



Head

One gallon of water - 4 lb
sugar - 2 oz tartaric acid, 2 oz
cream - tartar - 1 oz spirit of salts
The whites of two eggs beat in
half pint of water shake
with two spoonfuls of wheat flour
Add the above together in a
beign kettle, strain it before
boiling when cool add half
oz lemon -

To use

Two spoonfuls in a half
pint of water fill the glass
the whites fall with water - Add
half tea spoon of soda.

Pound Cake.

2 cups white sugar

3 " flour

3 eggs

1/2 thirds cup butter

one and one half

leaspoon cream. Dant

one leaspoon soda

one cup sweet milk.

Good with or without

fruit. Beat the
eggs - the yolks and whites
separately.

Quick Loaf Cakes — Good

Work $\frac{1}{2}$ lb butter into $1\frac{1}{2}$ lb raised dough — Beat 4 eggs with $\frac{3}{4}$ lb sugar mix it with the dough together with a wineglass of brandy — 1 teaspoon cinnamon — a nutmeg — Dissolve a teaspoon saturated in $\frac{1}{2}$ teacup of milk: strain it on the dough — Work the whole 15 minutes, then add a lb seeded raisins & put in pans Let it stand 20. or 30 minutes before baking — Bake from $\frac{1}{4}$ to $\frac{1}{2}$ hours —

Fruit Cakes — L. A. H.

4 lbs flour — 3 sugar — 3 butter — 24 eggs
4 " currants — 2 raisins — $\frac{1}{5}$ lb citron
1 oz mace — a cup Molasses — Stir eggs & sugar together — add butter & flour last — Bake 3 hours, or till done —

Lemon Pie — L. A. H. — Good

Juice of one lemon — 1 egg — 1 teacup
of sugar —

Fancy cake - L. G. S.

Make Batter as for pound cake
take rather more than one third of the
batter & stir into it the following -

1 drachm of Sassafras - 1 drachm
of Cream Tartar - $\frac{1}{2}$ of Alum & $\frac{1}{2}$ of
Cochineal - pulverized finely and
mixed together - pour a tablespoonful
of boiling water upon it & stir it while
very hot into the batter - Lay the
two kinds of batter into the pan in
layers, commencing & ending with the
white - There should be about 4 of
the white & three of the red -

Pound Cakes - Good

1 lb. sifted flour - 1. sugar - $\frac{3}{4}$ butter
& eggs - Rub to a cream Butter & sugar
then add the yolks with beating then the
flour gradually - Beat the whites to a stiff
froth & add them with 1 nutmeg & 1
spoonful of rose water - Bake $\frac{3}{4}$ hour

New York Cup Cake Good

Take 4 eggs - 4 tumblers sifted flour
3 tumblers powdered white-sugar - 1 tumbler
melted butter - 1 rich sweet milk -
^{tumbler} 1/2 ~~egg~~ wine - a nutmeg - a teaspoon cinnamon
& a small teaspoon saleratus - Warm the milk
& butter together - Stir into this the eggs beaten
very light in time with the flour - Add
spice & wine & lastly saleratus dissolved in
a little vinegar - Stir all round - Fill
fill your pans ^{well buttered} & bake in an oven of rapid
heat throughout

Black Cake - Mine

1 lb flour sifted
" " fresh butter
" " powdered white-sugar
2 " best raisins
" " Currants - 1 lb citron
2 Eggs - 2 nutmegs powdered
2 spoons of mixed spice - mace & cinnamon
large glass of wine - large glass brandy & 1/2
bottle port - mix all together

Custards - Another
1 tablespoon of melted butter
2 " " sugar - 1 egg -
" "

Soft Molasses Gingerbread - Good
Mix with a pint of Molasses a tencup
of melted butter a pint of flour - 2
well beaten eggs - a tablespoon ginger
The peel of a fresh lemon is good cut in
small strips - Dissolve in a tumbler of
sweet milk 2 teaspoons saleratus - add
flour as for pound cakes

Lemon Cakes Good.

Beat well & separately the yolks & whites
of 8 eggs - mix them. & stir in gradually
a lb of white sugar - After beating the
whole together 8 or 12 minutes add the
grated rind of a fresh lemon & $\frac{1}{2}$ the juice
A lb sifted flour - 2 spoonfuls coriander
seed Drop this ^{by spoonfuls} mixture on to buttered
tins several inches apart - sift white sugar
over them - Bake in a quick oven

Rich Biscuits - - -

Put to a cream a lb of butter & a lb sugar
& mix it with a ~~lb~~ half lb of flour - ^{fill eggs}
& a very little brandy - Roll the cakes in white
sugar & bake ^{quick oven} - Roll $\frac{1}{2}$ inch wide & 4 inches long ^{round}

Ginger Snaps - Good

Cup of baked molasses - 2 tablespoons melted
butter, a teaspoon ginger - 1 teaspoon蘇打粉

Indian Corn Cakes

Mix a qt of meal with a handful of flour
~~stir~~ it into a qt of warmed milk - teaspoon
salt - 2 teaspoons yeast - Stir alternately
into the milk the meal & B well beaten eggs -
When light bake on a griddle - If the batter
sour stir in a little蘇打粉 & let it stand
 $\frac{1}{2}$ an hour

Drawn Butter

Mix 2 or 3 teaspoons flour with a little cold water
stir till clear of lumps - then it is pour on $\frac{1}{2}$ pt boiling
water - boil it 2 or 3 minutes then cut 4 oz of butter in bits
add to the flour & water & place it where it will melt - If you
wish add in several boiled eggs - If curry sauce put in ^{fat} in

Frenches - Sophie's Receipt

5 cups flour - 2 Sugar - 1 butter.
2 Table Spoon Caraway seed or
1 nutmeg - 1 tea spoon tartaric
acid or 1 soda - Rub butter, sugar
flour soda or acid and nutmeg or
Caraway together, and add eggs
lastly - Bake in quick oven -
Rusk.

To 3 tea cups of warm milk put a
small one of yeast or 1 of brown sugar
Stir in flour to make a thick batter.
When this rises melt a cup of butter
or 1 of sugar and add to it with a
little soda or 1 nutmeg - and flour
enough to knead. Let it rise or when
light make into biscuit put on tin to
rise again and when perfectly light
bake - when baked rub over the top
with milk & sugar if you wish.

Receipts taken from Lewis book -

March 10 1855

Sassafras Menstru - Tonic

Mix gradually with two quarts of boiling water $3\frac{1}{2}$ lbs of best brown sugar - $1\frac{1}{2}$ pint of good molasses - $\frac{1}{4}$ lb tartaric acid - Stir well & when cool strain into a large jug or jar.

Mix in one ounce of essence of Sassafras transfer to bottles cork tight & keep in a cool place about $\frac{1}{4}$ lb Car bonate of Soda.

Gough Muls -

1 cup sugar - 2 cups milk - 1 cup butter - 2 eggs - $\frac{1}{2}$ nutmeg 1 teaspoonful salt 1 teaspoon Saturated

Sponge Cake

1 cup white sugar 1 cup flour - 8 eggs whites & yolks beaten separately - flour added just before baking - Nutmeg

Mrs Stearns' Green Cakes

Crust - $\frac{3}{4}$ lb of flour - $\frac{1}{2}$ lb butter - 1 pint
of water 10 eggs - Boil water & butter together
Stir in the flour while boiling. When cool
add the egg - a grain of saleratus -

The Custard - One pint of milk - 4 eggs - 2
cups of sugar - $\frac{1}{2}$ cup flour - Boil the
milk, then add the sugar & eggs & flour
& season with lemon - It is a good
complement to the crust to rub it over
with the white of an egg before it bakes,
when the cakes are done open them at the
sides & put as much of the custard in
as you can -

Mrs E. J. Snow.

Scarborough
Mich

Golden Cake

1 lb flour - 1 lb sugar - $\frac{3}{4}$ lb butter 10
yolks of eggs - 2 teaspoons Cream Tartar -
1 teaspoon Soda - Little milk with a little
more flour will improve it

Quick Baked Pudding - Dry mix
Mix 5 spoonfuls of flour, 5 of milk, with
5 beaten eggs - a little salt - Pour 1 quart
of boiling milk upon it - Bake 15 minutes -

Liquid Sauce for the above Pudding.
6 tablespoonful sugar 10 of water 4
of butter 2 of wine, nutmeg - 10 flour -
Heat the water ^{& sugar} very hot - Stir in the butter
until its melted but be careful not to
let it boil - Add the wine & nutmeg just
before it is used

White Sauce

2 thirds cup butter - 1 cup sugar - the white
of an egg beaten to a froth - 2 spoonfuls flour
boiled added to the sugar & butter - then
add the whites of eggs -

Cocoa Nut Cakes - from Garry

To one cocoa nut grated add $\frac{1}{2}$ its weight in sugar and the white of one egg. Beat the egg to a stiff froth - have the sugar very fine - Pare the nut before its grated - Drop the cakes on white paper

Soda Sponge Cake - Mrs Dole

1 cup flour - 1 cup sugar - 4 eggs - 1 teaspoonful of cream tartar $\frac{1}{2}$ teaspoonful soda - The cream tartar to be put dry into the flour & the soda the last thing

Another Receipt

1 cup sugar. 4 eggs. $\frac{1}{2}$ cup flour. 1 teaspoonful cream tartar. $\frac{1}{2}$ teaspoonful soda dissolved in a little milk. Put together the cream tartar, sugar, flour & add the egg & well beaten

Cup Cake

3 cups sugar. 4 flour. 3 eggs. 1 cup butter. 1 cup milk. 1 spoonful salted butter. Beat up well

Preserved Pine Apple

Try nice

1 lb sugar to a lb of grated pine apple.
Put all together & boil $\frac{1}{2}$ an hour -

Silver cake - Mary Child's -

1 lb sugar. $\frac{3}{4}$ lb flour. 6 oz butter. $1\frac{1}{4}$ whites
of eggs. 2 teaspoonsfuls of cream tartar.
1 teaspoonful soda. Beat the butter & sugar
together, & stir the cream tartar into the
flour. Beat the whites to a froth & stir them
into the butter & sugar. Dissolve the soda
in a large tablespoon of milk & add it
just before baking. Put one half pint or
two cups of currants if you like. This is very
nice cake for "Washington Pie". Half this
quantity makes one pie of cake - Lemon
or rose flavor.

Wafers Gingerbread -

$\frac{1}{4}$ lb butter. $\frac{1}{2}$ lb sugar. 3 eggs. $\frac{1}{2}$ tea cup of cream
1 teaspoon saturated - Ginger - nutmeg. & Lemon

Loaf cake

1 lb butter. 2 lbs sugar. 3 lbs flour. 6 eggs
well beaten. 1 pint milk. 3 tablespoons of
dry Sakerates. Dissolve it in a little warm
water. Spice to the taste. Add 1 lb currants.
1 lb raisins, work well together & make it
into three loaves. Bake one hour in a quick
oven.

Lemon Pudding - Elegant says Annie

Juice of 3 lemons. Rind of 2 lemons - 3 large
^{modelling size} ~~large~~ biscuits & spoonfuls of milk biscuits
pounded fine. 7 eggs. $\frac{1}{2}$ pint sugar. ^{2 pints} ~~2 pints~~
milk. 3 oz butter melted in it until the
milk is boiling hot. Mix the other articles,
then pour the milk into it & bake $\frac{1}{2}$ hour

Non-Lemon Cake

2 $\frac{1}{2}$ cups sugar. 1 cup butter. 4 $\frac{1}{2}$ cups flour
4 eggs. $\frac{1}{2}$ pint milk. Heaspoon Sakerates
dissolved in the milk. Juice of one lemon
& rind of two

Sponge Cake as Pauline Chilet makes

3 eggs. 1 cup flour. 1 cup sugar. 1 teaspoon
~~tartaric acid~~ cream tartar mixed in the
flour. 1 teaspoon soda in the mixture. Do
not beat the eggs

Sponge Cake - Beech's Good

8 eggs - The same weight of sugar. Half the
weight flour. Essence lemon - good appetite
- Beat the whites alone till quite stiff. Beat
the yolks & sugar together - then mix them
& add the flour & bake it immediately.
To be eaten with good nature & pleasing
manner

Biscuit - (from Mrs Murphy)

1 pint sweet milk - 1 teaspoonful cream
tartar - 1 of Saleratus. If sour milk 1 of
cream tartar & 1 of Saleratus.

Green Apple Pie (Mrs Roberts) good

1 1/2 Soda Crackers to 1/2 cup water - one small
lemon or half a large one with grated rind little
sugar

1 pint flour - 1 pint new milk - 2
Spoonfuls cream tartar. 2 eggs. little
salt 1 Spoonful Soda. Piece of butter
the size of an egg.

Muffins

1 pint new milk - 2 eggs. little salt.
Saleratus to taste. 1 pint of flour

Libby's cake from Sarah Howard
2 cups sugar - $\frac{1}{2}$ cup butter. Whites
of 6 eggs. 2 cups flour. 1 teaspoon cream
tartar $\frac{1}{2}$ spoon Soda. $\frac{1}{4}$ cup sweet milk.

Gold Cake (Lunch)

1 tea cup sugar $\frac{1}{2}$ cup butter yolks
of 6 eggs. 2 cups flour $\frac{1}{2}$ teaspoon cream
tartar - $\frac{1}{4}$ spoon Soda. $\frac{1}{2}$ cup sweet milk
Miss Receipts

Queen's Cake E On Kimball

4 eggs $\frac{3}{4}$ lb sugar. $\frac{1}{2}$ lb butter. $3\frac{1}{4}$ lb
flour - cup milk or half cup milk & half
cup wine which is better. $\frac{1}{8}$ tea spoonful
of saleratus

Whigs (Mrs Howards)

1 lb flour. 8 oz butter. 8 oz better sugar
6 eggs. 1 pint of milk. 1 cup of yeast.
Make them before dinner & bake in
cups

Queen's Beverage (Annie)

10 drops Sassafras - 10 drops oil wintergreen
10 drops oil of rose - 2 quarts boiling water
poured on to two great spoonfuls of cream
tartar - Then add 8 qts cold water, the
oils, 3 gills of yeast & sweeten to the taste.
In 24 hours bottle it & it is a delicious
beverage

Russian Cream Muggies

Make a custard of 1 qt milk + yolks
of 5 eggs + $1\frac{1}{2}$ cups sugar. Soak 1 oz Cornstarch
Lumps in just enough water to cover it.
When soft add a little boiling water
to dissolve it making about a tea cup
full in all - add slowly to the custard.
Turn the whole over the beaten whites of 5
eggs

Chocolate-Custard

Break one bar of Baker's chocolate &
set on the back of stove to melt - boil
1 qt milk & add a little ^{to the} chocolate to dissolve
it stirring till smooth - add to the boiling
milk & stir till smooth & boiling - Beat yolks
of 4 eggs & a cup of sugar & add to the milk &
chocolate stirring till it thickens which will
be in a short time - When done pour over the
beaten whites the 4 eggs

Potatoes Salad

Yolks of 2 eggs - butter size of an egg $\frac{2}{3}$ cups cream
on milk $\frac{1}{2}$ cup vinegar. Mix butter & egg in a
custard kettle, stir till it thickens then
add vinegar - stir again till thick
then add carefully add the cream (on milk)
& stir till thick & set off till cool - Slice very
thin 5 large cold potatoes (boiled) make a
layer in a dish - Sprinkle a little
Celery Seed & salt & some of the dressing - then
another layer of potatoes till the dish is full
Cover closely till sent to the table

Coconut Pie.

3 pts - of milk - The whites of 8 eggs -
1 lemon put in the sugar, sweeten to
your taste, & mix grated coconut.

Bake half an hour —

Pudding

Gravel slices of bread with butter
then with any kind of juicy fruit, lay
the slices over each other, then cut through
the whole: serve with flavoured cream.

Apple Snow.

Put 12 tart apples in cold water
let them boil on a slow fire, when soft
drain off the water. Take off the skin
& cut the core. Beat the whites of
12 eggs to a stiff froth. Put half lb
sugar (whites) on the apples & beat
the whole to a stiff froth.

Muccurrons

2 lbs of Blanchet almonds
1 " " sugar. Beat the whites
of 5 eggs to a stiff froth, then stir
in the sugar, then add the almonds
They must be chopped as fine as
possible. Lift sugar over them & bake
in a slow oven. Wash the butter to
grease the paper -

Jackson Cookies

2 cups sugar
1 " butter
1 " some cream & eggs & a
nutmeg

Cinnamon Pudding. Whisk 1 lb of
1 pt. sour milk or buttermilk & 1
tencup currants. Soda enough to make
the milk sweet & flour to make a stiff
dough. Steam two hours. Oil the basin
& then it slips out easily.

Butter pudding.

Mix $\frac{1}{2}$ lb of butter & $\frac{1}{2}$ lb flour together - boil a qt of new milk & pour it to the butter & flour beating them while adding the hot milk that the mixture may not be lumpy. Then add sugar to the taste & when cold 5 eggs well beaten - cinnamon; lemon or almonds to flavor. Put a paste round the dish & bake 20 minutes in a quick oven -

White cup cake

Measure one large coffee cup of cream or rich milk (which is best). 1 cup of fresh butter. 2 cups of powdered sugar & 4 cups flour. Stir butter & sugar together till quite light then by degrees add the cream alternately with the flour. Beat 5 eggs as light as possible & stir them into the mixture alternately with the remainder of the flour. Lastly stir

ice a small teaspoonful of saleratus
dissolved in a little orange-juice. Bake
in small tins 20 minutes.

Lupin Pudding.

To 1 qt warm milk put 8 table-
spoons of Lupine. Let it soak till
soft then add 2 table spoonful
melted butter, 4 eggs - 4 white sugar
nutmeg - 1 glass wine. Bake with or
without a lining.

Batter Pudding.

Put 3 spoonful of flour into
a pt of milk - simmer till it
thickens, then stir in 2 oz of butter.
Let it cool - add the yolks of 3
eggs & put it into a buttered basin
& bake or boil 1 1/2 hours - Beat the
whites separately -

Sponge Cake (Mrs Roberts)

May
1859

Boil $\frac{3}{4}$ of a pound of lump Sugar in a
 $\frac{1}{4}$ of a pint of water: have ready the yolks of 8
 eggs & the whites of 2. Beat the eggs a little, pour
 on the water & sugar boiling hot to the eggs,
 stirring them all the time with a whisk, with
 which beat the mixture an hour. Strain & mix
 in $\frac{1}{2}$ lb fine flour but do not beat it. Butter
 the pan & bake it 1 hour. Lay a piece of
 paper over the top of the cake.

Lemon Pie - M.L. G. {April } 1859 }

1 Lemon.	{	Beat the butter & sugar
1 Cup sugar		together - add the egg beaten
$\frac{1}{4}$ Butter.		light, yolk & white.
1 Egg.		Separately, then the
1 Table spoon flour		flour dissolved
$\frac{1}{2}$ Cup water	{	in the water - the
		grated rind & juice
		of the lemon -

This recipe for one pie

Gussie's Nov 29th 1860.

Poor Man's Pudding.

1 cup molasses $\frac{1}{2}$ cup butter, 1 cup sweet milk $\frac{1}{2}$ lb Currants - 1 teaspoon soda. 2 do cream tartar - Flour enough to make as stiff as cake - Boil 3 hours -

Sauce (not right see back of book)

Cup sugar - $\frac{1}{2}$ cup of wine - fill the cup with boiling water $\frac{1}{2}$ nutmeg - Let all come to a boil - remove from the fire & when the steam has passed off, stir in a well beaten egg. Let it stand till cold -

Simple Pie Gussie's

For 1 pie take 1 lemon pare it & grate the rind - Cut up the inside & extract the seeds - Roll two soda crackers fine, put these ingredients in a pan with 1 cup cold water and a bit of butter the size of a butter nut & 2 eggs well beaten. Let the mixture warm through so the crackers may dissolve then pour it into your pie & bake in a quick oven

Mrs Knight

Ginger Conserve

4 lbs syrup ingredients, 8 oz ginger root.
2 oz bitter almonds $\frac{1}{2}$ oz sweet almonds.
3 lemons. 1 gallon whiskey. Let the spirits
remain on the ingredients 10 days, then
pour it off & add 4 lbs loaf sugar -

Sponge Cake.

1 cup flour
" " sugar
1 spoonful of cream tartar in the flour
 $\frac{1}{2}$ " soda dissolved in a little warm
4 eggs - - water - Flavor with
Lemon

Custard Pie

For 1 pie, 2 beaten eggs stirred in 2
cups boiling water - $\frac{1}{2}$ cup sugar 1 teaspoon
Tartaric acid

Recipe for Cakes -

To the whites of 3 eggs 24 teaspoons of
powdered sugar

Filly Cakes

1 cup butter

2 " sugar

1 " sweet milk

3 eggs

1 teaspoon soda in the
milk - 2 cream tartar
in the flour of which
there must be 4 cups full

Flavor with lemon

Corn Starch Pudding

1 quart milk - whites 3 eggs - 3 tablespoons
of corn starch - Wet the starch with a little
cold milk before pouring it into the boiling
milk - Beat the whites of eggs to a stiff froth &
pour into the pudding just before taking from fire

Custard for Pudding -

~~1~~ pint milk - the beaten yolks of 3 eggs
mix the milk & eggs together with a cup of
powdered sugar & let it come to a boil -
let it stand to cool Flavor to taste

Quickest for Cakes

1/2 pint milk, 3 tablespoons corn starch
yolks of two eggs. Let the milk boil then
mix corn starch & eggs together & pour into
the milk

Ornate Cakes

The whites of 5 eggs. 1 coffee cup sugar
1 coffee cup flour. 1 tablespoon thick cream
a small tin canp half full butter. Flavor
with bitter almonds

Soft Molasses. Gingerbread

Mix with a pint of molasses a tencup of melted
butter a pt of flour. 2 well beaten eggs a spoon
of ginger. The peel of a fresh lemon is good cut
in small strips. Dissolve in a tumbler of milk
1/2 lb in 2 tablespoons of soda. Add flour to
make it the consistency of pound cake before
baking

Marmalade Cakes. Pills - 100

1 cup sugar - 2 eggs 1/2 cup butter 1/2 cup milk
or water 2 cups flour - 1 teaspoon cream tartar
1/2 spoon - nutmeg -

Sassafras Pills. Miss Bocton

3 lbs brown sugar 3 pints boiling water
1/2 pint molasses 1/4 lb tartaric acid 1 oz
essence Sassafras.

Boston Gingerbread

Take 2 lbs sifted flour 1 lb sugar 1/4 butter eggs
1/2 pt. molasses 2 teaspoons soda 1/2 pt. cream
or into place 1/2 pt. milk & 4 oz more butter
Corns - cinnamon & raisins to your liking
Bake till it readily separates from the tin.

Codfish

Salt cod should be soaked all night in
water with a glass of vinegar in it. It will
make it like fresh fish. In the morning take
it & put it in fresh water & place it there on

4 hours on a moderate fire when it will keep
warm without boiling as thick becomes it.
Take it up & take off the skin - Serve with
- drawn butter

- Lechoulen

Take brown several pieces of pork - cut each
fish into 5 pieces; from them & place a layer
of them in the pork fat - Sprinkle on a little
pepper & salt, cloves & mace & sliced onions -
If liked lay on bits of fried pork & crackers
soaked in cold water - Repeat this till
you put in all the fish, turn on water enough
to cover them & put on a heated bake pan lid.
After stewing 20 minutes take up the fish &
pour 2 tablespoons from with a little water &
stir into the gravy. Add a little pepper &
butter. A tumbler of wine cutsup & spices
improves

Mice Sugar Cookies Sophia Fustand
1 cup butter - 2 cups sugar 2 eggs. 1 teaspoon salt
1. Beat mixer - Only stiff enough to roll out.

Virginia Chicken Pie

Beat 10 eggs very light add to them a quart
of rich milk 4 oz drawn butter pepper & salt
Stir in sufficient flour to make a thin batter
then take 4 young chickens - clean them - cut
off the legs & wings - Put them in a sauce pan with
salt & water bundle of thyme or parsley - Boil
them till nearly done - then take out the fowl
& put it in the batter & pour the batter in
a deep dish & bake - While grazing for sauce

Soda Fried Cakes. E.L.Cox

1 cup sugar, 1 cup unmelted butter, 1 or 2 eggs
2 teaspoons cream tartar 1 of soda, 3 cups sweet
milk

Loaf Cake. E.L.Cox -

1 pint raised dough. $\frac{3}{4}$ cup butter 2
eggs 1 teaspoon salted spices 2 fruit to
your taste

Another Plain Cookie J.H.

$\frac{1}{4}$ cup sugar $\frac{1}{4}$ cup sweet milk $\frac{3}{4}$ cup butter
1 teaspoon salted spices 1 egg - Bake in tin

Cottage Pudding Balls -

Put 3 table spoons melted Butter 1 cup
white sugar thoroughly - Then add 1 well
beaten egg & a light pint of flour - with two
small teaspoons cream tartar sifted into
it - 1 teacup sweet milk & a small teaspoon
soda dissolved in it

Liquor Sauce

6 table spoons sugar 10 of water 4 of
Butter, 2 of wine, lemon marmalade, orange or
rose to flavor - Boil the water very hot
stir in the Butter till melted. Be careful
not to have it boil - Add the wine & lemon
just before it is used

Sponge Cake. Gussie's 1861 -

10 eggs - 1 lb sugar - 1 lb flour.

Beat the whites very stiff - and beat
yolks & sugar together. Then put in
the whites in lumps stir in flour very
lightly. flavor with lemon and
bake in quick oven. Splendid

Green Glaze. do.
1 lb sugar. 1 of butter is one
of flour. little rose water or
cinnamon. R

Chess Cookies - Pappe's Lard
1 lb sugar { 2 table spoons of flour -
1 " butter { Pastry crust - Bake in
like 12 eggs { little tins with a dash
Whites 2 { of citron -

Pomel Cake by measure A.S.H. 1862
2 cups butter, 2 cups sugar $4\frac{1}{2}$ flour
6 eggs 1 nutmeg or grated rind of lemon
fruit is an improvement -

Almond Cake
1 lb butter $\frac{1}{2}$ lb sugar $\frac{1}{2}$ lb flour $\frac{1}{2}$ sweet
almonds blanched & cut in ^{little} strips - 1
egg ^{well} beaten & little rose water - mix well
Lumps with a spoon on tins to bake

Baked Butter Pudding A.E.W.

1 pint milk, 3 eggs, 1 cup flour, a little
soda, a little soda, made in the same
way as to boil, only a little stiffer - My
mice

Pumpkin Pudding

1/2 stone pumpkin sifted - 3 pints of
cream 9 eggs, sugar, mace ~~nutmeg~~
nutmeg & ginger - My mice -

Fruit Pudding

1 cup & 1/2 sugar 1 cup molasses 1 cup
soda milk 2 cup raisins - 1 teaspoon
soda flour to make a batter in which
the spoon will stand - Boil 4 hours

English Pudding

2 cups 2 teaspoon soda strained into
the molasses 2 cups sugar 2 cups
fine 1 cup milk 1 lb raisins 1 lb
sugar, nutmeg cinnamon cloves
allspice Flour to make it stiff as

fruit cake Put over night &
boil 5 hours - seed with froth sauce

Current Jelly - Mrs Lucke -
1 lb white sugar to one pint of current
juice - Beat the white of an egg to a stiff
froth & stir juice egg & sugar all
together - Let this come to a boil & skim it
well - After it is skim let it boil five
minutes & turn into glasses - The currents
must be picked when perfectly ripe & after
a dry day & on a dry day -

Chim - Chox - Duck Howards -

1 peck green tomatoes - $\frac{1}{4}$ pint chopped
green peppers - $\frac{1}{4}$ pint grated horseradish
4 onions - $\frac{1}{4}$ oz ground cinnamon -
 $\frac{1}{4}$ teacup mustard - $\frac{1}{4}$ oz ground cloves
Chop the tomatoes fine - put them in a jar
a layer of tomato & a layer of salt - Next
day drain them dry & boil them in vinegar

Mrs Roberts India Pickle

Aug Sep 7th - 1885

Put two hundred Char Kins,

3 lbs small onions

1 lb of nasturtiums

1 lb " Daclish pods

1 quarter French beans

2 1/2 Carli flowers

2 hand white cabbages sliced

into a pan & sprinkle them with salt, the onions having been previously soaked & laid in salt & water for a week to take off their strength -

Then after a day or two ^{take} them out of the pan & dry them thoroughly in a warm place in the shade; they must be spread out separately.

To gall of vinegar put

1 oz & a 1/2 of allspice

" " of pepper & white

2 " " Ginger tied up in muslin bags

When cold mix with the vinegar

1 1/2 of Mustard

2 table spoonfull of cayenne pepper

Boil it well together & pour it on the pickle. The vegetables mentioned, not being all procurable at the same time may be added separately, at different periods, but they must all undergo the pickling & drying process.

One table spoonfull of Turmeric & a little more to each gallon

Drain them from this vinegar & mix
all together. ~~Then~~ put on fresh vinegar
and put up —————

Johnny Cakes - Kety's 1863

1 pint & $\frac{1}{2}$ of sifted meal (1 table spoon
flour to make this quantity of meal) 1 pint
buttermilk - 2 eggs - 1 teaspoon salt - 1 full
teaspoon (heaping) soda - 3 tablespoons of
shortening —————

Kety's biscuit -

1 pint of sour milk 1 cup of shortening
1 full teaspoon soda - little salt - not
very stiff ————— Dissolve the soda & put it
in the sour milk -

Kety's griddle cakes -

4 eggs - take the yolks & whites separate -
Beat the yolks separate with 2 tablespoons
cream ^{then} 1 pint of sweet milk a little
salt & flour enough to make a nice
batter. Then beat the whites to a stiff froth &
stir them in -

Rice Pie - Katey.

1862

4 table spoons boiled rice - 1 qt cream & milk -
3 eggs - sugar - butter the size of a butternut -
cinnamon or nutmeg - Bake in a quick
oven so that the rice shall not settle.

Sony Cakes - Mrs. Hoag's - 1863

1 lb. butter - 1 lb sugar - 1 pt molasses - 6 eggs - 2
teaspoons soda - 1 teacup ginger -

Mary Coynes Guest. 1863

6 good sized potatoes - drain off the water -
jam - 2 tablespoons sugar - 6 tablespoons flour -
salt - pour on this 1 qt boiling water - When cool
enough stir in two yeast cakes dissolved - then
let it rise

Pork Cake - Marys - 1864

1 lb. pork chopped fine add to it one pt
boiling water - 1 cup sugar & 2 molasses
1 lb fruit 1/2 raisins & currants - 1 table spoon
cinnamon - 1 allspice & 1 cloves - flour
enough to make a stiff batter - last
1 table spoon soda dissolved in a little water
Bake 3 hours in an oven about eight
in bread

Baked Indian Pudding - Belle 1862 -
Cut up $\frac{1}{4}$ lb butter in 1 pint molasses. Warm
them together till the butter is melted -

Boil a qt of milk & while scalding hot pour
it slowly over a qt of Indian meal stirred
in the molasses & butter. Cover it & let it steep for
an hour then set it to cool. When cold beat 6
eggs - 1 tablespoon cinnamon & a grated nutmeg
stir all together very hard. Put in a buttered
dish & bake one good hour. Serve with Cyprian
Sauce -

Lemon Preserves - Belle 1861

Wash & core the Citron. Cut into square pieces
Boil in water till perfectly tender. Then strain
on a sieve after which put it in a pail of cold
& ^{till of a nice green color} pretty strong alum water - 1 lb Citron to 1 of
white sugar - Clarify sugar & put in the Citron & 4
Lemons to 12 lbs fruit. Two small bags White Ginger Root
Boil all till the sugar permeates the fruit thoroughly.
Till the fruit looks clear

Apr 18th 1866-

Charlotte Russe.

2 quarts of Cream, one oz of isinglass dissolved in $\frac{1}{2}$ pint of water, let boil until reduced to one half. One pint of milk, yolks of four eggs, for the custard. Whisk the cream first and put on a wire to cool and drain, then set the ringer glass to boil, next put the custard over, when both are properly cooked, ~~add~~ ^{and} rather more than like cream, stir together for if allowed to get to cool will be lumpy then stir in the whipped cream and pour in a deep dish lined with lady fingers, or sponge cake. Flavor the custard.

Gossier's White cake.

The whites of 4 eggs - 1 cup sugar - piece of butter size of an egg - Cup $2\frac{1}{2}$ of flour - flour - 1 cup milk - 2 teaspoons ~~sugar~~ Cream tartar 1 teaspoon soda

Lussies Sponge Cake Apr 1866

6 Eggs - the weight of 5 in sugar -
& 3 in flour - Beat yolks ^{very}
thoroughly; put in ^{& beat this} sugar - Beat whites
to a stiff froth & mix alternately with
the flour very lightly - Flavor with
lemon - One small lemon if convenient
instead of esc - Put in lemon with the
batter sugar & yolks -

Good - Bessie Haighs Cream Cake

1 1/2 coffee cups of sifted flour - 1 coffee
cup sugar - 2 eggs ^{beaten} in coffee cups of
sour cream - 1 teaspoon soda 2 of
cream tartar - Flavor

Winn Jelly - from Lussie 1866

1 paper Gelatin - put this into 2 pints of
cold water - Let this stand 15 minutes &
meanwhile grate into it the rind of one
lemon & the juice of three - Let this boil
till all dissolved first adding 1/2 pint
of boiling water - now add 2 bits of
cinnamon a finger long ^{each} which boil in
1/2 pint water & add the liquid when the

whole is taken from the fire. Then add
1 pint of wine & strain into moulds.
& set it away to cool. 2 cups & 1/2 of white
sugar should be put in when placed
to boil.

Lemon Pie — Mrs H. Daighs. 1866

1 Lemon for a pie grate rind & juice. 1 cup
sugar. 1 cup milk. Yolks 3 eggs. 3 tablespoons
flour. After baking beat the whites to a stiff
foam. Sweeten & flavor & pile on top & set
away a little while.

Mince Meat — Mrs Robert.

2 lbs raisins. 2 lbs currants. 4 lbs apples. 2 lbs sugar
" " Suet — The juice of 2 lemons & the rind of 1
chopped very fine. 1/4 lb mixed spice. 2
wineglasses of brandy. 2 oz Citron & 2 oz of Candied
Lemon peel. A little salt & 1 teaspoon is an
improvement.

Frozen Custard Mrs Simpson

1/2 eggs. 3/4 pt milk. Beat eggs & sugar together, pour
into the milk. About 5 minutes before it is to be taken
from the stove put in 10 teaspoons of Arrow root dissolved
in a little of the milk. Flavor & set away to cool.

Fruit Cakes.

$\frac{1}{2}$ lb. sugar

" " butter

2 eggs well beaten separately

The juice & rind of one lemon

$\frac{3}{4}$ lb. flour.

Lemon Cake

1 tea-cup butter

3 do. sugar

5 eggs beaten separately

Rind & juice of two lemons

1 tea-spoon full of soda in a cup of milk

& two-cups of flour.

Cream Cake

3 eggs. 1 cup sugar. 1 cup flour.

1 tea-spoon full cream tartar & $\frac{1}{2}$ tea-

spoon full of soda. For the cream, stir

into a half pint of boiling milk, one

egg beaten together with 5 table spoon

full of corn starch, one of sugar.

Spread this between the cakes as you

March 1858

English Pudding Annex B.

2 cups molasses, two teaspoonful Saturated
strained into the molasses. 2 cups sweet
chopped fine. 1 cup milk. 1 lb raisins.
1 lb currants. nutmeg, cloves, cinnamon
allspice. Flour to make it stiff as fruit
cake - Mix over night & boil five hours.
Eat with fruit sauce.

Bread Pudding - E. M. H.

Bread placed round the dish as you would
apples for a bird nest pudding & a custard
poured over - Bake half an hour

Fruit Pudding - Annex

3/4 cups sweet. 1 cup molasses. 1 cup bone milk
cups raisins. 1 teaspoon Saturated. Flour
the in which the spoon will

Tapioca Pudding

To a qt of warm milk 8 spoons tapioca
when soft stir it up & add 2 spoons drawn
butter - 4 eggs - Spice to the taste - Mix with
it 4 spoons white-sugar - a glass of wine - Turn
into the pudding dish & bake

Boiled Rice Pudding

Put 18 spoons rice & 2 spoons salt to a qt
boiling water - let boil till soft - Take it
from the fire & stir in a qt of cold milk & 8 oz
raisins - (other fruit if preferred) add 2 eggs
1/2 nutmeg - Let all boil till the fruit is soft
Season with butter & sugar

Baked Rice Pudding

Boil 8 oz rice in milk till soft - mash well
add 12 oz sugar - 12 drawn butter 6 eggs -
1/2 nutmeg - gill of wine - little grated lemon
peel - Line a dish with paste & bake

Marlborough Pudding -

To 4

spoons cream put 1 lb strained tart

1/2 butter 1/2 cream 1/2 sugar 1/2

or mild jelly.

Soft Gingerbread.

3 cups of molasses

1 lb. butter

3 eggs. 1 tea-spoon full of soda in a
cup of sweet milk. 5 cups flour.
Ginger to your taste.

R

Pul Lion

Esquiza aa 3 ii'

Aqua pura R i'

Mix & take quantity sup't

Poor man's Pudding - Averille's.

2 cups fruit - one of raisins & one of currants -
1 cup sweet 1 cup $\frac{1}{2}$ sweet milk - cup sugar -
flour enough to make a stiff batter. 2 eggs
1 teaspoon cream tartar & $\frac{1}{2}$ soda. boil 3 hours.

Sally. Dunn. "Mrs Smyser

One half pound butter a large
teacup sugar work it in the butter
four eggs pint of milk luke warm
a large teacup of yeast and as much
flour as will make it stiff as pound
cake batter, set it to rise in the morning
and when it is risen enough well
pour it into the mould for tea

P.S. break the eggs one at a time in
the sugar and butter.

Black cake Mrs Smyser

One pound of flour one half sugar
~~one pint~~ same butter one half pint
of molasses, four eggs one teaspoonful
pearl ash in one teacup of cream. Ringer
if preferred.

Snow Cake

1/2 tumbler sugar, 1 tumbler flour. Before
sifting - whites of 10 eggs - 1 teaspoon cream tartar

Sponge Cake.

Twelve eggs the weight of the twelve
of sugar. the weight of the six of flour
The rind of two lemons ~~and the juice of one~~
Beat the yolks light and add the sugar
and eggs gradually and beat half an
hour lastly add the flour very
gradually.

Batter Pudding

2 quarts sweet milk

6 - eggs

6 - Table spoons full of flour

Little salt. Bake half an hour,

Iceing for sponge cake.

Take a pound pulp sugar to the
whites of two eggs and the juice of
one lemon.

Cucumber pickles

Put the cucumbers in weak brine for two days then take them out - and ^{weak vinegar} pour boiling hot over them and let them stand over night - Then take strong vinegar put it in a bright-brass kettle and for a jar holding six gallons put in six or eight fresh red peppers. Let the red peppers and the bag of ^{ground} spices remain in the vinegar while heating and when the vinegar boils pour it over the pickles and cover them tight immediately.

When the bag of spices get cold enough rub them thoroughly to get the strength out saving out a little of the vinegar to rub them in. They will be ready for use in twenty four hours. If the weather is cool use pretty strong brine for the weak vinegar will soak it out - If the cucumbers have been lying in strong brine soak them out first in water can ascertain by tasting when they are soaked sufficiently.

Ground cinnamon, cloves, spice, pepper, and nutmeg in the bag, the red peppers are to be left in the vinegar. The bag of spices are to be left in the pickles.

Wax for canning fruit

One pound of resin, a piece of bees wax as large as an egg, and the same of tallow, simmered together.

Beef Pate: Mary Cozue. 1868.

4 lbs lean beef chopped very fine taking out all the strings as it is being chopped.

Put in with the beef 4 eggs beaten butter crackers rolled fine & a piece of butter the size of an egg - salt - pepper - summer savory & sage to your taste.

Have 4 crackers rolled, sprinkle some of them on the moulding board then take the beef & make a long roll of it on the board putting on the crackers to prevent its sticking. When in nice shape put it on a tin tray & bake - It must be basted as it cooks with melted butter thickened.

with a little cracker - Bake 4 hours in a
slow oven

Muffins - Johannes -

1 qt milk - 3 eggs - size of an egg butter $\frac{1}{2}$
teacup yeast. If the yeast is not perfectly sweet put
in enough to make it sweet just before baking -
 $\frac{1}{2}$ teaspoon salt

Puffles the same except they are
thicker mixed & thinned $\frac{1}{2}$ an hour before
baking & set to rise before baking

Yeast. Swille's -

1 handful hops boiled an hour in a qt
water. 3 qts flour. Cool this water with cold
water & then pour enough on this flour to
make a batter. Add to this two yeast cakes
dissolved in lukewarm water - Teaspoon
salt. Boil 3 large potatoes sliced. When
boiled & jammed put into this mixture.

Apple Custard pie. Ellen's 68

4 medium sized apples stirred & made
perfectly fine. 2 eggs - 1 teacup sugar
Butter as much the size of an egg - Vanilla
to flavor.

Islemonico's Pudding - Mrs. Lunge

Boil 1 qt milk then strain in 3/4 table spoons
corn starch wst with cold milk. Boil 5 minutes
Beat the yolks 5 eggs with 6 table spoons sugar
flavor & add the starch & milk Pour all into
a buttered dish & bake enough to hold icing
Beat the whites & add 3 table spoons sugar
flavor & pour on top of pudding & bake a light
brown. Serve cold without Sauce.

Tapioca Crème

Soak a cup tapioca in "little water" over
night. Make a soft custard by putting on
the milk & tapioca & letting it come to a boil
add yolks of 4 eggs to left milk sugar to
taste. When cool add the whites well beaten
Beat the whole thoroughly - flavor with
vanilla

Cabbage Salad Gussie's

2 eggs 2 table spoons oil 1 table spoon
mustard 3/4 teacup vinegar then cook like
boiled custard teasp. salt before boiling
Add 2 table spoons cream ^{add} after it is cooked.
When cold pour over the chopped cabbage

Savoury Pudding -

Pour 1 pt boiling water over $\frac{1}{2}$ box of Gelatine
add a cup sugar, juice of lemons, strain hot
when cold add whites of 3 eggs & beat with an egg
beater till hard - Make a soft custard with
yolks of the eggs - 1 pt milk, little sugar - salt
Pour the custard over the pudding the same
as Fuddling sauce - Put on ice till wanted
for table -

Tomato Soup

Take 12 tomatoes with a small piece of any
fresh meat & 2 slices of lean pork - Parsley &
thyme season it like other soup. Have a large
onion nicely pared & put in with other ingredi-
ents - Boil them well & when done strain through
cullender - Take a spoonful butter & a little
flour to thicken & just before it is poured out
add a half pt cream (sweet) - Have some
bread toasted & buttered. Cut in small pieces
& lay them in the tureen & pour the soup over

Quince & apple Preserves

The quinces & apples equal quantities to be steamed till soft. Prunes to this the fruit should be weighed & to each 10 fruit $\frac{3}{4}$ lb sugar. Boil the parings & cores of the quinces in water. Strain this & dissolve the sugar in it. Put the fruit in this Syrup & boil all till ^{the fruit is} cooked through.

Corn Muffins. Mrs. Hayes - '68

1 cup flour 1 cup corn meal. 1 and 2 tablespoons sugar - water or milk to make a thick batter. Mix at night. In the morning add 2 tablespoons melted butter (a little less if milk is used instead of water) 1 teaspoon soda and ^{sugar} does not hurt them.

Mrs. Sam Walker's Sweet Pickles

4 lbs of currants 2 lbs of sugar
1/2 Table spoon of cinnamon
1/2 " " of cloves
1 teaspoon of salt Add 1 pint of strong vinegar. Then boil until thick -

Sponge Cake - Cornelius - good 1869

1 cup sugar & 5 eggs - Yolks & sugar to be
 " flour { beaten very light. The whites
 beaten very stiff & stirred in alternately with
 the flour very gently & as little as possible
 Flavor with lemon

Excellent Plain Cake, Cornis / 69

1 cup sweet milk { 1 lb chopped raisins
 " " sugar { 2 teaspoons Cinnamon
 1 " maple molasses { 1 " Soda 2 eggs
 1/2 " butter { 1 " cloves - Cinnamon &
 3 " flour { nutmeg & salt if wished

Cucumber Pickles - Mrs. Lelie's / 69

2 oz Allspice { Take 400 cucumbers put them
 3 " Cloves { in a stone jar & pour over them
 1/2 " Mace { the boiling vinegar spiced ^{with}
 1/2 pint mustard seed - 1 qt onions sliced
 red peppers & more onion at discretion

Caramels June 14th 1870.

1 lb. brown sugar, 1/4 chocolate, 3 oz.
 butter, 1 cup milk. 4 table spoons
 potatoes Boil all together twenty min
 utes.

Hattie

I have ~~just~~ Tongue
 2 lbs sliced & chopped fine 1 egg
 beaten & rolled crackers
 with salt pepper & large
 hours — — —

1 lb flour } 1/2 glass brandy 1 pinting
1 " butter } 1 heafpoon cloves
1 " Sugar } 1 " Cinnamon
10 Eggs
2 lbs Sliced Susan's
1/2 lb cotton
1 " Currant

Lomesto calceps -

Take 1/2 bush tomatoes 2 small
onions boil them till soft syneeze
through a wire sieve 1 qt vinegar
2/3 cup salt 2 oz cloves 1/4 lb cinnamon
2 table spoons ground mustard wth
this ^{last} with water boil till reduced 1/2
bottle & seal

— Sunshine Cake —

Whites of 7 eggs.

Yolks of 5 " 1 cup of Sugar;

$\frac{2}{3}$ of a cup of flour. sift
Sugar and flour 3 times.

$\frac{1}{3}$ tea spoon cream tartar.

a little salt.

beat the Whites and Yolks separately
then add tartar and salt. then
sugar and last flour.

bake 40 minutes.

don't open the oven for 15
minutes after putting in.

3 Bunch cake molasses good
Mix 1 lb sugar with 2 lb butter
to a cream. Stir in the yolks of 8 eggs
beaten to soft then whites beaten
to stiff - Stir one lb flour sifted
sifted flour nutmeg an ounce to
your taste 1/4 lb citron sliced

Annie Murphy's - March 19th
Soft Ginger Cookies - 1873 -

1 cup brown sugar
1 " Molasses
2 eggs - 1 heaping table-spoon ginger
2 teaspoons soda
1/2 ~~cup~~ cup sour milk
" cup boiling water
1 " cup lard
1 teaspoon salt

1 qt Milk
 1 cup Omeal
 1 " Omeass
 1 pt Milk
 1/2 teaspoon
 Salt
 1 teaspoon
 ginger

Pudding - Mrs. Langford -
 - the milk is scalding hot
 Stir in the Omeal - let stand till
 cool, then add butter the size of
 an egg - & the other ingredients -
 Bake four or five hours -
 Nov. 25th /77 -

Anna's Fried Cakes Oct 2^d 1879

Cup 1 1/2 Sugar
 2 eggs
 1 pt buttermilk
 2 teaspoons Soda
 2 pin to taste

Rice baked as
 Cookies

2 Anna's Soft cake Aug 2 1880

3 cups Sugar
 1/2 cup butter
 3 Eggs
 1 cup milk
 3 cups of sifted
 flour
 3 teaspoons of
 baking powder

Black Cake

Mrs McGraws - Nov 15 / 82

1	lb flour	} 1 Table-spoon each of ground Cloves, Cinnamon, Mace & nutmeg - 3 gills of brandy the rolled in flour before stirring in
"	" brown Sugar	
1/8	" butter	
1/2	" Candied Citron	
4	" Raisins	
4	" Currants	
9	Eggs	
1	Table-spoon each	

Feb 6th - 1885 -

Ames brown bread
 1 qt Sweet milk
 " " corn meal
 2/3 pt flour
 1 cup molasses
 2 teaspoons Soda & a little
 salt

Sliced Tomato Pickles Annis

Slice them when green & sprinkle with salt & let them remain over night. Then make a dressing of ground pepper, mace, cinnamon. & red pepper chopped fine, gautel horse-radish mixed & put in with layers of the tomatoes. A layer of the dressing at the top & a spoonful or two of sweet oil; fill up with cold vinegar

To remove mildew from
clothing Take Common soft-
soap and stir in quite a bit of
salt - so the soap crumbles or
grains and rub on the spot - and
lay out over night - and if not -
effaced by morning wet it -
occasionally during the day

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65-61
5-5-9-61

To Make Honey ^{or 3 pts}
To 10 Lbs Sugar add 3 Lbs of water. If Leaf
Sugar 5 Lbs. 40 grains of Cream Tart. 10
drops Ess Peppermint. 3 Lbs Honey.

First dissolve the Sugar in water and take
the skum off. then dissolve the Cream Tart
in a little warm water which you will add with
a little stirring. Then add the Honey, and Pepper
Heat to a boiling point and stir for a few minutes

M. L. Whitney

March 8th / 858-

Sundae Cereal Pudding from Annie M.

6 eggs, 3 Spoonfuls flour, 1 pint milk, a
pinch salt. Beat the yolks well & mix them
smoothly with the flour then add the milk.
Lastly whip the whites to a stiff froth. work
them in & bake at once. To be eaten with liquid
sauce

To Make Soap = Mrs Dr Smyser

Put on the fire any quantity of lye you choose. that is strong enough to bear an egg. To each gallon add two and three fourths pound clean grease. boil very fast and stir frequently a few hours will suffice to make it good soap. When you find by cooling a little on a plate that it is a thick jelly, and no grease appears, put in salt in proportion of one pint to three gallons. Let it cool a few minutes and put it into tubs to cool. Should the soap be thin, add a little water to that in the plate stir it well and by that means ascertain how much water is necessary for the whole amount. Very strong lye will require water to thicken it. After the incorporation is complete, this must be done before the salt is added. Next day cut out the soap melt it and cool it again. This takes out all the lye and prevents the soap from shrinking when cold and dried.

A strict conformity to these rules will

banish the humbug of the lunar bug-
bear which has so long annoyed soap
makers Should cracknells be used there
must be one pound to each gallon

Kitchen grease should be clarified in
a quantity of water or the salt will
prevent its incorporation with the lye

Soft soap is made in the same manner
only omitting the salt It may also be
made by putting the lye and grease
together in exact quantities and put it
under the influence of the hot sun
for eight or ten days stirring it well
four or five times ~ ~ ~ ~ ~

June 1863-

Hand Soap - Mrs Wilkins -

6 lbs grease - 6 lbs Sal Soda - 3 lbs unslacked
Lime - Dissolve the lime in boiling water &
after the lime is all slackd put the Soda in with
it & add 4 gallons of soft warm water - Let it
stand till thoroughly settled & perfectly clear.
After it becomes quite clear - pour off 4 gallons and
if you cannot get as much clear, add a little
more water to the lime - Stir the Soda & lime while
dissolving - When all is right take the grease & put
all together in the Kettle & stir it most of the
time until it boils. Let it continue to boil
until it is quite thick on the stick. When it
is sufficiently boiled let it cool somewhat then
pour into the box - After a few days cut into
bars

Soap recipe - Mrs. Stocking
Nov. 23rd 1857.

1 lb of hard soap - 1 lb Sulphur
to 5 quarts of water. Then boil all
ten minutes - 1 cup of this to a pail
of water or two pails of water as you
choose. Soak the clothes over night
in warm water they being washed
with common soap. Wring out, soap
with hard soap the dirty spots & put
over to boil - Boil 10 hours, then drain
in a basket & save what drains out
as it will do to put in boiler again.
Rub out & rinse twice.

Pickle for Hams A. W. Snow's

For 1 gall of water take

1 1/2 lbs Salt

1/2 " Sugar

1/2 oz Saltpetre

" " Potash

} Soak & skin &
pour on cold

Jan 23rd

1877

To make washeing fluel

Take one gall. of soft Soap take four oz of Sul Soder, $\frac{1}{2}$ gall of rain water & $\frac{1}{2}$ gill of Sts Turpentine. Place all in a pot over a fire & boil a few minutes. It is then ready for use & can be kept in an earthen or stone vessel. In using this fluel the clothes to be washed should be soaked in water 10 or 12 hours & then into a 10 or 12 gall boiler or kettle full of clothes ^{covered with water} add 1 pint of fluel - boil briskly 15 minutes & then rinse in fresh water. Little or no rubbing will be found necessary —

To make Soft Soap.

Take 10 pounds common yellow or Rosin Soap such as is purchased for & cents per lb. 6 lb Sul Soder & 10 or 12 gall of rain ^{or soft} water. Cut the Soap into small pieces & put the whole over a fire - bring the water nearly to a boil & allow it to remain at that point till all the Soap is dissolved. If it may then be taken off & when cooled it will become thick & livery. The Soap made

With these ingredients will be formed too
strong & cold soft water can be added to
until it is of the proper consistency & strength

To make Starch Folish

Take common dry potatoes or wheat starch
sufficient to make one pint of starch when
boiled. When boiling add $\frac{1}{2}$ drachm white wax
 $\frac{1}{2}$ drachm Spermatite or 1 drachm Storine
& then use it as common starch only using an
Iron as hot as possible -

Dec 8th 1856

Sausage

To 25 pounds of meat-
8 oz. Salt - Two oz. pepper.
(10 cent.) 1 oz. ginger Sage 2 oz.
I think it is rather salt -

E. M. S. W.

Corn Bread - Meinlein House Buffalo

1 qt. of sour milk - two tablespoonsful of Selenatus
4 oz butter, three tablespoonsful of flour, 8
eggs, & corn meal sufficient to make a stiff
batter

Ham Pickle Mr. Suttons. Jan 1873.

For every 100 Lbs of meat
8 lbs coarse salt
5 " brown sugar
2 oz. Salt pepper
1/2 " Babbitts Selenatus
4 galls water

} Put all together -
not let it boil
but skin
thoroughly.

Sausage Meat Mrs. Rouff -

100 Lbs Meat choppec - 3/4 ground Pepper
3/4 lb pulverized sugar - 2 1/2 cups salt
1 1/2 cups sugar 1 oz Salt pepper

Shelled Corn, from Parie -

Take 2 qts of wood ashes & tie them up in a strong bag & put them into a Kettle of cold water. As soon as the water becomes a little warmer, pour in 4 qts of corn, then let the ashes & corn boil together for 15 minutes, or till the hulls rub off easily in cold water, then take it off & wash the corn (rubbing off the hulls with your hands) two or three times in cold water. & boil till it is soft. It must be made free from the hulls

Pickle for sweet Beef - (Annies 1855)

2 galls water, 4 lb salt. $1\frac{1}{2}$ lb brown sugar. 2 oz Crushed Fulvrised & mixed in cold water, Boil together & strain & put over the meat cold. - The above for 56 lb Beef

Cold Cream - (Mrs Litgives)

To cure chapped skin
Two ounces Spermaceti
" " Oil of Sweet Almonds
One " White Wax
" " Gum Camphor -

Detroit Annual

From L. L. W.

22
22
11
56

Feb 27th/54

Elizabeths Indian giddle cakes.

Take 1 quart of indian meal & 1 tablespoon
of lard. Pour boiling water on to them in
sufficient quantity to scald the meal, still
leave it quite thick. Let this stand till
morning then add 1 saucer level full of
flour - 2 eggs - salt - 2 teaspoons " " "
saleratus - Mix the whole with milk if you
have it, otherwise with water, adding for 2 eggs
Make about the consistency of other cakes of this
kind - - - - -

To remove lice on skins - - -
Wash them with saleratus water.
From Sarah Lawrence 1854

To remove bed ticks

Apply poleand starch by rubbing it on
thick, with a wet cloth. Place it in the sun
x when dry rub it off with hands - Repeat if
necessary - The bed should be new

An approved recipe for dyeing black.

For Lig pairs of stockings -

Take a piece of blue vitriol as large as a nutmeg - boil in water $3\frac{1}{4}$ hours - then put in the stockings & let them be in $\frac{1}{2}$ an hour keeping the water scalding hot - take them out & add 4 oz logwood - boil it an hour then slip in the stockings until sufficiently colored - The vitriol should be pulvurized —

Mrs. Price's recipe for curing hams

Make a pickle of 2 qts of salt to which add $\frac{1}{2}$ oz of all spice - $\frac{1}{2}$ oz salt & tre & 1 pound of brown sugar - Boil the whole together & apply the mixture boiling hot to 10 pounds of ham & keep it in there 10 days.

Cologne Water

Pour Pour 1 qt. alcohol gently
on 2 drachms oil rosemary - 2 oil
lemon or orange flower water - 1 of
lavender water - 10 of cinnamon & a
teaspoon rose water - Stop all tight
in a bottle & shake well.

Another -- Put into a qt.
highly rectified spts wine 2 drachms
oil lemon - 2 rosemary - 1 lavender
2 bergamont - 10 drops cinnamon - 10
10 cloves - 2 rose & 3 of tincture of
cinnamon - if wished strong put
double the quantity of oils to a qt.
only of spts -

Lavender Water

Pour a qt alcohol moderately to on
oz 1/2 oil lavender water 2 drachms
ambrosia - cork tight & shake well -

Inflamed Eyes - - -

Wine M. 1 gill + liq. opia 3 oz - time any
! 2 oz - spts 1 oz - 5 oz clove - 1 M for ch

Drab Coloring - Give it to much

Sugar Paper - tear it into small bits - Boil till the color is pulled from the paper - throw in a little alum. Saturate your findings in strong soap - suds - steep them in the suds, letting them stay a while, then plunge them in the suds again. This sets the color, or take tea, boil it a bit in copper as, but not rinse them in suds but in water. Some papers must be boiled in cider or vinegar with a little water added if strong -

Cologne - Mary Grosvenor

Oil Rosemary	_____	2 Drs
" Lemon	_____	" "
" Bergamotte	_____	" "
" Lavender	_____	1 "
" Cinnamon	_____	10 Drops
Oil Roses	_____	2 "
Line Musk	_____	8 "

This for 1 pt -

Hein Lonic - Mary Grosvenor -

Caster oil 1 pt.

Tinct Ceylonedus 4 oz.

" Southernwood 2 pts

" Camphor 1/2 pt

" Origanum 2 "s

Cologne 20 oz.

Sauce for Tom maw's Pudding.

1 cup sugar $\frac{1}{2}$ cup butter stir all
together take 1 cup boiling water
pour over them $\frac{1}{2}$ pint milk stir in
1 cup milk pour in a bowl let the steam
rise stir in a $\frac{1}{2}$ pint eggs let it
boil up.

LAYER CAKE.

One-half cup butter, one and one-half cups sugar (one half powdered, the other one-half granulated), three-quarters cup sweet milk, three scant cups flour, two teaspoons baking powder, whites of five eggs.

FILLING.

Make boiled frosting, do not cook too hard; spread over layer; use chocolate creams for making layer same thickness as cake; frost the bottom of the top layer and place it on chocolate layer

MRS. MARY NELSON.

Chocolate Blanc Mange.

Nearly one-half box of gelatine soaked in one cup of water, one quart of milk, four tablespoons grated chocolate rubbed into smooth paste in a little milk, three eggs, vanilla to taste. Heat milk until boiling, then add other ingredients. Boil five minutes, pour into mold dipped from cold water. Serve with sugar and cream or custard.