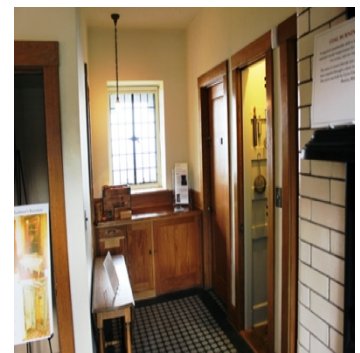


Tour Activity: The Kitchen



Having worked in the factories throughout his life, Tom believed that the happier the employee the better the work. The kitchen and servant workspaces including the Butler's Pantry, Maid's Pantry and the Servant's Dining Hall are equipped with interlocking rubber tiles that are not only easier to clean but are quieter to walk on and better on a person's back and knees.

Did you know?

This oven is considered to be state of the art for its time. It was made with a lever on the side that when pulled would disperse the used ashes and coals into the sub-basement. This feature would save kitchen maids time and energy and keep the kitchen cleaner.

Explore your own kitchen – how do you think it's similar or different from the one at Castle in the Clouds?

FAVORITE RECIPES OF MOVIE PLAYERS



Dorothy Gish

HONEY CAKE
By Dorothy Gish

I like cake; if it's nice and sweet; the sweeter the better, and I really like it best when I make it myself.

One of my favorite recipes is for HONEY CAKE. This is what I put into it:
One half breakfast cupful of sugar; breakfast cupful of rich sour cream; 2 cupfuls of flour; ¼ tea-spoonful of carbonate of soda and honey to taste. (I usually taste it while making it.)
Mix the sugar and cream together. Rub in the flour with as much honey as will flavor the mixture nicely. Be sure to stir it well so that all the ingredients are mixed properly. Then add the carbonate of soda and beat the cake well for another five minutes. Put it into a buttered tin and bake it about one-half to three-quarters of an hour. Honey cake should be eaten warm.

Bonus! Here is a 1915 recipe for Honey Cake, enjoy!