

Utah State University

DigitalCommons@USU

USU Student Folklore Fieldwork

Student Folklore Fieldwork

10-2018

Dutch Boy Baby

Hillary Place

place.hillaryjane@gmail.com

Follow this and additional works at: https://digitalcommons.usu.edu/student_folklore_all

Recommended Citation

Place, Hillary, "Dutch Boy Baby" (2018). *USU Student Folklore Fieldwork*. Paper 365.
https://digitalcommons.usu.edu/student_folklore_all/365

This G1: Groups/Social Customs is brought to you for free and open access by the Student Folklore Fieldwork at DigitalCommons@USU. It has been accepted for inclusion in USU Student Folklore Fieldwork by an authorized administrator of DigitalCommons@USU. For more information, please contact digitalcommons@usu.edu.



Hillary Place

Logan, Utah

October 2018

“Dutch Boy Baby”

Foodways

Informant: Hillary Place, 25, resides in Logan Utah. Her goal is to make as many people feel welcome in her home as possible and thinks the best way to do that is through food. She loves to feed people and is known to say, “if you leave hungry, it’s your own fault.”

Context:

Hillary grew up in a lower-class family in Southern California. For a long time, she lived in a two-bedroom apartment with her family of six. Four young girls in one bedroom was a lot to handle. Because money was so tight her family would often try to find ways to make food stretch until the next paycheck. This is when her father invented “Dutch Boy Baby.” It became an instant classic among the family and even after her family gained financial stability, the kids continued to ask for it.

Text:

Ingredients:

1 cup all-purpose flour

1 cup milk

4 eggs

Instructions:

Preheat the oven to 350 degrees Fahrenheit, and lightly butter a 13x9 baking dish. After the oven has preheated completely, combine the eggs in a bowl with the milk and whisk until completely combined. Then add the flour and whisk until combined and no lumps are present. Pour mixture into the baking dish and bake for 20 minutes, or until golden brown and puffy.

Serve hot with warmed maple syrup or jam.

Texture:

Hillary really likes this recipe as it was a staple for her family growing up as well as when she served a mission. She was taught to cook by her father and was touched that she had the opportunity to share something he taught her with the rest of the world. Though simple, is recipe is special to her because it supported her family through seriously difficult times.

Hillary Place
Utah State University
ANTH 2210
Dr. Lynne S McNeill
Fall 2018