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## ALBUM PRIMARY SOURCES AND PICTURE BOOKS: HOW THE COOKIE CRUMBED, THE TRUE (AND NOT-SO-TRUE) STORIES OF THE INVENTION OF THE CHOCOLATE CHIP COOKIE BY GILBERT FORD

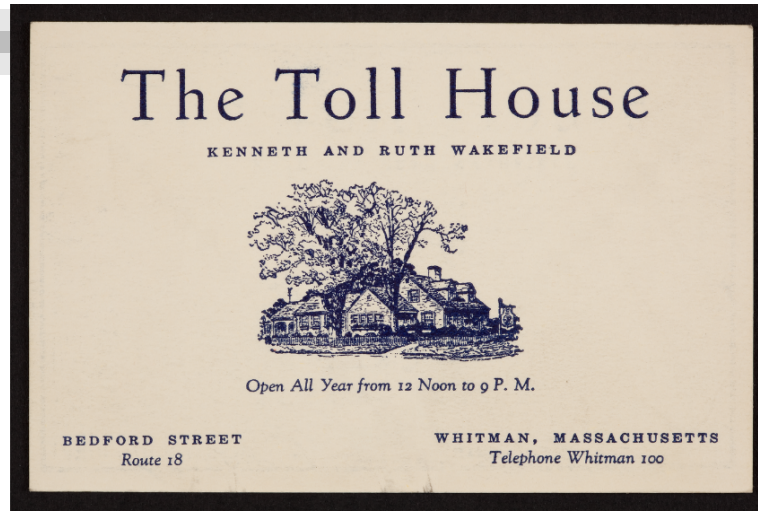
### Album Description

I think this pairing will work well for those students of yours that love to look at cookbooks.

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## TOLL HOUSE TRADE CARD



Reference Link: <https://www.historicnewengland.org/explore/collections-access/gusn/249044/>

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**RUTH GRAVES WAKEFIELD, CLASS OF 1924 SENIOR PHOTO**



**Reference Link:** <https://www.digitalcommonwealth.org/search/commonwealth:5425kp84f>



EVENING STAR, DECEMBER 02, 1945, PAGE 30

**PROUD COOK**

**TOLL HOUSE**  
*Tried & True*  
**RECIPES**

By **RUTH WAKEFIELD**

This is a boon for hostesses who wish to be known for their distinctively different cooking. 581 recipes, each just as good as the famous Toll House chocolate crunch cookie. Four-color photographs.

21st large printing, \$2.50

Reference Link: <https://chroniclingamerica.loc.gov/lccn/sn83045462/1945-12-02/ed-1/seq-127/>

EVENING STAR, DECEMBER 21, 1943, PAGE B-10

**Chocolate chip cookies:** One-half cup butter,  $\frac{1}{2}$  cup honey, 1 small egg, 1 cup sifted flour, 1 teaspoon baking powder,  $\frac{1}{4}$  teaspoon salt,  $\frac{1}{2}$  teaspoon vanilla,  $\frac{1}{2}$  cup semisweet chocolate chips,  $\frac{1}{4}$  cup nut meats, chopped.

Cream butter and honey until light and fluffy. Add egg and beat well. Sift flour, baking powder and salt twice. Add flour mixture to butter mixture; then add vanilla and blend all well. Fold in chocolate chips and nuts. Chill and drop by teaspoonfuls on greased cookie sheet. Bake at 375 degrees F. for 12 minutes.

**Reference Link:**

[https://chroniclingamerica.loc.gov/lccn/sn83045462/1943-12-21/ed-1/seq-](https://chroniclingamerica.loc.gov/lccn/sn83045462/1943-12-21/ed-1/seq-31/#date1=1789&sort=relevance&rows=20&words=chip+Chocolate+cookies&searchType=basic&sequence=0&ind)

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## EVENING STAR, SEPTEMBER 08, 1944, PAGE B-14

**SWEETS FOR OVERSEAS.**

*(Thanks to Miss K. S. B.,  
Chevy Chase.)*

Mrs. W. H. G. asks for suggestions for overseas sweets. After over a year of sending creamy fudge to my fiancé in the Middle East, which is farthest of all places in length of mailing time, we have found that it does not keep but moulds. This does not happen going shorter distances as to England but does to the Middle East. Sugary candies such as a hard fudge or pralines do keep. But what he likes best and does keep fine after 2 or 3 months is Oatmeal Chocolate Chip Cookies like this:

Cream  $\frac{1}{2}$  cup shortening; add  $\frac{1}{3}$  cup brown sugar and  $\frac{1}{3}$  cup white sugar mixing together, then break in 1 egg and beat well; add  $\frac{1}{2}$  teaspoon hot water, then sifted dry ingredients ( $\frac{3}{4}$  cup flour,  $\frac{1}{2}$  teaspoon baking soda and  $\frac{1}{2}$  teaspoon salt). Add 3 ounces semisweet chocolate chopped up to size of peas. Add 1 cup uncooked oatmeal, and mix thoroughly. Add  $\frac{1}{2}$  teaspoon va-

**Reference Link:**

<https://chroniclingamerica.loc.gov/lccn/sn83045462/1944-09-08/ed-1/seq-27/#date1=1789&sort=relevance&rows=20&words=Chip+Chocolate+Cookies&searchType=basic&sequence=0&in>

**THE WILMINGTON MORNING STAR, NOVEMBER 20, 1942, FINAL EDITION, PAGE 6**

**Honey Chocolate Chip Cookies  
(Makes about 4 dozen cookies)**

One-third cup butter or other shortening, 1-2 cup honey, 1 egg, well beaten, 1 1-4 cups sifted flour, 1-2 teaspoon salt, 1-2 seaspoon soda, 1 package semi-sweet chocolate

**Reference Link:**

<https://chroniclingamerica.loc.gov/lccn/sn78002169/1942-11-20/ed-1/seq-6/#date1=1789&sort=relevance&rows=20&words=chip+Chip+cho.colate+Chocolate+Cookies+cookies+cooky&sea>



THE WILMINGTON MORNING STAR, APRIL 22, 1941, FINAL EDITION, PAGE 5

## **COCONUT CHOCOLATE CHIP COOKIES**

**(About 50 Cookies)**

One-half cup butter or other shortening, 1-2 cup granulated sugar, 1-4 cup brown sugar, firmly packed, 1 egg, well beaten, 1 cup sifted flour, 1-2 teaspoon salt, 1-2 teaspoon soda, one 7-oz. package semi-sweet chocolate chips, 1-2 can southern style coconut, 1 teaspoon vanilla.

Cream butter, add sugars gradually, and cream together until

**Reference Link:**

<https://chroniclingamerica.loc.gov/lccn/sn78002169/1941-04-22/ed-1/seq-5/#date1=1789&sort=relevance&rows=20&words=CHIP+chip+chocolate+CHOCOLATE+cookies+COOKIES&sea>

**ROANOKE RAPIDS HERALD, OCTOBER 10, 1940, SECTION B, PAGE 7**

**Chocolate Chip Cookies**

3-4 cup brown sugar    1 cup butter  
1 teaspoon soda    3-4 c. white sugar  
2 tablespoons hot water    2 eggs  
1-8 teaspoon salt  
1 1-2 teaspoon vanilla  
1 cup chopped nuts  
2 1-2 cups flour  
1-2 teaspoon baking powder  
1-2 lb. semi-sweet chocolate

Cream butter, add sugar and eggs. Add sifted dry ingredients and nuts. Add soda dissolved in hot water. Drop cookies on greased baking sheet. On top of each cookie, place about a teaspoon of chopped chocolate. Bake 375 degrees or 400 degrees—10 to 15 min.

**Reference Link:**

<https://chroniclingamerica.loc.gov/lccn/2017236974/1940-10-10/ed-1/seq-19/#date1=1789&index=19&rows=20&words=Chip+Chocolate+Cookies&searchType=basic&sequence=0&state=&>

**GREENBELT COOPERATOR., JULY 27, 1939, PAGE 12**

**CHOCOLATE CHIP COOKIES**

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Mrs. John J. Perkins, who is best known as the first Health Association Nurse, submits the following recipe:

1/2 cup shortening	1/2 teaspoon vanilla
1 egg	3/4 cup brown and white sugar mixed
1-1/8 cups flour	1/4 teaspoon baking soda
1/4 teaspoon salt	
2 cakes "German sweet chocolate" (See Food Store)	

Cut chocolate into pieces size of a bean. Mix ingredients according to any cookie recipe. Drop from spoon on greased sheet and bake in moderate oven 350°.

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**Reference Link:**

<https://chroniclingamerica.loc.gov/lccn/sn89061521/1939-07-27/ed-1/seq-12/#date1=1789&index=10&rows=20&words=CHIP+CHOCOLATE+COOKIES&searchType=basic&sequence=0&>



EVENING STAR, NOVEMBER 16, 1941, PAGE 3

# Here's your recipe for that new **SUPER** cookie! *A COAST-TO-COAST HIT!*

**JOEY BREWSTER SAYS:** WHAT A COOKIE! WHAT A COOK! MOM, YOU'RE A GENIUS! THESE QUAKER OATS-CHOCOLATE CHIP COOKIES OF YOURS ARE **SUPER DELICIOUS!** M-M-M-M-BOY!



**MOM BREWSTER SAYS:** LAND'S SAKES, SON—I'M NO GENIUS! THEY'RE EASY AS FALLING OFF A LOG TO MAKE! BUT BEST OF ALL, THEY'RE CHOCK FULL OF THOSE **SUPER HEALTHFUL**

THINGS YOU GET IN WHOLE-GRAIN QUAKER OATS! HELP YOURSELF TO SOME MORE!



## Quaker Oats-Chocolate Chip Cookies

**SO EASY TO MAKE! 12 MINUTES TO BAKE!**

Crunchy, firm-textured, delightful—the whole-grain good.

Try this new flavor thrill for all the family! Crunchy, firm-textured, delightful—the whole-grain good. **SO EASY TO MAKE! 12 MINUTES TO BAKE!**

- 1 cup and 2 tbsp. oil
  - 1 cup Butter or other shortening
  - 1/2 cup Brown Sugar
  - 1/2 cup packed Creamed Sugar
  - 3 Eggs
  - 1 cup and 2 tbsp. all-purpose Flour
  - 1 tsp. Baking Powder
  - 1/2 tsp. Salt
  - 1/2 cup Milk
  - 1 tsp. Vanilla
  - 1/2 cup chopped Nut Meats (optional)
  - 3 cups QUAKER or MOTHER'S OATS (Quick or regular, uncooked)
- 1/2 cup QUAKER or MOTHER'S OATS (Quick or regular, uncooked) 3 cups QUAKER or MOTHER'S OATS (Quick or regular, uncooked) 1/2 cup QUAKER or MOTHER'S OATS (Quick or regular, uncooked) 1/2 cup QUAKER or MOTHER'S OATS (Quick or regular, uncooked)

Drop from teaspoon on greased cookie sheet. Bake in hot oven (375°) for 12 minutes. (Makes 5 dozen.)

Reference Link: <https://chroniclingamerica.loc.gov/lccn/sn83045462/1941-11-16/ed-1/seq-86/>

## THE DETROIT TRIBUNE., MAY 24, 1958, PAGE 9

**Planning A Party? Easy Does It!**



When the crowd comes to your house impress them with this delicious but easy-to-do menu: hearty hero sandwiches, chocolate chip raisin cookies, and beverages. For the sandwiches, provide the fixins, bread, cheese, ham, etc., and let the guests assemble their own. For the dessert use one package of chocolate chip cake mix to make a generous batch of delicious cookies, that will make a big hit with everyone.

**Chocolate Chip Raisin Drop Cookies**

1 package chocolate chip cake mix	1/2 cup softened shortening
1 tablespoon water	1 teaspoon vanilla
2 eggs, unbeaten	1/2 cup raisins, chopped

Empty half of cake mix into bowl. Add water, eggs, shortening, and vanilla. Beat well with wooden spoon. Then add remaining mix and beat until smooth. Stir in raisins.

Drop by teaspoonsful onto greased baking sheet. Bake in moderate oven (375°F.) about 12 minutes. Store in tightly covered container. Makes about 4 dozen cookies.

**Reference Link:**

<https://chroniclingamerica.loc.gov/lccn/sn92063852/1958-05-24/ed-1/seq-9/#date1=1789&index=3&rows=20&words=Chip+chocolate+Chocolate+Cookie&searchType=basic&sequence=0&>

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**Teaching Notes:**

Yummy cookies, a delicious and a fantastic topic for children and high school cooking classes! Very clever.

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**Teaching Notes:**


The more I dove into these recipes the more promise I thought this picture book had. I can't wait to use it with my students later this year.



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**Teaching Notes:**

Wonderful resources, thanks  Tom Bober