

Mrs. Neal Doubleday Looks Over A New England Cook Book Published in 1870

A President's Cookery

Heritage Is Influence

By Mildred Sutherland
Of The Review Staff

With her New England heritage it is not surprising that Mrs. Neal Doubleday of 1379 W. Macon St., is interested in all phases of the work of the League of Women Voters.

As new president of the Decatur League she is attending the National Defense Seminar this week in the Masonic Temple. She is interested in hearing the opinions of military men, she says, in view of the fact that so much of our federal tax money goes for the purposes pertaining to past wars or to present defenses. She points to the 58 per cent now going to straight defense, to 12 per cent for the national debt and to 6 per cent for veterans.

Mrs. Doubleday soon will appoint board members for the non-partisan league to work in various fields of study set up for the coming year:

1. Different forms of county government

to 29 where League delegates from the 50 states will set up a National League project for the year.

Decatur League meetings are open to all women, Mrs. Doubleday explains. Scheduled for the third week of the month, the same program is scheduled for three times to give everyone a chance to attend. On Tuesday mornings, babysitting service is provided, then the same study subject is presented the following Wednesday morning and Wednesday evening.

Although the Doubledays' son and daughter are grown and away from home, Mrs. Doubleday likes to cook and uses a New England cook book published in 1870.

Mr. Doubleday teaches English at Millikin University, their son James is a graduate student at the University of Illinois, and their daughter Helen, who is now Mrs. Ronald Byers, lives in West Hyattsville, Md. She has a young son Danny.

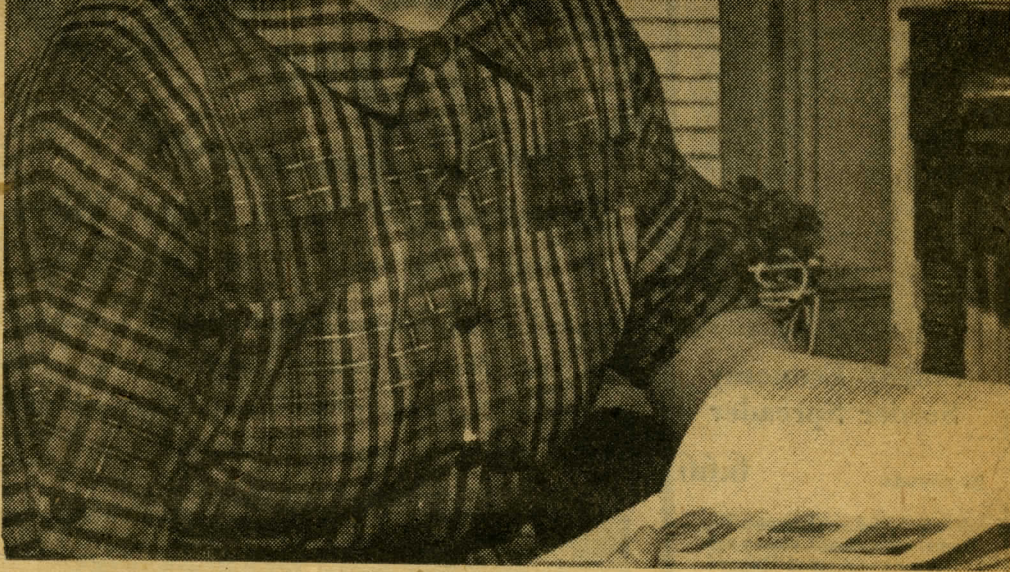
Two family favorites, that Mrs.

liquid. Cream shortening and sugar. Add eggs. Beat until smooth. Sift dry ingredients. Add, alternating with the raisin liquid. Last, add fruit and nuts. Drop on cookie sheet. Bake 10 to 12 minutes in a 400 degree oven.

Indian Pudding

5 cups milk, scalded
One third cup corn meal
One third cup sugar
½ cup molasses
1 teaspoon salt
2 tablespoons butter
½ teaspoon ginger
½ teaspoon grated lemon rind

Pour milk slowly over cornmeal and cook in double boiler 25 minutes. Add other ingredients and bake three to four hours in buttered baking dish in a slow oven, 275 degrees. Serve warm with a scoop of vanilla ice cream on each serving.



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1. Different forms of county government
2. Public Health Services in Decatur and Macon County

On the state level, the group will continue to investigate prospective revenue laws and Mrs. Doubleday even dreams of a constitutional convention.

She will go to St. Louis April 25

to 29 where League delegates from the 50 states will set up a National League project for the year.

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Two family favorites, that Mrs. Doubleday likes to prepare for friends and when the family comes home to visit are Oatmeal cookies which are extra special because they are plumped full of raisins, dates and nuts, and an Old Fashioned flavorful Indian Pudding.

Oatmeal Cookies

- 1 cup raisins
- 1 cup shortening
- 1 cup sugar
- 3 beaten eggs
- 2 cups flour
- ½ teaspoon salt
- ½ teaspoon soda
- 1 teaspoon cinnamon
- ½ teaspoon cloves
- 2 cups oatmeal
- 6 tablespoons raisin liquid
- ½ cup chopped dates
- ½ cup broken nutmeats

Cover raisins with water and boil for five minutes. Drain, reserving six tablespoons of the

liquid. Cream shortening and sugar. Add eggs. Beat until smooth. Sift dry ingredients. Add, alternating with the raisin liquid. Last, add fruit and nuts. Drop on cookie sheet. Bake 10 to 12 minutes in a 400 degree oven.

Indian Pudding

- 5 cups milk, scalded
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- 1 teaspoon salt
- 2 tablespoons butter
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