



CATALOG

[View email in your browser](#)

[Share this email with a friend](#)

Giving Thanks

While Thanksgiving may look different for many of us this year, one fact remains constant: how thankful we are for our [community of Citizen Archivists](#). We are continuously grateful for the contributions of your time and effort to help make historical records more accessible to everyone. Cheers to you!



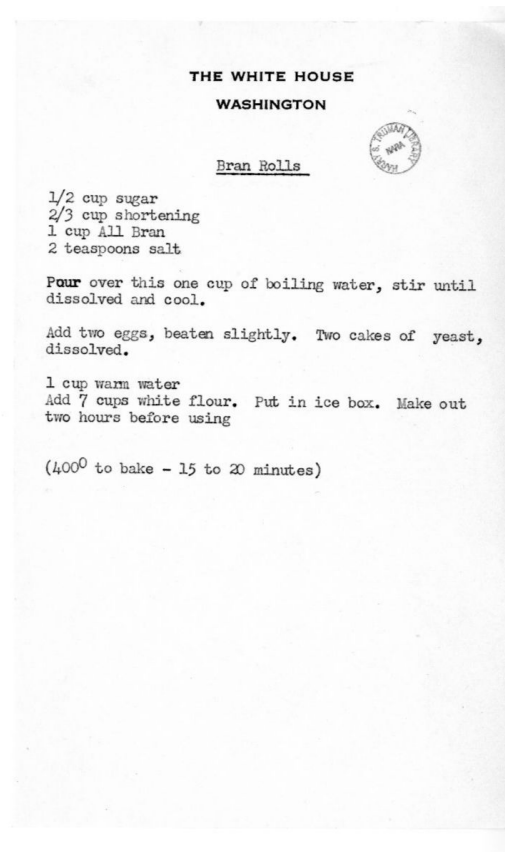
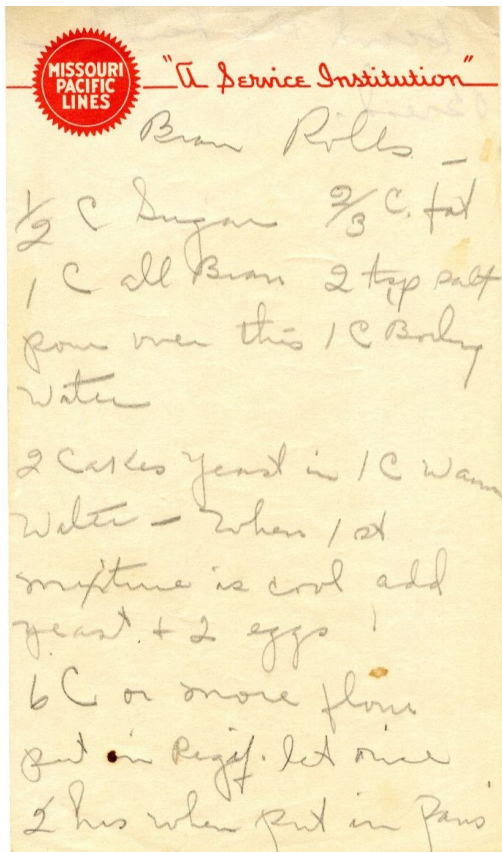
Holiday Recipes

Need some inspiration for your Thanksgiving table? This time of year always inspires us to peruse the [National Archives Catalog](#) for historic recipes and food related records. Enjoy!

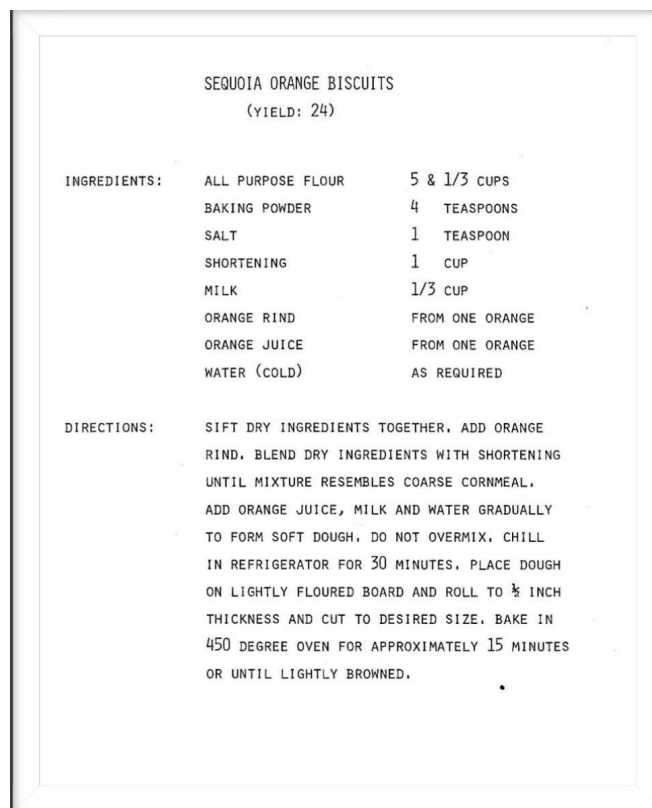


Homemade bread and sweet rolls are made daily by Jim Tillman of Tillman's Bakery, New Ulm, Minnesota, 10/1974. [National Archives Identifier 558362](#)

Many of us have spent the last few months learning new skills while keeping safe at home. Making bread has become very popular in so many households. You may have mastered sourdough, brioche and an Italian loaf, but have you tried these rolls and biscuit recipes found in the National Archives Catalog?

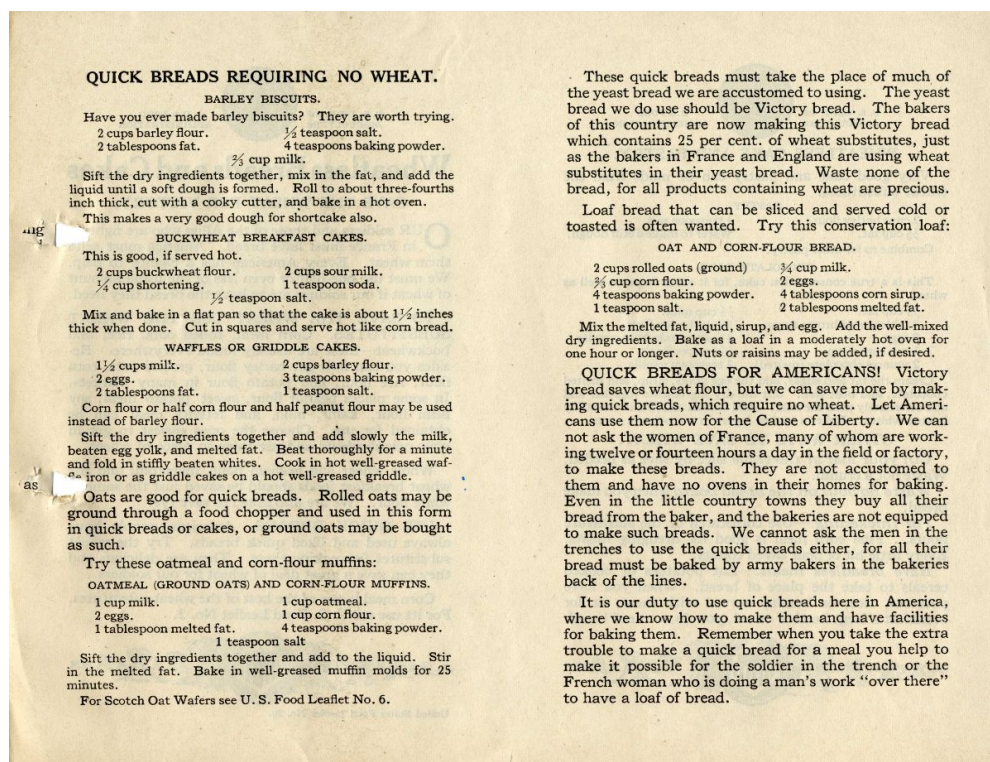


Recipe for Bran Rolls, from the Bess W. Truman Papers. [National Archives Identifier 139308721](#) or [National Archives Identifier 139308778](#)



Recipe for Sequoia Orange Biscuits, from the records of the First Lady

Rosalynn Carter. [National Archives Identifier 6783933](#)



Recipe for Oat and Corn Flour Bread, from the Wheatless Breads and Cakes, Save the Wheat for Victory, United States Food Leaflet No. 20, 1918. [National Archives Identifier 18497463](#) (page 2)

Smaller gathering this year? This recipe for Baking Powder Biscuits makes 100 portions, but they are sure to freeze well!

BAKING POWDER BISCUITS**F-1**

<i>100 Portions</i>	<i>Ingredients</i>	<i>..... Portions</i>	<i>Cost</i>
4 pounds	Flour		
4 teaspoons	Salt		
7/8 cup	Baking powder, phosphate		
1 pound 10 ounces	Fat		
1 1/2 quarts	Milk		
1/2 to 1 cup	Table fat, melted		

1. Sift flour, salt, and baking powder together twice.
2. Cut in fat very lightly.
3. Add milk gradually, handling as little as possible.
4. Roll or pat dough to 1/2-inch thickness and cut with 2 1/2-inch floured cutter.
5. Brush with melted table fat.
6. Bake at 425° F. 12 to 15 minutes.

Portion: 1 biscuit.

Total cost.....

Cost per portion.....

U. S. BUREAU OF HUMAN NUTRITION AND HOME ECONOMICS

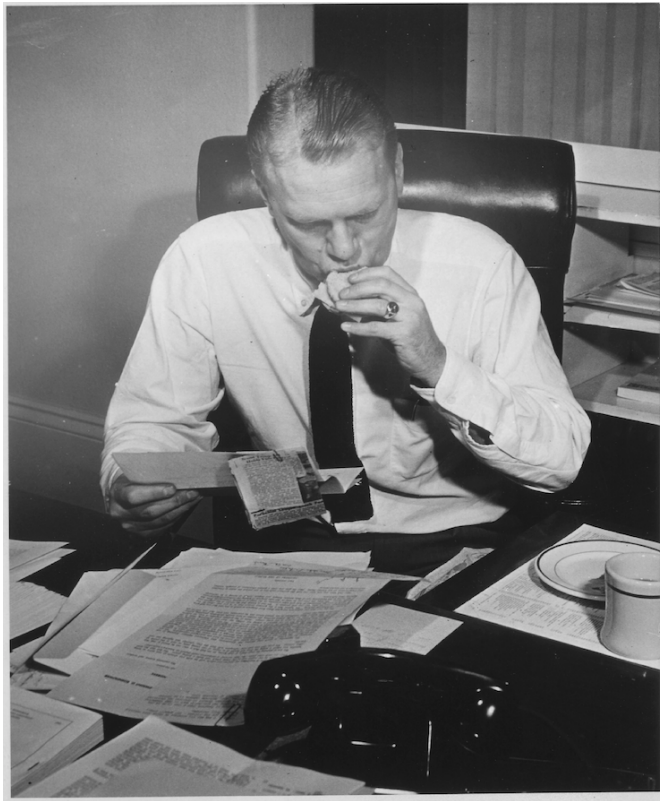
GPO 16-48050-1

Baking Powder Biscuits, from School Lunch Recipes for 100, 9/1946. [National Archives Identifier 5711542](#) (page 60)

Citizen Archivist Opportunities

Ready to relax after a big meal? Take a look at our latest [Citizen Archivist missions](#), and jump in to participate! Our latest missions include World War II posters, Award Cards, Submarine records, Index to Final Pension Payment Vouchers, and more. Every contribution you make helps make these records easier to find in our Catalog.

New to the Citizen Archivist program? [Learn how to register and get started](#).
 Already have an account? [Login here](#).



Photograph of Representative Gerald R. Ford Reading Constituent Mail While Eating a Sandwich at His Desk in His House Office, 1953. [National Archives Identifier 186883](#)



Thanksgiving cheer distributed for men in service. New York City turned host to the boys in service today and cared for every man in uniform, ca. 1918. [National Archives Identifier 533729](#)



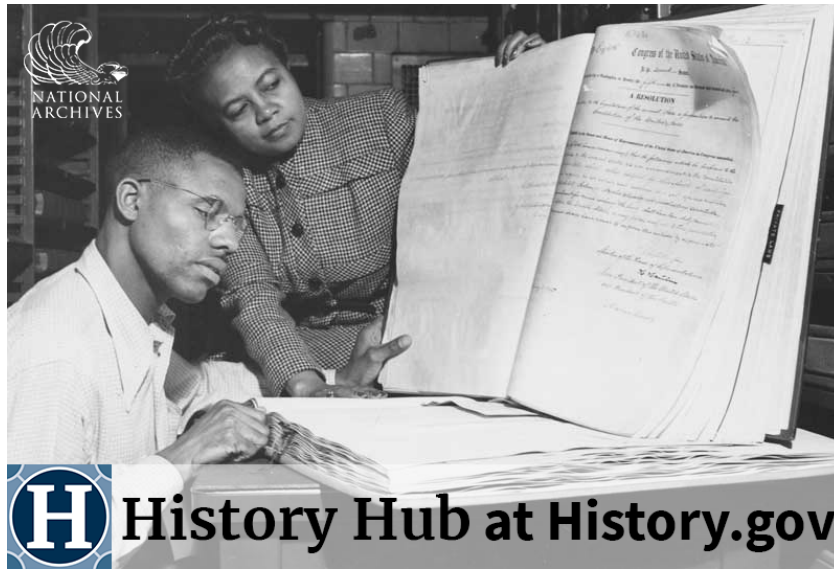
American workers give up holiday to speed Victory. The Blackwelder family celebrated Thanksgiving at their benches in a Glenn Martin Company plant., ca. 11/1942. [National Archives Identifier 196459](#)

Looking for more? Check out [National Archives News](#) for Thanksgiving records and recipes from the National Archives. However you celebrate this year, we wish you a happy and healthy Thanksgiving from all of us at the National Archives!

History Hub

Have a question? [Find your answer on History Hub!](#)

History Hub is our support community for researchers, genealogists, history enthusiasts, and citizen archivists. Ask questions, share information, work together, and find help based on experience and interests. Researchers can ask—or answer—questions on [History Hub](#), or search to see if a question has been asked before.



[Citizen Archivists, there's a group just for you!](#) You can share tips and strategies, find new challenges, and get support for your work.

Once you've signed up, check out our poll:

[What kinds of records do you like to transcribe?](#) →

COVID-19 Update

The National Archives is committed to the health and safety of our visitors and staff. We are closely monitoring the situation regarding COVID-19, and we are working with public health officials and our counterpart agencies to monitor and respond to the evolving conditions and following CDC guidelines.

For more information, visit <https://www.archives.gov/coronavirus>

Questions or comments? Email us at catalog@nara.gov.





[Privacy policy](#)

[Subscribe or Unsubscribe](#)

Powered by [Mailchimp](#)