

Florida's Photographic Archives – Vision into the Past

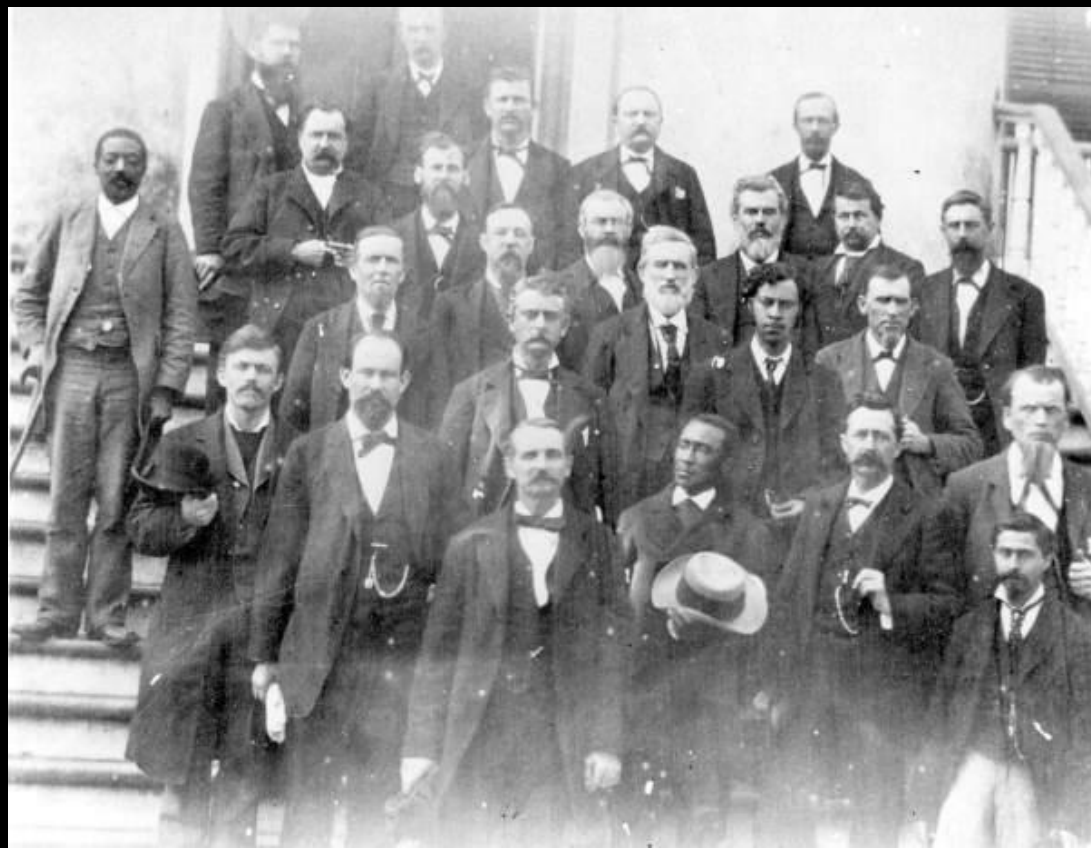
January 17, 2024



TD01608, Leon County Schools School Lunch Display, October 17, 1962



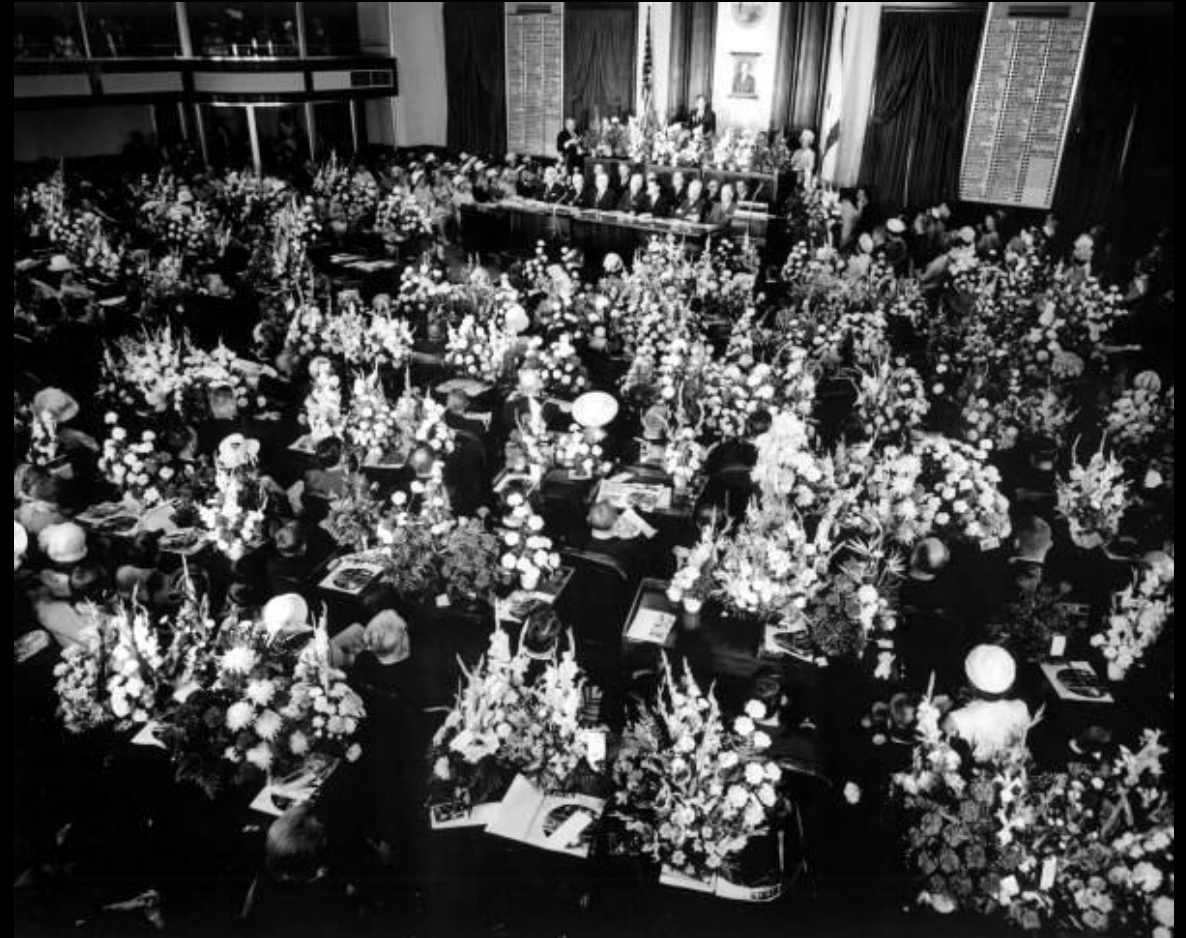
Allen Morris and Joan Morris



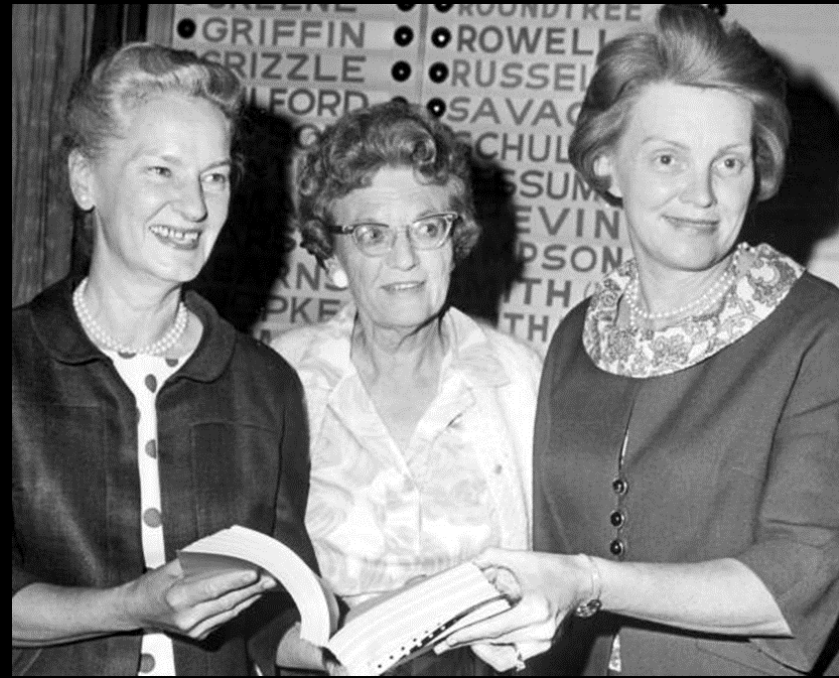
1875 House



1889 Senate



1953 and 1965 Joint Sessions



1953-2010



Allen Morris and Fred Schultz



Fred Schultz



A thatched one-room school building in Florida



Interior of one-room school - Eastpoint, Florida, ca. 1906



Lunch at nursery School, Jacksonville, 1935



Lunch room in schoolhouse - Lake Lona, Florida



Lunchroom at the elementary school in Aucilla, 1965



Women making meatloaf for school lunch in Tallahassee, January, 1962



Cafeteria at the Caroline Brevard School – Tallahassee, 1959



Junior high school students in the lunchroom in Tallahassee, May, 1962



Women making cole slaw for school lunch in Tallahassee, January, 1963



Cafeteria, Leonard Wesson School - Tallahassee, Florida, February, 1961



Lunchroom scene at the elementary school in Aucilla, 1965



Lillie Mae Hunter, 2nd from left, with other Leonard Wesson School cafeteria staff in Tallahassee



Ruediger Elementary School teacher having lunch with students in Tallahassee, April, 1957



Lillie Mae Hunter, in foreground, with other Leonard Wesson School cafeteria staff in Tallahassee.



Cooking class assembled for portrait - Ocala



Cooking class learning to can. Tallahassee, 1954



Cooking class preparing for a cookout. Tallahassee, 1954



Florida's first lady Mrs. LeRoy Collins consulting her recipes in the kitchen at "The Grove" in Tallahassee

Swamp Cabbage

Hearts of 3 Cabbage (sliced)
Salt Pork $\frac{3}{4}$ lbs
onions 3 med size (Chopped)
Garlic 1 large clove (Chipped fine)
Salt + Pepper to taste

Slice salt pork. Fry in pot until brown, add Cabbage, onions, garlic, Salt + pepper.

Add enough water to cover about $\frac{3}{4}$ of the Cabbage, Cook on med heat until tender.

In slicing Cabbage, you may leave a little of the bitter. If so add about 2 tablespoons sugar.

Cara Harne
PO Box 44
Estero Fla

MOCK CHERRY PIE

1 cup cranberries

1 cup raisins

1 cup sugar Pinch of salt

1 cup water

1 tablespoon flour (dissolved in a little
water)

1 tablespoon butter

1 teaspoon vanilla

Mix sugar, flour and salt together and
add water, cranberries and raisins.

Cook slowly about 5 minutes until done.

Add butter and vanilla and let cool (over)

Guava pie -

- 1- unbaked pie shell - & top crust
- 2- C guava shells.
- 1- small can crushed pineapple
- 1/2 to 1 C. sugar.
- 1 T. tapioca -

Mix the guava, sugar, pineapple & tapioca & put in pie shell. put top crust on pie -

bake 10 min. at 450° then reduce to 350° for 45 min -

Mr. & Mrs. Jack Z. Sanders
403 South Road
Page Park
Fort Myers, Florida 33901

Squirrel and Gravy.

To dress the squirrel,
rip the hide down the in-
side of the hind leg. Peel
hide over the head, saving
the head as that is the best,
or tastiest part of the squirrel.
While on the head, remove the
eyes and ears. Slit the
squirrel's belly and remove
entrails.

Remove the ~~head~~ and the
legs, cut back-bone in
two pieces. Soak in salt
water preferably over night.

Sam S Hamm
1437 Main St
Vincennes Ind

Squirrel and Gravy recipe



Governor Jeb Bush sharing a pizza lunch with Raa Middle School students that he mentors – Tallahassee, May 2000