



BILLINGS

FARM & MUSEUM

Historic Recipe: Vanilla Wafers

From: *Original 1896 Boston Cooking School Cookbook*
By: Fannie Farmer

Ingredients:

1/3 cup butter
1 cup sugar
1 egg
¼ cup milk
2 tsp vanilla
2 ½ cups flour
2 tsp baking powder
½ tsp salt

Instructions:

Cream the butter, add sugar, egg well beaten, milk, and vanilla. Mix and sift dry ingredients and add to first mixture. Chill thoroughly. Toss one-fourth of the mixture on a floured board and roll as thinly as possible; shape with small round cutter, first dipped in flour. Place near together on buttered sheet and bake in a moderate oven. Gather up the trimmings and roll with another portion of dough. During rolling, the bowl containing mixture should be kept in a cool place, or it will be necessary to add more flour to the dough, which makes the cookies hard, rather than crisp and short.

Modern addition: bake at 350 degrees for 15-18 minutes.



Did you know?

Vanilla is pollinated exclusively by bees.
If it was not for bees, the vanilla plant
would not be able to grow.



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Oregano Tea

This is a great tea to support immunity and aid digestion

Ingredients:

- 2 tbsp dried oregano
- ½ lemon, juiced
- 2 tbsp raw honey
- 2 cinnamon sticks
- 1 inch piece fresh ginger sliced
- 2 cups water
- Pinch red chili flakes (optional)

Instructions:

Combine all ingredients in a saucepan. Bring to a boil. Turn down heat and let simmer for 5-10 minutes. Remove from heat. Strain and serve. Note: You can cool the tea and store it for future enjoyment, either hot or cold.



Thank you to the pollinators who brought us these ingredients:

Honey: Bees

Ginger: Self-pollinated, but cross pollinated by insects

Lemon: Bees

Cinnamon: Bees

Oregano: Pollinators of all kinds