Shrub
Orange Ice
Lemon Cream
Vanilla Cream
Ice Custard
Raspberry Cream

Pickles

Pickle Sauerkraut
Pickle Tomatoes - Two Kinds
Pickle Lemons

Ingredients of Two Gallons of Vinegar for Pickle Cabbage
Recipe for Pickle

Yellow Pickle - Mrs. Mary A. Washington's
Tomato Marmalade - from Sgt. John Grandfather's Book

Cucumber Cabbage

Tomato Cabbage
Walnut Cabbage
Irish Potato Yeast

To make Ice of Soup
To make Bandeau

To cure Beef & Bacon

To cure Beef from 8th July - Mr. E. J. Bryan
To cur Beef - Mr. Peach's
To cure bacon, "Glora Southall's

How to dress meats &c.

- Chickens to priceper
- Duck &c. 2 per
- New dressing for roast ducks
- To dress a rib of Beef
- Head calves or Shorts
- Boiling for Graves
- To dress fish with Tomatoes
- To prepare Tomatoes for Gravy &c. &c.

To prepare chickens - Eagle Point 2c. per

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Page 5.
Worked in the morning to the end of the bridge.  
His feet were warm but needed light.  
But the center of the bridge, in which the moon 
like a wild and fierce reflection brightened, 
He came, the herald of a merry world.  
The skied feet, tripped with a roll of his foot, 
And from all nostrils tumbling at his back.  
True to his charge, the close packed load behind.  
Yet carefully what he brings, his one custom 
Is to conduct it to the distant inn,  
And, having dropped the expected log, labors 
Before the strike he goes, tight, hearted oar. 
Bold & get cheerful: no longer of grief.  
Perhaps to thousands, and of joy to some!  
To him, indifferent, what grief or joy. 
Iridescent cheeks, and the fall of trees.  
Births, deaths, and marriages, quoth she.  
With tears, that trickled down the arch'd cheeks, 
Fast as the percolate from his plentiful quill. 
He charged with an armful sight of absent swans.  
Winged in her, equally as far the 
Beast of them, vessels of them all.  
But a more important burthen rested in  
With such a weight, shaking amidec, who can say  
That to loving in our brother? which
To the murmurs of the Atlantic wave?
And the sea? and did the wave his plumes
And grist, he still? The grand debate.
The popular k Manufact, the turf, relish
And the broad laugh— I long to know them all
And give them voice & utterance once again.

Oh, Winter, sister of the wasted year,
The scattered hair with spleen his falls filled.
The breath congealed upon the lips, his cheeks
Pigmented with a beard made white with the snows.
These of age, thy forehead wrapped in clouds.
They climb the ridge, intot the nook;
But urged by storms along thy slippery way.
Thou art, all lonely as then seemest,
And dreaded as they are. Thou holdst in the sun
Of winter in the ait unawakening each
Toasting his journey between storm & sun,
And burying him, impatient of his stay,
Tear to the west; but kindly still
Presence & structure case.
And gathering, at short notice, in one group,
The family dispersed, a piping thought,
Not life dispersed by daylight & its cares.
I crown the king of intimate delights,
Fireside enjoyments, home-born happiness,
And all the comforts, that the body's roof
Of undisturbed retirement, & the hours
Of long uninterrupted evening, known.
Here the needle flies its busy task,
The pattern grows, the well adjusted flower,
Woven patiently into the sunny lawn,
Unfolds its bosom; buds, leaves, & sprigs,
And curling tendrils, gracefully disposed,
Follow the nimble finger of the fair;
A wreath that cannot fade, of flowers that flow
With want success. Amen all besides decay.
The poet or historian's page by one
And made vocal for the amusement of the rest;
The drearly lyre, this treasure of sweet sounds
The touch from many a trembling hand shake not.
Mrs. Macaulay's Receipt

A half pound of sugar to a pound of
pint of wine and to a pound of fruit.

peaches, a few of the peach seed, crack
them and put them in.
Deep the warm pickles into warm vinegar. Let the salt stand out of the pickles until soft enough. Put them into marmalade kettle. Scald them until soft enough to piece them in. Tie in a clean Thomson, yellow, jar. Take 1/4 cup of black pepper. 1 oz. of allspice. 1/2 oz. of ginger. 1/2 oz. of cloves. Bear all but off piece. Tie. 5 ounces. Rake 2 1/2 cups of brown sugar. 1 quart of currant or quince. Seeds as many as you have. 4 pounds of sugar.

Georgia Caninghams recipe in pickles.
For a three-gallon jar
Put your cucumbers into a bin
strong enough to bear an egg
let them remain for a week
until the cucumbers are yellow.
Take them out of the brine, wash
them in cold water. Since the
inside of a bell-and-tube kettle
with grape leaves. Put your

Cucumbers into the kettle, (and
had three gallon kettle just too large, put
into a pan, size of reasonable, blum) and
Sprinkle the brine over the cucumbers, cover the cucumbers with
grape leaves. Fill the kettle with
cold water. Cover the kettle with
a larger plate. Let the kettle
simmer over the fire for three
or four hours. By that time
the pickles will be a pretty green.
1/2 pint meal. Pour on it boiling water and beat it until it comes to a smooth batter. Then add 1/2 cup of inch of a hen's egg. Then beat into a cup of molasses a small tea-
spoonful of soda and pour it into the
meal. When lukewarm add one small
cup of good yeast, or a pinch of yeast,
then mix in a little salt and mix in
flour enough to make a stiff
batter, to drop from a spoon. Grease
cans well and fill about half full,
then set to rise. When the dough rises
within an inch of the top of the cans
set in a moderately heated oven and bake
from one and a half to two hours. This
quantity is sufficient to fill three one-
quart cans.
Receipt for Persimmon Preserve

Soak one night in weak salt and water. The next day soak in fair water two or three hours, then in a weak alum water the same length of time, after which boil gently in fair water until soft as you would the preserve to be, then drop into your syrup which you shall have ready prepared, a pound of sugar to a pound of fruit, season to the taste with white ginger, mace and cloves, or oil of lemon if preferred.

The part containing the seed makes a very nice pie removing the seed. This does not require quite as much sugar it can also be used for jelly cake.
Pine Apple Preserves

Put your pine apples in a big boiler just as you buy them. Don’t leave jare out on the shelf. 

Boil all day slowly. Next Morning, peel. Slice and put them in a bowl with layers of sugar. The liquid and juice shall stand until next morning I do.
would answer them
put them on the fire

take the fruit out
as soon as hot, it is per
fectly done, I cook the
syrup done.

Wishing you great
success. Jane, brother.
As soon. Most affection.

[Signature]
Pudding
A pound of sweet potatoes boiled & mashed.
2 pounds of butter, 1/2 sugar, 8 or 10
eggs, 1/2 the cup of brandy, to be well mixed & boiled in
a cloth 3 or 4 hours. To be eaten with wine,
sugar, butter & a mustard.

Mrs. Pudding
Take 1 pound of pilot bread,线条污损，无法辨认。
1 pound of butter, 1/2 of sugar, 1 dozen eggs, 1/2
marshmallows, 8/1/2 dried currants & add a
pinch of mace, ginger, cinnamon & a�
clove. As for common pound cake, add the line
8 spices just before baking. A little
1/2 sugar, 1/2 butter, melted & creamed under a
spoonful of pounded cinnamon.

Rice Bread
To one quart of flour add two cups of raw rice
(well boiled), four eggs, a dessert spoonful of butter &
faint milk. Beat up so to make better of the same
consistency. Add a little salt and bake in a dish
with the top on it.
Milk Biscuits

Two pounds of flour, half a pound of butter, four eggs, six wine glasses of milk, two wine glasses of beer, seven quarts of water, one pound of yeast.

Put the butter into the milk and warm it slightly. Cook the flour into a pan, and pour the milk and butter into it. Beat the eggs and pour the

...and the yeast; mix all well together. With a spoonful of salt,

Indian Butter Cakes.

A quart of yellow meal, a handful of flour, three

eggs, two table spoons of sugar, a little spoonful of milk,

two quarts of water, the butter, and a little salt.

Cook the meal and milk well through them well

...and the eggs; and put them, with gradually the in

...and Indian meal, and the butter and salt.

...and one hour.
Rice cakes for Breakfast.

At half a pound of rice in rock over night. Early in the morning boil it very soft and drain it from the water, mix with it, a quarter of a pound of butter and set it away to cool. When it is cold, stir it into a quart of milk and add a very little salt. Beat two eggs and sift half a pint of flour. Stir the egg and flour alternately, into the rice and milk. Having beaten the whole very well, take it on a griddle in a small dessert plate. Butter them, and serve them hot.

Lafayette Ginger bread

Five eggs, half a pound of brown sugar, half a pound of fresh butter, a pint of molasses and two and a half cups of flour, four table spoonsful of ginger, two large spoons of cinnamon, three dessert spoons of allspice, three

The juice and grated peel of two large lemons a

rash or nutmeg. Stir the butter and sugar together. Beat the eggs very light. Beat the molasses above, add the butter and sugar. Tint the ginger and all the spices into the batter; mix all well together. Put into the egg and bake.
Cocoa Nut Pudding. Mrs. Tuck.

Bake a coconut-bread, balance with sugar, pour on the nut, one wine glass of French brandy, one of wine; let it stand a short time. Beat 3 yolks of eggs & beat in the in the sugar, and 4 wine small teaspoonfulls of powdered mace. Beat light the whites of seven eggs; add them to the nut just as it enters the oven & also put in at the same time the juice of two lemons & the peel of one, 2 1/2 g of more of sugar.

Custard Pudding. Mr. Prudden.

Slice of bread & butter very thin & lay in your

Mix an unboiled custard, 2 1/2 parts of milk 2 of eggs beat one light - move the 2 parts of syrup & custard to a boil & cut from it, 1/2 to 3 g of 1 to 1 1/2
3 lbs. flour.
1 1/4 " Lard.
1/4 " brown sugar.
Grner to Taste.
Put in a Grease Pan. Charlie I
meant to have called on him to along had.
I - the snow come on glad he is rich.
Go--er--
"Stop the Band!"
in our
Sugar Cake

3 eggs - white + yolk
2 cups sugar
2 cups flour
1 cup butter, soft, or melted and
1/4 cup cream

Dessert: with cinnamon
or dried orange peel.
Dear Cousin Cint,

Your letter has just come & as Mama is reading it to Papa I will send you the receipt. I don't believe you can get a ready made waffle in this town, but I will get some samples of flannel & send you if you like. You can get a good & cheap waffle iron at Altman's or Hanna makers. I will ask about dizzies body & have it sent to you. The receipt is:

The whites of 4 eggs -
2 cups of flour -
2 cups of sugar -
1 cup of butter -
Teaspoonful of baking powder
1/2 cup of cold water
Cream butter & sugar & add
eggs beaten to a stiff froth
of flour after it has been
sifted three times—put baking
powder in flour dry—season
with vanilla—season icing
with vanilla too. Mama says she generally makes
twice this quantity. We are
all grunting. Exercise haste
as I am trying to catch
the mail. How are your
flowers. Write lots of love
to all in which we all
 join.
Lorrigh yours
Buckwheat Cakes

One pint of Buckwheat flour will make 8 cakes about the size of a dessert plate or larger. 5 oz of butter will butter them abundantly.

They are made as follows: in the winter take the air off the water, in summer use it cold. To a pint of flour put 1 tablespoonful of yeast, 1/2 pint of water with a spoon till it is a thick batter. In the morning take milk warm from the Cow, or sweet milk made of hot water and make your batter the proper consistence for baking (about 1/2 a pint of milk will do). Stir it up well and let it stand half an hour to rise before you bake.

Breakfast Cakes

Take bread dough early in the morning and make it thin batter with cream or into milk. Let it stand to rise—pour it into a pan and bake it quickly—have ready a bowl of melted butter to throw into & serve quite hot.
Yeast

Into 1 gallon of water put one
spoon of Irish potato or wine
washed, and the water gets hot
add two large pinches of a
small handful of hops
let them boil until the potion
are done.

In a hoops can put
a large tea cup of horning gin
of sugar, lighted coffee
and
the same

mix the

salt on both the sides

gather the

berries

through a strainer

with the

drake

this time

and take

all if it.
To make Candles

pounds of Tallow put 1/2 of pounds Salt. Put the mixture in a pot, boil the tallow in three successive waters, the Salt last put previously disintegrated in the boiler of fresh water. The tallow must then be suffered to harden, when it will be fit for moulding.

French Rolls

1/2 hogs to 1 g flour 1 & 2 whole egg a little salt 3 Table scoopsful of yeast, 2 tea scoopsful salt put all together more will until work well and let it to rise till morning work again by day in 1 roll which will be larger and set to one till time to bake.

To make Green Sweetmeats

Put your Melons in salt and water & let them remain acting as you please several weeks two weeks is not too long take them out & scrape out the insides till they are thin Soak salt out by putting them in fresh water and changing frequently there scald them in vinegar and soak again in the water make your syrup, putting two p. of sugar of fruit put into your fruit water boil it till it looks clear.
I hope you will find this recipe pleasing and satisfactory.

dear Mr. C.H. Edman and that you may have one of the tomatoes. The seeds are

fr. Beth with my love. Spilling & all. We all

symbol. My dear. Little Priso I am always

glad to see her. I am

Affectionately yours

White MT.

Aug. 4, 1877
Take 6 eggs. Separate whites from yolks. Beat the whites with 6 parts from half sugar. Add in half vanilla. Add to the yolk and milk. Fold in a tablespoon of grated nutmeg. Fold in half flour. Fold in half held 3 parts from half sugar. Mix with first flour. Put upon the top of then strengthen and take a right hour.
Silver Cake

3 Cups Sugar. 1 Cup Butter. 1 Cup Sweet Milk.
4 Cups Flour. 1 Tea Spoon Baking Powder.
And Sliced Fruit. I led from full cream of Easter.

Wwly 2 1/2 cup cold water
To be fitted. All Sugar
And Butter to a cream.
Into the Sliced Fruit into
The Milk. The cream
Of Easter into the flour
And put in last.

Old Moon Building.

Boil 1 1/2 Milk. This is
3 Table Spoonfull Corn
Mash, and mix with little
Cold Milk. Boil 3 Minutes
During all the Time.
a straw. Take them up and boil the syrup until very thick, let it stand until the next day.

Put the peaches in jars, and cover them with brandy. Let them stand 24 hours. Then put them in jars and cover them with equal quantities of brandy and syrup well mixed together. Use one half of the steeped brandy and one half of fresh. There is always a good deal of the syrup left and that mixed with the steeped brandy left and an equal quantity of fresh brandy and some blanched peach kernels makes a delicious cordial.
Brandy Peaches

Make a strong ley with washing soda. When it boils drop in the peaches, 8 at a time. Let them boil two or three minutes, until the skin slips off easily. Take them out and throw them into a vessel of cold water. Have another vessel of cold water ready, and as you rub off the fur, with a coarse cloth, throw the peaches into the second vessel of water. When all are done make a syrup of 2 lbs sugar to each lb of peaches, and one tea- cup of water to each lb of sugar. Let it boil; strain it, and drop in the peaches. Let them boil just until you canauce them with
Rought of MITCHELL & CO.,
Stationers, Engravers and Steam Power Printer,
123 and 123½ Sycamore Street.
BLANK BOOK MAKERS.
Dearest Cynthia,

I have gotten thus far in my journey, I have reached the station (at the Bloom) to make an extensive purchase of Mrs. Bodkin's cape. I have done it and have an outfit of fine cloth for all events by the rise but it is the hot of summer. Please greenbriar with all the honors it warrants. The carriage points me to you much go with all of your kind. To the Bloom station please send his letter, hoping all is well.

From M.D. Stone

11 O'clock
At the stop on the road
1 pt of milk, 1 cup of sugar, the yolks of 3 eggs in the custard and the whites hardened and beaten light and put on top. Put the cups in a pan of hot water and bake.
THE FRYING-PAN.

Every well-appointed kitchen should have the means of frying in two different ways; the first, that is commonly employed, is done in an ordinary frying-pan, of which it is needless to give a description. A little fat is put into the pan; when it is hot, the article to be cooked is laid in it, and when done on one side is turned to the other. It is, in fact, roasting by means of contact with hot iron, the slight quantity of grease just serving to prevent burning. Some things, which can stand rough handling, as chops and steaks, may be cooked in this way to a palatable condition; but the more delicate kinds of fish, bread-crum cutlets, etc., are mostly failures.

For these, there should be a deep frying-pan or dish, allowing the things to be plunged in the boiling fat. Its dimensions should be sufficient to cook a fish the size of a handsome mackerel. The deep pan by no means dispenses with the smaller and shallower frying-pan for doing small things, such as kidneys, eggs, and steaks wanted in a hurry. Its depth may be from six to eight inches, as no more fat need be put in than will fairly cover the article to be fried, and which may be laid on the wire-bottomed strainer with the fish being taken out. The handles, both of the pan and of the strainer, should be tipped with wood. A small wire basket, also with a wooden dipper handle, will be found useful for frying small tender things, as whitebait, smelts, gudgeons, parsley, and vegetables divided into small portions.

In a common shallow frying-pan, small tender objects are apt to break and become sodden with grease. By plunging them in boiling fat, their outside is set, and forms a crust; their substance becomes firm, and when taken out they are crisp and dry. This is how suburban Parisian restaurants make such delicious fried oysters, of foul, coarse river fish—dace, roach, bleak, and gudgeon. It is necessary to have the fat hot enough, because boiling grease does not penetrate the solid articles of food that are plunged in it, but it is hot enough at once by forming a brown case all over their surface. The natural juices inside do the rest, swelling the thing fried by their partial conversion into steam. If left too long in the fat, they will first be dried up, and then scorched and burnt. That the fat is hot enough may be known by letting one drop of water fall upon it; if it splutters and dances, all is right. A better way is to try it with a strip or thin slice of crum of bread. If it speedily turns of a golden brown, you may begin frying at once, remembering that things do very quickly, and cannot be left a minute. Even a three or four pound fish will speedily be done enough, and have acquired the tinge which brings the water into your mouth.

Inexperienced cooks will be frightened at the quantity of fat required; but it may be made to serve several times, if strained and poured into covered jars, to keep out dust, as soon as the frying is done. Of course, fat which has once fried fish will be reserved for fish alone; the same of fat for vegetables and sweet things, as fritters, pancakes, etc. Good frying fat can be obtained from the top of broths and soups when cold. To clarify it, boil and skim it, and then pour it off, leaving in the vessel any sediment or liquor there may be at the bottom. Sweet pork hard makes excellent frying fat; butter is more expensive and, as well as oil, will be saved for money days by those who observe them.

From what has been said, it therefore results that to really fry well, you must, first, have plenty of fat; secondly, you must let the fat get hot enough before commencing operations; thirdly, you must wipe the surface of the pan before it is to be fried quite dry before putting them in, otherwise the steam, suddenly generated by the moisture immersed in the fat, will cause it to sputter and fly about, causing perhaps unpleasant burns on your face and hands. This mode of frying especially allows you to smear the things with egg, dust them with bread-crumbs, or simply rub them with flour. They come out nicely brown and dry, neither greasy nor indigestible. Frying in this style also allows you to do many things which could not be cooked respectably in a shallow pan, as well as to freshen up yesterday's remnants—small birds, slices of underdone meat, small or sliced potatoes, young vegetable narrow, sliced turnovers, lumps of cold fish when shapey and not too much broken, artichoke bottoms and many others.

A shallow frying-pan is incomplete without a fish-slice, which will also be useful in handling and taking out things from the deeper utensil.

MISCELLANEOUS COOKING.

Pork à la Mode.—An excellent mode for very large pork, such as portions of the shoulder, loin, or spare-ribs, of the very largest bacon hogs. First cut down the joint, rubbed with pepper and salt, into a pot having close-fitting lid, with whole onions, celery, carriagesage, parsley, and knotted marjoram, or thyme, glass or two of wine, and enough water to keep all from burning. Stew gently for three or four hours. Place the pork in the centre of a dish, about the vegetables round it. Strain the gravy, skim off the fat; thicken, season, and dilute it, according to your judgment, and pour it over the pork. You will thus have a handsome dish to present cold. This is one approved way of dressing wild-boar (with the skin and fat on). If we indulge mutton with the honors of venison, there is no reason why pork should not be treated as wild pig—a kind of game with well worth curing, when it falls in your way.

Scrambled Pork (A good dish).—Freshen, by steeping, some nice salt pork; cut it into mouthfuls, and partly fry it. Just before it is done, add the eggs and mix them with the yolks, with the whites, and stir them quickly with the pork. If the pork, while frying, has given out much fat, drain it off, before serving, into a basin, and save it for shortening crust, etc. Meaty potatoes (baked, boiled, or roasted) are usually served with scrambled pork.

Pork Pancakes.—Make a light batter with milk, flour, and eggs; add a little yeast, and give it time to rise. If the pork is salt, freshen it by steeping; cut it as thin as possible, and fry it until done enough. Then dip it in the batter and fry it again, pouring over it a spoonful of batter. When fried on one side, turn it as you would a pancake. Cool boiled or roast pork, sliced thin, will not require any previous frying, but may be fried at once with a due allowance of batter.

Potato Horlick.—Cut into pieces beef, mutton, or pickled pork, and season them with salt, pepper, and chopped onion; peel, and slice potatoes, and put them into a stone jar, in layers, with the meat; tie over the jar, set in a saucepan of water over the fire, and stew for about an hour after the water begins to boil.
Sturgeon Cutlets.

Cut slices from a half to three quarters of an inch thick, and remove all the fat. Sprinkle salt over them, and let them stand an hour or two, then drain well. This prevents a greasy taste.

Flour the slices, and fry them a light brown in Land or Butter. Take them out of the Land, and put them in another dry pan, pouring on cream or milk, and let it boil a little. You can cut up a little Parsley fine, and throw in before quite done.

Overnaw Corn Bread.

Take about two Teacups of Hominy. Boil it, and while hot, mix it with a very large Spoonful of butter. Beat four Eggs very light, and stir them in the Hominy. Add about one pint of Milk, gradually stirred in, and then one half pint of Corn meal. The Batter should be as thick as a rich boiled Custard. If thicker, add a little more milk. Bake it with a good deal of heat at the bottom of the oven, and not too much at top, so as to allow it to rise.

The pan it is to be baked in should be a deep one, so as to allow space for rising. When cooked, it has the appearance of a baked Batter Pudding.
Raised Cake.
Take 1 1/2 lbs. of Flour, 1 lb. of Sugar, 10 oz. of Butter, 3 gills of Milk, 1/4 pint of Yeast, and 4 Eggs.

Work the butter and sugar together. Put the yeast in half the butter and sugar and the flour, the overnight, then mix the milk in, and beat it some time. Let it where it will rise. In the morning, if it be well risen, mix in the remainder of the butter and sugar and the Eggs, also the raisins or currants, or both if you have them, a little Nutmeg or Mace, and beat it all well together for some time. Then put it in the pans, and set it to rise again. It must be very light before you put it in the oven. It requires some time to soak.
Buns

Miss Bondwine

5 eggs, 1 lb sugar 2 lbs flour, 1/2 lb butter. Work the flour with the butter till very light. Beat the eggs light with the sugar and the balance of the flour. Mix all together with a sufficient amount of milk and bake in a quick oven by dripping the batter by spoonfuls on the bottom of the oven.

Buns

Mrs. Coale

Take a quart loaf of dough made as for bread, let it stand till it is light. Mix two pounds of bread in 1 lb sugar 8 oz butter, 1 pint of milk. Beat it well. It will rise again, and the size and time with which the milk is as warm as to endanger their being done. In which case they must be baked earlier. They quantity will serve a large family.

Breakfast Bakes

Mrs. Beadle

Take bread dough early in the morning and make it a thin batter with cream and milk. Let it stand to rise. Mix it well in a pan and bake quickly. Have ready a bowl of melted butter, serve hot.

Pan Bakes

Mrs. Beale

3 eggs beaten light, 1 pint flour, 1 pint milk, 1 quart milk, 1/2 oz butter melted and pounded, and ground cream into it.

Thick Biscuits

I quart flour, half a teaspoonful of salt and a tablespoonful of butter, make up with milk. Beat well, will quickly, and bake in a hot oven. The same quickly they are made. The better they are

2 3 5
3 9 4
6 6
Lettuce Dressing

Take 2 eggs, beat them well, add 1 cup of sweet milk, 1/3 cup of vinegar, 1 tablespoon salt, 1 tablespoon yellow mustard, 1/2 tablespoon full of sugar, 1/4 teaspoon pepper, 1/2 teaspoon of butter. Put on fire & stir all the time till it thickens.

Oiling Floors

1 pt. of turpentine, a lump of wax, placed in hot water until dissolved. Rub well with brush on floor while hot.
Send me
1/2 lb. White Mustard seed .10
1/4 lb. Black Mustard seed .05
1/2 oz. Mace .05
1/2 oz. Cloves .03
1/2 oz. allspice .03
1/2 oz. Turmeric .15
1/2 lb. Celery seed .05
1 lb. Mustard .20
1 small bottle swath oil .10

Let me know the cost of these things.

C. B. T. Coleman
Sept. 17 1888

Keep these articles all separate.

For mangoes 4

Cost 56
Blue Regis 1/2 pt, mixed intimately with 3 g of prepared chalk and magnesium 1/2 a grain of sugar. If the latter secretion is not conveyed, this decoction is to be taken at intervals of 2 or 3 days until the hair is greatly acted upon.

The use of sulfur will on all probably inspire.

Mrs. C. B. of Washington.

Antidote for Ague Fevers. Nitric Acid is neutralized

Magnesia.

Antidote for Acid, is Chalk.

Antidote for Convulsive Paralysis. Is the white of an egg.

Remedies for uncorrosed of Tartar Emetic is a strong decoction of young Hyson Tea, aake back, many other astringent vegetable.

Antidote for Diabetes is the white of an egg.

The use of spider to drink a granule of milk.
Put on 16 stitches. Knit one round plain. Then widen every other stitch all around. Then knit 2 plain rounds. Then widen every third stitch all around [which will make 24 stitches] then one round plain. Then another round, widening every stitch [which will make 36 stitches]. Then put in the small mesh. Knit 8 rounds plain. Take the large mesh again. Tie the lightest shade of worsted, and knit one round plain. Then, with the same colour, another round, looping the worsted around the mesh four times, which makes the tuft. Then the two next lightest shades in the same manner, five rounds with the darkest shade, stitch plain + then tufted, which makes the last round plain. Then 2 rounds of the next shade, then tufted, then 2 rounds of each of the other shades in the same way. Then put in the small mesh. Knit 8 rounds plain. Then put in the large mesh. Narrow every stitch all around, which will reduce the number to 32. Then 2 rounds plain, narrow every third stitch all around. Then 2 plain rounds + narrow every other other stitch. Then 2 plain rounds, but it is done.
Green Sweet-potatoes.

Put them in salt and water and let them stand twenty-four hours, then take them out and put them in a kettle, bind with grape-leaves, cover them with water in which drop a small piece of album. Cook them slowly until green, then take them out and lay them in cold water. Let them remain twenty-four hours changing.
the water several times in order to soak out the salt. Now scale them in salt and water until they look clear, make syrup and cook them a little in that, spreading them afterwards on a dish, to get cool, and stew the syrup as thick as you want it.
Put them in salt and water and let them stand twenty-four hours, then take them out and let them in kettles lined with rose leaves, cover them with water in which drop a small piece of albumen. Cook them slowly until green, then take them off and lay them in cold water. Let them remain twenty-four hours changing the water several times in order to soak out the salt. Now scald them in sun and water until they look clear, make syrup and cook them a little in that, spreading them afterwards on a dish to get cool and stew the syrup as thick as you want it.
To make Bacon

The first requisite is good pork itself, is not possible to make good bacon of bad pork.

The pork should be cold and stiff before it is cut out, for otherwise, it is difficult to cut it smoothly. All the bruised and bloody parts should be cut off and

Tallow

Melted with a fat at the same time and equal quantities, for a ham of medium size, say 2 lbs of harrow, mix 1/2 lbs of turtle two tea spoonful of salt the pork will keep, and then it will into the skin. To do this effectually, it will be necessary to protect the hand with leather or some similar substance. On the fork side of the ham, rub the same quantity of the mixture of sugar and salt together until the pork is ready for salting. The above, will give the rule for hams of good or less size. The shoulders or middles 2 pickles may, well than the shoulders. When the meat is thus prepared, use much salt upon it, so as to leave a

buy enough to rub it well in itself, that is, the hams together, the pickles together, etc. Then it be packed with the joints or bloody matter may run. Twenty days, if mold is used, this will be long enough for it to lie in salt. Where a longer time will be necessary by this means, one must judge according to circumstances.
6 inch potatoes boiled
4 stalks of celery chopped with potatoes.
Adding:
1 lb of butter
4 pint of milk
2 teaspoonful of corn flour
Cup of strongest Vinegar
Mustard, salt, and pepper to taste.
Put the butter and milk on the fire, while it is heating beat up the Eggs, yolks
Whites together, add corn meal, Vinegar & Seasonings. Stir until it thickens. Pour over the potatoes while hot.
Thick dark cake

1 cup of sugar, 1/2 cup butter, very
well 2 egg yolks, 1 egg, 1
scoop in the milk, 1/2 teaspoon
baking powder, 1/2
cup of flour, 1/2 cup of milk, 1/2
cup of sour cream, a pinch of salt,
3/4 lemon juice, 1 cup of sugar, 1
egg, 1/2 cup of sour cream, 1/2
cup of milk, a pinch of salt.
Eaich puddin
1 cup flour 2 cups milk
1/4 tsp baking powder
1/2 tsp salt
1/2 cup sugar
1/4 tsp nutmeg
3 eggs, beaten
1/2 cup brown sugar
1/2 pound butter, melted
Combine dry ingredients in bowl. Mix in beaten eggs. Pour into greased 9x13 pan. Bake at 350 degrees for 40 minutes.
they are baked I put them in the oven to warm, which restores their crispness.
Let your cheese dry for a few days so as to grate more readily.
Cheese Straws

1/2 lb. sifted flour 4 oz. grated Parmesan cheese 4 oz. common
dairy (not white) cheese 8 oz.
butter 1 teaspoonful salt
A small teaspoonful of Cayenne pepper

Chop the butter into the flour
add the other ingredients
and mix with ice water.
Roll as thin as pie paste.
Cut in strips 1/2 inch wide
and 6 inches long, and bat
a light yellow in a quick
oven.

I hardly ever can get the Parmesan cheese. So use the good
rich dairy cheese, and if I do not use the straws the day
Browning for Gravy or Grap

Make a fine brown hot, put into it 2 oz. of brown sugar let it boil till the colour of a clear brown but not to turn brisk in slowly 1/2 pint of cold water, let them both together till of a fine brown strain and bottle for use, cut or much as will cover the top of Gravy 

Spinach, the French way

Rinse your Spinach over carefully wash it in several waters, boil it in a half metallic bottle with an abundance of water and a little salt (boiling quickly and skimming as necessary) when the vegetables are well done, drain them, and then put it into a sieve, let it sit the fire hour or quarter till cool as the Spinach will absorb it, then add a good bunch of butter, pepper, and salt to your taste, let all steam together and dish on hot

Bacon to Cure

After cutting out your hogs arms each joint well with the larder so that out in a good tall shovelful powder salt place it, in ever having a little less salt for other joints, at least 3 lbs. of salt, put in a large kettle, mix in the third day salt again in the same way, about half the quantity of salt, put in 3 to 4 tine weeks, according to the viss of your country and off well and hang up to dry as soon as dry drywire, anything which continues until the year bacon has a handsome ground transparent look, then bag your hams

Hampshires and Strawberries

Put the fruit on the fire with an equal weight of sugar, let every it cool all over the top of the dish, look at your health, and hit done 6 amol, take the bed from the fire fill the pan with oil, then invert it in the buns, the top of the sand with water & more several times during the simmer then the prize in the cellar
Puff Pudding

Beat six eggs, and three quarts of milk, and six gills of rum. Boil some cups, pour in the puzzle, and take them quickly. Put them out and eat with butter, sugar and rum fines.

Boiled Indian Meal Pudding

Boil one quart of milk, two in two pieces and a half of corn meal, salt, a little, two eggs, and a gill of molasses, and a good piece of butter. Bake it two hours.

Boiled Indian Meal Pudding

Mix the gruel of corn meal, with three quarters of milk. Take care it be not lumpy. Add three eggs and a gill of molasses. Put in oat canoe to be eaten at three o'clock. You must eat it in the pudding, as the meal will boil very much.

Pumpkin Pudding

Sieve a fine pumpkin till soft and dry, put through a sieve, mix with four, six eggs, a gill of molasses, and a pint of cream, some ginger and rum fines, and a large piece of butter. Put into a free dough, put in the开展, and bake nicely. When the meal is done, you may put in a gable, and take nicely. Turn it frequently. Fill the plate.

Muffin

Beat a quart of flour, put in salt and a large sprig of yeast. Beat the white of the egg, put a thing with it, add it. Make it up with cold water, as soft as you can to allow it to be handled, and bake nicely.

Buns and Donuts

Take a gnat of dough from your bread at a very early hour. Mix three eggs, separating the whites from the yolks, and put in the gun. Heat them with the dough, and add gradually with warm water. Fill you make a paste, the thickness of the bread.
Savory Jelly for Meats.
Put eight to ten pounds of choice lean beef, or the same quantity of the inferior parts of the fore quarters of veal, in two gallons of water, a pound of lean salt pork, three large onions chopped, three cups of a large handful of parsley, and pepper and salt, boil gently till reduced to two quarts. Then through a sieve, put day take off the fat, turn out the jelly, and separate from the bones. At the bottom put in the fish with half pint white wine, a large tablespoon of lemon pickle, and white shells of four egg yolks, when it boil clean on one side, turn it through the jelly bag.

A Made Dish.
Put some of gravy from any of the dishes on the table, into a stewpan, add a good portion of pepper, cayenne, wine, Madeira, and salt, let it be very highly seasoned, boil the legs, liver, and pigeon, and a Turkey, the kidney of veal, or any thing you fancy, cut in small pieces, then boiled, put it in the gravy and Turn it Table.

Tomato Preservado.
Cut the full grown Tomatoes while quite green, Take out the Thim, and slow them till soft, put through a sieve, but not on the fire seasoned highly with pepper, salt and pounded cloves, add some garlic and these all together well thick, it keeps well, and is excellent for seasoning gravies &c. &c.

Tomato Cataplana.
Cut a pack of Tomatoes, pick out some and wash them, put in juice with water, sprinkle on a few spoonsful of salt, let them boil, float in this, turning frequently, then through a Colander, then through sieve, put liquid on fire with half pint of chopped onions, half a pound of some strong broken into small pieces, add one salt of pepper, one spoonful of whole black pepper, boil all together until just enough to fill two bottles, cork tight and keep in a cool dry place.

4641 savory jelly.jpg
Eye Wash from Grandmother Smith

Take four hard-boiled eggs, cut them in two, take out the yolks, and fill the cavities with equal quantities of powdered loaf sugar and citron. Let them stand a few days, then take the liquid that will be formed, dilute it with soft water. It should smart in the eye a little when applied.
Syrup for whooping cough. One handful of cloves of garlic, boiled in a half pint of water until their strength is imparted to it. When the water must be strained. Then add 1/2 pint of molasses to the water and stew them together, until they are reduced to one half. When the molasses & water are nearly done, pour in a wine glass of sun oil, stir the whole well together. A dessertspoonful or more according to the age of the child, is to be administered, when over a fit of coughing commences.

Green tomato catsup. To 1 gallon of thin sliced green tomato pieces take 6 onions sliced, keep the tomatoes & onions separate. Sprinkle through each 4 or 5 tablespoonful of salt, let them stand one night. In the morning strain them through a cloth throw away the water, mix the tomatoes & onions together, add to them 1 tablespoonful of black pepper, 1 of allspice, 1 of cloves, a large tablespoonful of mace, all ground pine, 3 pods of green peppers cut up, 1 teaspoonful of table mustard, 1/2 pint of grated horse radish. Mix all those ingredients with the tomatoes, put them in a stone jar when it is within
three or four inches of the top fill it up with strong vinegar
the tomatoes make a very good pickle...

Mrs. B. Pucher
Receipt for Making Blackberry Wine

To one gallon blackberries add 1 quart boiling water; let the berries then stand 24 hours. Then press out the juice; strain it well. To each gallon of juice add 2 lbs. sugar. Then put the juice away to ferment in four weeks. The wine may be drawn off and put into barrels or jugs, but should not be corked under 14 months.
Take a quart of stale bread and
pour on it a quart of boiling milk;
Beat up six eggs as if for cake mixture
and season to your taste. Eat with
preserves if you have them.
Nov 15th 1872.
Yeast
Mr. Bannister, 1853

Take as many hops as you can grasp with your hand, pour on a quart boiling water—boil a quart of water till it is well done, put them in a hair serve with a cup of flour and then through pouring in the hop tea. Then add two table-spoonfuls of sugar and two or old yeast. Let it stay in a covered bowl or pitcher till the next morning, then bottle it. Keep the bottle in the air and take out in the morning what will be used at night and add to it one table-spoonful of flour and one tea-spoonful of sugar.
1 cup Butter
2 1/2 cups Sugar
2 Eggs
1/2 teaspoon baking soda
1/4 cup Milk

Mix with as much flour as will roll well.
Roll 2 inches, cut out and bake in a quick oven.

D. M. P.
New York Cookies
Saturate the Cloth for 6 hours in a strong solution of Sulphate of Iron, then, having it dry, hang it up for 6 hours or as long, if more Convenient.

2. Take Ext. Gum

Sulph. Soda

Aqua

1/2 Gallons

If blue black is desired add Bichro. Phos. 1 oz. — boil & stir the Mixture until the ingredients are entirely dissolved.

3. Saturate the Cloth in the (boiling) Mixture for an hour, during the operations it must be frequently exposed to the air, in order to convert the Green Oxide of Iron (of which the Sulphate is composed) into Red Oxide, by absorbing Oxygen, before the Cloth Can acquire a proper Color.

4. Wash by Reaching out (all) the Superfluous Color in Clear Water in which a Small quantity of Bichro. Phos.

has been dissolved — when nearly dry, or while damp, press with a thorough.

(For “Fancy Artists” Amalucine is now used as — the Acid of the Various Colors are easily obtained; the process is simply to boil the Goods 30 or 40 minutes in the Solution of Bichro. Phos., which has the effect of Varying the Shade in proportion to the Strength of the Solution; a little practice is only required to obtain the Various Shades. 1 to 3. Dye every)

Reclined Submitted by. J.M. — D.D.

In all cases the article to be Dyed must be

Thorously Cleaned & Free from Grease.
Heat Tonic

1912 high proof Alcohol
3 oz tincture of blood root
1/2 oz of castor oil

Piece of castile soap, size of walnut. Cut up into shavings.
Let it stand three days before using.

J. B. Brown.
Green Pickle

To a three gallon jar—

Take one heaping of black pepper

1 lb of ginger, 1 lb of all spice, 1/2 lb of cloves, 1/2 lb of

2 heaping of scraped horseradish, 2 good inches

1/2 pt of mustard seed—a

large handful of celery seed

4 lbs of sugar

Mix all these ingredients well, and after the brine has been drawn from the cucumbers by weak vinegar, put them in a slave jar with alternate layers of the spices, and cover it well. Let it—no quite free...
Sherbet - From Julia Thompson
To quart of water a pound of sugar, from Three to six eggs to a quart, as you like, & the juice of Three or four lemons.

Orange Ice - From Julia Thompson.
To one quart of water put 2 pd. of sugar, the juice of 12 oranges, & the grated rind of two - the juice of three lemons.

Lemon Cream - From Julia Thompson.
To 1 gallon of milk put 2 lbs. of sugar, the juice of 6 lemons, the peel grated & beaten, 3 Tablespoonsful of water - not boiled. Slowly stir in the milk - the whites of 4 eggs beaten to a froth & stirred in the milk while it is hot. 1/3 Cream will make it richer. Dip the sugar in the lemon juice, which together with the cream & grated peel must not be put in the boiled until just before it is poured in the freezer.

From all children.
2 pounds of sugar to a gallon of all creams except vanilla. 4 to vanilla. Just about 1 pound & 1/2 ounces to a gallon cream.

Pickle Damsels: Julia Thompson.
Stone the Damsels; 4 to 1 pound of the fruit; put 1 pound of sugar, 1 quart of vinegar, cinnamon & cloves to your taste; boil the sauce, dip days in vinegar; then eat hot on the Damsels.
Cucumber Cateup. From the Washington
August 27th, 1856.

Take 3 cucumbers, & grate them, add one table spoon full of salt, and one of black pepper, ground pine, a hand full of thyme, a half large white onion. Boil in a pint of strong vinegar, & stir clearly.

From Mr. J. Q. Reachy. May 1856.

To Cure Hams.

When the meat is perfectly cold, smear each joint well with good molasses, say two or three tablespoons full to each one. Put in from 1 to ½ heaping tablespoon powdered salt, & pepper. Then salt well. On the third day rub on about half the quantity of the above ingredients, & put it away one week or in a box, let it remain in salt fifteen days. Then wash off the salt, hang up to dry. When dry, have it boiled, till it is of a light straw colour. Then wrap each hams in paper, sew it up in good thick cotton. The cloth must fit the ham like a tight glove. Then apply two or three coats of rich, rich brown. If the meat be good, you must of necessity have a fine ham.

From Mr. J. Q. Reachy.

To Corn Beef. May 1856.

Cut your beef in pieces of the proper size, lay it on a shelf. Soak it well with salt, let it stand 24 hours, that the bloody juice may run off. Have the following pickle prepared to put it in—

Sugar 6 lb. Salt petre 8 oz. Salt 2 lb. Water 16 gallons. Boil well. The vinegar must be boiling once again. It must be boiling when the pickle is run on the beef.
Currant Jelly. Mix the currants and peel in a stone pot, then put it in an iron pot of water. Take care that no water gets in with the currants. When the currants have boiled, pour the juice and currants into a jelly bag, let it run as long as it will without straining, which must be sooner for the first jelly; you may then squeeze the bag to make it run; if each pint of this juice put one pound of loaf sugar dissolved boil it fifteen or twenty minutes — skim it clean, and put it in glasses, cover them daily to the turn to prevent fermentation.

Flummery —
One measure of jelly, one of cream, and half a wine bowl, boil it fifteen minutes over a slow fire, stirring all the time, continue it, add a spoonful of orange flower or vanilla, cool it in a mould, turn it in a dish. You may surround it cream seasoned in any way you like.

Carrington July 32.

Cheap beef stew —
With a pint of small birning gravy, clean meat, add an equal quantity of corn-meal, make it into a cake with eggs, with a piece of butter. Bake it like cakes on a griddle, and eat it with cream. A pot of mushrooms, a spinach pie will serve a bunch of asparagus for name orange.
[Text not clearly visible due to quality of image]
Buns
Julea Thompson May 1866
1 Quart of flour, 2 eggs, a large spoonful of butter, a little
more, 1/2 of sugar, nice yeast, and milk enough to
Thread it in the morning and put it to rise and take as fato de roll.
The Buns must be made up the night before.

To preserve Oranges
Julea Thompson

1st. Take off the outer skin as thin as possible with a sharp knife, boil
them in water until they are soft enough to pierce with a straw. Then
make a small hole in the end of the Orange on which the stem grows, take
out the seed. Then make a syrup of 2 cups of sugar to one of
fruit, and boil them until they are and the syrup thick.

Juliea Thompson

3 eggs, 1 cup of cream, 12 of sugar, 1/2 of butter, 1/2 of yeast
Make a batter for Muffins, set it to rise, butter a pan & bake
one hour.

Muffins
Juliea Thompson

1/2 of sifted flour heaped up, 3 eggs, 1 tablespoonful of butter
1/2 tea cup of yeast, salt, make into a very stiff batter with new
milk, set it to rise, next morning have a pan well greased, add 1-
Teaspoonful of soda to the batter, stir it well and drop it in the pan.
a good tablespoonful to a Muffin, Bake in a quick oven.

Jelly Lime
Juliea Thompson May 1866

1/2 of flour, 3 eggs, 1/2 spoonful of yeast Beat well together.
After it is well seen, Mix in a tablespoonful of butter, 1/2 of sugar, 1-
Teaspoonful of soda dissolved in 1/2 Teaspoonful of milk.

Teacup sou cream, 2 cups of sugar, 1 egg, 1/2 teaspoonful soda. Simmer
1/4 of an hour to make them thick, Gise and seed.
Liebig's Extract for Involution - Take a pound of any kind of meat; remove all the fat carefully and mince the meat finely, pour in this a pint of pure soft water, adding 5 drops of Muriatic acid in a sufficient quantity of salt. Put in a China vessel, cover with oil and stand for 2 or 3 hours. Then take the whole upon a fine sieve called the finial or jaceathn - these sifted strained and amount to the original quantity, pour the regained quantity upon the meat still in the sieve - this is a fine essence of the meat. Must be frozen cold. The more appreciated altmam of the meat then obtained from the most delicate condition. A well-preserved cold, saying 2 or 3 will maintain life for months. Don't let the patient see it.

Tea Cakes

Julia Thompson. May 14th 1866

1 cup of Butter, 2 y. of sugar, 1 cup of weak milk, 1/2 teaspoonful of soda, pie with nutmeg or caraway. Enough flour to make it still fad and moist as soft as possible.

Oatmeal Apple Pie S.T.

Pour 4 cups of boiling water on 9 soda crackers, then well soaked, add 2 cups sugar, and the juice and grated rind of 3 lemons. Bake in a paste.

Mrs. Vandergift's Cake S.T.

2 lbs flour, 2 lbs sugar, 1 1/2 lbs. butter, 5 eggs, beaten and whipped, one for glaze to cakes. Roll out glaze, stick whole of almonds, pour over them until sugar, and cinnamon. Very good

pg 18 liebigs.jpg
Butter Things

1 dozen eggs — The weight of 6 lb of flour
the same in butter — the weight of 12
eggs in sugar, season with lemon juice
and sugar

Cream Cakes

1/2 cup of best flour, a pint of milk, 2 eggs, 1/2 lb of sugar
To make Tomato Marmalade—

Lather four pounds tomatoes while green, take out the stems leave them full soft and then through a sieve, put the pulp in the pan seasoned highly with pepper and salt, and toasted Cloves. Add some garlic, skew all together till thick—it keeps well—and is excellent for dressing gravies or soup of any kind.

To preserve Ginger—

A pound of ginger cut thin I soaked for three days, then tied it, shift the outer layer, then soak it three days longer, then tied a second time, then shift the outer layer again. Two pounds of sugar to three parts of water will make a sufficient quantity of syrup. With the ginger twice over, it will be fit for use, put a little fresh orange peel in it, it will make it better.

To cure Pickled Figs—

Take the rind of picked figs, place them in a tub, I cover them with salt, let them remain in for two or three days, then take them out, place them in a dry place to drain, then they can be smoked and they are perfectly dry. Then pack them with salt in a jar. When you open them out there in their skins round I put them in a spring pan, without any fat in it. It is an excellent relish.

Impregnable cure for the Whooping-Cough—

Take a teaspoonful of salt of Tartar in a pint of water, add a teaspoonful of Clove a month finely powdered. Saturate this with fine sugar. Give to an infant the 4th part of a teaspoonful.
Pickle Tomatoes. From Mrs. I. Thompson.
1 pound of small tomatoes, 1 pound of sugar, 1 pint of vinegar boiled together until done, cinnamon & cloves to your taste.

Pickle Lemons. Miss Julia Thompson.
Take 12 lemons, peel off the outside rind as thin as possible, scrape each in the top & put them with salt, let them remain in water for 2 days, then lay them before the fire of an indoor fire in summer or in the sun. Turn them every day until the salt begins to harden, then put them in a jar, first a layer of lemons, then a layer of garlic, then ginger, then pepper, then cloves, then salt. When the jar is nearly full put in as much vinegar as will cover the lemons. Stop the jar closely & keep them well covered with vinegar. The older they are the better. If mustard seed is used tie them in muslin or they will spoil the jelly.

Pickle Tomatoes. From Mrs. I. Thompson.
6 lbs. of Tomatoes, nearly jelled, 4 lbs. of brown sugar, about a handful of allspice, 1 clove, 1 1/2 teaspoons vinegar, & 1 1/2 hours boiling.

Ingredients of 2 gallons of vinegar for Pickle Cabbage.
4 oz. of white ginger, 4 oz. black pepper, 3 oz. allspice, 1/2 lb. cloves, 1/2 lb. mustard, 1/2 lb. Parmesan, 3/4 lb. black mustard, all boiled.
English Pudding (for 6 persons)

Grate a small loaf of bread in cold water until it is fully softened, press it as dry as possible. Beat up 4 sp. of sugar in a bowl with 2 whole eggs, and add it to the grated bread with a little salt and stir it well. Add some lemon grated lemon, and slices of lemon and salt of ramos. Pour all in a double boiler and let it boil, and let it boil 2 hours. Make a sauce of butter and sugar.

To one Turkey, 3 spoons of gelatin. The yolks of 10 eggs, to which add a teaspoonful of salt, the same quantity of red-pepper, a wine glass of Madeira, 2 wine glasses of brandy, 3 wine glasses beef broth, half a lance of hot old yellow pickles.
Mrs. Wallis's Tea Cakes

2 lbs. of flour, 1/2 lb. of sugar.

3/4 lb. of butter, 1/2 lb. of lard.

5 eggs, level spoonful of soda.

1 teaspoon.
Apple Pudding

6 Eggs, leaving out the whites of three. 1/2 pound of sugar.
8 ounces of Butter, 1 cup of milk or sweet cream, 1/2 lb. large.
Tablespoons of stewed apples.
Season with precise amounts if you have them.
1/2 cup of 3 Style rich -
season with fresh lemons if you have them.
A large, a stiff cream with about 2 cups
of white sugar, spread it on each side in the 3/4.
If the pudding is baked and cold.

GERMAN FLOUR PUDDING - Mergend. S.T.

1 Pint of sifted flour, 1 pint of fresh milk, 2 eggs, a piece
of butter. The size of a Guinea's egg.

Beat the eggs separately until they are very light, then
ultimately the milk and flour until it is all in, salt
If you have, melt the butter and add it last. Bake
immediately in shallow iron cups.

Fried cake. S.T. very good.

1 cup flour, 5 eggs, 3/4 cup of sugar, 1/2 lb. butter.

Mix like cake, and when ready to bake, add a tea-
spoonful of soda dissolved in some milk or vinegar.

A Family Pudding

Pour 1/2 cup of hot milk into a loaf of stale bread, add 8 eggs
eggs with milk, 1/2 cup of sugar, 1/2 cup, butter, 1/2 cup sugar, 1/2
8 pounds Tomatoes, 4 pounds Sugar, a few cloves, a little cinnamon, boil in a consistency of molasses, then put in a quart of vinegar, bite on Monday.

Light cakes
One pint milk, and a pint of batter or buttermilk, 2 tablespoonfuls of sifted flour, 1 egg, thoroughly mixed, add the milk, stir in the milk, sift in the flour, beat till smooth, and bake in immediate. If the batter stands any length of time, the cakes will not be good.
Charlot Rouge

An oz. of Rupian dingship dissolved in a pint of water, strain it into a rich custard. When the custard is cool, beat up a pint of cream, just the poet by spoonfuls into it. Sweeten the custard and season with vanilla or whatever you like, while making it.

Have sponge cake made, take out the centre and pour in the Charlot before it becomes hard. It is better when made the day before in cold weather.

Mrs. Sheldr's Plum pudding

1¼ lb of sugar, 1½ oz of Cinabre and Card., 1½ oz of sugar, 14 oz. of eggs, season with Mace or nutmeg.
Beer

3 pts. water
1 pt. hops
1 pt. tea
1/2 pt. molasses
2 tt. powdered ginger

Boil for 4 hours. Then add
24 tablespoonfuls of brown sugar
strain the maple and allow it to remain for 3 days. The result
being covered during the teem.

3/4 ton of malt

Pudding Sauce

1/2 lb. of sugar, 10 oz. of butter, 1/2 pint wine, 1 teaspoon
cream the butter and add gradually the sugar.

Ruff Puff

To a quart and a half of weighed flour 1 1/3
ounces of card and 6 oz. of butter

Wafers

1/2 pound of sugar - 3/4 pint of flour, 9 teaspoonfuls of butter
and 3 eggs

Tuckers Tea Cakes

1 oz. flour, 5 oz. of butter & card, 1/3
oz. of sugar, 1 egg, season with a mace

pg 24 beer.jpg
Feb. 7th 1891

Robert E. Lee

Cake

From Indian Talk

Weight of fifteen eggs to sugar. Seven in flour, the juice of one lemon. Make a sponge like jelly cake, and take like jelly cake. To 2 1/2 lbs. sugar add the juice of four large oranges and the grated peel of two lemons. The juice of three large lemon. Stir all well together, spread it on the cakes when cold, and place one layer on another.

Coconut Pudding, without pate

Boil three large Irish potatoes, mash them while hot, stir in 1/2 cup of butter, 3/4 lb. of sugar, eggs and one grated cocoa and salt.

To one cup of chops, 2 1/2 cups of punch or cold water.

Let it stand all night. In the morning pour in three pints boiling water and any little juice of lemon. One lb. of sugar, the whites of two eggs well beaten, lemon juice and spices to your taste. Put all well together and put on the fire. As soon as it boils clean from the fire, put the jelly bag. Pare the skin of a lemon and dip the jelly in it.

Raspberry Vinegar

Put two quarts of fresh gathered raspberries into a stone vessel, add from a quart of vinegar. Let it stand for thirty days, strain it through a sieve. Boil the liquid over hot grates of fruit and let it again infuse for a day and a night. Then strain it through a second time. Allow a pound of coarse sugar to every pint of juice. Break up the sugar, and melt in the sugar. Then put the whole in
a stine jar, covered closely, and set in a kittle of boiling water, which must be kept on a quick boil for an hour. Take off all the scum, and when cold bottle the vinegar for use.
Green Tomato Pickle

Put in thin slices a peck of green tomatoes, sprinkled by layers with salt & variously with a little mustard & by mustard seeds, 10 cloves, ginger, allspice, pepper & turmeric each. Round the spices well together. Mix with all these ingredients 1 pound of brown sugar. Have a nice Iron pot. Put your tomatoes & spices in alternately, cover them with vinegar & let them simmer slowly one or two hours or until they are done. They must not boil. When the pickle is your joy & when, closely to keep in the stewpan, it is fit for use as soon as cold, the pot must be covered whilst one the fire to preserve the strength of the

ggg 26A.jpg
2. 2 Gal of Vinegar add
4 oz of Black Pepper
4 of All Spice
4 of Ginger

1 oz of Clove
1 of Nutmeg
1 of long black pepper
2 oz of Celery seed
1 oz of Turmeric
1 pint of mustard seed
1 double handful of horse radish
1 single handful of Garlic
12 Bay leaves some fresh Lemon peel
1 Cq of Long Sugar

As it is an old family recipe, I have written it from memory. I do not think Austin Oliver goes by any age
but she was always the above ingredients.

A.M. O'Mann
A. Word to the Sluggish

This day doth wane, and will in the same day
To rain, and the next brave dilatory,
Thus inaction brings its own delays,
And days are lost lamenting our days.
Are you in earnest? Seize this very minute
What you can do, or dream you can begin it,
Boldness has genius, power, and magic in it.
Only engage, and then the mind sprins health.
Begin it, and the work will be completed!
At some's script for plum pudding (for 6 persons)

Soak a small loaf of bread in cold water, when it is fully Soak a small loaf of bread in cold water, when it is fully
prent as dry as possible. Beat up 3 yolk. Mix the 3 white eggs, 3 in a
spoon, put in the soaked bread & chuck all together.

Grate in a lemon, cut some citron in long thin shreds, 16
boz of small raisins, I may them in the above. Take a sush
of sips, the middle in warm water & make it thins spread
on a stub chink, I put in the pudding that is to be. Then the
Put it out too night for it must have room to swell. As soon as
soir. Cooks put it in, attacking the apron in. The core of the
fruit, it may put touch the sides or bottom. Boil three &
continuously, turning the apron from time to time. To first
Swimming. Then turn off the water, let the pudding hang as
in. Untie the apron from the pudding into a dish
from wine, dance over it. Have given the above in my own
words.

Turner's Cake

3 oz. sifted flour, 4 eggs, 1½ sugar, 1/4 with the best, any eggs,
and some is the best. I take one, half a pint of milk, in a cup of
milk, I take it in a quick one.

Mrs. Julia Thompson's Boiled Dumpling

To 1/2 pint of water, put 1/2 pounds of loaf sugar, half it until it will open
poured from a spoon, until it is hard. Then put it on a board of the rest
a cold spoon until it is over the more than milk; warm in the one.
Time from the whites of 6 eggs, butter as light as possible. Put them
with the sugar, beat until it becomes white. To that, you can add
it with anything you like.

"Oh it is hard to teach the lessons that teach the world teaches, to
cut as men expect it, in a sense that all must learn, it is a mighty
peaceful thing. Now dare toils to and the innocent to young from
fragile form from which held the pains, the spirit of self-abandoned virtues
rise, in the hope of mercy, charity of love, to the world. Of love
that cunning mouth that on back upon pain, some good is born some
other another time. In the last hope, the children, rising up, might create
true, not false, not false, the black path becomes a way of light to Heaven.
Garlick, Celery Seed, Plenty of Sugar. M'B. Peacock's recipe

Recipe for Pickle. From Mather's book.
To 2. gallons of vinegar add 1. pint of Black mustard seed, considerably
Dissolve, 4 yps. of sugar, 3 yps. Black pepper, 3. yps. ale and wine, 3 yps. Brimstone,
1 yps. of mace, 1 yps. Celery seed, 1 yps. Turmeric, all to be pounded,
But not very fine. Large double handful of Hone Radish, tempered
A single handful of Garlick, 1. yps. of brown sugar, 4 Brimstone.
If after the fruit is put in the pot it should not be exact enough, one
time to add a sugar until it is. Whenceon fruit is put in the pot, an additional quantity of Turmeric should be sprinkled over it.
It is not to make liquor early in the spring but let it in the sun constant
ly 6 or 8 weeks after.

Ice Custard.
To 1. quart of milk 6 1/2 half pound of sugar, the juice of peel
of three lemons.

Tomato Cabbage. From Nathan Cook.
Take 1 gallon of chewing Tomatoes, 4 Tablespoonsful of salt, 4 yps.
Black pepper, 1 of allspice, 8 of red pepper, 3 Tablespoonsful
of mustard. Three tablespoonsful fine, 1 Figured Crow's eye.
Put in a pint of cheap wine, 20 yps. and then strained.
Tomatoes a wine cuire, & bitter close. It must be boiled down
at least one half, & when somewhat cooled add 2 Tablespoonsful
of The spice of Garlic.
Mincemeat

- 2 lbs. fresh beef
- 3 lbs. beef suet
- 6 lbs. currants
- 3 lbs. sugar
- 1 lb. brown sugar
- 6 lb. loaf sugar
- 2 lb. loaf sugar
- 1 lb. flour
- 1 lb. blue cornmeal
- 2 lbs. of currants
- 1 lb. brandy
- 1 lb. Madeira wine
- 1 lb. French Brandy, and
- 1 lb. Citron cut up in small pieces.
Lean fresh Beef 1 lb
Beef-suet 1 1/2 lbs
Raisins 3 lbs
Currants 1 1/2 lbs
1 Tablespoonful of pounded Cinnamon
11 of Nutmeg
1 1/2 dozen pounded Cloves
1/2 Teaspoonful of beaten Mace
1/2 lb of White sugar beaten fine
1 Pint Madeira Wine
1/2 Pint French Brandy
1/2 lb of Citron cut small
Confederate Cabbage

and dry 2 lbs pickled green tomatoes
off the 8th and bolling their... Cut the
up fine. Chop fine 1/2 lb large onions... to denote 1/2 pt. salt. This of good brown

2 oz celery seed. 1 oz black pepper...

1 oz caraway. 1/2 oz ginger. 1/2 oz lemon...

the tomatoes alone into an iron pot...

and cook ten minutes. Skin off the

and simmer these till the now and

To prevent burning. Add the onions+

and slow from fifty to sixty minutes.

go off the kettle and add oil and dot
to good flavor. 1/2 lb salt. Made

Bottle immediately.
Mrs. Anderson's recipe for curing hams:
To each ham, put 2 heapedspoons of salt-petre 2 of red pepper, a cup of brown sugar, a full half pint of salt, mix well together, and rub them well into the hams. Then pack the hams skin down in a tub, let them stand a week, then turn them over, and pour any leach that may have been made on them, at the end of another week, repeat the above process. Then make a vine string enough to bear an egg, from it on the hams, and let them remain three weeks, then take them out, wash in clean water, hang up to dry for a week, then smoke them until they become a light brown color.

To keep Skipper out of meat:
After the meat has been smoked, have some egg made strong enough to bear an egg. While boiling hot dip in each joint and let it remain three minutes.

Jelly from Gelatine, Julia Thompson:
To one cup of hot gelatine, put one pint of cold water, let it stand for some time, then pour on 3 joints of boiling water, 5 gills of wine, 1 pound of sugar, the gelatin which of two eggs, lemon juice & mass to your taste. Stir all well together, and put on the fire, when it boils clear pour through a jelly bag on the skin of a lemon.
Apple Compote.

Peel the apples cut from the core, drop in a vessel of cold water and your cut them until you have the desired quantity to every 3 lbs of fruit allow 9 lbs of sugar—Put the apples in the kettle, allowing 3 lbs of fruit allow a pint of water, steep them until they are softened, pour out the juice, then add your sugar, season with lemon peel and juice, to your taste, store one hour.

Sweet Peach Pickle.

To 7 lbs of Peaches put 2 1/2 lbs of Sugar, one quart of vinegar, 1/2 oz of clove, 1 oz of allspice, boil the vinegar, sugar, and spices together, then pour over the Peaches, let them stand 24 hours then boil all together for a few minutes. Tie them up tightly and set them away for use. This makes a very small quantity.

Sauce for Pudding.

1/2 tea cup of butter, 1 tea cup of sugar, 1 tea cup of sugar creamed together, a mutton, wine, 2 cups of wine, 1 egg beaten light — 3 hrs all together. Add a tea cup of cream just before you take it off the fire.

1. 2. 3. 4. Cake.

1 cup of Butter, 2 of Sugar, 3 of Flour, 4 Eggs, a little Soda, is a good pudding cake with sauce.

Lapland Cakes.

6 Eggs, 1 pint of cream or sour milk. Beat the white of the eggs separately, then beat in 1 cup of flour as well as milk a third time. Beat 20
Mrs Danaguie's Ginger Cake:

7/2 cups of flour, 1 of Land, 3 of molasses and a large tea-spoon of soda, dispensed in a cup of butter, milk, + 2 table spoons
of ginger.

Ginger Crackers:

2 cups of flour 1/2 lb of butter or Land 1/2 lb of sugar, 1 pint of molasses, 1 tea cup of ginger, + tea spoonful of allspice, + tea spoonful of salt.

Blackberry Cordial:

Put 6 quarts of blackberries + 1 quart of water on to boil, after boiling for a short time, strain + add to each quart 1 lb of white sugar. To every gallon of syrup add a tablespoonful of cloves, 1 of allspice, + one nutmeg. Boil all together for half an hour, to every quart of cordial add a tea-cup of French Brandy.
Charlotte A

(3/4 lb) ladyfingers, 4 eggs, 3/4 oz icing-sugar, first in

1 pint cream, 1/2 ladyfingers, 4 eggs, 3/4 oz icing-sugar, first in

3 pints of water, boiled to one pint. 3/4 tumbler of milk after it has

been boiled with the vanilla bean. 1/2 oz sugar. Beat the eggs and sugar

a great deal, pour the milk already mentioned on them, put this

on the fire till it get scalding hot, then add 3/4 of the icing-sugar, then

beat it

on the icing-sugar when cold just with the cream; then beat it

to a froth, add it to the custard and let it stand till it is cold

stiff enough not to soak the cake in which it is to be housed.

Place the finger cakes around the inside of the form, on the

bottom and sides, when the Charlotte is cool pour it in. It

should stand till stiff, before it is turned out, & then

set. In

pg 35 charlot.jpg
To cement broken china.

Beat lime into the proof-cup, add powder, sift it through fine siftin, then tie some onto a thin string, then tie some onto a thin string, bent on the edges of the broken china. Some white of egg, then dust some lime quickly on the same and smite them exactly.
Lemon Cake - Golden Syrup Cake

1/2 lb. of sugar - 1/2 lb. of butter - 1/2 lb. of flour
18 eggs, the whites only - 2 oz. of lemon to impart a touch of colour - lemon juice for seasoning, a little of the rind.
Charlot MApe

Add 1 cup of milk & 1/2 cup of sugar to a quart of water, simmer until it boils. Add 4 egg yolks & cook until thick. When the custard is cooked, beat up a pint of cream & put the yolk & syrup into it. Sweeten the custard & season it with spices or with what you like. While making, place a tangerine cake made, take in the center & pour the charlot on it. It is better when made the day before, or cold weather.

I hope you will be able to understand this dear Mrs. Tucker - with pleasure.

The best love sent -
Walnut Catuph. As Thrid Book.

The common black walnut is used. Boil them twice. Then strain them. When the syrup is the 1/2 E 1/2 of June in a marble mortar. Then strain off the syrup and let it stand till clear, then every quart. Then cleared put two anchovies with their lemons and 1/4 lb. of sugar. Boil them. Then when they are in 1/4 of the same. The same of Jamaica pepper, all bruised fine. Boil all together till the anchovies are dissolved. Then add a pint of net vinegar with 10 Bockatto. Luff to remain till cold. Then strain it again and bottle for use.

I will. Potatoes Revet. From our book. Signor. H. Count von M. Peel 6 large potatoes put them in cold water and let them. Boil them well done. Then take them out, mash them to a paste, put them in a jar to work with a little old yeast added. This will take about a day, without old yeast two days. Take a handful of hops, make a fire, while boiling hot, pour it to a pint of flour. Dissolve with sugar and yarn makeup, in Winter 1/2 little sugar is necessary. Add this to the potatoes after they have swirled. In summer it is not added every day, to the yeast on hand, a little flour (about three sp. pints). Boil 1/2 sugar. 4 to wash the jar every two or three days.

To make candles. From That's Book.

1/2 pound of tallow, put 1/2 pint of pounded salt peber. The process is as follows: Boil the tallow in three in Blackwater. The salt peber having previously dissolved is the last before off salt water. The tallow must then be subject to close, after it is fit for moulding.
Pickled Peppers - Julia Tucker 1871

Seed and lay them in salt and water for two days. Then soak in fresh water a day and night, pack in a jar. Seal with vinegar and water for three successive days. Then stuff them with chopped cabbage, mustard seed, ginger, rose, radish, cloves, mace, cinnamon. Pack in a jar, boil strong vinegar with spices and pour over them, cover close to keep in steam.

Mrs. Eliza Brown's directions in full for making pickles - obtained August 9th 1871

Cabbage Pickle

In three glass heads of cabbage, put them in a large jar - a layer of cabbage and a layer of salt - from one boiling water and cover close to keep in the steam. Let them stand all night - the next day squeeze out the water, sprinkle well with salt and lay in the sun to dry, the next day turn and lay in the sun again, they will then be sufficiently dry. Then put on boiling weak vinegar. Allow it to stand all night well covered. Take out next day, after squeezing lay on a cloth to drain. They will then be ready to put in the vinegar prepared as follows.

Ingredients for 2 gallons of vinegar:

To 2 gals. of vinegar add 2 lbs. of rice, clean brown sugar, 4 oz. allspice, 4 oz. black pepper, 4 oz. white ginger, 1 oz. mace, 1 oz. long black pepper, 1 oz. cloves, 1 pint mustard seed, 1 double handful garlic, 12 lemons, 12 orange peel, 12 celery seed. Mix.
Radish - Radish pods, 1/2 of them: The ingredients must be cracked & boiled in a small quantity of vinegar and poured on the pickles boiling.

To pickle & prepare onions
Put in a jar with plenty of salt or in boiling water, cover & allow to stand two or three days. Then take out & sprinkle with salt and lay in the sun to dry. This will require several days. Put in weak boiling Vinegar. Then dry and dry in your prepared Vinegar when you are ready. Vinegar prepared as in cabbage.

Melons & Cucumbers
Drop in salt & water strong enough to bear 1 egg. Let them stand until they begin to turn yellow. Then pour on boiling salt and water every morning for nine mornings, chop in a small piece of Alum & cover pickles well with grape leaves or the jar closely to keep in steam. When the pickles are done, they will look clean if not clean in nine days, pour on boiling salt & water for several days longer. Then put in weak Vinegar for several days to soak out salt, then strain out & chop in your prepared Vinegar.
Confederate Cake:

1 pint of meal - 1 quart of flour - 1 quart of
acid cream - 2 cups of vinegar in which dip
3 spoons of baking soda. Some ginger and other spices. Mix all
and bake and you will have a good dish.

Confederate Flannel Cakes

1 pint of flour, 1 pint of meal, salt, yeast, set to rise
night, in the morning bake on a griddle. In hard times
very good.
BURNS,

The best application for a burn is a Liniment made of lime water & oil, but together still it looks like in the method to dry Vegetables for the Table.

It makes out whether Common Lime or the Chloride of Lime is used. Either Sweet oil or Linseed oil will answer. Wrap the part in fine linen & mix the mixture of a cow thickly in the outside, with a band of cotton to exclude the air, & keep open but cool in 24 hours. Then carefully work off the rags with the lime water & oil, so as not to injure the tender skin that may be forming in the wound. Wash with the lime water & put on clean dipping of rags not with the linen or cotton, as at first. Where lime cannot be got the next best dipping that I know of is Soft Lard mixed well, & then strained, to get out the coarse particles of Salt. In this case you may put in a plaster of the above. In every case, from the Rags, just said cotton, to exclude the air & keep the part from cutting.

Durable Ink. From Mr. Colin Clarke, Warner Hall

1½ Drains of Lina Banchi. 2 Drains of Gum Arabic.
2 Table spoonsful of Raisin water. If this is made properly it will be ready for use in a month & can be used with

The touch for durable ink.

1½ Drains of Tartar. 2 Drains of Gum Arabic. 5 Table

spoons of rain water, all to be made of the best quality

= etc.
To Boil Peas

Put one gallon of water and a handful of salt on the fire. When it boils put in it 1 pint of rice well picked & cleaned — let it boil 1/4 hour. I am certain to skil it when it is tender. Pour off all the water, let it stand, but too near the fire an hour. This short time will soak it.

Recipe for Peach Jam

Use the peaches & cut them from the stone in thick slices, make a syrup of 3/4 lb. sugar to 1 lb. of peaches, boil them & put them in slices to dry — as they dry roll them in granulated sugar & pack them in glass jars — the same syrup can be used until finished.

Recipe for Peach Preserve

Boil 1 lb. of sugar to a pound of pulped fruit, 1 pint of vinegar, to a pound of fruit, cloves, more, and allspice, boil the fruit until it can pass a strainer through them, & boil to vinegar down. If the fruit is very sweet, send the vinegar out strong 1/2 pound of sugar. The fruit will do.
Chicken pudding - Silvia Thompson

Beat 10 eggs very light and add to them 1 quart rich milk, with 1/4 lb of butter melted and some pepper and salt. Stir in as much flour as will make a thin gruel. Prepare 4 young chickens nicely cut off the leg, wings, &c. Put them all in a saucepan with some salt and water, a bundle of thyme, pepper, &c. Boil them till nearly done. Then take the chicken from the water; put them in the butter, from it in a deep dish. Make it jellied nice with gelatine in a boat.

Soufflet Pudding - Silvia Thompson

Put in a saucepan 2 1/4 tablespoons of milk with half of a vanilla bean, which must boil until reduced to 2 tablespoons. Then put into another saucepan 1/4 lb of sugar, 2 oz butter, 2 oz flour, and all will hold a spoon. Boil the hot milk, put the saucepan on the fire, stir it without ceasing until the mixture is quite thick, then stir it, keep it near the fire, but from eggs, very light, the yolks and whites separate. Mix them in with the mixture then yolks of the eggs first, then the whites. Butter the dish in which you intend taking it, and bake not quite 15 minutes. It must be served immediately, or it will fall. The sauce should be thickly bit of very clear.
Apple Meringue—Julia Thompson

Now your fruit will done a smooth, cautious to the taste, take a
bit of a lemon generall. Take the whites of eggs beat them
up to a stiff froth, put to them a few cupful of powdered sugar,
add little water, the juice of the lemon or any other seasoning
preference. Put your fruit in a flat dish and a spoon, put
the white of the egg in it, then set your dish in the oven, the
beaten whites of eggs—afew minutes will do it; a sprinkle of
Nutmeg in the apples while hot is an improvement.

Lemon Cheese Cakes—Julia Thompson—1866

1 lb of loaf sugar, 6 eggs, leaving out the whites of 2. Juice of
2 lemons, the grated rind of 2. 1/4 lb of butter. Put these ingredients
into a pan stirring them gently over a slow fire until the mixture
becomes thick and looks like honey.

Translucent Pudding—Julia Thompson—1866

Beat at least 18 eggs, put them into a stove pan with 1/2 lb of suet
1/2 lb of sugar and some grated nutmeg. Let it on the fire stirring
it until it thickens, then pour it into a bowl to cool. Put a rich
muffin paste around the edge of a dish, pour in the pudding, and bake
it in a moderate oven. 9 little cicles dropped in is an improvement.

Apple Pudding—Julia Thompson—1866

1 lb of boiled apples, 1/2 lb of sugar, 1/2 lb of butter, 4 or 5 whole
8 eggs, oil of lemon, and seasonings it may well.
Pickles for Beef—red meat to one gallon
1 gallon water, 1/2 lb. salt—1/2 lb. sugar, 7. 13

1/2 lb. salt
3 oz. salt pepper
3 lb. sugar

Yellow Pickle

b quals
From Mrs. Mary Ashton Washington
Yellow Pickles

Put one pickling melon in salt & water until it is a little yellow, then sprinkle them with a little sugar and put them in a stone jar and put the little core in with them. Cover them up and let them stand in the sun until the middle of the month of May. You will need one gallon of white wine vinegar, 2 oz. of currants, 2 oz. of raisins, 2 oz. of ginger, 2 oz. of currants, 1 oz. of Caraway seeds, 1 oz. of Commander, 1 oz. of ground cloves, 1 oz. of cardamom, 1 oz. of whole mace, 1 oz. of garlic, 1 oz. of garlic, 1 oz. of mustard, all in a stone jar, and close the top the same way with a bladder or a sheep skin, and tie it tightly in the sun. Then the longer you let it stand, the better it will be. An August 4th, 1833.
Madenon Bread - Faith Thompson
To one pint of flour, add a large spoonful of milk, 3 1/2 teaspoons of sugar, a small cup of yeast, and a spoonful of butter. Make up to the consistency of soft dough. Roll out and add milk. Let them rise until you are ready to bake them. Bake them in a quick oven.

Farina Cakes.
Melt together 1 pint of milk, 2 tablespoonfuls of butter, then add four tablespoonfuls of farina. Boil until quite thick, set aside to cool, then ready to be baked. Add three eggs, beat them up, and a few spoonfuls of flour and salt to the taste.

Ashburnham Coffee
Two tablespoons of a pint of nearly brown trashed coffee before it is ground. After grinding it with cold water, the white of an egg, six minutes. Three parts of boiling water. I boil about fifteen minutes.

Preserve pippins for daily use. At least one day's fair apples, their weight in sugar and sufficient water to dissolve it, then. The syrup is simmered, put in the apples and let them boil till tender. Grate nutmeg over them.

To stuff pippins a Pudle. No Stone.
Pare your pippins, I throw them into pan and water, and put them. Then take the weight of the fruit, or twelve, refined sugar, and boil it in water.
Raisin Bread — Julia Thompson's.

To one pt of flour, put a large spoonful of butter, 3 eggs, sugar. 1 small cup of yeast. 2/3 spoonful of salt. Mix up to the consistency of thin rolled middling flour and milk. Let them rise until you are ready to bake them. Bake them in a quick oven.

Fusana Cakes.

Melt together 1 pint of milk, 1 tablespoonful of butter, then add your 1 tablespoonful of sugar. Boil until quite thick. Let aside to cool. When ready to be baked, add three well beaten eggs, a few spoonfuls of flour, and salt to the taste.

Ashburn Coffee

Two tumblers of a pint of strongly brown roasted coffee before it is ground. After grinding, mix with cold water and the white of one egg. Pour over three pints of boiling water. It will boil about fifteen minutes.

Preserve Pippins for daily use.

Take 10 or 12 apples, their weight in sugar with sufficient water to dip over it. When the syrup has simmered, put in the apples and let them boil till tender. Grate nutmeg over them.

To two pippins, 2/3 stone.

Pour your pippins into jars, and fill to the top with the pippins. Thinly slice the weight of the fruit, and the refined sugar, and dip over it in one.
Madison Bread. Julia Thompson.

To one pt. of flour put a large spoonful of butter, 3 eggs, beaten. 1 small cup of yeast. 1 tea-spoonful of soda. Sugar. Make up to the consistency of French rolls and milk. Let them rise until you are ready to roll them. Bake them in a quick oven.

Foccia Bakes.

Melt together 1 pint of milk, 1 tablespoonful of butter, then add 1/2 cup of sugar and 
volt until quite thick. Let aside to cool. When ready to be baked, add three well beaten eggs, a few spoonfuls of flour, and all calls to the taste.

Ashtrump Coffee.

Two tumblers of 3 parts of finely brown sugar, and 1 part of coffee, before it is ground. After grinding, mix with cold water. The white of an egg, per cup. Three parts of boiling water. I boil about fifteen minutes.

Preserve peaches for daily use. Mrs. M.

Take 1 doz. fair apples, their weight in sugar with sufficient water to dissolve it. When the syrup has simmered, put in the apples and let them boil till tender. grate nutmeg over them.

To serve peaches whole. Mrs. Stone

Pare your peaches. Threem them into fine, slender as
you like them. Then take the weight of the fruit

and the refined sugar. Dissolve it in one.
To cure Beef - from St. Depe Cole.

16. gallon is water, 12 pounds brown sugar, 24 lbs. salt, 1/2 lb. salt Peter, 4 lb. Preak - mix & marinate the ingredients according to directions in the next receipt.

To cure Beef - from Mr. Bryan of Eagle Point.

Sprinkle the Beef with salt cut out with fine salt that it stand in a pile up. Cover & drain. Have a deep pot broad tub or vessel. 12 gallons of brine will suffice for a small beef, 18 gallons for a large one. Make your brine thus.

To each gallon of water put 1 lb. of fine salt. 1/2 lb. of salt Peter is a whole Beef or a lot of it in very small. 1 lb. Brown Sugar, or 2 if your Beef is large.

Boil & keep it well. Pack the Beef close & pour on the brine when it is cold. In the spring watch for a skime, when it rises boil & skime the brine returning it when cold to the Beef.

To prepare Tomatoes for Soup & Twice. From Julia Thompson.

Cut peeled Tomatoes put 1 lb. of good brown sugar & a great deal of black pepper & salt. Put them in in an iron pot & let them boil for hours until reduced to the consistency of peach melomade. When cool put them in a jar. Pack them up closely & keep in a cool place. They are very nice for seasoning soups & twice to relish much of the flavors of the fresh Tomatoes.

To fry Fish with Tomatoes. From Mr. Bryan.

Clean your fish & sprinkle them with salt. Lay them in a deep dish or pan, put in them a layer of Tomatoes peeled & cut up, then a layer of bread crumbs & salt. The fish sufficiently salty & a little Thyme. Then fish again your dish is full put in more & take it well.
water, blanching it up, & skimming it clean. Put in the fruit & let them simmer gently till they are tender & clear. Then take them out, & syrupize in the juice of a lemon. All it boil up, skim it if it runs. For a jelly bag in the fruit. You may Strike them jellied with candied oranges & lemons cut in thin strips.

Recipe for Quinces — Mrs. W. Peachy.

Put the quinces in a boiler of cold water, & boil them until they become soft, then spread them until they are quite cold. Peel & core them carefully, then put in the jellies and cores, cover them with water & boil them well to make the syrup. To each pound of quinces allow a pound of brown sugar. To each pint of syrup a pound of sugar. Then dissolve the sugar in the syrup, pour over the fruit & let them remain until the next day when they may be put in the fire & boiled slowly until they are done. The steam being kept from the fruit to a beautiful color.

To make quick jelly — Mrs. W. Peachy

Take one cup of Cop's refined gelatin. I put in a bowl with 1/2 pints wine, 1/2 lbs sugar. The rind and juice of lemon, a little mace, & 1/2 pints cold water. Let it stand until entirely dissolved. Then add 1/2 lbs boiling water.

Apple Marmalade — Mrs. W. Peachy.

Peel & stir the apples & to every quart add 3/4 lb sugar. Boil 1 hour

A twelve-penny cake. The rind of lemon boiled with it is an improvement.
The Sweet Cream. The yolks of 2. eggs will
fatten a good lump of butter. Tie all together
fell it thickens like a custard.) I must not think
from it over the chickens after they are dished.

Red Ginger Brack.
10 eggs. 1 of beaten ginger, some allspice. 2 teaspoons
of cardamom, nutmeg. The molasses, sugar, spice, and
nutmeg. Beat the eggs light. Pour them in. Stir in
The butter, heat the flour in 57 degrees, bake in shapes
well in third.

Irish Potato Pudding.
Take 2. lb. of finely mashed potatoes. 8 eggs, half
pound of salt. 1/4 lb. of sugar, Seale with nance,

bouffins.
1/2 flour. 1 pt. cold milk. 2 eggs. 2 tablespoons
milk. That all well together. The next morning hot
again very well, put before going take them.

 consulted.
1 pint milk. 1 pint flour. 3 eggs. Roll into balls
The boiling light. Try in a plenty of boiling water.

Dried Apple Pudding.
Springs of apples after they are about 1/4 pulped. 8 eggs.
1/2 lb. of butter. Sugar to your taste, as the quantity depends
mark on the acidity of the fruit. If they should not be acid
enough add a little dark of vinegar, 1/2 lemon. Season
with spices or lemon peel. Bake in a deep dish without
part in in partly pans with fat.
Caribbean Sauce:
1 part of salt, 1 part brown sugar, 1 part turpentine from the tree (or orange), and 1/4 part of lemon juice. Mix together and strain. It is well to keep some of this always ready.

Plan Cake

Take 1 lb. of rice, glaze, and melt it in a cup of boiling water: first breaking the rice glaze fine. Then put three pints of milk into a kettle and make it hot without boiling at all. Fold in the rice glaze and stir it well. Then pour the milk in and stir it well. Then strain it well and let it settle before putting it in the molds. Season if you wish with lemon, vanilla, etc. This amount will fill four molds if not ample.

Eggs

Soup

Take 2 quarts of eggs. Drain the lemons from them, and if not enough to make your soup, add as much water. Put it on to boil with one lemon. 2

Shells of mace. Boil these well together. When your dish is almost ready, add in your lemons and give them a boil. Have ready a good piece of butter, from 1/4 to 1/2 lb. salt, flour sufficient to thicken the soup. Add pepper and salt to your taste. When just ready to dish, pour in half pint rich cream and give a boil up.

Native Chickens

Take three chickens—cut every joint apart and lay them in a warm place 1/4 of an hour. Take them out and dry with a cloth, then stew them in plain water. When dinner is almost ready, take part of the water and add to it 4

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Bun Head. Julia Thompson
Ten cups of brown flour, 9 cups of white flour, 2 cups of corn meal, 1 cup of brown sugar, 1 cup of yeast. Make and bake like beef head.

Confederate pudding - J. T.
3 cups of flour, 1 cup of duration, 1 cup of milk with an 8 ounce sample of soda dissolved in it, 1 cup of golden syrup, 2 cups of fruit. Tie loosely in a bag, boil three hours, eat with sauce.

Apple jelly - Mrs. Gay Williamson
Take any quantity of juicy apples, put them in a flower kettle & boil them to a bag, then strain the juice through a cloth or sieve. To each pint allow 1/2 cup of sugar, and boil about an hour, or until it jellies. Flavor with the seeds mashed in a mortar, and put it in while the apples are cooking.
St. Nicholas Recipes

Rusks

Marineland

One quart of milk, half cup of yeast; flour enough to make a thick batter. Set a "spunge" with three ingredients. When it is very light add one cup of butter rubbed to a cream with two cups of sugar powdered, three eggs well beaten. Flour enough to make a stiff dough. Knead briskly, set it to rise in four hours. Then make it into rolls, and let them stand an hour longer or until light before baking. Glaze just before drawing them from the oven with a little sugar and cream.

Gelatine of Veal or Chicken

Take an old part or knuckle of veal, cover with cold water and boil all day till the meat is almost detached. Strain off the liquor, and season with pepper and salt. Strain the bits of meat fine, or chop them up, put them in a shallowed round or pan, pour on the liquor, and set in a cold place for the night. In the morning the surface will be found covered with a fat which must be carefully removed, under it will be found a firm meat jelly, which on heated are very nice for a snack, or supper.

Veal Roast

To a pint of cold veal finely combined add a pint of head cream, two eggs well beaten, a wineglass of milk, a cup of salt, salt and pepper and a piece of butter. Bake in a stuffed dish, and when cold...
Potted Shad

Scale three or four large shad, remove heads and tails; cut each carpwise into four pieces. Chop four small onions and sprinkle a layer on the bottom of a stone jar. Then put a layer of pickled, add a few whole peppers, a little salt, cloves, allspice and onion, then another layer of pickled and so on till the jar is full. Arrange the ice on top, spice highly and fill with strong vinegar. Cover with folds of thick paper under the lid and place twelve hours. The vinegar must completely dissolve the bones of the shad. This is a nice relish.

Veal Pigeons

Spread a thin veal cutlet with a stuffing of bread crumbs moistened with a little gravy or cream, season with salt, pepper, and summer savory. Roll the cutlet up. Ice with a fine cord, and bake till done, basting thoroughly. When cold, remove the cord and cut into slices, which will bear 4 tablespoons of sauce.

A good cheap, digestible pie-crust can be made with onion, mashed potatoes, flour and cream, and a pinch of salt.
Esis's Pudding  Turn Sally Edloe.

3 eggs, 6 apples chopped fine, 6 oz. suet,
6 oz. bread crumbs 1 oz. currants grated fine,
6 oz. currants 6 oz. sugar, a little salt

Boil three hours, serve with wine sauce.
Lemon Sponge. From Lelei's Cookbook.

Take one cup of gelatine, or one bulb in 1 pint of water. Then add 2 pints of boiling water, the juice and peel of three good whole lemonssweetened to taste, set away to cool when it begins to congeal, stir in the whites of four eggs beaten to a stiff froth. Let it congeal, and eat with custard or cream.

Chocolate Fud Cake. Lelei.

1/2 cake of Baker's Chocolate grated, 1 cup of brown sugar, 1/2 cup of sweet milk, 1/2 pint of flour, and one of butter. Mix flour, butter, milk and sugar and let it sit five minutes. Then pour in the chocolate, and stir until it is thick enough to spread on the cake.

Variety Cake. Lelei.

1/2 cup of butter, 1/2 cup of brown sugar, 1/2 cup of sweet milk, 2 cups of flour, 3 teaspoons of baking powder. To the third of this mixture add a clove of cut up raising and spices. Bake in jelly cake pans with lining between.
George Carrington's recipe for Pickle

For a Three gallon jar

Put your cucumbers into a wine string enough to bear an egg. Let them remain for a week or until the cucumbers are yellow. Take them out of the brine wash them in cold water. Line the inside of a well-tempered kettle with grape leaves, pack your cucumbers in the kettle. To a three gallon kettle add two large spoonsful of pulverized alum and sprinkle the alum on the cucumbers. Cover the cucumbers with grape leaves, fill the kettle with cold water, cover the kettle with a large plate. Let the kettle simmer over the fire for three or four hours. By that time the pickles will be a pretty green. Dip the warm pickles into white vinegar. Let the salt soak into the pickles. The pickles should be soft enough to pierce with a sharp knife. If not, put a preserving kettle on and scald them.

To a three gallon jar take

1 1/2 cups of Black pepper. 1/8 of Allspice.
1/2 2 oz. of Ginger. 1/2 oz. of Mace
1 1/2 oz. of Cinnamon. Beat all until fine.

Place 8 onions. Reap 2 lea cups of kene 2 achich. 1 quart of mustard seed, and as many celery seed as you have. 4 lbs of sugar.
Green Tomato Pickle

Slice green tomatoes and onions; sprinkle each layer with salt; let them stand until next day, press all the juice out and season very highly with red and black pepper, celery and mustard seed, a little turmeric, and some sugar; cover with vinegar and cork until tender.

Green Tomato Pickle

Slice and chop green tomatoes until you have a gallon. Chop one dozen large onions. Rip and sprinkle 12 large tablespoons of salt upon them; let it stand one night; next day drain off the water, and have one quart of strong vinegar, two pounds of sugar, spices and pepper to your taste. Put in the vinegar, and put with the tomatoes in a porcelain kettle. Boil half an hour. Place in jars for keeping and cover closely. Three or four days after, boil again for a few minutes and put away to use.

Green Tomato Sauce

Peel and slice the tomatoes. To two gallons add—

2 tablespoons ground mustard. 2 quarts brown sugar.
2½ ground black pepper. 2 ½
1 ½ ground allspice. Beat all the spices but mustard
1 ½ seed and boil until thick as
1 gill white mustard seed, marmalade, clover.
1 gill celery seed.
1 gill salt.
1 pint 1 onion chopped julie.
Raspberry Cream - From Mrs. Sheldon -

To a gallon of limy fruit add 2 pounds of sugar, after letting them stand some hours press them through a sieve to get out the seeds. The gallon of limy fruit will yield about 3 quarts of juice, pour this into one gallon of cream, on tasting should it not be sweet enough you can add more sugar. Don't put the juice & cream together until you are ready to put it in the freezer and might turn up standing.

To make Sirup - From Mather's Book -

Five quarts of fruit will make 2. quarts of Sirup in Summer or 3 in Winter. Clear off every particle of fat & heat each quart pot 1 pint Wine, 6 oz Sugar, 1/2 the white & broken shells of 2 Eggs. Add brown juice, increase the quantity as it boils if you find it not enough. The Eggs must be well beaten - let the whole on the fire, & put it up and down about the tripe till it boil steadily & the clear part quit. Pour it into a jar, then strain it keeping it some in the very boiling pot through you repeatedly till quite clear.

Chickens to Broil - From Mather's Book -

Take three chickens cut them in pieces lay them in a pan take a good large pot put them in it after an hour. Then take them out & dry them with a cloth. Then put them in a new pan with salt & water to cover them, 1/2 lb. Them Flavor take a pint of good cream & 4 oz. of butter. Stir them together one the first fell quit thick, let then stand a bit cool then add a little Veal Broth & a little salt & a tip of mustard wine, stir all together. Take the chicken out of the pan throw away what they have boiled in clean.
To cure inferior Sweet Potatoes. Mrs Tynie.

Boil till nearly done. Cut in thick slices; put a layer in the bottom of a baking dish. Put pepper, salt, sugar, bits of butter and a teaspoonful of vinegar on this layer, and so on till the dish is filled, leaving a layer of seasoning for the top. Pour over it a few cups of rich milk. Put a tin plate on top and bake a few minutes. Put grated crackers on top. Mrs F. T.

Irish Potato Salad.

Cut ten or twelve cold boiled potatoes into small pieces. Put in a salad bowl with. Stir well. Make celery sauce:
4 tablespoonfuls vinegar
1/4 cup
4
1/2 cup salad oil
pickle, cold, jut, a garnish of
1 teaspoonful minced parsley, grated crackers and hard boiled eggs.
Pepper and salt to taste. Mrs B. V. McG.
Original Pudding. Mrs. Tyree.

Reserve a portion of light dough intended for breakfast, set it in a cool place, and leave it four hours before dinner, roll it thin, without kneading. Sprinkle thickly with just a layer of sifted cinnamon, then a layer of seetled raisins. Roll up and lay on a buttered sheet pan. Fill very light. Then either boil in a cloth, prepared by scalding first and then flaxing. The pudding must have time to swell, or set the pan in the stove and bake. In the latter case, after it becomes a light-brown, it must be covered with a buttered paper.

Boiled Pudding of Sultana Fruit. Mrs. Tyree.

1 quart of flour (or weight in stale bread.)
2 eggs
1 pint milk
1 large spoonful salt
1/2 pound dried fruit—sultana—eat with sauce. Mrs. F.

Pudding sauce

One pint of cream, large spoonful of butter, glass of wine. Season to taste. Let it come to a boil. Mrs. F.

Another Sauce

Cream 1/2 lb butter, one in size tablespoonfuls of sugar; beat in one egg, add wine, glass of wine or brandy, half a grated nutmeg, as soon as boiled, serve on table.
Cream Cakes

Mrs. Tyree

Beat up one egg, add to it half a cup full sugar, half a cup full flour, mix thoroughly. While this is being done, put in the fire half a pint of milk; when it boils, stir in the egg, sugar and flour mixture, then add a piece of butter half the size of an egg. Stir all the time until it is of the desired consistency, which will be in a few minutes. When cold, add and thoroughly mix one and one-half teaspoonful vanilla.

For the cake: put one tumbler full of water to boil, and then add one quarter of a pound of butter; when melted, put in one and one half tumbler full of flour. Stir in mixing thoroughly, being careful not to burn it. It is insufficient cooked by the time it is thoroughly mixed. Remove from fire, and when cold, stir in five unbeaten eggs, one at a time. It will then be consistency of stiff paste. Drop on 12 inches of paper, and place in quick oven fifteen to twenty minutes. Cut the sides and insert the cream.

Mrs. H. H.

Marquerites

Cream together one pound of sugar and one pound of butter very light. Beat yolks of six eggs, sift the and one half pound of flour into eggs, water and sugar. One teaspoonful mixed spices, one half glass full of water. Stir well, add in brandy and half an inch thick. Cut in cakes, bake quickly. When cold, spread the surface of each cake with marmalade. Beat whites from eggs light, add enough pounded sugar to make a thick icing. Have milked and put on tips of each cake. Put cakes in oven, take out when pale brown.

Spices: Cinnamon, mace, nutmeg.
Lettuce Salad  Sept. 8th 1899

Taken from "The Times" -
Coat half an onion, nip with a tea spoonful of lemon juice, a salt spoonful of white pepper and the same of mustard, 1/2th dry -
2 Tbsp. spoonfuls of olive oil
2 Tbsp. spoonfuls of Vinegar. Stir in slowly. Pour over the lettuce.

Dipked lettuce from same -
Separate the leaves of lettuce and tear them in pieces.
Cut a large slice of ham in small squares and fry until brown. Add 2 Tbsp. spoonfuls of Vinegar.
Beat an egg until light. Add 2 Tbsp. spoonfuls of sour cream, then add this to the ham, stir over the fire for a minute until it thickens. Pour boiling hot over the lettuce. Mix carefully with a fork and serve at once.

Potato Fritters - From same.
Boil some potatoes, dry well. Mash smooth. When cold add flour and mix with a little sweet milk. Kneading well - flour baking board, divide dough. Roll out very thin. Cut into small cakes. Bake on a hot griddle first one side then the other. But while hot, sprinkle with sugar; place two and two together - Eat Hot.
Sweet-Potato Roll. No-lynce.
Prepare pastry as for cherry-roll. Spread it out, and cover it with layers of boiled sweet potatoes, thoroughly mashed. Pour on it melted butter and sugar, highly flavored with lemon. Roll it up, roll in a bag, and serve with butter and sugar sauce.

Mrs. J. F. G.

Boiled sweetmeat-pudding.
Twelve ounces flour, eight ounces butter rolled in a square, shut up paste. Spread over the whole sweetmeats for about half. Roll closely and boil in a cloth. Eat with sauce.

Mrs. J.
Recipe for cleaning clothes and the hair.

2 Table spoonfuls of Unstarch
2. " 11 " clear G
4. " 11 Alcohol

Mix these together in a bottle. When used, mix with a little warm soft water.

Mixture for removing ink, mildew, paint, or red wine

Take an ounce of Sal ammonia. 1/2 tallowing 1/2 oz. of salt of tartar, mix them well, put them into a pint of soft warm water. Use a little of this liquid into a canister, and work in it three parts of white article that has been stained. Then the stains have been removed and the article in the usual manner.
A Dead Past

Spare her at least; look, you have taken from me
The Present & I cannot but, nor can
The Future, too, with all its glorious promises
But do not make me utterly alone.

 Spare me the Past, for see she cannot harm you,
She lies so white & cold, wrapped in her shroud.
All, all gone! I trust me I will hide her
Within my soul, my spirit to her absurd.

I told her soft hands upon her breast
And stroked my flounce upon her. They still live
Sometimes I like to keep her old white eyelids,
And think of all the good she used to give.

Conde, indeed, it were to take her from me;
She sleeps she will not wake - no fear - again.
And so I laid her, such a gentle border, broken,
Truly on my heart to still its pain.

I do not think the very smiling Present,
Or the vague Future, spite of all her charms,
Could ever rival her. You know you laid her
Long years ago, then living in my arms.

Tear her at least - while my tears fall upon her,
I dream she smiles, just as she did. If so,
As clear as ever, me - may it maybe,
I can declare - still since I have nothing more.
Recruit from West in the Spring of 18---

Wanley

In January

Heber Parry & Andrews
The Instrum---

August

No Bay

Old Amherst

Hill, Hammonds


t, Hurd, Leham

---Wert

The Franklin, Angel

Tri Scurry

Pride of Narrmman

Sir Pine

Melbourne

Hamas Hall

Mili. of The Blake
Mr. Charles Morris, Ashland, P.O.
Mr. Hamplsey
Mrs. Chandler, Richmond
Mr. Judge
Major Brown
Dr. Hancock, Richmond
Col. Humphries, Gloucester
Dr. Shild, Gloucester
Mr. Sinclair, Norfolk, York
Mr. Bracken
Mr. W. Young
Dr. Wayt, Richmond
Mrs. Kupel, near Hampton
Mrs. Jennie Jones.
Put in the sauce with the flour, yolks of 2 eggs. Then the chicken, keep the pan shaking till they are quite hot, then the thyme, use more wine than pepper, salt for a little more or less if you like. Put in your ducks that have stood gently but constantly for two hours then add the juice of green pepper, roasted between two clean plates, or lemon juice & lemon pickle. Then the Ducks each time that you put them in the pot thicken with the flour rolled in flour.

Nice brown gravy for roast ducks. From Mother.

Make a griddle hot. Keep it on the fire & put into it a Tablespoonful of flour. Let it boil, throw in a dessert spoonful of sugar, the thyme, together. They will boil till brown, and dry in flour sufficient to thicken, continue to add your dripping & as much water as in which you may first have boiled. Don't subtle, intense flavor will make a proper quantity of gravy with pepper & salt. If too tender this makes boiled-in chicken, &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c., &c.
To Stew a Hump of Beef—From Mother—
Prepare it Thus: Beat fine 1 clove, 1 teaspoonful of black pepper & half as much mace, & mix them with 2 pint from pan of salt. Rub all on the beef & put it in the pot with 5 quarts of water, set (not heat) on the fire, 5 or 6, hour before dinner, & stirring constantly. Put in 4 bay leaves, 1 quart, 2 orange peel, do not let the Beefs or gravy boil, then it frequently in the pot. When the gravy is brown & thick & reduced to a small quantity, skim off all the fat & pour in 1/2 pint of broth. Taste it then till your meat is well browned all over. Then put in one half a cup sherry, 1 of white & 1 of walnut liquer or catsup. Turn your beef several times in the gravy, skim off the fat again, add salt of water & take out the orange peel & 2 orange leaves. These proportions are for a piece weighing (one & a half) about 50 lbs.

Head—Balls or Chorits—From Mother's Book
Clean nicely; par boil & cut it in pieces. Take a handful of sweet marjoram, 1 clove of garlic, a little thyme, & 2 or 3 large onions. Chop them fine & put them in with the head, 4 quarts of water in which it was par boiled. Let them stew slowly for 3 or 4 hours.About a half hour from you dish it put in 1 pint red wine, 1/2 cup white wine, & 1/4 teaspoonful of sixteen cloves or mace, with salt & black & red pepper & some flakes of cayenne. Boil with a spoonful of butter & season garnish with hard boiled eggs sliced, & serve meat. If you wish, take the head & 1/4 as much of the several liquid ingredients.

Browning for Gravy—From Mother's Book
Dip beef in boiling from hot & put in 2 lb Brown Sugar, white Wine
Fruit Cake

- 12 Eggs
- 1 cup Flour
- 1 cup Sugar
- 3/4 cup Butter
- 1/2 cup Citron
- 1 cup Currants
- 1/2 cup Almonds

For Mrs. Washington of Williamson from her friend

W. G. Clarke

Warner Hall, Gloucester County

1856

Egg Water

Take four hard-boiled eggs, cut them in two, take out the yolks, and fill the cavities with equal quantities of preserved lemon, sugar, and white wine. Let them stand a few days, then take the liquid, add a few more of wine, and dilute it with soft water. It should not the eye a little when applied.
it acquires a clear brown without burning. Pour in slowly 1/2 pint cold water, & let all boil till of a clear brown, Strain & bottle it now.

Let it smake—firm broth.

Fill half way a barrel with green wood ashes, put in 2 quarts of melted lime & fill up with ash. This will make 6 gallons of very strong enough to turn an egg.

Soup to make— firm broth.

15 lbs of clear lard are put out made to boil; into this was put Ley, strong enough to turn an egg, the ley must be put in very little at a time, & slowly as the lard will turn up to high as to endanger the pan in doing it. When this has subtided, ley may be put in in larger quantities. The Kettle must be kept boiling until 5 gallons of strong ley are put in, then 1 gallon more awakened by an equal quantity of water. The ashde will then bear the appearance of liquid soap, a small quantity must then be put into cold water & on particles of grease appearing it is then, in a proper condition to receive the lard. If grease first appeared it will be an evidence that it requires more ley. The soap may boil when this is put in without injury. 3 grains of salt should then be put in. Then the Ley should be put into vessels the depth of an inch with your cakes of soap to swim. The ley in the pot under the soap should be put away to cool. If not, it will come clothes. Your soap should be trained, if made damp but clean

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