Nancy G. Liggets

Recipe Book

Octr 29/00

one Do. sugar — Pour
a qt. water with
Strain through a sieve
slightly hot — one flour & sugar — add
qt. of water — a teacup of yeast — when
milk warm.

This is an excellent receipt. We
generally boil any hops in a qt. of water
[illegible] & mash the potatoes with the
flour

H. [illegible]

Yellow-ripple Cabbage

Quarter the Cabbage, cut out heads, & spreading the pieces on dishes, sprinkle lightly with salt, & let stand in the sun 3 or 4 hrs. Then put in fresh water, & remain over night. In the morning squeeze in a towel to extract the water, put into a kettle with about a doz onions, 2 oz of mace & same of pepper. Cover the whole with very strong vinegar, & boil until cabbage is quite tender, wh will require several hours. Just before taking from the fire, put in Tumeric say 1/4 oz & brown sugar according to taste.

This pickle is ready for use as soon as cold.

Mrs. Kirkpatrick

To prevent Calico fades.

Place in an infusion of 3 qts of salt in 4 gallons water while hot & left until cold. The cotton is rendered permanent & will not fade by subsequent washing.

To restore Rancid Butter

To a pint of water add ½ teaspoon of liquid Chloride of Lime. Wash in this 2½ lbs of rancid butter. When every particle of the butter has come in contact with the water, let it stand an hour or two; then wash well in pure water. The butter is then left without any odour & has the sweetness of fresh butter.

tablespoonful of melted butter, 2 beaten eggs, teaspoon salt, & 1/2 tea cup of yeast

Raisin.

Rub 1/2 lb of sugar into 3 lbs of flour - sift it, pour on 1/2 pt of good yeast, beat & add 1/2 pt good milk - mix all together & beat it well; if not soft enough add more milk it should be softer than bread; make at night - in the morning if well risen work in 6 ozs butter, & bake in small rolls when cold slice it, lay on tin sheets & dry it in the oven. Mrs

Rice Buns.

Put 4 oz sugar with 3/4 lb flour; mix it up with two spoonfuls of yeast, & of milk, when well risen work in 4 oz butter, & make it into small buns bake in a quick oven. Mrs

Mixed Bread.

Put a tea-spoonful of salt, & a large
e of yeast, into a qt of flour; make
t sufficiently soft with corn meal
ruel; when well risen, bake it in
mould. It is an excellent bread for
eakfast. Indifferent flour will rise
uch better, when made with gruel
a fair water.

Mrs Randolph

Muffins.

ift a qt of flour, put to it a little
lt, & large spoonful of yeast — beat
white of a fresh egg, to a strong froth.
ld it, & the flour up with cold water
soft as you can allow it to be han
d; set in a moderately warm place
y morning beat it well with a spoon
t on the griddle in a round form;
bake it nicely, turning them frequen
till done.

Mrs Randolph

Cocoa Nut Pudding.

a quarter of lb of Sugar, ¼ lb of Cocoa nut
Butter, the whites of six Eggs, ½ glass of
Brandy mixed, 1 tablespoonful of cool
Beat the sugar & butter smooth, whip
eggs & add to it, then stir in the grated
& Liquor, cover your pie plates with
ch crust, fill them with the mixture
bake in a moderate oven. Mrs Price

Spice Cakes.

3 lbs of flour, 1 Sugar, 1 Butter, 1 pt
ses, ½ oz. soda, dissolved in a gill of
water, 2 oz cinnamon, 2 allspice, no
thin cakes & bake in a slow oven.

Ginger Cakes.

lb molasses, 1 of sugar, ½ of butter or lard
4 eggs, 3 oz of soda, a nutmeg
pepper, ginger, mix these & roll
to make them very thin & bake
slow.

together, & add one teaspoonful of cre-
am of tartar, half teaspoon of soda, the latter
dissolved in a little warm water. Bake
two pie tins in a quick & quickly as possible
taking care it does not bake too hard at the
edges. Lay a sheet of writing paper over the
top to keep from browning too much. Have ready
a clean towel, & when the cake is done, slip
out, bottom side up, spread the upper side
quite thick, with jelly, commence at the end
& roll it up, & slice from the end.

Molasses Pudding.

1 pt of molasses, 5 eggs, 1 pt of flour
half of milk, a teaspoonful of soda, a
small cup of butter.

Soda Pudding.

To 5 eggs well beaten, add [illegible]
a pint [illegible] of milk [illegible]
[illegible]

Sally Lunn Pudding.

8 cups of flour, 5 eggs, 1 cup of butter, 1 pint of cream, 1 lb sugar or molasses, ½ lb of yeast, any kind of fruit you like. Make it immediately after breakfast, & put it to rise. Pour into a dish well floured & bake it well, 1½ hours.

Confederate Sauce.

1 pt Molasses ¼ lb butter 1 cup cream with a tablespoonful of flour, distributed flavor to the taste.

Drop Biscuit.

Beat 8 eggs very light add to them 1 qt flour, ½ lb sugar, when perfectly light drop on tin sheets & take in a quick oven.

Jumbles.

1 lb of nice sugar, into 2 lbs of flour, flavored to taste of any kind. Beat the sugar with 3/4 lb of butter

Sponge Cake.

1 lb sugar, 3/4 of flour & 10 eggs. Break the yolks & sugar together. Then the whites to a stiff froth & add to the yolks & sugar. Sift in the flour slightly & season with essence of lemon.

Mrs Dix

Almond Cake.

Blanche & pound in a mortar 1 lb almonds & 1 oz of fresh peach kernels, adding a little cold water to prevent their oiling. Prepare 3/4 of a lb of butter as for pound cake with a lb of sugar & flour, & stir in the almonds, & bake as for pound cake.

Mrs Dix

Molasses Pie.

1 pint Molasses, 3 eggs, ½ cup of butter melted together. Stir the molasses in flour to the consistency of thick cream. A spoonful of ginger or spice.

Lexington Cake.

[illegible] lb. flour, [illegible] lb. sugar, [illegible] lb. butter, [illegible] eggs, [illegible] teaspoon cream of tartar, [illegible] teaspoon soda.

Mrs Camp

Potato Pudding.

Boil 8 large mealy potatoes, mash smooth, with two bottles, 2 tablespoons of fresh cream, add 8 well beaten eggs, a little powdered nutmeg, 3 tablespoonfuls of white sugar, a few currants may be added.

Boiled Pudding.

Beat 8 eggs very light; add 2 gills of milk, [illegible] 8 ounces grated bread, 8 oz suet, [illegible] Stir all well together, [illegible] with a little mace. [illegible] with sauce.

Another, ditto.

[illegible] crumbs [illegible], milk [illegible], [illegible] eggs, nutmeg, [illegible] teaspoonfuls [illegible]

Lady's Gingerbread.

Mix together 2 cups flour, 1 do of butter, 1 sugar, 1 do molasses, 1 do milk, 4 eggs well beaten, 1 nutmeg grated, 3 tablespoons ginger, some grated orange peel, 1 dessert spoon pearlash. Bake gently.

Cherry Pudding.

Beat 6 eggs very light, add ½ pt milk, 6 oz flour, 8 oz grated bread, 12 oz suet, chopped fine, a little salt; when it is well beaten, mix 18 oz preserved Cherries or Damsons; let it boil it. Make a sauce of melted butter, sugar & wine.

Mrs Ra

An excellent & cheap dessert.

Take a pt of small hominy, wash clean, & boil it tender; add an equal quantity of corn-meal; make it into batter with eggs, milk, & a piece of butter; let it bake, eaten with a gill of butter & make sauce.

Pastry

Cup & half lard, 1 cup cold water, one full Salt, 5 cups flour. Mix the whole with a knife & roll it out.

A very good paste may be made with 1 lb of flour & ½ lb of butter or lard.

Breakfast Cake.

To ½ peck of flour, mix in 1½ lb of butter, 3 lbs of currants, ½ lb sugar, ¼ oz nutmegs, & cinnamon together, a little salt, 1½ pints of warm cream or milk, ¼ pt brandy, 1 pint of good ales yeast & five eggs; mix all the ingr. together, & bake in a moderate oven. This will keep good for 3 months.

Macaroons.

Blanch 1 lb of [illegible]

then pound them fine [illegible]

3 whites of eggs, then [illegible]

through some sieve, [illegible]

[illegible] paper. For Italian macaroons, form [illegible] round, with slices of almonds on the top [illegible] for English oval, & sift sugar on [illegible] of them; bake in a moderate oven.

Scotch Cake.

Take 1½ lb. of brown sugar, 1 lb. of butter, [illegible] well beaten; work in, one at a time, ½ [illegible] cinnamon or caraway seed, ½ oz. of calcutta, ¼ [illegible] milk or water, 1½ lb. of flour; beat all [illegible] together [illegible] nothing in the flour, and [illegible] as little as possible after. Mould the [illegible] well, to roll out or cut in cakes, & [illegible] light brown.

[illegible] Cake.

[illegible] the yolks & whites separately [illegible] beated and of a fine [illegible] [illegible] & pint; [illegible]

Sweet Mangoes.

Soak in strong brine two days then pour on boiling vinegar & water & let stand some days, or three. For a 3gal jar prepare

1 teacup Pepper.
" " " Allspice.
1/2 oz Ginger
1/2 " Mace
" " Cloves
} These to be beaten, but not fine.

1 head raw Cabbage
& 8 onions
} chopped fine

2 teacups scraped Horse-radish
1 quart mustard seed (bright white)

Take half of the beaten spices mix with Cabbage & Onions adding 2 cups brown sugar, also put in teaspoon of pepper in each Mango before stuffing. It takes 5 lbs to a 3 gal jar. After mixing the above [illegible]

Spiced Round

To a round of beef that weighs 25# take 3 Oz's salt petre, 3 Oz's coarse sugar 1 Oz Cloves, a nutmeg 1/2 Oz allspice, and three handfull of common salt, all in the finest flower. The beef should hang two or three days, then rub it with the spice every day for three weeks, the bone must be taken out first, and the opening filled with nice fat beef. When to be dressed, dip it ~~with~~ in cold water, to take off the spice, bind it up tight with tape, and put in an oven with a tea-cup full of water at the bottom, Cover the top of the meat with spiced suet, and the rest with a crust, and bake it 5 or 6 hours When cold take of the paste & tape,

The gravy is very fine, and a little of it adds greatly to the flavor of hash or soup Both the beef & gravy will keep for a long time, in case you dont eat too much of it.

To pickle one hundred pounds of Beef.

Take 6 gallons of water, 9 lbs of Salt, one course & half fine, 7 lb of brown Sugar, 1 qt Molasses, 3 Oz Salt petre, 1 Oz Potash, put all the ingredients in a vessel and let it boil, being careful to take the scum off as rises. Take it off let it stand until it is cold, having previously rubed your meat with salt, pack it and pour your liquor over it.

A nice little dish of Beef.

Mince cold roast Beef, fat & lean, very fine add chopped onion, pepper, salt, & a little good gravy. Fill scallop shells 2 parts full & fill up with potatoes mashed smooth with cream, put a bit of butter on top & set in an oven 10 hours.

Bologna Sausage.

Take 1 lb Bacon - fat & lean, 1 do veal do pork, do suet, chop - all fine, season highly, fill skins, prick & boil the

home, & hang them to dry - grated head or boiled rice may be added: clean the skins with salt & vinegar.

Mrs Randolph

Dumplings for Soup.

Teaspoonful of butter to two of flour: milk or water sufficient to make a soft dough. Drop them in the boiling soup about the size of a hickory-nut.

Noodles for same.

Beat up an egg & to it add as much flour as will make a very stiff dough. Roll it out in a very thin sheet, flour it & roll up closely. Then with a sharp knife cut in shavings, about like cabbage for slaw. Flour them well, to prevent their adhering to each other, & add to the soup when boiling, & let them boil 10 minutes.

Pepper Pot.

Cut in small pieces 4 lbs of Tripe, & put on to boil in as much water as will cover it, allowing a teaspoonful of salt to every qt. of water. Let it boil 3 hrs. the tripe have ready 4 calves feet, which have been dressed with the skin on. Put into the pot with the tripe & add as much water as will cover them; also 4 onions sliced, & a small bunch of sweet herbs chopped finely. Half an hour before it is done, add 4 potatoes cut in pieces; when these are tender add 2 oz of butter rolled in flour, & season the soup highly with cayenne pepper. Make some dumplings & drop into the soup, when the vegetables are sufficiently soft serve it. The calves feet may be served with or without drawn butter.

Spread Shad.

1 large Shad, 2 table-spoonful of salt, 3 teaspoonfuls pepper, 2 " allspice as much

as well cover it. Split the Shad open, and over it strew tablespoonful of salt, & let it stand several hours. Have ready a pot of boiling water sufficient to cover the Shad allowing a teasp. of salt to every qt of water. Boil it 20 minutes. Take it out of the water, drain it, bruise the allspice just so as to crack the grains. Sprinkle over the Shad, & cover with the cold Vinegar.

Oyster Omelette.

Put 8 oysters in a stew-pan, set over the fire, & the moment they begin to boil take them out, & drain. Beat 6 eggs very light, add the oysters minced, a wine-glassfull of flour & mixed to a paste with a little milk, pepper & salt to the taste. Fry in hot butter, but do not turn it, & as soon as done slip on a dish & serve hot.

Beef a-la-Mode.

A round of beef is best for this purpose. Take a sharp knife, cut incisions in the be

about an inch apart & within an inch of the opposite side, season it with pepper & salt according to the size of the piece. Make a dressing of onion, butter & bread crumbs, in the proportion of a pt of crumbs, one small onion fried chopped, & an oz of butter with pepper & salt to the taste, fill the incisions with the dressing put the meat in a pot with ~~[illegible]~~ pint of water & cover it tightly. Let it simmer 6 or 8 hours. Some stick in a few cloves or allspice. When the meat is done, dish up & thicken the gravy with a little flour. This is excellent cold.

Baked Beef & Yorkshire Pudding

Rub salt on a nice piece of beef, put it on bars, wh should fit your dripping pan, set it in the oven, with a gill of water in the pan, & when up done, ~~[illegible]~~ make the pudding in the following manner — Beat 8 eggs very light, the yolks in a pan, whites in a dish. When the yolks are ~~[illegible]~~

of milk, & as much flour as will make a batter but not a thick one. Stir in the whites, do not beat it after they are in, lastly stir in a teaspoonful of dissolved carbonate of Ammonia. Take out the meat skim all the fat off the gravy, pour in the batter & replace the meat, put all into the oven again, & ~~[illegible]~~ cook until the pudding is done. When the meat is dished cut the pudding in squares & place round the dish, the brown side up.

French Stew.

Cut up 2 lbs of Beef, & add to it a pint of sliced tomatoes. Put the meat in a stew pan, & season well with pepper & salt. Then add tomatoes & an oz of butter rolled in flour. Cover closely & let it simmer until the beef is tender.

Cook.

(continued from page 31)

From page 26. of Huff's

beat the whole to a paste, make the mixture into balls & fry, or brush over with yolk of egg, & bake before the fire.

Mrs Stuart's book

Ressoles:— Take equal quantities of meat finely chopped & pounded & bread-crumbs, & all kinds of sweet herbs together with a boiled onion, season with pepper & salt & bind with an egg; put the mixture into a mould & boil five minutes, then take it out of the mould, & brown before the fire & serve with gravy.

Ressoles in Paste— Pound any kind of cold meat; thicken a little good gravy with cream or butter season the meat & mix it with the sauce until well moistened; then roll out some paste in oval pieces, lay a large tablespoonful of the meat on one end, double over & scallop them, brush over with yolk of egg, sprinkle with vermicelli or bread crumbs & fry them.

Potato-ressole:— Mashed potatoes, any kind of meat chopped finely, boiled onion & hard-boiled egg, all chopped fine, mix up with a beaten egg, & if wanted very light-

Everton Toffee.

Put into a preserving pan 8 oz. fresh butter and as soon as melted, add 1 lb brown sugar, stir gently over a clear fire for 15 mins. The grated rind of a lemon, added when the Toffee is half done. Drop on dishes buttered.

Kisses.

Beat the whites of 4 eggs till they stand alone, then beat in gradually, 1 lb of finely powdered loaf sugar, add 8 drops essence of lemon, & beat very hard. Lay a wet sheet of paper on the bottom of a tin pan; drop on it at equal distance, a small teaspoonful of stiff currant jelly, put a little of the beaten eggs & sugar under the jelly. With a large spoon, pile some of the beaten eggs & sugar on each lump of jelly, so as to cover it entirely. Drop on as evenly as possible so as to make the kisses a round smooth shape. Set them in a cool oven, & as soon as colored they are done. Take them out & place two bottoms together, lay lightly in a sieve & place in a cool

oven, till they stick fast together, so as to form one ball or oval.

Mince-Meat.

1 lb of meat, 1½ lbs Apples, 2 " Raisins, 1 Currants, or dried Cherries, 1½ Suet, ½ lb Citron, 1 lb sugar, 1 pt Wine or Cider 1 pt Brandy, Cinnamon, Mace & Lemon peel.

Loaf Gingerbread.

1 pt butter, 1 sugar, 1 Molasses, ¾ lb of Flour, 6 eggs beaten separately, 1 tablespoon Ginger, 1 Cinnamon, 1 Allspice & one teaspoon Soda dissolved in a cup cream. Mix butter & sugar like pound-cake, & the other ingredients same way.

Cocoa nut Pudding.

To 1 teacup water add ¼ of sugar & ¼ lb of Butter, put on the fire

& boil 5 minutes. When cool stir in 1 cup Milk & two grated Cocoa-nuts. Add 8 eggs well beaten & bake in pastry. This quantity will make 8 pies.

Chocolate Pie

Scrape three table spoons full of Chocolate, put it on the Stove with a tea cup of sweet milk, or cream, one table spoon full of butter, one tea cup of Sugar, let it come to a boil, take the yolks of three eggs, beat them hard & pour them into the mixture of Chocolate, make a rich pastry

& put in the pie plate & pour in the mixture, season with Vanilla, put into the stove & bake.

When done beat the whites of the eggs to a stiff froth with half a teacup of white sugar & a little vanilla & spread it on the pudding return to the oven & bake a few minutes, this makes three pies.

Batter Cakes.

Boil 2 cups small hominy very so add an equal quantity of cornmeal a little salt, & large spoonful of butter make it in a thin batter with 3 eggs & milk sufficient, beat all together a time & bake on a griddle, or in waffle irons. Where eggs cannot be procured yeast is a good substitute, Put a spoonful in the batter & let it stand an hour to rise.

Batter Bread.

Take 6 spoonfull of flour & 3 of corn meal, with a little salt - sift them, make a thin batter with 4 eggs & milk sufficient bake in little tin moulds.

Cocoa Cake.

Melt as much butter in a pint of milk as will make it as rich as cream make the flour into a paste with this, knead it well, roll it out frequently & let it square & bake on a griddle

Potato bread.

1 qt flour, 4 eggs: 4 good sized Irish potatoes, 2 oz butter & as much good yeast as necessary to make it rise. To be made with water, not so stiff as common light bread dough.

from Mr. Heffelfinger.

Souffle Biscuits.

Rub 4 oz of butter into a qt of flour, make into a paste with milk, knead it well, roll as thin as paper, & bake to look white.

Cornmeal Bread.

Put a piece of butter the size of an egg, into a pt of cornmeal — make it a batter with two eggs, & some new milk add a spoonful of yeast set by the fire an hour to rise, butter pans & bake it.

Rusks. Mrs Hauff.

3 eggs & 1 cup sugar beaten light, 1 pt new Milk. 1 cup new Yeast, 1 half cup melted butter &c.

of an egg. Dough like light bread & made out same way.

Yeast. (Mrs Hutchison)

1 gal water, 12 potatoes, a good handful of of hops, boiled together. (the potatoes to be peeled & sliced thin & the hops in a bag.) then add a teacupful of sugar & 1 of salt. When lukewarm, add a teacup of yeast. 1 cup of this raises 6 qts of flour.

Corn Oysters.

Grate 4 ears of green corn; beat the whites of 3 eggs separate, and yelks also; stir in the yelks with the grated corn; add 2 cups of flour & milk enough to make a batter for griddle cakes. Add 1 teaspoonfull of soda when all is well mixed, add the whites of the eggs. Bake on a griddle.

Cabbage pudding:

Get a fine head of cabbage, not too large, pour boiling water on it & cover until you can turn the leaves back, wh you must do carefully, take off some of those in the middle of the head, chop them fine & mix with a lish forcemeat; put this in & replace the leaves, to confine the stuffing & tie in a cloth & boil it, serve up whole, with a little melted butter in a dish.

Dressing for Cold Slaw

1 egg well beaten, 1/2 gill of vinegar, salt to taste, & teaspoonful of butter. Set on the fire, & when the egg is thick set away to cool, & pour over the cabbage.

French Slaw.

To 1 pt of cut cabbage, have 3 eggs boiled hard (wh takes 20 minutes) mash the yelks & add gradually wineglass of oil, 1 do of vinegar, 1 teaspoon of common mustard, or dessert spoon of French do, salt & pepper to taste

Veal Cake.

Bone a breast of veal & cut in slices, also slices of narrow lean bacon, & boil six eggs hard; butter a deep pan & place the meat in layers one over the other, cutting the eggs in slices & season with chopped herbs & cayenne pepper, putting the herbs with some sliced onions, cover the whole & let

Bake 4 hours & when taken from the oven lay a weight on to press it well together. When cold turn it out.

Croquets.

Pound fowl or cold veal in a mortar season with white pepper & salt; make a batter of an egg, a little milk & flour, & mix the pounded meat with it, roll into balls the shape & size of an egg & fry them & serve with fried parsley. Heated ham & tongue is an addition.

Ham Cakes.

Take the remains of a Ham that is getting dry, pound it finely with all the fat; season with pepper & mixed spice, add clarified butter sufficient to make it moist, put into a mould & place in a oven for ½ hour. When wanted put the mould in warm water for a few minutes & turn it out. An improvement is to put in some cold beef pounded separately & placed in the mould in layers lumps to look like marble.

Ham in disguise

Scrape up lb of lean ham & up the quantity of fat, add a little pepper & mix well with the yolks of two eggs. Put it on toasted bread. brush the top with white of an egg. put a bit of butter on & brown with a salamander, or hot shovel.

An excellent Sandwich.

A thin tender beefsteak, boiled, & well seasoned with pepper & salt; put quite hot between two slices of bread & butter, & eaten cold

Flavoring for Meat-hash

1 tablespoonfull each of black Pepper & Cayenne; two tablespoons each of Cloves & Nutmeg. Keep this mixture dry & closed from the air. In using it, take one part of this, to 4 parts of Salt. A teaspoonful of the spice salt to each lb of chopped meat.

Salad dressing

The yolks of 2 hard boiled eggs, & 1 raw one, mix thoroughly. Add 1 table spoon dry mustard 1 teaspoon salt, & a teaspoon of sugar, mix & add a little Blk Pepper, 4 table spoons Olive Oil the juice of 1 Lemon, the 4 more spoons of Oil & 1 of Vinegar, & thoroughly mix.

Cream Cake.

Whites of 6 eggs, 2 1/2 cups Flour, 1 1/2 cups Sugar, 1 cup butter, 1/2 cup sweet Cream 1/2 teaspoon Soda, & 1 teaspoon cream of tartar

Mrs Pitman.

Snow Mountain Cake.

3 cups sugar, 3 1/2 of flour, & whites of 10 eggs, 1 cup butter 1/2 teacup sweet cream 1/2 teaspoon soda, & 1 of cream of tartar. Bake as for jelly-cake, & between each layer of cake, put icing with grated cocoa-nut on it.

White fruit cake.

1 lb. pulverized Sugar, 3/4 of butter, the whites of 12 eggs, beaten very light, 1 lb of flour, 2 grated Cocoa-nuts, 2 lbs of Citron cut in small pieces & 2 lbs of Almonds cut in thin slices - bake slowly.

Ginger Snaps.

1/4 lb Butter, same of lard
brown sugar, 1 qt Molasses &
according to strength. Add 1 qt
flour 1 teaspoon soda dissolved
in a wineglass of Milk, flour to
suitable you'll roll thin.

Ginger Cakes. (Sister

1 qt Molasses, 1/2 lb Soda
1/2 pint water handful of Ginger
1 lb Lard

1 qt Molasses 2 oz Soda, 1/2 pint
water, Ginger according to strength
1/4 lb Lard

Jelly Cake. (poor Rodey)

1 cup Sugar, 1 tablespoon butter 1 1/2 cup flour
1/3 cup milk, 1 egg, 2 teaspoonfull baking powder
sifted with the flour. If instead of jelly, a
sauce is made & spread between the cake

will furnish a nice & easily prepared dessert. For the sauce — Beat together 1 egg 1 teaspoon full corn-starch, 1 tablespoon of flour & ½ of sugar. Stir it into a ½ pt of milk, & boil until it forms a good custard remove from the fire & flavor with vanilla.

[illegible] 2 lbs sugar 2 tablespoon[illegible] 8 oz flour 1½ cups milk 2 eggs 1 teaspoon baking powder.

A Nice Cream Cake

[illegible] lb flour ½ lb butter, ½ pt milk 1½ tablespoons good yeast 3 eggs ½ lb currants ½ lb of white moist sugar, & cy candied peel. Put flour in a pan, stir the yeast & the milk together first, warmed the milk so as to melt the butter in it, the yeast & eggs [illegible] form a consistent batter. Let it stand to rise, when sufficiently risen add the currants, sugar &c. Put in

for moderate sized loaves, let stand a half hour, then bake in a hot oven 1½ hours. Flour as your like.

Raised Doughnuts.

American Agriculturist

1 pt new Milk, 4 teaspoonsful Sugar ½ cup Yeast & a little Salt. Stir thick with Flour & let rise over night. In the morning add as little Flour as will make the dough thick enough to roll out about an inch thick. Cut in squares of an inch & a half. As you drop them into the hot fat, stretch them longer & fry thoroughly. Lard & Suet in equal proportions boiling hot is said to be better for frying cakes than either alone.

Ginger Snaps.

Ditto

Boil together 1 pt of Molasses, 1 teacup of shortening, some considerable suet the "snappiest", a pinch of Salt & tablespoonful of Ginger. Let it really boil for about two minutes, then set aside to cool. When cool, add two level teaspoonsful of Soda, & beat all together thoroughly. Add Flour to make a ~~xxx~~ dough as soft as you can roll out very thin. Cut into shape & bake in an oven not too hot as they scorch very easily.

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Currant Wine.

Gather the Currants when perfectly ripe strain out the juice, to one gal of the juice add 2 gals of water, & to every gal of the mixture, add 3 lbs of sugar. When the sugar is dissolved put it in a cask, leaving the bung out for 2 or 3 mos, until done fermenting then close the bung leaving a small opening for air. For November draw it off & bottle for use.

Gooseberry Wine.

To 6 lbs of mashed Goose-berries, add 1 gal cold water, let it stand 24 hrs then strain it off & add 3 lbs of sugar to each gal. Pour into jars & set it by to ferment for 10 days or 2 wks, it will be clear then put it up & cork tightly until November then rack off carefully.

Blackberry Wine.

Take ripe blackberries, press out juice, let stand 36 hrs to ferment

it, & to every gal add 1 pt of water & 3 lbs of sugar. Let it stand open for 24 hrs, put into a cask & in 3 mos rack off.

Raspberry Vinegar.

Put 2 qts of Raspberries into a jar, & pour over a qt of good vinegar, let them stand 24 hrs, strain, then pour ~~the vinegar~~ on 2 qts of fresh raspberries, do this 3 times then to 1 pt of juice add 1 lb of loaf sugar put into a jar & set in a kettle of water & boil 1 hr. When cold bottle & cork closely.

Fruit Acid.

Put 12 lbs of fruit in a pan, & cover with two qts. of water, previously acidulated with 5 oz of Tartaric Acid. Let it remain 48 hrs then strain taking care not to bruise the fruit. For each pt of the juice, add 1½ lbs of powdered loaf sugar, stir till dissolved, leave a few days, the bottle placing the corks loosely. If a slight fermentation takes place, leave the cork

out for a few days.

To make Soda Water.

1/4 lb. Tartaric Acid, 3 lbs of White Sugar add 4 pts. boiling water, & flavor with lemon or any extract you like. When cool it is fit for drink, by taking 2 tablespoonfull of the ~~syrup~~ in half tumbler of water, stir in a 1/2 teaspoonfull of soda & drink immediately.

Lemon Syrup.

Take 4 lbs loaf sugar 1 1/2 pint of water put in a kettle & let it come to a boil then pour in a pitcher, & add Citric acid & essence of lemon to the taste. Bottle & when used put 2 tablespoonfull in a glass of water.

Grape Wine.

Place bushel grapes, 3 gals water. Let them remain in a tub 24 hrs then strain, & to every gallon of liquid, add 2 lbs of sugar.

Molasses Vinegar

10 gals rain-water, 1 gal molasses, 1 qt whiskey, shaken well together.

Sugar Vinegar

To 1 measure of Sugar, put 7 measures of moderately warm water; dissolve completely, put in a cask & stir in Yeast, in the proportion of a pint to 8 gals: stop it close, & keep in a warm place until sufficiently sour.

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Wine Sauce

2 gills of water. 2 tablespoonful of brown sugar, 2 small teaspoons of flour 1 oz butter, 1 gill of wine. Stir the sugar into the water, as soon as it boils add the flour, wh shd be mixt smoothly with a little cold water. Let it boil one minute then take of the fire & add the butter & wine season to your taste.

Rich Wine Sauce.

1/2 pt boiling Water. 5 oz Sugar; 3 oz butter, 2 gills Wine.

Cream Sauce.

Boil a pt of Cream, sweetened well with sugar, flavored with Lemon or Vanilla Steam after boiling.

Egg Sauce for boiled chicken or fish

Boil 1/2 pt of milk & stir into it as much flour mixed with water as will thicken it then take of the fire & beat in gradually 3

oz of butter & a little salt. Boil 2 eggs very hard, chop finely & add to the milk & butter

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Lemon Pudding

1/2 lb sugar. 1/4 lb of butter, 5 eggs, grated yellow rind & juice of 1 Lemon. Beat butter & sugar to a cream. Whisk the eggs & add to it, then stir in the juice & peel. Cover pie plates with paste, pour in the mixture & bake in a moderate oven. If preferred a tablespoonful of brandy may be added.

Curd Cheese-Cake.

1 qt of milk, 1/2 lb sugar, 1/4 lb of butter. 5 eggs, 1 teaspoon grated nutmeg, 1/4 lb currants. Warm the milk & turn to a curd with a piece of rennet, or a table spoon of wine in which the rennet is soaked. When it is a thick curd, take out with a broad ladle & lay on a sieve to drain. Beat the eggs & add the curds, also the sugar & beaten to a cream then the spice & fruit. Bake in a paste

Cottage Cheese Cake.

1 pt Curd. 1 1/2 gill of cream 3 eggs, Sugar

nutmeg & cinnamon to the taste. Mix thoroughly & bake in a crust.

Indian Florendines.

1 qt of milk, 3 eggs, 1 oz of butter, 2 tablespoonful of brandy, Sugar to the taste. When the milk boils stir in Indian meal to thicken it like pap, then stir in the butter, when cold stir in the eggs &c. Bake in a paste.

Cocoanut pudding.

1/4 lb sugar, do cocoanut, 3 oz butter, whites of six eggs, 1/2 glass wine & brandy, 1 table spoon rose water.

Apple Pudding.

1 lb mashed apples, 1/4 lb butter, sugar to taste, 6 eggs, tea spoon cinnamon, 1/2 wine glass brandy to taste. If preferred, add 1/4 lb dried currants.

Pumpkin Pudding

8 eggs. 1 pt. stewed pumpkin, 1/4 lb butter 1/4 sugar. 2 tablespoons brandy teaspoonful of cinnamon & nutmeg. 1 cup of cream an addition.

French Custard Pudding.

1 pt milk, 1 tablespoon flour, 3 eggs. Sugar to taste & flavored to taste.

Guernsey pudding.

1/2 lb beef suet. 1 lb of flour 1/2 lb dried currants, 1/2 lb raisins, 2 eggs, nutmeg & cinnamon to taste. 1/2 salt-spoon of salt. Beat the eggs till they are thick & light & add milk enough to form the batter. Stir all together, having the fruit dredged with flour. Dip the pudding bag in cold water, turn wrong side out & flour well, pour in the batter, & tie strongly leaving room for it to swell. Put in a pot of boiling water, with a plate at the bottom to prevent scorching. Boil 2 1/2 hours. When done

take it out & dip for an instant in cold water & turn out on a dish.

French pudding.

1 qt milk 10 tablespoons flour, 8 eggs beat all well together, butter a pan pour in & bake. Serve with sweet sauce

Newcastle pudding.

Make a custard of 6 eggs, ½ pt Milk sugar to the taste. Butter some bread, lay in the bottom of a dish, then strew over some currants, then another layer of bread &c. Pour on the custard & bake until finish.

Peach baked pudding

Line a deep pudding dish with slices of bread cut thin. Fill up with ripe peaches, cut in pieces & sugared. Cover the top with some bread sliced thin, buttered, & dipped in the yelks of an egg well beaten. Bake an hour & bake. Serve with sweet sauce

Farmer's Apple Pudding.

Stew some apples, & add to 1 lb of the mashed apple while hot. 1/4 lb of butter & sugar to taste. Beat 4 eggs & stir in when the apple is cold. Butter the bottom & sides of a deep pudding dish, strew thickly with bread crumbs, put in the mixture, & strew bread crumbs plentifully over the top. Set in a tolerably hot oven, & when baked sift sugar over.

Rice Pudding.

1/2 teacup of rice, 2 oz butter, 3 pts milk, 5 eggs, sugar to the taste. Simmer the rice & milk together until soft, when done add the butter. When cool add the eggs well beaten & sugar, & bake in a dish, when done grate nutmeg over the top.

Boiled Pudding.

5 eggs, 1 qt milk, 1 pt flour & salt to taste. Beat whites & yelks separately & add flour

& ~~[illegible]~~ alternately, milk alternately. Boil an hour, serve with any kind of sweet sauce.

Oxford pudding.

~~[illegible]~~

1/2 pt bread crumbs, 1 pt of milk, 6 eggs 2 oz butter, 1/2 pt cream, 1/4 lb dried currants sugar & nutmeg to taste. Mix all together & bake in buttered cups. Serve with pudding sauce.

Indian baked pudding.

1 pt Indian meal, 1 tablespoonful of wheat flour, 1 tablespoon butter, 4 eggs, salt to taste, & milk enough to form a batter. Stand the butter near the fire to warm, add the Indian meal, then salt & milk. Then add eggs well beaten. Pour the batter in a buttered pan & bake in a moderate oven. This pudding is good with 1/4 lb of raisins & currants each floured & stirred into the batter, & served with sweet sauce of any kind.

Peach Charlotte.

Line the bottom & sides of a dish with sponge cake. Pare some ripe peaches, cut them in halves, sprinkle sugar over them & fill up the dish. Then whisk a pint of sweetened cream; as the froth rises, take it off till all is done. Pile the cream on top of the peaches & send it to the table.

Savoy Charlotte.

Lay some slices of sponge cake in the bottom of a deep dish; moisten with wine.

Make a custard of 1 pt of milk & 6 eggs, & sugar to taste. Bake it, & when cool, lay the custard over the cake. Take a pint of cream, flavor with wine & sugar, whip to a froth, & lay it on the custard.

Cherry Charlotte.

Stone & stew some Morella cherries; to each lb. add 3/4 lb sugar, & 8 teaspoon

of flour mixed smooth with a little water. When the fruit is done, butter some baker's bread, lay on a dish, spread some of the stewed fruit over it, then put another layer of bread & fruit. let the top be fruit. This is very nice served with cream.

Apple Floating Island

Mix the whites of eggs with stewed apples, well seasoned, & float on cream or rich milk. Plain floating Islands, is made by adding a teaspoon of sugar to the white of each egg, & a teaspoon of jelly, & whipped to a stiff froth.

Spanish Fritters

Cut baker's bread in slices 1/4 inch thick. Take 1 pt of milk, & well beaten eggs. 1/2 teaspoon of nutmeg & cinnamon mixed, & sugar to the taste. Stir all well together & pour over the bread. When it has absorbed as much as it will, fry a light brown, & eat with or without sauce.

German Puffs

1 pt milk, 3 eggs 1 lb flour, 1 dessert spoon of dissolved saleratus, 1 teaspoon butter, & salt spoon salt. Beat all together adding lastly the whites, but do not beat it, after they are added. Bake in an earthen mould or cups, in a moderate oven & serve with butter & sugar.

Boiled Custard

8 eggs 1 qt milk & sugar to the taste.

Blackberry Mush.

Put your fruit in a preserving kettle mash to a pulp, with sugar enough to make it quite sweet. Set over the fire & as it begins to simmer, stir in very gradually two teaspoons of flour to a pint of fruit. Serve either warm or cold with cream.

Cold Custard.

1 qt of milk sweetened to the taste

Stir into it, a table spoon of wine in which rennet has been soaked. In warm weather 1 hr, before it is to be served is sufficient time to make it.

Molasses Pudding, (boiled or steamed

1 cup of Molasses, 1 of sweet milk, 2 eggs 1 large teaspoonful of Soda, & flour sufficient to make a stiff batter. Steam from 1½ to 2 hrs.

Marmalade Pudding.

Chop 6 oz Beef suet very fine, & mix with it 4 oz bread crumbs, same of powdered loaf sugar, 2 beaten eggs & ½ pt milk. Beat the above well together, & set aside for about an hour, & then beat it again for about 10 mins. after wards put into a mould in alternate layers of any kind of marmalade. Bake slowly for 1½ hrs or 2 & turn carefully out of the mould. Another way is to work the marmalade into the other ingredients & steam 1½ hrs.

German pudding & sauce.

Stew until very tender & dry, 3 oz of Rice in a pint & 1/4 of milk; when a little cooled, mix with it, 3 oz beef suet finely chopped, 2 1/2 do, 1 do candied orange or lemon peel, 6 oz raisins & three eggs well beaten. Boil 2 1/4 hrs & serve with the following sauce:— Dissolve 1 1/2 oz sugar in 2 glasses Sherry or any white wine, & stir while quite hot to the beaten yolks of 3 fresh eggs. Then stir the sauce in a pan, held high above the fire, until it resembles custard, but by no means let it boil or it will curdle. A spoonful of lemon juice is an improvement.

Florentines

These are delicious & form a pretty dish for entremets. Roll puff paste to a thickness of 1/8 in & lay on a thin baking tin. Spread over a layer of orangeade or other jam & bake in a moderate oven. Take out & when partially cooling whisked the whites of some eggs with sugar, put it over the preserve, & then

minced almonds over the surface, finishing with sifted sugar. Put it once more into the oven until the whip is stiff. They shd be of a pale color & a few minutes after it is removed from the oven, cut in diamonds & serve up in an ornamented dish.

Apple Snow

Pare & core a dozen large apples, put in cold water & stew until soft, then pulp thro' a sieve, & sweeten to the taste with loaf sugar. Lay on the dish on wh it is to be served, then beat the whites of 1½ eggs to an strong froth, with ½ lb sifted white sugar & flavor with orange water or vanilla, throw over the dish of apples very high & it will present the appearance of a dish of snow.

Jenny Lind Pudding

4½ cups flour, 2 3 or 4 eggs, 2 cups sugar, 1 cup cream, 1 teaspoon soda & a small quantity.

Lemon Puddding.

5 eggs, 1 lb sugar, 1/4 lb. butter & 6 tablespoons grated bread or crackers crumbs. Beat the yolks of eggs & sugar together, cream the butter, & add the crumbs, then add the eggs, & a qt of milk previously boiled, & cooled & the juice of 1 lemon. Bake just long enough to set the custard well then, having whisked the whites to a stiff froth, with a little sugar, pour over the custard & let stand long enough to brown a little.

Lee Pudding.

Take 3 cups flour, 1 cup Molasses, 1 cup of suet or butter, 1 cup of diced cherries or raisins, & 2 teaspoonfulls of Soda dissolved in sour cream or buttermilk. Put in a bag & boil.

A nice sauce for it.

Lump of butter, as large or larger as a hen egg, three large teaspoonfulls of

sugar - 2 of Vinegar, some cinnamon & ~~Kitchen~~ first make a paste of flour & water.

White Mountain Cakes.

1 cup of butter, 3 cups Sugar creamed well together, add 1 teaspoon cream of tartar, dissolved in ½ cup of sweet milk, then mix ½ teaspoon of Soda in 3½ cups flour. The whites of 10 eggs beaten very light, add the flour last. Bake in pans well greased with paper in the bottom.

Make an icing of the whites of 3 eggs & 1 lb of sugar with which ice each cake, & sprinkle grated cocoanut on the icing.

Of the yolks of 13 eggs used in the cake above, make another, adding 2½ cups of sugar, not quite ½ of butter, 3½ cups sour milk, 1 teaspoon cream tartar, 3½ teaspoons of Soda, a little lemon & 2 cups of flour.

Cup Cake.

5 eggs, 1 lb sugar, nearly a cup of sour milk, 4 cups flour, 2 teaspoons cream tartar, & 1 of Soda. Cream butter beat the yolks & sugar together.

Marble Cake.

Dark part.

1 2 cups brown sugar.
1 " butter
1 " Molasses
1 " sour milk or cream.
2 " " Flour.
1 2 tablespoons Cinnamon
1 " Cloves
1 " Pepper
1 " Allspice.
1 Nutmeg.
1 teaspoon Soda, yolks of 3 eggs.

White part — 1½ cups white sugar
1 " Butter.
1 " sour milk.

1/2 teaspoon soda
1 lb 3 ounces flour
3 whites of 5 eggs

Cottage Pudding.

1 egg, 1 cup sugar, 1 cup sweet milk, 1 teaspoon soda, 2 teaspoons Cream Tartar 1 pt flour, & a little salt. To be eaten with cream & sugar.

Cocoa-nut Pudding.

3/4 lb cocoa nut, 1/4 lb butter, 1 lb sugar 1/2 pt cream, 9 eggs. Stir butter & sugar as for cake, add the eggs well beaten, then put in the nut well grated & bake in rich crust.

Mrs Letcher.

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Sadie Johnston Cake

8 eggs. 1 pound of flour. 1 pound of sugar ½ ¾ of a pound of butter. 1 teaspoonful of soda, 2 of cream tarter. half cup of cream, dissolve the soda in the milk, and sift the cream tarter with the flour, beat the whites and yolks seperately.

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Bread &c.

Puddings, Cakes, &c.

Puddings, Cakes, &c.

Sundries.

Vegetables.

Cakes, Puddings, &c

Cream Cake

Take 2 cups of Sugar, 1 of butter, one of [illegible] 4 eggs, a little soda, & flour sufficient [illegible] make it stiffer than pound cake batter.

Sugar Cake.

1 lb of loaf sugar, 7 eggs, 3/4 lb of butter [illegible] spoon of Soda, & a cup of sweet cream. [illegible] cream the butter, & beat the eggs separately.

Black Cake.

[illegible] 8 eggs, 1 pt molasses, a teaspoon of Soda [illegible] in a cup of sour cream, flavor [illegible] a lump of alum as large as [illegible] enough to make [illegible] pound cake batter.

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To Pickle Beef

Sweet Round

Mince pie. dish of Bee

Bologna Sausage

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Pickled

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one a teaspoon of salt. Take pint of the cream a little sour, half teaspoon of pearlash dissolved in water, poured into the cream, & added sufficient to wet the flour.

Sally Lunn for Breakfast or Tea.

Beat separately the whites & yolks of 5 eggs add 1 pint of milk cream, & same of flour, or a little more — enough to make it the consistency of pound cake. Bake in small round tins, in a quick oven.

Sally Lunn tea cakes.

To 1 qt milk, add ½ lb of butter, 3 eggs beaten separately, 1 teaspoon of salt, 1 gill of yeast; beat it very light. Let rise an hour & bake in a quick oven.

Raised Waffles.

Stir into 1 qt of flour, sufficient luke warm milk, to make a thick batter, stir and allow to rise two hours.

[illegible]e. If slightly prepared they [illegible]
year. Two cakes will make yeast enough
for a pk of flour. Bake them into a pint of
lukewarm water, & stir in a tablespoonful
flour, the evening before you bake. Set
the mixture where it will be moderately
warm, & in the morning it will be fit
for use.

French Rolls.

Sift 1 lb of flour, mix a teaspoonful of salt
rub into it, 2 ozs butter, mix in the white
only of 3 eggs beaten to a froth, & a tablespoon
of strong yeast, to which add enough of milk
to make a stiff dough, & set it covered before
a fire to rise, which will take about an hour
& if cut into small rolls & put in a quick
oven, will be done in a little more than
10 mins.

Cocoanut Short Cakes.

Rub into a qt of flour, a bit of butter [illegible]
[illegible] like of lard [illegible]

Loaf Gingerbread (Fine)

[illegible] one pound of butter — One pound of sugar — [illegible] molasses, three of flour, & eggs [illegible] separately — One tablespoonful each of ginger, cinnamon & allspice — & a teaspoonful of soda in [illegible] cup of cream. Bring the butter & sugar like pound cake & the other ingredients in the same way.

Lady Cake

[illegible] lb. powdered sugar, 3¼ lb. butter, 4 lb. flour [illegible] the whites alone — Stir the butter & sugar to a cream & add gradually the flour [illegible] beating it very hard.

Apple Pie Cake

[illegible] one teaspoonful soda [illegible] of cream [illegible] 1½ cups sugar [illegible] cup of butter [illegible] teaspoonfuls [illegible] & [illegible] out [illegible] pie [illegible] in the [illegible] flour — Then bring the whole & bake in [illegible] pan.

Let it stand 24 hours, spread it on the floor to drain, slice cucumbers first soaked in salt water, 1 qt., 1 pt. chopped onions, 1 pt. chopped cabbage, 2 pt. mustard seed, brown mustard, cloves, mace, pepper, ginger & nutmeg to season highly. Put them in a jar & over strong vinegar, to keep it well cover. Scalding the brine mixed, is an improvement.

Tomato Sauce

1 peck of tomatoes, 12 onions sliced, heads of celery, 1 doz shallots, 1 oz cayenne pepper, 1 oz black pepper, 1 oz mace in powder.

Ripe Tomato Catsup

1½ gals ripe Tomatoes, 1 lb brown sugar, 1 pt vinegar, 1 spoonful whole blk pepper, 1 handful salt, 4 onions chopped fine, 1 lb powdered celery seed, 1 oz of whole cloves, boil.

Bell Fritters.

Put a piece of fritters the size of
a pint of water, let it boil a few minutes
then stir very smoothly with a pint of flour; let
remain on the fire a short time, stirring all
time lest it stick to the pan; pour it in a bowl
add 6 or 8 eggs, beating one & putting it in
then another & so on until all are in, & the
dough quite light. Put a pint of lard in a pan
let it boil, make the fritters small & fry
for a fine amber color.

Mottled Pudding.

[illegible] pound flour [illegible] cup sugar [illegible] lb
milk [illegible] spoons butter [illegible] tea spoon
[illegible] Tartar [illegible] teaspoon soda
Bake [illegible] hour [illegible] wine sauce

[illegible]

Make up [illegible] flour, [illegible]
[illegible] a [illegible] sample of [illegible]
[illegible] will [illegible] a [illegible]
[illegible]

Sweet Tomato Pickle

[illegible] full grown green tomatoes, & scald [illegible] strong ginger. Then scald them in [illegible] made of a pt of vinegar, to a lb of [illegible] & two lbs of tomatoes. Spice to the taste

Green Tomato Catsup.

To 1 gal green tomatoes, peeled & cut up [illegible] 1 pt of onions, cut up fine, 1 pt of vinegar [illegible] of red pepper, 2 tablespoonfull of black [illegible] tablespoons of salt, & teaspoonfull of brown [illegible]. [illegible] away one half.

Ripe Tomato Catsup.

1 gal skinned Tomatoes, [illegible] tablespoonfuls [illegible] of allspice, 8 of mustard [illegible] Ingredients ground fine [illegible] fine & bottled.

[illegible] Cabbage Pickle.

[illegible] cut it in [illegible]

tenions. When these are well beaten up
cast it immediately into tins, & bake
them down in a moderately hot oven.

Lemon Gingerbread

Grate the rind of two or three
& add the juice & a glass of brandy when
the grated lemon in 1 lb of flour, and then a lb
of the flour, pounded ½ lb of treacle, ½ lb of
butter melted, the lemon juice & brandy
all together with ½ oz ground ginger & ½ to
pound Cayenne pepper.

Plum Cakes. (to keep long)

Dry 1 lb flour, & mix with 1 oz finely powdered
sugar; beat 1 oz of butter to a cream, & add
two well beaten; ½ lb [illegible]
the flour & sugar; beat [illegible]
½ lb flour and [illegible] plates & [illegible]
the size of a walnut. [illegible]

Luice of Paper Pancakes. (Flour

Beat 16 eggs, add 1 pt of milk, 1 nutmeg, [illegible] melted butter, 1 lb [illegible] & 2 gills of wine; take care that they [illegible] not in lumps; [illegible] the pan for the first pancake, and butter [illegible] them as possible, & when colored they are done, do not turn them, but lay them carefully in a dish, sprinkling powdered sugar between each layer. Serve them up hot.

Th[illegible] Chancery pudding.

Beat 8 eggs very light, add [illegible] lb of powdered sugar, the rind & juice of fresh butter melted and [illegible] nutmeg grated. Set it on a stove, & keep [illegible] thick as buttered eggs. [illegible] shallow dish, pour in [illegible] in a moderate [illegible] & serve it up hot.

Yeast.

1 teacup flour, 1 sugar, 1 hops. Boil hops in a qt of water. Boil 6 potatoes mash them with the flour; strain the hops boiling hot on the mixture. & add 1 qt of water. A teacup of yeast when milk warm.

Hard Yeast.

Boil 3 ounces of hops in 2 qts of water, till only 1 qts remains. Strain & stir while boiling hot, into wheat or rye meal till as thick as batter. When milk warm add 1/2 pt good yeast & let stand till very light, generally about 3 hours, then work in sifted Indian meal till it is a stiff dough. Roll out on a board, cut in in long cakes about 3 in wide, by 2 wide, 1/2 thick. Lay them on a smooth board, over which flour has been dusted, prick them with a fork & place the board in a clean dry room where sun & air may be freely admitted. Turn daily. They will dry in a fortnight unless the be damp. When perfectly dry put in a cotton bag, & hang in a cool dry.

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Cement for Jars and Bottles

Take 1 third of bees wax and two thirds of rosin pound the rosin very fine and put it with the beeswax in a skillet and set it over the fire to melt. when it becomes quite liquid take it of the fire and stir in some fine brickdust till the mixture becomes as fine as melted sealing wax. Then plaster it warm round the cover of your preserves or pickle jars. If you use it for bottles first cork them lightly and then dip their tops into the cement. It will dry in a few

Brown Betty, (or Betty Brown.)—Pare, and slice thin or chop a number of tart apples; butter a pudding dish, and put in a layer of apples; then a layer of bread crumbs with brown sugar and a few pieces of butter; again more apples, bread crumbs, sugar and butter, with, if you please, a little nutmeg or cinnamon, and if the apples are not very tart, some lemon juice and a little grated peel,—and so continue till the dish is full; add a teacup of water, and bake in a moderate oven till tender and brown, which will be in about an hour. When well browned it may be turned out upon a platter; it will hold its shape. Eat hot or cold, with sugar, or any sauce preferred.

Another Apple and Bread Pudding.—Chop fine a number of tart apples; add an equal quantity of grated or crumbed bread; beat up two eggs in a pint and a half of milk, which sweeten well and flavor to taste, with rose-water, lemon, or orange-peel, etc. Stir all together and bake in an oven. Other fruit may be added,—Zante currants, raisins, etc.—or one-third quinces may be used with the apples.

Tapioca Apple Pudding.—Swell for two hours one large or two medium-sized cups of tapioca in three half pints or one quart of water, varying the quantity to suit the size of your dish. Bake till nearly done, as many large pared and cored apples, with the cores filled with sugar, as will cover the bottom of a pudding dish; when tender pour over them the tapioca, and bake a full hour.

For a variety, use boiled rice instead of tapioca.

Another Way.—Pare and core, cutting in to halves or quarters, eight large, pleasant sour apples. Place in a pan and sprinkle freely with white sugar. Take one small teacupful of tapioca, wash and soak one hour in sufficient warm water to cover it; then put it into one quart of boiling water in a preserving kettle, and boil five minutes till it forms a thick jelly; pour it over the apples and bake in a moderate oven till the apples are soft and of a light brown color. Let it cool, and then it is just the thing as a dessert for dinner, or at tea.

Apple Birds'-Nest Pudding is made by baking pared and cored apples with the cores filled with sugar and flavored with mace or other spice or lemon peel, in a pudding dish, and pouring over them, but not quite to cover them, a custard, (best flavored with peach leaves,) which bake till done.

Birth-day Pudding, (excellent and safe.) Slice thin a number of tart apples. Spread several slices of bread with as much butter as you deem expedient,—the more the richer. Dip the bread in milk, and put a layer in the bottom of a deep buttered dish; add a layer of the apple, which sweeten and spice, and thus proceed till the dish is full; the top layer must be bread, buttered side down; the bread must be thoroughly soaked with milk. Lay a dining plate over it, and bake slowly an hour, and then take the plate off and bake another hour.

Apple Rice, (To be baked in a brick oven.) Place in a stone jar alternate layers of sliced apple and rice, (not soaked,) sweeten freely as you proceed, and go on till the jar is full; then cover the mouth of the jar with a piece of stiff bread dough rolled moderately thin, wetting the edge of the jar to make the dough stick. Bake with the bread, and let it remain in the oven till it cools. The same without the rice is excellent.—*Toastead.*

Blackberry Cordial.—Gather the ripest fruit, mash it in a pan with a large wooden spoon, strain out all the juice, and allow a quarter of a pound of sugar to a pint of the juice; mix the juice and the sugar together, and boil and skim it; then strain it again, and when cool to each pint of juice add a teacupful of brandy. Bottle it and it will be fit for use.—This is highly esteemed by some in cases of dysentery.

Blackberry Syrup—Recommended as a Specific for Summer Complaint.—To two quarts of juice of blackberries add one pound of loaf sugar, half an ounce of nutmegs, half an ounce of cinnamon, pulverized, one-quarter of an ounce of cloves, one-quarter of an ounce of allspice, pulverized; boil together for a short time, and when cold add a pint of fourth-proof brandy.

Blackberry Cordial.—Put one gallon of best brandy in a three-gallon keg; fill up with blackberries, cork and set it away for three months. Then pour off and measure the liquor. To every quart add a half pound of sugar, one pint of good wine, and one pint of water. Bottle and cork tightly. It will be ready for use in six weeks.

Blackberry Wine, (an English recipe.)—Gather the blackberries when they are full ripe and dry. Take twelve quarts and crush them with the hand; then boil six gallons of water with twelve pounds of brown sugar, for a quarter of an hour; skim it well and pour it on the blackberries, letting it stand all night. Then strain it through a hair seive and put it into a cask with six pounds of Malaga raisins, and one ounce of isinglass dissolved in a little cider. Stir all up together and stop up close, letting it stand six months before bottling.

Blackberry Wine.—To one gallon of clear blackberry juice add one quart of water and three pounds of white sugar. Mix well together and put the mixture into an earthen vessel, which should be kept almost full. Skim well every twenty-four hours until it is done fermenting, which will be in about a month; then bottle and cork tightly. Lay the bottles down on the sides in a cool, dry place. This is a recipe that can be fully relied on if the directions be properly attended to.

Mrs Litchfield's Cook Book

J. B. Ritson.