Anna C Ames
Cook-Book
begun in 1860

FROM
SAMUEL WARD CO.
STATIONERS,
7 FRANKLIN ST., BOSTON.

This book was begun in 1860 – when Married.
(MRS. ANNA C. AMES, WIFE OF GOV. OLIVER AMES)
(HER COOK-BOOK)

Ev
Jek

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White Soup

Veal or chicken Remnants broth,
2 quarts of either choice,
a stick celery,
4 p... corn
2 o... -sliced,
1 s... ½ pound,
Lemons ... tablespoon
La... Nice Omelet ... plate with 2 Table
be... ... flour,
Sp... Cracker Ring to
Blanket ... (mix)
... salt to taste,
... teaspoon
... pt thin
... 1 minute,
... salt
... Martha.

Dja

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200 - Cheese balls, etc
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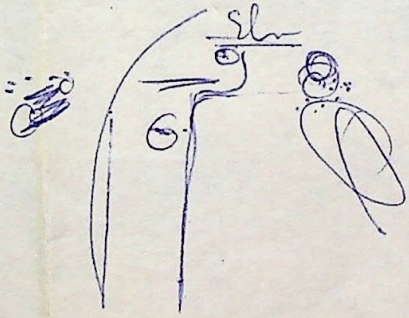
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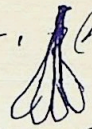
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White Soup

Veal or Chicken broth,
2 quarts of either choice,
a stick celery,
4 pepper corns
2 whole cloves,
1 small carrot sliced,
Let all boil 1/2 hour,
Take a table sp butter
blend on a plate with 2 Table
Spoons sifted flour,
Add it to stock, whisking to
thicken, (whisk) 
add pepper & salt to taste,
a scant quarter teasp
sugar - add 1 pt thin
cream, boil 1 minute,
Serve piping hot

Martha,

1/2 cup butter
1 " Sugar —
1 egg
Sherry —
1 tablespoon boiling water
Nutmeg — grated in —
Stir Sherry —
Stand in boiling water
4 or 5 pts

Foam Sauce —

Break 1 egg into bowl, beaten
1/2 Cup sugar
Juice & Nutmeg —
Stand in pan of boiling
water on stove & cook
it foams as you beat
it with mix beaters.
Beat in by rubbing Rondle
back & forth between Hands

Mr. Twice Rule — or 1 bushel

BOSTON, 189

PLEASE DELIVER

MAKE "MEMORANDUM" BILL HERE.

		@	$
1	teacup Salt		
2	oz whole cloves	"	
2	" grated nutmeg	"	
2	" mace powdered	"	
1/2	teaspoon Cayenne	"	
2	quarts vinegar boiling	"	

RETURN THIS ORDER WITH "MEMORANDUM" BILL ON DELIVERY OF GOODS.

And Oblige, A. C. AMES,

353 COMMONWEALTH AVE.

BY

3 pints

1 ½ bush = 3/2 receipt.

3 half teacups Salt.
3 oz whole cloves -
3 oz grated nutmeg -
3 oz mace powdered fine

3/4 teaspoon Cayenne pepper.

Boil + Strain Tomato -

Add spice + boil 1 hr. Add 3 pts Vinegar boil 1 good hour. Steady.

~~½ oz ×3 = 3/2~~
~~1 oz cloves ×3 = 3 oz~~
~~1 oz nutmeg ×3 = 3 oz~~
~~1 oz mace ×3 = 3 oz~~
~~1 teaspoon Cayenne ×3 = 3/4~~

New Fudges and Confections EASILY Made at HOME

NO special apparatus is necessary in the preparation of home-made candy, but the confectioner's thermometer will prove a wise investment as the results obtained through its use greatly facilitate the work. Before attempting to make candy, be sure that all the necessary materials are prepared, measured or weighed and that the utensils required are ready for immediate use.

The ever popular fudge is perhaps the most easily and quickly prepared homemade confection. It is always a success if it is cooked to just the right stage, and if it is beaten until creamy.

In candy making the various sweet substances are blended. A pleasing addition to confectionery is honey, and it can be used to advantage in cake and pastry also. Because of the predominance of sugar in honey, less of the other sweetening substances should be used. A little salt improves all candy in which much salted butter is not used.

Victoria Fudge.

Boil together, without stirring, three-quarters of a cupful of cream or milk, one-fourth cupful of butter and three cupfuls of granulated sugar, until it will form a soft ball when tested in cold water. Take from the fire, beat until creamy, then add one-fourth cupful each of candied cherries, figs and candied pineapple, cut in pieces, and one cupful of cocoanut. Flavor with rose or almond extract and pour into a buttered pan. Cut in strips when partly cool.

Pineapple Marshmallows.

Heat two cupfuls of sugar, half a cupful of water and half a cupful of honey over a slow fire. Then boil rapidly until it threads, and add eighteen marshmallows, cut in pieces, and the beaten whites of two eggs. Beat until the mixture is creamy, then add one cupful of chopped candied pineapple. When quite firm pour into an oiled pan and cut into squares. Roll in cornstarch and powdered sugar.

Fruit Fudge.

Boil three cupfuls of granulated sugar, three teaspoonfuls of cocoa, three-quarters of a cupful of milk and one tablespoonful of butter. When it will form a soft ball in cold water, add one-half cupful each of chopped raisins and nuts, one-quarter of a cupful of cocoanut and three-quarters of a cupful of figs, cut in small pieces. Pour into a buttered pan and when partly cool mark into squares.

Popcorn Fudge.

Put a quantity of freshly popped corn through the meat grinder. Boil together two cupfuls of granulated sugar, one-half cupful of corn syrup, one-half cupful of water and a quarter teaspoonful of salt, until a little past the soft ball stage. Remove from the fire and pour upon the stiffly beaten whites of two eggs; beat until smooth. Into this quantity of syrup put two and one-half cupfuls of the ground popcorn; pour into a buttered pan, and when partly cold mark in squares.

Coffee Fudge.

Boil together two cupfuls of granulated sugar and one cupful of strong coffee, with cupful of peanut butter in one and a half cupfuls of cold water and stir into the dry ingredients. Add one cupful of chopped peanuts and roll three-fourths of an inch thick. Cut out and bake for fifteen or twenty minutes in a hot oven.

Macaroni and Peanuts.

Cook one cupful of macaroni, broken into one-inch pieces, in boiling salted water until tender; drain and pour cold water through it to separate the pieces. Then add cream sauce made with four tablespoonfuls each of butter and flour, one teaspoonful of salt, one-fourth teaspoonful of pepper and two cupfuls of milk, and two cupfuls of chopped peanuts. Pour into a buttered baking dish, cover with buttered crumbs and bake until golden brown in color.

Cabbage and Peanut Salad.

Shred a small cabbage very finely or chop, if desired. Mix thoroughly with a boiled salad dressing. Just before serving add one cupful of salted peanuts freed from their skins. Serve very cold.

Business Man's PIE LUNCHEON AS VALUABLE AS MEAT, Says Expert

By JESSAMINE CHAPMAN.
Professor of Domestic Science and Arts and Dean of Women, Oklahoma Agricultural College, in Good Housekeeping Magazine.

IT is considered bad taste when dining to show the least concern in regard to the courses following the one being served, yet a few people show courage enough sometimes to ask what the dessert may be. One college girl used to ask the maid to tell her whenever mince pie was to be served. This girl understood the food value of that piece of mince pie and she knew if she wished to partake of it she must curtail the courses preceding. An ordinary piece of mince pie is equal in food value to a piece of roast beef, a medium-sized potato and a slice of bread, with a liberal amount of butter. If one indulges in a generous supply of these and then is expected to eat mince pie, the consequence is certain—indigestion; not because of the mince pie in itself, but because it is added to a meal already sufficient for the digestive apparatus to care for and added to a meal entirely satisfying to the appetite as well.

A business man is often reproved for choosing a piece of pie and a glass of milk or a piece of cheese for his noonday lunch, instead of a serving of meat, a vegetable, bread and a cup of coffee; but the lunch of pie and milk is not less in food value than the meat lunch and may be quite as digestible if sufficient time is taken in eating. At the same time he is avoiding one of the dangers common in our American diet—excessive meat eating.

A father of one household used to make this comment when eating a snow pudding, a fruit souffle, or a similar light and fluffy dessert: "You might as well run around the house with your mouth open as to eat that." Evidently he was accustomed to depend upon his dessert to fill out the meal and satisfy his appetite completely.

Hence there are two extremes: desserts far too heavy unless their real food value is known and the rest of the meal is planned accordingly; and desserts too light to satisfy the hunger unless a sufficient supply of other things be eaten. What place [illegible]ts in the diet? Do they serve a purpose or are they simply waste efforts?

Perhaps there is no portion of the meal which requires more time, more thought in planning and more care in preparation than the dessert. An ideal dessert must be well flavored and attractive in appearance if it is to be above criticism. The appetite is to some extent appeased and hence appearance and flavor are means of "tickling the palate." Could anyone enjoy a cornstarch blanc-mange made without sufficient salt, or without decided flavor of some kind, or without some delectable sauce as an accompaniment? The time and temperature used in preparation are most important for good results. Could anyone enjoy that same cornstarch blanc-mange if it tasted of raw starch—a result always obtained with insufficient time or too low temperature in cooking? Lack of care and thought in preparation will produce the most varied results in any dessert. Could one say that blanc-mange was a success if it were so stiff and leathery that it stuck to the roof of the mouth instead of melting promptly? A little over-measurement of cornstarch, perhaps, with the thought of making sure the blanc-mange would mold, could produce such a disastrous result. A piece of meat may be practically ruined in cooking and yet be eaten—with disappointment, perhaps; but a poorly prepared dessert will be left untouched. A dessert failing in its essential quality, its appeal to the appetite, can be considered a waste effort always.

But one may spend the morning following the long and complicated process of making puff paste, for example, and the result be a wonder to behold—pastry absolutely perfect in crispness, form and color. A filling may be made to equal the crust in every respect. But consider the time taken compared to the quick mixing of a plain pie crust and tell me if the result is reward enough for the hours spent in preparation of that puff paste. Could one honestly say that the household would not "smack their lips" just as enthusiastically over a plain apple pie as over any tart ever manufactured of French pastry? Such a time-consuming dessert is an absolute waste of effort.

But the one essential which makes a dessert a product well worth the time, care, thought and actual cost [illegible] makes it simply a waste of [illegible] from every standpoint, is the knowledge of its true food value, then making it serve its purpose in that respect. Would anyone serve plum pudding (except for Thanksgiving or Christmas, when dietic reasons are thrown to the winds anyway and bounty only is thought of) with a dinner consisting of pea soup and croutons, roast leg of lamb, lima beans, macaroni and cheese and an egg and lettuce salad? Yet such mistakes are often committed. Such a meal is unusually high in fat and tissue-building material and rather difficult of digestion also. To add to it a suet pudding with a rich sauce, would be a dietic crime of the worst kind.

A housekeeper should have a little table of desserts carefully classified, either stored back in her brain for constant reference or written out in tabular form, arranging her stock of successful desserts into three classes, perhaps, as heavy, medium and light. Then she should consider whether the dinner she is planning is high in food value, or low and supply the kind of dessert that will make a well-balanced meal. The following table will illustrate such a classification:

Heavy desserts—Pies, cakes and cookies, suet puddings, rich short-cakes, rich ice cream, preserves.

Medium desserts—Custards and souffles, rice, cornstarch, sago, tapioca puddings.

Light desserts—Fresh and stewed fruits, plain gelatin jelly, junkets.

For example, with a meal consisting of a meat and vegetable stew, spinach and string beans, perhaps, fresh fruit would merely add bulk to a meal already sufficient in that respect, but lacking in real food value. With such a meal a heavy dessert would be legitimate.

There should be another classification of desserts also in the mind of the housekeper as she plans her menus for the day. Is the dinner rich in starch, in fat or in protein (tissue-building foods)? If rich in starch, for example, such as meat pie, potatoes, creamed carrots and peas, she would hardly choose a cornstarch, rice or tapioca pudding.

CHEESE SOUPS of Great VALUE to Housekeepers

In these dishes the cheese is used not only to add nutritive value, but also to give its characteristic flavor either to materials otherwise rather mild in taste (as in potatoes with cheese) or to combine its flavor with that of some more highly flavored vegetables (as in cheese and vegetable soup). The ingenious housekeeper whose family is fond of cheese can doubtless think of many desirable ways of making such combinations besides those given in the following recipes:

MILK AND CHEESE SOUP.

Three cupfuls of milk, or part milk and part stock, one and one-half tablespoonfuls of flour, 1 cup of grated cheese, salt and paprika.

Thicken the milk with the flour, cooking thoroughly. This is best done in a double boiler, with frequent stirrings. When ready to serve, add the cheese and the seasoning.

The proteids in this soup are equal in amount to those in five-sixths of a pound of beef of average composition; its fuel value is higher than that of a pound of beef.

CHEESE AND VEGETABLE SOUP.

Two cupfuls of stock, two tablespoonfuls of finely chopped carrots, one tablespoonful of chopped onion, a very little mace, two tablespoonfuls of butter, 2 tablespoonfuls of flour, one and one-half teaspoonfuls of salt, one cupful of scalded milk, one-quarter cupful of grated cheese.

Cook the vegetables a short time in one-half of the butter, add the stock and the mace, boiling 15 or 20 minutes. Strain and add the milk. Thicken with flour cooked in the remaining butter. Just before serving, stir in the cheese and cook until it is melted.

SCALLOPED CABBAGE OR CAULIFLOWER WITH CHEESE.

Cauliflower or cabbage may be scalloped according to either of the recipes given for scalloped potatoes and cheese. Sometimes a cauliflower is boiled whole, spread with grated cheese, then with buttered bread crumbs. It is browned in the oven and served with white sauce poured around it.

CHEESE WITH POTATO PUFFS.

One cupful of mashed potatoes, one-quarter cupful of milk, one egg, one-half teaspoonful of salt, one-half cupful of grated cheese.

Beat the potatoes and milk together until thoroughly mixed. Add the egg and the salt and beat thoroughly. Finally add the cheese. Bake in muffin tins in a slow oven ten or fifteen minutes.

A similar dish may be made by scooping out the inside of a baked potato and mixing it with cheese as above. Fill the potato-skin shell with the mixture, return to the oven, and bake until light brown.

to another card party
tomorrow. Lucie is the
same they all seem to
think. Pam becoming an
expert. Will you send
the 4 manuscripts or have
it sent to me as I must
work seeing end of our
term papers. I am enjoying
myself very much. I have
just been out riding
with Anna Off to
Lucie

Angel Food Cakes.

1 cup flour 1½ tea milk
2 eggs. 1 tbs. sugar
½ tsp. salt, 1 tsp. baking powder
1½ tea. soda + 2 cr. tartar.

Mix well together.

Hanson

Mass

Thursday 24th

1909

Mrs Ames

My best Friend

I Left from Brockton on Monday 2 Vaccinations home made & not hearing I thought they were not received. sent by my dispatch express. I go home Saturday 26 at 2 P M and shall be at Miss Vail's Devon Street no 56 — Roxbury mass. I hope you are enjoying good health our new born

is being built and we did meet
with narrow escape. hoping a
pleasant winter awaits you
I am sincerely yours

Abbé Wentworth Chapin.

North Easton, Mass.

Nantucket Bannock

1 pint milk
1 scant half cup Indian meal
1 dessert spoon sugar
3 eggs a little pinch of salt a piece of butter size of an egg
Have milk hot in double boiler stir in meal gradually
Cook 1/2 hour

Put in butter & sugar & salt
in double boiler stir well.
beat eggs well and turn
all in Indian meal put in the
bowl on the eggs mix well
and bake 20 minutes in
a well greased pan

Hominy

To 2 cups of boiling water with a half teaspoon full of salt put 1/2 measuring cup of hominy then let simmer 2 minutes - then put in double boiler & leave it in for 2 hours Be sure & have water boiling when hominy is put in.

Sponge drops Thin

6 eggs
1 cup sugar
1 cup of flour folded in

Take yolks put 1/2 cup sugar
Whites 1/2 cup of sugar
try 1/2 cup flour
1/2 teaspoon ful Vanil

IF NOT DELIVERED IN FIVE DAYS RETURN TO

THE FINANCIAL WORLD PUB. CO.

109 Randolph Street, CHICAGO

CHICAGO, ILL. 1906

7 c

Mrs Oliver Ames

335 Commonwealth av.

Boston Mass

Lady Cake

Soul Cream Cake 5

Champagne 12

Angel Cake 7

Whipped Cream 18

Custard Souffle 19

Fig Pudding 21

Fig Plum 23

Baltimore 25

Date Pud 27

Sauce 31

Bd Pud 33

Peach Pie 36

Strawberry Tart

Lemon Pie 39

C. S. 41

Pineapple 42

White Sponge

Black

10 oz Salt - Scant

35 pepper level

2 1 2/3 - Sage

1 1 2/3 S. Savory,

~~Sla~~ $5 \times \frac{2}{3} = \frac{10}{3} = 3\frac{1}{3}$

30 =

9 oz Salt - Perhaps 10 oz

3 ~~5~~ Pepper Level

20 Sage heap

10 - S. Savory "

$\frac{1}{3}$ of 5 = $\frac{5}{3} \times 2 = \frac{10}{3}$

5 Tbls -

$\frac{1}{3}$ of 8 oz = $\frac{8}{5}$ - $1\frac{3}{5}$ oz.

5 Spoons pepper

$3\frac{1}{3}$ Sage

$1\frac{2}{3}$ S.S.

Martha Sutton.

Fish Jelly.

Make it with the trimmings of the fish.

Get 7 lbs chicken Halibut.

Take off the fillets.

Take the bones. skin & all trimmings. & boil them in about 2 quarts cold water; add 1 onion 6 pepper corns 1 stick celery. small bunch of parsley. (about 3 stalks) 1 bay leaf. ½ lemon (peeled & put on this away). Boil up. few minutes. strain. now take 1 ½ quarts of this liquor. when cold. put into it 1 package Nelsons' Gelatine. Soak 1 hour.

Take whites & shell of 1 egg. drop it in. beating it into the liquor. add a pinch of salt. juice of a half lemon. put on to boil till clear. Boil. Strain thro' napkin.

Get a bottle of green coloring and make your liquid the color you like.
Have a mold, a scolled dish or flower or anything pour ih to set.
Have it for centre. & around it put the fillets of Halibut. Steamed & Add ~~no~~ Hollandaise Sauce trimmed around it.
Simply ~~superb~~.
A fine dish for Luncheon.

Sister Lizzy -

Sk. Pickle

12 qts Green Sliced Tom-
2 " Sliced Onions
2 " " Peppers -

Soak over night
with 1 coffee Cup Salt
& in the morning
drain, & add
1 coffee Cup Mustard seed
1½ coffee " White Sugar
2 Table Sps - heaping
each of Whole Cloves
Ginger allspice
1 heaping Table Sp
Celery & mace -
vinegar to cover

Bottle tomatoes are better
a good day now

ped peanuts. Drop a spoonful upon buttered paper in a rather cool oven. Place a ball on each side of a large spoonful of ice cream and put a little whipped cream over the top in serving.

Another dessert is peanut croquettes. Put a gill of milk and half a pint of bread crumbs in a saucepan and stir over the fire until there is a smooth mass. Add half a cup of finely chopped peanuts which have had a tablespoonful of sherry poured over them. Stir in the well beaten yolks of 2 eggs and remove from the fire at once. When the mixture becomes cold, form it into balls and roll them in egg and cracker dust. Fry them a delicate brown in hot lard. Drain on brown paper at the mouth of the oven so they will keep hot, and serve them with a caramel sauce.

For salted peanuts, shell and skin the peanuts and to a cup of nuts stir in a tablespoonful of melted butter or oil and a tablespoonful of salt. Let them stand one hour; then drain and place them on a bright pan and put in a moderate oven. Cook until they are a nice brown, stirring them frequently so that they will brown evenly.

Peanut soup is made like a dried pea soup. Soak 1½ pints of nut meats overnight in 2 quarts of water. In the morning add 3 quarts of water, a bay leaf, a stalk of celery, a blade of mace and a slice of onion. Boil this slowly for four or five hours, stirring frequently to prevent burning. Rub through a sieve and return to the fire. When again hot, add a cup of cream. Let the soup boil up once, and it is ready to serve. Serve croutons of bread with this soup.

To make a salad with peanuts soak a cup of the nut meats in olive oil, drain them and mix with two cups of finely cut celery and a dozen pitted olives. Mix them with a mayonnaise dressing and serve on lettuce leaves. This is a nice salad to serve with duck.

To make peanut jumbles weigh a scant half pound of butter, add a half pound of powdered sugar and stir them to a cream. Add 2 beaten eggs and a little nutmeg. Take one cup of finely rolled peanuts and stir them in with three-quarters of a pound of flour. Break off pieces of the dough and roll them in sugar on the molding board with the hand and form them into rings on a buttered pan, leaving a space between them to spread. Put 4 half peanuts on each ring and bake them in a moderate oven to a very delicate brown.

Peanut wafers are delicious. To make them stir to a cream half a cup of butter and a cup of sugar. Dissolve a scant half teaspoonful of soda in half a cup of milk and add it to the creamed mixture, and then stir in 2 cups of flour and beat the mixture vigorously. Turn a baking pan upside down, wipe it very clean, butter it and spread the wafer mixture over it, using a knife to make the mixture smooth and quite thin. Sprinkle the top thickly with finely rolled peanuts and bake the wafers in a moderate oven until browned. As soon as the tin is taken from the oven cut the cake into squares and place them on a rolling board to cool. Put these wafers in a tin box to keep crisp.—New York

Anna, C. Ames.

1890.

Dear Anna

This is what we got last year

1/2 bushel cucumbers 4 & 5 inches long
1 peck green tomatoes
12 cauliflower
1 peck ~~large~~ small white onions
3 qts peppers

32 -

$$16\frac{2}{3}$$
$$4\frac{2}{3}$$
$$\overline{20\frac{1}{3}}$$

=

7 Pepper —

$\frac{1}{25}$ of $\frac{50}{3} = \frac{2}{3} \times 7 = \frac{14}{3} = 4\frac{2}{3}$ Sage

$\frac{1}{25}$ of $\frac{25}{3} = \frac{1}{3} \times 7 = \frac{7}{3} = 2\frac{1}{3}$ Savory

$$8\frac{1}{3}$$
$$\overline{10\frac{2}{3}}$$

$\frac{1}{4}$ of $\frac{1}{2} = \frac{1}{8}$ lb. Salt

16 = 2 oz

32 Sh pepper -

$21\frac{1}{3}$ " Sage

$10\frac{2}{3}$ - Savory

10 oz Salt,

$\frac{1}{2} + \frac{1}{8} =$

Mary's Clear Soup –

3 lb Shin of Beef
Boil till done
well covered with
hot water, Say a good
each,

Add Veg
1 good onion
1 carrot
3 peppers
3 cloves } Whole Spice
Bay leaves as are sent,

Boil all with the
meat from 2 to 3 hrs,
Appearance boiled up
place pot back Slow
let Simmer well the

Strain thro' a colander
Let stand & cool -
Skim off all fat.
Put back in pot 2 qts
of the soup -
Putting the whites
~~beaten~~ & the shells -
Beat the soup &
whites & shells -
and add a little thick
celery -
Boil slowly -
when it boils up place
it back of stove &
simmer 2 or 3 minutes
Strain thro' a
Cheese cloth.

M

PLEASE DELIVER

NORTH EASTON, 190

MAKE "MEMORANDUM" BILL HERE.

	@	$
Corn Cake —		
1/2 cup Indian Meal —	Salt + water " —	
1 " Flour —	Grease bottom " of —	
butter size of egg	Nice pan, spread it —	
1 Tablespoon Sugar	out very thin " —	
little salt —	Cut with a cutter	
1/2 cup water —	before it is baked	
Mix flour meal & butter	Only a few minutes	
together, add Sugar	to bake " —	

RETURN THIS ORDER WITH "MEMORANDUM" BILL ON DELIVERY OF GOODS.

AND OBLIGE,

A. C. AMES,

BY.....

1410

Harrie Cake

1/2 cup butter
1 1/2 " Sugar —
2 eggs —
2 1/2 Cups flour —
1 cup milk —
3 cups fruit —
1 large teasp B. Powder —
1/2 cup of flour extra to
Coat fruit —

Mix butter + S —
Add eggs —
mix. flour
with B. P mixed
in it —
Put flour fruit
+ flour in —

FROM
SAMUEL WARD CO.
STATIONERS,
10 FRANKLIN ST., BOSTON.

This book was begun in 1860 — when Married.
(Mrs. Anna C. Ames, wife of Gov. Oliver Ames)
(Her Cook-Book)

Et
Tet

Spanish Pickle P-76.
Tomato Ketchup P-76. ✱
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IV

Chocolate Candy. Fudge

1/4 lb Choc — Baker.
3 Coffee Cups white Sugar. grated
1/2 Cup Butter.
1 Cup milk.
1 tablespoon Vanilla.

Boil it in a Chafing dish over Alcohol.
20 minutes. Counting from time it begins to boil.
Take it off. Beat well with spoon to make smooth.

The vanilla should be added when the lights are put out & before beating. Put in buttered pans — When cold cut in squares. —

Starch Paste

Place a large teaspoon full of pure white starch in a cup with cold water to cover it - after two or three minutes soaking the cup is to be filled with boiling water & starch well stirred

Delicious.

Dumplings - Ann McCormick

1 heaping quart sifted flour,
1 " teaspoon salt -
2 " " C. Tartar
1 " " soda
both dry mixed in flour
Wet with milk - Roll 1/4 inch thick,
20 minutes steamed over stew -
but not rest in liquor -

Sour Cream Cake -

1 cup sugar -
1 " sour cream -
1 " chopped raisins -
1 3/4 " flour.
2 eggs -
1 tablespoon soda -
1 " " cinnamon -
1/2 " " clove -
Citron as you like.

Cup Cake -

3 cups sugar - 1 cup butter -
1 " Milk & teaspoon soda -
2 1/2 cups flour - scant.
5 eggs & Brandy & nutmeg.

By using 2 1/2 cups flour - it is more delicate than 4 would be

A. L. A.

Favorite Cake -

2 whole eggs -
Yolks of 4 eggs -
2 cups flour - 1/2 cup butter.
1 1/2 cups sugar - 3/4 " milk -
adding 1/2 teaspoon soda - 1 teaspoon Cr. tartar -
added to flour - nutmeg,
Juice to make with Lady Cake -

Cream Cakes -

3/4 lb flour - 1/2 lb butter -
1 pint water - 10 eggs -
Boil butter + water together -
add flour while boiling -
Let mixture to cool - and add
the eggs well beaten + a little soda

Custard filling.

1 quart milk - 2 cups sugar -
1 cup flour - 4 eggs -
Boil milk - adding sugar - flour
+ eggs well beaten together (while
boiling.) Flavor to liking. When cold
fill cream cases
for.

Angel Cake -

Whites of 11 eggs -
3 gills granulated sugar -
2 gills flour -
1 tea spoon cream tartar -
1 tea spoon Almond.

Beat eggs very stiff on a platter -
add sugar (sifted 4 times)
add flour (" " ")
add cream tartar to flour and
sift again. It must measure 2 gills.
Do not stop beating till ready for pan.
Must be put in a pan that
has never been greased and it
must not be "
Turn upside down to cool - No Soda

Filling for Orange Cake -

2½ cups water
2 tablespoons cornstarch.
Grated rind of 2 oranges -
Juice of 4 oranges - large.
Juice of 1 lemon -
1 Cup Powdered sugar -
1 tablespoon butter -
Yolks 3 eggs -
Put 2 cups of water in boiler -
When boiling add cornstarch mixed
with ½ cup cold water - Cook 10 minutes.
Beat egg & sugar together.
add to boiling cornstarch -
Cook 2 minutes. add butter &
juice & rind of fruit -
Enough for three cakes -

Cocoanut Cake -

Whites of 7 eggs -
2 cups Sugar -
1 cup " butter -
1 " Sweet milk -
3 or 3½ cups flour -
3 heaping teaspoons baking powder
Vanilla flavoring.

Filling -
½ lb cocoanut -
Whites 3 eggs -
Sugar to taste -
Bake in layers -

Burns Fire. Dr Parie,

Linseed Oil & Lime water
½ of each - apply every hour
or two - according to severity of
burn - Keeping the linin
moist-ace the fire - Do not break blister.
This leaves the skin natural -
Apply daily tice fine of cure -

Need not rise to apply at night - as
the last application before retiring
is enough for the night -

Frosting for Cake -

3 Cups sugar - (powdered)
½ " Milk -
Boil 5 minutes - skip till it begins
to thicken.
Put on cake while hot.
Very nice with orange juice -
Cayenne between probing for
Sponge Cake -

Frosting no 2.

Whites of 3 eggs - beaten stiff.
1 large cup powdered sugar -
Moistened with 4 tablespoons
of hot water -
Boil 5 minutes till it ropes
or threads, when dropped from
spoon - Then pour syrup
gradually over beaten eggs -
Stirring all the time.

Nice Tea Cake -

Break 2 eggs into a cup -
Fill cup with cream and add
1 cup sugar. Beat well together.
1½ cups flour -
1 teaspoon Cream Tartar,
½ " " Soda,
Flavor with lemon -
Sure warm -

Queens Cake -

1 lb flour. 3/4 lb butter.
1 lb sugar - 5 eggs - Raisins.

Scald together.
1 gill sweet cream
1 gill mice
1 gill brandy.
1/2 nutmeg. a little mace
When cold add a little soda.
& put it into the cake -

Ginger Snaps -

1/2 cup sugar - 1/2 cup butter.
1/2 " molasses - 1/2 teaspoon soda.
1 teaspoon ginger -
Flour enough to roll out & cut.

Molasses Cookies.

3 cups molasses.
2 tablespoons cream or milk.
1 " " ginger -
2 " melted lard -
2 teaspoons baking powder -
a little salt. Moisten the top with milk using paint brush.

Southern. S. Taylor,

Beaten Biscuit

1 lb flour -
about a teaspoon butter
" " " Lard
Mix to make like paste
+ consistency to roll -
Juice Salt - Beat 15 minutes,
Cook in slow oven - in Turpentine tins,

Wine Jelly,

1 box Gelatine.
1 pint cold water -
1 pint hot water -
Juice of 2 lemons -
1 pint Wine
1 Cup Sugar -

Soak gelatine in cold water
add hot water + the remaining
articles. Strain and mould.

Coffee Jelly,

1 pint cold coffee -
½ pint sugar -
½ pint water - hot -
½ box gelatine.

Ambrosia,

Fill a dish with layers of
sliced oranges and grated
cocoanut - with sugar between,
Keep on ice till cold -

Whips

Beat cream sweetened with sugar
to suit taste - add a little wine,
when very light. add white of 1 egg
well beaten - Do not beat too
long - danger of butter coming,
Serve in tumblers over pudding -

Sliced Oranges -

Make a mixture of Maraschino, Chartreuse and Kummel (all Cordials) to suit taste & pour over oranges which have been pulverized and sliced -

Strawberry Bavarian Cream.

1 quart Strawberries
½ box gelatine.
1 pint cream
1 large cup sugar -
½ cup hot water -

Mash berries & sugar together. Let stand an hour or more - Cover gelatine with water & let stand till dissolved. Rub strawberries thro a fine strainer, & the dissolved gelatine. Stir in basin of ice water - Then add the cream whipped Stir well and turn into moulds & set away to harden - Serve with whipped cream piled around.

Mushrooms –

Wash, peel – let stand a half hour in cold water –

Put on a toaster, all stems up. Toast stem side 1½ minutes. Turn. Toast the other side 2 minutes.

Put all stems up into a thin or thick iron baking pan. On each put a good nice lump of butter. Relish with pepper & salt –

Put in oven (hot) bake 6 minutes. Have ready a platter with bread toasted & in diamond form – lay a few pieces of parsley around the platter edge & put slices of lemon between & sprays of parsley.

Pour mushrooms & sauce out on toast & send to table hot. as a separate course & after the meat

Mr. Sutton.

Custard Soufflé

4 scant tablespoons butter.
1 " " flour –
4 " " sugar –
2 cups milk
5 eggs –

Boil milk – mix flour & butter rolled together. Pour milk over and cook 8 minutes.
Add yolks & sugar.
Set away to cool & then add whites beaten stiff.
Bake in buttered dish in moderate oven about 30 minutes.
Serve immediately with hot sauce.

Lemon Pudding.

Mix 3 large table spoons of cornstarch with cold water very thin.
Pour it into 3 large cups boiling water & boil until it thickens – stirring all the time.
Add 2 coffee cups sugar & juice & rind of 3 lemons.
2 eggs well beaten.
Put in buttered dish & bake about 20 minutes.
Serve with cream.

Suet Pudding ?

1 Cup Suet.
1 Cup molasses
1 Cup milk
1½ Cups raisins
3 Cups flour.
1 teaspoon dry soda.
Steam 3 hours -

Serve with wine Sauce

Fig Pudding.

1 cup molasses.
1 Cup chopped suet.
1 cup milk.
¾ Cup flour.
2 eggs -
1 teaspoon soda
1 " Cinnamon
½ teaspoon Nutmeg
1 pint chopped figs.
Mix together molasses, suet
spice figs.
Dissolve soda in 1 tablespoon
hot water. Mix with milk.
Add other ingredients.
Beat eggs very lightly.
Stir into mixture and add
flour.
Put in mould + steam 5 hours.

Cocoanut Pie.

Ida Ray.

3 eggs well beaten.
add
1 pint of milk.
a scant 1/2 cup of sugar.
a pinch of salt.
a little grated nutmeg.

After 10 minutes baking
lay finely around on top
of the pie a full 10 ct box
of cocoanut. + bake till
it rises up good.
The cocoanut falls down
all thro' the custard,
so do not stir it in.

Delicious.

Aunt Sarahs.

English Plum Pudding.

1 lb suet.
1 " moist brown sugar.
1 " currants.
1 " raisins
1 lb citron
1 " sultana raisins
1/2 " bread crumbs.
1/2 " flour.
1 teaspoon salt.
1 " " mixed spices.
1 1/4 pint brandy.
8 eggs.

Chop suet very fine.
stone raisins & pick bread
crumbs. + mix as follows.
Add to flour, salt, spice.
sugar. raisins. citron. bread
crumbs. sultana raisins
currants.
Beat eggs 10 minutes. and
strain them. add to them
the brandy + pour it over
the mass.
Stir for 25 minutes.
Boil in bags 7 hours.
When done skin blanched
almonds + citron over
the pudding. After it is on
table pour brandy over + set
on fire. Serve with hot sauce
or cold if preferred.
Cook for weeks.

Batter Pudding.

1 quart milk.
6 eggs.
6 table spoons flour.

Beat yolks separately.
Stir flour smoothly into yolks -
add milk. Stir in whites last -
ly beaten.

Bake in cups or dish ½ hour
+ serve immediately. Hot sauce -

Café Parfait.

1 pint cream
1 cup sugar.
1 cup strong cold coffee -

Beat cream thick.
add coffee + sugar + stir
very lightly.
Pack in ice + salt.
Let stand 5 hours -

Potato salad.

Boil potatoes.
Rinse + slice while hot into a covered dish.
Have ready a dressing made of
1/3 teacup boiling water.
1/3 oz more than a teacup vinegar,
1/2 cup of oil, salt + pepper -
mixed well together,
Slice an onion thin and put between layers of potatoes.
When cold, pour the dressing over, + mix just before serving.

Escalloped Lobster.

Chop lobster very fine.
Make sauce of
1 pint scalded milk
2 table spoons butter.
1 " flour.
Let it thicken, then put in the lobster, season with salt + pepper.
Put cracker crumbs on top with a little butter + brown in oven - in shells -
5 lbs lobster. for 10 people

Margaret Calman.

Baked Indian Pudding.

Boil 1 quart of milk & 1 cup Indian meal. 1 tablespoon of butter & a little salt. 1 cup of molasses - Pour over the mixture 1 pint cold milk.

Bake 2 or 3 hours.

Delicious Indian Pudding.

With the above quantities.

Boil milk then add meal, butter & salt & molasses. Boil until thick & then pour 1 pint of cold milk over & put it in the oven -

Virginia Pudding.

Boil 3 pints of milk & thicken with 3 spoonfuld of flour.

Yolks of 4 eggs & whites of 2.

Rind of one lemon & a little salt.

Bake a half hour; when cold take whites of 4 eggs well beaten. 1 cup sugar. juice of 1 lemon, & put on top.

Tapioca Pudding.

½ cup Tapioca
3 eggs -
1 Cup Sugar.
4½ cups of Milk
1 teaspoon butter.
a little Salt.
Cover tapioca with water & let soak 3 hours. then pour on milk. let it boil stirring often.
Add - sugar + eggs well beaten, saving the whites of 2 eggs for frosting.
After the pudding is baked, spread on frosting. made of eggs. + dessert spoonsfull of Sugar -
Put in oven to dry.

Bread Pudding.

2 cups chopped bread.
½ cup chopped suet.
½ cup molasses -
1 egg. 1 cup raisins
1 cup milk sweetened with
½ teaspoon of soda -
½ " " Clove -
1 " " Cinnamon -
Pinch of salt + mace -
Boil 2 hours -
Serve with foaming sauce -

Foaming Sauce -

Beat ½ cup butter + 1 cup of sugar to a cream -
Just before serving pour over 1 cup of boiling ~~milk~~ water. Add a little wine or vanilla.

Wine Sauce -

1 Spoonful butter.
1 Cup sugar -
2 Spoons of Wine -
Whites of 1 egg.
2 Spoons full hot water.

Pudding Sauce -

½ cup butter.
½ cup sugar.
Beat to a froth.
Add very little salt. (unless the butter is very salt) -
Mix teaspoon of flour in a little water, stir quickly into the sauce -
Before adding flour + water, stir in a little Brandy or Wine.

Delicious Bread Pudding.

Soak 1 pint stale bread in 1 quart of cold milk for 2 hrs - At the end of that time, mash the bread fine. Beat together 3 tablespoons of sugar - 1 teaspoon of salt. 2 eggs - Stir this into the bread & milk. Pour the mixture into an earthen dish. Lining putting raisins in layers to suit taste,

Bake in a slow oven for 3/4 an hour -

Serve with cold sauce -

Butter & sugar creamed
Grate nutmeg over

Brown Bread Ice Cream.

1 large pint of milk -
1 small cup of sugar -
1/4 cup flour -
2 Eggs - Boil milk, adding sugar flour & eggs (well beaten) Cook 20 minutes - When cold add,
1 small teacup sugar -
1 pint cream -
1 table spoon vanilla,
Put in freezer. When it begins to freeze - add
2 Cups brown bread dried very dry & rolled very fine.

Frozen Puddings.

2 Tablespoons Gelatine,
4 " " Milk.
1 quart cream.
1 lb candied fruits, ginger &c - Freeze 15 minutes and add fruit & proceed as for ice cream. Pack it down. Cover well & let stand two hours before using it.

Squash Pie.

Martha Sutton.

Select a good Hubbard Squash.
Boil it until soft -
Scrape from the shell nearly 1/2
of the squash.
Put it thro' the masher or a pie
plate into a large bowl -
Break in 3 eggs whole +
beat them with the squash.
Add 4 table spoons of pie gran-
ulated sugar. 1 tea spoon full
of cinnamon. 1/2 of a large nutmeg.
+ a generous pinch of salt.
A couple table spoons of cream.
+ then thin with milk -
Taste + see if flavored well +
add sufficient sugar, adding what you may wish.
Have a dish (deep) lined with
pastry, with an inner layer around
the edge. Hold a sieve over
the dish + strain the squash
mixture into the pie.
This will make 3 pies.
Bake moderately quick.
If you can move it + it will
not shake or quiver much
it is done -
2 eggs will do if you have not 3.

If not sweet enough 6 kitchen
table spoons full instead of 4
will be better.

Cream Pie.

1 pint of milk
1/2 cup sugar.
Yolks of 2 eggs -
2 table spoons flour -
Boil milk. add egg. sugar.
flour. well beaten. Boil
until quite thick.
While hot add vanilla +
then put on crust which has
been baked -
Beat whites of eggs stiff
add 6 tea spoons sugar + brown.
Frost while hot -
One pie.

Lemon Pie.

Juice of one lemon.
Scant cup of sugar - if lemon
is small. if large, full cup.
Yolks of 2 eggs -
1/4 cup hot water.
Mix lemon + sugar. add eggs.
1 scant table spoon flour. mixed
with the eggs -
Thicken on stove. as it does
not thicken when taken off.
Pour it in to pie plate
on a crust already baked.

Wine Sauce for Soufflé Fritters.

¼ lb butter
beaten with ½ lb of sugar to a cream.
add 1 tablespoon of wine & half
of the cup of boiling water
add another spoon juice. wine and
the remaining water.

Soufflée Fritters. Margaret Calumn.

1 pint boiling water -
½ lb sifted flour.
1 scant tablespoon sugar -
¼ lb butter.
Let water. sugar. butter come to a boil. then pour the flour in at one time.
Stir until smooth leaves spoon & sauce pan -
When half cold, add one by one 5 eggs - (not previously beaten)
Break & drop them in whole - beat each one in 7 minutes.
Fry in boiling lard -
As these increase 4 times their size only 4 can be fried at once -
Take a small portion on end of spoon to drop in -
They usually turn themselves.
Fry till a golden brown -
Serve with wine sauce -

Apple Fritters.

1 quart milk. 3/4 lb flour -
Pinch of salt - Yolks of 6 eggs -
Beat eggs well. stir into milk.
add by degrees flour & salt.
Beat long & hard -
Prepare some time before needed. Cut apples very thin.
& fry the same as doughnuts
rolling the apple in the batter.
Serve with wine sauce -

Corn Starch pudding. Very nice.

1 Table spoon corn starch.
1 pint milk.
Mix the corn starch with a little of the milk. + flavor it.

Heat remainder of milk to nearly boiling point -
Add -
cornstarch.
1 egg (yolk beaten)
2 tablespoons sugar.
a little butter + salt.
Boil 2 minutes. stirring briskly.

Salad dressing.

Yolks of 2 eggs -
Whites " 1 egg -
1 full tea spoon mustard.
1 teaspoon salt -
1 tea spoon sugar -
Whip together. then add oil
a little at a time. until
having used a quart or
more -
Add by degrees a little
vinegar until it tastes right.
A little cream added gives
it better color - but it must
be done first before serving.

Chicken Timbales
Make a panna about 1 cup. (1/2 cup hot water
& 2 tablespoon butter - let come to a boil)
Chop raw meat of chicken very fine.
Add 2 tablespoons panna.
Yolks 2 eggs.
Whites 1 "
Little onion grated.
Salt & pepper to taste.
Worcestershire sauce.
1/2 teaspoonful sugar
Mix all this very well with 1/2 pint
cream.
After mixing work all through sieve
Pack firm in molds, and steam.

Martha Luttons Rule.

Cheese Ramekins.

Four (4) oz grated cheese -
Two (2) " butter.
Two (2) " bread without crust.
Scant gill of milk -
1/3 of a teaspoon of mustard.
1/3 " " " " salt.
Small pinch Cayenne pepper.
Yolks of 2 eggs -
Whites " 3 " -

Crumb the bread & boil it soft
in the milk. add butter. salt.
pepper. cheese & yolks of eggs -
Beat thoroughly. then stir
in the whites of eggs beaten
to a stiff froth.
Pour into little paper cases.
Fill about 3/4 full -
Bake 5 or 6 minutes - when
it should puff above the paper.
Serve immediately.
With crackers & olives sometimes.

Alice Morris.

Rule for over 20 yrs. used by A. E. Ames.

Chicken Salad.

Boil Chicken tender.
Pick from bones all white meat + if second joint is not very dark, use it also. Cut fine with a Knife. Never hash it in a tray. Pieces may be the size of dice.
To every Chicken allow 3 heads celery, medium size. Wash + select best white stalks + with a sharp Knife. cut celery in slices about as thin as a gold ring.
Mix with the Chicken + stand on ice for an hour or two to crisp the celery.
Make a salad dressing thus —

The yolks of three eggs -
a little mustard. say ¼ teaspoon.
Mix + beat with the eggs -
When light by degrees add oil, + beat (at every adding) until thick line will not drop from spoon. season with a little pepper. Cover + place on ice. till ready to use.
When ready, add to dressing vinegar by degrees. but retaining quite a thickness to it. Should you get it too thin, more oil will make it right.
Take the Chicken + celery + add salt. tasting to see if right. + pour over dressing mixing it well in. Stick sprays of celery leaves (delicate) fine + thick + after it is garnished to your liking, send to table -
Salt added to oil early, makes it separate. So I salt Chicken + celery in preference - Real good -

Mrs French.

Corn Soup. Delicious.

Into 1 quart boiling water cut 6 ears of corn, adding cobs also. Let boil half an hour.
Add 1 pint of milk
Boil fifteen minutes. Strain.
Into a dish put large pieces of butter, about 2 large tablespoons as it dissolves gradually add 1 heaping tablespoonful of flour. stir well. then slowly add the strained soup.
Season with pepper + salt.
Let it come to a boil.
Into a tureen put ½ cup of cream. (if one has not cream beat one egg + put in)
Add soup + serve at once -
very, very nice.

White Soup. M. Calman.

2 fowls. 3 qts cold water.
Boil very slowly to rags or shreds.
a good teaspoonful of salt must be added at first.
Skim well first as it is coming to a boil, + add when half boiled
4 large pieces celery. 3 pieces mace.
3 large onions cut in quarters.
(May [illegible] add the above + 4 cloves)
When half boiled add the vegetables
Strain well thro' a colander. then thro' a fine jelly sieve. add pepper + salt to suit taste, + a tablespoonful of flour
Boil 2 pt cream.
Beat well yolks of 4 eggs. pour cream over eggs. stirring, + slowly add soup.
very nice.

Extra

Mince Pie
for 2 lbs of meat. very nice.

2 lbs meat chopped fine
4½ " apple " " (greening)
¾ " Suet " "
4 heaping tablespoons Cassia.
1 " " Clove.
3¼ " Salt.
3 lbs sugar -
5 nutmegs, grated.
Mix all with peach or pineapple vinegar, + 1 cup raisin broth.
Boil raisins quite soft.
1 cup brandy, + do as in the following rule —

3 lbs -
6¾ " apple -
1⅛ " Suet -
6 heap Table spoons Cass -
1½ " " Clove -
4½ + a pinch more - " Salt -
4 lbs Sugar -
10 nutmegs or 11 if brushed stronger.

Mince Pies. Fine.

Select Rump Steak weighing 4 lbs.
Boil very tender. Chop very fine. + Some mince of.
2¼ lbs meat.
5 lbs apple. chopped fine.
1 lb Suet. " "
5 Table spoons of Cassia. or 6 heaping if little.
6 grated nutmegs. or 7 if you like more spice.
1½ Table spoon of clove - not heaping.
3 scant Table spoons salt -
3½ lbs. ~~4~~ lbs sugar -
¾ glass Brandy. or 1 glass. if wished stronger, (umbrella)
Raisins in plenty, after boiling soft.
Keep lasting + tasting after -
For have minced it - I like Peach or pine apple sweet pickle vinegar. I always keep it on hand - + never throw any away from year to year. it is so much better than cider -
Taste + see if spicy enough -
add 1 cup of the raisin water which flavors it as well as the vinegar. I sometimes dare to add a little more cassia + nutmeg. but be wary of clove - for it is not so pleasant as cassia.

A. C. Ames.

In boiling raisins. do not let them lose their form. or dissolve too much -
over pies. lay bits of butter + dry raisins before laying on upper crust.

delicious.

Southern Corn-Cake.

Mix a liberal cup & a half of
Indian meal —
a half cup of flour.
a teaspoonful of salt.
2 Tablespoons of sugar.
add a cup of milk, stir much
a scant teaspoon of soda in this —
Add two eggs & a cup of sour milk
or cream.
Beat this batter vigorously.
Into an iron spider put a
tablespoonful of butter.
The spider should be the size
of a breakfast plate.
When the butter is melted,
turn the spider bitten & butter
to fully grease the spider, &
turn the batter into it.
Have ready another cup of sweet
milk, pour it into the centre of
the cake holding the cup low.
Do not stir it, but put the spider
into a hot oven.
25 or 30 minutes.
When done loosen the cake
around the edges, & then slip
it out whole on a plate.
When cut the last cup of milk
will be found to have run all
through it in delicious creamy veins.

X Rich

Doughnuts — Delicious.

2 Eggs.
1 Cup sugar.
2/3 Cup milk.
1 teaspoon soda.
2 " Cream Tartar.
2 tablespoons melted butter.
Salt. Nutmeg. Flour to roll. but-
not too stiff. Fry in boiling lard.

Another.

1 Cup sour milk.
Sweeten with a little soda.
1 Cup sugar.
1 Egg.
Nutmeg
Flour to roll — Fry.

not so rich

Ginger bread.

1 Cup Molasses
1 " boiling water.
1 teaspoon soda. to foam
in Molasses —
1 teaspoon ginger.
2 eggs —
Butter size of egg. Flour
Bake in cookies or loaf.

Molasses Cookies.

3 cups molasses.
3/4 " lard.
1/2 " water.
1 tablespoon ginger
1 heaping teaspoon soda.
Salt. - Flour to roll out.

X White Bread.

1 pint hot water.
1 tablespoon of lard.
Salt.
When cold add.
3/4 cup yeast.
Add flour + mix lightly.

+ Brown Bread.

1 cup of flour.
2 " Rye meal.
1 " Indian meal.
1 " Molasses.
1 teaspoon soda.
1/2 " Salt.
1 pt. milk.

Steam 4 hours — + in the morning 1/2 hour longer in oven. Be sure the water does not boil into it.

A piece of brown paper laid in bottom of kettle always prevents water boiling over ~~Rotten~~ steaming bread +

Graham Bread.

1 quart sour milk.
1 table spoon soda.
1 cup molasses.
Salt.
Stir quite stiff with
Graham flour. Loaf + Bake.

Soda Biscuits.

1 quart flour (before sifting) first in
~~Brew~~. Add. 1 teaspoon soda.
2 teaspoons cream tartar.
1 " " salt.
1 " white sugar. Then add.
1 table spoon butter. + set-
with full pint of milk
Roll an inch thick.
Bake quickly 15 minutes.

Buns.

1 large cup warm milk.
1½ tea cups sugar.
⅔ cup of yeast.
Butter size of egg.
Set to rise light. add.
2 teaspoons lemon. 1 cup
Currants. Cut + roll out.
When light rub with of
egg over + bake.

15 lbs pear - sliced thin & weighed after slicing.
8 lbs sugar.
1 lb preserved ginger.
6 lemons.
Layer of pear - sugar. ginger. sugar.
Lemon. sugar & so on.
Let stand over night.
Cook slowly 2 hours -
Bring forward. boil hard once & can.

Delicious. M. Calman.

Rolls -

1 pt scalded milk. use when luke warm.
1 quart flour. 2 table spoons sugar.
2 table spoons yeast.
Salt to taste.
If for milk them for lunch.
Mix at night.
In morning. add two table spoons melted butter.
When cold mix as stiff as for bread. & mould it 15 minutes.
If not as long. they will not be good.
When you add the butter add a salt spoon of soda. dissolved in water.
Let rise till morning. roll & cut. Let rise in pans 2 hrs before putting in oven - which must be very hot.
If weather is very hot. set pan of dough in water over night.

Parker House -

Brown Bread - Very nice.

2 cups Indian meal.
1 " Graham flour.
1 " Molasses.
2½ cups sour milk
1 teaspoon soda

If No sour milk have
2½ cups sweet milk
1 teaspoon soda.
2 " " Cream tartar

Sour milk add to the top recipe

1 tablespoon melted lard.

Steam 2½ hours +
allow 15 minutes to dry off in oven.

C. H. Ames'

Tomato Ketchup.

Boil 1 bushel tomatoes in a porcelain kettle till soft. Press thro' a sieve. add.

½ gal vinegar.
1 lb salt.
2 oz cloves.
2 " mace.
2 " celery seed
1 whole pepper.
¼ lb allspice.
1 teaspoon Cayenne pepper.

Tie spices in muslin bag.

5 onions.

Pickled Peaches - A.C. Ames

Weigh the peaches - allowing
2 pints to every 10 lbs of peaches
5 lbs " Crushed Sugar -
1 quart " vinegar -
3 whole cloves to every peach.
Have ready a boiler on the stove,
& hot water - dropping in the
fruit ten lbs. Just as soon as
the peeling will slip by friction
of finger - take them out - and
as this is removed put into earthen crock
~~as this is removed drop them into~~
~~cold water to harden~~. ~~No need to remove~~ as
Have ready the vinegar & sugar
to boil & while boiling lay the
peaches in neat layers, putting cloves and
sprinkle over the cloves — after
counting out 3 to every peach -
When vinegar boils up hard skim
off the scum - and pour boiling
hot over the peaches & cover
Cover closely - & with a cloth also,
Scald the vinegar the third
morning, let ~~stand~~, three days &
~~scald again, stand 3 days, scald~~
~~stand 3 days - scald~~ ~~& spices~~
~~will be enough~~ - Never skim after
first boiling - I sometimes put
into each pot about 5 pieces
(2 inches long) of stick cinnamon,
& never can my peaches & pineapple -
the pickled color being preserved
better, when kept in dark place -
almost black — If at last scalding
they seem not acid enough, add a quart more
of strong vinegar - This pickle I use in
mince pies —

Brandied Fruit.

Alice Morris, delicious.

1 quart Brandy
3 lbs sugar.
1 lb fruit -
1 lb sugar.
Continue like for 1 lbs
of fruit + 11 lbs sugar -
Fruit - mix brandy + 3 lbs sugar -
let stand three days - (in stone jar.)
+ every third day add 1 lb fruit -
+ 1 lb sugar - till above quantity is used.

Strawberries + pineapple cut fine sure,
peaches. raspberries. plums, cut
~~peaches~~ + raisins (stoned) + figs (cut) are fine.

Pickled Peaches -

10 lbs Peaches - C. H. Ames
5 " sugar -
1 1/2 pints quart vinegar - 1 quart not enough. 1 " + 1 pint nice as well.
Cloves in each peach -
fruit in a jar + pour boiling
syrup over - Do it ~~23~~ 3 every morning
draining off vinegar to scald.
Instead of putting cloves in each. Use 3 times the number of peaches in cloves in the jar.

Pickled Pineapple

7 lbs fruit, 3 1/2 lbs sugar crushed,
1 qt vinegar. M. C. Ames.
delicious.
3/4 oz Cinnamon (whole)
3/4 Scant oz Cloves (whole)
Lay in layers with spice
Boil sugar + vinegar skim pour on
fruit, three mornings. letting stand
three hours. Queen each boiling after first boiling
drain the spice & vinegar

Jelly to go with fish.

Mushrooms & Cream.

2 lbs mushrooms -
Skin & cut off part of end.
put in water 2 or 3 hours -
Drain two or three washings thro' a colander. put into a clean white sauce pan - sprinkle over 1 handful flour - 3/4 cups butter. pepper & salt to taste.
add. 1/2 cup cold water -
Cook slowly 1 hour.
10 minutes before serving
add 1/2 or 3/4 cup of cream.
Serve on small pieces of toast.
Enough for 12 or 14 people.
Maria Gorman.

Spinach -

Cut off stocks. wash in cold water.
Put into two table spoons of salt
into a Kettle of boiling water
Leave Kettle uncovered + boil
Spinach 1/4 hour - If longer or
with cover on. it will spoil color.

Put into a colander. + as the hot
water runs off. pour cold water
on to preserve color -
Press until not a drop of
water remains.
Put into a tray + chop as
fine as possible.
Mix a little pepper as you
chop. to have it well mixed.
Put it into a sauce pan with
1/4 lb of butter or what must
be proportioned to amount of
Spinach. Then stir it nearly
an hour - Put in a dish
with three cornered pieces toast.
+ grated yolks of 2 eggs on top.

Aunt Anne.

68 15 lbs. 4 ½ oz Salt good,
15 level spoons pepper.
10 Sage heap. teaspoons.
5 Savory " " "

15

$\frac{8}{25} \times 15 = \frac{120}{25}$ $4\frac{1}{2}$

$\frac{8}{25} \times 15 = \frac{120}{25} = 4\frac{20}{25}$

$4\frac{4}{5}$

30 lbs -

$\frac{1}{25} \text{ of } \frac{1}{2} \times \frac{1}{50} \times \frac{30}{30} = 1\frac{1}{51}$ Salt

$\frac{3\frac{1}{5}}{9\frac{3}{5}}$ 30 lbs.
9 & 1 oz Salt.
30 teasp level pepper.
20 " Sage heap -
10 " S. Savory "

Just it pell —

$\frac{1}{25} \times \frac{1}{2} = \frac{1}{50} \times 15$ $\frac{15}{50}$

$\frac{15}{25} \times \frac{1}{2} = \frac{15}{50}$

$\frac{12}{25} \times \frac{1}{2} = \frac{12}{50}$

$16 = \frac{192}{50} =$

3

$\frac{72}{12}$ $\frac{72}{192}$

Sausage Meat. A. C. Ames, very nice.

To every 25 lbs finely ground pork (some lean & some fat) & (which is most always arranged in quantities of each by the one who sells the pork up) add —
a scant half pound of salt.
& to every lb of meat add on a level teaspoon of pepper —
& of sage & summer savory, the proportion of $\frac{2}{3}$ sage $\frac{1}{3}$ S. Savory, always buy sticks on the stalk in preference to powdered as the latter are usually dusty. Pound the sticks in a mortar & sift thro' a wire sieve, & proportion this way.

25 lbs meat.
Scant ½ " Salt.
25 level teaspoons pepper.
$16\frac{2}{3}$ heaping " Sage.
$8\frac{1}{3}$ " " " Summer Savory.

You will see that $\frac{2}{3}$ of 25 = $16\frac{2}{3}$ } Sage
$\frac{1}{3}$ " " = $8\frac{1}{3}$. } & Savory.

Whatever number of lbs you have, always have pepper for every lb.
& 2/3 of the lbs for Sage & 1/3 of the lbs for Savory.

Either fill bag with the meat & hang them, cutting corn cakes ready for frying. By turning the bags down on the right side or pack all finely into a nice new earthen jar. & make balls in hands.

Seed Sugar Cookies. Delicious.

Follow it sure. E. Hadwen.

1 lb sugar, 3/4 lb butter! work to a cream.

Beat ~~x 3 x~~ eggs very light. ~~x x 1 x 1~~

Dissolve a scant tea spoon soda in warm water. Add it, also flavor with lemon + pulling in caraway seed to suit. Add flour. not making it too stiff.

Roll in very thin sheets. So that you can almost see the glisten of the blade of a knife thro' it.

Cut in any shape wished. and bake a delicate golden brown.

In rolling these out. cover the board with even a cloud of flour + sprinkling sugar over the dough. roll it in.

These are delicious if done right. Use Extract of Lemon in preference to natural fruit. to Sugar the board is as nice as to flour it.

Cup Cake -

Grandma Ames.

1 Cup butter.

3 " Sugar. fine granulate.

1 Cup milk. Salt-spoon soda dissolved in it.

2½ Cups flour sifted.

5 eggs. pinch of salt. and ½ nutmeg grated.

Work butter + sugar to a cream, add ~~yolks~~ yolks of eggs well beaten. add flour by degrees. adding milk + soda gradually with it. Then add whites of eggs well beaten + salt + spice. Do not beat much after flour is in.

Chicken Pie. A.C. Ames.

After purging + washing in cold water until all blood &c are washed out. Cut chickens in two, or you can boil them whole. About 2 hours. if not very tender after 1½ hrs boiling.
Any trays boil tender. and always do this the day before You make your pie.
When done take off all skin & strip the meat from the bones. in nice pieces.
Reserve your stock in Kettle to boil a little longer. say 1 hour. adding salt + pepper to a light degree -
Have a nice buttered dish. lined with a nice paste. around the sides not on the bottom but just to the bottom.
Lay in layers. pieces of chicken bits of butter. little pepper + salt and sprinkled with flour. each layer. Continuing these layers until Your dish is well filled.
Have ready a nice paste. rolled not too thin. + with pan open Engine cut in centre for the escape of steam. (always do this in all pies. that are covered. danger if you do not)
Just before placing the cover on add some of the stock. tho' not too hot. but enough to see just on the top layer. Lay on cover. allowing enough to fall over to turn in under the side crust to prevent liquid boiling out. Take a silver fork. dip it in flour & press the whole length of the lines for ornation. Have ready to serve. Chicken remaining stock. a little Polish well. Keep a tumbler of it for use. if you fall short in pie.

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Plum Broth.

Aunt Hadwen.

Pick stems from large raisins. say about 2 quarts. Wash well. Place them in a large Kettle. not iron. but granilized or porcelain. Cover with a great deal of hot water. as it boils away fast. Do not cover while boiling. Boil the raisins till they begin to open a little. Have ready in a large earthen bowl. a piece of butter as large as two small hens' eggs. a coffee cup granulate sugar. & a whole nutmeg grated. ~~Pour raisins & water over and then pour out~~ Make a thickening of 2 tablespoons flour & water. Grill them. Add to the raisins boiling. After boiling flour in. (in good hard boil) & stirring all the time for fear of scorching. which they are liable to after flour is in. pour all boiling fluid over the butter. When cooled a little. add a good ~~size~~ tumbler of Madeira wine. tho' I usually put in a little at a time. so as not to have it too strong. & I am governed by the quantity of broth. As it cools taste & see if it is sweet & spicy enough. and add to your taste. Excellent for bronchial & Lung coughs — Keep a tumbler ~~full~~ by bedside at night. for a cough.

For 1 bush - 1 teacup salt - 2 oz mace - 2 " cloves - 2 " cinnamon - 2 " ginger - 2 " nutmeg - 2 " allspice - 2 " mustard seed - 2 " pepper - 2 " celery seed - 2 " mixed spice - 2 " cayenne - 2 " tumeric - 2 " coriander - 2 " mixed spice - 2 " cayenne - 2 quarts vinegar

Tomato Catchup.

1/2 bushel ripe tomatoes.
Press thro' a fine sieve, to save all the pulp + juice.
Put it on to boil, adding
1/2 teacup of salt.
1 oz white cloves.
1 oz grated nutmegs.
1 oz mace bruised fine,
1 scant quarter teaspoon
of cayenne pepper.
Boil tomato + spice - three hours
1 quart of vinegar.
Boil good + steadily boil.
When cold bottle. + seal
with red sealing wax.
Of mashed potatoes add more pepper.

A. C. Ames.

Spanish Pickle.

12 quarts sliced green tomatoes.
2 " " onions.
1 " " green peppers.
1 coffee cup salt. Let stand over night. the salt well mixed in.
In the morning drain off all water.
Put into a kettle. adding
1 coffee cup white mustard seed
1 Table spoon celery "
2 1/2 coffee cups sugar. small. 1
Mrs Gardner used 2 ginger. 1 Table spoon ginger.
2 " " whole cloves 1
2 " " allspice.
1 " mace.

Cover with vinegar.
Boil 20 to 30 min.

Cucumber Pickles. A. C. Ames.

The best way is to buy your cucumbers all in one lot.
Take earthen (4 gallon or 3 gallon) crocks -

Make a brine of coarse salt or fine sufficient is handy and cold water. It must be quite salt + a good test is to put in salt until no more will dissolve in the water, but will settle a little in bottom of jar. Wash the cukes. + put carefully into the brine. seeing that they are well covered. Let stand all day and all night - till next morning. Early, take the cukes from the brine, selecting best for pickling as some kinds, sour may be left for "
Have ready clean earthen crocks.
Boil vinegar enough to cover them, allowing a large pint-bowl of sugar to every 3 gallon crock - If it sounds too sweet, put in less - Boil vinegar + sugar + spices, Into the crocks. Place a layer of cukes. a layer sliced onions. a few whole cloves - cukes. onions cloves - + last + of all. cut up two large green peppers. + add 20 allspice, 20 this for each jar. Then pour boiling vinegar over + cover. Every third morning. drain off vinegar. boil + do not strain. + pour over. "
Do this 3 times. Then cover away in the same crocks for winter. If at the last scald they seem to have lost the acid of vinegar too much add a quart + more vinegar. at the last, turning out a quart of

Duse this always

English Plum Pudding.

I always use this.

~~Mrs E. H. Gilmore.~~
Mary E. Gilmore

2 lbs Raisins stoned.
2 " Sultanas.
2 " Currants.
2 " chopped Suet.
2 " Sugar.
1 " Cracker Crumbs.
2 Table spoons of Flour.
15 eggs if large, 17 if small.
1 Tablespoon Juice Clove.
1 Nutmeg.
2 oz. Cinnamon.
1 lb Citron.
½ lb Blanched Almonds. salt.

To put together.

Stone Raisins. pick off stems from Sultanas. + wash thoroughly, the currants + dry them. Mix all fruit together. cutting the almonds + citron fine. (it is as well to leave almonds out.) Chop Suet fine. + add. pound cracker fine + add. then the flour + spice. + last of all the eggs. Mix with the hands until well mixed. If fruit is dry. add ½ teacup milk. + I think I'm might add it any way.

This will make three good sized puddings but more small ones. which are desirable.

Butter bowls well.

Make a crust of flour + water. stiff enough to roll out say an inch or more thick. Cover over the top of bowl with this crust. down half way on the outside, to keep in the flavor of fruit. Have ready pieces of white cloth to stand each bowl in. Draw all up into form hands +

Eng. Plum Pudding. continued -

tie round + round firm twine or rather cord, allowing a little space for swelling of pastry cover -

Large tin wash boilers. mem. with boiling water, are admirable to hold them. and they must boil 9 hours - tho' I think 8 or 8½ sufficient. as mine were dry, at 9 hrs - I allowed to stop boiling. then nice water pour - which is poor.

When done. take out of water + place as they are, in the cloths in a cool room - they will keep for months. + smaller puddings are an advantage. for instance. made in quart or 3 pint bowls -

When wanted. steam one or two hours - Blanch almonds and stick all over top of pudding. Either pour brandy over. on going into room + set fire to it. or do so after it is on table. a more English custom.

Usually make three puddings. + by dividing the mass into three. You will know what size bowl to use -

One pudding with 7 ounces suet. more than answered for 26 persons.

Thanksgiving —

English Plum Pudding.

Mrs Daniels.

1 lb. Beef suet.
1 T Spoon. Salt.
3/4 lb Sugar.
1 lb Flour.
6 eggs.
2 Nutmegs.
1 T. Spoon Clove.
1 T " Mace.
1 pint Milk.
1 lb Raisins stoned.
1 lb Currants.
3/4 lb Citron.
2 glasses brandy.
Chop suet. rub to a cream.
add. Sugar. milk. Flour. spices
eggs. fruit.
Steam 6 to 8 hours.
Not very nice.

Café Parfait.

Margaret Coleman.

1 pint of cold water -
20 ounces gran. sugar - Boil 12 minutes.
Boil a heaped tea cup of coffee in less than a half pint of water 30 minutes.
Strain thro' a cloth. Add it to the hot syrup + a tin of a box of Eucania
but not while syrup is boiling.
Beat yolks of 8 eggs. add syrup to the yolks. Put it in double boiler + thicken by boiling like Custard.
Then pour into a pitcher. standing in a basin of cold water. Let cold.
Stir it occasionally.
Whip a quart of cream. and add the cold syrup to it.
Mold it. Place on ice till stiff.
Serve with whipped cream around.

Frozen Pudding. Delicious.

Margaret Coleman's.

1 quart of milk. Yolks of 8 eggs - 2 cups sugar.
Put in double boiler. cook like Custard.
Turn into bowl or pitcher + let cool -
Add one pint clear cream + one pint of whipped cream.
When frozen ready for packing. add prepared cherries cut in two. Sultana raisins (after) pistachio nuts (skinned + cut in two)
+ bits of preserved ginger. two bits of citron.
Be sure + not pack with too much fruit.
Flavor with sherry or brandy to taste.

Soup Stock.

Margaret Calman.

14 lbs shin of beef.
1 large fowl.
1 Knuckle of veal.
Cut off the meat from bones to make it fit into the Kettle nice. Slit the fowl in back & front. Cut Knuckle in two pieces. Put into a Kettle with a table spoon salt. More than cover with cold water.
Just before it boils, take off all the scum that rises.
Let boil, a simmer, for an hour.
Add 2 ~~bu~~ stalks of celery, 4 large onions, 2 of them stuck with 6 cloves each, ~~half a bud~~ a tea spoon black pepper, 3 or 4 Bay leaves, 3 or 4 pieces thyme - 2 carrots, ½ a small turnip. (if flavor is liked)
Let boil slowly 5 hours -
Take it off. Strain thro' Colander into stone jar. Strain thro' cheese cloth.
Put in earthen dish to get cold. Cover it.
Skim off all fat that forms -
To clarify:
Put in stock required, and pour into it the beaten white of an egg to every quart. Let come to a light boil, and as a scum rises & floats to one side, take the pot off, and carefully pour soup thro' a cheese cloth not allowing sediment to mix with it. Watch while boiling. Have a can of mixed vegetables. Drain off canned water, wash veg - & put on in a clean water, get thoroughly heated to a boil. Drain off water, & add veg. to soup stock.
Taste & see if relished right. Send hot to table.

Aunt Hadwens' Plum Pudding
For Boiling.

Take 1 cup each of
Molasses + sour milk, with 1 scant
cup of suet + fruit in the quantity you
may desire, such as stoned
raisins, currants or sultanas
+ a few bits of sliced citron.
Work in flour to make like a
stiff batter, before adding the
suet + fruit, add cloves, cinnamon
+ nutmeg + 3 eggs, + boil
from 3 to 4 hrs -

Halibut á la Crème.

Anna C. Ames.

Take baked or boiled chicken
halibut. Flake in small pieces
with the fingers. Sprinkle with
pepper + salt.
Have ready a sauce made of
1 quart of milk 1/4 lb butter, flour,
3 or 4 thin slices of onion, + a sprig
of parsley chopped fine.
Put the above over the fire in
a double boiler, to boil thick.
Take from the fire, add 2 eggs
beaten, 1/4 lb butter. Strain into
a colander.
Butter shells well, + put in a
layer of fish, layer of sauce +
continuing until shells is full.
Over the top sprinkle finely
rolled cracker crumbs - + bits
of butter. Stand shells in a
pan with hot water, in the
oven + bake 1/2 hour
Send shells to table after guests
are seated, each shell in centre
of pretty dish on lacy white
doilies & napkin pinned.

Delicious.

Smoked or beef tongues should be boiled 5 or 6 hours - By letting a tongue cool in the liquid it boiled in. (in the pan & Kettle) when it is skinned it will be a delicate color - It is nice to soak a tongue a little while.
Always put into cold water, & when it begins to simmer skim off any scum arising.
Boil steadily.
Have boiling water in a kettle to add continually as it boils away.

Custard Pudding.
1 quart of milk - 3 eggs - sugar till sweet enough - Nutmeg flavor - Bake like quick Bread & try putting the blade of a knife in center. You can tell if done & if it sticks.

Fritter Batter.
1 pint of milk - 3 eggs - teaspoon soda. little salt. flour to make as stiff a batter as for muffins. Fry in hot lard.

Yorkshire Pudding.
for Roast Beef

3 heaping tablespoons flour.
3 eggs & a pint of milk.
Mix flour smooth with a little of the milk. then add the rest. & the eggs well beaten. & a little salt.
Bake in a tin sheet.
Put in the pan two tablespoons of beef drippings from the pan the beef is roasting in. after having buttered the pan well.
Pour in the batter. When the crust begins to form so that the drippings do not soak in. pour over the top two or three tablespoons of gravy once or twice. Bake ½ hour -
very nice.

Nut Cake -

A. C. Ames -

2 cups sugar -
2/3 " butter -
2 eggs -
1 cup milk
1 teaspoon soda,
Flour to roll lightly & fry in hot fat.

Sea Cakes -

3 cups sugar -
3 eggs -
1 cup butter -
1/2 " buttermilk or cream,
1 cup sweet milk
1 teaspoon soda to sweeten buttermilk -
Flour to roll thin,
Cut any size to suit & bake in oven,

Silver Cake

1/2 cup butter
2 " sugar,
Whites of 8 eggs -
3/4 cup sweet milk -
1/2 teaspoon soda,
2 1/2 cups flour,
1 teaspoon C. Lalar,
Almond Extract.

Gold Cake -

1 Cup sugar, 3/4 cup butter, 1/4 cup sweet milk, 1/2 teaspoon soda, 1/2 teaspoon C. Lalar, Yolks of 8 eggs - 2 cups flour mixing flour

English Plum Pudding.

To be made at least two weeks before Christmas.

Prepare
1 1/4 lbs raisins, stoning & chopping 1/2 lb of them. Throw into them a wineglass of brandy.
Pick the stones & sticks from a pound of Zante Currants, to them add a cupful of flour rubbing them thoroughly. This plumps the plums. Place them in a colander & shake till you have removed all plums & flour in this way.
Wash them thoroughly in 3 waters, taking them out handful by handful. Dry by spreading on papers -
Weigh your Currants after this process, as they decrease greatly in weight. Add them to the raisins.
Cut into thin slices 2 oz of citron, one oz of candied lemon peel and add to the fruit.
Shred a pound of beef suet & chop it fine with a tablespoon of flour & a teaspoon of salt.
The flour prevents suet from sticking. Add it to the fruit.
Add 1 lb good granulated sugar -
Blanch 2 oz Jordan almonds & cut each one into several pieces & add to the other ingredients.
Grate in the yellow peel of an orange & a lemon & squeeze their juice in.
Prepare 3/4 lb of bread crumbs taken from the inside of a loaf of stale bread, grating them on a coarse grater. Mix with the rest of the

Pudding using the hands to knead as in making bread.
add an even tablespoon of cinnamon a grated nutmeg. 1 teaspoon full of clove. You can now let it stand in your store room two days. but not to get too dry.
This next improves the pudding.
When ready to boil. add a pint of rich cream or milk and 8 eggs. + last of all a wine glass of Madeira + one of old brandy.
Butter thickly a bag made of drilling. + dredge with flour. or if too rich to cook in English fashion. pack it firmly into a bowl. Do not leave room to swell but have a bowl just the size.
Tie a thickly greased + floured cloth over the top. as closely as possible.
Arrange cords so that it can be suspended from the cover of kettle + not allow it to rest on the bottom of kettle.
The boiling water should reach to nearly the height of the bowl.
In this position cook it 8 hours.
Do not let water boil into it.
You can use a tightly covered tin mould. but do not allow water to get into it.
A genuine plum pudding (English) You never allow room to swell. but a tin mould would be apt to have its cover loosened. So allow in a mould an inch. but not the other way in cloth or bowl.
over

If the pudding is boiled in a cloth
hang it in store closet- till mouldy.
If in tin mould must be taken out
tied in cloth + hung up.
Christmas morning degrease the
tin mould + replace pudding
hanging from Kettle cover + boil
2 hours - not to be removed until
ready for table.
After on table, throw a wine glass
of brandy over, + light with a
taper + bring in flame dies out.

Foaming Sauce for it.
Take a bowl. Scald with boiling water
throw it out + wipe dry quickly.
Put in a half cup of butter, creaming
it by beating. When ready add
a cup of powdered sugar, the
yolks of 2 eggs + 3 tablespoons best
brandy. Now add whites of 2 eggs
beaten stiff + add 4 tablespoons
of boiling water. Set the bowl in a
pan of boiling water, stirring the
sauce until it foams - It will
take a little more than 4 minutes.

Gouffe's Famous Sauce -
Yolks of 4 eggs beaten with 2 oz sugar,
the yellow grated rind of a half Lemon,
+ a gill + a half best English Brandy.
Stir over the fire till the sauce
coats the spoon, but do not let boil.
Best to use a pan of boiling water.

Christmas Cake -

Beat (in a warm dish) a lb of butter to a cream. Add slowly 1 lb of powdered sugar, + (one or two at a time) ten or twelve small eggs, when the last are added beat thoroughly

Add a teaspoonful of cinnamon, one of mace, one of grated nutmeg + a dessert spoon of clove - add ½ gill of Confectioners molasses, + mix well. Do not on any account use common molasses!

Mix the cake with the hand for a moment continually beating with hands all the ingredients as added in order -

Then add 1 lb of flour, sifted, + mix again.

Have ready 2 lbs best Malaga raisins well seeded, 2 lbs Sultanas cleaned, 2 lbs currants thoroughly cleaned, add 1 lb citron sliced thin, or a half lb citron + 2 oz each of orange + lemon peel. + lastly a gill Jamaica Rum + a gill of Brandy.

Mix 15 minutes with the hands. Butter pans + line with well greased tea paper - letting paper come over edge of pan. Pour in cake Bake in slow heat 5 hours.

Slow heat allows it to cook well without drying. The slowest heat ever used - is important in rich pound cakes -

Continued.

Cake continued.

When taken from oven have ready two sticks to stand pans on & let cool evenly 4 hours -
Remove from pan, peeling off paper & turn upside down on a rack. a plating grate is best.

Make a rough icing of the raw white of an egg and fine confectioners sugar. beating 5 minutes with fork. and adding a teaspoon lemon juice. Spread all over bottom & sides of cake & place in a warm air to dry.
Next frost top of a loaf. When due coat has dried in two hours time put on another & let drip.
Ornamental icing may be applied later.

Decorative icing.

2 whites of eggs broken into a cold bowl.
2 oz. sugar added & beaten in for 5 minutes steadily. add a table spoonfull more & beat 5 minutes. repeating until 1 lb cake used a pound of powdered or confectioners sugar.
It takes a good hours beating to do this.
It should be glossy & remain in place when piled in any form.

Spread a smooth coat over sides & top of cake - which as on previous page has already two layers plain icing.
Spread it with a palette Knife. & do it very smoothly.
Never put Knife in ice water, as it makes it porous -
Let dry 4 hours before decorating.
Cover the icing left in bowl with a pour folded damp napkin. & set away.

Batter for all Kinds of Frying.

Delmonico.

Put a half pound of flour into a basin.
Make hollow in centre, & drop in 1 egg yolk. ½ teaspoon salt oil. 1 tablespoon brandy, and a light salt spoon of salt.
Mix the ingredients in the hollow without the flour, & mix in, using hand. Gradually knead in the flour, dropping in little by little one gill of ice water. Mix well. always moving in the same direction 5 minutes. Put it into a vessel & set away for 3 or 4 hours. cloth covered.
When ready to use, beat whites of three eggs to a froth with a pastry whisk; add it to batter. & mix thoroughly with the spatula, for 2 minutes. It will now be ready. but if not all required at one time. will keep in a cool place.

Batter for Fritters

Delmonico.

Mix ¼ lb of sifted flour in a small basin, with ½ pint of lukewarm water. to which ¾ of an oz of butter has been added. Place in a sauce pan filled on the range so that when the water boils the butter can be skimmed off.

If too stiff, add if necessary a little more water to make it a soft paste, beating well with a spatula, to keep it free from lumps. It must be gray & compact looking.

Now add just a little warm water to render the paste soft & diluted, altho' sufficiently thick to cover the object for which it is intended. That means it must drop easily from the spoon.

add a half pinch of salt & whites of 2 eggs. ~~salt~~ beaten, Beat all 1 minute & use at once.

Apple Fritters.

Delmonico.

Take 3 medium sized apples, sound, peel & core neatly.

Cut each into 6 slices.

Place in a vessel, pour over a gill of brandy, add light tablespoon Cinnamon & let steep two hours - (not boil).

Strain thro' a fine sieve the liquor being careful to preserve form of slices. Save the liquor.

Prepare a batter as on preceding page, dip each slice in & with a spoon to drop singly into very hot but not boiling lard, being careful to remove with a skimmer as soon as of a golden color - 2 minutes are sufficient.

Lay on a clean cloth to dry off the fat. Arrange a folded napkin on a hot dessert plate, arrange fritters & lay oven door 2nd minutes.

Dredge powdered sugar over & serve, also using the brandy liquid if you like.

Wedding Cake -

Delmonico.

Place in a large bowl. 1 lb of powdered sugar. & 1 lb of well washed butter. Grate in the rind of two lemons. & Knead with the hands 10 minutes. Break in 10 whole eggs 2 at a time & Knead 10 minutes longer.
Mix in a plate; -
1 teaspoon ground cinnamon
1 " " " clove
2 " " " allspice
1 " " " mace
1 " " grated nutmeg
½ gill confectioners' molasses.
Whip well 1 minute with one hand.
Add 1 lb sifted flour. Stir 2 minutes.
Add; -
2 lbs currants
2 " Sultanas
2 " Malaga Raisins
1 " Candied Citron sliced finely.
1 gill Jamaica Rum.
1 gill Brandy.
Whip well for 15 minutes. both hands.
Butter inside of a 8 quart. round cake-mold. Line bottom & sides with paper, leaving it higher than mold edge -
Pour in preparation, & place in a slow oven five hours -
When done, lay on a table to cool 4 hours - Unmold. detach paper. & turn upside down on a pastry grate. After 10 minutes glaze it -

with 1 egg-white beaten in a bowl with 4 oz of extra fine sugar. using the spatula.
Use a knife to apply glazing.
Lay cake in a warm place 2 hours. Then beat up 1 egg white with 4 oz extra fine sugar - 10 minutes. + glaze as before. + lay aside 2 hours more. After it is dried. Lay on a round wooden board with a fancy paper over + two inches wider than the board. Procure a fancy wedding bell. with a miniature bride + groom standing under. Lay it in the centre. Fastening it with royale glace. Pressing this a paper cornet with a fancy tube. Decorate all around with fancy shapes made of the glace royale + a fancy edge + border + let dry 2 hours.

Glace Royale - Delmonico.
Into a small bowl put the white of 1 raw egg. 2 oz extra fine sugar. Beat well with a spatula. Drop in carefully first one drop + no more of lemon juice. Beat five minutes until thickened. Then it is ready for use -

Pound Cake -
Delmonico.
Put into a vessel 1/2 lb of butter. + 1/2 lb powdered sugar - Grate in rind of 1 1/2 lemon. + knead 20 minutes with hand.
Break into a plate 5 whole raw eggs - add carefully + gradually kneading sharply with hand ten minutes - longer - Add 1/2 lb well sifted flour. Mixing slowly + beat 5 minutes more. Butter a two quart round cake-mold lining with paper sides + bottom. Fill with the preparation. + bake slowly one hour in slow oven.

Sponge Cake -
Delmonico.
Into a copper basin (or what you may have) 1/2 lb powdered sugar.
Break in 7 whole eggs + grate rind of half a lemon. Beat well with wire whip 1 minute. Then place on a slow fire + heat slightly + stirring continually. Take from fire and beat until cold -
Remove whip + with a skimmer mix in carefully + slowly 1/2 lb sifted flour. 2 1/2 minutes will suffice.
Butter a 1 quart mold. Line with paper. Fill + bake 1 hour + 15 minutes in a moderate oven. Cool 2 hours.

Waffles Delmonico.

Put in a vessel, 3 oz of powdered sugar. 1 lb flour. 6 new eggs. 3 ounces melted butter. Mix with a spatula 5 minutes
Add 1½ pints sweet cream, & mix 2 minutes.
Have waffle iron hot both sides.
Grease with melted butter using feather. & drop into each of the holes 2 tablespoonfuls of the paste.
Bake 2 minutes each side
& if not then a good golden color bake 1 minute longer on each side.
Heap on a hot dessert-dish,
When done. Sprinkle plentifully with powdered sugar & serve hot.

When doing the above & the first turn is waiting for the second - do not place that one on the dish as they lose their crispness.

Paté-a-Chou. Delmonico

Put into a sauce-pan. 2 gills cold milk & 2 ounces butter.
Place on the range, & stir slightly with the spatula. & when boiling, immediately add a quarter pound of well sifted flour - stir briskly 2 minutes.
Stand the sauce pan on the table.
Break in 1 egg - mix sharply 2 minutes.
Break in a second egg " " " "
repeating with a third & fourth egg.
When the Paté-a-chou is ready

Eclairs.

Arrange in a pastry bag a tube.
Put into it the above quantity of Paté-a-chou & press out on a baking sheet 15 eclairs each 3 inches long. Bake in a hot oven 20 minutes.
Remove & let cool. With a pair of scissors open each one on the side. & with a spoon fill the interior with the following Cream patissiere.

Put a pint of cold milk in a sauce pan and on the stove. Mix in another vessel 2 oz of powdered sugar, one ounce of flour - ½ oz of corn starch. Break in two whole eggs & beat all together 2 minutes with a whip
When milk boils, add it to the preparation & stir 1 minute longer. put it in another sauce pan & place on the stove, Beat well till it comes to a boil. Remove & add a teaspoon of vanilla essence. Mix well 1 minute longer. pour in a bowl & let cool -

Over.

How to Glaze Eclairs with Chocolate. Delmonico.

Put in a sauce pan 1 lb + 3/4 of granulate sugar, + 1 gill cold water. Place on stove, + with a spatula mix well till sugar is melted. When boiling remove + pour it gradually on a marble slab, on which it will spread 3 feet square. Cool 10 minutes. Cut 2 oz cocoa in pieces, put on a plate + leave at oven door to melt. With a spatula, work the sugar on slab in every direction, rapidly, till it whitens. Then add the melted cocoa mixing very well until hard. Remove the spatula + detach the preparation from marble, with a Knife.

Put it into a vessel, covering with a damp cloth, let rest 30 minutes. Place half in a pan on hot stove, + mix with spatula till luke warm, adding a teaspoon cold water. Take the eclairs, one by one + dip into this preparation; Let lay on a pastry grate. Cool 5 minutes. Dress on folded napkin + serve.

If kept in a cool place, can be as good two weeks later as if fresh.

Meringues. Delmonico.

Put the egg whites into a basin, with a little salt spoon of salt, + with a wire whip begin beating slowly, but gradually increase till a light froth is obtained. Should it become grainy, beat briskly again, adding a half ounce powdered sugar. (5 minutes will make proper froth) Remove whip. Have on a plate 1 lb powdered sugar - + with a spatula drop sugar slowly + carefully over froth, mixing it in meanwhile with the spatula. This will take 2 minutes. Flavor as desired + it is ready for use.

Meringue Shells.

Prepare the above.

Slide a tube into a pastry bag; lay a piece of paper over a baking sheet. After putting Meringue prepared, into the bag, press it out on to paper, giving it an egg shape, 2½ inches long + one inch high, This makes 18 equal shells. Keep them 1 inch apart. Sprinkle liberally powdered sugar - + place in slow oven to bake 30 minutes. Remove + cool 25 minutes. Turn the paper upside down on table + with a wet cloth or brush moisten it. Turn over again + soon the shells will detach. Press into the bottom with finger making them shell shaped. Return to paper + baking sheet, upside down + into the oven to dry 10 minutes (Cm). Remove + let cool 30 mts. If kept in tin + dry, will keep 25 days.

Essence of Coffee - Delmonico.

Take one ounce of good ~~roasted~~ ground Coffee. Place in a saucepan with a half pint of cold water, & let boil till reduced to two tablespoons full.

Strain thro' a cloth, pressing well & let cool - add to preparation desiring Coffee flavor.

Burned Sugar -

Into a small iron omelet pan, put a half pound of granulated sugar - Place on a slow stove, to burn thoroughly for 30 minutes. Remove pan to table to cool slightly five minutes, and add a half pint boiling water, mixing well with an iron spoon. Replace pan on stove, & boil 5 minutes, stirring continually. Strain sugar thro' a sieve into a vessel - & place it to cool thoroughly. Pour into a bottle, will keep weeks.

Nougat,

4 ounces peeled & dried almond. Cut each into 4 slices, & lay in a tin pan, a sheet of paper under them, Put pan in a warm place but not on stove, Take a sugar pan or dropper put into it 6 ounces powdered sugar, & place on a hot stove, with a dry wooden spatula stir continually until dissolved but avoid browning it. Remove from fire, add one drop lemon juice & cool three minutes, stirring constantly. Add almonds mixing with spatula two minutes. It is now ready for use -

Sweetbreads - Braised.

First blanch them;

Clean & trim neatly & pare. Soak 2 hours in 3 different waters - 1 hour each water. & a pinch of salt in each. Drain, place in cold water & blanch until they come to a boil. Drain & freshen in cold water - Cover with a napkin, put in a cool place & they are ready for use.

To Braise them.

Take the blanched sweetbreads as above, Lard the upper part slightly, & put into a Sautoire with slices of pork - & Roi. Add half a sliced carrot, half a sliced onion, and a bouquet de { 4 branches washed parsley stalks, 1 branch soup celery, 1 blade bay leaf, 1 sprig of thyme, 2 cloves placed in centre of parsley, so as to prevent cloves thyme & bay leaf from dropping out while cooking; fold well, tie tightly & use in various recipes.

Sprinkle over them a pinch of salt & cover with a buttered paper - Reduce to a golden color & moisten with half a pint of strong white broth, (the recipe is on next page) Cook in the oven 40 minutes, basting occasionally, lifting the paper & replacing it.

They are now ready to be served. Always place sauce or garnishing on a hot serving dish & lay sweetbreads on over it - & send to table.

Delmonico's.

White Broth for Sweetbreads.

Place in a large stock-pan on a moderate fire.
a good heavy knuckle of veal, with all the debris, or scraps of meat, including bones remaining in the Kitchen. (but not of game.)
Cover fully with cold water, adding a handful of salt.
As it comes to a boil, be careful to skim off all rising scum, not a particle being allowed left on.
Add two large round well scraped whole carrots, one whole cleaned sound turnip, one whole, peeled large onion, one well cleaned parsley root, & thoroughly washed leeks, & a few leaves of cleaned celery.
Boil slowly on a corner of the range six hours.
Kindly skim all grease off.
Strain well thro' a wet-cloth into a china bowl or jar. & put away for general use

Bisque of Clams.

Open 12 large clams.
Scald shells in their own juice, & drain.
Pound in a mortar, & put back into a sauce-pan with the same water, add one quart of white broth (page 118) & one bouquet on page (112) half a pint raw rice, a little pepper, two salt.
Boil 45 minutes, strain thro' a fine sieve, adding a half cup of cream.
Let it heat but not boil again, & serve with squares of fried bread.

Lobsters & Crabs are by the same.

A pinch of salt = 1 table spoon full
Half a pinch of pepper = a tea spoon full
⅓ a pinch of nutmeg = ½ a tea spoon full.

Drawn butter Sauce.

Put 2 oz. of butter in a sauce pan adding 2 table spoons of flour while stirring, moisten with one quart of water & season with 1 table spoonful of salt & half a teaspoon of pepper. Let simmer on side of stove 30 minutes till it thickens then add little by little 1/2 oz of butter, beating it till perfectly mixed. add a little lemon juice (if you like) & strain thro' a fine sieve.

Bread Sauce
For Grouse -

Crumble 1 1/2 oz of bread & place in a saucepan with a scant half cup of cold water -
Add 1/2 oz of butter 1/2 table spoon salt & 6 pepper corns. Cook 5 minutes. Then pour in half a cup of cream or milk. Cook five minutes. Remove peppers & serve in sauce-bowl.

Sauce Mayonnaise.

Place the yolks of 2 fresh eggs into an earthen bowl, also a half tea spoon of Eng. mustard, a half pinch of salt, 1/2 salt-spoon of pepper. Stir sharply with a wooden spoon, 2 or 3 minutes. Pour in drop by drop one & one half cups full of best olive oil, if too thick add drop by drop a tea spoonful of strong vinegar, stirring vigorously. Taste it & if too acid add a table spoon of oil. Stirring continually. It will take from ten to twelve minutes. Always keep the in a moderate temperature, about 70° Fahrenheit.

Mire poix

Stew in a sauce pan
2 oz of fat. 2 carrots. 1 onion
1 sprig of thyme. 1 bayleaf. 6 whole peppers.
3 cloves. & a ham bone cut in pieces.
Add 2 sprigs of celery. ½ bunch parsley roots.
Cook 15 minutes. & use when needed.

Madeira Sauce —

add 1 small glass of Mushroom liquor to one pint of Espagnole Sauce. also a small glass of ~~Cook 5 minutes~~
Madeira mix. a bouquet (Page 117) & a scant teaspoon of pepper —
Remove fat carefully. cook 30 minutes
leaving the sauce in a liquid state.
Strain & use when needed —

Sauce Espagnole — 1 gallon

mix 1 pint of raw strong Mire poix (above)
with 2 oz good Chicken fat.
Mix with it 4 oz flour. & moisten with
one gallon of White broth (Page 118)
Stir well. & add baked veal & ham bones.
Boil 3 hours. remove all fat.
Rub thro' a fine purée & keep for many
purposes in cooking.

Mushroom Garnishing

Cut in bits. twelve fresh mushrooms.
& place in a sauce pan with a
half pint of Madeira sauce (page 122)
Color 5 minutes & serve.

Icing of Sauces.

Martha Sutton.

Usually the rule is to allow the
yolk of one egg to one person.
6 eggs will make enough for 12 —
As a rule take
The yolks of 4 eggs.
the juice of ½ lemon.
1 tablespoonful of water cold.
Put all into a sauce pan or
a double boiler. beating in
½ lb of butter in pieces at
a time. as the egg thickens
add the butter. and beat all
with a wire whisk. using
judgment as to the consistency or
thickness. (not too stiff however).
A good cook can hold the sauce pan
over a hot stove. & by raising some
times. will avoid its thickening too
soon. or burning. but one not
experienced can use a
double boiler over hot water.
For C. Halibut &c.

Puff Paste or Feuilletage.

1 lb flour 1 pint ice water.
1 lb butter a salt-spoon of salt.

Wash butter well before using.
Put flour on table, make a hollow in centre, put in 1 oz of the butter, adding the pint of ice water & the salt, & mix well together.
Put in a cool place 5 minutes.
Have ready the remaining 15 oz of butter.
Sprinkle the space of a square foot with a very little flour. Place the dough on it & lengthen & widen with the roller to a half inch thickness. Lay the 15 ounces in one lump in the centre.
Fold over the 4 edges to enclose it. Flatten with the roller, till 2 inches thick, & put away to cool 10 minutes.
Roll again lengthwise, fold in 4, let rest 5 mts.
Repeat twice more, rolling in a contrary direction each time, & 5 minutes it will be ready for use.
Can be used for patties, vol-au-vents & Bouchées, &c.

Delmonico's.

Macaroon Ice Cream.

6 oz of macaroons -
Rub into a tin pan. & place for ten minutes, to dry in a moderate oven.
Remove & lay on a cool table for 20 mts.
Put into a mortar & pound fine, & sift over a sheet of paper.
Have ready a vanilla ice-cream, & just before freezing add the macaroons & beat with a spatula 5 minutes.
& fill a three quick mold & cover, & freeze & serve.

Macaroons.

Take 6 oz of sweet almonds. Peel & pound. Put into a bowl with 12 oz powdered sugar, & whites of 2 eggs.
Mix with spatula 5 minutes.
Take a pastry-bag with a # 3 tube, (size of a five cent piece). Pour the preparation into the bag. Prepare a pastry baking pan by laying on it a piece of brown paper, & with the two hands press the mixture into the pan, dropping by into bits the size & shape of a Spanish dollar. Keeping each separate.
Take a damp cloth & drop it gently on to them to shape them. Place in a slow oven 20 minutes.
See that they bake a good golden color, let cool thoroughly.
To remove them, wet a table, lay the paper on it & they will soon detach.
This will make 50.

Private + Personal.

Blackberry Cordial.

Press berries with hands thro' a clean towel.
To 2 quarts of juice add 1 lb loaf sugar. ½ ounce grated nutmeg.
½ oz powdered clove. ½ ounce Cassia.
~~½ oz allspice~~. in a bag if preferred.
Boil all together a while say about ~~2 hours~~ one hour - + when cold add 1 pint fourth proof brandy.
~~+ a half pound white sugar -~~
~~Crack of a handful of the seeds + throw in to brighten the flavor.~~
(find before straining)
Put juice and sugar on to boil up once - Rinse nice -
~~When cold add spirits + bottle.~~

Rose Brandy for Flavoring.

Gather leaves from roses without bruising. Fill a pitcher. + cover them with French Brandy. Next day pour off brandy, take out leaves. Fill with fresh ones + return the brandy. Do this daily until stronger impregnated!

Lemon Syrup.

To two lbs loaf sugar.
Put 2 pints water.
Boil 20 minutes with the rind of 8 lemons. Strain + then add the juice to the syrup of 8 lemons.
Boil 5 minutes. Strain + bottle.
This makes 2 quart bottles.

Virginia Cookery Book.

Almond Cake -

1 lb butter.
1½ lbs flour.
1½ lbs sugar.
Whites of 16 eggs.
2 lbs blanched almonds.
1 dozen bitter almonds.
1 teaspoon of mace -
Must be baked in shallow pans + is delicious. Should be iced.

White Cup Cake -

Whites of 8 eggs -
3 half pint cups flour -
2 " " " sugar -
1 " " " butter -
1 " " " cream -
1 tea spoon C. Tartar sifted into flour.
½ " " Soda. in Cream.
Mix butter + sugar - then flour + eggs. + reserve cream till last.
Season with almond
Bake quickly.

Pound Cake.

Beat whites + yolks of 12 eggs separately.
Have weighed + sifted 1 lb flour.
Cream 1 lb butter.
Put the butter into a large bowl,
+ beat in alternately. flour. sugar
+ eggs. use only the froth of the
whites, ie. do not let any clear
settle. unless you skip it up.
Line mold + bake

1 lb sugar. 1 lb butter.
12 eggs - nutmeg
1 lb flour.

Virginia.

Spiced Pear.

Pare very thin. + put into a pan of cold water while waiting for Syrup to boil -
Allow 3/4 lb sugar or 1/2 lb to a lb of fruit. Spice 1/2 lb -
Put the sugar on to boil with a small pint of water -
Skim as that may arise,
Put in the pears + let boil until nice clarified or transparent looking with the sugar -
Take Pears from stove, Skin as perfectly as possible - and then drop the whole pears with stem on into glass jars, pour over hot syrup + seal or cork -
I forgot to say - Get some dried ginger root at the apothecary's.
Spice a little in a mortar -
+ put into your syrup while boiling. - 4 or 6 nice broad pieces into each jar - Put a piece -
The flavor improves the pear much -

A. C. a -

Delicious + 1/2 lb Sugar to lb makes the syrup sweet enough
I test by fruit also with a larding needle to be if done thro' to core.

Some I bake + core before boiling -

Receipts from Mrs Jeffries.

Gingerbread.

Warm 1/2 pint of Molasses,
Melt in it 1/2 pound of butter,
Add 2 cups of Sugar,
Stir until it looks white + creamy.
Add 1/2 cup of cream.
1 teaspoon full of Salt.
2 tablespoons of Ground ginger.
1 tea spoon of Soda. dissolved in a little water.
Flour enough to roll nice + quite stiff.
Roll it on the sheet tin on which it is to be baked.
Quickly it is taken out of the oven, cut it in strips.

Pound Cake.

8 eggs. beaten separately.
3/4 lb of Flour.
1 lb " Sugar.
1 lb " butter
1 tablespoon brandy.
1 nutmeg.
Beat butter + sugar. add yolks. then flour. brandy + nutmeg + whites beaten to a froth.

Raised Cake.

3 lbs light-bread dough.
Beat as in pound Cake
1½ lbs sugar. 1 lb of butter.
6 eggs. Mix well with the dough.
Place it by the fire, or in a warm
place at night.
Just before baking, add 3 lbs of
raisins 1 lb of Citron 3 teaspoons mace
1 nutmeg. Bake in 2 loaves.

Queens Cake.

¾ lb sugar.
½ " butter.
1 " flour.
6 eggs beaten separately.
1 glass brandy.
1 " sherry.
1 lb blanch raisins not chopped.
1 teaspoon mace.
1 cup sour cream.
1 even tea spoon of soda.

Drop Cakes.

1 lb of flour.
1 " " sugar.
10 eggs.
1 nutmeg.
Drop on a sheet tin,
Sprinkle with sugared Caraway seeds
Flour the tins.

Thin wafer biscuits.

1 even tablespoon of butter.
1 " " " " lard.
1 egg.
1 cup of milk.
1 tea spoon of salt.
As much flour as the milk will
will quite stiff.
Rub the butter & Lard into the flour
while dry. If not quite stiff enough
after the milk is in. add more flour.
When mixed. take a piece of dough
the size of a marble. roll it very thin.
Do not cut it.
Prick the wafer with a fork.
Do not butter the tin.
A few minutes will bake it.
Color of a light pie crust.

Paté-a Foncer.
or Foundation Paste.

Sift one pound of flour on the table. Make a hollow in centre, & pour in a half pound well washed butter. a salt spoon of salt. 1 gill cold water. Knead well the salt butter & water, using the hand. for 2 minutes. then incorporate the flour gradually, taking 3 minutes more, & knead sharply with the hands.
Detach it from the table. & roll into a ball. then press it on the table in different directions for 2 minutes more. remove again from table.
Flour table slightly. lay the paste over. & with the fingers of the right hand, press the paste down in the centre. & bring the edges. with left hand. up all around to the centre.
Repeat this 3 times & when finished the paste must have its original shape. Lay on a dish. cover with a towel. & let rest twenty minutes.

Make into Patties
as on next page -

Hot Patties
or Bouchees.

Line with Paste (page 125)
Dip small fluted hot patty Molds
provided with Lunges.
Finish the tops + fide with common
flour - Bake in a moderate oven
15 minutes. Empty them + leave
them to dry at oven door 5 minutes.
Fill with a print of Hot Salpicon
Royal (page 127) place a sliced truffle
on top + serve on a folded napkin
on hot plate.

Salpicon Royal.

Cut a blanched throat sweetbread
into small pieces; put into a saucepan
with a half ounce good butter. Slice
Mushrooms or 2 preserved finely
chopped boiled Chicken meat +
a truffle cut fine
Thicken with 1/2 pint good
Bechamel Sauce (Custom) or Allemande
Sauce + let cook 5 minutes over a
slow fire. tossing it meanwhile
Finish by adding 1/2 oz of good butter
Stir well + it is ready to fill Patties.

Bechamel Sauce -

Place in a sauce pan 2 ounces butter.
add 2 table spoons flour. Stir for
5 minutes. Moisten with 1 1/2 pints of
boiling milk, pouring in gradually.
Beat well with a whisk,
add 1/2 teaspoon grated nutmeg
Pinch of salt. a bouquet, 12 whole Peppers.
+ a little mushroom liquor
Cook 15 minutes + rub thro' a fine sieve.

Allemande Sauce

Melt 2 oz butter over a slow fire. + 3 table spoons flour
to thicken. Stir well; do not let it brown. Moisten with
1 pt of white broth (Page 118) beating constantly + cook
ten minutes. Dilute 3 egg yolks separately in a bowl.
Pour sauce over the eggs, a little at a time.
Strain thro' a Chinese strainer. + finish with 1/2 oz
butter. + juice of half a lemon. not letting it boil
a second time.

Lemon Water Ice.

Put in a vessel ½ lb powdered sugar, 1 quart cold water. Grate in the rind of a large lemon. Squeeze in the juice of 3 good sized ones. + with a spatula beat 5 mts. Have a syrup weigher. Place it in the centre of the preparation. + if 21 degrees it is correct. if not, add a little more powdered sugar. Remove the weigher, mix the preparation a little more. + strain this a piece into the freezer. Putting on the cover + freeze as for ice cream.

Romaine Punch.

Make half the quantity of the preparation of the above. + before freezing add a gill of Jamaica Rum. Freeze + serve.

Lundborgs Cologne Oil ℥ ℈viii
Oil Neroli ℥ℓ
Alcoholic Cologne Spirit 1 gallon.

Mix & filter.

Stand awhile then shake it, stand then shake — I presume for a day before filtering.

Dr. Cogswell's —

Boiled Salad dressing.

Mix together —
One teaspoon mustard.
" Small " Sugar.
" " Salt.
2 Table spoons melted butter.
6 " " vinegar, sharp
Yolks of 4 raw eggs.

Cook in a bowl over the water kettle or over a basin of water, until it thickens, being very careful to stir rapidly enough to keep from lumping. Just before taking, thin with ¼ cup thick cream, & beat the whites of the eggs to a stiff froth & mix lightly.

This is safer to eat in Summer than the clear oil dressings.

Vegetable French Dressing.

Rub the inside of a bowl well with a slice of onion.
Then mix a small teaspoon full of salt, a salt spoon of pepper.
6 tablespoons full of oil and
3 tablespoons full of vinegar.
Mix for tomatoes & Cucumbers & Lettuce.

Egg Salad.

6 eggs boiled 20 minutes.
Cut across in halves. remove yolks.
Put the latter in a bowl + mash well. seasoning with melted butter, cayenne, mustard, vinegar + chopped parsley.
Shred the best part of a white cabbage. + season with pepper. salt + vinegar.
Stand up in the cabbage, the white cups of the egg which have been previously filled with the seasoned yolks. Put on top of each, a little of the boiled dressing (on previous page) + serve the remaining dressing in a bowl. Garnish.
The shredded cabbage alone, seasoned, + boiled dressing over it makes a delicious salad. only be sparing of mustard as naturally there is some in itself.

Lettuce. Tomato + Cucumber Salad.

Peel + halve some smooth large Tomatoes. Take out the soft inside. + fill with thinly sliced cucumbers. Arrange these in cups made of lettuce leaves.
On the top of each put some boiled dressing or Mayonnaise if preferred. Garnish with parsley. + you have a salad which would tempt the appetite of an anchorite.

Cold boiled potatoes. Lima beans. carrots. beets + French beans. arranged in circles and mayonnaise
raised. in the centre over a bed of lettuce + dressing.
with shredded lettuce bordering the plate is delicious

Rennet Whey. Mr. Sutton -

1 quart nice Blood warm
2 Table spoons Sugar -
Put in glass dish in cool place
& not remove till dinner time & it
will crack into curds -
Add right after the sugar
1 Tablespoon Wine - Sherry
1 Table spoon Rennet -
Stir 3 times around slowly & leave
When about to send up grate a little
nutmeg over it.
Serve with fine sugar -

Corn Pudding. Mackerel.

2 small cans of corn - grated.
4 Boston Crackers rolled fine.
6 eggs - beaten together.
a pinch of sugar. make it quite sweet.
a teaspoon full of salt.
1 quart & 1 gill of milk.
Butter bake & china dish
Pour the above in. & bake in
a moderate oven 2 hours -
Eat with hot & milk butter & pepper.

12 or 14 very large ears of corn.
with the same proportions
as above, will do as well.
delicious.

Single Rule 1½ lbs sugar + good handful over
rubbed in whites 2 eggs. 2 Tablespoons cold water,

Chocolate Creams -

3 lbs confectioners' Sugar.
Whites 4 eggs
4 Tablespoons cold Water.
Beaten nice about 15 mins.
Vanilla. Directions;
Break whites into bowl - add water.
Roll sugar nice. beat in by degrees.
When stiff flavor with vanilla.

Have best Bakers chocolate melting
on plate over pot of boiling water.

Roll sugar into forms in hands
+ lay to harden on buttered paper.

When hard. mix a piece butter
size of chocolate + roll over -
Lay on paper - Cool over night.

Add chocolate + soften over -
Juice as often as required -

Twice the rule can be
made at a time in
Separate bowls by two persons.

If Sugar
If Softens stand in ice water
or add more Sugar -

25 minutes to steam.

Steamed Soufflé.

Vanilla Lemon.

1½ cups of milk.
1 Oz of butter.
3 Tablespoons of ground rice.
1 Scant cup of sugar.
7 eggs.

Put butter + milk in sauce pan to boil.
Add while boiling the ground rice.
Put it in a bowl.
Add sugar + the yolks of eggs.
1 Tablespoon-full of vanilla.
Temp. Temp Rice Vanilla.
Beat whites to a stiff froth.
+ add to the above. Lay degrees.
beating well -
Butter the mold + sprinkle in
sugar. turning the mold around
+ around that the sugar may
catch all around. Pour in mixture -
Take a piece of paper + place in
the bottom of the sauce pan
Much nice fresh water from
boiling over the Mold -
Stand the mold upon the paper
after pouring in 1 quart of
boiling water. Add water
as it boils away + steam
25 minutes. Mix Sauce -
Then thinly down the outside
with slices of citron cut round.

Delicious Dessert.

Serve 10 persons well.



Jellied Chicken. delicious.

Alice Morris.

For a chicken weighing 2½ lbs. or 3 after being drawn I use
½ of a box of gelatine.
a slice of Onion.
a slice of carrot.
a bay leaf.
a whole clove.
Some hot + cold water +
Salt + pepper to taste.

Put Fowl into a deep sauce-pan with boiling water to cover. Let boil up. and put pan on back of stove where it will bubble. Let meat becomes tender. When done remove meat from water. Set it away to cool. + put the stock away to cool.

Soak gelatine in a gill of cold water. for 2 hours. When chicken stock is cool. skim off fat. + put 1½ pts into a sauce-pan with clove, carrot. bayleaf + onion. Simmer 10 minutes. add a grain of Cayenne. a level teaspoonfull of salt. + the gelatine. Strain this through a napkin. put a little in a mould + set away to harden.

Free the cold fowl from skin. fat + bones + cut in thin strips. Season with salt + pepper. + lay lightly here + there in the mold when the jelly hardens. Pour the remaining jelly over + let away to harden. This will fill a 3 pint mould.

Rose Leaves.

Visit the Rose bushes every day. after the Sun has dried the dew. + those which are ready to drop in pieces. shake into a basket.
They may then be spread upon a sheet to dry. + if tossed up lightly several times. the moisture will soon disappear.
Arrange them in layers in a covered bowl. with a sprinkling of fine salt. between each layer using a proportion of three handfuls of leaves to a small one of salt.
Fresh leaves + salt may be added to these every day. + then the whole should stand ten days. with a thorough stirring once or twice each day.
Transfer this stock to a large glass fruit jar. or any bronze or china ornamental jar - mixing with it -;
2 ounces allspice coarsely ground.
2 " stick cinnamon broken up fine.
Let it stand two or three weeks covered. Mix with it then; -
1 ounce ~~whole~~ allspice powdered.
2 " dried lavender leaves.
1 " whole cloves.
1 " stick Cinnamon.
1 " nutmeg. coarsely grated.
2 " Orris Root. bruised + shredded.
a few grains of musk. if fine quality can be found
a few drops of Oil of Rose. +

Geranium + violet may be added at
any time. and a little orange
flower water. serves to make it
Russier.
Now put it into the permanent
jar after this has been
prepared in the glass jar.
The jar should have double
cover. + every day of the year
if the cover are removed
+ the contents stired a little.
a delicate fragrance will be given
out. Small bags made of
silk + filled are pleasing Sachets.

Tincture of Roses.
Fill a wide mouthed bottle
with Rose leaves + pouring over them.
fine spirits of wine filling the
bottle entire. Cork and secure
it to stand week -

Sachet Powder.
A fine scent for sachet - can be
made by mixing Coriander Seed
orris root. Lavender flowers Rose
leaves + sweet flag. one ounce
of each. with one drachm of
Cinnamon + one of Mace -
Very Sweet.



Easton Historical Society

↑
Why?

Easton Historical

Geranium + violet may be added at
any time. and a little orange
flower water. Rense to make it
sweeter.
Now put it into the fermenting
jar after this has been
prepared in the glass jar.
The jar should have double
cover. + every day of the year
if the cover are removed
+ the contents stirred a little.
a delicate fragrance will be given
out. Small bags made of
silk + filled are pleasing sachets.

Tincture of Roses.
Fill a wide mouthed bottle
with Rose leaves + pouring over them.
fine spirits of wine filling the
bottle entire. Cork and shake
it to blend well -

Sachet Powder.
A fine scent for sachet can be
made by mixing Coriander seed
orris root. Lavender flowers rose
leaves + sweet flag. one ounce
of each. with one drachm of
bergamot + one of mace -
Very sweet.



Strawberry & other Syrups.

Juice 1 pint
Water 1 pint
Sugar 3 pounds
After squeezing the juice from the fruit take the pulp & pour the pint of water on. let come to a boil. Strain & if not a full pint make it so by addition of water -
Pour this on the sugar, put over the fire until sugar is dissolved, & comes to a boil -
Take it off. add the pint of juice Stir well place the fruit & let just boil. When cool strain & bottle.

Blackberry Cordial.

2 quarts B- juice,
1 pound Loaf sugar.
4 grated nutmegs.
½ oz ground Cinnamon -
1 oz ground cloves -
¼ oz " allspice -
Simmer 30 minutes. Covered.
Strain. When cool. add
1 pint French brandy. bottle. cork.

Currant Wine.

Fully ripe fruit.
Strain juice thro' cloth
To 1 quart juice, 1 gallon water -
3 lbs brown sugar. to each gallon -
dissolve in the water before mixing -
Fill with ~~juice~~ water the same fruit as it ferments. 6 weeks time.

French way- Brandy Peaches -

3/4 Peck Peaches,
6 lbs Loaf Sugar,
1 quart white brandy,
Monis white Peach the best.
Just one Boil peaches in ~~about~~ pot ~~for each~~ water ~~to cook~~.
Rub off skin.
Throw into cold water as skins are removed.
It preserves color & hardens them,
Lay on a dish to drain, & cover closely,
as air will darken them.
Take ½ the sugar & make a syrup,
Boil peaches till tender in it.
Take them out, & add remainder of sugar
to syrup, skim, & when clear, pour
into a pan. Then add the brandy,
Cover till cold. Put peaches in
jars, & pour over them the syrup.
Cork jars tightly, & seal -

Blood Peaches. A.C. Ames.

Best are to be found the last of September or first of Oct.

Have a large Kettle of water on the stove. Heated to nearly boiling point: but not boil.

Weigh 10 lbs of Blood Peaches Put them into the Kettle and in about 10 minutes Pee if the skins nice peel off readily.

Get them remainin until they nice. Weigh 10 lbs more. in readiness to put into the same water when the others are taken out.

Weigh 10 lbs of Sugar - Granulated is as good as Crushed I

If to stand over night. put the first peeled 10 lbs into a deep dish Earthen, and pour over the 10 lbs of Sugar. Do so with the others. Keeping each 10 lbs separate as it is an easy weight to cook at once —

In the morning put one 10 lbs with sugar & syrup formed into a porcelaine Kettle. Stand over fire & by early morning the back of a wooden spoon gently crush the peaches & thro' the syrup occasionally stir to prevent scorching. When boiled about five minutes remove to table. and with a perfect remove every particle of skin. Put into the Preserving all

the way down among the peaches.

Be sure & not can until the above is effectually done.
Have four cans in boiling or very hot water upon the range. Take one at a time & set upon a plate. If a pint-can. 14 peaches will be enough to put in & then fill with the syrup very full — not a bubble of air must be on the liquid. If there is. scoop it off. Cover while hot. & continue.
If occasionally a peach is not enough to loosen the stone. do so. as the stones are large —
In that case add one more peach or as many as will fill to the same point as if no stone —

If the peaches are not to be prepared over night. —
Proceed to put 10 lbs as on first page & put into a Kettle Pour over the sugar in layers if you can. & place on the stove. Without a drop of water. Then your syrup will soon form. but be very careful to not let it burn.
These are purple and rich. Pint cans are preferable to have to open —

California Peaches.

Get large and ripe but not too soft peaches. Say just ready for eating.
Weigh 10 lbs as in preceding rule — & 10 lbs of Sugar (crushed)
Make a syrup with about 1 quart of water to the 10 lbs. & if you think it not quite enough to dissolve the sugar add a pint more — or perhaps a Tea pint will do.
When sugar is dissolved & boiling skim well —
Drop in the peaches & let boil till they begin to seem transparent & show signs of dividing. Then remove and carefully a peach in a silver ladle in left hand with the right divide the peach with a silver fruit-knife & scraping off the stone which will drop into your Kettle. Half fill the Hot cans with the flesh of peach & fill with syrup. Put two stones into each can to keep the peach stone flavor — Then skim out the remaining stones & what syrup may remain put in Hot cans for reserve syrup when short —
If to be put over night. do as for blood peaches —

For.

Mixing Soft Gingerbread on Page 169.

Beat the 2 eggs in Gr bowl
1 Cup Sugar added & beaten next.
2/3 Cup Butter next.
1 Cup molasses next.
1 Scant heaping Tea Spoon Soda dissolved in a tea spoon full of hot water, next.
Beat well.

+ 1 Cup Milk or cold water next.
1 heaping spoonful ginger next
3 Cups flour. Measured before Sifted & then sifted into Mixture.
Moderate oven.
Will often bake in 10 or 15 Mts.

Touch it with Your finger & if it springs up again it is done—

Delicious if done as above.

Corn Pudding.

3 dozen ears of Corn -
1 Qt " milk.
3 or 6 Eggs - Gr choice.
6 Boston Crackers pounded fine.
a little sugar - & salt.
Bake slowly 3 or 4 hours.

Soft Gingerbread.

1 Cup Molasses
1 teaspoon Soda diss'd in molasses
1 Cup Sugar.
2/3 cup butter. worked a little with the sugar.
2 Eggs.
1 teaspoonful of Ginger
a little salt.

Corn Oysters.

Grate corn until you have 1 pint.
Add 1 egg beaten thickly,
1 tea cup flour sifted,
½ gill cream,
Little salt,
Drop from spoon into very hot fat,
& fry like oysters.

...ened with water

Cooling Drinks.

Measure a pint of sound thoroughly washed and drained raspberries; pour over them one cup of sugar & mash with a potato masher or a spoon in a china pan.

Strain the juice thro' a wire or lace strainer pressing & squeezing until there is nothing left but the seeds.

To each cup of the juice add a cup of water & the strained juice of two lemons.

The next step is to cool it. It is easily accomplished by pouring it into a granite ware pitcher.

Cooling this way is better than putting ice into the drink. For melting ice dilutes it. & there is always a possibility of dangerous impurities unless artificially made.

Typhoid fever may be contracted from pure ice or Lake ice.

The above rule may be regarded as a unit rule - & by multiplying any quantity can be made -

Multiply each item by 2 & a pint of drink will be made - Multiply by four & 2 quarts will result - If raspberries are not in season use raspberry jam thinned with water

Claret Cup or Plain Punch.

The "Claret Cup" of the English is a simple beverage of Claret, water, lemon juice & sugar - California or Virginia wine if known to be of pure grape juice, & passably good quality may be found at 25¢ a bottle. But the better the claret, the better the Punch -

Rule. One cup of wine.
One " " water.
2 tablespoons sugar.
2 " " Lemon juice.
Mix ~~as~~ to sweeten. ice cool.
Strain & cool in ~~ice~~ chest.

Excellent for the sick.

Claret Punch Par Excellence.

Not intoxicating & may be drank ad libitum.

The ingredients are -
2½ quarts of best Claret wine.
2 quarts " water.
1 quart Syphons of Soda water.
The juice of 12 lemons.
1½ Cups French Brandy.
8 Cups of Sugar.
4 cups " Pineapple Syrup.
4 cups " Strawberry Syrup.
One pint of whole carefully washed Strawberries.
6 very thin whole slices of pineapple. 24 very thin slices of Lemon (seeds removed)

Before making, collect & carefully measure all ingredients.
Make the pineapple & Strawberry Syrups first, unless you buy them all prepared -

Strawberry Syrup is made by removing hulls, & washing 3 boxes of best fruit; Drain them. Sprinkle over a cup of sugar - with a fork or masher press well. When sugar is dissolved strain the syrup thro' a sieve or cloth.

The Pineapple Syrup for

Foregoing recipe is made by
Saving carefully 2 large ripe
pines. Peel them down the
sides on the outside.
Cut them into small pieces.
remove the hard heart. +
chop in a pie in a pan.
with a cup of sugar sprinkled
over. + as soon as it dissolves
strain it.

All of the lemons must be
rubbed with a vegetable brush.
in cold water.

All the ingredients excepting
the soda. may be put into
the punch bowl 3 hours
before required. ie.
pine. water. brandy. syrups. sugar
+ slices of fruit.
A certain mellowness of flavor
is obtained.

If not practicable to place the
bowl in the refrigerator, then
place it in a tub of iced water.

At the last moment. just
before serving. the cold
soda water is to be added.

Continued next page.

Suggestions!

Never use claret punch. because
claret should not be drunk
very cold. also because of possible
impurities of the ice.

But if to be served during a
whole evening + it becomes too
warm. a piece of artificially made
ice may be added.
This is enough for 50 persons.

By dividing each item in it
exactly by 2. the amount
required for 25 will be obtained.
Divide this last amount by
2 + you have same sufficient
for 12 persons - + so on -

The Claret-punch is as follows;

1 1/4	cups of claret-	(half pint cups)
1	" water	
2	" soda water.	
1 1/2	lemons - juice.	
(three sixteenths) 3/16	of a cup of brandy	
1	Cup of sugar.	
1/2	" pineapple syrup.	
1/2	" Strawberry "	
a few	Strawberries.	
1	Slice pineapple	
3	slices lemon -	

This will make a quart of punch.
If fruits are not in season. canned will
do. Straining + straining fruits.
Equally as good as if fresh.

Tea Punch.

A very good cool drink may be made with tea. lemon syrup and sugar -
For the tea take
1 part Oolong.
1 part Young Hyson.
1 part Gunpowder.
1 part Imperial
1 part Japan
2 parts Eng. Breakfast.
Unless a very large amount is required Measure a tablespoon.
This mix -
Of this tea take a teaspoon.
Pour over it a cup of boiling water & let it stand in a hot place 3 minutes.

To make the lemon syrup.
Boil a cup of sugar & a third of a cup of water together for five minutes. Then when taken from the fire add a third of a cup of strained lemon juice & it is ready.

The punch is a mixture of equal parts of tea. lemon & water.

The Unit rule is; -
1 cup of tea
1 " " lemon syrup.
1 " " water mixed and cooled in a refrigerator or pan

of iced water.

Some may think it as well to use sugar. lemon juice. tea & water; but it will not -
For the mellowness & flavor of this really delicious drink is due to two things.
First; the cooked syrup.
and Second to the blended teas.

If one has not such a variety a passably good quality may be made by mixing Eng B & Gunpowder teas in the proportion of two to one respectively.

Mary A. Boland.

178

Foam Sauce.

½ cup sugar -
1 egg.
Beat together lightly.
With ½ wineglass sherry wine.
Just as to be sent to table.
add ½ cup boiling water.

179

Chow Chow Pickle

One peck of cabbage (or cauliflower) cut fine. Six large onions cut fine. Salt them sparkly & let them stand all night. Press out the water. Let the vinegar come to a boil, drop in the cabbage & onions & let them remain a few minutes. Take them out & put them in a large earthen jar. Mix a half table spoonful cold oil, half a pound of ex mustard, 2 ½ of turmeric mixed sugar, celery seed, ground cloves, mace, ginger, stirring, 1 cup of mustard and a little red pepper cut up fine. Boil these with the vinegar add a small piece of alum & strain them crisp & pour over pickle

Callie's own handwriting.

Bda's Mustard Pickles.

Brine
4 quarts Cold water.
1 Scant pint Salt.
Put into 4 Gallon jar - (earthen crock.)
Then add
2 quarts Cukes. Cut 1st length then 1/2 the 3
Cukes about 4 inches to 5 in long.
1 quart small green tomatoes Sliced.
1/2 Cauliflower (by the flower.) good size.
4 good sized green peppers.
1 quart small white onions. whole.

Break Cauliflower into pieces.
Not too small

Let stand over night in brine. (all.)
Drain off water in the morning.
Now -
Take 1 Cup flour (coffee cup.)
6 Table Spoons Mustard.
1 " " Turmeric powder.
Mix the three with vinegar to a
smooth paste.
Add 1 C. Cup grn. Sugar.
2 quarts Vinegar.
Boil this it thickens
Stir constantly & Continually
Stir. stir. stir. d[illegible] it scares it at second.

Add cukes & Caul. p[illegible]pers. onions.
Let boil up hard [illegible] ee.
Be [illegible] e & follow all directions.
As Martha Sutton does.

Bda's Mustard Pickles

2 quarts Pickles (Cukes)
1 " Small green tomatoes.
1 1/2 Cauliflower. (by the flower)
1 quart small whole Onions.
Brine 4 quarts water
1 Scant pint Salt -
Pickles 24 hours in it
Then heat in brine just
enough to scald them.
Drain -
Add 1 cup flour
[illegible] cup Sugar
[illegible] Tablespoons Mustard
1 Tablespoon turmeric mixed
with vinegar to [illegible]
Stir constantly
Do not dare let it
& be sure it [illegible]

After you have Mustard
with pickles in stone
jar - wash pickle -
putting in boiling
or the mixture may
Scorch - Be sure &
follow directions as

Martha Sutton
does -

PHONE 570 BACK BAY.

Boston, Mass., ... 190

M. ..... C. Adams

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C. M. C. Adams

C

Dec 23 - 1898

42 Dz Doughnuts
21 " Print Butter
21 Jars Rasp Jam 6 lb
21 Bx Jumbo Raisins
21 " Cheese
21 Bx Celery
21 " Dates
63 " Sugar

Furniture Polish —

4 Tablespoons Linseed-oil,
4 " " Turpentine,
1 Teaspoon Lemon Juice,
10 drops household Ammonia
Shake well — + shake every time
you use your cloth.

Apply first with chamois cloth
Rub dry with soft handkerchief
Finish rubbing with flannel —

To polish brass —
Use Steamboat-lights,

Brick dust sifted
moistened with linseed-oil,
for steel — Rub briskly
+ rub dry.

Martha's Fried Oysters.

Drain off all liquor —
Pound biscuits over a clean towel.
With another towel pat off
all moisture. laying it silkily
over the oysters.
Sprinkle over them a little
pepper + very little salt — +
dip in flour —
Have a kettle of lard
boiling on the stove —
While the fat is approaching that point.
you must have the yolks
of 4 eggs beaten a trifle in a
saucer — Dip each oyster into
it + lay on a platter —
Having prepared bread crumbs
by pulverizing stale bread thus: a
sieve. next + roll the oysters in
them + lay them on a platter.
Swell (without allowing it to
sizzle) a piece of butter as
large as two duck eggs —
Dipping the oysters into this
then again roll in crumbs —
Have of wire kettle handy.
On the bottom lay fingers
as many as will cover it.
Hold back of kettle on a long
spoon + plunge it up + down
into the boiling fat — until a
delicate brown — Take them
out a into a hot sheet iron pan +
stand into the oven with door
open — Fry another lot 4 or 5 oysters in a

fried all are done -
In the Kettle of fat many
crumbs can collected —
Thro' a colander fine pieces
into a clean granulized Sauce-pan
turn the fat + ~~sauce~~ wipe the
Kettle with a damp cloth -
If you hide it. it may crack
So the cloth is safer —
Turn the fat back + place it
on the front coven to boil again.
Just as you are to serve the
course - put all the oysters
into the wire Kettle + plunge
in to the fat - for a last crisp.
Be sure that the fat boils.
or your fry will be Soddin.



Miss Cogswell - Fruit Cake -

1¼ lbs sugar.
1¼ " butter.
1¼ " flour.
1¼ " Currants
½ " Raisins stoned & chopped
¾ " Figs cut fine.
¼ " Almonds cut up
1 dozen eggs
½ glass Brandy.
½ cup molasses
¼ oz cloves 2/3 oz mace 3/4 oz nutmeg.
three quarters 3/4 lb Citron
1¾ teaspoon Soda
½ oz Essence Lemon

Bake moderate oven.
Two hours — 3 hours or nearly.

Patti's Cold Cream.

2

1 pound Mutton Tallow.
Try it out upon a small alcohol stove, allowing the grease to slowly simmer out; until there is a skimming cup juice of tallow.
Run it thro' a fine silver wire sieve.
Stir into it an equal quantity of Glycerine
Into this put a few drops of perfume. Stirring all gently mix it beginning to harden.
Then put it into small stone jars.

The above is the finest cold cream.

Every night Patti massages with that cream, and if there are wrinkles her maid rubs it in.
Morning she rubs it off.
Cold cream has drawn clear line from Patti's face.

Creamed Lobster.

3½ lbs Lobster for 6 Casseroles.
Cut in small bits.
Add 3 Table Spoons Salad oil,
heap 1 " " butter,
1 " " sharp vinegar,
juice ½ salt. spoon ½ Curry
powder pepper + salt (a little)

Make a white Sauce of
¾ pint milk. boil in an onion,
mix a heaping Table Sp flour,
cook well. Stir in Lobster
Adding nine glasses sherry,
Cut fine fish long enough
to heat Lobster.

Escalloped Lobster

Chop fine an onion fine.
Put it into a Sauce pan with a
tea cup of milk. When the onion
is cooked add a table spoon of flour
To this add two table spoons Worcestershire
Sauce. two of Cooked tomato teaspoon
of Curry. To this a lobster weighing
6 lbs. chopped fine. + stirred into
the sauce. Add cream to moisten.
Cut off under shell.
Scrape out its back in a pan
fine with lobster. cover with
fine bread crumbs + bits of butter —
brown in oven —
If You use two small lobsters
slip one shell into the other.
very. very. nice.

Halibut à la Crème.

½ lb Halibut (or a pound)
boil in salted water.
Remove skin & clear the fish.
Boil a quart of milk
mix a piece of butter size
of egg with 3 tablespoons flour,
& stir into milk graduately
Add ½ a large onion chopped fine,
pepper & salt & stir on fire
till it thickens.
Butter dishes. Fill with
Layers of fish, Sauce & cracker
crumbs. Having the latter on top.
Bake a half hour in one
large dish & in smaller
dishes perhaps a little less.
Stand in pan with a little
water —

Another. Delicious.

Boiled Halibut picked in pieces with fork,
Sprinkle Salt & Pepper over —
Sauce of 1 quart milk ¼ lb flour.
2 Slices onion or more & parsley
if you like.
Put on fire. stir till like a
thick cream. Take from fire
add two eggs. ¼ lb butter. Strain
thro' a Colander —
Butter nice pour dish.
Layers of fish & Sauce
Having the top Sauce —
Fine crumbs & bits butter.
Bake a half hour —

Fine.

Broiled Sardines.

Drain from oil & use
Scaled, removed.
Put in to an oyster broiler
broil 2 or three minutes
over a brisk fire
turn every ten seconds.
Dispose on slices of toast
on a hot dish. Spread
each one with Maître d'Hotel
butter. Garnish with lemon
quarters. equal in number
to slices of toast, around.

Halibut à la Crême.

½ lb Halibut (or a pound)
boil in salted water.
Remove skin & bone the fish.
Boil a quart of Milk
mix a piece of butter size
of egg with 3 tablespoons flour,
& little Milk gradually
Add ½ a large onion chopped fine,
pepper & salt & stir over fire
till it thickens.
Butter dishes. Fill with
Layers of fish. Sauce & cracker
crumbs. Having the latter on top.
Bake a half hour in one
large dish & in smaller
dishes perhaps a little less.
Stand in pan with a little
water —

Another. Delicious.

Boiled Halibut picked in pieces with fork.
Sprinkle Salt & Pepper over —
Sauce of 1 quart Milk ¼ lb flour.
2 slices onion or more & parsley
if you like.
Put on fire. Stir till like a
thick cream. Take from fire
add two eggs. ½ lb butter. Strain
thro' a Colander —
Butter nice pour dish.
Layers of fish & sauce
Having the top sauce —
Fine crumbs & bits butter.
Bake a half hour —

Fine.

Quimby's Cure for Dropsy.

1 pint best Holland gin.
Ashes of 5 best Havana cigars —
Break cigars in pieces & burn to ashes.
Put ashes into gin.
Dose a tablespoon 3 times a day

"25 years ago a friend 25 yrs old was sick with dropsy was treated by a Penobscot Indian with the above. When everything else had failed to effect a cure — He was so badly swollen that the flesh burst in many places — He weighed 285 lbs — but by this treatment was reduced to 175 lbs in 2 weeks time. He was entirely cured in a few weeks time. Another cure was of a man of 25 — sick 18 months — in bed 8 mths — In 3 weeks swelling gone except ankles. Recovered in a short time —

W. D. WHEELER, PH.G. 1897 MAR 14 BOSTON.

1 Dr. Hydrocyanic 3ij
Dr. Belladonna 3ij
Aqua 20 drops in water
Dose required — it may
be repeated in 2 hours
S. P. Cline for Mrs. Ames

For Common Passion of urine

Halibut à la Crème.

½ lb Halibut. (or a pound)
boil in salted water.
Now Remove skin + flake the fish.
Boil a quart of Milk -
Mix a piece of butter size
of egg with 3 tablespoons flour.
Stir into Milk gradually
Add ½ a large onion Chopped fine.
Pepper + Salt + stir on fire
till it thickens.
Butter dishes. Slice with
Layers of fish. Sauce + cracker
crumbs. Having the latter on top.
Bake a half hour in one
large dish + in smaller
dishes perhaps a little less.
Stand in pan with a little
water -

Another. Delicious.
Boiled Halibut picked in pieces with fork.
Sprinkle Salt + Pepper over -
Sauce of 1 quart Milk ¼ lb flour.
Slice onion or more + parsley
if you like.
Put on fire. Stir till like a
thick cream. Take from fire
add two eggs. ½ lb butter. Strain
thro' a Colander -
Butter nice your dish.
Layers of fish + Sauce
Having the top Sauce -
Sift crumbs + bits butter.
Bake a half hour -

Fine.

Macquarie

HOW TO CROCHET NECKTIES.

The Herald Gives Directions for Making the Pretty Trifles.

A sudden epidemic of crocheted neckties has broken out among young men, and all their girl friends are kept busy in making the pretty trifles. Assuming that the HERALD knows everything, a correspondent from a remote town has written, asking the directions for making them, and it is with great pleasure that the information is given.

It will require to make a four-in-hand [illegible] make the scarf, if the directions are [illegible] fully followed. The most popular colors [illegible] black and cream white, but, as gentlemen wear a great variety of colors, you can have a wide choice; there are deep wine shades that are very rich in effect, and handsome dark blues. All the colors will bear washing, as the silk is prepared with special reference to that need. The writer has seen a white scarf of this kind which had been worn a long time and washed frequently, still retaining its original lustre and beauty.

All that is needed is care in the washing; use quite warm water and olive oil soap or even ivory soap. It is, after all, in the quality of the soap that the success of the washing depends.

The best way of making them is to begin in the middle of the narrow band that goes around the neck, do one end, then taking up the stitch where the work was begun do the other half of the narrow band of the neck and the other end.

Chain 16 stitches, which will form the basis for the row of three shells, which make the width of the narrow band.

After you have made your chain of 16 turns, and counting back, do five double crochet stitches into the fourth stitch of the chain; do one single crochet into the eighth stitch of the chain; make a chain of two; then do five double crochet stitches into the same stitch in which you did the single crochet, that is, the eighth; do one single crochet into the 12th stitch of the chain; make a chain of two and do five double crochet stitches into the same, or 12th stitch of the chain; then finish the row of three shells, by making a single crochet in the last, or 16th stitch of the chain.

For the next row turn the work, chain two, do five double crochet into the single crochet that finished the second row; do one single crochet into the chain of two made in the previous row, chain two and do five double crochet into the same chain of two into which you worked your single crochet. Make a single crochet into the next chain of two of the previous row; then chain two, and do five double crochet into the same chain into which you worked the single crochet. Make the next shell the same way, and finish the row by doing a single crochet into the fourth stitch of the top of the last shell in the previous row. All the rows are done in the same manner.

Continue in this way, working around the shorter end of the scarf until you have a piece five inches long, then widen one shell in every row until you have six shells. The first increase is made by making two shells instead of one on the middle one of the three shells; that will give four shells; the second increase is made by working an extra shell at the right of the centre, and the third increase is made in the same manner. When you have your six shells, work a piece seven inches long, thus completing the short end of the scarf.

Begin again on the narrow band and work in the opposite direction with three shells until the entire length of this narrow band is 10 inches; then widen as before, until you have seven shells, increasing to the seventh in the third shell of the row, and continue working for 14 inches, or until the silk is exhausted.

By following these directions exactly, you will find your scarf a success. Of course great care must be taken to do the work evenly, and any irregularity will spoil the effect. Careless workers should never undertake a piece of work like this. Keep your work, even when you use black or dark colored silk, wrapped in a fine handkerchief, and don't muss it about.

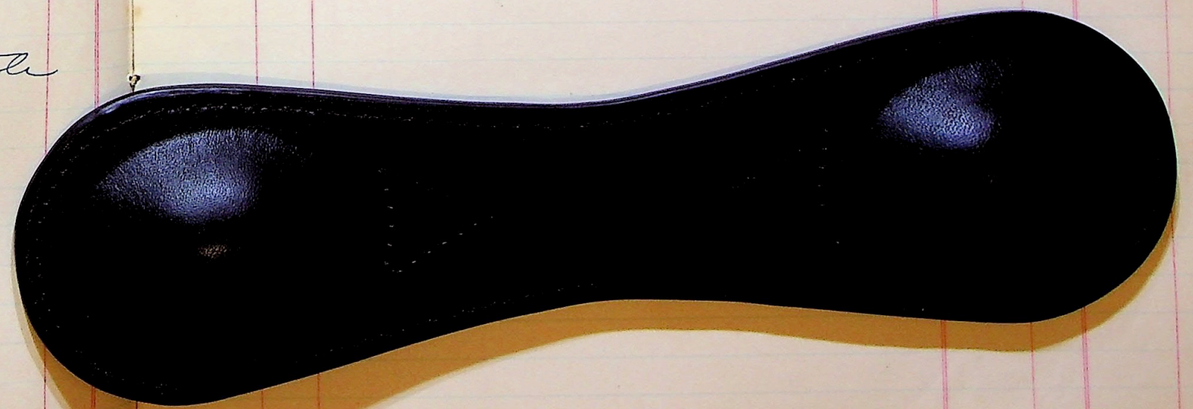
Beat white Cheese balls —
of 3 eggs. beaten stiff + dry.
1½ Kitchen teaspns grated cheese.
Dredge over it an even teaspoon
flour. mix with eggs — +
Roll in balls size of Eng. Walnuts.
(For 9 this Rule) Roll in bread crumbs.
Fry in lard, not too hot —
or they will be too dark.
Serve with olives, celery
radishes + Crab Pears —
Saratoga Chips are nice to serve,
Just put little butter over
them, put in oven, just
brown a bit. Serve hot.

Nice Omelet.
1 large cup boiling milk,
1 " table sp flour wet with
cold milk. Stir into milk while
boiling. Whites of 2 eggs —
Turn milk over them —
Have ready beaten whites
Add lightly. Salt —
Fry a cup at a time —

a cheese dish.

Take very thin slices bread,
trim off crust —
Lay in buttered pan —
Cover with thin slices cheese,
Beat well. eggs enough to
pour over + cover the slices,
Season with pepper + salt
+ pour over —
Put in a moderate oven,
bake till eggs are set,
Serve while hot —

Dumplings,



Peaches pickled. M. Gilmore.
10 lbs fruit.
1½ pints vinegar.
6 lbs white sugar.
1 ounce Cayenne stick cinn -
Whole, cloves.
Put syrup on to boil,
Rinse, put peaches in
many as possible.
boil tender if peeled
if not Rinse twice.
Can them.

20

1

Pickled Limes —

1 gal. Limes —
1 pt. brown Sugar -
1 pt. vinegar —

Put limes into cold water boil ½ hr -
Turn off water —
Pour cold water again & boil ½ hr.
Pour water off —
Cut limes across the round &
Circumference & take out seeds -
Boil Vinegar & Sugar —
2 to 1 in a 3 gallon jar - add
2 sch. oz whole cloves — & let
boil - but do not strain them
out when you take the scum
out —
Put syrup into a pitcher —
Let stand till cold
Pour it over limes — & in
five days begin to devour
them.

"Farmers Special Brand Sifted melting Sugar Beat"

Baltimore Rocks.

1 tablespoon butter & lard mixed.
1 egg, salt, level teasp sugar -
little more half pint slightly
warm milk & 1 good quart flour,
½ yeast cake dissolved in ½ cup water.

If wanted for breakfast or luncheon
mix over night -
If for tea, mix in morning.
After mixing at night, put
a little lard on surface
to keep from hardening.
Mix with a spoon sure,
Roll & cut with biscuit cutter,
dip one half top in melted
butter & lap over other half -

Rye Scones.

butter size of walnut,
melted & mixed in a cup
of sweet milk.
½ cup Rye flour sifted
heaping full with wheat flour,
Well mix if 2 tablespoons sugar,
1 heaping tablespoon Baking
powder -
Add first yolk of an egg
beaten light, & last the
white beaten stiff.



Huckleberry Cake –

½ Cup butter.
1 " Sugar.
½ " Milk.
2 " Flour.
1 egg. ½ tea spoon Soda.
1 tea spoon cream Tartar.

Corn Oysters.

½ can Corn – or 1 pt fresh corn.
Cup flour. 2 tea spoons sugar.
heaping tea spoon Salt. 1 egg.
½ Cup Milk –
Beat egg light; add Milk –
Pour in flour. beat well.
add salt & sugar –
Mix & add corn.
Drop into boiling lard by tablespoons
Cook 3 minutes. Serve hot.

Wafers for Lunch or Tea –

1 pt Sifted flour.
½ table spoon each. butter & lard. little Salt.
Mix lightly with Milk or water – (not too much)
Take pieces of dough, size of walnut – roll
thin as paper to size of a saucer –
Butter pie tins. roll. cut with top of
pepper box, or tiny cutter. roll in out;
Bake in moderate oven.
Serve with butter.

Bread Sticks.

1 pt flour.
½ " Milk.
Table spoon butter,
½ tea spoon Salt.
Table spoon Sugar.
Raise 2 hrs. (How can it – without Yeast –)

Thin Corn cake. Martha Lincoln, 1884.

1 Cup corn meal –
water enough to wet it;
2 Tablespoons flour.
1 " " Sugar,
2 " " melted butter, Salt;
Spread Joyful thin on tin sheets

Griddle Cakes.

2 coffee cups sour Milk,
or butter Milk –
1 tea spoon level Soda dissolved
in hot water. Flour to pour.
Grease griddle with Salt-pork,

Ames Cup Cake.

1 cup butter.
3 " flour.
2 3/4 Sugar -
1 cup sour milk. Soda to sweeten.
5 eggs. Salt & nutmeg.

Sour Cream Cakes -

2 cups Sour cream.
1 teaspoon soda
1/2 " " Cr Tartar,
Sifted into 1 quart flour.
1/3 teaspoon Salt.
Roll out very thin.
Bake quickly.
When done. Cut into a space
with Knife & lay in butter.

Corn Cake -

Butter size of an egg
1/2 cup each of flour & meal.
Tablespoon Sugar - 1 egg. Salt.
Milk make nice batter.
1 1/2 teaspoon baking powder.

Lady Cake. Ames family rule.

1/2 cup butter.
1 1/2 " Sugar.
1/2 " Milk.
Whites 4 eggs.
1/2 teaspoon Soda.
Level " " Cr Tartar.
Lastly 2 cups flour. Almond flavor.

Fruit Cake -

1 cup butter.
2 " Sugar -
4 eggs
1 Cup Milk.
1 teaspoon Cr. Tartar.
1/2 " " Soda.
2 cups stoned raisins
3 1/2 " flour -
2 cups fruit. (Eng. Wal. chopped)

Mixed Cake -

Take Cup Cake (Ames)
add spice. currants citron
stoned raisins. little
brandy. Put in pans -
Bake one with Ames Cup Cake.
for Lady Cake -

Ginger Snaps, Alice.

1 Cup molasses.
1/2 " sugar.
1 tablespoon ginger.
1 tea spoon soda. in
1/2 cup softened butter.
Sifted flour to roll thin
Heat molasses, put it over all.
Cut + bake quickly.

Cream Cakes.

1/4 lb butter.
1/2 pint water.
2 cups flour.
5 eggs. salaratus.
Boil water + butter. stir in flour while boiling. Set mixture to cool.
When add eggs separately beaten.

Custard for filling.

1 pt milk.
1 cup sugar.
1/2 " flour.
Two Eggs.
Boil milk add the above while boiling.
Flavor with lemon or vanilla.
a pinch of salt.
When Crust is cool drop it in pans size you want Cakes.
Open small space when done
and add sauce -

Tiny Cake -

5 eggs. leave out 2 whites.
1 Cup butter good measure.
2 " pound sugar -
1 scant-cup milk 1/2 teaspoon Soda.
3 1/2 cups flour. 1 tea spoon Cr. Tartar.
Nutmeg

Sour cream cake.

1 Cup rich sour cream. (add butter if not rich.)
1 " brown sugar.
1 egg.
1 Cup stoned raisins.
Teaspoon Soda.
2 cups flour (or make as thick as cup cake)
Cinn. Cloves. Nutmeg to taste.

Sandwich-Rusk -

2 lbs dough.
1 " sugar.
1/2 cup butter.
2 " raisins.
4 eggs - Spice
Teaspoon Soda.

Currant + raspberry jelly

To every 10 gills currant —
6 " raspberry.

Cucumber pickle,
2 quts cukes. 1 pint salt,
Put in a jar Run, pour boiling water over to cover.
Scald the brine 3 times & pour back —
Stand 3 days in last brine,
drain, put in stone jar, pour scalding
vinegar over them. Then put into spiced
Vinegar, as you wish to use them.

Layer of cukes —
" " onion
" " spices, cloves, allspice (only a few)
green peppers. Put spices in bag.
Alum size of walnut — (powdered)
pour fresh vinegar (boiling)
cover tight. Stir often to keep
from moulding.
Men to be used — they are nice
put into pineapple juice a
few days —

Spanish Pickle S.E.7.

Twelve grand sliced green tomatoes
Two " onions sliced,
One " green peppers " ,
One tea cup Mustard seed,
3½ Cups Sugar,
2 tablespoons Celery seed,
Two heaping tablespoons each
of Ginger, Whole Cloves. Allspice.
Gallon vinegar, or enough to cover —

Peaches

10 lbs peaches.
6 " Sugar.
1½ pints vinegar,
Cloves + Cinnamon sticks,

~~Pineapple~~

S. E. 7th ice cream,
1 quart cream
2 " milk.
Sweeten + flavor.

Oyster Soup.

Boil 3 pints milk.
Braid two teasp flour with
one ounce butter.
One teasp white pepper -
two " " Salt -
Milk come to a boil.
add mixture, & toss in
two quarts oysters.
Boil up once - no longer -
Add a teacup rich cream
Make 10 minutes before serving.

Corn Soup.

Boil grains from 12 ears of corn
20 minutes in 1 quart water.
Add 2 quarts milk -
½ oz butter, rubbed into two
tablespoons flour -
In taking up add yolks of 2 eggs
You can also boil the
Cobs in if you wish.

Clam Soup

1 quart clams cooked 20 mts in own
liquor. Salt pepper & table spoon
flour. worked into butter size of egg.
Add a pint & a half hot milk. & egg.
boil up once - strain & serve -
Cream on top of this made.

Bridgie of Tomato.

For 1½ pints milk,
take 1 pint stewed tomato.
with 4 cloves - a large onion
cut fine. Cook thoroughly,
add. two heaping tablespoons flour,
two table spoons butter beaten
light. Cook this in the
tomato. Remove from
fire strain thro a fine
sieve. Set away till cold.
For 4 minutes before dinner
stir in your 1½ pt milk cold,
let be in range boil up once
Serve immediately.

Clam Soup.

Boil 1 peck of clams in shells.
Of the juice take as
much as you require to fill
number of cups.
Put it in boiling pot
& on the top put whipped
Cream — Delicious.

Oregalle Soap.

For washing nice prints & woollens.

Slice into one quart of oregalle
2 lbs best yellow soap
Set on range. let simmer till
Soap is dissolved.
Add a tablespoon salt —
pour into pans. let harden.
Cut in bars & dry it.
Nice last Fifty.

Bouillon.

a knuckle shin beef, 5 lbs or more,
Cut up & put in pot - with
2 quarts cold water,
Tablespoon salt, 3 large onions,
some stalks of Celery
Let simmer an hour or more
& strain well before putting it
boil.
Cook 12 hours in all.
Before using strain off fat
fat - take fine grater
& rub to use - & add to it
an onion fried in butter &
Celery salt - & simmer it for
a half hour. Strain till
clear as a crystal.

Chicken broth

For 6 people. one fowl - large,
cut in pieces. break bones,
add 2 quarts Cold water
Salt & pepper.
Boil till reduced to 1 quart,
(about 3 hrs).
3/4 of an hour before removing it -
add teaspoon rice well washed,
Strain thro' a fine sieve
Set away to cool.
Before heating remove fat.
Whipped Cream on top
delicious.

To Frappé Champagne.

Put into a pail small pieces of Ice, a layer of coarse Salt, till pail is nearly full - put bottle into it. Keep neck free from ice. Turn it every 5 min. Serve 25 minutes after putting in pail. Sherry should be decanted an hour before dinner, & put in ice closet. —

Wash Blankets.

Into a dry tub put ½ pail Household Ammonia. Lay blanket lightly in it. Immediately pour on it warm water to cover it. This loosens the grime thro' the wool, cleansing the fibres. Press & stir about for a time, then put in a tub containing warm water only. Same rapidly add pail water. Souse about for a time. Lightly run thro' a wringer. & shaking it dry quickly in fine air. Each blanket has its own fresh water.

For Oriental Rugs - Rub with a cloth wetting from a quart of hot water & tea spoon Ammonia

Mead —

3 pts White Sugar -
1 " Molasses -
¼ teasp Soda.
3 oz Tartaric acid.
½ oz essence Sassafras.
2 quarts boiling water.
Dissolve acid in one quart.
Add sugar & boiled to other,
Put the together & let come to a boil - a few minutes.
Strain thro' cloth & when cold add essence. Bottle it.

Iced Tea.

6 teaspoons tea,
5 lemons,
Scant pint Sugar -
2 pints water.

Sauterne with Oysters,
Sherry with Soup & Fish,
Champagne with Meat & plat de resistance,

Romaine Punch.

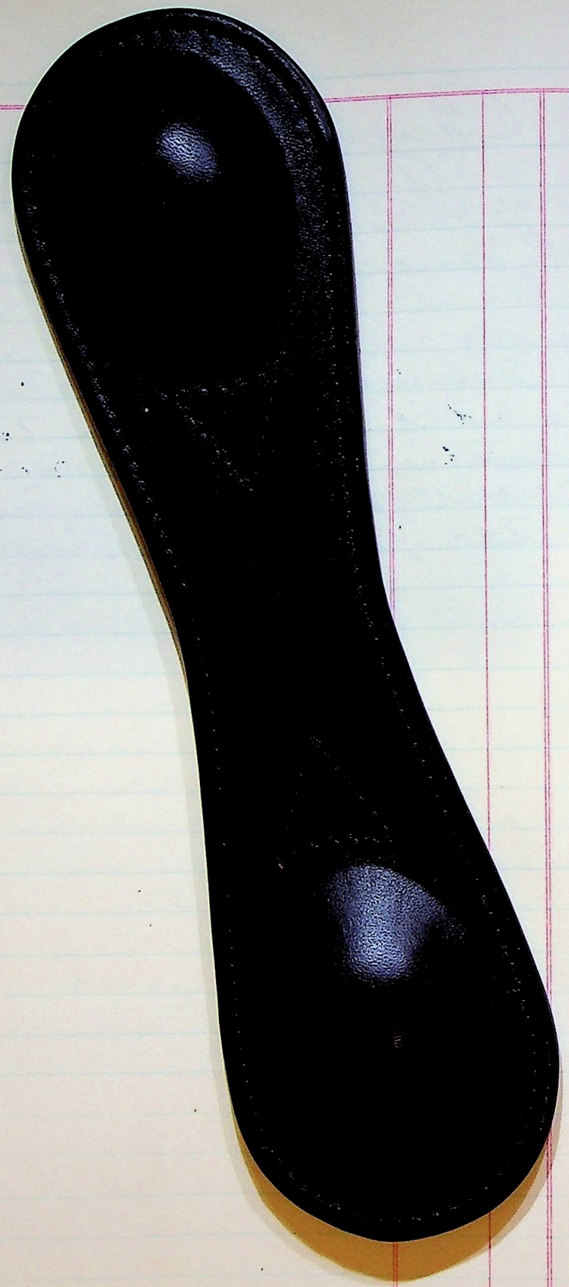
Mrs Potter Palmer.

Boil a quart of water & a pint of sugar a half hour.
Add juice of 6 good sized lemons & 1 orange; strain & set away to cool.
Prepare thus.
Boil 1 glass of sugar 1 of water 18 minutes, while boiling. Beat whites of 2 eggs stiff, with these pour the hot syrup slowly, beating all the time & continue to beat when all is in. Set away to cool.
Place the pint-mixture into the freezer & freeze turning continually 20 minutes.
Take off cover, remove beater, add 1 glass sherry, two tablespoons Jamaica rum & the meringue mix well into the frozen preparation. Cover. Set away like ice to serve.
Serve in punch glasses between entrees & roast.

Cough Medicine. Mother Ames.

½ oz each of Sarsaparilla root. sliced
Licorice. Caraway seed -
Scant ½ oz Senna -

Put into a quart Cold water & boil it down to a pint. Strain it & put in one half pint molasses. Simmer it. Add ½ pint whiskey.



Yeast. Lu M.

Twelve large potatoes
Boil & Mash -
One cup flour mixed smooth
with water.
One cup sugar -
Table spoon of salt.
Strain & press thro a fine sieve
Add one cup of yeast - &
put away to rise.

Lue.

Mince Pie.

2 1/4 lbs meat. chopped fine
5 " apple " "
1 " suet " "
5 heaping Tablesp of Cinnamon.
4 nutmegs.
1 tablespoon ground clove
2 or 3 tablespoons salt (as needed)
3 lbs sugar
1/2 coffee cup Brandy.
Cider & Raisins.

Pickled peach juice very good
liquid instead of Cider

Quinacrine Sulphate
T. Metcalf. J
Lumont-80

5 to 10 gr. every two or 4 hours,
Larger dose given only when
in pain
acts quickly in
Grippe.

Sausages. Mutton Ones.

100 lbs meat -
2 lbs Salt, Scant.
~~For every lb of meat a heaping~~
~~tablespoon Sage & Summer Savory~~
a dessert teaspoon pepper to each pound
1/3 Sage - 2/3 Summer Savory,
That would be, 33 1/3 heaping Tablesp. Sage
66 2/3 Summer Savory

---

6 oz of salt to 25 lbs of meat
would answer if one
has only 25 lbs -

Scotch Broth.

Delicious.

Soak ½ cup barley one night.
Remove skin & fat - soak a
neck of Mutton cut in pieces.
Put bones in 1 pint cold water;
Meat into 3 "
Skim nice. To the meat
add the barley & Skim Again,
Fry ½ cup each of celery
onion, Carrot & Turnip in
Tablespoon butter & add to meat.
Simmer till meat is tender,
Strain the bone water -
Melt 1 Tablespoon butter
add 1 " flour
pour slowly over them the
Strained water.
Add 2 teasp Salt
1 Salt spoon pepper.
1 Tablesp chopped parsley
Add all to the meat -
Simmer 10 minutes & Serve.
Watch that water does
not boil away.

Luncheon April 5th – ~~4~~ 1.30

Mrs F. L. Ames. M. Sutton
" B. C. Grey.
" Fenelosa.
" Archer
" A. Amory.
" W. H. Ames.
Evelyn. A. du. self.

Bouillon.
Salmon. Tomatoes in lettuce.
Bouchés of Sweetbreads.
Boudins of Chicken. Peas.
Asparagus. Ring of Sauces.
Squabs. Vegetables Salad.
Fancy Ices – Oranges & Peaches, Strawberries.
Candied fruit & Confections, Almonds.
Coffee in Library.

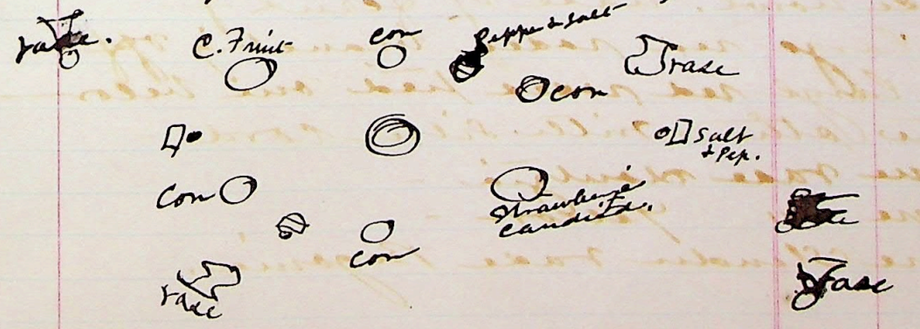
Large White roses in centre of table in rose bowl. Vase of Ferns &
2 large red roses branching off
2 large red roses tied one below the other with silver cords – plates.
One vase daudzia –
One " Yellow –
One Glendon vase Begonia.

Luncheon April 6 – 1.30

Mrs Hyde Dope – M. Sutton –
" Crocker Hobbe –
Mrs E. C. Fitz –
" R. "
" Barker. & self –

Luncheon same as on the 5th.
White ~~Roses~~ Centre.
Base Ferns. 2 pink Roses branching off – daudzia
Sprinkled in ferns –

One round vase daudzia,
" " small " Pink & White Sweet Peas
one tall " " " " "
" " " " daudzia,
2 pink roses at plate,
Coffee in Library.



Luncheon. by Sue & Silvain.

January 21st 1892.

M. Sutton.

Guests

Miss Lockwood.
" Beale.
" Proctor.
" McKenson.
" Brooks.
" Gardner.
" Niles.
" Thacher.
" Tucker.
Mrs Putnam.
Mrs Rice

Menu.

1 Bouillon. Sallines.
2 C. Halibut Filets. with tomatoes fried with cucks pin dice & on a light lettuce leaf. around border - In centre Hollandaise sauce.
3 Boudin of Chicken. on a Panna Wall. in form of rabbits with a parsley sprig in each mouth. Fried Scallop centre.
4 Paté de foie gras in ball form with Aspic jelly in form of clops & a marguerite imbedded.
5 Squab.
6 Ice in form of melon. on spun sugar. - with leaves around -
7 Fruit & Confections. Salted Almonds. Coffee.

Luncheon. given by Sue & Silvain

Jany 19. 1892 -

M. Sutton.

Guests. Grace Chandler.
Gertrude Davis.
Bessie French.
Augusta Batchelder.
Harriet White.
Grace White.
Edith Westcott.
Miss Knowlton.
Clara Dixon (Cautious)
Helen Weld.

Menu.

Bouillon - Sallines.
Boudin of Lobster. Ring of Sauces. Hot Rolls.
(Cold Bread) Lamb Chops. Peas. Ball Potatoes fried. (very small & mashed)
Mushrooms on Toast.
Squab. broiled. Cumant Jelly. Celery Salad.
Harlequin ices. Tower form. on spun sugar.
Fruit & Confections. Salted Almonds.
Coffee -

Decorations Peru & Daisy Carnations.
Plate - 8 " in a bunch.
Pink ribbon 2 inches wide. Plain cards.

To wash heavy blankets.

Take a day in early spring.
& not the same day a
regular washing is done.

Cut into shavings a bar of a
good white or borax soap.
Stir it over the fire in a
gallon of boiling water. until
thoroughly dissolved.
In a large laundry tub make
a heavy soap suds with the
above dissolved soap & about
a table spoonfull of ammonia,
to every gallon of water.
Have the suds luke warm.
or blood-warm.
If bound with ribbon. rip it
from the ends of blankets,
& clean & lay aside to be put on again.
Examine every part of the blankets.
& rub a little white soap on any spots.
before immersing in the suds.
Have at hand. a new brush of
stiff bristles. rubbing the ~~soiled~~
spots. holding a clean board under
to make it firm.
This may not shrink the
wool. as rubbing with hands would.
Lift the blanket up & down. in the
suds. repeatedly to facilitate
the removal of the dirt.
Then cover them. letting it
lay an hour in the suds.
Lift them up & down & into

another tub of luke warm water.
softened by the use of a table
spoon of ammonia to every
gallon of water.
Lift up & down repeatedly &
immerse in another pickling
water. not wringing with hands
nor wringer. but lift lightly
rub with hand the lengths of
the blankets.
3 waters may be needed. & a 4th
The last must be clear when
finished. as you must be
sure & get all soap out of
the blankets.
Hang lengthwise in a shady
place. using many pins
to fasten to the line. thus
pulling into shape.

Fine dinner given by

Mr W. H. Bradley of Lotos Club,

Celery. Olives. Anchovies, Sherry.
Blue Points deep shell. Sherry,
Clear green turtle soup. Sauterne.
Boiled striped Bass. à la Hollandaise
Potatoes Parisienne, Sauterne
Cucumber salad
Bouchees à la Reine. Claret.
Sweetbreads - Stuffed tomatoes. Pommery.
Roast-Saddle Venison. Pommery
Currant-jelly.
Potato croquettes.
Kirsch punch.
Roast golden Plover. lettuce & tomato salad.
Lyonnaise.
Neselrode Pudding.
Fruit.
Cheese, crackers,
Cafe noir & cigars.

Dec. 27. 1891. Red. White Pink + Waterville Roses.

Luncheon for Paderewsky.

Bouillon - Salteines.
Fish — as on next page,
Breast of Chicken Suprême,
Paté de Foie gras,
Quails on toast —
Ices - Cake
Confections + grapes —
Coffee served in upperhall —

Invited guests,
Mr + Mrs Jack Chapman —
Dr + Mrs J. Watson —
Miss Dunham N.York. Miss Fanny Mason,
Mrs Henry Whitman,
Mr Charles Storr, Martha Sutton.

Dec 28. 1891.

Simple Luncheon to
Mrs Stinson + Miss Dunham,

Bouillon
Lobster Cutlets + Celeree Salad, in centre.
Bonab on Toast - Vegetable Salad,
Guinea jelly. + cake + Tea + Coffee —

Luncheon Oct 1st 1891

Mrs Harrison + Mrs McKee.

Bouillon - Salteines.
C. Halibut. with butter + parsley sauce + Garnished with leaves of lettuce in each of which are tomatoes. opened + some taken out. + filled with cucumbers N.Y. dice form + radishes mayonnaise sauced. in centre of plate.
Bouchée of Sweetbreads.
Breasts of Partridge Suprême. served on a bed of Potato the centre filled with stewed celery.

Paté de foie gras. -
in ball form with an eye of truffle. and surrounded by aspic jelly in form of a shoe + with Marguerite daisy in centre.

Woodcock glazed - on oval of toast; and cumbant jelly + vegetables Salad served.

Ices in form of oranges + Peaches - Jambys a Rex -

Coffee + confections.
Hot House grapes + plums.
+ ginger.

By Martha Sutton.

Tea served at 4.40 - in Music Room.

Sue's + Lil's Card Party.

Chicken Patties.
Lobster Salad -
Cold oysters in ice block.
Hot rolls.
Bread + Butter Sandwiches.
Ices. Cafe Parfait
Raspberry Bomb.
Orange Sherbet.
Lemonade -
Coffee + Chocolate. Many Cocs.

Dinner July 4 - 1891 -

Oysters on shell Blue Points - 5 to each - Rolls.
Lemon + radishes -
Soup - Julienne - celery - crackers -
Sweetbreads + Peas -
Fillets of Chicken Halibut -
Cucumbers - tomatoes.
Bouchee of Medley.
Filet of Beef - mushrooms + Sprouts -
Pate de Foie gras -
Punch - Rum -
Chesapeake Widgeon
Jelly + Celery Salad -
Cheese Souffle' in paper cases -
Ice creams - Oranges + Peaches in
Rum sugar and pieces -
Fruit Candies - Ginger -
Coffee for Ladies in Hall before fire -
Coffee + cigars in dining room -

M. Sutton
Caterer.

Mr + Mrs Mack -
Mr + Mrs D. W. King.
Mr + Mrs Lesi Wade -
Mr + Mrs Mandell.
Mr + Mrs Hobbs
Mr + Mrs Filz. E. C.
Mr + Mrs Isaac Burr.

Dinner Feby 2-1891. + Feb 4,
Martha Sutton.

oysters on shell — Rolls.
Soup Julienne. Crackers.
Fillets of chicken Halibut
cucumbers. tomatoes in lettuce
Boiled fillets of Quail.
Brussel Sprouts in centre.

Bouchée of Medley, or
Sweetbreads + chicken in
(Coils of paste.)

Fillet of Beef — Manor.
String Beans.

Paté de foie gras —
Mushrooms —

Punch. Rum.

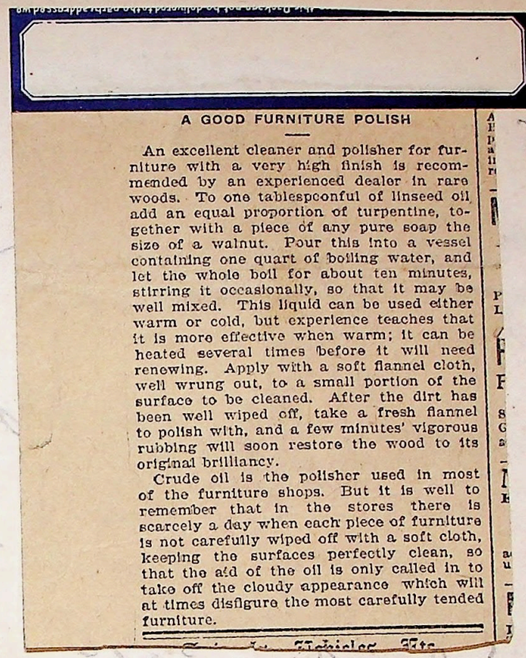
Widgeon — Salad (celery)

Ices — Cake —
(oranges + peaches on spun sugar.)
Coney.

Hamburg Grapes. Bananas. Oranges

Coffee — served in Library for Ladies
+ also Apollinaris water.

Coffee + Cigars, in dining room.



A GOOD FURNITURE POLISH

An excellent cleaner and polisher for furniture with a very high finish is recommended by an experienced dealer in rare woods. To one tablespoonful of linseed oil add an equal proportion of turpentine, together with a piece of any pure soap the size of a walnut. Pour this into a vessel containing one quart of boiling water, and let the whole boil for about ten minutes, stirring it occasionally, so that it may be well mixed. This liquid can be used either warm or cold, but experience teaches that it is more effective when warm; it can be heated several times before it will need renewing. Apply with a soft flannel cloth, well wrung out, to a small portion of the surface to be cleaned. After the dirt has been well wiped off, take a fresh flannel to polish with, and a few minutes' vigorous rubbing will soon restore the wood to its original brilliancy.

Crude oil is the polisher used in most of the furniture shops. But it is well to remember that in the stores there is scarcely a day when each piece of furniture is not carefully wiped off with a soft cloth, keeping the surfaces perfectly clean, so that the add of the oil is only called in to take off the cloudy appearance which will at times disfigure the most carefully tended furniture.