Lemon Pies

2 lemons

3 eggs, sifted
1/2 cup granulated sugar, well beaten
1/2 cup flour
1/2 teaspoon cold water

Mix sugar, flour, grated rinds of lemon to well mix. Then add the yolks of eggs well beaten. Add for thin water, juice, and whites. Bake to a nice. This will sail the pies well. Bake 1/2 hour or until set. Deep pie pans are better.

Peach Meringue

Scald 1 quart off. Scoring the peaches, let them stand in the boiling, then force them through a colander. Chop 1/2 cup liquid, sugar, while stirring and adding 1/2 cup cold cream, battle meringue, stuff the peaches with the ice. Cook 1/2 cup of vinegar with sugar, allow to cool before using. Use to cover the peach filling. As a

Peaches

The best way to

Peaches

Peaches
Biscuits:

1. Preheat oven to 375°F.
2. Mix:
   - 3 cups flour
   - 1 tsp baking powder
   - 1/2 tsp salt
3. Cut in 1/2 cup butter until mixture resembles coarse crumbs.
4. Stir in 1 cup grated cheese.
5. Add 1 egg and 1/2 cup milk; mix just until dough comes together.
6. On a lightly floured surface, roll out dough to 1/4 inch thickness.
7. Cut with a 2 1/2 inch cookie cutter and place 1 inch apart on a greased baking sheet.
8. Bake for 10-12 minutes or until golden brown.
9. Remove from oven and let cool on a wire rack.

Glaze:

1. In a small bowl, mix:
   - 1 cup powdered sugar
   - 2 tbsp milk
2. Drizzle over cooled biscuits.
3. Serve immediately.
Sweet Tomato Pickle

1 pack of green tomatoes cut in 1/4
Slices. Sprinkle them with salt for one
night. Dry large onions cut in half
slice. 1/2 lb. mustard seed. 1/2
Cloves of ground ginger. 1/2 pt. sugar
1/2 pt. ground pepper. 1/2 lb. mustard
1/2 lb. of vinegar. 1/2 lb. of pepper.

Mix the spices together. Put a
layer of tomatoes, spices alternately.
Cove with vinegar. A little
of white wine might be added. Boil
40 minutes.

French Pickle

12 lb. green tomatoes, 6 large onions,
6 green peppers, one large head garlic.
3 All choped together add one tablespoon
of coarse ground 2/3 of a pt. of white
mustard seed into the mixture.
Mix the spices with the tomatoes, salt
and pepper for two hours. It is improved
by adding sugar.
Pasta P sledine

1 lb. Potatoes, 12 oz. butter, 1 egg, salt

Mash all with a lemon and place in

Fabrica
d. Lemon juice

1 cup of water, 1/2 cup milk, 3
cinnamon sticks

1/2 cup of sugar, 1/4 cup of cream, 1/2

Lemon in a pan.

Put the other 1/2 cup of sugar in a

broiler, then add some water and

Stir until thick.
Mrs. Boddick's Nixie Pudding. Take the tongue of the beef, after it has been soaked in salt or two days, if perfectly done, cut it up as fine as it can be cut with a very sharp knife. Then add 1 lb of currants, 1/2 lb of raw apples, pared and chopped very fine. 2 lbs of new flesh-apples, pared and chopped very fine. 1 lb of currants. 1/2 pt of Madeira wine. 2 lbs of dry crumbs, pounded very fine. Then add 1 lb of brandy. Cut very fine. Then have 1 lb of the brandy, close it in a paper with a little water. Then is enough to fill up a half to the paper. Pour in French brandy (best quality), till it makes a smooth paste. Place on a sheet of tinfoil. After setting the meat in a sort of the brandy, add dripping of beef. Before pouring the brandy, lay down a little brandy. Always pour brandy at the back, near the first. Apple piece.
Apple Cake
Take 3 eggs, nearly 1 pt. of flour, 1/2 pt. of milk and 1/2 pt. of apples chopped very fine. Bake immediately hot with butter and sugar.

Rev. Johnson's Receipt
Lemon Tartlets. The juice of 1 lemon, 1/4 lb. of sugar, 4 tablespoons of cream, 3 oz. of butter and the yolks of 3 eggs. Mrs. Webber's Transparent Pudding. Beat the eggs well, beat in a pan with the sugar, the same quantity of hot cream, beat fine with a little grated lemon. Leave to stand until cold. Beat 8 eggs very stiff together. This is the kind of the large lemon. Let it stand until cold. Beat 8 eggs very stiff together. This piece of the lemon in the cream. Bring the sugar with this cream, and add a.
Cure Bacon. Allow 1 tea spoonfull of ground salt petre to a dram 3/4 as much salt as a tea cup of molasses will take up all in the flesh sides of the sides well & rub the other side with salt alone. After they have remained packed for a fortnight rub them again with salt alone & lay them again 2 or 3 weeks & rub another fortnight. Take them up & wrap off all the salt & rub molasses over the whole & then dry in ashes to hang up to smoke. In June first scrape off the ashes & if there is any red or brown dust fill the hole with charcoal. Lay them on cool shelves around the house skin side down. Cooked Beef. Kill a fat beef & salt it weekly & let it remain in salt four days, set on 20 gals of water & put in a peck of salt & a tea cup of salt & half a gallon molasses & boil until cold. Place your beef in these bones or hot ashes.
To write a letter, first decide the purpose. Make a plan. Then draft. Add as many details as possible. Proofread and edit. 

To add: 12th pack. 4th pack is 6.

The chicken is cooked. 

Mary.

The floor is dirty. 

They are nearly done. 

The oven is a little bit dirty.
Hard Molasses Cake. 1 cup sugar before the flour. 1 cup butter 1/2 lb. 2 T of molasses. 1 cup cream. 1½ tsp. of nutmeg. 1½ tsp. ginger. 1 spoonful salt. Make the dough stiff enough to roll the mixture in pans.
Take 1 cup of butter 11/2 cups of flour beaten well until smooth. Beat one egg lightly at room or kitchen temperature with 1 teaspoon of sugar. Add 1 teaspoon of vanilla extract. Place in a mixing bowl. Add 1/2 cup of sugar and beat well. Beat in one egg, the egg yolks, and 1/2 cup of butter. Beat well until smooth. Pour the mixture into a shallow baking pan. Bake at 350 degrees for 25 minutes or until golden brown. Cool slightly before serving.
Lady Lake 11/14 1807

Syrup 1 cup 1 cup

Dissolve sugar in 1 cup water then add 2 cups of flour

Bake

Beet sugar & butter together

Bake 25 minutes & let cool

Serve warm

Add 1/2 cup prepared currants

The whites only

Place in

W
Lady Cake. The White of 15 Eggs.
1/4 lb. of Sugar. 1/4 lb. of Flour. 3/4 lb. of Butter.

Take your sugar if you have cream, and put it upon 1/2 cup of water to dissolve it. Boil until the mixture is thickened. Then pour over your butter let 9 new eggs be broken while perfectly white. Be sure to add the eggs little after mixing. Mix them together. Leave your stover warm, cover over with half an hour of baking slowly. When done, it will leave the pan. To cover, take the Whisk of Eggs’ yolk to a stiff froth. 2 lbs. of Flour in. Water & Yolk. Stir until smooth. Pour over. Bake at 350 degrees Fahrenheit.
Maple Pudding: Prepare the apples in slices, make them very tender, then add ½ lb. of sugar, 1 gill of brandy, the rind of one lemon & half the juice. Bake in pastry. Cream & Pudding

Take ⅔ lb. of sugar cream, the juice of 1 lemon, 1 gill of brandy, 1 gill of wine, 1 envelope vanilla sugar. Blend the cream & cream sugar. Stir it as soon as ready & add ½ of the best grated orange, § lb. of raisins, 1/4 lb. of currants, a brace of apples. Add 1 level spoonful of flour. Bake on a large plate of joined papers & shape well before.
Fruit Cake

One pound sugar, one pound flour, one pound butter, ten eggs, one cup milk, and six tablespoons water to make it. Put five pounds fruit and four pounds of butter in a good of Brandy, two glasses of wine close to cinnamon and moretake 51/2 hours in a stew. When this is excellent then add in creamed together with a

White cake
One cup of sugar, one of butter
One cup of creamed together with a

Five quarter full, cup of

One quarter cup, sweet milk

Cups the white salt

One spoon yeast, powder, flour mixed to take
3. ounces of

and add lastly, the cup of milk, with 3. Make the biscuits, and especially the white cup cake. In order to set the white cup cake, in order, the white side to the in 15 to 20, this is a little, hard with a milk pattern. The Balloon

To Make. Prepared the flour by sieving, first cutting very fine, with a scissor (the raising)

Then add 1 1/2 of dried cherries, very few

of raisins. After having prepared the flour into three parcel. Add to the respective parcel of soda to one parcel, and to the second half of

eggs, tartar to another parcel. Mix it well, and

the remaining parcel. After that mix

the sugar, 1/2 of money are well. Then add

in flour. The flour, the flour, and

very highly with 1 teaspoon of

of flour, pure 1/2 water. It will have

ess to take. It must be baked, and

to make cake. Take 1 p. of molasses

3. p. of sugar in 1/2 best. Eggs are

in the sugar, and then the

baking, 1/2 p. of sugar. The

the sugar, the sugar. The

baking.
a stiff batter I say 2 pts t. lbsp. 2 pts. of sugar (rounded) to one pt. of almonds broke up in the manner to be cup of pounded ginger or ground.) beat your flour and gum together. then add the flour to the batter gradually. 1/2 pt. of almonds & 1/4 pt. of sugar beat your almonds till very fine then mix the sugar & the whites of eggs. beat this stiff paste. add a tea-spoonful of sweetening & bake in paper in a slow oven. bake an hour. 1 pt. hot & pink at grate. when you take the sugar, slightly grate an amount in the spoon in each cake. coat them. Harden & color then cut in drops. Marinate. Whip the 2 eggs & 3/4 pt. in sugar and 1/2 pt. of grated nutmeg. Shake a little. After all is done.
Whip cream until stiff. Add together and fold:
- 1 cup shortening
- 1 cup sugar
- 4 tablespoons grated orange peel
- 1 teaspoon salt
- 3 eggs
- 1 cup milk
- 1 cup flour
- 1/2 teaspoon baking powder

Mix all together.
Black Cake. 4 eggs. 1 tea cup of sugar.

Place the eggs in a mortar with 1/2 a pint of rum and a spoonful of salt. After they are well beaten, add 1/2 a pint of sugar. Stir well. Add the other ingredients, mix and place in a well oiled tin. Bake in a moderate oven until done. Serve with cream.