

# Adventures in eating

Gerry is writing today...

One weekend in June, Dave and I met in Windsor with several old friends (old meaning we had been friends for many years)! This group used to "hang out" together 10 or more years ago and shared the love of antique cars— mostly corvettes from the '50s and '60s. Well, now all the corvettes are gone, except for one, and have been traded in for a more comfortable mode of transportation. We are still getting together for a weekend somewhere, once a year and share much more than vehicles.

**Lori Gysel & Gerry Kentner**



is hobo bread? The hobos who crisscrossed America during the Great Depression had almost nothing to call their own. But they understood that with only the simplest of ingredients and leftover tin cans, they could bake a small, tasty loaf of bread. This bread has been re-created

at Greenfield Village. It's a moist, delectable, walnut raisin bread, hearty enough for a sandwich and scrumptious enough for an afternoon tea.

We visited with the village chef, Wesley Barnard who kindly shared his recipe. I made my own railroad sandwiches the next day! Delish!

Other menu features were pulled pork sandwiches served with coleslaw on the side (many southern restaurants serve the coleslaw right on the sandwich— yum!). Dandelion soup was the daily special which I desperately was curious to try, but my hobo bread sandwich was all I could manage— maybe next time.

This version of the recipe is the smallest he could give me. For the large batch, the recipe starts with 28 lbs of flour! There were tin cans everywhere in their kitchen! A very worthwhile experience. More recipes may be available on their website [www.thehenryford.org](http://www.thehenryford.org).

Have fun and keep cooking!

Lori and Gerry can be reached at [whatscookin@independentfreepress.com](mailto:whatscookin@independentfreepress.com)

Gerry's note: Due to an oversight, the amount of flour was omitted from last week's recipe, Date Squares. The amount should be 1 1/4 cups.

# Hobo Bread

By Wesley Barnard  
*Ingredients*

- 2 cups raisins
- 1 1/2 cups hot water
- 3 1/2 tsp baking soda
- 4 tbsp soft butter
- 1 1/2 cups granulated sugar
- 1/2 cup brown sugar
- 2 eggs
- 1 tsp salt
- 1 tsp vanilla
- 1 3/4 cups walnuts
- 4 cups flour

## Method

Pour boiling water over raisins, soda and butter until it bubbles; let cool.

Add other ingredients (granulated sugar, eggs, salt, vanilla, walnuts, flour); mix well.

Fill 6 or 7 greased/floured large 19 oz soup cans half full.

Bake at 350 F degrees for 45 minutes to 1 hour. Cool and remove from can.

Cook's note: Organic flour should be used. You could use a 48 oz can and make a smaller number of cans.



Gerry Kentner holds Greenfield Village Raisin Walnut Hobo Bread as she poses with A Taste of History Restaurant Chef Wesley Barnard and his bakers at The Henry Ford Museum/Greenfield Village in the United States.

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