

## TRADITIONAL FOODS EATEN BY THE FOLKS OF LITTLE HOUSE ON THE PRAIRIE

Stacked Pancakes;

A stack of ten cakes, each buttered and covered with maple sugar after being added to the stack

Oatmeal with cream, maple sugar or honey

Fried apples and onions with brown sugar

Biscuits with butter and jam or honey

Sausage and gravy

Boiled potatoes with or without gravy

Meat (winter); beef or pork, venison

Fried parsnips

Watermelon Rind Pickles

Succotash

Cucumber Pickles

Baked squash

Doughnuts

Vinegar pie

Pork Pickle

Injun Bread

Buckwheat cakes

Mashed Turnips

Green Tomato Pickles

Pork Pickle is made by boiling pork with salt, maple sugar and saltpeter, then placing it in a barrel. The smell, although not bad, is one to make you sneeze.

Maple sugar is produced when maple syrup is boiled down until there is no moisture left, it simple becomes a dry powder or sugar. Maple sugar will keep a very long time on the shelf whereas raw maple syrup will not.

### FRIED APPLES AND ONIONS

¼ cup butter

4 apples, peeled, cored, and sliced

1 onion, sliced into match sticks

¼ cup brown sugar

Pinch of cinnamon

Melt butter. Fry apples and onion until they are soft and the sauce is reduced. Serve hot.

### ADDITIONAL ITEMS FOR DECORATING;

Bandanas on each table, milk pails, sun bonnets, aprons, sad irons, horse shoes