

THE GOLDEN HOUSE BOOKS

Grandmother's Pantry

*How a Latvian house salted, dried, pickled and put by its stores
for the whole winter around 1900*



From the book «The New Golden House Book»
Riga, about 1905

BLUSABOOKS

Grandmother's Pantry

How a Latvian house salted, dried, pickled and put by its stores for the whole winter around 1900

Book 1 of the series «The Golden House Books».

Source of the text: «The New Golden House Book». Compiled by cand. agr. J. Vidiņš. Published by Zēcherts' bookshop, Rīga, 13 Akmeņu Street. Printed by J. A. Freijs. About 1905. The original text is a publicly available historical source.

© 2026 SIA "Blusa Entertainment" (reg. No. 40203726725) · BlusaBooks. This edition — the transcription into modern letters, the footnotes, the glossary, the introduction and the whole design — is a work of authorship. It may not be copied, reproduced, distributed or made public in whole or in part without written permission. Permissions: contact@blusa.eu.

Please note. This book is a historical document. Some of the advice and some of the substances of that time are today known to be unsafe. The recipes are to be read as evidence of their age, not as instructions.

First edition, 2026.

blusabook.com

How they lived then

Around 1900 there was no refrigerator. In autumn, after the killing season, the meat had to be kept through the whole winter and summer — in brine, in smoke or in the cellar; the fruit of the garden and the mushrooms of the wood had to go into pots, bottles and barrels, so that in January there would be something to set on the table. This book is everything a Latvian housekeeper of that time knew about it: meat, sausages, fish, cheese and butter, eggs, fruit, berries, mushrooms and garden stuff — salting, drying, smoking, souring, preserving and storing.

HOW THIS BOOK WAS MADE

The text is *word for word* from the original. We have retold nothing, shortened nothing and “improved” nothing: the recipes, the figures, the measures and the advice are exactly as they were printed.

Only the letters have been changed — the gothic type and the old orthography have been put into modern letters, and from Latvian into English. The language itself is that of 1905, so some words and sentences sound unusual today. That is how it is meant to be.

Old, foreign and obscure words are explained at the end of each section, where they first appear. All of them together are in the glossary at the end of the book, along with the table of old measures.

Square brackets [like this] mark places where the scan was damaged or cut off and the word has been restored from the context; [...] means the word cannot be read.

IN THIS BOOK

salting and drying meat

sausages and the smoke-house

fish

milk, butter and cheese

eggs

fruit, berries and mushrooms

garden stuff and souring

Contents

1 How the pantry is to be arranged	8	30 How to keep meat fresh	29
2 The salting of meat	9	31 The keeping of meat upon ice	29
3 Vessels for the salting of meat	12	32 The keeping of meat in oil and in fat	30
4 How meat is to be salted quickly	13	33 The keeping of meat in milk	30
5 The salting of meat in the Russian way	13	34 How to keep slaughtered fowls fresh	30
6 The salting of meat in the English way	13	35 To keep meat fresh a whole year	31
7 Smoke-houses for meat	14	36 The manufacture of sausages	31
8 The smoking of meat	15	37 The dressing of guts for sausages	32
9 Smoked meat of the Upper Palatinate	18	38 The making of sausages	32
10 Smoked beef in the Dutch way	19	39 The keeping of sausages	33
11 Hamburg smoked meat (Hamburger Rauchfleisch)	19	40 Moscow sausage	33
12 Smoked veal	19	41 Lithuanian sausage	33
13 Smoked beef in the Frisian way	20	42 Vienna sausage	34
14 Dried sucking-pigs	20	43 Lyons boiling sausage	34
15 Hog's fat and bacon are dried	21	44 Liver sausage	34
16 Dried tongues	22	45 Blood sausage	35
17 Dried goose	22	46 Stomach sausage	36
18 Dried goose breasts	23	47 Tongue sausage	36
19 Dried fish	23	48 Beef sausage	36
20 The making of ham	24	49 Mutton sausage	36
21 Ham after the Russian manner	25	50 Goose sausage	37
22 Ham after the gastronomic manner	25	51 Fish sausage	37
23 Ham after the Lithuanian manner	25	52 Cervelat sausage	37
24 Ham after the American manner	26	53 Salami sausage	38
25 Ham after the Bayonne manner	26	54 Pluck sausage	38
26 Ham after the English manner	27	55 Pressed sausage	39
27 Ham after the French manner	27	56 Little sausages	39
28 Ham after the Westphalian manner	27	57 Little sausages in the French way (Saucisses)	39
29 How to know a good ham from a bad	27	58 Frankfurt little sausages	40
		59 Göttingen sausage	40
		60 Groat sausage	40

61 Holstein white groat sausage	40	95 Apples with ginger	59
62 Pea sausage	41	96 Apple cheese	60
63 Marinades	41	97 Apple honey	60
64 The making of vinegar	41	98 Apple pastes	60
65 How to know good vinegar	42	99 Apple juice	60
66 Vinegar from wine	43	100 Candied pears	61
67 Vinegar from brandy	43	101 Stewed pears	61
68 Vinegar from fruits,	44	102 Pears preserved in vinegar	61
69 Vinegar from raisins	44	103 Pears preserved in ginger	62
70 Vinegar from fruit leavings, crusts and the like	45	104 Mustard pears	62
71 Marinade for meat	45	105 Pears preserved in sugar	62
72 Marinade for fish	46	106 Swiss pear honey	62
73 Marinaded herrings	46	107 Pear cheese	63
74 Wind-dried pike	47	108 Pear syrup (see also Pear honey)	63
75 The keeping of fish	47	109 Pears dried in sugar	63
76 Which eggs are fit for keeping	47	110 Raspberry compote	63
77 How to know the age of eggs	48	111 Raspberry confiture	64
78 The keeping of eggs	49	112 To preserve raspberries whole	64
79 Egg powder	50	113 Raspberry jelly	64
80 How to keep fruits fresh	50	114 Raspberry marmalade	65
81 How to preserve fruits without sugar	51	115 Russian raspberry pastila	65
82 The boiling down of fruits and roots	52	116 Raspberry juice	65
84 Sugar for preserves	54	117 Fermented raspberry juice	66
85 Vinegar for preserves	55	118 Unboiled raspberry juice	66
86 Alcohol for preserves	55	119 Mixed raspberry syrup	66
87 Fruit syrups and juices	56	120 Baked cowberries	67
88 Apple butter	56	121 Cowberry compote	67
89 Apple compote	57	122 To preserve cowberries	68
90 Preserved apples	57	123 Cowberries preserved with apples	68
91 Soaked apples	58	124 Cowberries preserved with pears	68
92 Sweet soaked apples	58	125 Cowberries in jelly	69
93 Soured apples	58	126 Cowberries preserved without sugar	69
94 Apple jelly	59	127 Cowberries preserved in the Russian fashion	69
		128 Cowberry jelly	69

129 Cowberry juice	70	159 Vinegar cucumbers	82
130 Cowberry marmalade	70	160 Pepper cucumbers	83
131 How to keep gooseberries	70	161 Cucumbers like East Indian mangoes	83
132 Gooseberry compote	71	162 Cucumbers with yeast	83
133 Gooseberries preserved in bottles	71	163 Mustard cucumbers	84
134 Gooseberries preserved in the Swiss fashion	71	164 Cucumbers preserved after the Swiss manner	84
135 Gooseberries preserved in sugar	71	165 The souring of beets (red beets)	84
136 Gooseberry jelly	72	166 Beets preserved sweet	84
137 Gooseberry cheese	72	167 Carrot compote	85
138 Gooseberry marmalade	73	168 Carrots preserved in vinegar	85
139 Gooseberry juice	73	169 Carrots preserved in sugar	85
140 Fruit jellies	73	170 The preserving of pumpkins	85
141 Currant jelly	74	171 Pumpkins preserved like cucumbers	86
142 Fruit marmalades	74	172 How to preserve cauliflowers	87
143 Strawberry juice	74	173 How to preserve beans	87
144 Fruit pastilles	75	174 Beans preserved in vinegar	87
145 Rowan (mountain-ash) berries	75	175 Beans preserved in salt water	88
146 Wild roses	76	176 How to preserve green peas	88
147 The preserving of cherries	77	177 Green peas preserved with salt	88
148 Cherry paste after the Russian manner	77	178 How to preserve sorrel	89
149 Cherry juice	78	179 Asparagus preserved in butter	89
150 Plum preserve	79	180 Boletus mushrooms preserved in vinegar	89
151 Plums preserved in vinegar	79	181 The keeping of mushrooms in pots ..	89
152 Bilberry syrup	79	182 Mushrooms preserved in butter	90
153 Elder preserve	80	183 The drying of mushrooms	90
154 The souring of cabbages	80	184 Extract of mushrooms	90
155 Soured cabbages after the Russian manner	81	185 How to preserve onions	90
156 German kumst	81	186 A pot of all manner of fruits (Tuttifrutti)	90
157 The souring of cucumbers	82	187 Mixed pickles	91
158 Cucumbers in vinegar and in sugar ..	82		

I

Keeping and preserving food



*The larder*

1. How the pantry is to be arranged

That articles¹ of food² may be kept the longer, care must be taken that the air in the pantry is constantly dry. This is needful because some substances themselves contain little water and keep only in dry air; others again greedily draw in the vapour of water out of the air and are thereby soon spoiled; and lastly because in damp³ air the moulds develop the more quickly and corrupt the things they have overrun. The air in the pantry must be at least as dry as that out of doors, and it must be able to be renewed at all times. For this purpose a window is to be made in each of two opposite walls of the pantry, and before it fine wire screens are set. If it is not possible to make windows in two walls, then one window is to be made in the door, which is likewise to be wired over⁴. In this way, without the opening of the windows, the air in the pantry draws through continually and is renewed. That flies may not establish themselves, the door must never be left open for any length of time. — As regards the temperature in the pantry, it is better when it is low, yet dry withal. If dry air and a low temperature are not to be had together in the pantry, then it is in any case better that a high warmth should rule therein than an excess of damp. Very many stores dry out quickly in a strong warmth and in dry air and thus keep the longer. Only meat⁵ loses of its value under such conditions, for in the warmth the fat⁶ melts and