

## For Housekeepers.

**SELF-SEALING FRUIT CANS.**—Take a common fruit jar with a tin cover made like a shoe black top, the jar and the cover will probably cost twelve cents, and hold a quart. Any of the cements that are used for sealing cans or jars will do this. Heat your fruit either in the jars, (or in a preserving kettle would be preferable,) and pour in the jars, previously warming them. Now pour enough of cement in the cover to give the bottom and side a thin coat. When the cement becomes slightly stiff, apply the cover over the jar, the jar having been well filled, and turn the jar upside down, and here is the invention. As fruit jars have a lip, you have a little trough to fill with cement, and the work is done. Let your jars get cold, standing on the covers, and put them away in the same position.

*Recipe for Preparing the Cement.*—To every ounce of Shel-lac, (or Seed-lack being cheaper is commonly used,) add one and a half ounces of rosin, which can be procured at any tinner's shop, reduce all to a fine powder. Melt over a moderate fire and apply as wanted.

If two ounces of rosin is added and a little beeswax melted with the cement it is an improvement.

**RICE PUDDING, No. 1.**—Half a teacup of rice, two ounces of butter, three pints of milk, five eggs, sugar to the taste. Put the rice and milk together, and simmer it gently till the rice is soft, then take it out and add the butter while the rice is hot. Set it away to cool. Beat the eggs, stir them in when the rice is cool, and add the sugar. Put the mixture in a pudding dish, place it in a moderate oven, and as soon as it forms a custard take it out. Grate nutmeg over the top.

**RICE PUDDING, No. 2.**—One quart of milk, rice flour enough to thicken the milk, six eggs, two ounces of butter, sugar to the taste. Boil the milk, and thicken it with rice flour, mixed with cold milk. It should be about as thick as pap. Add the butter while the milk is hot. When cool, add the beaten eggs, and sugar to the taste. Put it in a deep dish, and bake it till a fine custard is formed. Dried currants may be added before it is baked, also a little lemon or rose-water.

**BOILED RICE PUDDING.**—Pick and wash your rice, tie it in a pudding bag, allowing it room to swell. Boil it till the rice is soft, and serve it with sugar and cream, or molasses and butter.

**RICE PUDDING WITH FRUIT.**—Put your rice in a stew-pan with very little milk; that is, to one cup of rice, one gill of milk. Stand it where it will be hot, but not boil; when the rice has absorbed all the milk, add to it a quarter of a pound of dried currants, and one egg, well beaten. Boil it in a bag till the rice is tender, and serve it with sugar and cream. More fruit may be added to the rice, if it should be preferred.—*National Cook Book.*

### How to do up Shirt Bosoms.

We have often heard ladies expressing a desire to know by what process the fine gloss observable on new linens, Shirt Bosoms, &c., is produced; we here give a recipe for making Gum Arabic Starch.

Take 2 ounces of fine white gum arabic powder, put into a vessel and pour on it a pint of boiling water, according to the thickness you desire, and then cover it, let it stand all night. In the morning pour it carefully from the dregs into a clean bottle, cork it, and keep it for use. A tablespoonful of this gum water, stirred into a pint of starch that has been made in the usual manner, will give to (tawns either white or printed,) a look of newness when nothing else can restore them after washing.

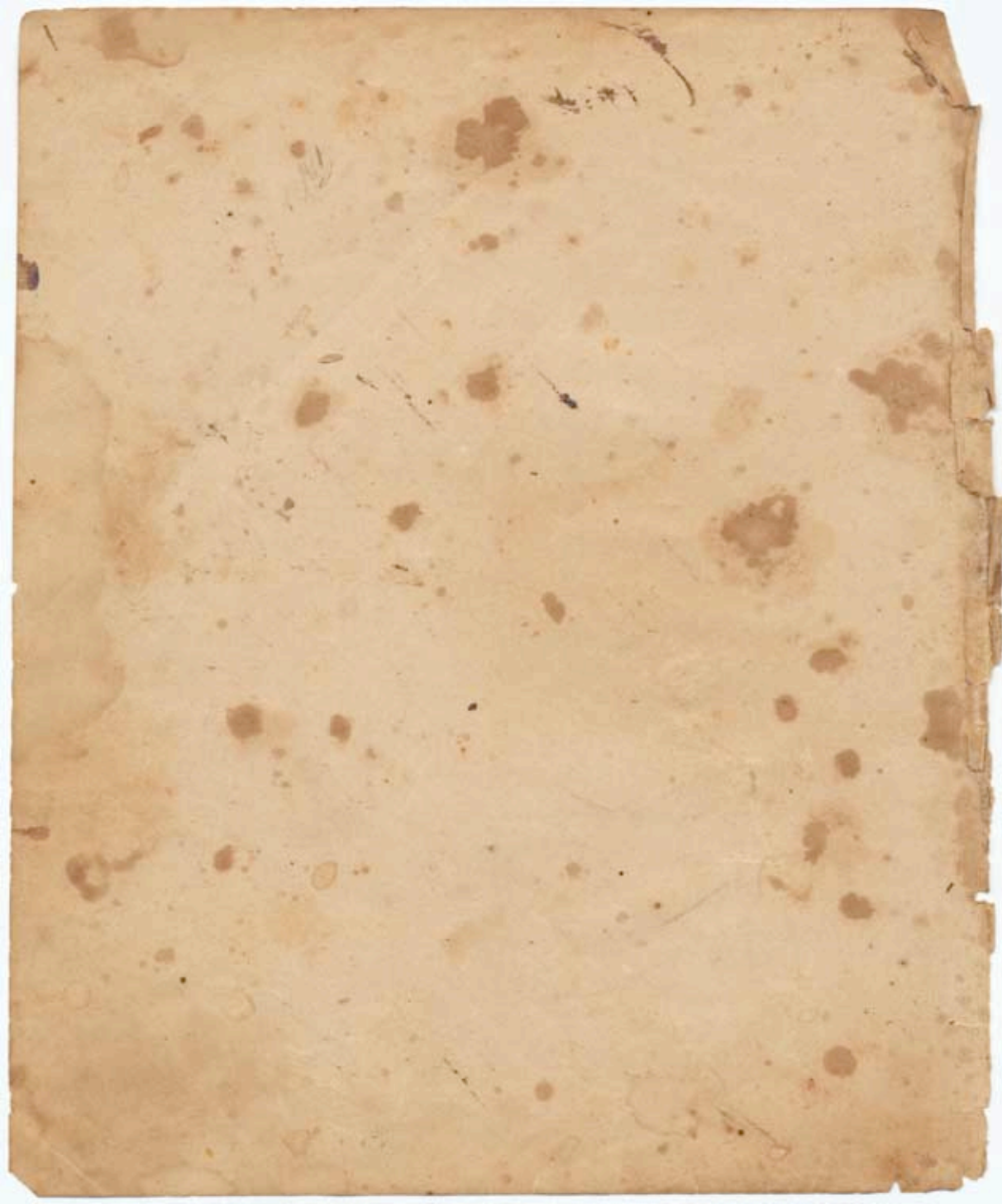
# INDEX

	Page		Page
Cakes		To color Blue	45
Cream Cakes	Page 1	Pickling beef	38
Company Cake	do	Spiced Pound	12
Sugar Cakes	"	To color Red	45
Cup Cake	"	To extract grease from coloured	
Rusks	"	Sicks	18
Bank Cake	2	To take Iron mould out of	
Another receipt for Sugar Cakes	"	Linens	18
Finger Cakes	"	To cleanse kid gloves with	
Soda pudding	5	out wetting	18
Shraps pudding	"	To preserve Quince	8
Mrs Tomes Plum pudding	"	Cucumber Catsup	30
Irish Potatoe Pudding	do	Shrike Melon Preserve	8
Jelly from Psinglap	7	Green Tomatoe Pickle	31
Sweet Tomatoe Pickle	29	Rice Chicken Pie	12
White Cake	3		
Soda Pudding no Baking	4	Soft ginger Bread	63
Black Cake	3	Delicate Cakes	64
Green tomatoe catsup	29		
Ripe " " "	"		
To make Soda water	57		

Jungled Pantalon  
Page 11

INDEX





# Cakes

## Cream Cake

Take two cups of sugar, one of butter one of cream, four eggs, a little soda and flour sufficient to make it stiffer than pound cake.

## Company Cake.

One pound of flour, half pound of sugar, half pound of butter, and three eggs, beat it well, put some soda, in and bake in small pans.

## Sugar Cakes

A pound of loaf sugar, seven eggs, two quarters of a pound of butter, a teaspoonful of soda, and a cup of sweet cream. Cream the butter, and beat eggs separately.

## Cup Cake

5 cups of flour, 5 eggs, 3 cups molasses, 1 cup of butter, 1 cup of cream, and a teaspoonful of soda.

## Rusks.

To every pound of flour, take a quarter of a pound ~~of~~ <sup>with a</sup> butter, and a quarter of powdered sugar, one egg, three wine glass full, one and a half of yeast, a table spoon of rose

2  
and a teaspoon of cinnamon. Put the butter in the milk, and warm it a little, beat the eggs, and pour them in with the milk and butter, the flour, the rosewater, the cinnamon, and yeast, stir them together, and work them well. Set them to rise, and when quite light, set them to bake in a moderate oven.

### Sauces Cakes.

Take four eggs, beat them well, add a saucer of brown sugar, a cup of cream, and a teaspoonfull of soda, dissolved in the cream, half a pound of butter or lard, and add molasses, until it becomes the consistency of fitting batter, and season it with ginger or red pepper. Now add all together, beat it well, and bake in patty pans.

### <sup>recipe</sup> Another receipt for Sugar Cakes.

5 eggs, 3 cups of sugar, 2 cups of butter, 1 cup of cream, and two teaspoonfull of soda.

### Ginger Cakes.

To one pint of molasses, one ounce of soda, dissolved in a half pint of warm water, half ounce of ginger, a quarter of pound of butter, and three pints of flour.



### White Cake

Five coffee cups of flour, 3 cups of sugar, 1 lb of Butter  
1 cup of ~~sour~~ cream. Whites of ten eggs, 1 teaspoon of soda, 2  
of cream tartar. Beat butter & sugar together, and add the  
cream, with the soda and cream tartar in it.

### Black Cake.

3 eggs. 1 pint of molasses, a teaspoon of soda, dissolved in a cup  
of ~~sour~~ cream, a half pint of melted butter, and a lump of ~~sugar~~  
as large as a fist. Add flour enough to make it a stiff  
as pound cake batter.

Mrs P Moffatt's recipe.

### Sugar Cakes.

1 lb sugar, 1 qt flour, 1 cup butter, 3 eggs, 1/2 cup ~~sour~~  
cream, 2 teaspoons of Soda.

### Jelly Cakes.

Beat ten eggs

Put in a bowl

Put in a bowl

Put in a bowl

Put in a bowl

Put in a bowl

Put in a bowl

14  
in a little warm water. Bake in two minutes  
as evenly and as quickly as possible. Take it out  
at once, and take to the edge a sheet  
of writing paper laid over the top to keep them  
from becoming too much. Have ready a clean  
towel, and when the cake is done slip it out  
bottom side up, spread the upper side over  
the towel, and pull, commence at the  
end collect them, when it will be around  
the first roll, when each slice are cut from  
the roll.

### Ginger Cake

1 pt of Molasses & oz of Soda  
dissolved in nearly a pt of boiling  
water, 1/2 lb of Lard or Butter, 1 oz  
of ginger, Flour enough to make  
a soft dough, let the water stand  
til it is milk warm,

### Just rate Water bread

1 cup flour 3 cups <sup>meal</sup> water

1/2 cup yeast, butter laid

## Puddings

Soda Pudding:- Eight eggs, 8 cups of flour, 2 cups of sugar, 2 of butter, 2 of sour cream, 1 teaspoon of soda.

Molasses Pudding:- 1 pint molasses, 5 eggs, ~~4~~ 1/2 cups of flour, 1 cup of cream, a teaspoon of soda, and a small teaspoon of butter.

New England Plum pudding:- 3 pints of flour, the yolks of 12 & the whites of 8 eggs, 1 lb Butter, and 14 oz of sugar & 2 lb of raisins before they are stoned. A pint of chopped Suet, a pint of milk and a raw ginger.

Fish Plate pudding:- Boil a pound of fine potatoes, peel them, mash them, and rub them through a colander. Stir together, to a cream, three quarters of a pound of sugar, and the same quantity of butter. Add to them gradually, a wineglass of rose-water, a glass of wine, and a glass of brandy; a teaspoonful of powdered mace and cinnamon, a grated nutmeg, and the juice and grated peel of a large lemon. Then beat six eggs very light, and add them by degrees to the mixture, alternately with the potatoes. Bake it three quarters of an hour in a buttered dish.

Soda pudding

10 Eggs well beaten, add 2 cups of sugar, 1 cup butter  
Cups cream, 5 cups of flour, and one teaspoon of soda dis-  
solved in spirits, or cream. Mrs Bugh.

Pineapple pudding

8 eggs, 2 cups of milk, 1 cup of flour, a lump of butter  
and salt to taste.

Receipt for Sally Lunnon

1 qt of milk 1 pt of yeast, 1/2 pound of butter  
6 eggs of sugar 1 oz of salt, 12 eggs made into a  
stiff batter & let rise 4 hours & then baked  
in a hot fire.

For making buns

1 pt yeast, 1 pt of milk, 2 oz of butter 4 oz of sugar  
5 eggs 1/2 oz of salt, 3 pounds of flour. let rise 4 hrs.  
& bake in a hot fire

Parkins Cake

1/2 lb of sugar, 1 cup of sugar, 1 egg, 1 cup of milk,  
1/2 cup of oil of sweet butter 1/2 teaspoon of soda  
a piece of butter as large as a walnut,

1/2 cup of milk 1/2 cup of sugar 1/2 cup of butter

To make jelly from Isinglass

Use at least two ounces isinglass, which should be first soaked in cold water, for two hours; drain off that water, then take two quarts of cold water, one and a half pounds of sugar, put in it the white of three eggs, the juice of three good sized lemons, the peel of one, a stick of cinnamon, a little nutmeg, orange peel or other spice to suit the taste; stir all the ingredients well together while cold, then boil the whole about five or ten minutes, and then pour it through a jelly bag, when it may be put into glasses or moulds, and when cold, will be fit for use. The mould should be first wet with a little white of an egg and water, just before jelly is put in them, in order to make it easy to turn it out on plates. Add one pint of wine to the above for wine jelly. Other liquors made from preserves, may be jellied by using the same proportion of isinglass.

Blanc Mange may be made by using at least one ounce of Isinglass for two quarts of milk or cream, the peel of 1/2 lemon, sugar and spice to suit the taste—bring the whole to a boiling heat, strain it, and when nearly cool, stir it well to mix the cream that will rise while cooling, pour it in moulds, which should first be wet with cold water.

### To preserve Guinees

Take nine ripe guinees, boil them in the paring until soft enough to stick a straw through them, then pare them quickly and a pound weigh them in the syrup, which must be made from the cores and boil quickly until done, If the syrup should not be done, boil it after the guinees and pour it over them.

### Musk Melon Preserves

Take ripe Musk melon, cut in square blocks, put them in weak wine, & let them remain four days. Then soak them in clear water one hour, alum water one hour, and again clear water one hour. Make a rich syrup, to one pound of fruit, add a pound and a half of sugar, and boil two hours in the syrup.

### Strawberry Syrup.

A layer of Strawberries, and one of Sugar, and let them stand 24 hours. Pour off the juice and press the berries until all the juice is out. Then to 9 quarts of juice take 28 lbs of powdered sugar. Put in a kettle and set on the fire until all the sugar is dissolved. Then put in bottles to every quart of Syrup put a table spoon of Brandy. Cork and seal it and it is ready for use.

78  
Fangled Pantaloons  
12 Eggs, 6 cups of brown Sugar,  
2 cups of melted butter or lard  
4 " " buttermilk or sour cream  
3 tea spoons full of soda, 1 tea spoon  
full salt, 1 glass of wine or brandy  
made into a soft dough, cut into  
strip and fried in lard.

## Rice Chicken Pie

Take 1 large chicken 1 large cup of rice boiled together with a little salt until the rice is entirely done remove the fowl season the rice with a lump of butter the size of an egg beat 3 eggs add the rice alternately with a sufficient quantity of milk to reduce it to a thin batter add pepper & salt ~~to~~ your taste fill the dish alternately with a layer of batter then chicken commencing and finishing with batter bake until nicely browned

## Miss Evelyn Nelson's Cake

Beat 2 eggs add  $1\frac{1}{2}$  tea cups of sugar an iron spoon full of butter or lard 1 tea cup of sweet milk with 1 tea spoon of soda dissolved in it, a light pint of flour, with a tea spoon of cream of tartar sifted in it, a little mace or ~~orange~~ lemon bake in small pans.



# Coloring

To color Blue.

Take one ounce of pulverized Indigo, into 3 of Oil of Nitric. The bottle should not be more than one third full, as it sometimes ferments. Let it stand, at least two weeks the older the better. Shake it well, once a day for a week or more: if too thick, add water. This mixture with water, water, and alum, will color any shade of Blue, in five minutes.

To color Red.

For twenty pounds of yarn have 3 lbs of Marinate acid, 2 of Sulphuric, 10 of Clove tin, and two lbs of Lark.

Have in a brass kettle rain water enough to wet very well any quantity of yarn you wish to colour. While it is heating let a bag containing wheat bran hang in the water until it becomes soft and somewhat starchy. After you take it out, throw in half the Lark, and one third of the acid. Before you put in the yarn, it must be entirely free from grease, soap, and thoroughly wash either in warm or cold water. Use a wooden stick for stirring. If the color should be too deep, weaken it with rain-water.

if not deep enough, add more of the Lack, if not bright enough  
add more acid. Make your scarlet first, then the shades of  
rose and pink.

Then hang a bag of ground Hark  
oak & kicking bark. for yellow or orange and boil a few  
minutes. If there should be too much of the red in the  
dye for a clear yellow throw out a part and add more  
rain-water. As soon as you get the shades you like, wash  
in cold water until you do not taste the acid on the yarn  
at all, and dry without exposing to too hot sun. These  
articles are all got at Druggists. Be careful not to let the  
acid touch your clothes.

Another Recipe for colouring Red

One teaspoonful of Cochineal, the same of Alum, the  
same of Soda, the same of Cream of tartar and three  
tablespoonsfull of boiling water

The 1<sup>st</sup> Recipe reduced to  $\frac{1}{16}$

$\frac{1}{2}$ " Muriatic Acid  $\frac{1}{4}$ " Sulphuric Acid  
1 Oz and 40 Grs of Black Lin  $\frac{1}{4}$ " Lack  
1 L Gum Shellack

Blue on Woolen, Yarn or Goods,  
For 7<sup>th</sup> of yarn or goods it will require  
the following drugs,  $\frac{1}{4}$ <sup>lb</sup> best Bengal  
Indigo 2 oz of madder  $\frac{1}{2}$  Potash 1 quart  
Wheat Bran. Use the same proportions  
for any number of pounds. Prepare your  
Copper with 7 gals of water and boil  
for two hours 2 oz madder and one  
quart wheat bran, then draw your  
fire and dissolve  $\frac{1}{2}$ <sup>lb</sup> of potash in  
your copper. When completely dissol-  
ved let stand 'til your liquor comes  
below a scalding heat then pour in  
to your copper  $\frac{1}{4}$ <sup>lb</sup> of Indigo ground a  
fine as oil, Rake up your dye well  
and cover close and let stand for 12  
hours keeping up the heat all the  
time so you can just bear the hand  
in it. Mind to rake up the dye once  
every 2 hours and keep your vat  
covered close all the time so that no  
air will get to your dye. In twelve  
or fifteen hours your dye will be fit  
to work

Sister Ann's Recipe for cabbage

Pickle, Cut the cabbage in, the evening or  
 small as you wish it, put it in a jar  
 or tray of salt, & some of cabbage, pour  
 boiling water over it, tie it up tightly  
 till next morning, use a pint of salt &  
 twelve small onions, to a gallon of vinegar  
 Next morning drain the Cabbage through  
 a Colander, lay it in the sun on a cloth  
 to dry, 1/2 hour, then have some good  
 vinegar, turmeric & seasoning, in your  
 Kettle, when it comes to a boil, scald  
 your cabbage in it, not too much at a  
 time, as it scalds lay it on a dish, till  
 it done, then have three pods of red pepper  
 black pepper, ginger, spice, cloves; onion,  
 horse radish, scraped & sliced, black &  
 white mustard seed some celery stems  
 cut in small pieces, 1 leas of sugar, mix  
 all together, then put a layer of cabbage &  
 one of spices, four bags of turmeric, to put  
 through the jar, then pour cold vinegar  
 over it.

## Cocoa Nut Pudding

A quarter of a pound of Sugar a quarter of a  
pound of Cocoa Nut. 3. of Butter the whites  
of 6 Eggs half a glass of Wine & Brandy mixed  
one Table Spoon full of cool water Beat the  
sugar & butter smooth, whip the eggs and add to  
it then stir in the grated nut and liquor  
cover your pie plates with rich Crust  
fill them with the mixture and bake in  
a moderate oven

## Soft ginger Bread

1 cup of butter 1 cup of sugar, 1 of Molasses  
1 of sour cream 3 eggs 1/2 table spoon of  
Soda 2 table spoons full of ginger.  
Flour until the spoon will almost  
stand alone.

Mrs Figgatt

1/2 lb of butter 3 eggs 1/2 cup of sugar  
melted together stir in flour. Is an excellent  
the same as the above.

Cream Cake

5 cups of flour, 2 cups of butter,  
3 cups of sugar, 3 cups of sweet cream  
1 teaspoon of soda, 2 teaspoons of  
cream of tartar, the whites of (12) eggs

cups

7 1/2

flour

3 1/2

butter

4 1/2

sugar

1 1/2

soda

4 1/2

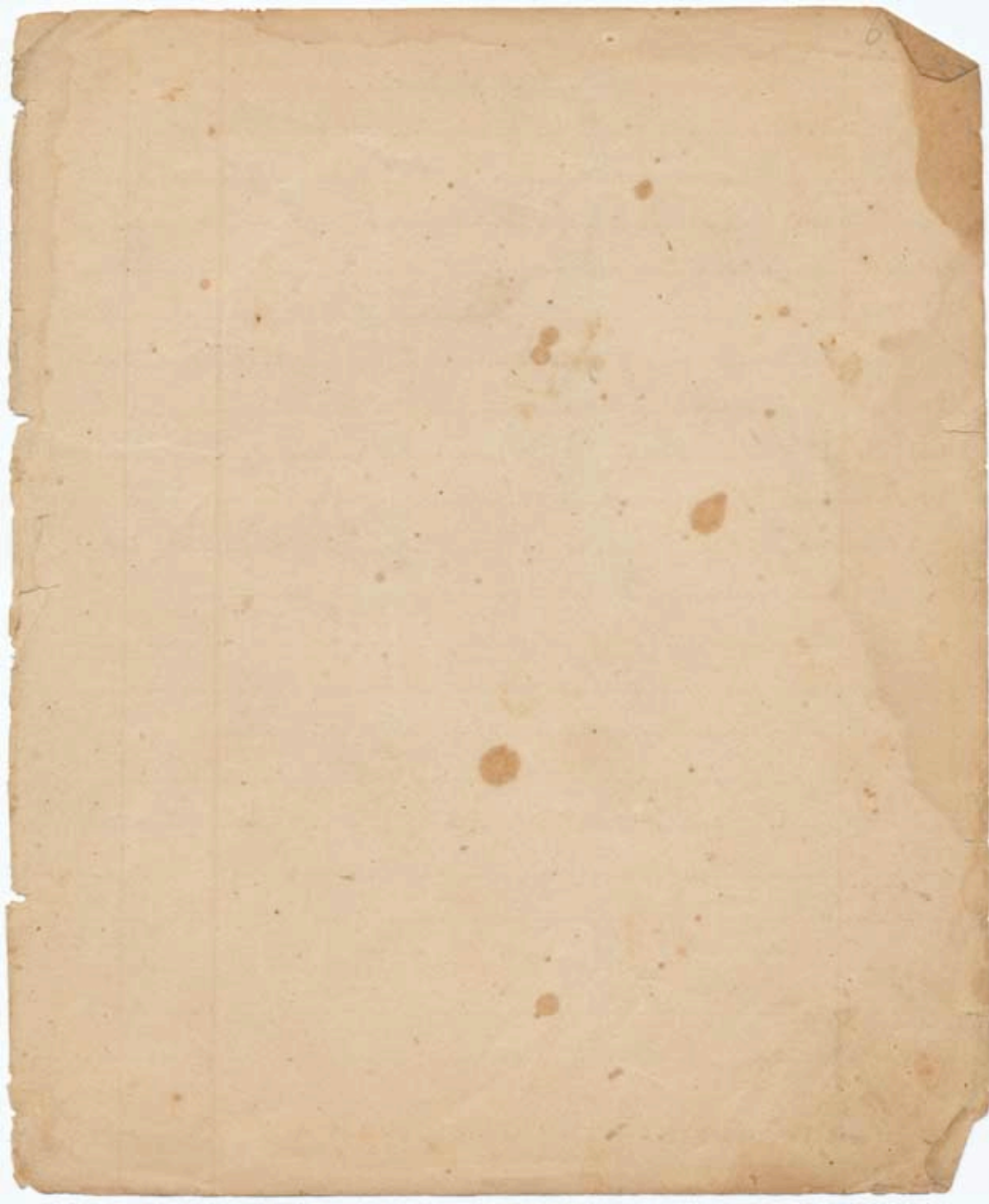
cream

cream tartar

whites of 18 eggs

Orange Cakes

1 pint cups of molasses  
1 lb of brown sugar  
1 lb of butter  
1 lb of cream  
Add to in a cup of  
some yeast  
Dinger with taste  
a teaspoon of cream salt



## For making Partridge's light bread

Part I. The evening before you want to bake, take one quart of potatoes, wash them clean, and boil them with the skins on in a quart of water, so that when done there will be left a half pint of water in the potatoes; you will then take a clean vessel, put a half pint of flour in it, then pour in the potatoes and skins and the half pint of boiling water that the potatoes were boiled in boiling hot and mash and mix well then add one quart of cold water, putting in a little at a time, stirring all the time, and when well mixed, add a pint of hop yeast, and let it stand until morning. This is called the ferment

Part II. In the morning you will have your flour ready in the vessel, in which you make your bread leaving a space in the end to set your sponge; pack the flour tight to keep the ferment from



SILVER DOOR PLATES.—We notice the following item in an exchange, and we would make a suggestion not contained in the paragraph, namely, that the ammonia should be very weak—about two teaspoonsful of ammonia to a teacup of water. Housekeepers will, without doubt, thank us for informing them that the black sulphide of silver, which forms on plated and silver doors, door plates and knobs, may at once be removed by wiping the surface with a rag wet with aqua ammonia, and without the trouble of rubbing and scouring with polishing powders.

It may be well also to inform them, that this black film, which forms on silver exposed to sulphide of hydrogen, is no evidence that the silver is impure, for it forms as quickly on fine silver as on that which is alloyed with copper. We have known instances of good silver plate having been returned to the manufacturer, because it had been wrapped up in flannel, and we had occasion to explain that the sulphur came from the flannel and would act with equal readiness on the finest silver.

After rain, much sulphide of hydrogen is disengaged from the soil of our streets, and it then blackens silver door plates very quickly. This black film, as before observed, is most readily removed by means of aqua ammonia. The same agent will be found very useful in cleaning gold chains and jewelry

1 Beef Salted, or Corned red  
For each hundred weight take 1 galn  
course salt  $\frac{1}{4}$  lb sulphuric, same of salera-  
tus 1 qt malassus or 2 lbs brown sugar.  
Mace cloves and alspice may be added  
for spice Beef

Strew some of the salt in the bottom  
of a tub then beef and salt alternately  
untel used. let it remain one night  
dissolve the other ingredients in a little  
warm water, put it over the meat add  
water enough to cover the meat,  
lay a board on it to keep it under the  
brine





69.

Hop Yeast by Jam. V. Duffie.

Into 3 quarts of boiling water put 1 pint  
of hops tied up in a muslin bag. Add one  
table spoonful of salt & boil  $\frac{1}{2}$  an hour.

Then in another vessel stir a pint of flour  
into a smooth pash with cold water. Take  
out the bag of hops & stir the paste into the  
hop water, which is still over the fire. Let  
it come to a boil, stirring all the while. When  
nearly cold, add a pint of old yeast. After  
24 hours it is ready for use. A  $\frac{1}{2}$  teacup  
full of yeast is enough for a loaf of bread.

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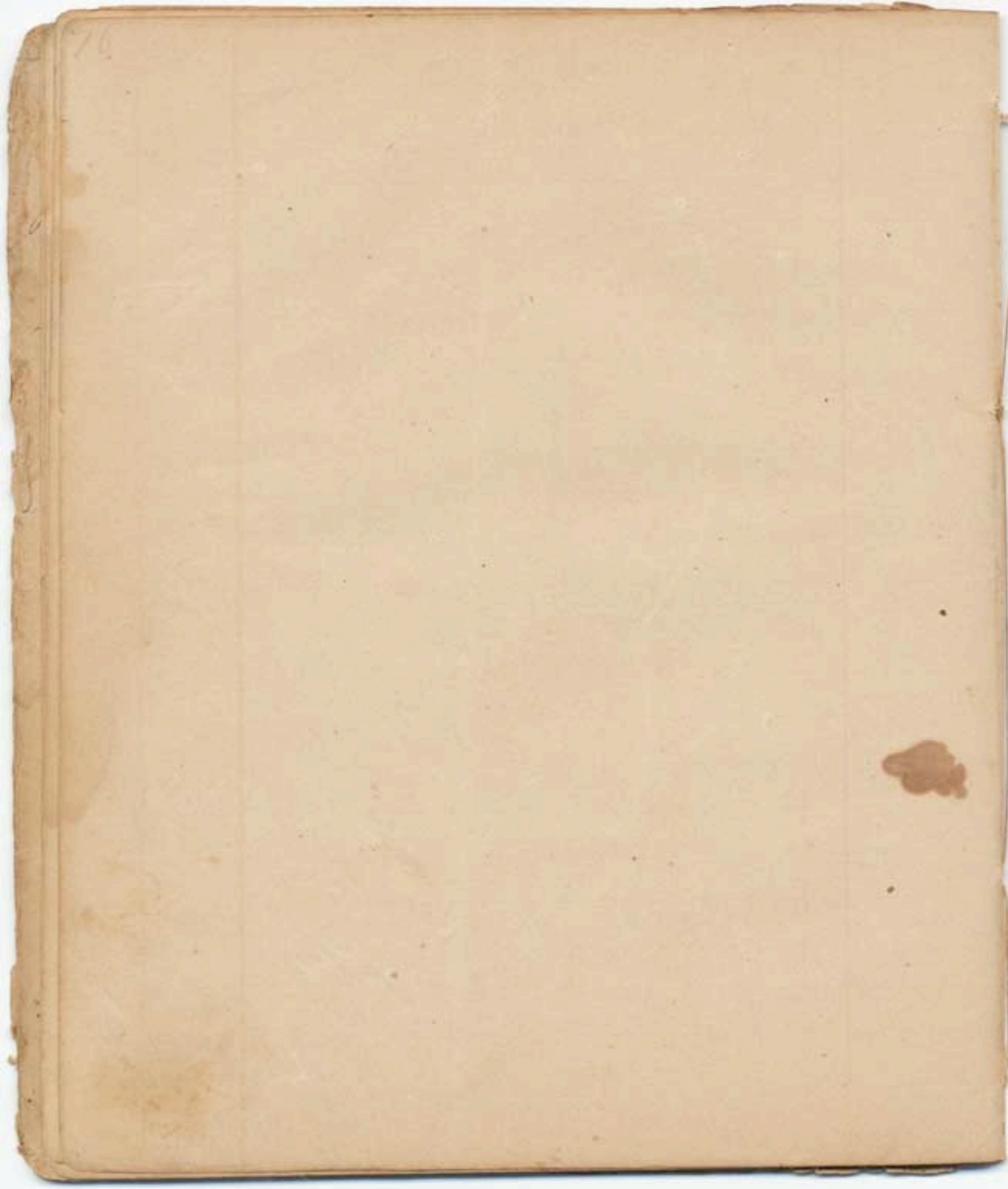
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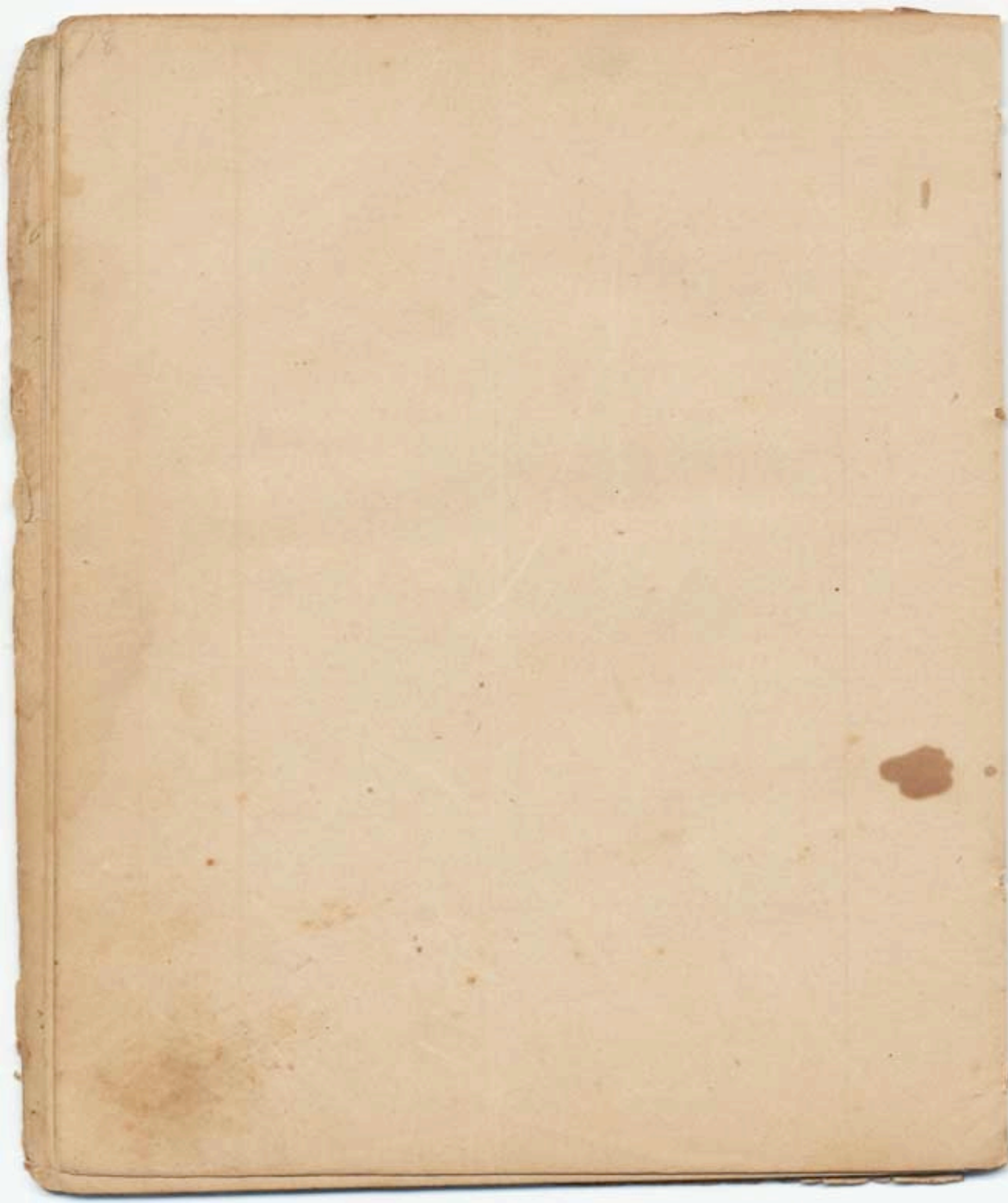












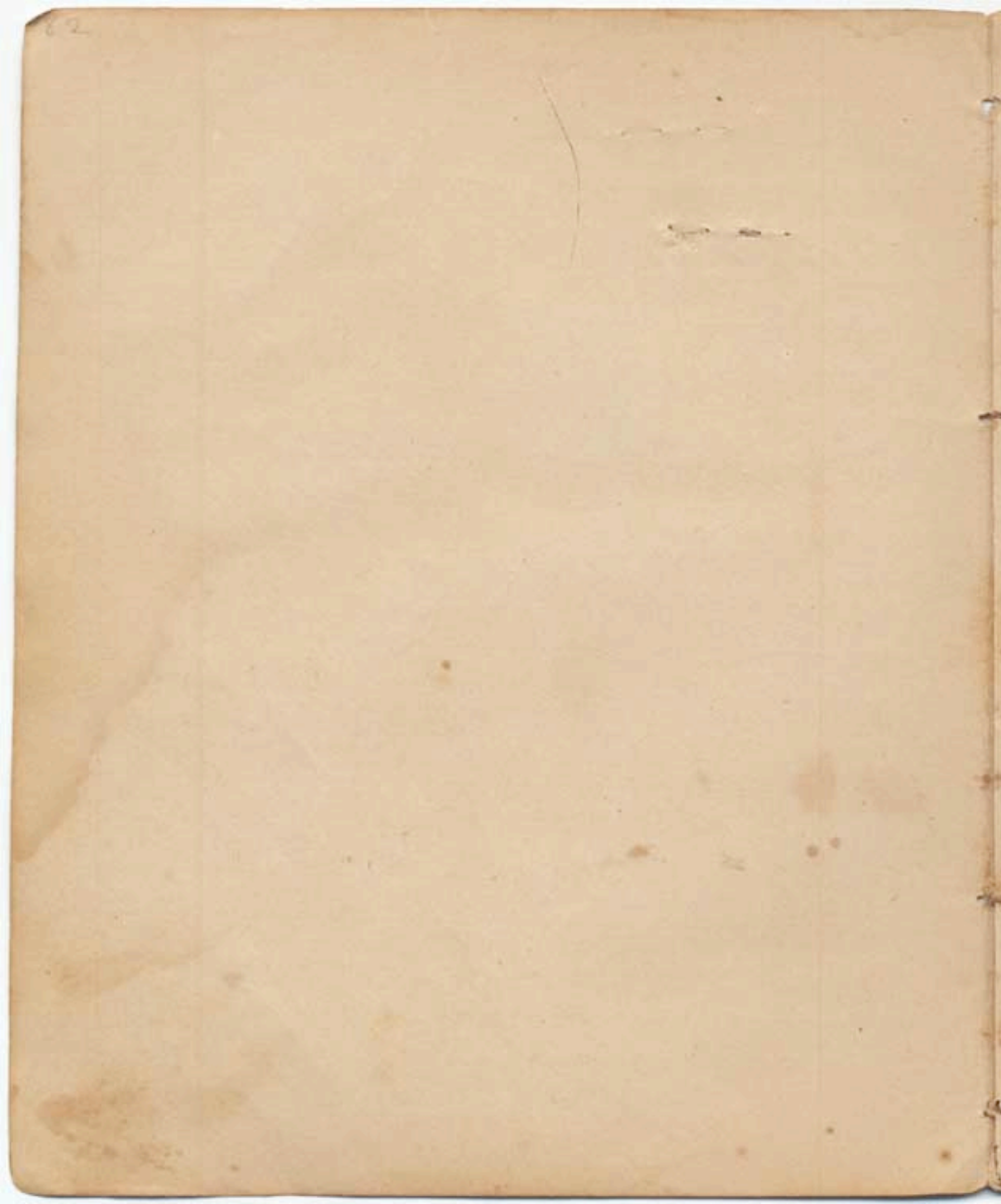
double the quantity.

}	1 1/3 of sugar	1 1/3
	almonds	1 1/3
	rosewater	1 1/3
	oil of rose	1 1/3
	2 1/2 of the paper	2 1/2







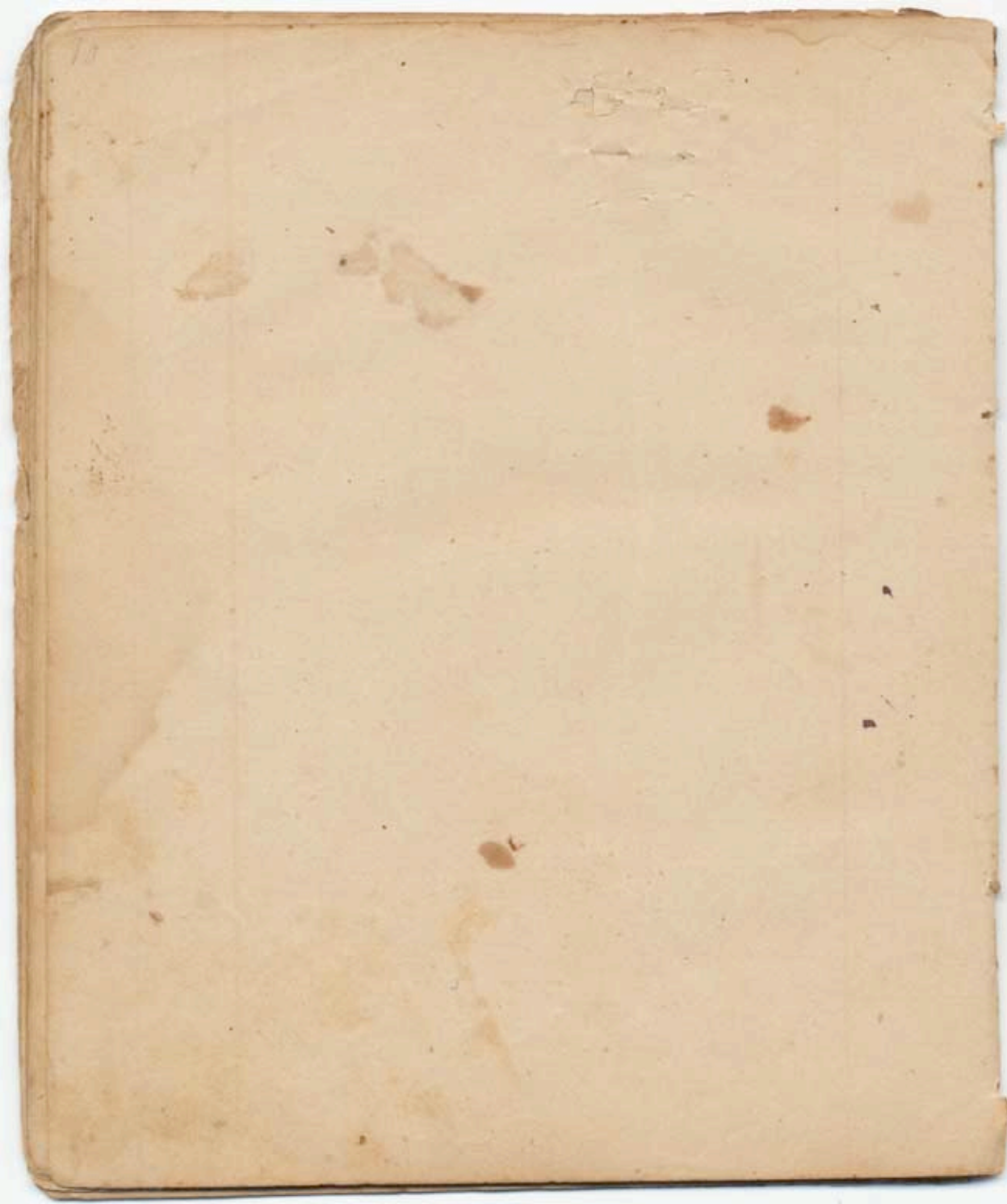




To Color Cotton brown

To color 5 lbs of cotton, first make a strong oze of small stalks, boil the yarn one hour, take out wiring & shake well, then with  $\frac{1}{2}$  lb of Blue Stone or copperas, water hot, put the cotton in for five minutes, take it out and shake well, have ready two tubs with 10 gals of rain water in each dissolved one pound of Catechu in one tub;  $\frac{1}{2}$  lb of Bromate of Potash in the other, dip the cotton first in the Catechu tub then in the Bromate of Potash until you have the cotton as deep as you wish it to.





Lemon Pie.

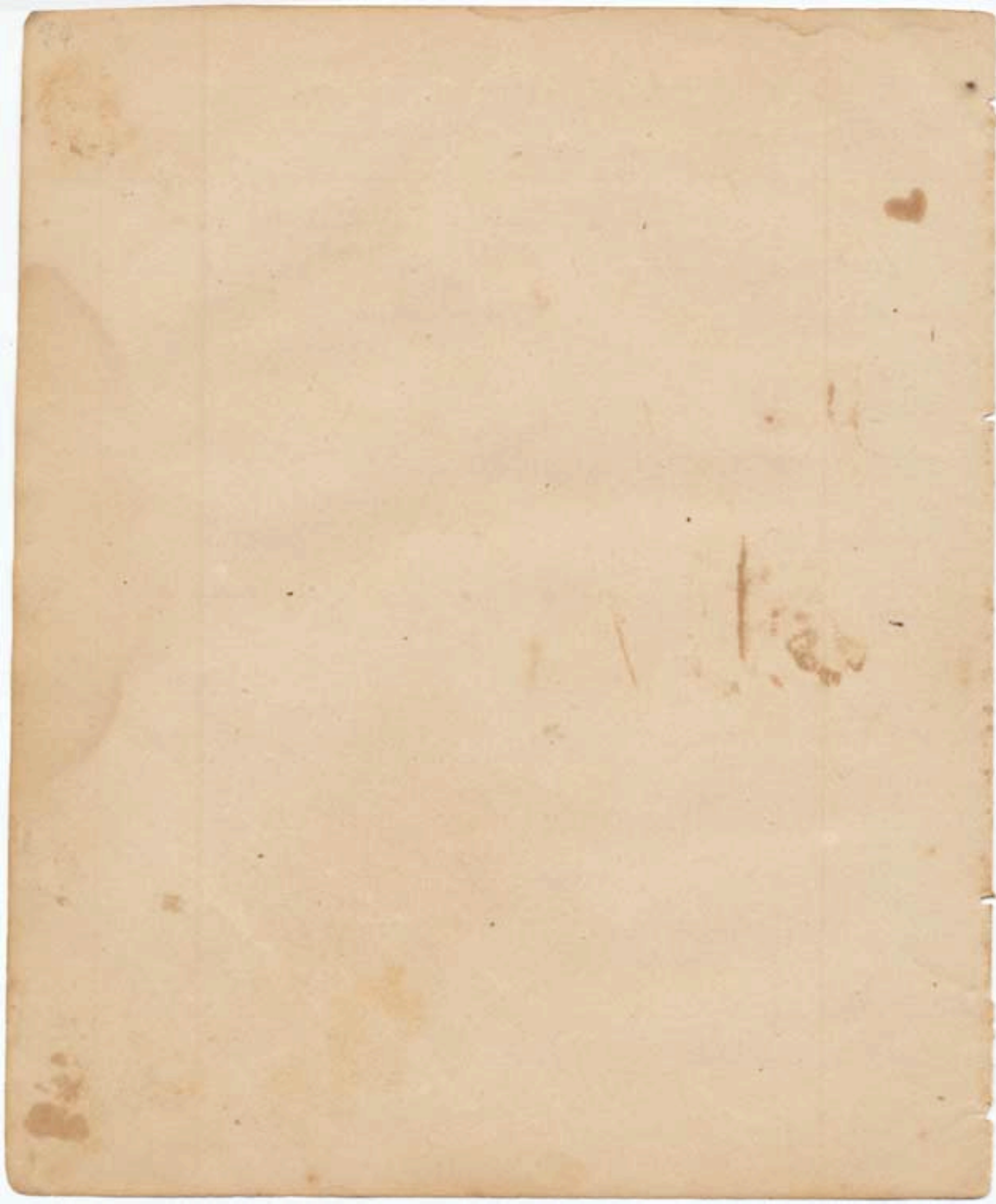
For 2 lemons take 1 lb of sifted white sugar, grate well the rind from the lemons, 3 eggs, beat the yolks and sugar together very lightly, and add the juice of the lemons, add to this 1 pint of cold water, desiring sufficient to wet the flour smoothly, 1 good sized table spoonful and  $\frac{1}{2}$  of flour add the whites, of the eggs beaten to a stiff froth, and the grated lemon peel. Bake between two crusts, the lower one thicker than the top which must be as thin as possible, be eaten half cold.

Blackberry wine,

Take ripe blackberries, or dewberries,  
and after pressing out the juice  
let it stand for 30 hours to ferment  
then skims off the drossings. To every  
gallon of juice, add one quart of  
water, and 3 pounds of common  
blown sugar, let it stand for 24  
hours open, then put it in a  
hick or barrel, and in 3 months rack  
it off, and bottle for use, corking  
the bottles tightly.







## Black berry Wine

Take either ripe black berries or dewberries  
and press out the juice let it stand thirty  
four hours to ferment then skim off the  
risings, To every gallon of the juice add one  
quart of water and three pounds brown  
sugar, Let stand open for twenty four  
hours longer. then barrel & rack off in  
three months

18  
Soda Cake

1 pound of sugar. 2 pounds of flour  
 $\frac{1}{2}$  pound of butter. 1 teaspoonful of soda  
1 cup of buttermilk, enough sweetmilk to  
make a dough.

Spice Cake

Three pounds of flour, 1 pound of sugar  
 $\frac{1}{2}$  pound of butter, 1 pint of molasses,  $\frac{1}{2}$  ounce  
of soda dissolved in a gill of warm water  
2 ounces of cinnamon 2 ounces of allspice  
roll out in thin cakes bake in a slow oven



100



102

8





Philadelphia Yeast

Take 2 large potatoes & boil in three pts  
of water. Boil a handful of hops in  
this pt of water & strain them much  
the hops with one pt of water,  
then mix the boiled potatoes and  
hop water together & strain and once  
good sized lump full of yeast,  
and a few pints of water. Let  
them cool, then take of this  
mixture one pint, and add one  
qt of yeast to it and let it rise  
then pour all together and keep  
in a bottle covered to rise, keep it in  
a cool place for use.

Soft Gingerbread

One cup of sugar, 2 measures, 1 butter  
4 flour, 2 eggs, a cup of cream, 1 tea-  
spoonful soda dissolved in it.  
flavor to taste.

Rusks.

3 eggs, 1 cup sugar beaten light, 1 pt new  
milk, 1 tea-cup new yeast, a lump of butter  
(melted) size of an egg. Dough like light-bread  
& made out the same way.



## Yeast

Boil a pint bowl full of hops in two gallons of water, strain and add a teacup full of flour, one of brown sugar, and a teaspoon full of salt. No yeast is required to raise it. Let it stand three days in a warm place and it will then begin to foam. Then boil three pounds of potatoes, mash fine + add them to the yeast + stir the whole well together. then put it into a jar + cork tight + set in a cool place. It should be made at least two weeks before using + it will keep good any length of time + grow better all the while. A small teacup full is sufficient for six loaves of bread.









# Yellow Pickle

To the receipt of Pickle

Take 1/2 peck of the best of them

Put the articles intended for yellow pickle, in a jar, pour on them boiling Salt Water, let them stand forty eight hours, then lay them in the full sunshine turn them frequently, when white and dried, put them in clear cold water for twenty four hours change the water frequently - then put them in a jar of plain, cold Vinegar, with a little turmeric in it. Let them remain in it seven weeks, then put them in a clean jar, and pour on them the Vinegar prepared with Spices

1 Cassin's chick. \$1.00

1 Cliff " " \$1.50

1 red-flanked chick .50

1 " " " Talpac 30

2 spotted " " 1.00

Useful Recipes.

**SURE REMEDY FOR FELON.**—This very painful eruption, with all the "remedies" recommended, is seldom arrested until it has run a certain course, after causing great suffering for two or three days and nights. The following remedy is vouched for by the Buffalo Advocate as a certain thing from its own knowledge: "Take a pint of common soft soap and stir in air-slacked lime till it is the consistency of glacier's putty. Make a leather thimble, fill it with this composition and insert the finger therein, and a cure is certain."

This is a domestic application that every house-keeper can apply promptly.

**A RECIPE WORTH ONE THOUSAND DOLLARS.**  
"Take one pound of sal soda, and a half a pound of unslacked lime—put it in a gallon of water and boil twenty minutes. Let it stand till cool, then strain off, and put in a stone jug or jar. Soak your clothes over night, or until they are all wet through—then wring them out, and rub on plenty of soap; and in one boiling of clothes well covered with water, add one teaspoonful of washing fluid. Boil half an hour briskly—then wash them thoroughly through one suds, and rinse with water, and your clothes will look better than the old way of washing twice before boiling. This is an invaluable recipe, and I want every poor tired woman to try it. I think with a patent wash-tub, to do the little rubbing, the washer-woman might take the last novel and compose herself on the lounge, and let the washing do itself. The woman who can keep a secret has known this a year or two, but her husband told it while on an electioneering tour." So says the *Ohio Cultivator*.

**PICKLED EGGS.**—Boil the eggs until very hard; when cold, shell them, and cut them in halves lengthways. Lay them carefully in large-mouthed jars, and pour over them scalding vinegar, well seasoned with whole pepper, allspice, a few pieces of ginger, and a few cloves or garlic. When cold, tie up closely, and let them stand a month. They are then fit for use. With cold meat, they are a most delicious and delicate pickle.

**MIXED MEAT.**—Four pounds of suet, four pounds currants, two pounds raisins, three pounds sugar, eight lemons, one-fourth of a pound of candied peel and a few apples.

**DROP CAKES** are very fine for tea, and here is the way to make them: One and a half tea-cup sour milk, half a tea-cup cream, salt, one teaspoon saleratus; stir quick with flour, and drop in a butter dripping pan.

40  
Received of May Wilson  
\$36.00, Jan 7<sup>th</sup> 1869

The white of 5 eggs, two cups of powdered white sugar, one cup or less of butter, three or a half cups of flour, one table spoon of soda and two of cream of tartar. Beat the butter and sugar together, then add the whites and part of the flour. Dissolve the soda in half a tumbler of sweet cream, and the cream of tartar in an other half cup of cream, add them separately stirring the flour in at the last. Season with any thing you like.

Transparent Fudding

8 eggs, half a pound of butter, half a pound of sugar, with any seasoning you prefer melt the butter, beat the eggs and sugar together, and stir them into the butter until cooked then put in a paste and bake.

A cheap pudding.

One grated Coconut, two eggs, one full cup of sugar, nearly two cups of cream milk, two table spoons of butter, bake with one crust. A B



Blackberry Cordial

Recipe - To half a bushel of blackberries,  
well mashed, add a quarter of a pound  
of allspice, two of Cinnamon, two of cloves,  
Pulverize well, mix, and boil slowly until  
properly done; then strain or squeeze the  
juice through flannel, and add to each  
pint of the juice one pound of loaf sugar,  
Boil again for some time, take it off,  
and, while cooling, add half a gallon of  
best Cognac brandy.

Dose, for an adult, half a gill  
to a gill, for a child, a teaspoonful or more,  
according to age.

Receipt  
for  
Blackton Cordial

1844

1844

1844



M. J. F. E.

"Autographs"

May the dreams of ~~thy~~ thy  
young heart be realized;

May thou never know the  
misery of blighted affections  
May he upon whom thy best  
affections have been bestowed  
fondly cherish thee and  
never wound thee with in-  
difference, or neglect; May  
the sun beams of prosperity  
beam upon thee, May you  
live holy, useful & happy,  
And when death shall  
separate you; May you be  
admitted to the home of angels  
where the roses of love for  
ever bloom.

In the wish of yours &c,

A Favorite than will always be  
forgot thee, I can never,  
A friendship here I pledge to thee  
And will think of thee forever.

May all your youthful days  
be spent in peace, prosperity  
and happiness, may not  
one single cloud of sorrow  
arise to mar your pleasures  
in this life, And when the  
evening of life draws near  
May all who know you be  
able to say of you "None  
knew her but to love her,  
none named her but to praise"  
And when reflecting in after  
years over your many  
pleasant pastimes will you  
not think one moment of  
one who loved you sincerely.  
Yours true, loving friend, &c

And

May no cloud ever dim the  
horizon of your happy youth  
And may the sunshine  
of happiness & prosperity light  
your declining pathway with  
electric brilliancy.

May thy darkest hours  
in life be well lighted  
with the sunshine of  
contentment.

In the golden chain of  
your memory, may one  
link bear the name of  
your friend

Whatever life may be or bring,  
In May-time, or December,  
The sweetest burden of its song  
Will always be — "Remember"

In memory's leaves,  
I fondly squeeze,  
Three little words,  
~~Do not get me not~~  
~~Forget me not~~

In memory's wreath may  
one bud be entwined for  
"me".

Live for those who love you,  
For those whose hearts are true  
For the Heaven that smiles above <sup>you</sup>  
And the good that you may do.

May thou be blessed with all  
that Heaven can send.  
Long health, long life, long  
pleasure & a (very long) friend.

Recipe for making Egg Bread  
1 Lb of Flour, 4 Eggs, 4 good  
sized Irish Potatoes, 2 Ounces  
of Butter. As much good Yeast  
as is necessary to make it rise.  
To be made with water, not so  
stiff as light bread dough.

The Potatoes are boiled, mashed  
& strained through a cullender &  
then the ingredients are mixed to-  
gether, baked (& to those who like it)  
& eaten, and if made right no one  
can help liking it.

Handwritten text on aged, stained paper, likely a letter or document. The text is extremely faint and illegible due to fading and bleed-through from the reverse side. The paper shows signs of wear, including tears at the top and bottom edges and significant water damage or staining, particularly along the bottom edge and in the center.

Sonchka root bruised  
Scilla " " S aa. ℥ 10 1/2 ℥ each  
Aqua or Water 8 ℥

Boil over slow fire till the  
water is half consumed. Strain  
the liquor, then add strained  
muy 4 ℥ boil down to 6 ℥ then  
add to every ℥ of the Symp 15  
grains of Part. Emetic

We will remember that  
by half the quantity  
reason in the recipe.

W. M. W.



Take Red, White & Black Oak Bark,  
Pine Bark & Black Walnut Bark.  
boil the Cotton & dip in weak Coppeas water,  
then put it in the dye and boil 6 hours, take  
the Cotton out and let it cool, put into the  
dye a small quantity of Coppeas, & boil the  
Cotton again in the dye one hour. take it out  
and dry it and dip it in Syc & wash it

## Sliced Cabbage Pickle

Cut your cabbage as you would for sauer.  
put it in a jar, with salt sufficient,  
let it stand for 24 hrs, then spread it  
on a table in the Sun, until it is  
well drained. Next, slice about a quart  
of cucumbers, chop up about a pint of  
onions. Ingredients

1 pt of Sliced cucumbers

2 gallons of sliced cabbage

1 one bag of mustard well mixed.

1 pt of chopped onion

1/2 " of mustard seed

4 table spoons of turmeric,

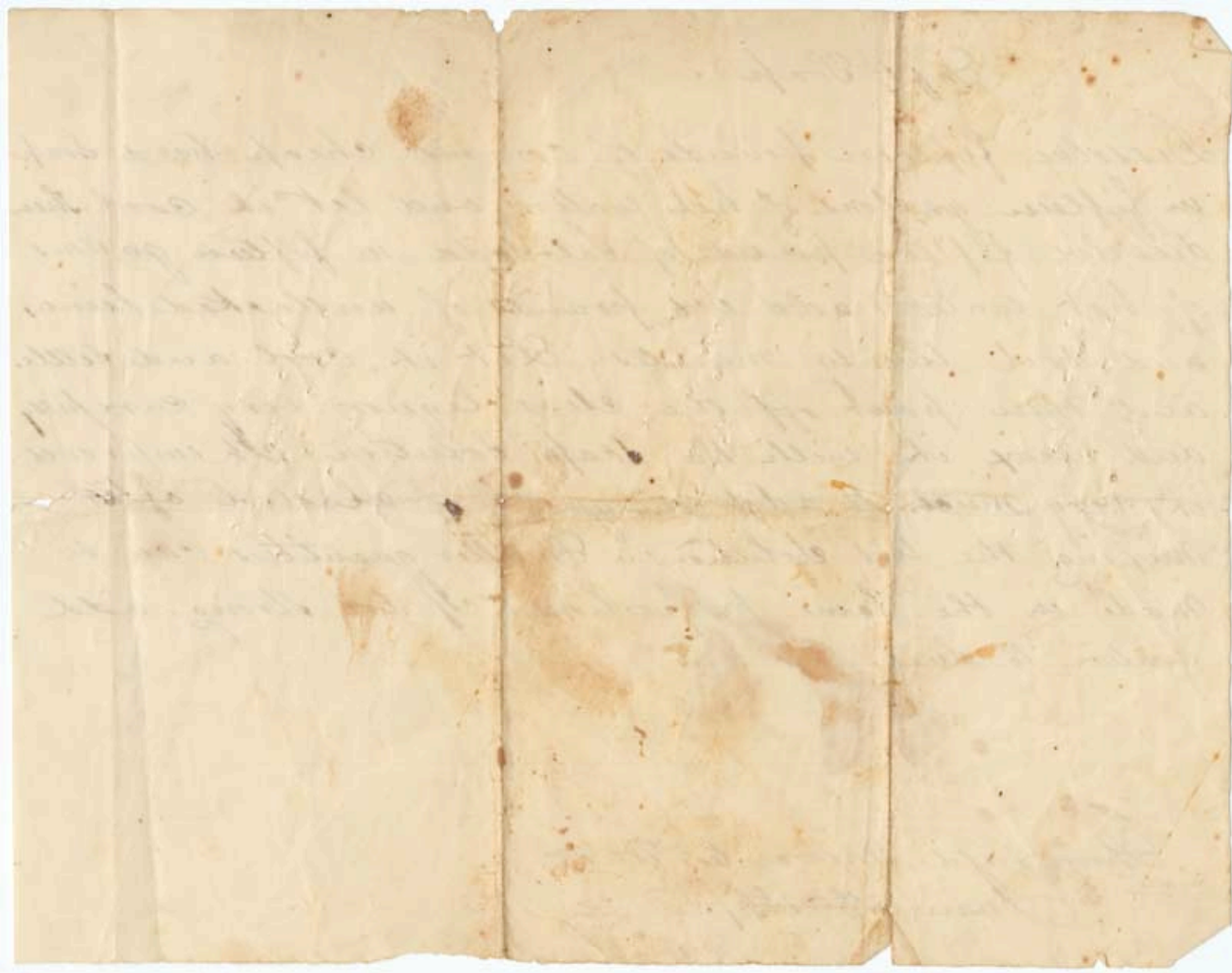
cloves, mace, pepper, ginger, nutmeg,  
sufficient to season highly

2 lbs of brown sugar. Mix all these

## Soft Soap.

Dissolve fifteen pounds of common cheap hard Soap in fifteen gallons of hot water, and let it cool. Then dissolve fifteen pounds of Sal-Soda in fifteen gallons of hot water, add six pounds of unslacked lime, and boil twenty minutes. Let it cool and settle, and then pour off the clear liquor very carefully and mix it with the soap solution. It improves it very much to add one quart of alcohol after mixing the two solutions. Smaller quantities can be made in the same proportions. If too strong, add water to suit.

Springfield, Monroe Co. N. Va.  
June 7<sup>th</sup> - 1867.



Cream Puffs 8 ounces of butter 4 of  
sugar 2 pints of milk 1 pound of Flour  
15 eggs

When the milk & butter comes  
to a boil put in the flour Boil it untill it  
gets thick Then beat the eggs in well

### Crackles

3 1/2 Gallons water 1 1/2 pint 1/4 lb of butter  
10 ounces Salutaris 6 oz of salt 1/2 lb of Flour  
Sugar Bread

1 quart of Molasses 1/2 pint of water 1/2 pint  
3/4 ounce of ginger 1 oz of Salutaris  
2 1/2 lbs

x 1/2 lb Flour 1/2 gallon Molasses 2 oz <sup>butter</sup> 3 oz 1/2 ounce  
Sugar Bread

### Macarony

x 2 lbs of sugar 1 lb flour 5 eggs 3/4 of Almonds  
Crawlers

3 lbs of flour 4 oz butter 1 pint of milk  
1 pint of sugar 4 eggs a penny weight  
of Salutaris boiled in Card

### Doughnuts

3 lbs of Flour 2 of sugar 10 oz butter 2 eggs  
1/2 lb of Salutaris 6 gills of Rum

Macarones 3 lbs of sugar 1 of Almonds

Whites of 16 eggs) Plum Cake 4 lbs of flour 4  
of sugar 4 butter 40 eggs 12 of raisons 14 of Currants

8 eggs or 16 lbs of flour 1 gallon of water  
2 lbs of sugar 4 of butter or lard  $\frac{1}{2}$  of lb of ginger  
100 of salaratus

### Transparent Pudding

8 eggs 8 oz sugar 8 of butter or nutmeg beat  
up the eggs put ~~them~~ in a shallow pan  
with the sugar and butter or nutmeg to be  
set on the fire stirring it will bubble  
thickens lower it in a basin to cool set  
Part your plate and take in mouth  
over

4 1 qt  $\frac{1}{2}$  sugar 1 of lard  $\frac{1}{2}$  of ginger  
 $2\frac{1}{2}$  of salaratus

$$\frac{8}{3} = \frac{7}{3} \text{ for } \frac{7}{1}$$

## BURNS-AND SCALDS.

Among the most numerous cases brought into the surgical wards of charity hospitals, everywhere, may be reckoned the injuries received by burns and scalds, which, when extensive, are too often fatal. In the treatment of these injuries we have had great experience and uniform success, when the patients were brought in soon after the injury. No fatal case of recent burn or scald has occurred in the hospital, although several have been extensive and severe. The universal treatment of all such-cases is to cover the parts with wheaten-flour, thrown over the wounds by a dredging-box, which, if thoroughly done, serves to exclude the air and prevent its temperature from reaching the suffering tissues, will afford instant relief from pain, and allay all that nervous irritation which is the chief source of immediate danger in all cases of extensive burns. We have had opportunity to test this practice in terrible burns occasioned by explosions of gunpowder, in scalds from the bursting of steam-boilers, in examples of persons while drunk falling into the fire, and others in which the clothes were burnt off the body by the combustion of spirit gas, &c. In all these cases, and in some of them scarcely any portion of the body had escaped—and notwithstanding, in a few of them, the integuments were literally baked, so that extensive and deep-seated suppuration and sloughing were inevitable, and had afterward to be endured—the external application of the flour was in the first instance our only remedy, and this was continued for one or more days, while the acute effects of the injury demanded it. The superficial portions of the burn or scald would often heal under this application alone; and the solutions of continuity, more or less deep, which remained open and discharging, were then dressed with lime-water and oil, by means of a feather, to which kreosote was added if the granulations were slow, or the sloughs tardy in becoming loose. Under this dressing, the most formidable burns have been healed; and, even when the face has been involved, there has been scarcely any considerable deformity. In one of our patients, the face being horribly

burned by an accidental explosion of gunpowder, the grains of powder having been imbedded in the skin, very great apprehensions were indulged that the discoloration thus produced would permanently disfigure and deform the countenance. But, after the persistent application of the flour for three successive days, and until the tumefaction of the face and head had subsided, it was found that, with a few applications of the lime-water dressing, the cicatrization was complete, and even the discoloration was removed.

If this simple remedy were resorted to in the severe scalds, sometimes occurring from explosions of steamboat boilers, &c., there can be little doubt that the fatality of such burns would be very rare; while the popular and mischievous methods of applying raw cotton, oil, molasses, salt, alcohol, spirits of turpentine, sugar of lead, water, ice, &c., to *extensive and deep burns*, are all of them injurious, and often destructive to life.

### CAMPBOR OINTMENT FOR CHAPPED HANDS.—

Scrape into an earthen vessel 1) ounces of spermaceti and half an ounce of white wax; and six drachms of powdered camphor and four table spoonful of the best olive oil. Let it stand near the fire until it dissolves, stirring it well when liquid. Before retiring put the ointment on the hands, also before washing them; use soap as usual.

930  
 480  
 4.1  
 1/2 4 1/2  
 120  
 1/10 1/2 1/2

