



PORTLAND'S *Rain* OF GLASS, INC.

A non-profit organization formed to stimulate interest in collectible glass and to provide educational resources and events for the members and the community at large.

AUGUST

NO AUGUST MEETING
JOIN PROG FOR THE SEPTEMBER MEETING—
PLEASE SEE DETAILS BELOW



WHERE: Friendship Masonic Center
5626 NE Alameda Street
Portland, Oregon 97213
N.E. 57th & Sandy

WHEN: Tuesday, September 15, 2009,
6:00 to 9:00 p.m. (Library open at 6:00 p.m.)

GREETERS: Bonnie La Doe and Mary Ann Specht
(Come early to set up—5:30 p.m.)

SPEAKER: *Barbara Coleman—*
“Cleo—Cambridge’s Favorite 1920s Etching”

Pictured at top is a Console Set with the Cleo etching and an additional border etching (#527 Rose) on the bowl. The Cleo etching is known to have been used as early as a 1921. It is typically found on the Cambridge Glass Company’s Decagon line, several stemware lines, the 3400 line and the Round dinnerware line. Above is a cup and saucer in the Decagon line.



PATTERN OF THE MONTH:
Heisey’s “Greek Key,”
Presented by Janice Wallace

Pictured at left is a 6 ¾ inch pitcher in Heisey’s Greek Key pattern, made 1912-1930.

BOARD MEETING: Tuesday, September 8, 2009,
at the Friendship Masonic Center, 7:00 p.m.
ALL MEMBERS WELCOME

UPCOMING EVENTS

AUGUST

- 2 – Toledo Antiques & Collectibles Street Fair
- 2 – Portland’s Indoor/Outdoor Flea Market, 5400 North Lombard, Off I-5, Exit 305B, Sun. 9-2:30, 503-206-8018
- 8 – Aurora’s Outdoor Antiques Faire
- 8 – Sisters Antique Trot, Sisters
- 9 -- Portland’s Indoor/Outdoor Flea Market
- 9 – Main Street Madness Antique Fair, Hillsboro
- 16 -- Portland’s Indoor/Outdoor Flea Market
- 16 – Medford Giant Flea Market
- 23 -- Portland’s Indoor/Outdoor Flea Market
- 30 – Oregon City Open Air Antique Fair, Oregon City
- 30 -- Portland’s Indoor/Outdoor Flea Market

Visit the Portland’s Rain of Glass Website for more interesting Club news:

www.rainofglass.com

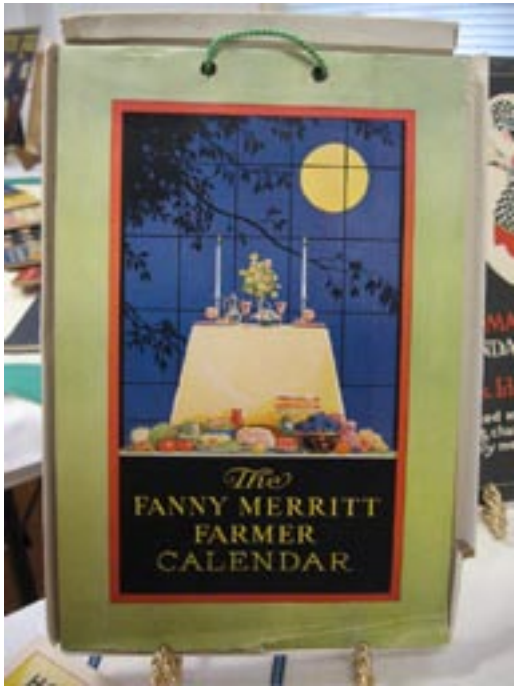
Mailing Address:

Portland’s Rain of Glass
C/O Friendship Masonic Center,
5626 N.E. Alameda Street,
Portland, OR, 97213

❖INSIDE❖

Portland's Rain of Glass, Inc.

- ◆Calendar of Events
- ◆Membership Information
- ◆Show Committee Meeting
- ◆Vintage Recipe Booklets
- ◆Mini-Auction in November



MEMBERSHIP:

Portland's Rain of Glass Membership for one year is \$22.00 for individuals and \$8.00 for each additional member at the same address.

You may mail dues to: Cindy Thomas, Membership Chairman at 795 Corby St., Woodburn, OR 97071 or Friendship Masonic Center, 5626 NE Alameda, Portland, OR 97213 or bring payment to the next meeting.

Thank you, Cindy, 503-481-5401, cst.wbcable.net

SHOW COMMITTEE MEETING

TUESDAY, SEPTEMBER 29

6:30 p.m. POTLUCK SUPPER

7:00 p.m. MEETING

at Carole White's house

2225 N.E. 33rd Avenue

Portland OR 97212

Please bring a salad or dessert—
main dish and beverages provided.

PLEASE R.S.V.P. TO

cbessw@aol.com

Just in time for Holiday giving--

PROG'S SECOND ANNUAL

MINI AUCTION

TUESDAY, NOVEMBER 17

AT OUR REGULAR CLUB MEETING

Our first mini auction was so much fun that we decided to make it an annual event.

Search your shelves and cupboards or hit the summer sales for your best donations—we're looking for about 20 pieces of glass or ceramics (washed and undamaged, please).

Please let Carole White know what you would like to donate: cbessw@aol.com,

503-282-0608.

IN SYMPATHY

Stan Voeller, husband of long-time member Joanne Voeller passed away Saturday, July 25. He had just celebrated his 83rd birthday on June 18. Stan had been in failing health for several months. After leaving the family theater business in Baker, Oregon, Stan and Joanne and their four children moved to Salem in 1967.

In Salem, Stan was employed by SAIF in the Accident Prevention Division until his retirement several years ago. Stan was a pilot and loved anything to do with aviation. He enjoyed visiting aircraft museums and going to air shows. After retirement you could find him most mornings having breakfast and visiting with his airplane buddies at the Flight Deck Restaurant at the Salem Airport.

Besides his wife Joanne, Stan leaves his son Chris and wife Kim of Bend, his two daughters Carol and Catherine of Salem and his grandson Sean and granddaughter Samantha of Bend. He was preceded in death by his son Curt.

VINTAGE RECIPE BOOKLETS

with Carole Bess White

If you like to cook and read recipes as I do, there are many types of cookbooks to collect:

- Recently published cookbooks in hardback or paperback
- Ethnic cookbooks
- Regional cookbooks
- Department store cookbooks
- Cookbooks by celebrity chefs
- Vintage antique and collectible hardback or paperback cookbooks
- Fundraiser or charity cookbooks
- Advertising recipe booklets

The list goes on and on.



Fundraiser or charity cookbooks are interesting because they often have photographs of local landmarks and buildings, local ads, names of contributors and celebrity contributors, and they are usually reasonably priced. PROG is discussing publishing our own cookbook, which would fall into this category.

However, tempting as all of these categories may be, I've chosen to specialize in pre-1955 advertising recipe booklets, with an emphasis on the 1920's. As many of you know or can tell from what I collect and speak about, my feet are firmly planted in that decade, although I must admit a nice department store cookbook can catch my fancy, as can any type of book from *The Oregonian* or the *Oregon Journal*.



Once I have determined that a booklet is from “my” time period, I then look at its other attributes. It must either be really cute or contain recipes I want to learn, such as the Royal “Making Biscuits” book, which I hope will train me how not to bake hockey pucks! I am a total sucker for pretty color illustrations of food on pieces of Depression Glass. I mainly look for covers that have interesting illustrations of people on them.

I don't mind the owner's name written on the cover, the hole in the left corner for string (housewives strung these booklets up like a mess of fish), or light spots on the covers or pages—if not too noticeable. After all, these were meant to be used. I do mind torn or missing covers or pages, bad smells or big spots.

One way to tell the approximate decade of an undated booklet is to look at the women's clothing in the illustrations:

Long skirts: pre-teens

Mid-length skirts: teens

Short skirts: 1920's

Printed cookbooks came into mass popularity in the late 1800's, although of course there were earlier books published. But as

the middle class came into its own and an emphasis came to be placed on “domestic science,” cookbooks of all types flourished.

Processed foods were introduced in the late 1880’s, and food manufacturers published booklets on every imaginable product—flour, baking powder, raisins, oranges, pimientos, olives, cheese, molasses, salt, condiments, sauces, and many more.

As the home appliance industry thrived, so did their cookbooks and instruction manuals. There are booklets on coffee, tea, pancakes & waffles, and I have at least three booklets on the subject of toast! (In their defense, they were published by bread or rusk manufacturers and do contain many interesting recipes besides how to make toast!)

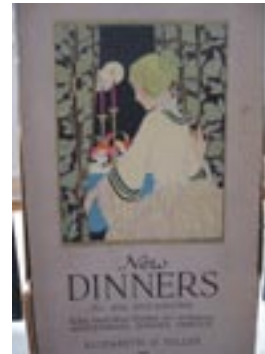


Recipe booklets were a major form of advertising and were designed to get housewives to use products. Some of the ways these booklets were distributed include: classes & demonstrations, radio, magazine & newspaper ads, store displays, offers on food packages/cans/containers, brochures inserted in flour dry product packages, coupon in book to order free copies for friends, appliance instruction booklets such as stoves, refrigerators, toasters, waffle irons. The appliance booklets still come with your purchase to this day.

Another way was through direct mail. The Royal Baking Powder Company sent out letters saying, “We take the liberty of sending you this copy of the ‘Royal Baker and Pastry Cook’ . . . as you are especially qualified on this subject and an expert in food matters we would be willing to send you any additional copies of the Baker that you may

wish to distribute, or will mail them direct to any addresses you may furnish to us.”

And in fact, the Royal book “Anyone Can Bake” was often used as a textbook in home economics classes. This was my first vintage cookbook and was handed down to me through my mother and her mother.



When I started working at The Oregonian in 1967, the Hostess House department had lots of recipe booklets free for the taking, and I still have several of them. I don’t count these in my collection, though, because they are “too new” for me. Don’t we always collect what our grandmas had?

It is still possible to find reasonably priced recipe booklets from the 1890’s and the early part of the 20th century through the present day. Some of these books will be titled “Receipts” instead of “Recipes” because for many years they were referred to both ways.

The most expensive booklets seem to be those aimed at children such as “The Comical Cruises of Captain Cooky,” “The Prince of Gelatin Isles” and “Billy in Bunbury.” Die cut booklets (cut into shapes such as a milk can, milk glass, can of beets, etc.) are also very popular and run a bit higher in price.

Some of the most Art Deco booklets are those published by Woman’s World. They had one for every type of food imaginable—Salads & Sandwiches, Desserts, Fish and many more including calendar-type booklets of a year’s worth of recipes. Many of these came in boxes that matched the covers of the books.

There are booklets from both World War eras on food economy and how to make delicious dishes in spite of rationing.

There are even booklets from Oregon manufacturers. I have two different “Choice Recipes” from Crown Flour, “Recipes Women Talk About” from Sperry Flour, “The Fairies Cook Book” from Fischer Flouring Mills, two from Tillamook Cheese and a “Cupid’s Book” that has Portland ads.



The booklets that are easiest to find are the Metropolitan Life Cookbook, several titles by Royal Baking Powder, and Knox Dainty Desserts. And speaking of Knox, Mrs. Knox authored several booklets on using Knox products for food economy—pretty ironic considering that if she were a real person, her husband owned the company and I’m pretty sure she didn’t need to economize!!

Many “domestic goddesses” have been instrumental in bringing good cooking to American homes.

Fannie Farmer was the first to publish a cookbook with accurate measurements and founded the Boston Cooking School. She published several titles, and they have been re-issued. Her books tend to be reasonably priced.

Miss Maria Parloa was food editor for Good Housekeeping, founded two cooking schools, wrote books and acted as spokesperson for food companies. Her books are usually expensive, except for the reproductions.

Mrs. Ida Bailey Allen is credited with inventing the marshmallow-topped sweet potato casserole! She was the first woman to use all media to teach people to cook, from booklets, to books, magazines, radio and television, where she was the first woman to

host a show, “Mrs. Allen and the Chef.” She has more than 50 cookbooks to her name. Her booklets are reasonably priced.



Betty Crocker wasn’t a real person. Her last name was taken from General Mills director William Crocker, and Betty was thought to be a nice, friendly name. Her signature was chosen by means of a contest, and her character was born. Even though she herself was a fiction, her books were and continue to be mainstays and are usually reasonably priced.

Portland’s own Peg Bracken was a working mother who gathered quick, easy recipes from her friends and published the “I Hate To Cook Book,” along with several other titles in the “I Hate To” series. Her books are usually priced very affordably. She passed away here in Portland in 2007.

The Pillsbury booklets remain collectible and are usually reasonably priced, except for the “scarce” years.

There are several reference books on cookbooks, but the ones I have were published before eBay, so the prices are irrelevant today. But they do give a “taste” of what booklets are out there waiting to be found.

Collecting recipe booklets is an enjoyable and educational pastime. In the 30 or so years I’ve collected them, I’ve amassed more than 200. In addition to their other good qualities, the thing I like best about them is that they take up so little room!

*Written by Carole Bess White
Photos courtesy of Neal Skibinski*

