A Tea Room That is Different

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A Tea Room That is Different
By OPAL F. MILLIGAN

THE IOWA HOMEMAKER

Sour Milk and Its Uses
By ELIZABETH STORM, Home Demonstration Agent, Webster County

"MARTHA," inquired Anne, as she watched her farmer cousin put away several pans of sour milk; "how do you use up so much sour milk? You save quantities of it, yet in the week I have been here I have seen no evidences of it in our meals."

"You haven't recognized it, for I use it often. Sour milk may be used in so many different ways which are truly delicious besides being of important food value."

"Tell me all about it, Martha. I know so little of its use, but I promise to be an interested pupil."

"Well, Anne, let's begin with cottage cheese. I'm going to make some right now. I'll line this colander with a piece of cheese cloth, set it in a pan and put in the chamber, then pour boiling water thru it until the curd begins to harden slightly. When it has drained I'll add salt, paprika and butter or cream, and it is ready to serve with fruit, preserves or jams."

"By adding nuts, cottage cheese makes an excellent sandwich filling or bits of pimento may be molded with it into little balls which may be made in lettuce leaves making a delicious salad. Cottage cheese contains all the protein of the milk and part of the fat, so it is of more food value than most housewives suppose."

"Sour milk may be substituted for sweet milk in any recipe by using 3/4 teaspoon of soda to each cup of sour milk for sweetening, then using the amount of baking powder (less one teaspoon for each cup of milk) given in the recipe.

The interior of the Maples is English. The high ceiling, long narrow windows and great doors are most attractive. The walls and woodwork are a cream ivory, while orange silk curtains with figured cretonne valances grace the windows. The chairs and tables are an adaptation of an early colonial type. They are of light yellow and deep blue to harmonize with the walls.

In the room that used to be the dining room is an old-fashioned built-in china closet. Rare pieces of old Wedgwood and willow ware stately stand behind the glass doors. A small porch enclosed in glass opens off of the dining room. This little porch proves most popular during the warmer months of the year. It commands a view of Lake La Verne, the surrounding hills and the tea room flower garden, which supplies the posies used on the tables in the summer and fall.

Th' old living room has a colonial fireplace in it. In winter the college folks like to take their evening lunch before the fire, for the orange blossoms and candle sticks are the only ornament on the mantel. Two other rooms serve as private dining rooms for parties and special occasions.

The name and color scheme of the tea room are carried out in a most attractive manner. The menu cards are old blue and ivory with small ornate maple leaves on them. The paper doilies have a maple leaf design in them, and the leaves on the dainty muslin aprons are outlined in orange thread that matches the curtains.

And the food? Is it as attractive? Everyone who dines here once comes back again. And who wouldn't, when you can get fresh home-made rolls each meal? And once each week and sometimes twice the famous Maples brown sugar roll appears on the menu. Then comes the pumpkin pies with black walnuts and whipped cream, and the cold, crisp salads. But why even mention these good things and antagonize you so?

One cannot help but feel at home in this tea room that is so different from the average, and hominess in just what the Stantons want you to feel in remembrance of the late Dean of the Junior college.

**SOUR MILK GRIDDLE CAKES**

<table>
<thead>
<tr>
<th></th>
<th>2 1/2 cups flour</th>
<th>1 tsp. soda</th>
<th>1 egg</th>
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<tbody>
<tr>
<td>2 cups sour milk</td>
<td>3/4 tsp. salt</td>
<td>2 tbsp. sift flour, salt and soda together. Add sour milk and well-beaten egg; beat thoroughly and drop by spoonfuls on a hot griddle.</td>
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**SOUR MILK GINGERBREAD**

<table>
<thead>
<tr>
<th></th>
<th>1/2 cup fat</th>
<th>1/2 cup sugar</th>
<th>2 eggs</th>
<th>1 tsp. cinmon</th>
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</thead>
<tbody>
<tr>
<td>1 cup sour milk</td>
<td>1 1/2 cups flour</td>
<td>1 1/2 cups molasses</td>
<td>1 1/2 tsp. cloves</td>
<td>1 tsp. salt</td>
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Mix the fat with the sugar; add the beaten eggs, sour milk and molasses. Mix and sift the dry ingredients and add above mixture. Bake in a moderate oven.

**SOUR MILK DOUGHNUTS**

<table>
<thead>
<tr>
<th></th>
<th>1 cup sugar</th>
<th>1 tsp. soda</th>
<th>1 cup sour milk</th>
<th>3 cups flour (about)</th>
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<tbody>
<tr>
<td>2 eggs</td>
<td>1/2 cup nutmeg</td>
<td>1/2 tsp. salt</td>
<td>Beat the eggs, add the sugar, sour milk, salt, nutmeg and soda; add flour to make a soft dough. Roll, cut and fry in deep fat.</td>
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**SOUR CREAM TEA CAKES**

<table>
<thead>
<tr>
<th></th>
<th>1 cup cream</th>
<th>1 1/2 cups flour</th>
<th>1/2 tsp. soda</th>
<th>1/2 tsp. baking powder</th>
<th>1 cup sugar</th>
<th>1/4 tsp. nutmeg</th>
<th>2 eggs</th>
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<tbody>
<tr>
<td>1 cup sour milk</td>
<td>Mix the soda with the cream; add the sugar and the beaten eggs. Sift flour, salt, baking powder and nutmeg together. (Continued on page 15)</td>
<td>3/4 tsp. soda</td>
<td>1 1/2 tsp. baking powder</td>
<td>1 1/4 cups sugar</td>
<td>1/4 tsp. nutmeg</td>
<td>2 eggs</td>
<td></td>
</tr>
</tbody>
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