

# SUMMERS FAMILY

## *Heritage Recipes*



# A COLLECTION OF

*Family recipes researched  
and curated by the 2024  
Summers Family Reunion  
Planning Committee.*

*A special thanks to Colleen Blevins and  
Grace Takehara for their contributions.*

“

**WE EAT FOR OUR  
STOMACHS, BUT WE  
HUNGER WITH OUR HEARTS.**

*Padma Lakshmi*

# Table of Contents

Heritage Recipes *(Features recipes from Henry & Sara Summer's children)*

Appetizers

Breakfast and Brunch

Lunch (Soup, Sandwich and Other)

Salads (Fruit, Veggie, Bean, Pasta)

Sides

Main Dish

Desserts

Misc

# Fruit Salad

*Fanny Brown Summers (Ted Jr.)*

## Notes

The Billiken Cookbook: Favorite Recipes  
Compiled by the Billiken Club  
LaConner WA  
1916  
P. 19.

## Ingredients

- 1 can chopped pineapple
- 3 bananas, cut up
- 3 oranges, cut up
- ½ cup chopped nut meats
- Juice of 1 lemon for dressing

## Preparation

1. This recipe has no further instructions.

# Fish Omelet

*Fanny Brown Summers (Ted)*

## Notes

The Billiken Cookbook: Favorite Recipes  
Compiled by the Billiken Club  
LaConner WA  
1916  
P. 25.

## Ingredients

- 3 eggs, well beaten
- 1 pint of canned or cooked fish
- 3 tablespoons of boiling water
- ½ teaspoon of nutmeg
- Pinch of salt

## Preparation

1. Mix.
2. Pour in a greased frying pan and brown on both sides.
3. Serve with lemon.

# Scalloped Onions

Annie Summers Bessner (Matt)

## Notes

The Billiken Cookbook: Favorite Recipes  
Compiled by the Billiken Club  
LaConner WA  
1916  
P. 35.

## Ingredients

- 6 or 8 medium sized onions
- 1 cup cream
- A little butter
- Pepper
- Salt
- Cracker crumbs

## Preparation

1. Boil onions in salted water until nearly done. Drain.
2. Add 1 cup cream, a little butter, salt, and pepper.
3. Put cracker crumbs over top and bake until done.

# Carrots and Onions

Annie Summers Bessner (Matt)

## Notes

The Billiken Cookbook: Favorite Recipes  
Compiled by the Billiken Club  
LaConner WA  
1916  
P. 35.

## Ingredients

- Carrots
- Onions

## Preparation

1. Cook enough carrots in salted water for the meal.
2. Fry 2 onions until brown.
3. Mix onions with carrots.
4. Season and serve.

# Steamed Berry or Apple Pudding

Annie Summers Bessner (Matt)

## Notes

The Billiken Cookbook: Favorite Recipes  
Compiled by the Billiken Club  
LaConner WA  
1916  
P. 52.

## Ingredients

- 1 ½ cups flour
- ½ cup sugar
- 1 egg
- A little butter
- ½ cup milk
- 1 teaspoon baking powder

## Preparation

1. Below are the instructions from the cookbook.
2. Put the fruit in the pudding pan with batter on top.
3. Steam for one hour and serve with cream or pudding sauce.



# Tapioca Pudding

Annie Summers Bessner (Matt)

## Notes

The Billiken Cookbook: Favorite Recipes  
Compiled by the Billiken Club  
LaConner WA  
1916  
P. 53.

## Ingredients

- 1 cup tapioca, soaked for two hours in milk
- 5 eggs
- Scant cup of sugar
- 3 or 4 cups of milk

## Preparation

1. Below are the instructions from the cookbook.
2. Flavor.
3. Bake for forty-five minutes.

# Jelly Roll

Annie Summers Bessner (Matt)

## Notes

The Billiken Cookbook: Favorite Recipes  
Compiled by the Billiken Club  
LaConner WA  
1916  
P. 65.

## Ingredients

- 3 eggs
- 3 tablespoons water
- Scant cup of sugar
- 1 cup flour
- Pinch salt
- 2 teaspoons baking powder

## Preparation

1. Flavor to taste.
2. Bake in a shallow pan.
3. When done, turn out on damp cloth.
4. Jelly and roll.

# Marble Cake

Annie Summers Bessner (Matt)

## Notes

The Billiken Cookbook: Favorite Recipes

Compiled by the Billiken Club

LaConner WA

1916

P. 68.

## Ingredients

- White Part
- ½ cup butter
- 1 ½ cups sugar
- ½ cup milk
- 2 ½ cups flour
- 4 egg whites
- 1 teaspoon lemon
- 1 teaspoon baking powder
  
- Dark Part
- ½ cup butter
- ½ cup molasses
- 2 cups brown sugar
- ½ cup sour milk
- 2 cups flour
- ½ teaspoon soda
- 1 teaspoon cloves
- 1 teaspoon cinnamon
- 4 egg yolks
- 1 whole egg

## Preparation

1. Below are the instructions from the cookbook.
2. Put in a well buttered milk pan, a spoon of light and dark alternately until it is all used.

# Plain Sponge Cake

Fanny Brown Summers (Ted Jr.)

## Notes

The Billiken Cookbook: Favorite Recipes  
Compiled by the Billiken Club  
LaConner WA  
1916  
P. 69.

## Ingredients

- 3 eggs, well beaten
- 1 cup sugar
- Grated rind of ½ lemon
- 1 teaspoon baking powder
- ½ cup hot water
- 1 cup flour
- 1-3 teaspoons salt

## Preparation

1. Below are the instructions from the cookbook.
2. Beat sugar and eggs well together.
3. Sift flour, salt and baking powder together.

# Lemon Coconut Cake

Emma Summers Graham (Will)

## Notes

The Billiken Cookbook: Favorite Recipes  
Compiled by the Billiken Club  
LaConner WA  
1916  
P. 74.

## Ingredients

- Cake
- 1 ¼ cup sugar
- ½ cup Crisco or butter
- 4 egg whites
- ½ cup milk
- 2 cups flour
- ½ teaspoon salt if Crisco is used
- 1 teaspoon vanilla
- 2 teaspoons baking powder
- Lemon Filling
- Juice of 1 lemon
- 1 cup powdered sugar
- 2 egg yolks
- 1 cup shredded coconut

## Preparation

1. Sift flour and baking powder together three times.
2. Cream the butter and sugar.
3. Add the milk, flour and vanilla alternately.
4. Fold in the egg whites and bake in layers
5. Filling: Mix lemon juice with sugar and yolks, slightly beaten.
6. Cook for ten minutes in a double boiler, then add coconut.
7. Cool and spread between layers.

# Cookies

Florence Valentine (Henry Brady Brown)

## Notes

The Billiken Cookbook: Favorite Recipes  
Compiled by the Billiken Club  
LaConner WA  
1916  
P. 80.

## Ingredients

- 2 cups sugar
- 1 cup butter
- 10 egg yolks
- 1 cup milk
- 1 cup cottolene
- 3 teaspoons baking powder
- A little salt
- Flavoring
- Flour to roll

## Preparation

1. This recipe has no further instructions.

# Oatmeal Cookies

Fanny Brown Summers (Ted Jr.)

## Notes

The Billiken Cookbook: Favorite Recipes  
Compiled by the Billiken Club  
LaConner WA  
1916  
P. 84.

## Ingredients

- 2 eggs, well beaten
- ½ cup butter
- ½ cup sour milk
- 3 cups flour
- 1 teaspoon cinnamon
- 1 cup brown sugar
- ½ cup lard
- 2 cups oatmeal
- 1 level teaspoon soda
- ½ cup sour milk

## Preparation

1. Stir with a spoon.
2. Spread very thin in well greased tins and bake.
3. When done cut in squares with a knife.
4. Sweet milk and baking powder can be used.

# Plain Cookies

Annie Summers Bessner (Matt)

## Notes

The Billiken Cookbook: Favorite Recipes  
Compiled by the Billiken Club  
LaConner WA  
1916  
P. 84.

## Ingredients

- 2 cups sugar
- 1 cup sour milk
- 1 teaspoon soda
- 3 eggs
- 1 cup lard or ½ cup butter and ½ cup lard each
- Nutmeg and flavoring if desired
- Flour to roll

## Preparation

1. The recipe has no further instructions.



# Ginger Cookies

Annie Summers Bessner (Matt)

## Notes

The Billiken Cookbook: Favorite Recipes  
Compiled by the Billiken Club  
LaConner WA  
1916  
P. 86.

## Ingredients

- 1 cup sugar
- 1 cup molasses
- 1 cup lard
- 2-3 cups sour milk
- 1 tablespoon ginger
- 2 teaspoons soda

## Preparation

1. Below are the instructions from the cookbook.
2. Put 1 teaspoon of soda in the flour and 1 in the milk.
3. 2 eggs
4. Flour to roll.

# Cream Caramel Candy

Fanny Brown Summers (Ted. Jr.)

## Notes

The Billiken Cookbook: Favorite Recipes  
Compiled by the Billiken Club  
LaConner WA  
1916  
P. 109.

## Ingredients

- 1 cup of sugar to brown
- 2 cups sugar
- 1 cup milk
- Butter, size of a walnut
- 1 cup walnut meats
- 1 teaspoon vanilla

## Preparation

1. Heat in a frying pan over fire, 1 cup of sugar to brown.
2. Put 2 cups of sugar, 1 cup milk, and butter the size of a walnut in a stew pan to boil.
3. When sugar is melted, put the sugar, milk and butter in a fry pan, stirring all the time. Boil for five minutes.
4. Take off and cream until cool.
5. Add 1 cup walnut meats and 1 teaspoon vanilla,
6. Pour in buttered tins and cut.
7. Very good.

# Boiled Sago Pudding

Mrs. Cora Chambers (William)

## Notes

1901 LaConner Cookbook  
Furnished by the Ladies of  
LaConner, Washington  
P. 28.

## Ingredients

- One teacup sago
- $\frac{2}{3}$  cup raisins
- $\frac{1}{2}$  cup sugar
- $\frac{1}{2}$  cup jelly
- Cloves and cinnamon to taste.
- $\frac{1}{2}$  teaspoon salt

## Preparation

1. Below are the instructions from the cookbook.
2. Put in a dish to cool.
3. Put whipped cream on top.

# Mrs. Summers Rhubarb Custard Pie

Esther Brown Summers (John)

## Notes

Alice Bay Cookbook  
Julie Wilkinson Rousseau  
P. 191.

## Ingredients

- 1 9 inch pastry shell
- 4 cups diced rhubarb
- 1 ½ cups sugar
- 3 egg yolks
- ½ cup flour
- 3 tablespoons milk
- ¾ teaspoons nutmeg
- Meringue
- 1 tablespoon cornstarch
- ½ cup boiling water
- 3 egg whites
- 6 tablespoons sugar
- Pinch of salt

## Preparation

1. Preheat oven to 400 degrees.
2. Place rhubarb in bottom of pie shell.
3. Combine sugar, egg yolks, flour, milk and nutmeg. Beat well.
4. Spread over rhubarb.
5. Bake at 400 degrees for 20 minutes. Lower heat and continue to bake at 350 degrees for 20 more minutes.
6. Allow to cool, and add meringue.
7. Meringue
8. Dissolve cornstarch in just enough cold water to moisten.
9. Add to boiling water and cook until thick and clear, stirring constantly.
10. Remove from heat and set aside to cool.
11. Beat egg whites until stiff. Add salt and sugar gradually. Beat in the thoroughly cooled cornstarch mixture until the egg whites gain the right consistency to stand in peaks. Pile on top of pie and brown in oven.

# Fruit Cobbler

Fanny Brown Summers (Ted Jr.)

## Notes

Submitted by family member

## Ingredients

- 1/3 cup shortening
- 1/2 cup sugar
- 1 cup flour
- 2 teaspoons baking powder
- 1 teaspoon salt
- 1/2 cup milk
- 2 cups fruit or more
- 1 cup hot water
- 1 cup sugar
- Butter
- Cinnamon

## Preparation

1. Place fruit, hot water, 1 cup sugar, butter, and cinnamon in baking dish,
2. Mix the first 6 ingredients together and top the fruit. Bake at 350 degrees for 40 minutes.

# Pimento Salad

Emma Summers Graham (Will)

## Notes

The Billiken Cookbook: Favorite Recipes

Compiled by the Billiken Club

LaConner WA

1916

P. 18

## Ingredients

- ½ box gelatin
- ½ cup cold water
- 1 pint boiling water
- 1 teaspoon salt
- Juice of 1 lemon
- ½ can chopped pimentos
- 1 cup chopped walnuts
- ½ cup sugar
- 1 cup chopped apples
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## Preparation

1. Soak ½ box of gelatine in ½ cup cold water for five minutes. Strain.
2. Add remaining ingredients.
3. Let stand until jellied.
4. Serve on lettuce leaves with salad dressing.