



Receipts

1865

Ra
va

Apple Meringue

Stew the apples well done and smooth, add
grated rind of a lemon, take whites of 5 eggs
beat to stiff froth, add tea cup full powdered
sugar, a little rose water, juice of a lemon.

Put the apple in a flat dish, put the whites on
with a spoon, set in the oven a few minutes
to brown.

Bittes. Van der graaf

$\frac{1}{2}$ Gall Brandy. 1 oz cinnamon. 8 oz stone roots,
 $\frac{1}{2}$ oz cardamum seed 4 oz orange Peel. $\frac{1}{2}$ oz cochineal
 $\frac{1}{2}$ oz caraway seed. X

Blackberry Cordial

2 qt B. berry juice 1 lb loaf sugar $\frac{1}{2}$ oz nutmeg
 $\frac{1}{2}$ oz cloves $\frac{1}{2}$ cinnamon $\frac{1}{2}$ oz allspice X
Boil a short time add a pint 4th Proof Brandy

Birdling C. I. B

1 qt endive meal suppaun well boiled; 1 qt
milk sweeten, add wheat flour till it is the
thickness of pound cake, bake, then slice and
fry -

Blanc Mangel M^r. Luckin X

7 sheet isinglass. 2 qt milk sweeten flavor
melt slowly over slow fire, put in mouth

Blip cake

1 cup sugar, $1\frac{1}{2}$ batter 3 eggs, 1 nutmeg - 1 sup flour X

Beef Tea M^r. Sydenham

chop fine 3 lbs beef, put in china dish. 8 drops
muratic acid to each lb, cover put in oven
1 hour, press all the juice from it add salt
and pepper X

Blanc Manger

x Many Balesh

1oz wnglass 2 qt cream or milk, and of 2
lemons, bring to a boil, stir while cooking -

Boston Bread

x Wth Fresh

1 qt Flour. 1 qt milk 2 eggs, 1 Table Spoon of
butter 1 Table Spoonful - sugar - 1/2 spoon Soda
2 cream tartar, bake in small pan, eat
with butter & sugar -

Butter, Mince.

x

2 oz butter 2 oz flour warmed gradually with a teaspoon
1/2 Tea Spoonful salt 1/4 tea Spoonful pepper, bring
put in to qt pan with 1 Pint cream, stir & heat
Biscuits.

x 1/13

9 Biscuits Flour, 1 tea Spoonful cream butter 3 soda
1 Table Spoonful butter 1 qt 1/2 pint milk, salt
put flour & soda cream butter in sieve mix & sift
not rolled - Bake quickly -

Bread Pudding Bake until the whey is gone Wth Van Dyck

x

1 qt Bread crumbs to 1 qt milk slightly warm,
5 eggs, beat yolks & whites separately - Fold
the yolks to the Bread crumbs and milk with the
grated rind of a lemon & 3/4 cups of sugar -
Bake - Take 1/2 cup powdered sugar add to
the beaten whites and the juice of a lemon
set it for a few minutes in oven - do not brown it

Cantzes

I feel too unwell to write but will soon
Love to all your aff. mch
C. S. Smith

Take your pumpkin then Stiffen with
Indian meal make them up in the size of a
large apple & boil them about 3 hours then
Stir them & put on the Indision —

bulling

boil about a quart of Sappaen well done 1 quart
of milk sweeten to your taste wheat flour to make
it like the Stiffness of pound cake Expeneme will
show you whether it is too thick or too stiff if too
stiff it is not so good I think a good tea cup of Sugar
will do

proffert

one quart of milk or eggs a good Table Spoon of yeast
or a little more perhaps a small lump of butter
not half a pound I think half pound of Sugar will
do I generally make it by guess

chicobis

1 quart of milk nearly a pound of butter $1\frac{1}{2}$ pound
of Sugar 2 good table spoons of yeast put either
raisin or Cranberries Skived very dry or Currant fair
inside of them then boil them

Chocolate Pudding

A.S.B. X

6 Table spoonful graded chocolate, 10 do. fat
bread suet, boil with 1 qt milk till thick
stir or it will burn, add yolks 6 eggs whites
of 4 beaten separately, Bake. when cold
ice with the 2 whites beaten with powdered
sugar eat cold. -

Charlotte Russe

A.S.B. X

1 Trimmed cream, boil with 6 oz sugar, 1/2 oz
isinglass stand in hot water till dissolved
pass through a fine sieve, let it get cold, put
it on ice stirring until thick, put the rest
of the quart of cream in ice, beat with
syllabub beaten, take the froth on a sieve
pour remaining cream in boiled cream then
add the froth, mix well add 2 Tea
Spoonful vanilla, put in moulds lined
with sponge cake
cream muffled.

1 Pint flour, 3 beaten eggs, 1 qt cream &
milk together half and half, 2 spoonful
melted butter 1 lb. Lard, a little salt makes
12 Muffins

Cocoa nut cake.

all B x

1/2 lb butter, 1 lb sugar 6 eggs, 1 sealed
cocoa nut 10 spoonful flour.

Cocoa Nut Pudding

Ennah X

1 Cocoa nut $\frac{1}{4}$ lb butter $\frac{1}{2}$ lb Sugar 3. Eggs
1 Pint milk 3 eggs -

Cornd beef

M^{rs} Jones

Put closely in a barrel, pour over a pickling
14 lbs fine salt, $\frac{1}{2}$ gall molasses & gall water
 $\frac{1}{4}$ lb Saltpetre 1 qt wood ashes boil all in a
brass kettle skim while scum rises, pour in
a wooden vessel to cool, when cold pour slowly
over the beef not letting the sediment down, keep
the beef under pickles by a board -

Confies *

643

boil pumpkin stiffen with Indian meal
roll size apple, boil 3 hours, slice and toast
Chowder. ASB

ABB

1/2 lb Salt Pork 4 lbs cod or sea bass 1/2
pint small button onions - 1 qt Potatoes sliced
1 lb Pilot Bread - cut fish in chunks, fry
the pork, put in layers of fish, seasoned
with salt, pepper & spice, - all other in layers
until the pot is full add butter - on top & cover

3 Pint water - just before seed add 1¹/₂ lbs
slaked or Pot. -

Chillblains - bathe with hot potash water

Sold jelly

X

1 box gelatine juice 2 Lemons and cut them, put
gelatine in 1 pint cold water till soft, then add
1 1/2 lb granulated sugar 2 1/2 pints boiling water
1 1/2 pt food wine, strain. —

Comant Amie

W^m Simpson ✓

Squeeze them, 1 qt juice - 2 qt water, 3 lb sugar
Stir well, stir often for 24 hours, strain &
set in cool place 1 week. When done fermenting
add 12 egg shells & all beaten, close the barrel
tight - use in 6 months

cake

Wth Churchill X

Cups sugar 3 butter 3 milk 3 Teaspoonful
salt ^{See recipe} ~~pot~~ ^{to} make as stiff as hard ginger

Cocoa nut drops

6. 43 x

1 lb grated C. nut 1 lb powdered sugar 4 eggs
4 Table Spoonful flour —
C. Kupper X 12

2 oz. isinglass 1 Pint hot water, boil until reduced to 4 Table Spoonfuls, strain through muslin, stir through the custard - for which take 1 Pint milk.

sweetened, yolks 18 eggs flavor it. 2 gts
cream, whip and stir in custard
stir gradually
Corn Bread

x M^{rs} Tucker
1 Table Spoon butter 1 x sugar 2 eggs 1/2 coffee
cup wheat flour 1 cup corn meal 1 Pint
milk 1 Tea Spoon Soda 2 cream Tartar 2 salt
Caramels

M^{rs} Tucker
8 oz chocolate, 1 cup molasses 1 white sugar
1 Brown sugar 1 cream 1 Table Spoonful flour.
1 Tea Spoonful vanilla 1 piece butter melt
melt the butter & sugar add the vanilla
when nearly done,
Chow - Chow

x
Charlotte Ruffe good
10th milk 3/4 lb sugar 1/2 box Gelatine, Put
together and set over kettle boiling water.
after all are melted beat 4 eggs very light
stir in when clear. take off and cool -
Beat one 8th cream stiff, flavor with
vanilla, add to cold custard beat and
put in a cake lined mould.

Cream cakes 4 eggs 2 cups sugar 1 butter 1 milk
4 flour, 1 Tea Spoonful Soda, 2 a cream of tartar
yolks 2 eggs 1 cup milk 1 a 4th Tea Spoonful flour
sweetened flavor, boil like custard

Chocolate Pudding
6 Table Spoonful grated chocolate, 10 a grated bread
siccantia to butter boil with 1 qt milk till thick
stirring or it will burn, add yolks 6 eggs, white
of 4, beaten separately, bake when set, ice with
the two whites & powdered sugar

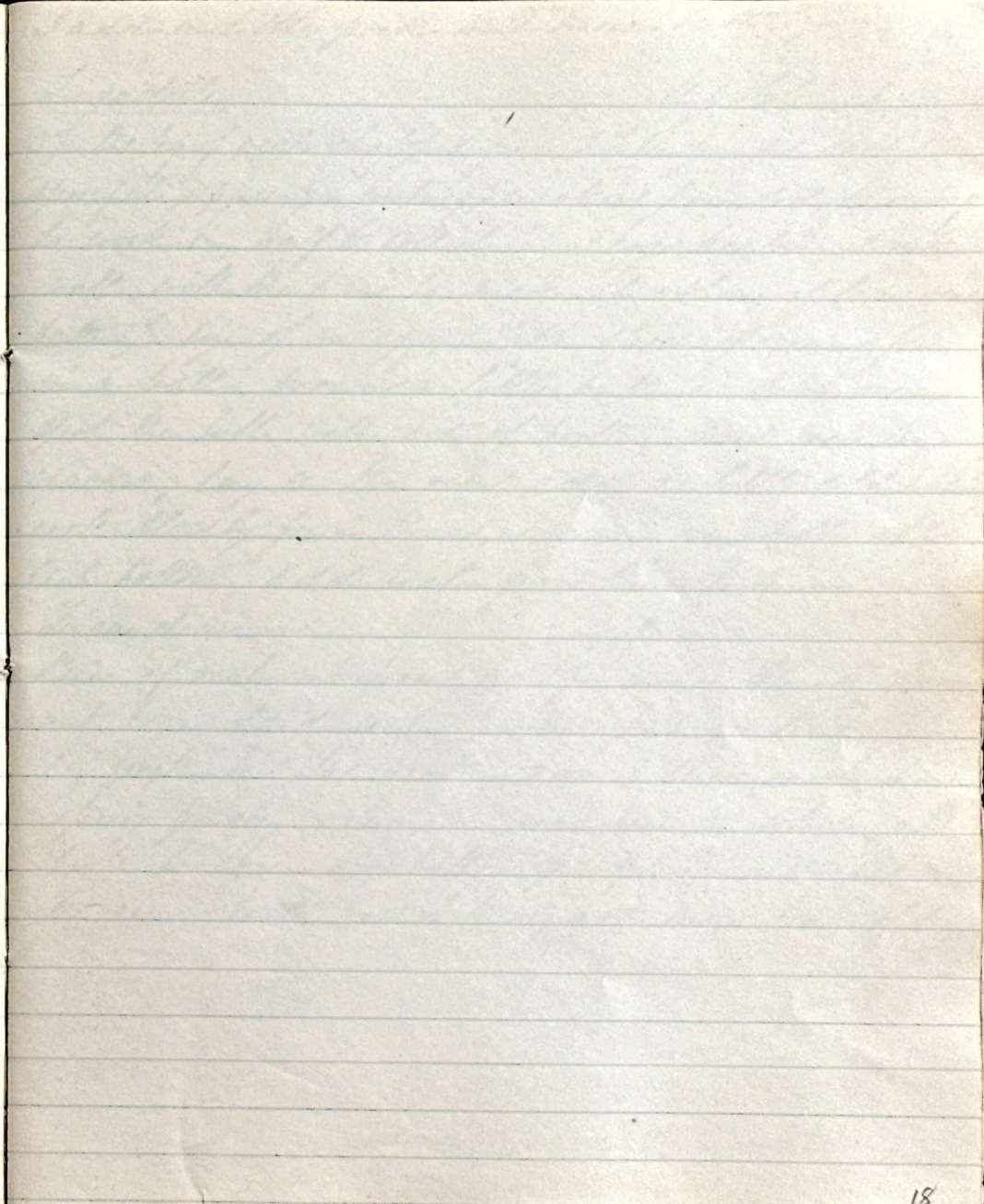
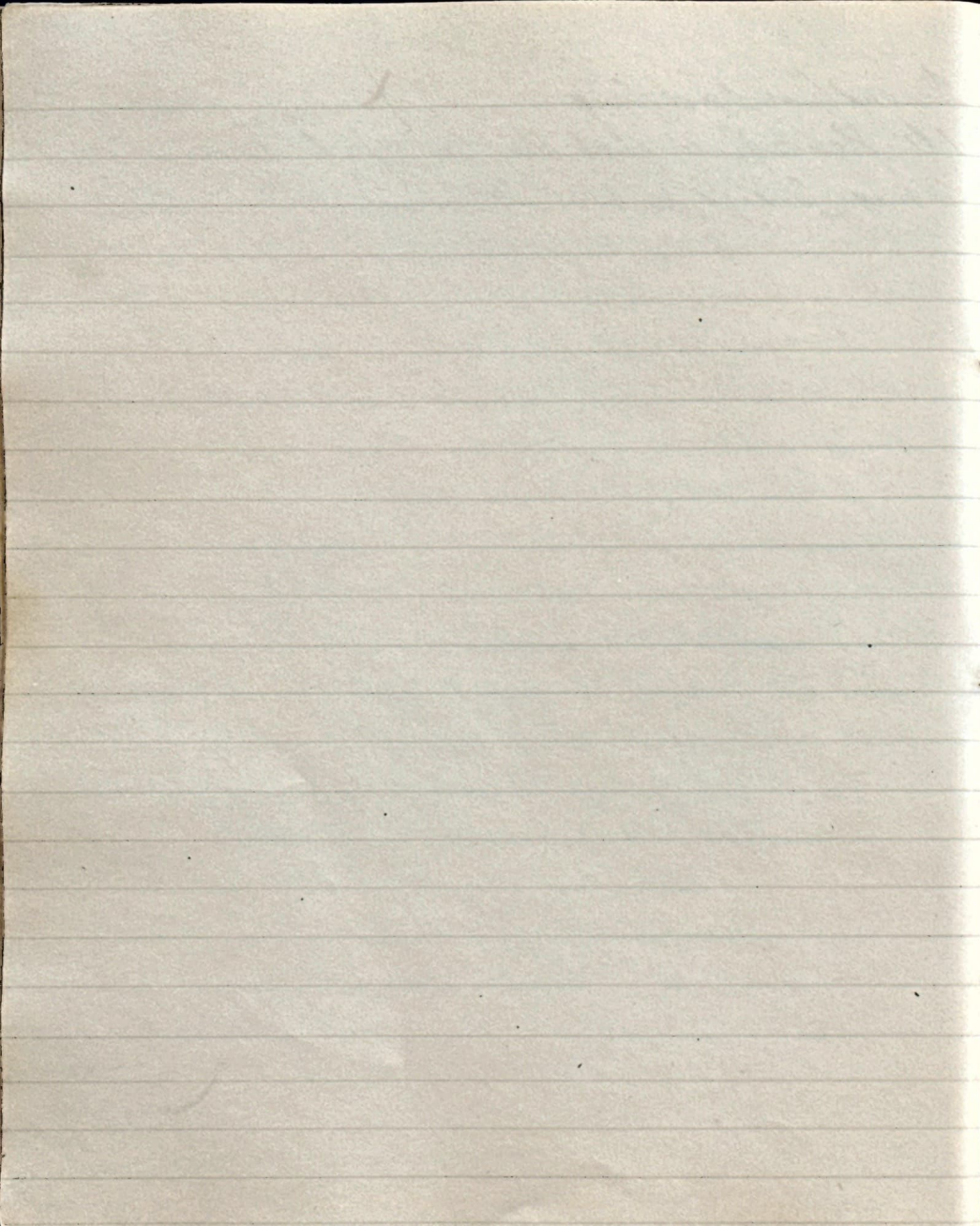
x
Crunch Cake
6 cups sugar 3 milk 3 butter 3 Spoonful (flour) salt
Berates make hard as finger nail -

Devonshire Pudding

X

Recipe

1 lb. flour, $\frac{1}{2}$ lb. suet chopped $\frac{3}{4}$ lb. raisins, 1 pint
milk, 6 eggs - boil 4 hours



I add a little pork and more butter, -

Trigadelle x Miss Church

3 1/2 lbs leg of veal chopped fine, 1 tablespoonful salt, 1 tea-
spoonful pepper, 1/2 nutmeg, 5 crackers powdered fine, has
to work in, half to roll it in, 3 eggs beaten, work
well with the hand to make it adhere, if lean beat
butter 1/2 size of an egg, 1 table spoon of cream form
in a ball, brown a little butter in brook oven
spot the ball with bits of butter, show over the
cracker, lay in the oven, add a little cold water
work slowly for 2 hours, in an oven hotter at top
than bottom, add water from time to time. -

Ticandou x

Piece of veal cut from leg 1 1/2 inches thick, take
out bone and with pork, put in bake pan
1 lb pork to 2 lbs veal - 2 or 3 slices onion, 1 carrot
sprigs parsley - lay the veal over the whole, add
broth to cover the bottom pan, little salt, set in
the oven, baste now & then, add more broth if dry.

German Chocolate Sponge Pudding

Beat well yolk of 5 eggs with $\frac{1}{2}$ smaller powdered sugar until frothy, with a wooden spoon add white beating $1\frac{1}{2}$ Table-Spoonful sifted flour, the same of powdered chocolate sifted in, half the grated rind of a lemon and a very little juice - Beat the 3 whites to a stiff froth. Stir them in lightly and quickly, put the mixture into a well buttered form sprinkle - lid with powdered sugar, put it in a pot of hot water (not boiling) boil slowly $\frac{3}{4}$ of an hour - The form must be filled to within two or three inches of the top - Sauce a rich chocolate custard - The form is better of tin with flat bottom

Ice cream

X

11th 11th 11th

11th milk 11th cream, 1/2 lb loaf sugar & 2 eggs leave
out half white, and 2 lemons grated fine, boiled and
precisely,

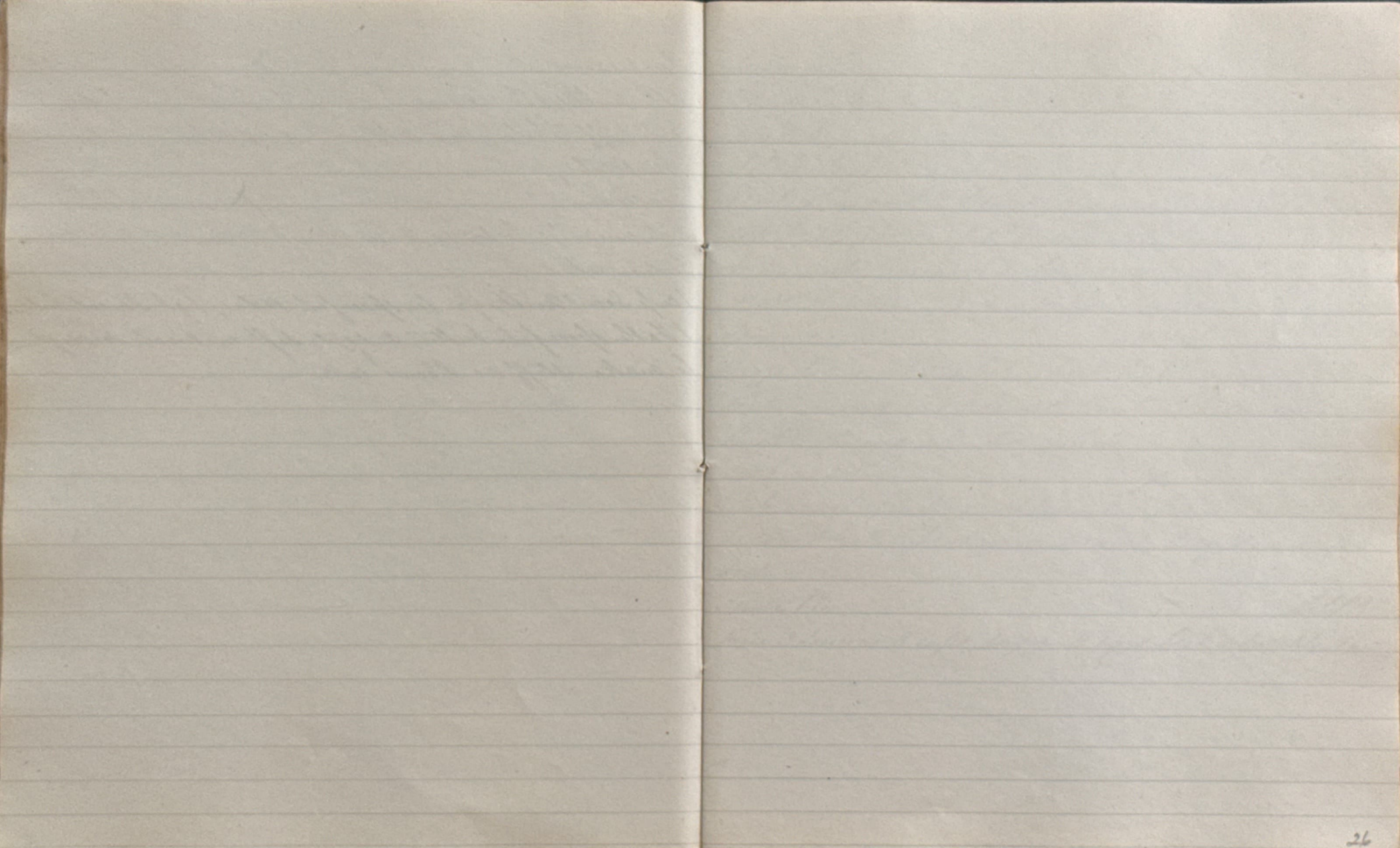
Ice cream

X

11th 11th

2 qt cream, 1/2 lb sugar & 1 tea spoon full vanilla, whip the cream,
Indian cakes

1 cup Sour Milk - 1/2 tea spoonful soda, 1 qt sweet milk
1 Table spoonful butter, 2 eggs, sift in meal enough
to make stiff as corn cake -



Lemon cake

$\frac{3}{4}$ cup butter, 2 cups sugar 6 eggs, 2 cups flour, 1 lemon
rinds & juice

Lobster soup

Boil then beat 4 hours, open a large lobster
cut it up & be careful to save the liquor & add
to the beat, juice of a lemon, a cup sherry &
blade of mace, perhaps a little barley & put into
Lemon cream.

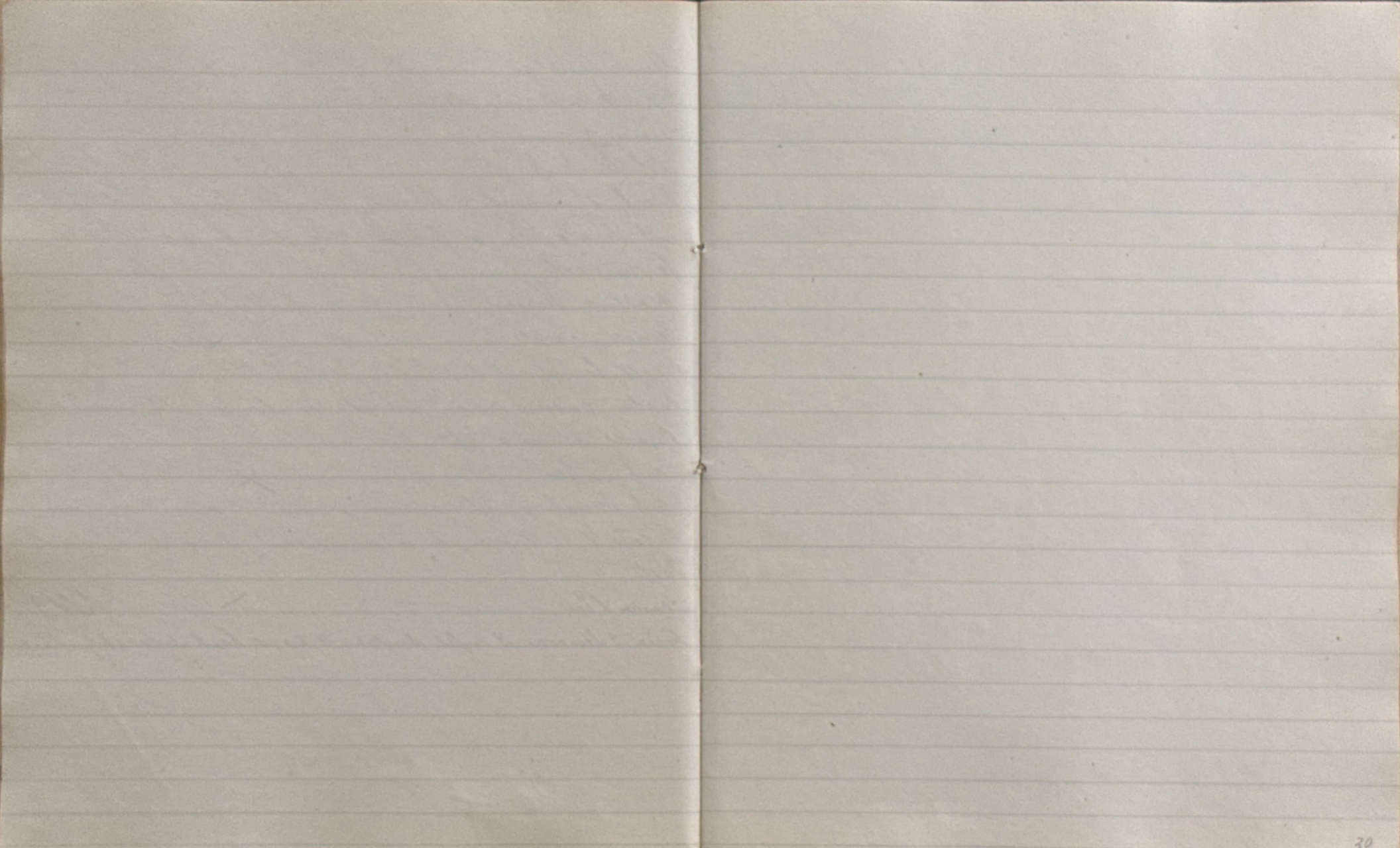
5 eggs, leave out 2 whites, beat light add 1st 1st sugar
water, juice & rind 2 lemons & vanilla salt, cook in
buck's stirring all the while.

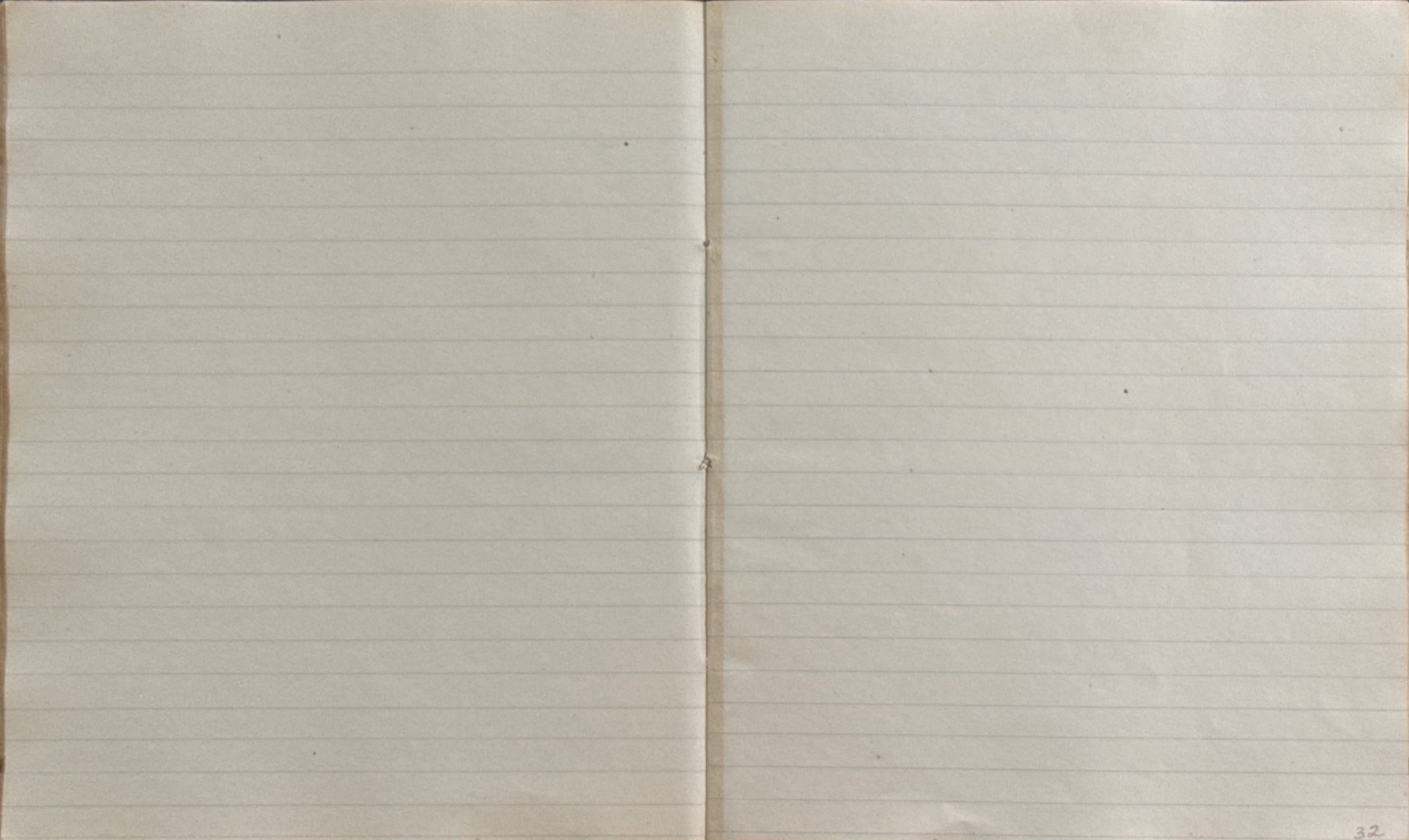
Loaf Cake

3 cup Breadcrumbs (milk dried) raised light - 2 cups
sugar 1 butter beat to a cream, 3 eggs, 1st 1st &
bake

Lemon Pie

juice 3 lemons 3 cups sugar 4 eggs beat separately - Paste





X
New Year cake

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14 lbs flour 4 lbs butter of 1/2 Lard 5 lbs sugar 1 qt water

Orange Jelly

X

At Beck's

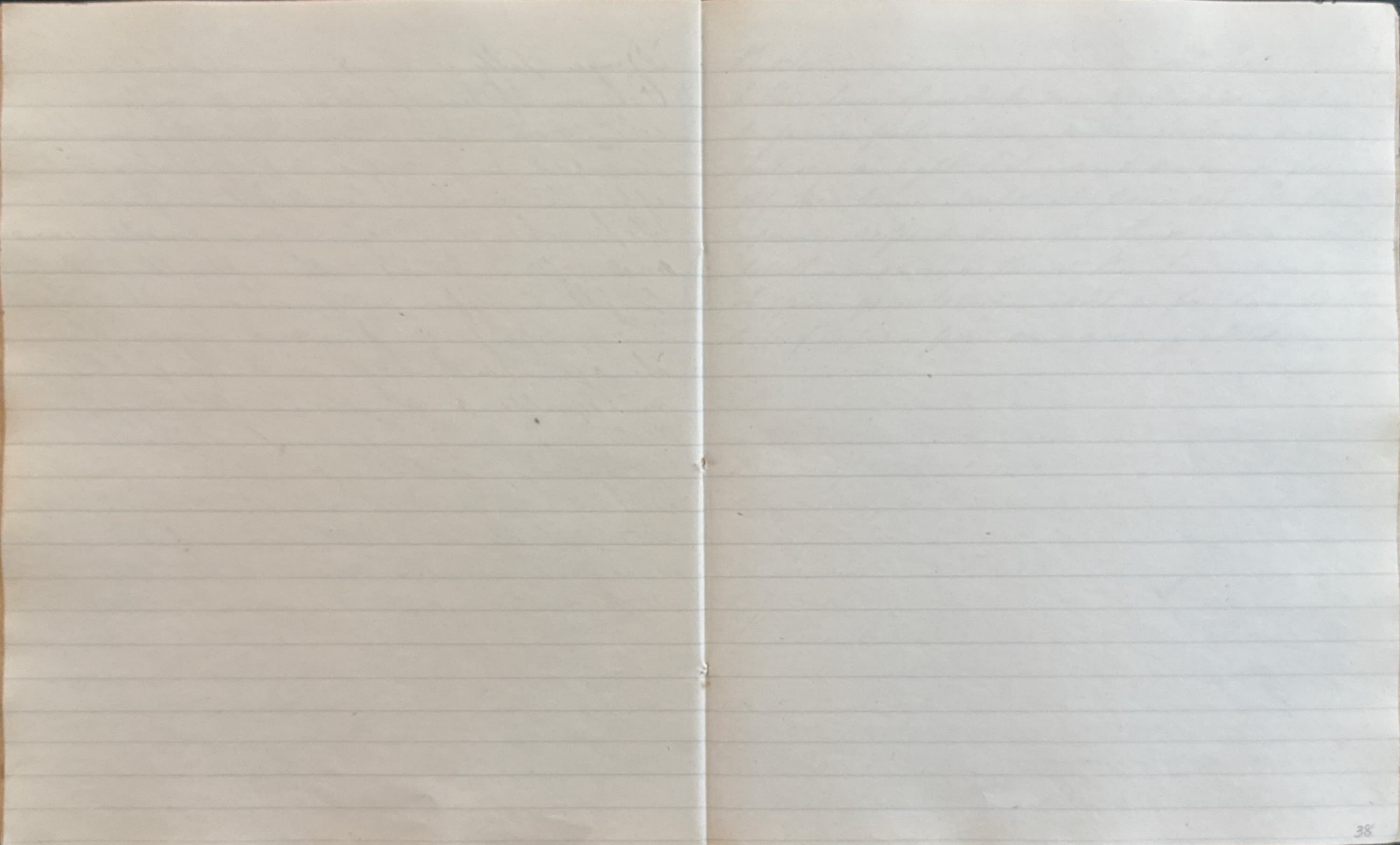
Boil in 1/2 box of gelatin a coffee cup of cold water and leave it standing in this. Then add to it 3/4 of a cup of boiling water, after the gelatin has melted, strain it.

Take the juice of 10 or 11 small oranges and of 2 lemons (this should be enough to fill 2 coffee cups.) Strain it & add a coffee cup of granulated sugar, strain it again and add it to the gelatin from in (Ornolds & set in a cold place.)
Oyster Soap

X

At Beck's

2 qts oysters, great deal of juice 2 qts raw milk add juice to milk while boiling strain large & press full arrow root up with a little juice a lump of butter as big as a walnut, 5 minutes before allowing add the oysters - mace & cayenne



Pickles

X Mr. Frost food

A thin layer of salt to one of Pickles will
the jar is full cover with boiling water
put on a tight lid, next morning pour
off the brine scald it pour on the pickles
again, repeat this the third morning, the
fourth morning throw the brine away, scald
A spice your vinegar - add a few lumped alum
A loaf Sugar pour on your pickles.

Pickles Sweet

X 4. Grants

3 lbs brown sugar 1 lb vinegar, put in as much fruit
as the vinegar will cover, boil until tender

Pine Apple Preserved

X Mr. Calhoun

cut up Pines, 1/2 lb sugar & 1 lb fruit mix together
in a few hours it will make a syrup - each
unminuted, can like Peaches

Puff Paste

X A. S. Bick

1 lb flour 1 lb butter, put apart half of each away
in a cold place, take the other half of the flour &
butter mix up with a tumbler of ice water until
very light - put in a cold place, the next day
take the flour board, mix in it some of the
reserved flour - place on it your butter, divide
the reserved flour & butter into 2 parts, then

The first of the day before, add the third of
scurvy set away for 1 hour, add the 2nd third
set away another hour, add the last third set
away 1 hour, then - boil out -

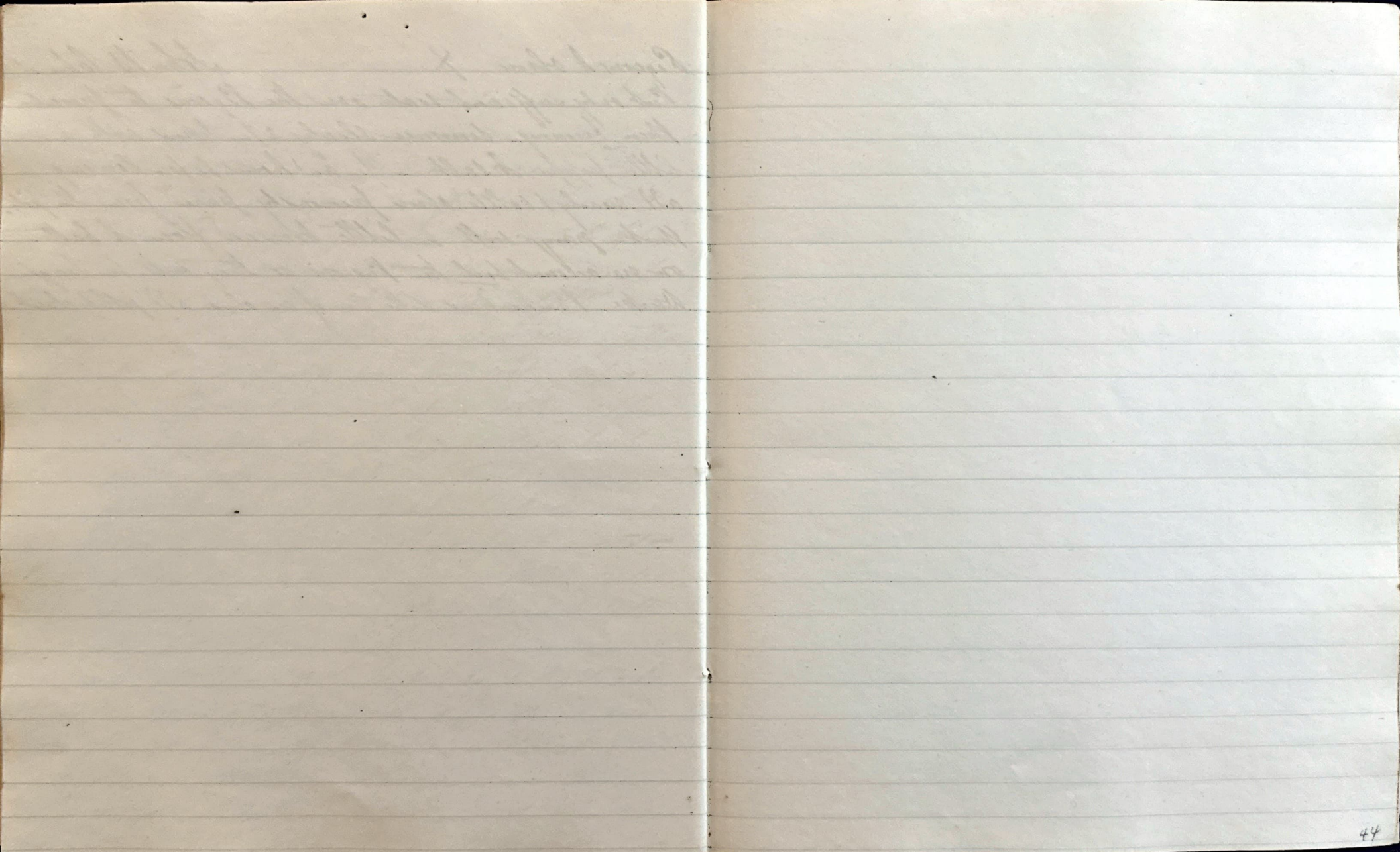
Plum Pudding - J. W. Churchill
1 lb chopped suet 1 lb shelled raisins 1 lb currants 6 eggs 1 pint milk 6 oz sugar 1/2
lb brown 1 Tea spoonful salt - 1 nutmeg little mace
1 wine 1/2 glassful brandy - Beat eggs & spice together
mix milk in by degrees, add the rest, dip a
fine clean linen cloth in boiling water, after
evening dry, flour it and lay in deep bowl
pour in mixture tie up very tight, keep boiling
water to replenish as the water boils away, on
no account let it stop boiling for 6 hours -

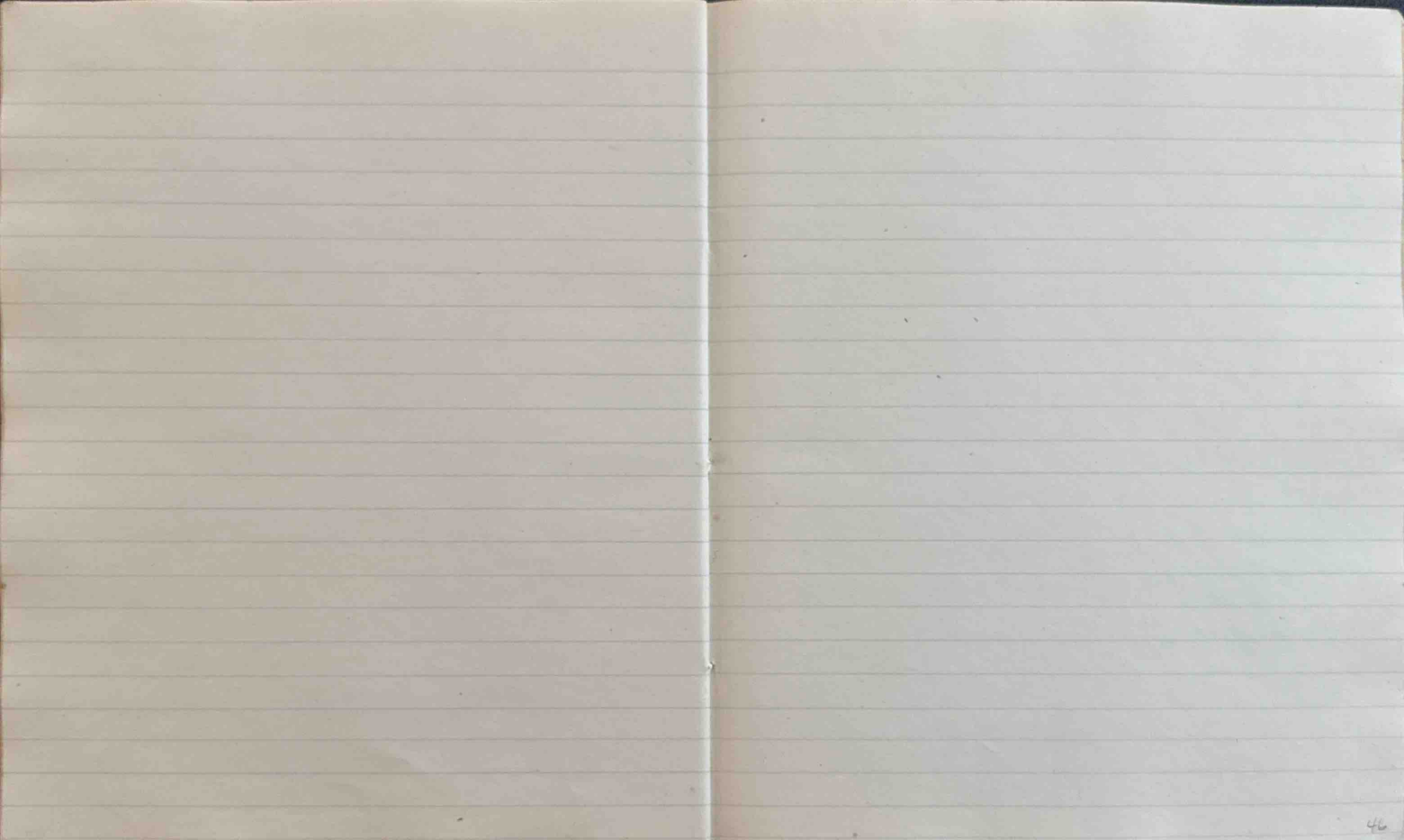
Pudding boiled W. M. Welch
boil 1 qt milk, cut 4 good slices bread & butter
in small bits - pour milk over bread, cook slowly
for 3/4 hour - when cool, beat 4 eggs light add
1/2 Table spoonful flour add to the bread and
keep all as light as possible, in this I learnt
the Pudding 1 handful shelled raisins, dip the
cloth in boiling water, dredge it, tie it up leaving
room to swell, boil 1 1/2 hours - Not same

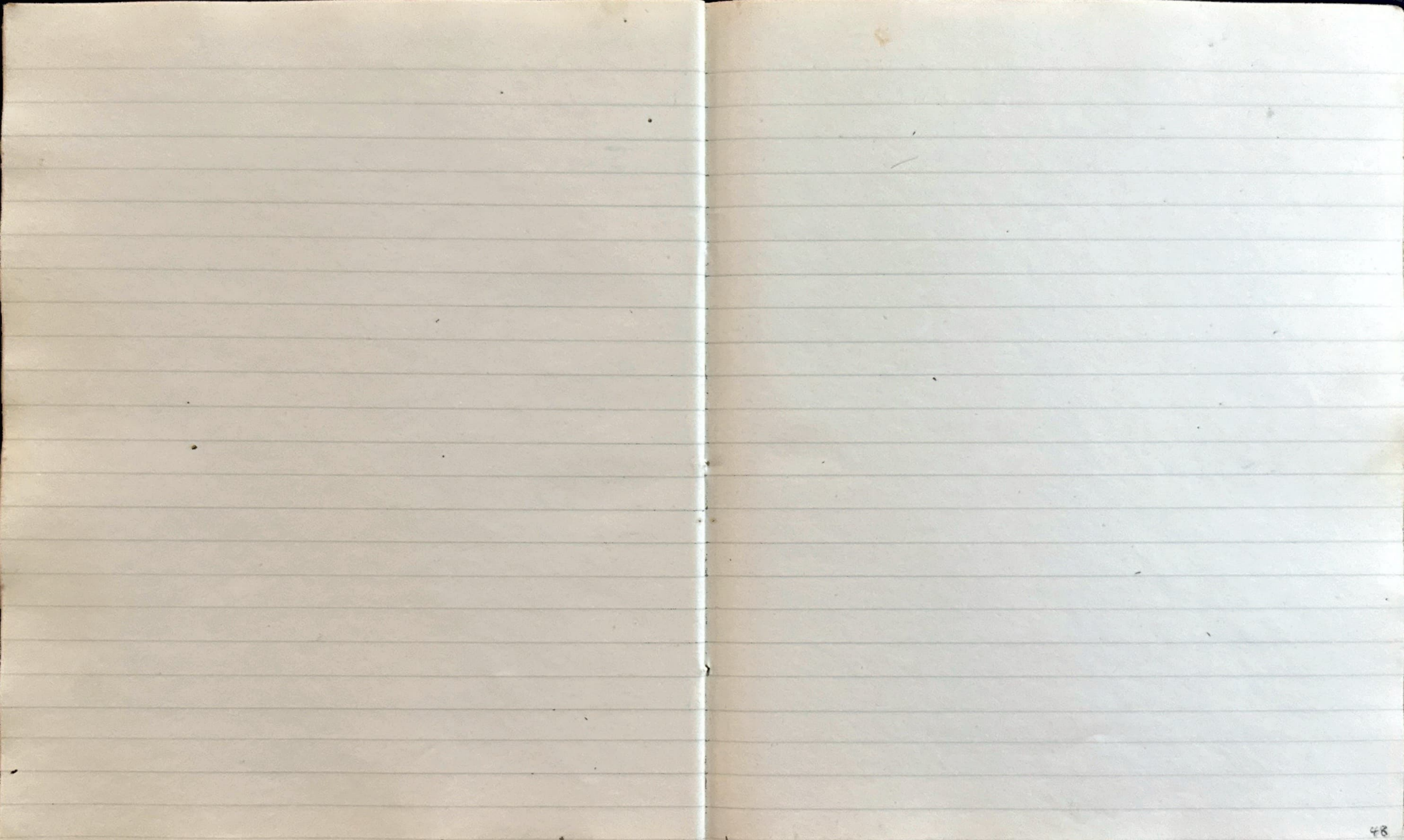
Pigeons & olives X

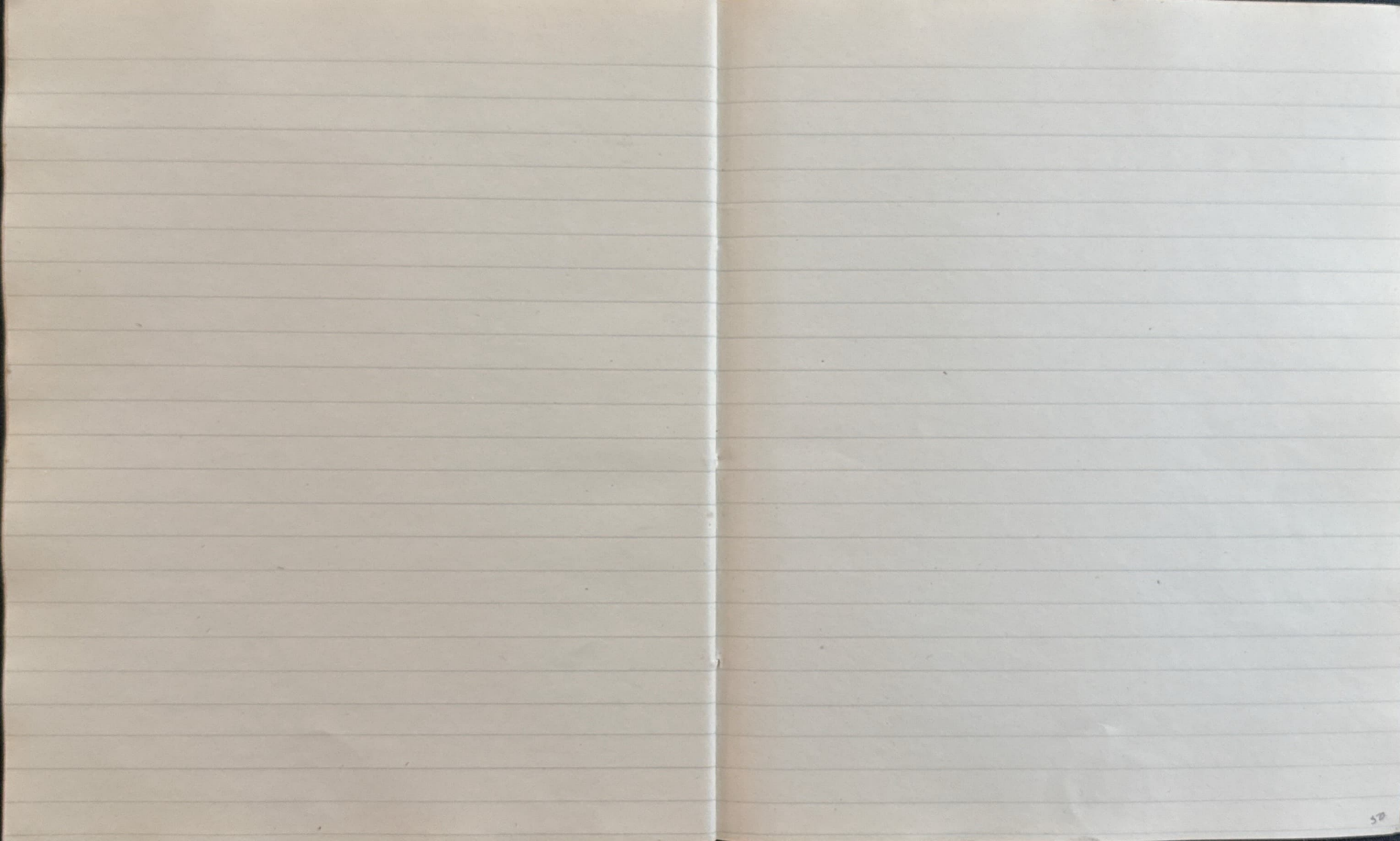
John B. Church

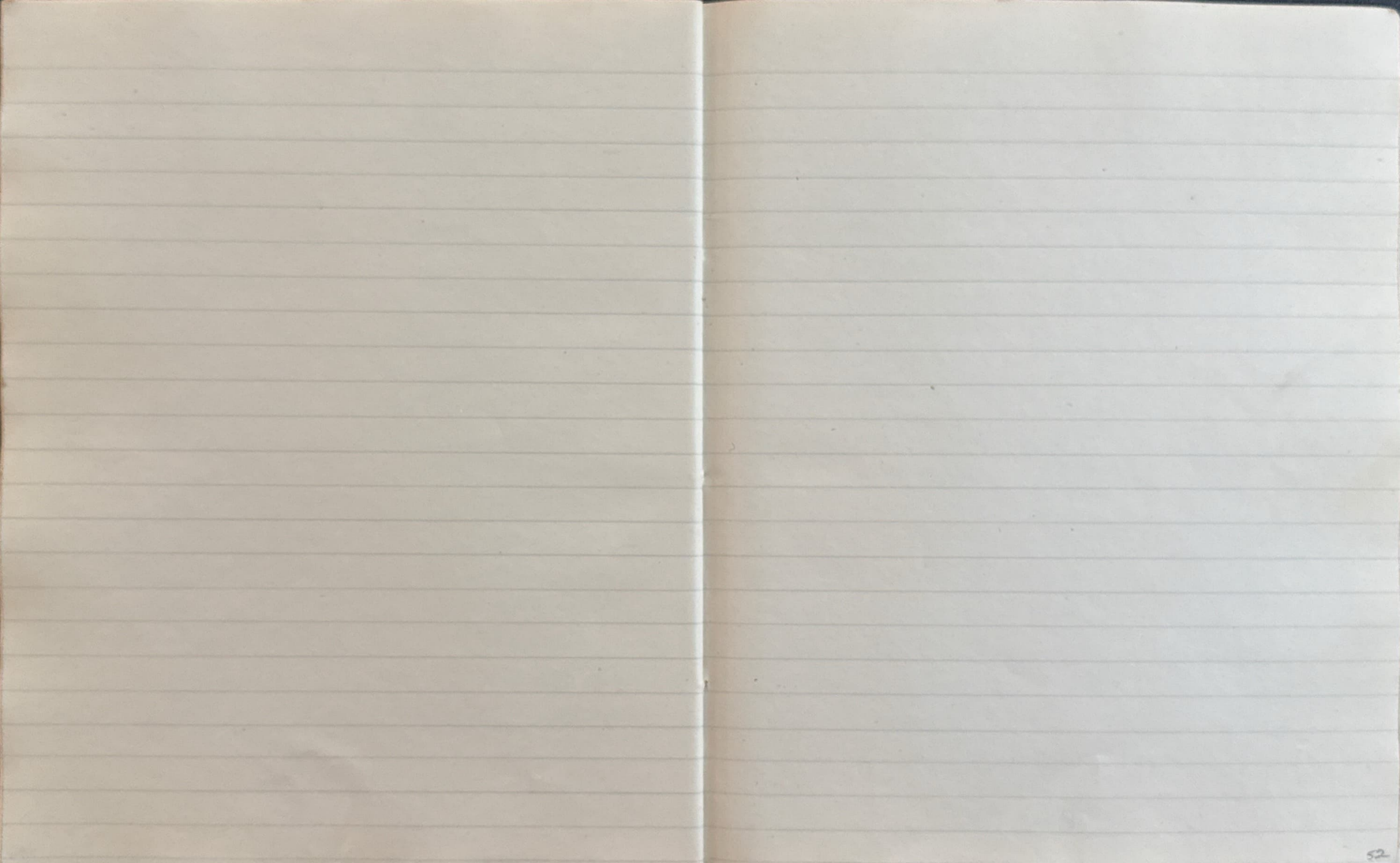
Put only sufficient water over the Pigeons to prevent
their burning - Simmer slowly 2 1/2 hours with a
little pepper & salt - 1/2 an hour before serving
add nearly 1 bottle olives previously pared from the pits.
thicken gravy with a little browned flour & butter
on no account boil the Pigeons or they will be tough
Ducks - Prairie hens ditto - if no olives add potatoe slices.

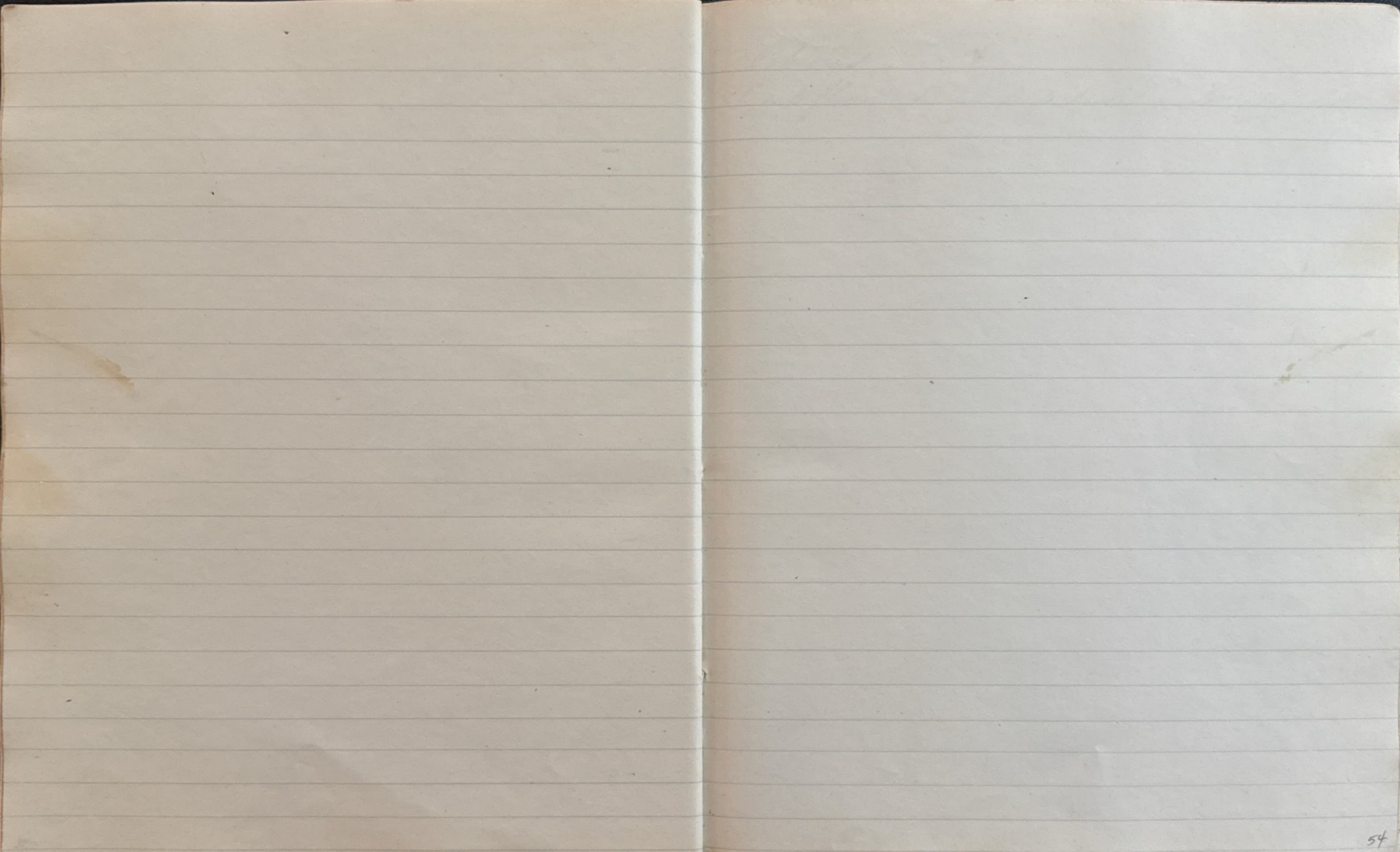




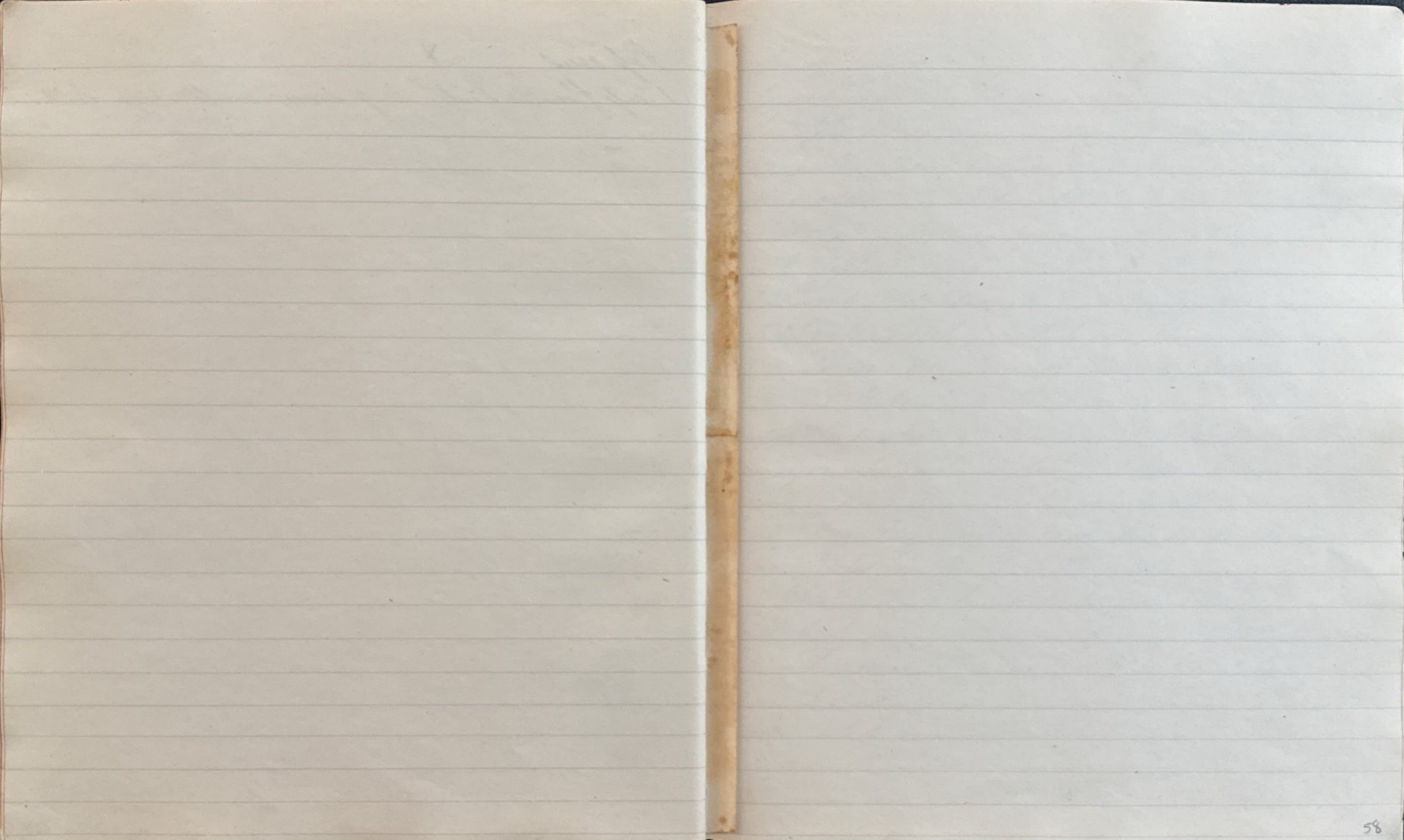








Pop over x
1 cup flour (1/2 pint) keep sweet milk, 1 egg, little salt



Collapsed apples

x

4/13

12 layers bread crumbs seasoned with a little mace
and pepper & salt, then a layer of apples and a
little butter then another layer bread crumbs then
apples again, bread crumbs on top with bits of
butter, bake $3\frac{1}{4}$ hours

Sage & Apple Pudding

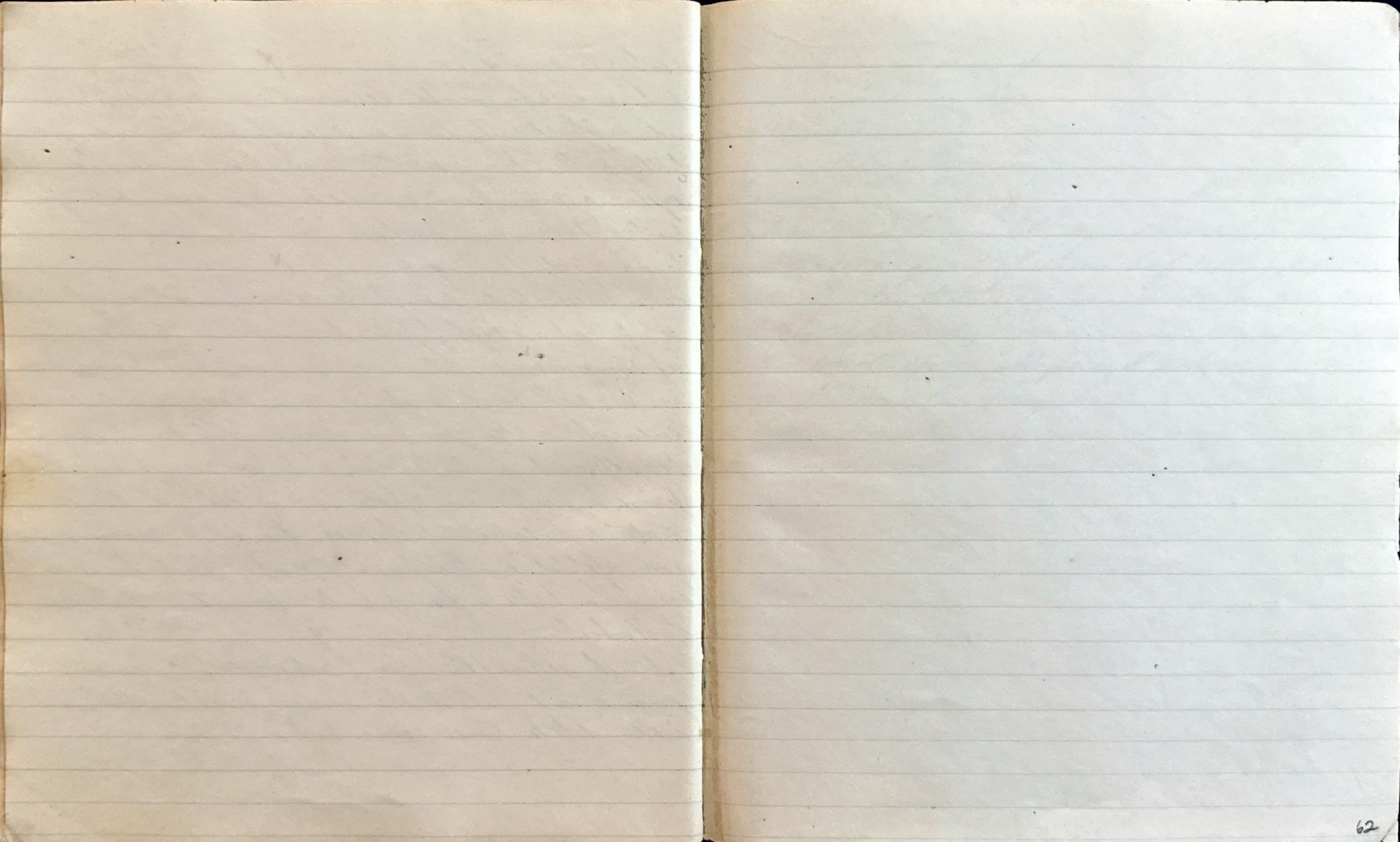
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Take sweet apples enough to cover the bottom of a
white baking dish, peel & core them, put a stick
of cinnamon in places of the core, put them in a
kettle with barely water to cover them, add enough
sugar to make a thin syrup boil until they are
transparent and tender, cool them having taken
care to keep them whole, at night add 1 lb. boiling
water to a large cup of sage, the next morning put
your apples in the baking dish, pour the sage
over them bake a few minutes, serve cold, *Ministone*
Syllabub

x

Mr. Maden

1 qt each cream 1 lb wine 1 cup sugar 2 lemons
juice & rind, let it stand over night stirring it
well, whip some hours before using



Tau Water

x

M^{rs} Hens

1 lb. Low 1 lb. Honey, double handfuls brand 1/2
gall. water boil 6 hours strain of water, add
1 wine glass full 3 times a day

Tongue

x

M^{rs} Sargent

Boil a corned tongue till soft, skin white hot
have ready a quart of strong beef broth put skin
on, lay the tongue in the broth in a truss
pot closely covered, simmer until very soft with
a few whole cloves, all spice, & pepper when
done thicken the gravy with browned flour
a little Worcestershire sauce & wine, add a
few mushrooms - serve with lemon sliced

Wash for salt

+

2 Table spoons Alcohol in soft soap, 1 Teaspoonful
Honey 1 Tea cup boiling water

Waffles soft 2 lbs flour $1\frac{1}{2}$ butter 15 eggs 2 qt
milk salt yeast - AdB. X

Waffles 1 qt milk 1 heaping qt flour, 1 hand full
Indian meal, $\frac{1}{2}$ cup melted butter, 3 eggs, a little salt
baking powder beat thoroughly - stand 8 hours -
X

Select cream. 1 lb. Bluebell
1/2 of isinglass dissolved in a cup and a half white
wine, juice of a rind of a lemon $\frac{1}{4}$ lb white sugar
Stir until quite mixed strain it add $\frac{1}{2}$ pint
cream, stir until quite cool and put in moulds
Yeast X H.L. Amalia

Make a stiff batter of flour & cold water, boil
a hand full of Ropes until the strength is out -
pour a qt of this liquid boiling over the batter
through a strainer, stir it all up immediately
Dissolve 1 Teaspoon of Alum, add to it, add one Table
Spoonful Sugar, one of salt one of Sige, stand until
set, add 1 gill of fresh yeast, cover tightly.

