

de Stolfe
Journal ★★★
Broadsheets

Eating History Exhibition

Eating History: Food and Presentation is an exhibition I developed that was in the Texas Gallery of the Scurry County Museum where I worked as the curator. The exhibit was scheduled from May 17 through September 14, 2019.

This is the description of the exhibition I put in writings:

Eating History: Food and Presentation is a double entendre referring to the history of food preparation and the dining experience as well as to “consuming” (learning) about history. This exhibition features an assortment of vignettes illustrating the various aspects of food storage, preparation, and presentation over the past 100 years. Some of these vignettes include a dining table of different settings, progression of food storage, spotlight on spices, a chuck wagon, small appliances, recipes, wartime food restrictions, midcentury video clips of “the modern kitchen”, and more.

One of my favorite parts of the exhibition was a rotation of vintage food related advertisements ranging from the mid century, late 1940s through the early 1970s. Because I received a grant to cover the cost of the exhibition, I was able to buy a new TV to mount on the wall to play the commercials.



Before the untimely demise of my job as Curator in July 2019, I created what would be my last major exhibition for the museum. It was one of two major exhibitions that had a double opening. This one was called *Eating History: Food and Presentation*.

It opened in May and was scheduled to September. It did end up staying through October. I was pleased in how the exhibition came together and was by far my favorite one I did while at the museum. Here are some photos and other images of the exhibition.











Apple pie anyone? Sorry! The pie is fake!

Take a guess as to what these utensils are used to do.



As with any major exhibition, I wanted to include a gallery guide. This one partly included the exhibition vignettes, but they only touched on some of the topics.



May 17 - September 14, 2019



Chuck Wagon

A chuck wagon is a regular wagon but with the addition of a chuck box in the back. Chuck is an 19th Century term for food. The chuck box is a portable kitchen contained within a wood box having a door with a leg that swings out and down to form a table. Inside are any combination of shelves, cubby holes, and removable drawers. The invention of the chuck box is credited to Charles Goodnight in 1866.



This photo was taken circa 1900 during mealtime on the Renderbrook Spade Ranch.

Scurry County Grocery Stores

Grocers-Retail-(Cont'd)	
D & R FOOD STORE	
QUALITY GROCERIES & MEATS	
Vegetables - Fruits	
Frozen Foods	
2518 Av R	270
Fair Food Store 1610 26th	1000
FURN SUPER MARKET	
LOWER PRICES	
HELP YOURSELF	
SERVICE AT	
BIG SAVINGS	
"WHERE TO BUY THEM"	
FURN FOOD STORES 1616 26th	1000
Gable Grocery & Market 106 Highway	240
McDonnell's Gen. Out Food Store	182
Miston Brothers Groc 2327 25th	284
NEIGHBORHOOD GROC (Retail) Adams	1250
Newman J M Grocery 1912 25th	30
PICK & PAT GROC STORE	
(Northwest Corner of Square)	
STAPLE & FANCY GROCERIES	
Choice Meats, Fruits, Vegetables	
Frozen Foods & Drug Supplies	
Free Delivery	
2100 Av R	119
Piggly Wiggly 2212 25th	346
Public Food 1612 25th	360
Rainbow Market 1612 25th	303
Time Advertisement, This Classification	286
Rainbow Mkt No 2 2512 25th	286
SCOTT'S GAIN GROC - Dry	9239
Tall G P Grocery 2704 25th	228
Y Groc & Mkt - Wet	471
Grocers-Wholesale	
WOODEN H & GROC CO 1401 24th	40

1950 Snyder Phone Book



1950 Snyder Phone Book

Meat		Market	
Sugar	Pure Cane, 25 Pound Sack		\$1.49
Shortening	Best Brand, 8 Pound Basket		\$1.02
Pork & Beans	Complish's, Large No. 2 Can		.08
Coffee	Lipton's, 2 Pound Can		\$1.32
CORN	Thunder, No. 7 Can		.10
Cakes	Pilgrim, Four Pie Lanches, 1 Pound Box		.18
LYE	Bulfinch's, Per Can		.10
Cocoonut	Duham's, 1-4 Pound Pkg.		.08

Don't Overlook the Finest Sausage Meat Market in Here, With Complete Freightline Equipment.

The Scurry County Times-Signal, January 2, 1930

1957 Snyder Phone Book



Wartime Rations

After the attack on Pearl Harbor in December of 1941, the United States quickly converted from peace time production to wartime production, a conversion that affected every part of American society. Rationing was established as a way to make sure enough of a particular thing, such as food, was available for all without running short or running out. The United States used the method of ration books to control food supply. For the duration of WWII, the United States issued four ration books to citizens with the first one issued on May 4, 1942. These were known as “sugar books”.

The Office of Price Administration (OPA) started rationing other critical supplies: tires, automobiles, typewriters, bicycles, metal office furniture, radios, phonographs, refrigerators, vacuum cleaners, washing machines, sewing machines, gasoline, footwear, silk, nylon, fuel oil, stoves, firewood, and coal. Of foodstuffs, this included: meat, lard, shortening and food oils, cheese, butter, margarine, processed foods (canned, bottled, and frozen), dried fruits, canned milk, jams, jellies, and fruit butter.

Needless to say, Americans had a “new normal” for the duration of the war and needed ways to compensate for the restrictions. Victory gardens and wartime recipes helped to account for some of the limited resources. Families needed to plan well in advance of the meals they would make, and buy the ingredients needed to make those meals within their ration limits.

Victory Gardens

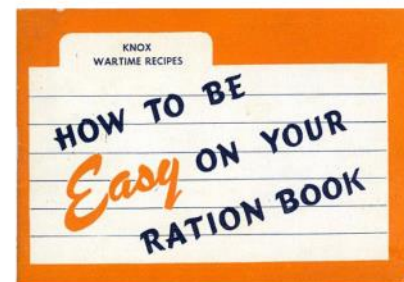
A Victory Garden, also called War Garden, is a personal or communal garden planted, maintained, and harvested in the United States during World War I and World War II. Civilians could feel empowered by contributing to the war effort as well as to provide vegetables, herbs, and fruits for the grower. This also lessened the grower's food costs and reduced the pressure of needed produce in the general supply, much of which was supplied to troops at home and overseas.

Victory Garden propaganda poster from WWII.



Wartime Cooking

With the many rations of foodstuffs, United States citizens needed ways to still enjoy cooking and eating but with less of certain foods that could vary unexpectedly in availability. Families needed to plan well in advance of the meals they would make and buy those needed ingredients within their ration limits. This meal planning around rationed ingredients was no more obvious than with wartime recipes. Seeing a marketing opportunity, many major food companies produced and promoted booklets of wartime recipes using their products, many of which were rationed.



Cover of Knox Gelatine's "Knox Wartime Recipes: How to be Easy on Your Ration Book", published 1943.



Cover of "Recipes for Today", published by General Foods Corporation, 1943.

One-Egg Victory Cake

from the Royal Baking Powder cookbook

- ½ cup shortening
- ¾ cup sugar
- 1 egg, well beaten
- ½ teaspoon vanilla extract
- ½ cup light corn syrup
- 1 cup milk
- 2 cups cake flour
- 2½ teaspoons Royal Baking Powder
- ¼ teaspoon salt

Cream shortening well; add sugar slowly, beating in well. Add beaten egg and vanilla; beat until well blended. Blend syrup and milk. Sift together dry ingredients and add alternately with liquid to first mixture. Bake in greased square pan (8 x 8 x 2 inches) in moderate oven at 350°F. about 1 hour or in 2 greased eight-inch layer cake pans at the same temperature about 30 minutes. Makes 1 eight-inch or 1 two-layer cake.

Note: Honey may be substituted for light corn syrup.

SCURRY COUNTY
MUSEUM
SNYDER, TEXAS

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Tuesday - Friday, 9:00 AM - 5:30 PM
Saturday, 10:00 AM - 2:00 PM
Sunday, Closed
Monday, By appointment only

www.scurrycountymuseum.org

de Stolfe Journal ★★★ Broadsheets

I hope you enjoy these de Stolfe Journal Broadsheets!

I started these broadsheets as a means to reduce the number of pages for the regular journal issues. (And let's face it, you don't have time to read 50+ pages of the regular journal when not every topic in them might be of interest to you!) My broadsheets are single topics of special interest in a horizontal page format and restricted to ten pages or less (usually).



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