

# The Hawthorne Family Table

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## DEMONSTRATION EXCERPT

A short view of the house layout: clear recipe pages, the source beside each recipe, one family decision, and one source kept out of the book.

3 recipes | 6 synthetic source pages reviewed | 5 shown here

Demonstration edition. All family names, recipes, source pages, decisions, and kitchen images are synthetic; this is not a customer commission.

# For the Hawthorne table

For Clara and Milo, and for everyone who learned a recipe by watching a hand instead of a measuring cup. May the blue table always have room for one more bowl.

I gathered these pages from June's recipe box, Tom's kitchen notebook, and the loose cards that traveled through our family. We chose the versions that belong in this edition, but kept the source pages close enough for the next cook to see every stain, crossing-out, and change of mind.

Thank you to June Hawthorne, Tom Hawthorne, Elise Moore, Daniel and Mina Reyes, Ruth Hale, and Sam Hawthorne for the recipes and the memories beside them.

*With love, Elena*

September 2026

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# What this excerpt shows

Three recipes stand in for three different source situations. This excerpt includes all six synthetic source records attached to those recipes and reproduces five pages; the sixth is represented by the archive-hold treatment.

## A DIRECT PAIRING

Cinnamon Oat Griddle Cakes shows a clear recipe, two supporting pages, and a recipe-linked kitchen detail.

## A RECORDED FAMILY CHOICE

June's Tomato Soup shows how an optional cream note became part of the customer edition after a named decision.

## A PAGE KEPT OUT OF THE BOOK

Weeknight Tomato Rice shows the calm placeholder used when a submitted source is retained privately and contributes no wording.

### The HTML page is the intended preview

The downloadable PDF is a compact companion. It has selectable text, bookmarks, and internal links, but it is not claimed to conform to PDF/UA.

### A note for today's kitchen

These recipes preserve invented family records for a manufacturing test. They were not tested or modernized. Use current food-handling guidance, check ingredient labels for your household, and judge doneness with appropriate care.

# Cinnamon Oat Griddle Cakes

*Elena remembers June testing the first cake with one fingertip before calling everyone in.*

**MAKES**  
**10 cakes**

**PREP**  
**12 min**

**COOK**  
**18 min**

**TOTAL**  
**30 min**

## Ingredients

- 1 cup rolled oats
- 1 cup buttermilk
- 1 large egg
- 2 tablespoons melted butter
- 3/4 cup all-purpose flour
- 1 tablespoon brown sugar
- 1 teaspoon baking powder
- 1/2 teaspoon cinnamon
- 1/4 teaspoon salt

## Method

- 01** Soak the oats in buttermilk for 10 minutes.
- 02** Whisk in the egg and melted butter.
- 03** Fold in the remaining ingredients until no dry streaks remain.
- 04** Cook 1/4-cup portions on a lightly buttered skillet, turning when the edges look dry.

### FROM THE FAMILY PAGES

The second family page repeats this recipe without changing the ingredients or method.



### FROM THE HAWTHORNE KITCHEN

*June's griddle cakes beside the card Elena remembers*

## First source page

### Cinnamon Oat Griddle Cakes

makes 10 cakes

#### INGREDIENTS

1 cup rolled oats  
1 cup buttermilk  
1 large egg  
2 tablespoons melted butter  
3/4 cup all-purpose flour  
1 tablespoon brown sugar  
1 teaspoon baking powder  
1/2 teaspoon cinnamon  
1/4 teaspoon salt

#### METHOD

Soak the oats in buttermilk for 10 minutes.  
Whisk in the egg and melted butter.  
Fold in the remaining ingredients until no dry streaks remain.  
Cook 1/4-cup portions on a lightly buttered skillet, turning when the edges look dry.

## Second source page

### Cinnamon Oat Griddle Cakes

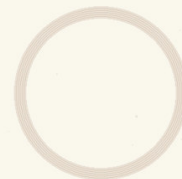
makes 10 cakes

#### INGREDIENTS

1 cup rolled oats  
1 cup buttermilk  
1 large egg  
2 tablespoons melted butter  
3/4 cup all-purpose flour  
1 tablespoon brown sugar  
1 teaspoon baking powder  
1/2 teaspoon cinnamon  
1/4 teaspoon salt

#### METHOD

Soak the oats in buttermilk for 10 minutes.  
Whisk in the egg and melted butter.  
Fold in the remaining ingredients until no dry streaks remain.  
Cook 1/4-cup portions on a lightly buttered skillet, turning when the edges look dry.  
copy note: A clean typed duplicate with unchanged quantities.



# June's Tomato Soup

*June served this from the blue enamel pot; Elena kept cream as an optional finish.*

**MAKES****About 5 cups****PREP****10 min****COOK****30 min****TOTAL****40 min**

## Ingredients

- 2 cans (14.5 ounces each) tomatoes
- 1 cup vegetable broth
- 1 small onion, chopped
- 2 tablespoons butter
- 1/2 cup cream, optional

## Method

- 01** Cook the onion in butter until soft.
- 02** Add tomatoes and broth; simmer 25 minutes, then blend.
- 03** For the creamy variation, stir in the cream after blending.

### FROM THE FAMILY PAGES

The later family page adds cream. Elena chose to keep it as an optional finish.



### FROM THE HAWTHORNE KITCHEN

*The blue table, tomato soup, and a well-used card*

## First source page

### June's Tomato Soup

makes About 5 cups

#### INGREDIENTS

Version A: 2 cans (14.5 ounces each) tomatoes

Version A: 1 cup vegetable broth

Version A: 1 small onion, chopped

Version A: 2 tablespoons butter

Version B additionally lists 1/2 cup cream

#### METHOD

Cook the onion in butter until soft.

Add tomatoes and broth; simmer 25 minutes, then blend.

Version B says to stir in 1/2 cup cream after blending. The source packet does not establish whether the cream is optional or replaces part of the broth.

## Second source page

### June's Tomato Soup

makes About 5 cups

#### INGREDIENTS

3 cups crushed tomatoes

1 small onion

2 Tb butter

1 cup broth

1/2 cup cream

#### METHOD

soften onion in butter

add tomato + broth, simmer 25 min

blend; stir in cream

copy note: Adds 1/2 cup cream after blending.

# Weeknight Tomato Rice

*Contributed by Mina Reyes for the Hawthorne family collection.*

**MAKES**  
**6 servings**

**PREP**  
**15 min**

**COOK**  
**35 min**

**TOTAL**  
**50 min**

## Ingredients

- 1 1/2 cups long-grain rice
- 1 can (14.5 ounces) diced tomatoes
- 2 1/2 cups vegetable broth
- 1 small onion, chopped
- 1 tablespoon olive oil
- 1 teaspoon dried oregano
- 1/2 teaspoon salt

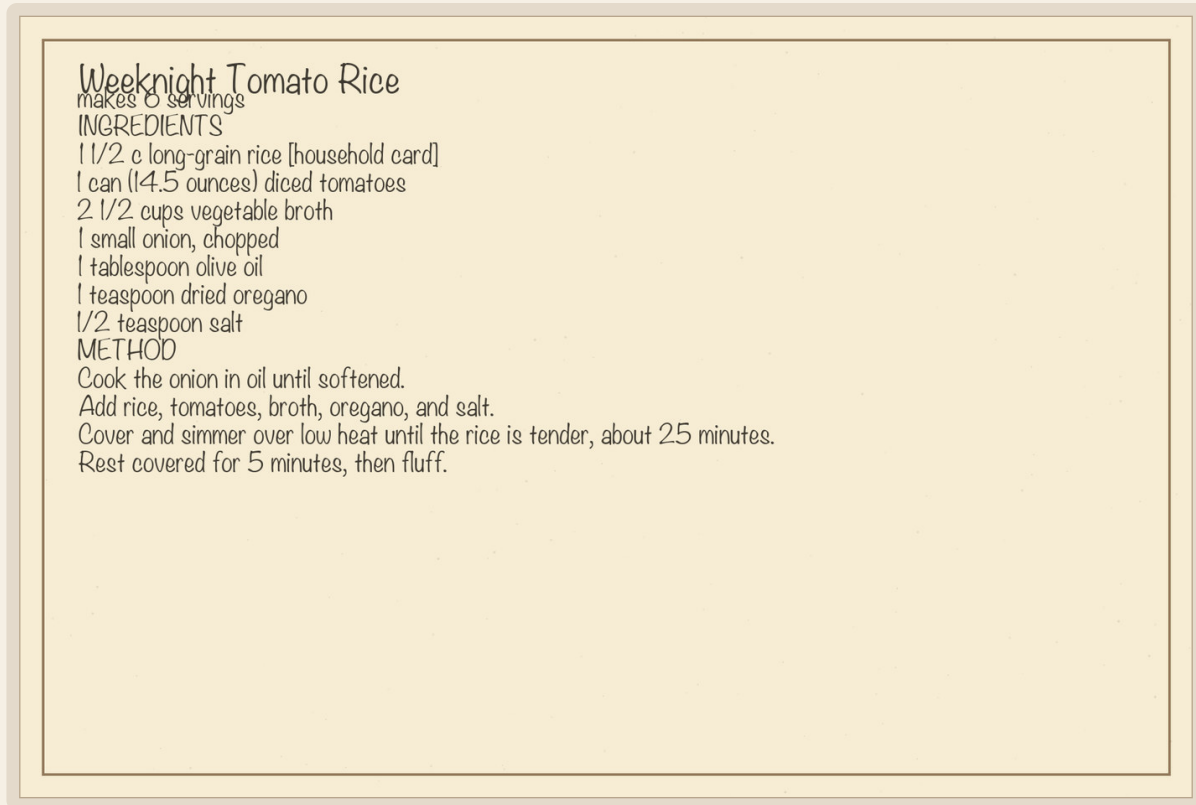
## Method

- 01** Cook the onion in oil until softened.
- 02** Add rice, tomatoes, broth, oregano, and salt.
- 03** Cover and simmer over low heat until the rice is tender, about 25 minutes.
- 04** Rest covered for 5 minutes, then fluff.

### FROM THE FAMILY PAGES

One family page supports this kitchen version. A second submitted page remains in the private family archive and is not reproduced here.

## First source page



## Second source page

### Kept in the private family archive

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This submitted page is not reproduced in the family book. The typed recipe uses only the source page shown above.



# Recipe and source guide

Three recipes from the 40-recipe house layout

|                                                                                                                                                |                                 |
|------------------------------------------------------------------------------------------------------------------------------------------------|---------------------------------|
| <div><div>BREAKFAST</div><div>Cinnamon Oat Griddle Cakes</div><div>Two source pages shown; recipe-linked kitchen detail</div></div>            | <div>RECIPE 4   SOURCES 5</div> |
| <div><div>SOUPS</div><div>June's Tomato Soup</div><div>Two source pages shown; optional cream choice recorded</div></div>                      | <div>RECIPE 6   SOURCES 7</div> |
| <div><div>EVERYDAY EXTRAS</div><div>Weeknight Tomato Rice</div><div>One source page shown; second page kept in the private archive</div></div> | <div>RECIPE 8   SOURCES 9</div> |

Exactly what is represented

Six synthetic source pages were reviewed for these three recipes. Five are reproduced in the excerpt. The sixth is recorded as held and contributes no wording to the recipe beside it.

# Kitchen notes

## QUICK MEASURES

- 3 teaspoons = 1 tablespoon
- 4 tablespoons = 1/4 cup
- 8 tablespoons = 1/2 cup
- 4 cups = 1 quart

## ABOUT THE SOURCE PAGES

The typed recipes are kitchen readings of the synthetic pages shown beside them. Differences remain visible. Missing quantities and methods are not supplied from outside sources.

These recipes are not presented as tested, safety-updated, or suitable for every household. Use current food-handling guidance and check ingredients for your needs.

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*Prepared by Recipe Box Press*

Candidate producer name shown for evaluation; publication and name clearance are not represented.