Record of

Camping Trip

in

From ______ to ______

19____
Personnel

The Party:

Guides:

Rail Road Itinerary

Lv. Rochester:

Number of Horses...
Camp

At Mr. Boivens Ranch

Day of Week: Thu

Date: Aug 21, 19

Menu

Breakfast:

Luncheon:

Dinner:

Car at ranch

l
d

Fred eggs
Diary

Date

Day of Week: Fri  Date: 9/11/19

Menu

Breakfast:

Luncheon: Tongue, bread on toast

Dinner:

Fishing Record:

Camp

At: Burke Creek  Marsh

Date: 9/11/19
Diary
Date

Fishing Record:

Camp
At: Bridge Creek Lodge
Day of Week: Sat
Menu
Date: 9/23/49

Breakfast:

Luncheon: Tongue, sand in trail

Dinner: Arrived about 9 p.m.
Esburnet Crackers
Boiled Eggs
Camp

At: Brule Co Slide

Day of Week: Sun Date: 9/25/19

Menu

Breakfast:

Luncheon: Mid. Ham 11 potatoes  Jelly Cake

Dinner: Chilled beef mock Biscuit Bread pudding Grape juice cocktail

Fishing Record:
Diary

Date...

Menu

Breakfast: Grapes, fruit, wheaten, coffee, biscuits, graham crackers

Luncheon: creamed pork, baked potatoes

Dinner: Baked bread

Fishing Record:

Baked bread 9/25/19
Saw goats
Made 3 pts black currant jelly

Camp

At Drew Cr. Slide

Day of Week: Thursday

Date 9/25/19

Menu

Breakfast: Grapes, fruit, wheaten, coffee, biscuits, graham crackers

Luncheon: creamed pork, baked potatoes

Dinner: Baked bread, jelly cake
**Diary**

**Date**

**Fishing Record:**

No fish in this mind

**Camp**

**At Bull Rise (retreat)**

**Day of Week: Tues. Date: Aug 26**

**Menu**

**Breakfast:** Fried Herring

Grated fruit

**Luncheon:** Cold ham

Bread Compote Jelly

**Dinner:** arrived 3.30

**Pack:** 6.30

Fried Hams Tomatoes

French bread
**Diary**

Date

**Gamp**

At: Bull River (nelson)

Day of Week: Wed Date: 7/27/19

Menu

Breakfast: Milk, ham, ham muffin, coffee

Luncheon: Cold ham, black currant jelly

Dinner: Corned beef hash, onions an gravy, potato salad, meat pie

Fishing Record:
Diary

Date

Day of Week: Thursday  Date: 9/5/39

Menu

Breakfast:
- Marmalade
- Marmalade
- Muffins
- Coffee

Luncheon:
- Fresh roast cornbread
- Cornbread muffins
- Rice and Tomatoes
- Turnip greens and salad
- Tea, cookies

Dinner:
- Fried salmon
- Cornbread
- Minced pike
- Olives
- Ice cream
Date

Day of Week

Menu

Breakfast:

Luncheon:

Dinner:

Fishing Record:
Diary

Date: ________________

Day of Week: __________ Date: 7/29/___

Menu

Breakfast: Grapes fruit
          Fresh tomatoes
          Creamed potatoes
          Coffee

Luncheon: (up the river)
          Ham sandwiches
          Cake
          Oranges

Dinner: Trout fried
        Creamed potatoes
        Onions and gravy

Fishing Record:

[Handwritten notes on the left page, mostly illegible.]
Diary

Date

Fishing Record:

Camp 14

At Buck River (nelon)

Day of Week Sat Date 2/30/19

Menu

Breakfast:
- Grapefruit
- Wheatena
- Sausage
- Coffee

Luncheon:
- Sausage - fried
- Bread & butter
- Jams - Lemon - Current

Dinner:
<table>
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<tr>
<th>Diary</th>
<th>Camp</th>
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<td>Date</td>
<td>At.</td>
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<tr>
<td>Day of Week</td>
<td>Date</td>
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**Menu**

**Breakfast:**

**Luncheon:**

**Dinner:**

**Fishing Record:**
Diary

Date

Day of Week

Menu

Fishing Record:

Camp

At

Day of Week

Date

Menu

Breakfast:

Luncheon:

Dinner:

Fishing Record:
Diary

Date

Day of Week

Meal

Breakfast

Lunch

Supper

Fishing Record:

Dinner
The Outfit

Pack No. 1

Summary:
The Outfit

Pack No. 12

Summary:
Notes for Improvement
Recipes

Beef (Chipped or Dried)

1 Jar Beef
1 Qt. Cooked Rice
1 Small Cup (11 oz.) Cream Sauce
2 Tablespoonsful melted Butter
Salt and Pepper
Recipes

Bread

12 1/2 Lbs. Flour
15 Oz. Crisco
6 " Salt
5 " Milk

Take

6 Cups Mixture
3 " Water
1 " Yeast Cake

Mix in 2nd largest pail.
(Large Cups)

Take additional flour
knead to proper dough.
Let raise 2nd time in
pail. Knead again and let
raise in moulds. Above
fills 2 moulds and leaves
enough for 2 pans biscuit
16 1/2" Mould makes 33 oz.
loaf.
Recipes

Cheese Cakes

½ Lb. Cheese grated
2 Eggs, beaten
Beat together salt and paprika.
1 Tablespoonful cream
Beat all together
Spread on bread and toast.

E.A.D.

Corn Meal Mush

16 Oz. (1 heaping large Cup) makes 2 moulds.
2 Cups water (30 oz.)
Recipes

Chocolate Frosting

2 Squares Chocolate
2 Cups Fine Sugar
(Confectionary)

Melt chocolate and add one half the sugar, 2 or 3 tablespoonsful boiling water and add balance of sugar—then a little more water. Add vanilla and beat.

Creamed Codfish

15 Oz. Picked and Packed
11 " Cream Sauce
2 Heaping dessert sp. flour
½ Cup Cream
½ " Hot Water
Cheese Pudding

4 oz. of bread crumbs
2 tablespoons of grated cheese,
a little pepper, salt and cayenne,
2 eggs, and a little milk
Bake in a buttered dish
sprinkled with grated cheese and put small pieces of butter on top of the pudding.
Codfish Puff

1 Cup *picked up Codfish
1 Pt. sliced raw potatoes
Cook together in a little water until tender, then drain in a colander; beat up, then beat 1 egg and add; then beat all together until very light; add a tablespoon of melted butter, then take it by the spoonful and fry a delicate brown.

*Large Cup
**1½ Large Cup
Codfish Loaf

2 Cups hot mashed potatoes
2 Cups Salt codfish, picked into small pieces and cooked,
2 Eggs, beaten light
1 large tablespoon butter

Beat potatoes and fish together until light, then add eggs, butter and a little pepper if liked. Put into small bread pan and bake 1 hr. When turned out on a platter it should be a nice brown all over. Serve with a Bechamel sauce or plain drawn butter sauce.
Recipes

Buttered Cracker Crumbs

Roll common crackers to crumbs of uniform size, to each cup crumbs add 1/3 cupful butter, melted, mix lightly, using fork that crumbs may be evenly coated.
Boiled Fish

Wash fish well in cold water. Wipe carefully and rub with a little salt. Wrap in a little cloth, cheese cloth will answer. Have the cloth just large enough to envelope the fish. Sew edges so that there will be but one thickness over any part of the fish. Put it into a fish kettle, if you have one, if not lay it on a platter; tie fish and platter together in a cloth and put it in bottom of large saucepan. Cover with boiling water, add 1 tablespoonful of salt, and simmer very
gentle 10 minutes to every 1 lb. of fish. Take fish from water the moment it is done; drain, remove cloth carefully, turn fish onto platter, garnish with lemon and parsley. Serve with shrimp, oyster, Hollandaise or caper sauce, or plain drawn butter.
Cheese Sauce for Fish

1 Pint Milk
½ " Cream
4 Tablespoonful Cheese, Grated.

Put all together in a double boiler and, when hot, rub together two tablespoonsful butter and flour enough to thicken; add salt and pepper to taste. When fish is about baked, sprinkle a little grated cheese on top of fish, then pour over the sauce and brown.
Fish Chowder

Fry small pieces of salt pork in a saucepan with 2 small onions cut in slices; when browned add a pint of water, in which cook the onions well, adding potatoes, raw, cut also into slices 1 in. thick; add fish cut into pieces (boned and skinned if possible*). When nearly cooked add a pint or more of milk, a good sized piece of butter, pepper and salt; over the fish and potatoes dredge flour to cover lightly. When serving pour over crackers (Boston are best). Add more water
Recipes

Fish Chowder, Cont'd.

if necessary, also more milk if absorbed too quickly. One must judge as to amount of fish, potatoes and onions.

* Try boiling and then boning.

Stuffing for Baked Fish

1 Cup Cracker Crumbs
1 Saltspoonful Salt
1 " Pepper
1 teaspoonful chopped onion.
1 " Chopped Parsley
1 " Capers
1 " Pickles
1/4 Cup Melted Butter
Stuffing for Baked Fish Cont’d.

This makes a dry, crumbly stuffing. If a moist stuffing be desired, use stale (not dried) bread crumbs and moisten with beaten egg and the butter, or moisten the crackers with warm water.

White Frosting

½ Cup Sugar
2 Tablespoonsful boiling water cook until it threads then pour into white of one egg well beaten. Beat thoroughly while mixing and for 10-15 min. Add vanilla.
Macaroni with Cheese

Break macaroni in 1 in.
pieces. There should be
½ cup. Cook 20 minutes
in 2 cups boiling water
and 1 tablespoon salt.
Drain in strainer and
pour over cold water to
keep the pieces from ad-
hering. Put layer maca-
roni in buttered baking
dish, sprinkle with grat-
ed cheese; repeat, pour
over white sauce, cover
with buttered cracker
crumbs. Bake until
crumbs are brown.
White Sauce

Melt 2 tablespoons butter, add 2 tablespoons flour, 1 1/2 cups milk, cook until it thickens, add 1/3 teaspoon salt and a little pepper.
Recipes

Onions au Gratin

Peel and slice thinly 3 good sized Spanish onions; butter a baking dish, arrange in it a layer of the sliced onions, dust with salt and pepper, sprinkle over 1 tablespoon of bread crumbs and 1 tablespoonful of melted butter. Continue in this order until the pan is filled. Bake in a moderate oven until the onions are tender; this will take about ¼ hour. Over the top sprinkle a thick layer of grated cheese and return to the oven until it is melted and browned.
Scalloped Onions

Boil until tender, then put a layer of onions in a baking dish and then a layer of cheese. Pour over them a little cream sauce and season with salt and pepper, continue until dish is filled, putting bread crumbs on top. Bake in slow oven.

Pastry

3 Cups (11oz) Flour
½ " " Butter
5/8 " " Crisco
1/8 tsp. Salt
½ Cup Water
Makes 4 square pies.
Hashed Brown Potatoes

Chop cold boiled potatoes rather fine; to each 1/2 pt. add 3 tablespoons cream, 1/2 teaspoonful of salt and a dash of pepper, mix; put a tablespoonful of butter into a shallow frying-pan, put in the potatoes, flatten them in a perfectly smooth layer, cook slowly until a golden brown, fold one half over the other, and turn out on a heated dish.
Eliza's Bread Pudding

1 Large Cup of Bread
1 Small Cup Hot Milk
1 Dessertsp. Melted Butter
½ Cup Sugar
1 Egg
1 Tablespoonful vanilla

Put the bread cut into small pieces in a bowl with butter and sugar. Then pour the hot milk over it and let stand until cool. Add the two eggs well beaten, vanilla and a little grated nutmeg. Butter a pudding dish and bake in a moderate oven.
Rice Pudding

2 Eggs beaten together
Mix well with 1 pt. boiled rice, add, 1 tablespoonful butter, ½ cup raisins, prunes, dates, figs, or any dried fruit that has been covered with boiling water five minutes. Sugar if desired. 1 Tsp. vanilla. Milk to make thin custard. Bake. Bread crumbs may be substituted for rice. Use about one cup.

Sauce

2/3 Cups Soft Maple Sugar
1/3 " Melted Butter
Rice Pudding

1/2 Cup Rice
1 1/2 " Granulated Sugar
1 Qt. Milk
1/5 Cup Raisins
A pinch of salt.

Wash rice thoroughly in cold water, drain, then put it in baking dish with the milk, sugar, vanilla and a little salt and bake in a moderate oven about 1 1/2 hrs. If a larger pudding is needed double recipe and bake about two hours. Serve with hard sauce.

Sauce

2 1/3 Cups Soft Maple Sugar
1/3 " Melted Butter
Rice with Cheese

Wash a cupful of rice and put it over the fire with either soup stock or enough water to cook and a teaspoonful of butter and a little white pepper. When it is cooked and thick, add 4 oz. grated cheese, stir until this is melted and serve very hot. This dish may be made more appetizing by pouring it in a baking dish before the cheese is melted, sprinkling more cheese and bread crumbs over the top and bake a golden brown.
### Salad Dressing

- 10 Oz. Peanut Oil
- 2 " Vinegar
- 1 1/2 " Salt
- Lemon, Onion, Black and Red Pepper.

### Cream Sauce

Put 2 tablespoonsful butter in a frying pan and, when melted, add 2 tablespoonsful flour, mix until smooth; then add 1 pt. milk and stir continually until it boils; add a teaspoonful of salt and 3 dashes of black pepper; take from fire.
Eliza's Foaming Sauce

½ Cup Butter
1 " Sugar
1 Egg
Cream butter and sugar
add yolk and stand over
boiling water. When
melted add:
1 Tablespoonful boiling
water
2 " Sherry Wine.
When ready to serve add
beaten white of egg.

Hard Sauce

1 Cup Sugar
½ " Butter
Rub together and add
brandy.
For Soft Sauce
use maple sugar instead
of white sugar.
Hollandaise Sauce

Melt 2 rounding tablespoonsful butter; two rounding tablespoonsful flour, add and rub into the melted butter.

Add: 1/2 Cup boiling water
Lemon juice (1 lemon),
Salt and Paprika.

Pour all onto yolks of 2 eggs. Beat well and cook a few minutes.

Tartar Sauce

1/2 Cup, when chopped, of olives, sour pickles and capers, even quantity of each, mixed with 1 cup mayonnaise dressing.
Hollingshead Sauce

Mayonnaise Dressing

Yolks of 2 eggs, ½ teaspoon salt,
Dash of cayenne pepper, 3/5 small (11oz) cup of
2 teaspoons (1 lemon)
Olive Oil, 4 dessert-
spoonful lemon juice.

Put in a cold shallow
soup plate the yolks,
salt and pepper. Work
these well together with
a fork. Then add drop
by drop about half of the
olive oil. Then add the
lemon juice gradually
with the remaining oil,
as it thickens. If a
larger amount of dressing
is needed, add more oil
and lemon juice to taste.
If mustard is liked add
½ teaspoon to the dress-
ing.
November 4th

Write of 6 stg. To add
4 teaspoon salt to the
drop of coriander, pepper,
2/3 small (1/2) cup of
olive oil, 4' green

Get honey, lemon juice.
But in a cold presser,
more place the honey,
soft and butter. Work
these well together with
a fork. Then blend with
by hand, report part of the
olive oil, then and the

Lemon juice preferably
with the coriander off.

Use it immediately. If

Lavender amount or green

In 4 days, wash the more off
and lemon juice to part of

1 tablespoon of the green

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<table>
<thead>
<tr>
<th>Jan 1919</th>
<th>Feb 1919</th>
<th>Mar 1919</th>
<th>Apr 1919</th>
<th>May 1919</th>
<th>Jun 1919</th>
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