

# NATIONAL ARCHIVES CATALOG

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## Feeling Thankful

As Thanksgiving approaches, we have much to be thankful for here at the National Archives. We are especially grateful for the records we hold in trust, and for our Catalog that allows us to share these records with you. We are also thankful for our colleagues, who inspired us with this idea to create a Thanksgiving meal through our records!

As you gather around the table this holiday season, we hope you find inspiration from these historic recipes and photographs found in the National Archives. Enjoy!

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Appetizers are a great way to welcome your guests. We recommend Rosalynn Carter's [Plains Special Cheese Ring Recipe](#). (Trust us, it is delicious!)

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A FAVORITE RECIPE OF ROSALYNN CARTER

"Plains Special" Cheese Ring

1 pound grated sharp cheese  
1 cup finely chopped nuts  
1 cup mayonnaise  
1 small onion, finely grated  
Black pepper  
Dash cayenne  
Strawberry preserves, optional

Combine all ingredients but preserves, seasoning to taste with pepper. Mix well and place in 5 or 6 cup ring mold. Refrigerate until firm, for several hours or overnight.

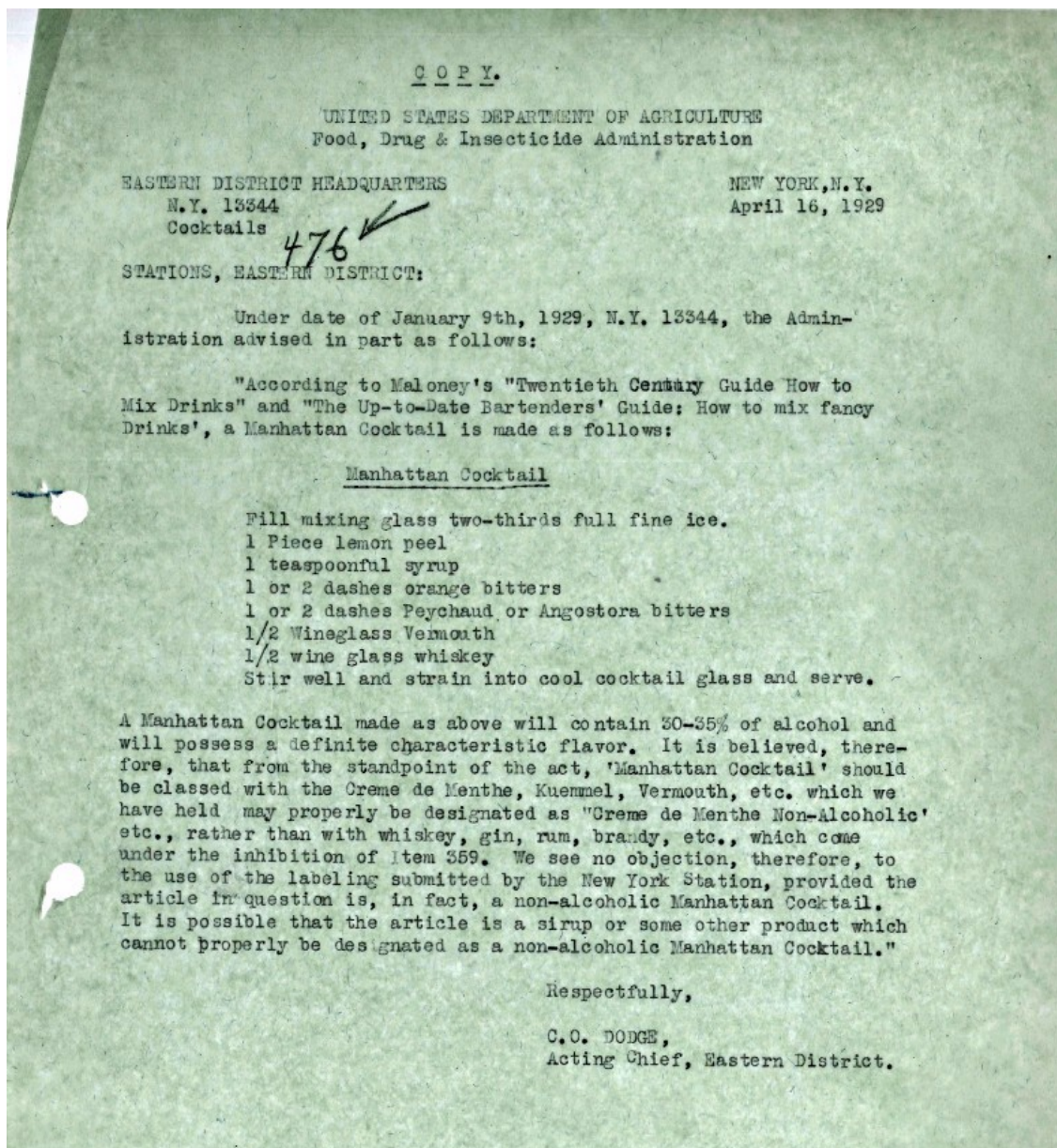
To serve, unmold, and if desired, fill center with strawberry preserves, or serve plain, with crackers.

Be sure to offer a [toast to your special guests!](#)



Need some inspiration? Try this fancy [Manhattan Cocktail](#), or use this [chart to construct](#)

[the perfect cocktail.](#)



This [turkey](#) is looking good! (And of course you can't forget the [gravy](#).)





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Need a side dish? The [Republican Congressional Cook Book, ca. 1962](#) is filled with recipes that would be perfect for your Thanksgiving table. Why don't you try the Georgia Sweet Potato Souffle?

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## CONNECTICUT

## INDIAN SHRIMP CURRY

2 chicken bouillon cubes	1 1/4 teaspoons salt
1 cup boiling water	1 1/2 teaspoon sugar
5 tablespoons butter	1/4 teaspoon ground ginger
1/2 cup minced onion	2 cups milk
6 tablespoons flour	4 cups cooked cleaned shrimp
2 1/2 teaspoons curry powder	1 teaspoon fresh lemon juice

Dissolve bouillon cubes in hot water. In double boiler top, over direct heat, melt butter. Add onions; simmer until tender. Stir in flour, curry, salt, sugar and ginger. Gradually stir in bouillon, milk. Cook over boiling water, stirring until thickened. Add shrimp, lemon juice; heat.

Serve ring of hot rice on heated platter with curry in center. In small separate bowls, serve chopped peanuts, chutney, crisp bacon bits, shredded coconut, chopped hard cooked eggs or any other curry accompaniments. Some like the curry sprinkled with nutmeg.

REP. ABNER W. SIBAL OF CONNECTICUT

The U.S. and Us

This Administration has turned the U.S.A. into the I.O.U.S.A.

## DELAWARE

## DELAWARE OVEN FRIED CHICKEN

meaty pieces of 2-3 pound Delmarva broilers (legs, short thigh and breasts)
Crisco
1 tablespoon salt
1 teaspoon paprika
1/2 teaspoon black pepper
1 cup flour

Line large baking pan with tinfoil. Melt enough Crisco to generously cover bottom of pan. Mix dry ingredients in a paper bag. Add pieces of chicken, close bag and shake to coat each piece with flour mixture. Lay pieces of chicken (first shaking off excess flour) skin side down in baking pan. Cover with another piece of tinfoil, sealing the edges of the two pieces together. Bake at 350° F. for 45 minutes. Remove tinfoil cover, turn chicken, return to oven for 15 minutes at 400° F. to brown. Serves six or eight people.

SEN. JOHN WILLIAMS OF DELAWARE

## FLORIDA

## CHICKEN A LA FLORIDA ORANGE

1 1/2 cups Florida orange sections (4 or 5 oranges), drained	1/2 cup flour
1 cup Florida orange juice	1 tsp. salt
2 tblspn. brown sugar	1/2 tsp. pepper
2 tblspn. vinegar	1 chicken, 2 1/2 to 3 lbs., cut up (or legs and thighs of 3 frying chickens)
1 tsp. mace or nutmeg	1/2 inch in skillet
1 tsp. basil	
1 clove minced garlic	

Combine orange juice, brown sugar, vinegar, mace, basil and garlic in sauce pan; simmer over low heat 10 minutes. Combine flour, salt and pepper; dredge chicken in this mixture. Heat oil in skillet; brown chicken pieces well; remove chicken; drain off oil but keep brown bits in pan; replace chicken. Pour fruit sauce over all; cover and simmer 15 minutes or until tender. Add Florida orange sections and simmer, covered, 5 minutes more. Yields 4 servings.

REP. WILLIAM C. CRAMER, OF FLORIDA

Federal Diana

The Interior Department reportedly is sponsoring legislation to authorize a new type of hunting license. It would declare open season on taxpayers and would be paid for by the hunted instead of the hunter.

## GEORGIA

## GEORGIA SWEET POTATO SOUFFLE

2 cups mashed sweet potatoes
1/2 cup sweet milk
4 tablespoons butter
4 eggs well beaten
1/2 cup Georgia pecans
1/2 cup sugar
1/4 cup sherry
8 Marshmallows


Measure 2 cups of cooked mashed Georgia sweet potatoes. Beat until smooth, then add milk and well beaten eggs, a pinch of salt and 1/2 cup of sugar. Stir in Georgia pecans and sherry last. Bake in hot oven (about 375° F.) for 20 minutes. The last three minutes place marshmallows on top and allow to brown.

MRS. CAPERS RICE  
Republican National Committeewoman for Georgia

Save room for dessert! You're sure to please everyone with this [selection of pies](#).



But if you only have time to make one, we recommend [Nancy Reagan's Pumpkin Pecan Pie](#) recipe.



*Pumpkin Pecan Pie*

<i>4 slightly beaten eggs</i>	<i>½ teaspoon cinnamon</i>
<i>2 cups canned or mashed cooked pumpkin</i>	<i>¼ teaspoon salt</i>
<i>1 cup sugar</i>	<i>1 unbaked 9-inch pie shell</i>
<i>½ cup dark corn syrup</i>	<i>1 cup chopped pecans</i>
<i>1 teaspoon vanilla</i>	

*Combine ingredients except pecans. Pour into pie shell—top with pecans. Bake at 350 degrees for 40 minutes, or until set.*

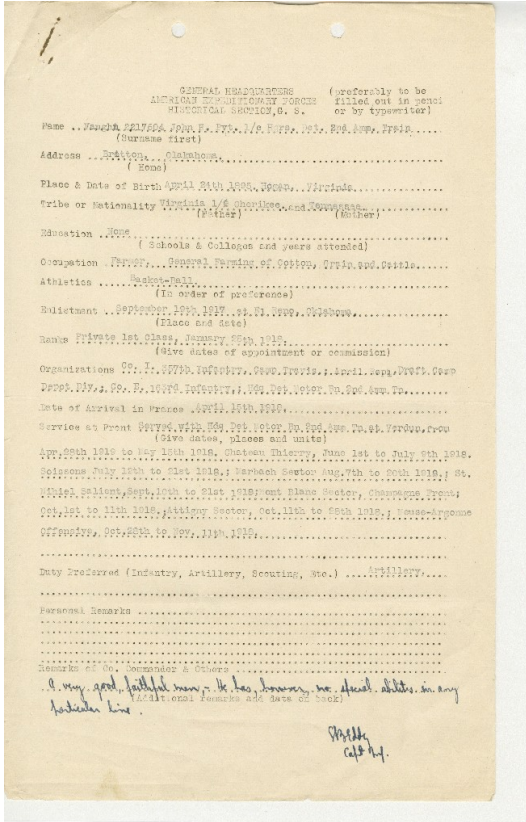
*With best wishes,* *Nancy Reagan*

Browse [more recipes in our Catalog](#). Have you tried any of these recipes? Let us know how they turned out! Email us at [catalog@nara.gov](mailto:catalog@nara.gov)



# Transcriber Task Update!

In our last newsletter, we put out a call for seasoned transcribers to join our Transcriber Task Force.



We challenged the group with a World War I mission, asking for help transcribing two big file units from the series:

["Correspondence, Reports, and Other Records Relating to American Indians Serving with the American Expeditionary Forces, 1917 - 1919."](#)

This was a big record challenge: 339 pages in total. Within two weeks, 276 pages were transcribed by the task force! Thank you to all who jumped in!

Interested in joining the Task Force? Email us at [citizenarchivist@nara.gov](mailto:citizenarchivist@nara.gov)

**Happy Thanksgiving from all of us at the National Archives!**



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Questions or comments? Email us at [catalog@nara.gov](mailto:catalog@nara.gov).



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