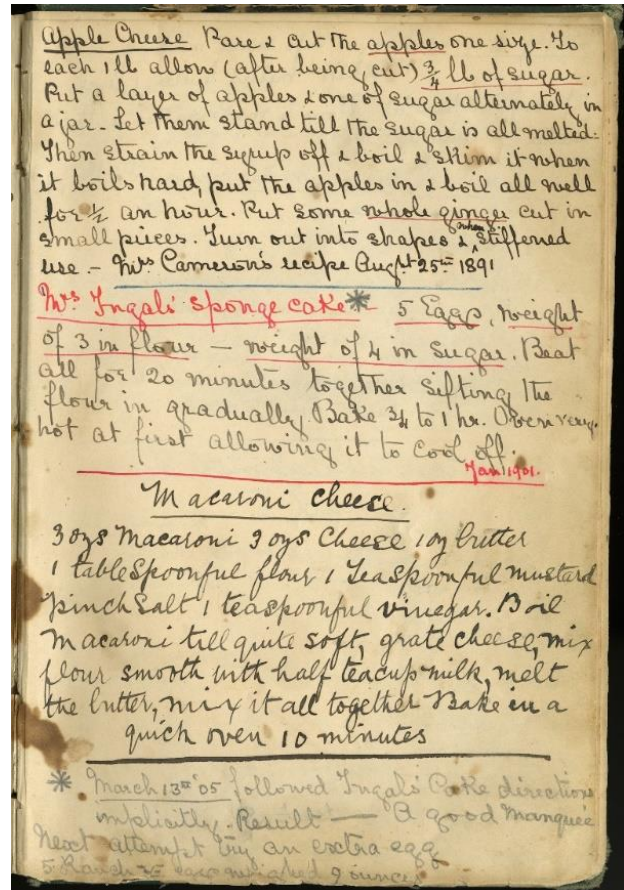
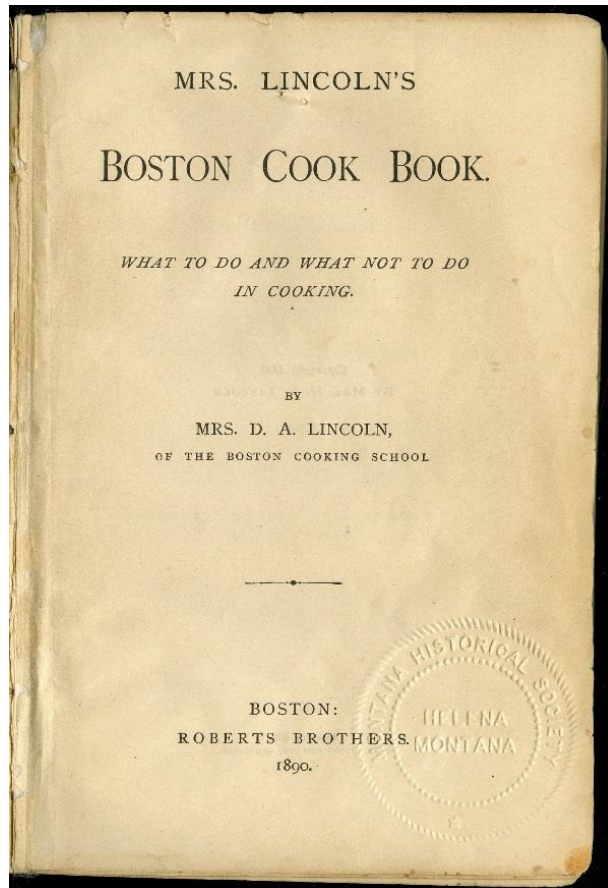


Macaroni and cheese

The stores are out of Mac and Cheese! No problem, just pull out old cookbooks! The first recipe is one hundred years old, handwritten by Evelyn Cameron. Dena Farnsworth from Monforton documented the second macaroni and cheese recipe in 1979. Look at that creamy goodness!



Macaroni and Cheese recipe:

3 ozs macaroni, 3 ozs cheese, 1 oz butter, 1 tablespoon flour, 1 teaspoon mustard, pinch of salt, teaspoonful vinegar. Boil macaroni till quite soft, grate cheese, mix flour smooth with half teacup milk, melt the butter, mix it all together. Make in a quick oven 10 minutes.

Note: 3 oz macaroni = scant 1 cup measured dry, then cook before mixing with other ingredients; quick oven = 375 for 15–20 minutes—watch carefully!

Mrs. Lincoln's Boston Cook Book: What to Do and What Not to Do in Cooking by Mrs. D. A. Lincoln, Boston: Roberts Brothers, 1890. Montana Historical Society Research Center, LOCKER CKB 641.5 L638M

MONFORTON COOK BOOK

Monforton Community Council, *Monforton Cook Book*, publisher unknown, 1979, pg. 83.



MACARONI & CHEESE

Dena Farnswerth

7 oz. macaroni (about 1 3/4 cups)

1 c. cream style small curd cottage cheese

1 c. dairy sour cream

1 slightly beaten egg

3/4 t. salt

dash of pepper

8 oz. (2 cups) Sharp American cheese

Sprinkle paprika on top

Bake in 9 x 12 x 2" baking dish. Bake 45 min.
at 350°.

Note: Macaroni should be measured dry then cooked before mixing with other ingredients