

*Earning the Right to do Fancywork: An Informal Biography of Ida Eisenhower, 1957*

By Kunigunde Duncan

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“Wash and dredge with salt and flour, place in an old-fashioned iron kettle, together with a small amount of water, sufficient only to prevent scorching. Add a half teaspoon each of parsley, onion and celery-seed, or fresh or dried leaves of these plants, for each pound of meat. Cook over a slow fire, turning often and renewing the liquid as it evaporates, keeping it at a minimum. For gravy, add milk to the pot liquor and thicken with flour, boiling it slowly ten minutes.”

Note: Ida Stover Eisenhower’s recipe for pot roast as relayed to Ms. Duncan.