

WURLITZER COOKBOOK

A BOOK OF RECIPES:

The following is an excerpt from the preface to a rare book of Wurlitzer family recipes which was published in 1925. From time to time we will include one or two of these family favorites for your pleasure. Ed.

In 1853 a young German boy — Rudolph Wurlitzer — migrated from his native village in Saxony to seek his fortune in America. Soon thereafter a pretty little French girl, Leonie Farny, arrived in the new world with her family.

Within a decade both the Farnys and young Wurlitzer had found their way to the thriving Midwestern community of Cincinnati. By this time, the lean years were past for Rudolph Wurlitzer. He was comfortably established in his own business, which was importing musical instruments from his former Saxon neighbors and reselling them in America. Success seemed to follow success for him — even in the affairs of the heart. For by this time, he had met the French girl. In 1868 Leonie and Rudolph were married and the two families were joined, the German Wurlitzers of Saxony and the French Farnys of Alsace.

It was in a solid, comfortable home — an old brick house in Cincinnati — where Rudolph and his wife lived and raised their three sons and two daughters. There were standards of luxury and abundance from both sides. Good food was important to them. The family group sat down daily to a hearty midday meal of feast-like proportions. Usually, there was soup, rich and fragrant, with big pieces of meat in it. A regular meat course followed, complete with vegetables. Beer was poured, champagne popped on Sundays, and there was the invariable rich dessert to be expected in a family where French and German blood had fused.

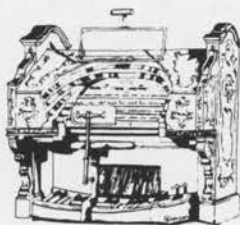
On Leonie's side, through three generations beginning with her grandmother, Jeannette Puteniac, the Farny family had saved and handed down its cooking recipes. Both Leonie and her younger sister Marguerite had cherished the old dishes and the stories that went with them. Added to this store of Farny recipes were the hearty dishes which Rudolph recalled from his boyhood in Saxony. Together, they formed a splendid blend of solid German cookery and fine French cuisine.

In a family where good eating was cardinal, it was natural that the womenfolk should want to pass along the heirloom recipes to grandchild and great-grandchild. So Leonie Wurlitzer and her sister Marguerite Strobel (mother and aunt, respectively of present Board Chairman

Farny R. Wurlitzer), gathered the choicest of the dishes of their own and their husbands' families and compiled them in a cookbook. It was published in 1925 in a limited edition of 100 copies, beautifully bound in sealskin leather and lined in black moire cloth. The books were distributed to the immediate family members and a few extra copies were inscribed by the authors and presented to friends on each side of the family. In its pages, preserved for their progeny, were the pot-au-feu and the sorrel soup which the Farny girls had eaten so often in their first frontier home in the backwoods of Pennsylvania; there were the recipes they had learned from their grandmother, Jeannette; the dishes their own mother and sister had eaten and learned to cook in the Alsatian home of their native France. And there were the recipes which Rudolph had passed on to his wife, and which Marguerite had learned from her German husband, Charles Strobel.

All of the recipes which appeared in the original edition have been reprinted although some of them are intended for your reading pleasure rather than for any actual use in your modern kitchen. These include recipes which have been outmoded through present day techniques and equipment which necessitate far fewer ingredients. They also include herb and other medicinal preparations which twentieth century medical science has rendered more than out of date.

Handle this book gently. There are memories here — memories that stretch back as far as late eighteenth century France when Napoleon was only a young soldier of 22. Between these pages, lines, and words lie history itself — covering the development of a great new continent, the establishment and growth of a great industrial company — Wurlitzer — and the warm and human story of family life.



HAZEL NUT TORTE

¼ lb. hazelnuts, chopped; 5 oz. powdered sugar; 1½ ozs. finely rolled stale lady fingers; 9 eggs, whites to a stiff froth. Beat yolks with sugar to a cream; add powdered lady fingers, then nuts; mix thoroughly. Bake in layers in moderate oven 20 to 30 minutes. Filling: 1 cup granulated sugar; ½ cup cream, boiled together almost until it threads; add ½ cup grated hazelnuts and ½ cup chopped almonds. Remove from fire; spread when cool.

CREAM CAKE

2 cups sugar; 4 cups flour; ½ cup butter; 1 cup sweet milk; 4 eggs; 1 teaspoon soda; 2 of cream of tartar. Bake in layers.

Filling for Cake: 1 pt. milk, 1 cup sugar; ¼ cup flour; 2 eggs.

Boil the milk, put in the flour, beat eggs and sugar, then stir in the boiling milk. Boil a few minutes, flavor with vanilla; cool before spreading.

FRUIT CAKE

1 lb. butter; 1 lb. dark-brown sugar; 1 doz. eggs; 1 wine glass brandy or whisky; ½ lb. citron, orange, and lemon peel, mixed, chop fine; ½ lb. almonds, chopped, or figs can be substituted; 1 lb. currants; 1 lb. seeded raisins, chopped fine; 1 lb. dates, chopped fine; 1 tablespoon each cinnamon, allspice, nutmeg; 1 lb. flour.

Butter and sugar, stirred to a cream, with eggs stirred in gradually, stirring all vigorously. Flour all the chopped fruit before mixing so it does not stick, then stir in flour. Paper the pans with oiled paper. Bake 3 hours.

Wash all fruit and dry day before. Oven not too hot; can increase heat later. Slowly decrease before it gets too brown.

FINE SPONGE CAKE (Recipe from Grandma Farny)

12 eggs; ¾ lb. powdered sugar; flavor with vanilla; 6 ozs. flour.

Stir yolks and sugar ½ hour; beat whites to a stiff froth; add flour to sugar and eggs, then whites. Bake in moderate oven. Rub the tin with butter and powder with sugar before putting in mixture. Do not touch pan while baking.