THE MORRISON FAMILY

From Gran's Kitchen

Handwritten recipes from New Zealand notebooks

For Gran, who wrote it all down,
and for everyone who still cooks
from her stained and tattered pages.

— The Morrison family

Contents

Gran's Xmas. Pudding 7

Mince Pie 9

Afghans 11

Mock Whitebait 13

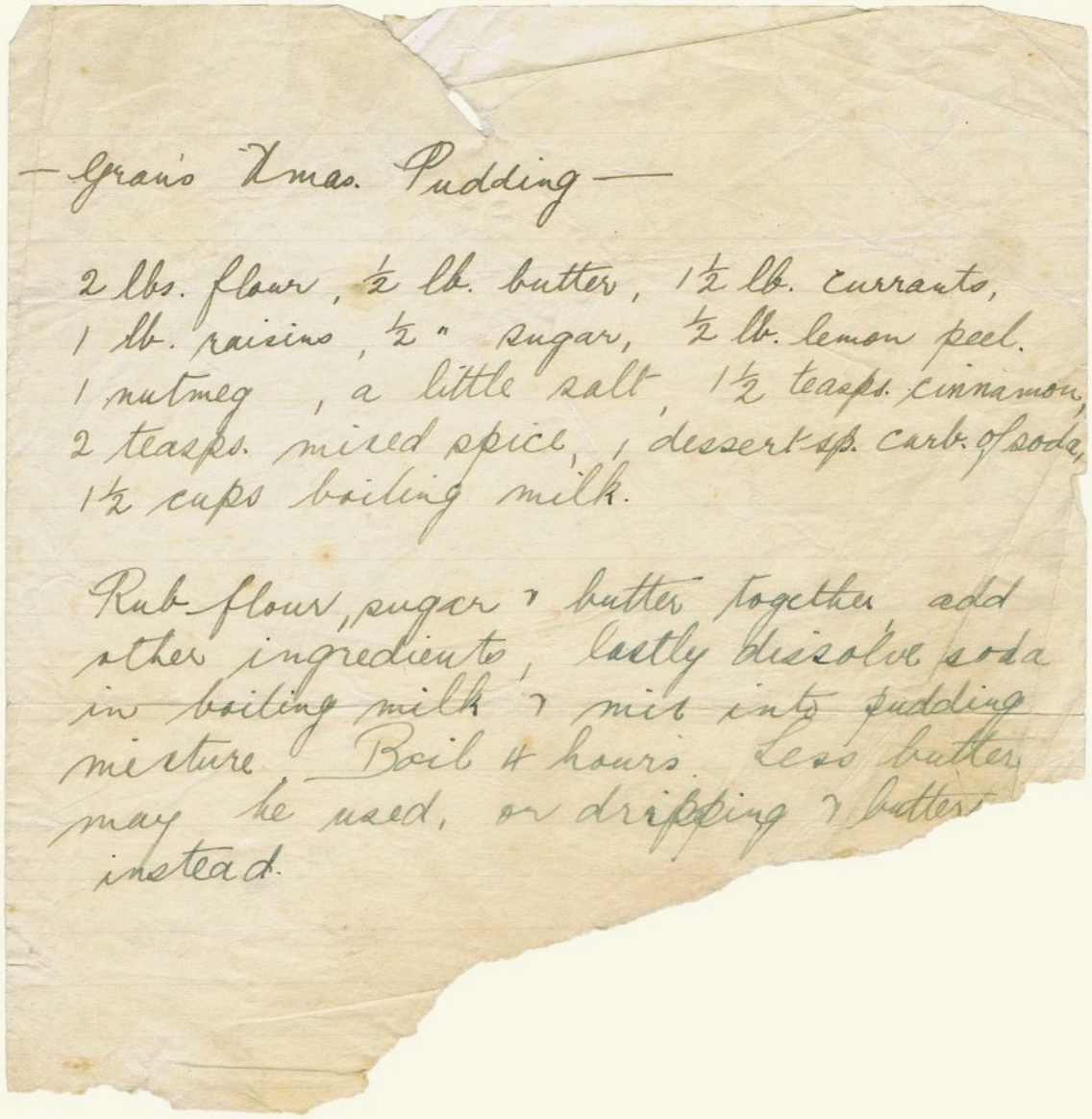
Bread 15

Carpet bag 17

Sago Plum Pudding 19

Bottled Beetroot 21

Old Kitchen Words 23



— Gran's Xmas. Pudding —

2 lbs. flour, ½ lb. butter, 1½ lb. currants,
1 lb. raisins, ½ " sugar, ½ lb. lemon peel.
1 nutmeg, a little salt, 1½ teasps. cinnamon,
2 teasps. mixed spice, 1 dessert sp. carb. of soda,
1½ cups boiling milk.

Rub flour, sugar & butter together add other ingredients, lastly dissolve soda in boiling milk & mix into pudding mixture. Boil 4 hours. Less butter may be used, or dripping & butter instead.

THE ORIGINAL CARD · GRAN'S XMAS. PUDDING
Torn notebook page, New Zealand

Gran's Xmas. Pudding

INGREDIENTS

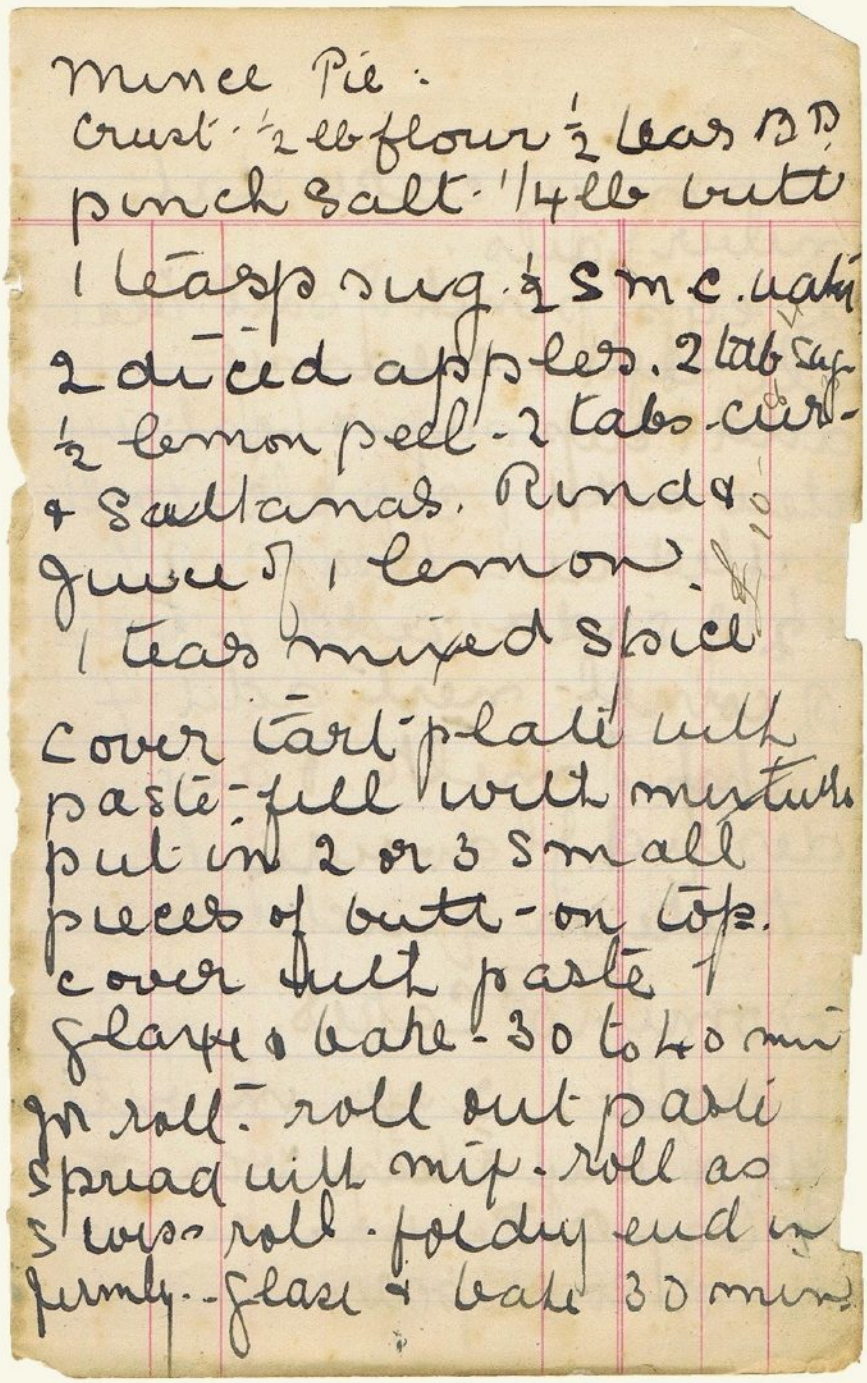
2 lb	flour
½ lb	butter, or less; or dripping and butter
½ lb	sugar
1½ lb	currants
1 lb	raisins
½ lb	candied lemon peel
1	whole nutmeg, grated
	salt, a little
1½ tsp	cinnamon
2 tsp	mixed spice
2 tsp	baking soda, 1 dessertspoon on the card
1½ cups	boiling milk

METHOD

1. Rub the flour, sugar and butter together.
2. Add the other ingredients.
3. Lastly dissolve the soda in the boiling milk and mix it into the pudding mixture.
4. Boil 4 hours.

> *Gran's own note: less butter may be used, or dripping and butter instead.*

ORIGINAL WORDING *carb. of soda* → baking soda · *mixed spice* → British sweet spice blend · *dessert sp.* → dessertspoon, about 2 tsp · *teasps.* → teaspoons · *dripping* → saved roast-meat fat



Mince Pie :
Crust · ½ lb flour ½ teas BP
pinch salt · 1/4 lb butt
1 teasp sug · ½ s m c. wate
2 diced apples. 2 tab sug
½ lemon peel · 2 tabs curr-
& sultanas. Rind &
juice of 1 lemon.
1 teas mixed spice
Cover tart plate with
paste · fill with mixture
put in 2 or 3 small
pieces of butt · on top.
cover with paste
glaze & bake · 30 to 40 min
or roll · roll out paste
spread with mix · roll as
swiss roll · fold ends in
firmly · glaze & bake 30 mins

THE ORIGINAL CARD · MINCE PIE
Notebook page, New Zealand

Mince Pie

INGREDIENTS

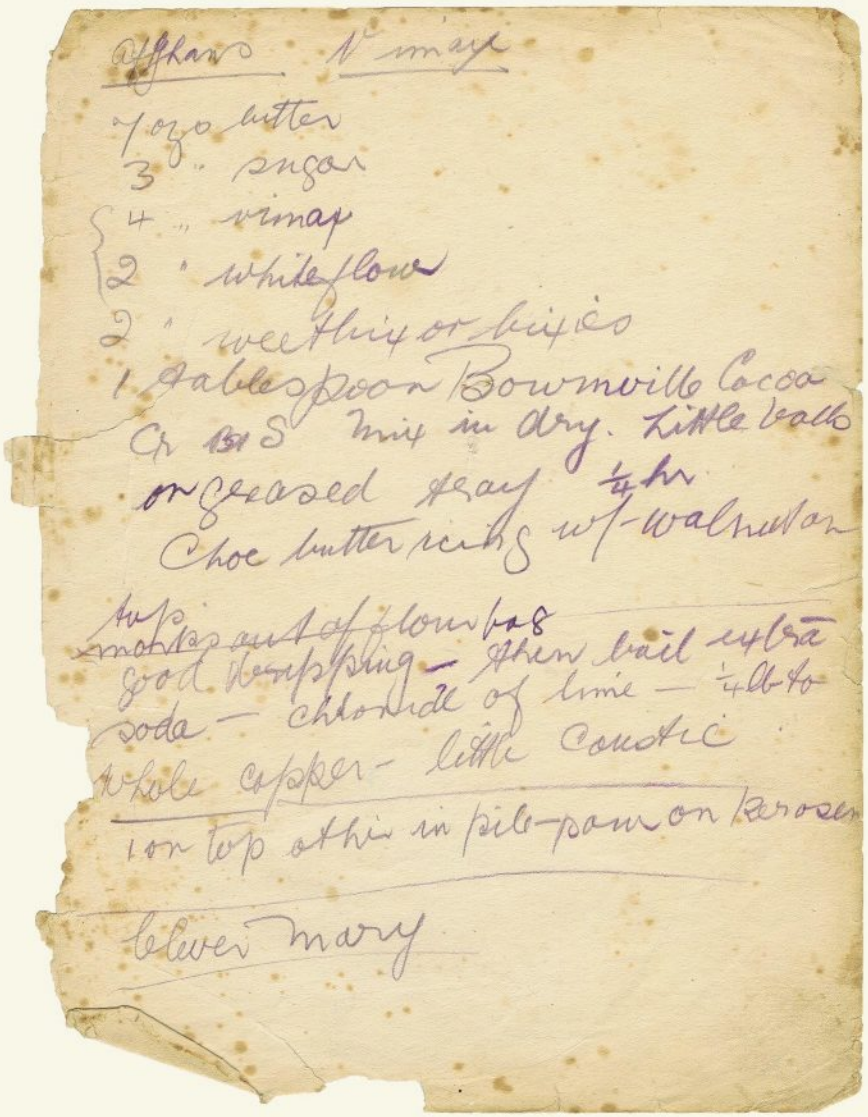
FOR THE CRUST		
½	lb	flour
½	tsp	baking powder
	pinch	salt
¼	lb	butter
1	tsp	sugar
½	s.m.c.	water, a small cup
FOR THE FILLING		
2		apples, diced
2	tbsp	sugar
½		candied lemon peel
2	tbsp	currants and golden raisins
1		lemon, rind and juice
1	tsp	mixed spice
		butter, 2 or 3 small pieces

METHOD

1. Cover a tart plate with pastry and fill with the mixture.
2. Put 2 or 3 small pieces of butter on top.
3. Cover with pastry, glaze and bake 30 to 40 minutes.
4. For a roll: roll out the pastry, spread with the mixture and roll up like a Swiss roll, folding the ends in firmly. Glaze and bake 30 minutes.

> *The card gives no oven heat; a moderate oven, about 350 °F, suits both the pie and the roll.*

ORIGINAL WORDING *B.P.* → baking powder · *butt* → butter · *s.m.c.* → a small cup · *tab* → tablespoon · *sultanas* → golden raisins · *paste* → pastry



THE ORIGINAL CARD · AFGHANS

Pencil notebook page, with a laundry hint underneath

Afghans

INGREDIENTS

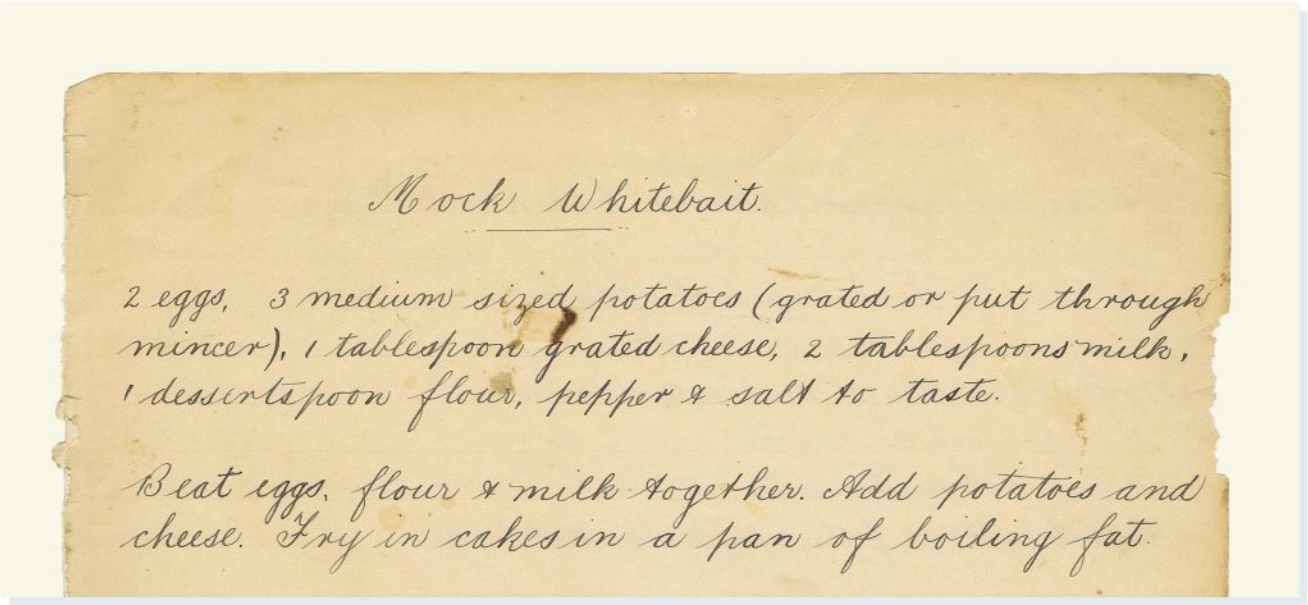
7 oz	butter
3 oz	sugar
4 oz	Vimax wheatmeal, or fine wholemeal
2 oz	white flour
2 oz	Weet-Bix or Bixies, crushed
1 tbsp	Bournville cocoa
	chocolate butter icing
	walnuts, one per biscuit

METHOD

1. Cream the butter and sugar.
2. Mix in the dry ingredients.
3. Roll into little balls and set on a greased tray. Bake ¼ hour.
4. Ice with chocolate butter icing and put a walnut on top.

> *No oven heat on the card; a moderate oven, about 350 °F, is usual for Afghans.*

ORIGINAL WORDING *Cr B & S* → cream the butter and sugar · *vimax* → Vi-Max wheatmeal cereal · *weetbix or bixies* → wheat-biscuit breakfast cereal



Mock Whitebait.

2 eggs, 3 medium sized potatoes (grated or put through mincer), 1 tablespoon grated cheese, 2 tablespoons milk, 1 dessertspoon flour, pepper & salt to taste.

Beat eggs, flour & milk together. Add potatoes and cheese. Fry in cakes in a pan of boiling fat.

THE ORIGINAL CARD · MOCK WHITEBAIT
Copperplate notebook page (top of the page)

Mock Whitebait

INGREDIENTS

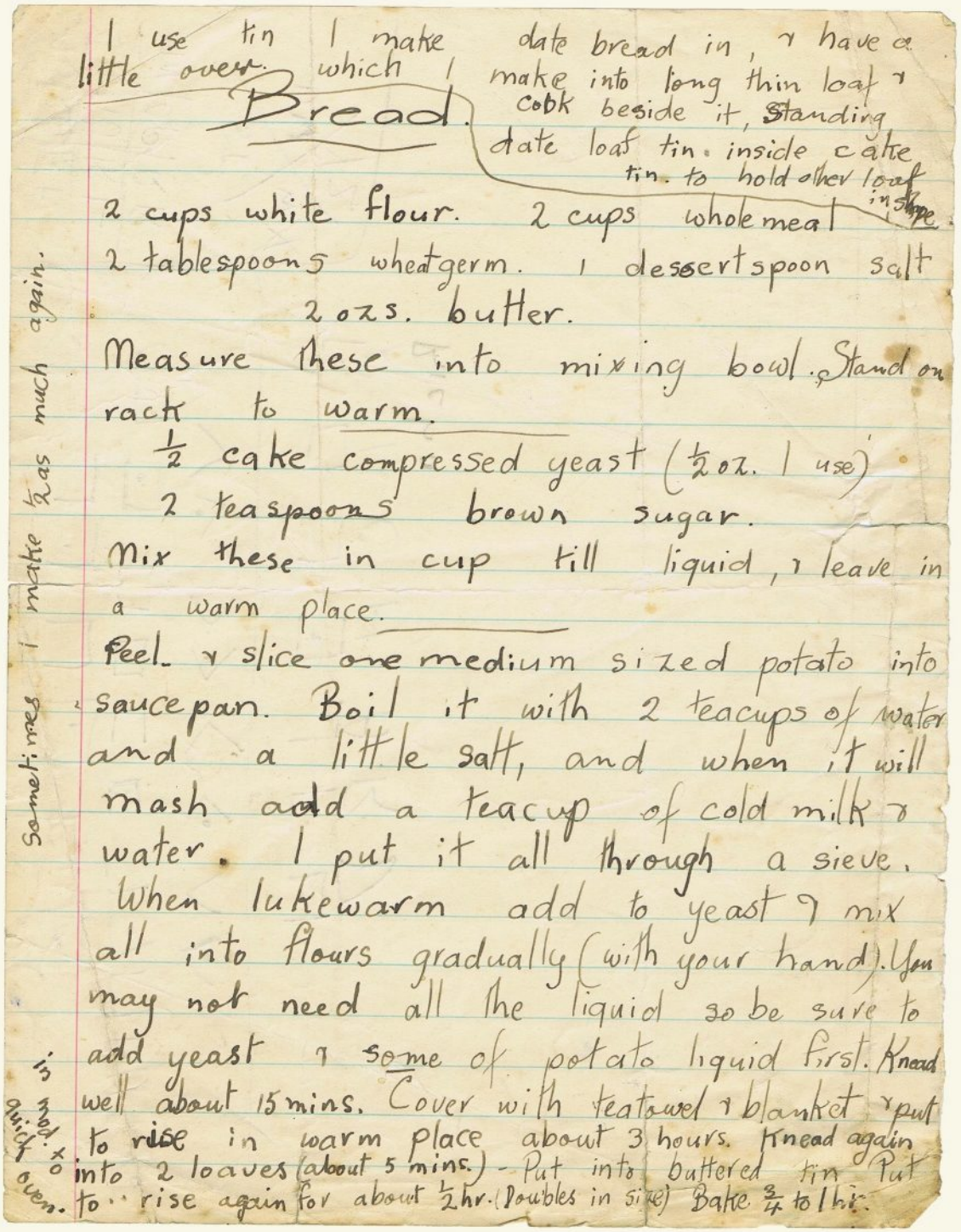
2	eggs
3	medium potatoes, grated or put through a mincer
1 tbsp	grated cheese
2 tbsp	milk
2 tsp	flour, 1 dessertspoon on the card
	pepper and salt, to taste

METHOD

1. Beat the eggs, flour and milk together.
2. Add the potatoes and cheese.
3. Fry in cakes in a pan of boiling fat.

> *Potato fritters standing in for New Zealand's prized whitebait fritters.*

ORIGINAL WORDING *mock whitebait* → potato fritters



I use tin I make date bread in, & have a little over. which I make into long thin loaf & cook beside it, standing date loaf tin. inside cake tin. to hold other loaf in shape.

Bread.

2 cups white flour. 2 cups wholemeal
2 tablespoons wheatgerm. 1 dessertspoon salt
2 ozs. butter.

Measure these into mixing bowl. Stand on rack to warm.

½ cake compressed yeast (½ oz. I use)
2 teaspoons brown sugar.

Mix these in cup till liquid, & leave in a warm place.

Peel & slice one medium sized potato into saucepan. Boil it with 2 teacups of water and a little salt, and when it will mash add a teacup of cold milk & water. I put it all through a sieve. When lukewarm add to yeast & mix all into flours gradually (with your hand). You may not need all the liquid so be sure to add yeast & some of potato liquid first. Knead well about 15 mins. Cover with teatowel & blanket & put to rise in warm place about 3 hours. Knead again into 2 loaves (about 5 mins.) - Put into buttered tin. Put to rise again for about ½ hr. (Doubles in size) Bake ¾ to 1 hr. in moderate oven.

Sometimes I make ½ as much again.

THE ORIGINAL CARD · BREAD
Notebook page with notes up the margin

Bread

INGREDIENTS

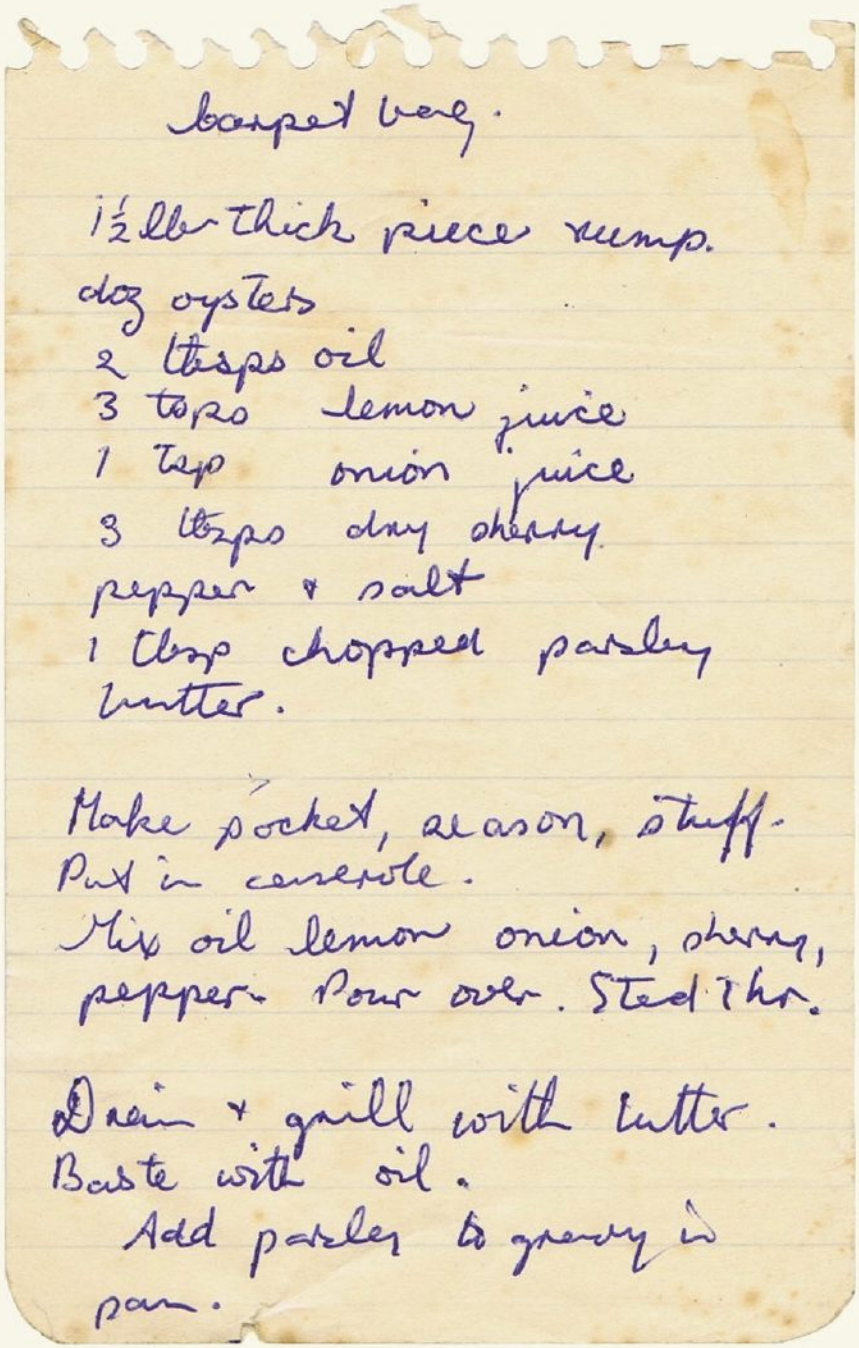
2 cups	white flour
2 cups	wholemeal flour
2 tbsp	wheatgerm
2 tsp	salt, 1 dessertspoon on the card
2 oz	butter
½ cake	compressed yeast, ½ oz
2 tsp	brown sugar
1	medium potato
2 teacups	water, plus a little salt
1 teacup	cold milk and water

METHOD

1. Measure the flours, wheatgerm, salt and butter into a mixing bowl. Stand on the rack to warm.
2. Mix the yeast and brown sugar in a cup till liquid and leave in a warm place.
3. Peel and slice the potato into a saucepan. Boil with the water and a little salt; when it will mash, add the cold milk and water. Put it all through a sieve.
4. When lukewarm, add to the yeast and mix all into the flours gradually with your hand. You may not need all the liquid, so add the yeast and some of the potato liquid first.
5. Knead well, about 15 minutes. Cover with a tea towel and a blanket and leave to rise in a warm place about 3 hours.
6. Knead again into 2 loaves (about 5 minutes) and put into buttered tins. Rise again about ½ hour, until doubled.
7. Bake ¾ to 1 hour in a moderate to quick oven.

> *From the margins: "I use tin I make date bread in, & have a little over which I make into long thin loaf & cook beside it." Sometimes she made half as much again.*

ORIGINAL WORDING *mod. to quick oven* → 375–400 °F (190–200 °C) · *compressed yeast* → fresh yeast · *teacup* → about 3/4 cup



Carpet bag.

1½ lbs thick piece rump.
doz oysters
2 tbsps oil
3 tsps lemon juice
1 tsp onion juice
3 tbsps dry sherry
pepper & salt
1 tbsp chopped parsley
butter.

Make pocket, season, stuff.
Put in casserole.
Mix oil lemon onion, sherry, pepper. Pour over. Steed 1 hr.

Drain & grill with butter.
Baste with oil.
Add parsley to gravy in pan.

THE ORIGINAL CARD · CARPET BAG
Page torn from a spiral notepad

Carpet bag

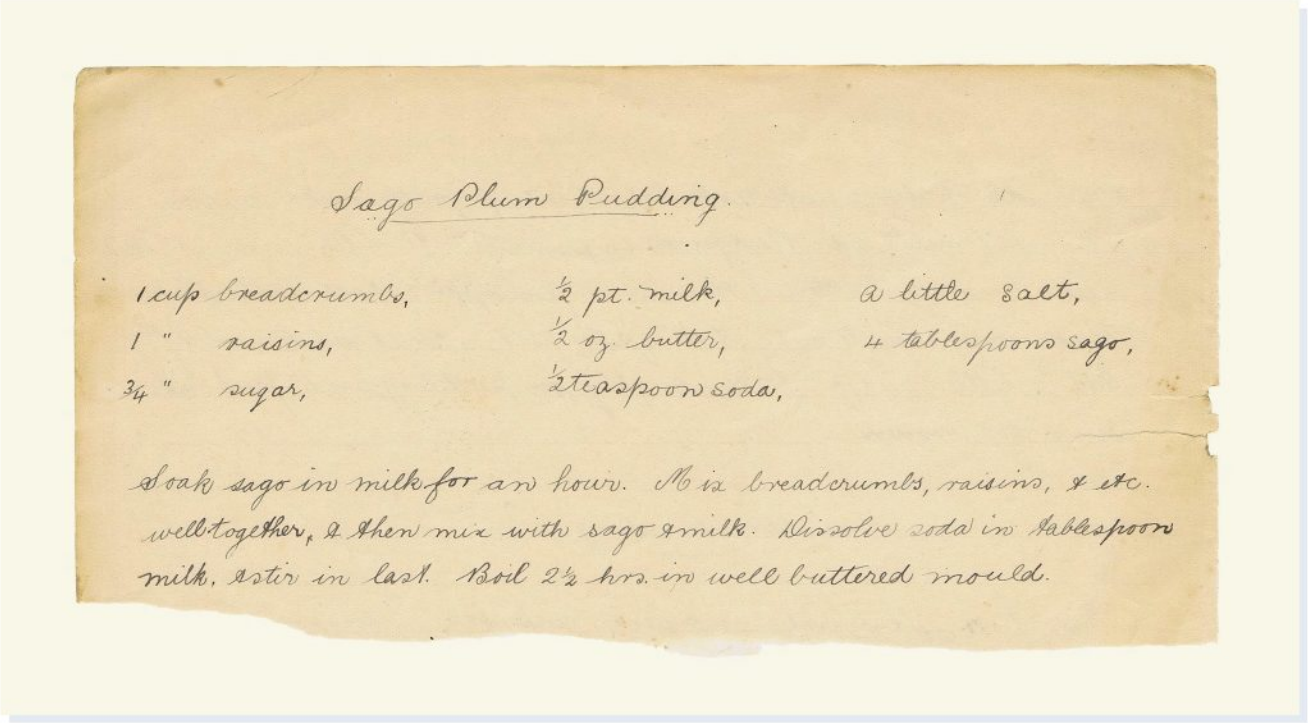
INGREDIENTS

1½ lb	rump steak, one thick piece
1 dozen	oysters
2 tbsp	oil, plus more for basting
3 tsp	lemon juice
1 tsp	onion juice
3 tbsp	dry sherry
	pepper and salt
1 tbsp	chopped parsley
	butter

METHOD

1. Cut a pocket in the steak, season and stuff with the oysters. Put in a casserole.
2. Mix the oil, lemon juice, onion juice, sherry and pepper. Pour over and stand 1 hour.
3. Drain and grill with butter, basting with oil.
4. Add the parsley to the gravy in the pan.

ORIGINAL WORDING *carpet bag* → oyster-stuffed steak · *rump* → rump steak (top sirloin)



Sago Plum Pudding.

1 cup breadcrumbs,
1 " raisins,
¾ " sugar,
½ pt. milk,
½ oz. butter,
½ teaspoon soda,
a little salt,
4 tablespoons sago,

Soak sago in milk for an hour. Mix breadcrumbs, raisins, & etc. well together, & then mix with sago & milk. Dissolve soda in tablespoon milk, & stir in last. Boil 2½ hrs. in well buttered mould.

THE ORIGINAL CARD · SAGO PLUM PUDDING
Copperplate slip, New Zealand

Sago Plum Pudding

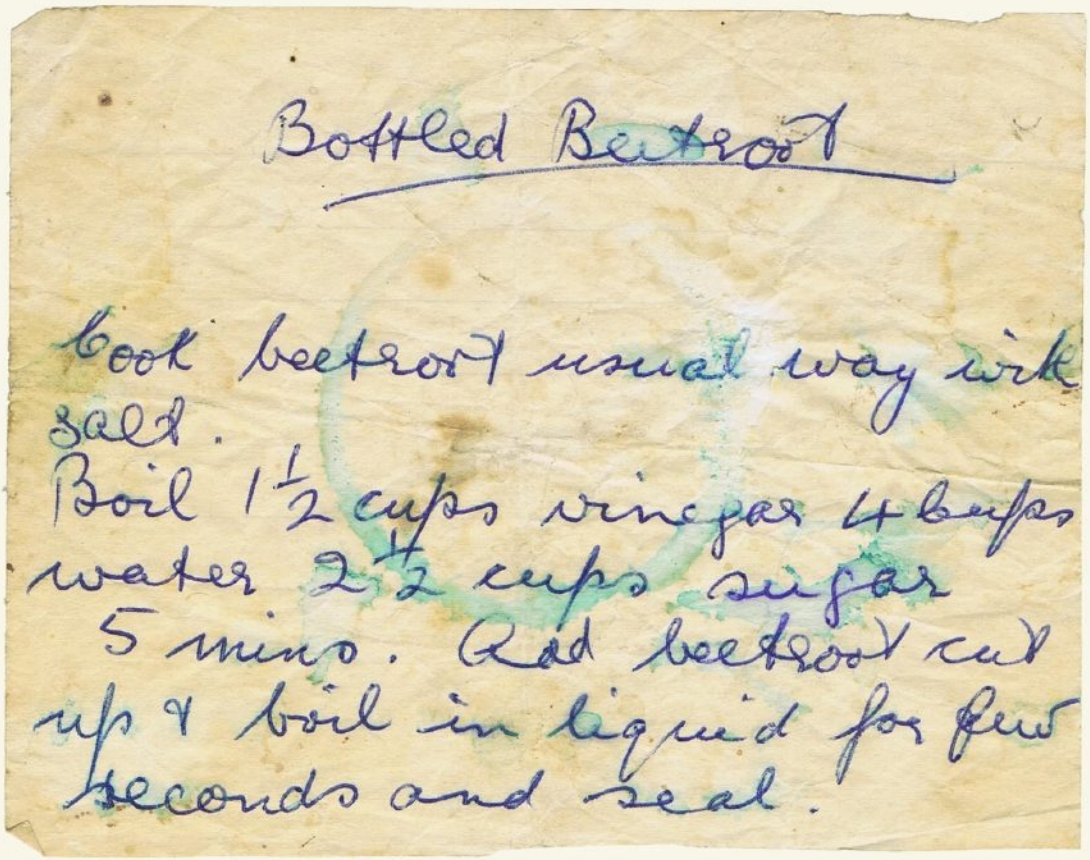
INGREDIENTS

4	tbsp	sago, or small pearl tapioca
½	pint	milk, imperial, about 1¼ cups
1	cup	breadcrumbs
1	cup	raisins
¾	cup	sugar
½	oz	butter
		salt, a little
½	tsp	baking soda
1	tbsp	milk, for the soda

METHOD

1. Soak the sago in the milk for an hour.
2. Mix the breadcrumbs, raisins and the rest well together, then mix with the sago and milk.
3. Dissolve the soda in a tablespoon of milk and stir in last.
4. Boil 2½ hours in a well buttered mould.

ORIGINAL WORDING *sago* → palm-starch pearls · *soda* → baking soda · *pt.* → imperial pint · *mould* → pudding basin



THE ORIGINAL CARD · BOTTLED BEETROOT
Stained recipe slip, New Zealand

Bottled Beetroot

INGREDIENTS

	beets
	salt, for cooking the beets
1½ cups	vinegar
4 cups	water
2½ cups	sugar

METHOD

1. Cook the beetroot the usual way, with salt.
2. Boil the vinegar, water and sugar for 5 minutes.
3. Add the beetroot, cut up, and boil in the liquid for a few seconds. Bottle and seal.

ORIGINAL WORDING *beetroot* → beets · *bottled* → canned in glass jars

Notes

Old Kitchen Words

The words our grandmothers wrote on their cards, and what they mean in a kitchen today. Each recipe keeps her words, except that oven settings are given as a temperature; what each old word means today is noted at the foot of the page.

B.P.
Shorthand for baking powder on old recipe cards.
In: Mince Pie

beetroot
Beets: the British and New Zealand name.
In: Bottled Beetroot

bottled
Preserved in sealed glass jars.
In: Bottled Beetroot

butt
Butter, cut short by a busy cook.
In: Mince Pie

carb. of soda
Bicarbonate of soda: baking soda.
In: Gran's Xmas. Pudding

carpet bag
Carpetbag steak: a thick steak with a pocket stuffed with oysters, a mid-century Australian and New Zealand favourite.
In: Carpet bag

compressed yeast
Fresh cake yeast. ½ oz fresh yeast is about 1½ tsp active dry yeast.
In: Bread

Cr B & S
Cream butter and sugar: beat them together until pale and soft.
In: Afghans

dessert sp.
Dessertspoon: about 2 teaspoons (10 ml).
In: Gran's Xmas. Pudding

dripping
The fat saved from roasting meat, used for baking and frying.
In: Gran's Xmas. Pudding

mixed spice
The British and New Zealand sweet spice blend: cinnamon, nutmeg, allspice and cloves. Pumpkin pie spice is close.
In: Gran's Xmas. Pudding

mock whitebait
Fritters that imitate New Zealand whitebait fritters, made here with grated potato.
In: Mock Whitebait

mod. to quick oven
Moderate to hot: about 375–400 °F (190–200 °C).
In: Bread

mould
A pudding basin. 'Boiling' a pudding means steaming it, covered, in a pan of boiling water.
In: Sago Plum Pudding

paste
Pastry. A 'tart-plate covered with paste' is a pie dish lined with pastry.
In: Mince Pie

pt.

Pint. An imperial pint is 20 fl oz (2½ US cups), so ½ pt. is about 1¼ cups.

In: Sago Plum Pudding

rump

Rump steak, close to US top sirloin.

In: Carpet bag

s.m.c.

A cup measure of the day, probably a small (measuring) cup. The exact size is not known.

In: Mince Pie

sago

Small starch pearls from the sago palm. Small pearl tapioca works the same way.

In: Sago Plum Pudding

soda

Baking soda (bicarbonate of soda), not washing soda.

In: Gran's Xmas. Pudding, Sago Plum Pudding

sultanas

Golden raisins: dried pale seedless grapes.

In: Mince Pie

tab

Tablespoon (also written tabs, tbsp).

In: Mince Pie

teacup

An everyday teacup, about ¾ US cup (180 ml).

In: Bread

teasps.

Teaspoons.

In: Gran's Xmas. Pudding

vimax

Vi-Max, a wheatmeal breakfast cereal once sold in New Zealand. Fine wholemeal or fine rolled oats will do.

In: Afghans

weetbix or bixies

Weet-Bix and Bixies: wheat-biscuit breakfast cereals, crushed into the Afghan dough for crunch.

In: Afghans

Notes



Made with love, passed on by hand

Sample book · the Morrison family is fictional