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Draft transcription of the G.C. Smith's 1880 Cookbook

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{DRAFT transcription of G.C. Smith's 1880 cookbook, Columbia, S.C.
Draft date: 1 November 2016.}

[Transcription:]

[Front matter]

Mrs. G.C. Smith
Recipe Book
Apr[?] 7. / [18]80,
Columbia, S.C.

[Page 1]

Ginger Snaps best.

3 pounds flour

1 " sugar

1 " butter

1pt. Molasses ½ cup spices.

Graham flour griddle cakes.

1 qt. sour milk

1 egg

1 teaspoon full soda

½ teaspoon full of wheat flour with graham flour enough to thicken it. a little salt. mix just before baking.

Breakfast Rolls.

2 pounds flour

¼ pound butter

3 potatoes boiled and mashed

1 gill of yeast

1 salt spoonful of salt. Rub the flour butter and mashed potatoes together, add salt, yeast, and enough milk to form a dough. Let them to rise at night and in the morning make into small cakes. Place them in buttered tins and when they are light bake in a quick oven.

[p. 2]

French Rolls.

Sift a quart of flour add a little salt.

1 spoonful of yeast

2 eggs well beaten

½ pint of milk, knead it and set to rise.

Next morning work in one oz. of butter make the dough into small rolls and bake them. The top crust should not be hard.

Graham rolls.

3 cups of Graham flour

3 cups of sour milk

3 eggs, salt, 1 teaspoon full soda, bake in a quick oven. In iron forms.

Graham rolls.

1 qt. flour

2 gills sour cream

2 " sweet "

1 cup sugar

1 spoonful soda. Put the soda in last.

Plain paste.

1 ½ pounds flour

1 " butter

Mix with cold water, using a knife instead of the hand.

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Raised crust for pies

1 lb. flour

3 oz. of butter one tablespoon good yeast.

As much milk as will form a dough.

Rub the butter in the flour, add the milk and yeast, then set it aside to rise; when light roll it out thin and line your plates, put in the fruit roll out the cover, place it over and set in a quick oven.

This is very nice for those who cannot eat rich paste.

Soda Pudding M_A.

3 tablespoonsful of melted butter mixed with 1 cup of sugar

1 egg well beaten

1 pint of flour mixed with 2 teaspoonsful cream tartar

1 teaspoon soda dissolved in

1 cup sweet milk. Beat it up hard and bake it about 30 minutes. To be served hot, with a sauce made as follows_

2 cups sugar (powdered) beaten light with

1 " of butter 1 cup Maderia [sic] wine, added a teaspoon full at a time. Beat hard and set the pan in hot water 10 or 15 minutes. Pour the sauce over the cake before sending to the table.

[p. 4]

Boiled Custard

Put a pint of sweet milk over the fire and while coming to a boil, beat the yolks of 5 eggs, with 3 tablespoonsful sugar and $\frac{1}{2}$ pint cream. Pour this in the milk soon as it boils_ + stir constantly til it begins to thicken_ then take off immediately or it will curdle.

Strain through lace into a pitcher and put in a little vanilla, or almond extract, this will fill $\frac{1}{2}$ doz. custard cups.

Melina[?] Pudding

A layer of apples chopped fine one of bread crumbs, another of apples +c [=et cetera] with butter, sugar and cinnamon

8 cups of warm water.

5 Floating Island

To a quart of milk add $\frac{1}{4}$ lb. loaf sugar

4 glasses Lisbon wine, + yolk of an egg

Beat the yolk and sugar together and pour wine on it. Beat the whites of 6 eggs stiff with a gill of currant jelly for the top.

Indian Bread

1 pt of Homony [sic] boiled softer than for table, 1 large spoon butter, 1 pt Ind meal washed [or "mashed"?], salt 1 pt boiled milk, set aside to cool, 4 eggs, bake for two min.

[p. 5]

Floating Island

Put a qt of milk over the fire + while coming to a boil, beat the yolks of 4 eggs with 2 tablespoonsful flour + sugar to the taste. Put this in the milk as soon as it boils, stir it until it becomes the consistency of cream[;] set it away to get cold. Beat the white stiff with currant jelly + sugar.

Pudding Sauce

1 tea cup sugar

¼ lb. butter set in on the fire and stir in ½ teaspoon wine. 2 tablespoons of brandy, when cold grate in nutmeg.

Cottage Pudding

6 tablespoons melted butter

2 tea cups sugar, 2 eggs

1 qt. flour, 4 teaspoons cream of tartar, 2 of soda. Lastly 2 cups sweet milk.

Sauce __ Butter + sugar stirred to a cream, warm over a fire until it foams.

Cream Sauce.

Boil 1 pt rich cream, with 4 tablespoons of sugar + cinnamon.

[p. 6]

Rice Dumplings

Boil ½ lb. rice, tender, without stirring pour it in a seive [sic] to drain. Pare some apples, push out the cores_ replace with lemon and sugar. Roll them in the rice, and boil them tied in bags or cloths.

Flour Pudding to be baked in cups.

Beat 3 eggs with 2 tablespoonsful flour_ add ½ pt boiled milk. Put it in buttered cups + bake in a quick oven. Eat with wine sauce or butter + sugar to be eaten together.

Egg Crackers

3 eggs 1 tablespoonful of butter

1 cup of milk + as much flour as this will moisten, Pound them light.

Muffins

Melt 3 tablespoons butter in 3 pints of warm milk + let it cool. Beat 4 eggs light add a teaspoonful of salt. 2 tablespoons Brewers yeast, flour to make as stiff a batter as can be easily beaten.

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Soda biscuit

2 quarts of flour

6 teaspoons cream tartar

2 " soda

Sweet milk to wet pieces of butter the size of an egg a very little salt.

Apple Jelly

Pour 2 quarts water on 8 lbs of pared and cored apples. When about half soaked put in the grated rind of 3 or 4 fine large lemons. When thoroughly tender strain the liquor off. Add the pieces of the lemons + a lb. of sugar to a pint of the juice. Boil until it becomes a thin jelly.

Velvet Cream.

Half an oz. of isinglass dissolved in a cup + a half of white wine, the juice + rind of 1 lemon. $\frac{3}{4}$ lb. loaf sugar.

Simmer all.

Calves foot jelly

1 $\frac{1}{2}$ oz. Gelatine 1 $\frac{1}{4}$ lb loaf sugar 1 pint wine

3 lemons, some stick cinnamon, 3 pints boiling water. Soak the gelatine in cold water an hour, then take it out + put it into a dish with the sugar + grated lemon rind + cinnamon and pour the boiling water over. While cooling add the lemon juice + wine. Strain through a coarse cloth or thick flannel. Pour it in molds to cool.

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Meringue Pudding

Soak 1 pint of bread crumbs in a qt. of milk (stale baker's bread is preferred) add a cup of sugar, the rind of a lemon grated, a small piece of butter, and the yolks of 4 eggs well beaten.

Bake until it is done, but not watery.

Spread a layer of any kind of sweet meats or jelly you prefer. Beat the whites and add to them a cup of sugar and the juice of the lemon. Spread this on the top and set in the oven to brown.

To be eaten cold with cream.

Souffle Pudding

1 qt. new milk with half a tea cup of rice boiled gently until it is soft, then a little salt, Divide 4 eggs + beat 4 heaping tablespoonsful of sugar with the yolks, then bake til hard, or a crust forms on the top.

Then beat the whites of the eggs to a stiff froth, then add four heaping tablespoons of sugar and spread on the top of pudding, then put it in the oven 15 minutes, until it browns on the top with the doors open. Flavor with lemon or vanilla, when first put in the oven.

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Plum Pudding.

Take 1 pt of milk $\frac{3}{4}$ lb of crackers rolled fine $\frac{1}{2}$ pt. of flour, $\frac{1}{4}$ qt. stoned raisins
 $\frac{1}{4}$ quart of currants. 6 eggs, 1 lb. suet [?] 1 lb. sugar, salt, boil 3-4 hours.

Tapioca Pudding

6 large tablespoonsful of tapioca soaked in a quart of water or milk over night, if water is used
 pour it off and put on the grain 3 pints of milk 4 eggs, 1 nutmeg rind and juice of 1 lemon, salt
 and sugar to taste.

Bake about 25 minutes. If you soak in milk do not pour it off, but add a pint in the morning.

Boiled Pudding

Beat 2 eggs, add 2 gills of milk 14 tablespoons of flour, 2 salt spoons of salt, + mix well together.
 Pare and cut in pieces 6 middle sized apples, + stir them into the batter, boil one hour.

Indian Pudding

Scald a little milk, + wet about a pint of meal with milk and pour into that on the fire, do not let it
 boil. Put in a little beef suet or butter, sweeten with molasses + a little ginger, + a little cold milk.
 Apples, dried cherries or garden currants are a great improvement.

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Puffs de Caroline

1 pint of milk, 3 eggs and a little salt, tea cup heaping full of flour. Beat the eggs separately until light, mix all together and bake immediately in tea cups $\frac{3}{4}$ full. Bake about $\frac{3}{4}$ of an hour. Beat together until light, butter, powdered loaf sugar + wine for dressing.

Eclair Pudding

Cake part,

1 cup of flour, 1 cup sugar

$\frac{1}{2}$ teaspoon cream tartar, $\frac{1}{2}$ teaspoon soda

$\frac{1}{2}$ lemon or essence.

Custard,

2 eggs, $\frac{1}{2}$ cup flour, $\frac{2}{3}$ cup sugar, beat this together, + pour into a pint of boiling milk, flavor with vanilla.

Frosting, Bakers,

$\frac{1}{2}$ cake of chocolate scraped or grated + put in the milk, 1 egg beaten, take a little chocolate + put in the egg, then put all together, and cool up thick.

[p. 11] Marlborough [sic] Pudding

Pare, core + quarter six large, size pippin apples, stew them in a half pint of water, when soft but not broken take them out drain through a seive [sic], + mash them to a paste with a spoon. Mix with them 6 large tablespoonsful sugar + $\frac{1}{4}$ lb butter, + set away to cool. Grate two fine biscuit or small sponge cakes, or as much stale bread, + grate also the yellow rind and squeeze the juice of a lemon. Beat six eggs light + when the apple is cold, stir them gradually into it, adding the grated cake and the lemon. Add a grated nutmeg + if you please a glass of rosewater. Make an undercrust of Puff Paste and bake from $\frac{1}{2}$ to $\frac{3}{4}$ of an hour
When cold sift white sugar over them + ornament with stripes of citron.

A good Plum Pudding

4 eggs beaten very light. 3 tablespoons sugar, 1 lb raisins, 1 lb currants, $\frac{1}{4}$ citron, 1 lb finely chopped suet, 1 teaspoonful salt, 2 wine glasses of brandy, 1 of milk, 1 nutmeg cloves + cinnamon to taste 1 lb flour. Boil steadily five hours.

[p. 12]

Ro Cracker Pudding

Roll 8 crackers fine, boil 1 quart of milk, and pour over them, when cool add 4 or 5 eggs beaten light, + a little rose water, fruit to your taste. Bake in a quick oven for 20 minutes or thirty. Sauce to eat with it same as for boiled puddings.

Sauce for Boiled Pudding

1 teacup sugar $\frac{1}{4}$ lb butter[.] Beat them together and melt on the fire. Stir in $\frac{1}{2}$ tea cup wine or 2 tablespoons brandy, grate nutmeg over it.

Sauce for Pudding

2 cups sugar 1 of butter, 1 sour milk wine, nutmeg, + jelly

Potatoe [sic] Pudding

6 oz butter, 1 lb sugar, 4 eggs, 1 lemon[.] $\frac{1}{2}$ pt cream, 1 lb potatoe [sic] _ a pinch of salt, Boil, mash, and rub the potatoes through a seive [sic], weigh them, and mix well with the cream before right cold. Cream the butter, add the sugar, eggs + lemon rind put in the juice last. Put all together and bake in a paste $\frac{1}{2}$ hour.

[p. 12]

Frozen Pudding

Take stale plum + sponge cake, lightly butter a tin pudding mold of a melon shape, put a layer of cake at the bottom then a layer of either strawberry or raspberry jam, then cake, then jam and so on until the mold is filled. Pour[?] on a teacup of maderia [sic] wine or brandy[.]

Make + boil a soft custard, fill the mold and let it stand until the cake is soft. Place it in ice and salt, cover all over and let it stand 6 or 8 hours. Dip the mold in boiling water quickly and turn on a dish.

Frozen Pudding No 2

Fill the mold with different kinds of sweet meats. Whip to a strong froth as much cream with a little sugar and flavoring of any kind, as will fill your mould. Pour[?] into the mold a teacup of brandy, fill it with the cream. Put it into the freezing tub with plenty of salt + ice, let it remain 6 or 8 hours.

Pudding Sauce.

Large teacup of sugar $\frac{1}{2}$ teacup of butter beat together till light, put in 2 whites and 1 yolk of egg. Place it on coals and stir till it smokes, don't let it boil.

[p. 14]

Lemon Ice

6 lemons. 2 oranges 3 ½ cups sugar

5 cups of water whites 2 eggs

Strain and freeze as you would ice cream

[p. 15]

Chantilly Pudding

For the cake use 5 eggs, 1 cup of powdered sugar, 1 cupful [sic] of flour, the grated rind + juice of 1 orange, 1 teaspoonful of baking powder. Mix the baking powder with the flour, beat the yolks + sugar together until light, add the orange, beat 5 minutes longer, add the whites of the eggs after beating them to a stiff froth, add the flour stirring it in lightly, turn the mixture with a deep larder[?] mould, bake 35 minutes, spread $\frac{1}{2}$ pint of strawberry preserves in the inside of the cake + the set the dish away in a cool place.

Cream for filling. 1 quart of cream. $\frac{1}{2}$ package of gelatine

1 cup of water ($\frac{1}{2}$ of cold to soak gelatine and $\frac{1}{2}$ boiling water) 4 tablespoons of wine[,] a generous $\frac{1}{2}$ cup of sugar, make the same as the mousse turn it with the center of the cake place the dish in the refrigerator for an hour or more.

[p.16]

Hominy Bread

One cup full of boiled hominy with into which beat one tablespoonful of sugar[,] a little salt, two eggs (whites and yolks beaten together) half cup of milk + a teaspoonful of baking powder

Into this [illegible] a tablespoonful of cornmeal

(All depends on the [illegible] or at least a great deal)

Bake in well greased tin pans_

It might [sic] to puff up like an omelet souffle [?] and be [burned?] in the tins in which it is baked.

Bread cakes

Take hard dried bread (not browned) Cut off crusts pour on boiling water to soften it. Squeeze through hands or drain through collander.

Mix in it a little sour milk[,] a little soda, one eggs + a little flour and salt/ Bake like [flannel?] cakes.

[written along the side of the 'Hominy Bread' recipe is: "Mrs E.R. [Mayer?]"

[p. 17]

Pies. Pastry Mrs. Smith

1 quart flour, 1 cup butter, 1 cup lard, 1 cup water. Cut the butter and lard into the flour, mixing well with a knife do not put your hands to it lest the warmth of the hand should make it heavy, this proportion will make two large pies or 3 small ones, with covers, or double the number without[.] roll out three times before putting on the plates.

Cracker Pie.

1 Boston cracker, 1 cup of sugar, 1 cup of water, 1 lemon, piece of butter

Cocoanut Pie.

Take 1 qt. milk, 3 eggs, grate 1 cocoanut into the milk, sweeten the same as for custard.

Lemon Pie

The rind of 2 lemons, juices of one, 3 eggs 1 lb. of sugar $\frac{1}{4}$ of butter 5 crackers rolled fine, 1 qt. of milk.

Apple Custard Pie

3 cups of grated apple, 6 oz. butter

5 eggs a little rich cream, the juice of one lemon, together with the rind, sugar to your taste.

[p. 18]

Apple Pudding Pie.

1 quart of stewed apples, put it through a cullender [sic], add $\frac{1}{4}$ lb. of butter, 4 eggs beaten separately, part of the rind + juice of a lemon, sweeten to taste, this will make two pies.

Cocoanut Pie

1 qt. of milk, 5 eggs, 2 good sized nuts[,] salt, nutmeg, sugar to taste, makes 6 pies.

Cocoanut Pie

1 good sized nut, peeled + grated, 1 qt. milk sweeten like custard, a piece of butter the size of a walnut in each pie, four eggs to the quart.

Lemon Pie

1 cup sugar, 1 cup water 1 raw potatoe [sic] grated, juice and grated rind of one lemon[.] bake in pastry top and bottom, this makes 1 pie.

Potatoe Pie good

$\frac{1}{4}$ lb. mashed potato. 1 oz. butter

$\frac{3}{4}$ cup of sugar_5 eggs beaten separately 1 lemon juice + rind

[p. 25]

Apple Whip _____ Good

Stew apples for 2 quarts, strain through a seive [sic] + sweeten with white sugar, flavor with essence of lemon.

Beat the whites of 12 eggs to a stiff froth, + stir in the apple slowly just before it is to be used.

The apples must be stewed in very little water.

Take 2 quarts of milk + the yolks of the eggs, beat yolks and sugar together +

Let the milk boil, stir in the eggs + sugar gently until thick as cream but do not let it boil again, stir it a while after it is taken off.

Ice Cream

1 qt. of milk, mix smoothly, 2 tablespoon of arrow-root in a pint of milk

When the qt. comes to a boil stir in briskly the pint with the arrow-root.

When cold add one pint of cream, 2 cups of sugar, flavor and freeze.

Body for Ice Cream

To 2½ qts of milk add 8 eggs well beaten, and boil nearly as thick as custard, then add cream and flavoring, let it stand until cold, then freeze. Use both yolks and whites and beat the sugar with the eggs.

[Beside the above recipe is written vertically "Best".]

[p. 26]

Pine Apple Ice

6 qts. of water, all juice in 1 qt can pine apple, 9 lemons, sugar

Orange Ice

6 oranges, 6 lemons, juice + rind of both. 3 lbs sugar, mix well together 1 gallon of water

Strawberry Ice

6 qts water to 1 qt of canned berries either Raspberries or strawberries
3 lbs sugar.

Whip Syllabub

Take 1 qt. of cream 1 gill of wine the juice of 2 lemons $\frac{1}{2}$ lb loaf sugar
pour it into a broad pan, then beat it well, + as the froth rises to the top take it off and put it in a glass.

Charlotte Ruse

To 2 qts of cream allow 4 blades of isinglass, 4 eggs, 1 cup milk, beat the cream to a stiff froth, sugar to your taste + vanilla also, beat the eggs, add to the milk, and put with the isinglass when cold.

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Claret Punch

3 bottles of Sauterne or Claret

½ “ of Brandy.

1 “ of Sherry.

Strawberries, Pine apples, Oranges or lemons, fill with ice no water

Neapolitan Mousse

1 qt. cream ⅓ of a package of gelatine, 1 teacupful of sugar, 4 tablespoonsful of wine, half a pound of candied cherries.

First pack a three quart mould in salt + ice as for ice cream. Now whip 1 quart of cream to a froth and skim with a pan which is set in another of ice water. When all the cream is whipped sprinkle with it one teacupful of sugar and 4 [illegible] spoonsful of wine,

Pour ⅓ of a cup of water on ⅓ of a cupful of gelatine which has been soaked in ⅓ of a cupful of cold water for two hours. When the gelatine is dissolved pour it over the whipped cream, stir until it begins to thicken then pour a portion into the mould and sprinkle in a layer of cherries cut in half, [illegible] in this may

[p. 28]

[illegible] all the material is used[.]

Cover the mould [illegible] a piece of carpet [illegible] the [illegible] [illegible] set [illegible] for three hours, when ready to serve dip the mould into blood [illegible] water, then wipe it [illegible] [illegible] on a [illegible] dish[?].

Bread pudding

Soak one part of stale bread in one quart of cold milk for two hours[.]

At the end of that, [5 illegible words]. Beat together three tablespoons of sugar one tea spoon salt + two eggs

Mix this into the bread + milk

Pour the mixture into an earthen pudding dish[?] + bake in a Hot[?] oven for three quarters of an hour. [illegible] with [illegible] [illegible] cream sauce_

Pasha [?; this may be a signature, explaining the different handwriting on these pages]

[p. 29]

Graham Pudding

One cup + a half of graham

One cup with half cup of molasses, one cup chopped raisins, half teaspoon salt, one tea spoon soda.

Sift the graham in order to make it light but return the bran to the sifted mixture. Dissolve the soda in one teaspoon of the milk + add the remainder of the milk, the molasses, + the salt[.]

Pour this mixture upon the graham, and pour the pudding into a two quart pan. [illegible] for four hours; then turn out and [illegible] with golden[?] sauce

Pasha

[p. 30] Wine Jelly (best)

1 pint of cold water upon 1 box of gelatine, add the strained juice of 2 lemons and the rind of 1. Place it aside for 1 hour then add 2 pints of boiling water 1 ½ lb. of white sugar + lastly ½ pint of wine, mix well, pour into moulds + put in a cold place. In warm weather use less water, strain the whole before putting in the moulds.

Orange Jelly

1 package of Coxes gelatine put into 1 pt. of cold water, half pint of boiling water ½ pt. orange juice with the juice of 2 lemons, sweeten to taste with white sugar, add 1 gill of brandy and 1 tablespoon of brown sugar to color it, strain and pour into moulds.

Currant Jelly

A lb. of sugar to a pint of juice. Boil the juice well for 10 minutes, then add the sugar, stir till all is dissolved and boil 5 minutes.

[p. 31] Italian Cream

½ package of Coxes gelatine dissolved in a little hot water, ½ lb (small weight) of sugar, 4 eggs well beaten, 1 qt milk, flavor with vanilla or rose water, stir and let it simmer over the fire till done, as in boiled custard.

To make 1 qt jelly from gelatine. Soak 1 oz gelatine in ½ pt cold water ten minutes, then add ½ pt boiling water and stir it until dissolved _

Add the rind and juice of 2 fresh lemons with wine and sugar sufficient to make the whole a quart clear it by beating together the whites and shells of two eggs _ stir the whole briskly with a silver spoon, then boil the jelly in a porcelain kettle for five minutes without stirring, let it stand a minute or two and strain through a flannel or jelly strainer but do not squeeze it.

One lemon and 1 cup of Maderia wine will answer and in warm weather a little more gelatine must be used.

[p. 32]

Spice melons

Pare and quarter them, extracting the seeds and pulp, cover them with vinegar and let them stand in it 24 hours. Then take off one quart of the vinegar, and to each quart of the remainder allow 3 lbs of light brown sugar, mace, cloves, and cinnamon, put all over the fire for 15 minutes, then take out the fruit, boil the juice a little longer, pour it over the melons again, and they are done. They improve by age.

Cucumbers can be done the same way.

Canned peaches

Pare and half the peaches, make a thin syrup of sugar and water, let it come to a boil, then throw in a few of the peaches, after thoroughly heating through fill your cans adding a little syrup till they are entirely full, have them covered while steaming hot.

Pickled Cherries

Having seeded 7 lbs of cherries, pour over them a syrup boiling hot, of 4 lbs of sugar, 1 qt of vinegar and a small quantity of spice. Do this three days in succession. The last time fill your jars and they are finished.

[p. 33]

Pickled Peaches

To 14 lbs of peaches put 1 qt of vinegar 2 lbs of sugar, 1 oz cinnamon 1 oz cloves.

Pickled Peaches

To 10 lbs peaches, put ½ pint vinegar, 5 lbs sugar, and a few blades of mace.

Stuffed Peaches

Take large red fill stone peaches lay them in weak salt water for two days, then wash them clean in water rub off the down, open and take out the stone cutting them only half round. Make a filling of chopped celery nasturtions [sic] and grated horse radish, red mustard seed, mace, pepper and salt to taste. Fill and tie them up. Boil a sufficient quantity of vinegar with celery, horse- radish, and mustard seed to cover. Let it cool before pouring onto peaches.

Spiced Plum

5 lb plums, 3 lbs sugar, 1 pt vinegar and spice. Boil the fruit 1 or 1 ½ hours and the syrup made by the other ingredients.

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Spiced Currants

5 lbs currants, 4 lbs brown sugar
2 tablespoons ground cloves, 2 tablespoons cinnamon, 1 pt vinegar Boil 2 hours or more till quite thick, to be eaten with meat

Raspberry Vinegar

Put 1 qt of fruit into 1 quart good vinegar let it stand for a day. Strain the vinegar off and add a quart of fresh fruit to it. Do this for three days, then add to every pint of juice one pound of loaf sugar. Put it into a porcelain lined vessel, let it simmer but not boil. When cool, bottle it close and keep in a cool place.

To preserve Water Melon Rind

2 lb rind, 1 lb sugar, ½ pt vinegar and spices to taste. Boil the rind until tender, then boil the other ingredients together, pour boiling, over the rind six times.

Tomato Catsup

Cut up the tomatoes without skinning them. Boil them one hour, and rub them first through a cullender, then through a seive. To each gallon of tomatoes thus prepared add 4 tablespoons of salt, 4 of ground blk pepper, 3 of ground mustard, ½ of allspice, ½ cloves, 6 red

[p. 35]

peppers, 1 pt vinegar, 4 or 6 roots of garlic.
Simmer the whole slowly 3 or 4 hours.

Tomato Catsup

To 2 qts boiled and strained tomatoes, two tablespoons salt, two blk pepper, two of ground mustard, one alspice, 4 pods (?) red pepper, mix thoroughly together and stew slowly in 1 pint of vinegar three hrs down to one quart.

Tomato Piccalilly

Pick your tomatoes at full size, but still green. Cut one peck tomatoes and 24 onions large, in thin slices stew half pint of salt among them, let them stand 24 hours. Drain the water off, and put in your kettle a layer of tomatoes onions and spices till filled, cover with strong vinegar and let them simmer over a slow fire 3 or 4 hours.

Spices to 1 peck tomatoes

½ lb white mustard seed 1 lb ground mustard seed 3 oz whole blk pepper

½ oz ground pepper

1 oz stick cinnamon in large pieces 1 oz cloves, 4 nutmegs

1 doz strong green peppers is much better than the black pepper

[p. 36]

Spanish Pickles

One dozen cucumbers, four heads of cabbage, One peck of green tomatoes, one dozen onions three ounces white mustard seed one ounce white celery seed, one ounce turmeric, one box of [unclear] mustard, [illegible] and a half pounds[?] brown sugar. Let the cucumbers stand in base[?] that will float an egg three days slice the onions chop cabbage and tomatoes the day before making, and sprinkle with salt in the proportion of half pint[?] to a peck. When ready to make squeeze [unclear] out of cucumbers, wipe them off peel + cut them in slices , let all simmer slowly in a kettler together for half an hour, the [illegible]

Mango Pickle

1 Doz sweet mangies

5 heads of Cabbage

2 branches " celery

Chop fine sale + let stand over night Squeeze tight. Heat scadling hot 2 quarts vinegar ½ lb sugar ½ oz mustard seed + pour over the pickle

[p. 37]

Imperial Cake

1 lb sugar, 1 lb butter
 1 lb flour, $\frac{3}{4}$ lb almonds blanched
 $\frac{3}{4}$ lb citron, 12 eggs
 1 lb raisins when stoned 1 gr. mace

Indian Tea Cake

3 cups Indian meal, 1 of flour 1 of molasses, 1 pint milk a teaspoon saleratus

Lemon Cake

1 teacup of butter, 3 of powdered sugar, one of milk, 5 eggs, 1 lemon, 1 teaspoon of soda, 2 of cream tartar, 4 teacups of flour. Work to a cream the butter and sugar. Add the yolks well beaten. Dissolve the soda and cream tartar in the milk or you may mix the latter with the flour add to these the whites of the eggs and the lemon juice and rind. Fill in the flour as lightly as possible. Bake in two bread pans half an hour.

Soda Cake

1 cup of sugar, 1 pint flour 1 cup of sweet milk, 1 egg butter size of an egg, 2 teaspoons of cream tartar 1 teaspoon of soda

[p. 38] Scotch Cake

$\frac{3}{4}$ lbs of butter
 1 lb of sugar, 3 eggs, 1 tablespoon cinnamon, flour enough to roll out, roll very thin

Silver Cake

2 cups of sugar
 1 cup of butter
 1 cup of milk

4 cups of flour, whites of 6 eggs,
 2 teaspoonsful cream tartar
 1 teaspoonful soda
 Flavor with almond

Golden Cake

1 cup of sugar
 ½ cup butter
 ½ cup milk
 2 cups of flour, yolks of 6 eggs, 1 teaspoon cream tartar
 ½ teaspoon soda, fruit to taste flavor with lemon

Cocoanut Drops

1 nut grated fine
 2 ½ tablespoons of flour
 ½ lb sugar, 2 eggs

[p. 39]

Walnut Cake

1 lb sugar
 ¾ lb butter
 ½ lb flour
 ½ lb raisins
 2 qts of nuts before cracked
 6 eggs, 2 nutmegs
 ⅓ tumbler wine or brandy

Molasses Sponge Drops

1 teaspoon soda in a cup of cold milk. Melt two large spoonsful of butter in two cups of molasses
 Stir occasionally until cool, then add a large spoonful of ginger mix flour enough to drop with a teaspoon, on thin sheets and bake in quick oven

French Loaf Cake

1 cup of butter
 3 cups of sugar 4 cups of flour
 1 cup of sour cream, 5 eggs, 1 nutmeg, 1 glass of brandy or wine, 1 lemon, with fruit and spices
 this makes a good fruit cake. Put together as "cup cake"

[p. 40]

Cup Cake

1 cup of butter
 2 cups of sugar
 3 ½ cups of flour
 1 cup of sour cream
 3 eggs, 2 teaspoons rose brandy, ½ nutmeg, small teaspoon saleratus (?) dissolved in a little boiling water. Stir the butter and sugar together add the eggs, ⅓ the flour all the cream, half the remaining flour,
 all the saleratus, rest of flour, 1 teacupful of raisins is an improvement. Bake an hour and a quarter with pint and an hour without, or if in bread pans less time will do.

Washington Cake

1 ¼ lb of sugar
 ¾ lb of butter
 1 ½ lb of flour, 4 eggs,
 1 teaspoon saleratus, 1 nutmeg,
 1 pt sour cream, a glass of wine, rose brandy or spoonful rose water. Cream the butter, put in the sugar add the beaten eggs. Put in ⅓ the flour, ½ the cream, ½ the remaining flour, all the cream and rest of flour. With fruit this makes a very nice fruit cake. It requires more spice also.

[p.41]

Clay Cake 1 lb of flour

1 lb of sugar
 ½ lb of butter, 6 eggs 1 cup of sweet cream, juice and rind of one lemon, teaspoon saleratus.

Cape Ann Cake 2 teacups sugar

3 ½ teacups flour
 ½ teacup butter
 2 teacups buttermilk
 1 tablespoon dissolved saleratus
 a little nutmeg and few raisins. Put it together the same as Washington or "Cup Cakes."

Straw Cake

3 cups of flour
 2 cups of sugar or less

1 cup of sweet milk, rind and juice of 1 lemon, 1 teaspoon of soda, 2 of cream tartar, 3 or 4 eggs, rub the cream tartar in the flour.

French Loaf, weighed

1 lb of flour, 1 gill of brandy, 1 lb of sugar, 1 gill of wine, 5 eggs, 1 nutmeg, 1 gill of cream, bake an hour without fruit.

[p. 42]

Measure Pound Cake

2 cup of sugar

1 cup of butter

2 ½ cups of flour, 6 eggs, if pretty stiff a little cream or milk, teaspoon of baking powder, this makes, nice

fruit, spice, or jelly cake.

White Mountain Cake whites of ten eggs

1. ½ cups of flour

3 cups of white sugar 1 cup of butter

½ cup of sweet milk, 1 teaspoon of cream tartar in with flour.

½ teaspoon soda dissolved in milk flavor with bitter almond. Bake in layers like jelly cake and ice when cold. Grate your cocoanut and spread over your layers of icing.

Spice Cake

1 lb flour, ¾ lb butter, 1 lb sugar, 6 eggs

1 lb raisins, 1 tablespoon of brandy, 1 teaspoon lemon 3 teaspoons cinnamon

1 teaspoon cloves

1 teaspoon soda, 1 nutmeg,

1 cup sour milk, citron if you like

[p. 43]

Corn Starch Cake

2 cups sugar

1 cup butter

2 cups flour

1 cup corn starch

1 cup sweet milk, 1 teaspoon soda, 2 of cream tartar, whites of 6 eggs. Flavor with 1 teaspoon bitter almond. The frosting should be flavored with lemon.

Pound Cake 1 lb butter

1 lb sugar
 1 lb flour
 10 eggs, 1 nutmeg
 a glass of rose water

Beat the eggs separately as light as possible. Cream the butter, add the sugar (which must be powdered white sugar) then the yolks of the eggs, then rose water, lastly stir in the flour lightly as possible. Bake in a large pan about 2 hours.

Indian Pound Cake

1 pt yellow meal, ½ lb sugar
 ½ pt. wheat flour ½ lb butter
 3 eggs, 1 nutmeg, 1 tablespoon cinnamon Bake an hour and a half. Eat fresh.

[p. 44]

Crullers

2 lbs of flour, 1 lb of sugar
 ½ lb of butter, 6 eggs, if small 7.
 1 ½ nutmegs. To be well kneaded.

Snaps

1 qt of molasses, 1 lb of sugar
 ¾ lb butter, teaspoon saleratus teaspoon of ginger, 2 teaspoons cloves

Ginger Snaps

1 cups molasses
 1 cup sugar
 a piece of butter the size of an egg, teaspoon of soda, ginger and spice to taste

Ginger Snaps

1 lb of butter 3 lb of flour,
 1 lb of sugar ½ cup of spices

Ginger Snaps

3 cups of molasses, 1 of lard or butter, 1 cup of sugar, $\frac{1}{2}$ a cup of buttermilk or thick milk, saleratus, 1 tablespoon ginger, 1 cloves, 1 cinnamon, 1 of salt, flour sufficient to roll them out. Hard in warm weather less in cold.

[p. 45]

Brooklyn Gingerbread

1 cup molasses, 1 of sugar, 1 cup butter, 1 of thick milk
3 eggs, teaspoon soda, ginger and cinnamon. Thick as pound cake

Soft Gingerbread

6 cups of flour, 3 of molasses 1 cup of sugar, 1 of butter
1. cup of sour cream, 4 eggs
2. doz cloves, 1 oz ginger, $\frac{1}{2}$ teaspoon
saleratus, to be added just before putting in the oven

Spiced Gingerbread

Mix 3 lbs of flour with 1 lb of butter, $\frac{3}{4}$ lb sugar, 1 qt molasses, 12 doz allspice, 4 doz cloves, $\frac{1}{2}$ oz cinnamon, 2 oz ginger, 2 nutmegs. Take $\frac{3}{4}$ lb of flour to make them up.

Sam Wright Gingerbread

1 qt molasses, 1 oz saleratus, 1 oz alum (?) 1 gill of water to saleratus,
1 gill of water to alum,
Dissolve saleratus in gill of cold water soft, dissolve alum in gill of water over the fire in copper or brass, stand till cool

[p. 46]

Spiced Gingerbread

3 cups of molasses 1 cup of sugar
1 cup of lard and cream

A teaspoonful of ginger, cinnamon, cloves and salt.

Crullers

16 eggs, 1 ½ lb. brown sugar, 1 lb. butter 3 of flour,
1 teaspoonful saleratus dissolved in a cup of milk, 2 or 3 tablespoons of brandy.

Doughnuts

2 eggs small cup butter
1 pint sour cream, nutmeg teaspoon soda

Sponge Cake 5 eggs

½ lb. of sugar,
¼ lb. of flour

Sponge Cake

9 eggs, 1 lb. sugar, ½ lb. flour

Sponge Cake 6 eggs,

1 cup of flour
1 cup of sugar, nutmeg, or lemon

[p. 47] Lady Cake

whites of 4 eggs, 2 cups of sugar
2 cups of flour
½ cup of butter
1 cup of sweet cream,
1 teaspoon cream of tartar
1 teaspoon soda, mix cream tartar and soda with the flour.

Lady Cake

1 ½ tumblers of butter, 3 tumblers of sugar
4 tumblers of flour
whites of 12 eggs,

don't pack butter in measuring Golden Cake

1 lb. of sugar

1 lb. of flour, $\frac{3}{4}$ lb. of butter

yolks of 14 eggs, 1 teaspoon of saleratus, juice and rind of a large lemon.

Silver Cake

1 lb. of sugar, 6 oz. of butter

$\frac{3}{4}$ lb. of flour, mace and citron, whites of 14 eggs

[p. 48]

Cookies

2 cups of sugar,

1 cup of butter,

1 cup of sour cream,

2 eggs, and flour to stiffen.

New York Cookies

2 lbs. flour, 1 $\frac{1}{2}$ sugar,

$\frac{3}{4}$ lb. butter $\frac{1}{2}$ pint cold water

2 teaspoonsful saleratus, dissolved in hot water to stand till cold.

Dissolve the sugar in the water and rub the butter into the flour. Put all together and roll it out thin, cut in forms.

Telegraph Cake

1 cup sugar, 1 teaspoonful soda

1 cup flour, 1 teaspoonful cream tartar

4 eggs, spread very thin in hand to bake, when baked roll them up while warm in the same way as wafers

Queen Cake 1 lb. flour,

1 lb. sugar,

1 lb. raisins,

$\frac{3}{4}$ lb. butter, 6 spoons warm cream 1 nutmeg, wine and brandy.

[p. 49]

Cup Cake

Mrs. Wright

1 cup butter,
 3 cups sugar
 4 cups flour,
 1 cup sour cream, or buttermilk
 5 eggs, small $\frac{1}{2}$ teaspoon saleratus flavor with nutmeg or lemon.

Cup Cake

2 cups of sugar, 1 cup of butter,
 3 $\frac{1}{2}$ cups of flour, 4 eggs
 1 cup sweet milk
 1 small teaspoon soda
 1 tablespoon cream tartar

Cocoanut Cake

1 lb. of sugar,
 1 lb. of grated cocoanut,
 $\frac{1}{2}$ lb. of butter,
 $\frac{3}{4}$ lb. of flour, 6 eggs

Cocoanut Drops

2 cocoanuts grated, add 3 eggs nearly 2 tablespoons of butter, sugar to your taste, drop them on a paper with cream. Bake them in a tin pan $\frac{1}{2}$ hour, do not take them from the paper until quite cold.

[p. 50]

Maccaroons

Beat the whites of 4 eggs, to a hard froth, add 1 lb. sugar finely sifted, 1 lb. of blanched almonds powdered fine. Drop them on a paper to bake.

Drop Cake

1. cup butter, 1 of sugar
2. cups flour, 2 eggs and brandy

Bread Cake

To 4 cups of light bread dough add 3 cups of sugar, 1 ½ of butter 3 or 4 eggs, mix well together and let it stand until light, then add 1 nutmeg, fruit to your taste, a teaspoonful saleratus. Pour into your cake pans, and let it stand ½ hour before baking.

Cream Tarts

Beat together 1 pint of cream, 4 eggs 4 tablespoons of powdered sugar, fill the tarts with this mixture, grate nutmeg over each, bake this again for ½ of an hour.

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Cream Cake a la Boston

¾ lb. flour, 1 pint of water

½ lb. butter, 10 eggs, a small teaspoonful saleratus, boil the butter and water together together, while boiling stir in the flour, turn it into a dish and let it cool to luke warm beat the eggs and saleratus together, pour it into the butter till perfectly smooth. Drop this mixture in drops in a dripping pan and while baking don't expose them to the air. Bake about 30 minutes or sometimes 1 hour. They are done, when they sound hallow the cream for the inside is the same was boiled custard, cut a hole in the top of the cakes and pour the custard in when cool

Chocolate Cake 3 cups sugar

1 cup butter

1 cup milk

4 cups flour

6 eggs, 1 teaspoon saleratus, 2 of cream tartar, lemon or vanilla flavoring, bake in 3 layer. This makes 2 cakes.

[p. 52]

Chocolate Frosting

½ cup boiled milk

½ cup cake bakers chocolate scraped or grated and put in the milk

1 egg beaten, take a little chocolate and put into the egg then pour all together and cook up thick, when cooled put between the cakes, sweeten to taste

Molasses Cake

One good pint of P. Orleans molasses

1 cup of brown sugar

½ “ “ butter

½ “ “ lard

1 “ “ sour milk

4 eggs 4 + ½ cups of flour. 1 teaspn Soda

Juice + rind of an orange

Chocolate Cake

Half cake of chocolate

One cup of sweet milk

Yolks two eggs boil them until it thickens then add two cups sugar; cup of sweet milk, two large tablespoons butter, two

[p. 53]

Teaspoons of Soda four cups of flour; flavor with Vanilla

Put the layers together with boiled[?] icing.

Recipe for [illegible]

White of three eggs

1 cup “ sugar

1 tablespoon fine[?] cream[?]

Bake on white paper on bottom of pans in very slow[?] oven

Ginger Snaps

1 cups of Butter

2 cups. Molasses poured on the butter

½ Tea cup Sugar

Decent[?] tablespoonful of Ginger

½ Teaspoonful cloves

Teaspoonful Baking Soda

Flour enough to make it stiff

[illegible] of after [unclear] the dough
It is put in the refrigerator over night + baked in the morning

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Ginger bread

2 cups New Orleans molasses
1 " of sugar
1 " " lard or butter
1 " sweet milk
3 eggs
1 teaspoonful of saleratus
1 " " cinnamon
½ " " cloves
1 nutmeg
3 ½ cups of flower[sic]

Cream Cake Miss Hatty[?] Wright

1lb flour. 1 lb sugar ½ lb butter
6 eggs cups of raisins currants and citron nutmeg ½ teaspoon soda

Queens[?] Cake Mrs. L.
1lb sugar ½ lb butter 1lb flour
6 eggs 1 cup sweet cream
1lb raisins ½ lb citron

[p. 55]

Fruit cake Mrs Leavenworth

1lb sugar ¾ lb butter 5 eggs
1 cup sour cream ½ teaspoon soda
1lb flour 1 lb raisins 1 lb currants
1 lb citron spices to taste one wine glass brandy. Bake three hours.

Ginger Snaps

1 cup brown sugar. 1 cup molasses.
1 cup butter. 1 teaspoon cloves.
Tea spoon cinnamon. Dessert
[illegible] soda dissolved in 3 table-spoons hot water flour enough to roll_ [?] good

Cookies

Two cups of sugar, one cup of butter

Three fourths cup sweet milk, two eggs, Two[?] cups flour, two teaspoonsful "Cleveland's Superior Baking Powder." Roll thin[?] and bake quickly_

(Any good baking powder as well as Clevelands)

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Muffins for Tea

At one o'clock take 2 qts of milk, a small teacup of yeast, a little salt, make a good thick batter, then just before baking add 5 well beaten eggs 2 teaspoons of saleratus, and then beat it all together thoroughly and bake in rings

Muffins

1 pt. sour cream,

1 pt. sweet milk, 2 eggs, spoonful soda, flour sufficient to make the batter drop from the spoon.

Muffins

1 quart milk

¼ lb. butter, 3 eggs, flour sufficient to make a good batter.

Corn Bread

1 ½ pint sweet milk 1 ½ pint Indian meal

4 eggs, ¼ lb. butter, 1 teaspoon saleratus, dissolved in a little sour milk. Beat the whole into a thin batter, bake in tin pans.

[p. 61]

Puff Paste

1 lb. flour

½ butter

¼ lard

1 tumbler water, use more flour to roll out.

Puff Paste

Take $\frac{1}{2}$ lb. butter, $\frac{1}{2}$ of lard $\frac{1}{4}$ of flour, sufficient water to mix it, which should be done with a knife very lightly, roll and spread with butter 2 or 3 times, this is sufficient for 3 pies.

Spanish Buns

2 lbs. of flour, 1 lb. butter

1 lb. of sugar, 1 pint of sponge 2 tablespoons of rose water,

1 tablespoon of wine, 4 eggs

1 teaspoon of cinnamon and nutmeg mixed. Rub the butter, sugar, and flour together, then add sponge and the ingredients. Beat all well together with milk sufficient to make a batter that will just drop from the spoon. Mix in the afternoon, and when weather is cold set in a moderately warm place to rise. Next morning, stir them lightly. This quantity

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sufficient for four shallow pans, which butter and put $\frac{1}{4}$ in each, spread them over smooth with a knife, cover and set them in a warm elevated place to rise. When light bake in moderately hot oven, when cool sift over white sugar, and cut in square pieces with a sharp knife.

Recipe for Yeast

To 8 good sized potatoes, put 2 $\frac{1}{2}$ qts of water a good handful of hops, boil until potatoes are entirely

soft, almost to jelly, then mash and strain all through a cullender, when cool enough add the yeast about 1 pint and 1 cup of sugar, 1 large tablespoon of salt and let it raise till light, then put in a cool place. There should be 5 pints of the yeast when done, if not add a little warm water.

Raspberry Jam

10 lbs. raspberries

5 pints of currant juice 13 lbs. sugar

[p. 63]

Chili Sauce

1 peck of ripe tomatoes
 12 onions skinned and chopped fine 3 red peppers and 3 green ones
 ½ cup of salt
 1 tablespoonful of cloves, mace cinnamon and allspice. Boil 2 hours stirring frequently.
 When (????) Bottle hot.

Raspberry Vinegar

Place red raspberries in a stone jar, cover with good cider vinegar not very strong let stand over night then strain and to 1 pint of juice put 5 oz of sugar. Let it boil 15 (?) minutes and bottle hot

[p.65]

Mrs. J. C. Lanings Fruit Cake 1 lb. brown sugar
 1 lb. butter
 1 lb. flour (brown ½ cup of this flour and when cold use as directed) 3 lbs. of raisins
 3 lbs. of currants 1 lb. of citron
 12 eggs
 1 tablespoon mace
 1 tablespoon cloves
 1 tablespoon cinnamon
 1 gill brandy
 1 gill wine (either Madeira, Iona or pale sherry)
 ½ molasses
 roll the fruit in extra flour, mix brandy, wine, and molasses together, and add to cake just before you put in the fruit. Seed raisins and cut in two. Slice citron very thin. Currants wash and dry. Yolks of eggs beaten thoroughly. Cream the butter. Put ½ of sugar with yolks beaten light and other ½ sugar with butter after butter has been creamed then mix together. Add ⅓ of whites of eggs beaten stiff and ⅓ of flour alternately. Just before adding last ⅓ of eggs (whites) put in

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brown flour and spices mixed. Then add brandy, wine, and molasses mixed, stir in fruit and bake.

Rice Muffins

Take 2 cups of cold boiled rice, 2 eggs, a little salt, a tablespoonful of melted butter, 1 cup of sweet milk and 2 cups of flour into which is sifted a teaspoon of baking powder. Beat all thoroughly and bake in muffin pans. Stove very hot. Presbyterian_

[p. 67]

Calfs Liver, Braised

Wash and wipe a calfs liver. Lard one side of it. Cover the bottom of the braising pan (any pan with a cover with do) with slices of salt pork using about a quarter of a pound. Cut an onion and halve a carrot in thin slices and spread over the pork lay the liver over this and dredge thickly with salt, pepper, and flour.

Cover the pan and place on top of the stove where it will cook slowly for a half an hour. Add a bouquet of sweet herbs and one quart of stock or water.

Put the pan in a moderate oven and cook for 2 hours baste frequently with the gravy in the pan. About 20 minutes before the liver is done, add 1 teaspoonful of vinegar and 1 of lemon juice. Strain the gravy of the liver when it is dished keep the pan covered all the time, except when basting.

Boquet of Sweet Herbs

Put 2 sprigs of parsley on the table and across them lay 2 bay leaves, 2 sprigs of thyme, 2 of summer carow and 2 leaves of sage. Lay all the other herbs (which are dry) with the parsley. When it can be obtained use taragon also.

[p. 75]

Maryland Recipe for Hams

To 100 lbs. hams, 8 lbs. ground alum salt, 2 lbs. brown sugar, 2 oz salt petre 1 ½ oz potash, 4 gallons soft water. The brine must be boiled and cool.

The meat should be well cooled before being cut up, then suffered to lie 1 day in a cool place. Rub each piece with a fine salt and pack the whole down let it remain 2 or 3 days according to the weather. The brine should then be poured into the cask or tub on the side. Leave the hams in the brine 6 weeks take them out and rinse in cold water, hang up to dry, 4 or 5 days or more, smoke 2 weeks with hickory wood. Put the hams in bags large enough to press fine hay around them.

Burlington Recipe for Curing Hams, Beef or Tongue

Rub them slightly with fine salt and let them lie 24 hours. Then cover with a cold pickle made as follows. To 100 lbs. of meat, 6 lbs. alum salt 6 gallons soft water 1 ½ oz saleratus 3 oz salt petre, 1 ½ lbs. brown sugar.

Hams to be left in 6 weeks.
 Beef for drying 9 days. Tongues 3 weeks.

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$\frac{1}{4}$ this mixture would be 1 $\frac{1}{2}$ lbs. of salt 1 $\frac{1}{2}$ gal water $\frac{3}{4}$ of salt petre 6 oz brown sugar. A common sized bucket holds 2 gallons and a half when filled.

To Pickle Tongues

Soaks the tongue in cold water for 3 hours then take it out to drain, then salt with common salt, $\frac{1}{2}$ oz salt petre mixed together lay it in a deep pan and turn it everyday for a week.

Sausage Meat

To every 10 lbs. of meat take 3 $\frac{1}{2}$ oz salt $\frac{3}{4}$ oz blk pepper 3 doz cloves, 2 spoonsful sage or 1 $\frac{1}{2}$ if you like less, a little salt petre.

Sausage meat

10 lbs. meat, 3 $\frac{1}{2}$ oz salt, $\frac{3}{4}$ oz pepper, 3 doz cloves, 2 tablespoons of sage if you like it but it is much better without herbs

[p. 77]

Mince Meat

To a moderate sized milk pan full of very finely minced meat, take the same quantity of finely minced suet and 2 pans minced apples. Mix the meat and suet and season well with pepper and salt. Add a teacup of freshly ground cinnamon, $\frac{1}{2}$ teacup ground cloves 4 grated nutmegs. Stir this well together with 12 or 14 lbs. ground sugar and 1 $\frac{1}{2}$ pint best brandy and 2 quarts boiled cider 4 or 5 fresh lemons sliced and chopped with the apple is a great improvement. Add the apples to the other things and thin pretty well with well worked cider. Four lbs. of fine raisins picked clean from the stems and put in whole or chopped.

Mince Meat Molly B's recipe 16 lbs. of meat

5 lbs. of raisins to be chopped up 5 lbs. of currants
 1 ½ lbs. of citron 5 lbs. of sugar
 6 nutmegs
 ¼ lb. cloves and the same of cinnamon 1 quart of brandy
 1 cup molasses, then add suet, apples and cider at each baking.

[p. 78]

Baltimore Recipe for Fried Chicken

Wipe the chicken dry, put pepper and salt on them, dredge them with flour, have your lard boiling hot, when you put the chicken in, and fry a nice brown shade the chicken must be cut up as if for stewing.

Fried Chicken

Cut young chickens in small pieces, scald them and let them simmer five minutes, with parsley, crisp [marked out] pepper and salt Take them out and dip in flour and fry them in hot lard. When quite done put them in a dish and keep hot, fry some things of parsley crisp in the gravy and lay over them. Take a gill of cream, the gravy they were boiled in, a bit of butter rolled in flour and some grated nutmeg. Shake altogether and scald it up in the pan, then pour it over the chicken.

Force Meat balls

¾ lb of veal (?), ½ lb pork chopped fine
 seasoned and made into balls. Fry brown and add drawn butter.

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To boil fish

Fill the fish with a stuffing of chopped salt pork and bread, or bread and butter seasoned with salt and pepper, and sew it up. Then sew it into a cloth or you cannot take it up well. Put it in cold water, with water enough to cover it, salted at the rate of a teaspoon of salt to each lb of fish, add 3 tablespoons of vinegar and boil it slowly for 20 or 30 minutes, or till the fish is easily drawn out. Serve with drawn butter and eggs. With capers or (????) in it. Fish can be baked in the same way, except sewing it in a cloth, instead of this cover with egg and cracker or butter crumbs.

Chicken Croquets 4 chickens
 6 eggs, 1 pint cream,

Parsley, celery or onions, boil the chickens, let them get cold, then mince very fine, add eggs, cream and seasoning, roll out in browned bread crumbs, and fry in butter or lard
 Veal can be used in the place of chicken

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Pickle for Eggs

Mix $\frac{1}{2}$ pint of unslacked lime, with the same quantity of salt to 2 gallons of water. Pour the water on boiling hot and stir well. When cold put in your eggs they must be well covered with the brine, in a stone jar and kept in a cool place. You can tell if they are right fresh by putting them in water. When the freshest will lie on their sides at the bottom.

Salad Dressing

2 eggs, mix with yolks with 1 teaspoon mustard, salt spoon of salt, a little cayenne pepper, add oil until quite thick, and then with a little vinegar. Beat the whites stiff and mix with the dressing.

Dressing for Lettuce

Yolks of 2 eggs 2 mustard spoons of mustard rubbed with eggs until forms a paste, 2 tablespoons of olive oil, vinegar. Beat the whites of the eggs very light and mix with yolk and mustard, etc.

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Chow Chow

3 cabbages, 25 peppers

$\frac{1}{2}$ pint mustard seed, a little horseradish chipped.

Cut cabbages as for slaw, chop the peppers fine, put in a jar a layer of cabbage, a very little salt, then a layer of pepper, sprinkle over this some horseradish and mustard seed and so on until all is in. Fill up the jar with cold vinegar and every quart of which dissolve 2 oz of sugar.

Chicken Salad

A pair of fine large fowls, yolks of 8 hard boiled eggs, 4 tablespoons mixed mustard ½ pint best olive oil, ½ pint sharpest pure cider vinegar, 1 teaspoon salt, 1 of cayenne pepper or a little less, and some blk

pepper, 6 large heads of celery. Cut the meat and celery in pieces not smaller than ½ in square. Keep the celery very fresh. Rub the eggs smooth in the oil, add the seasoning and lastly the vinegar to the oil and eggs. Do not put the dressing on the meat and celery until just before you wished it served or it will be wilted. The fowls should be boiled and probably cooled it is best to boil in salted water, the day before you wish to use them.

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Cream Chicken

3 nice large chickens. Cook tender in as little water as will cover them when tender take them from fire. When cool cut the white meat only, like chicken salad (save the liquor cooled in). Take 1 can of mushrooms cut in half cook very tender in a porcelaine kettle, take one quart cream yolks 3 eggs flour to stiffen like cream butter ½ lb of butter cook carefully thinning if necessary cook the liquors chickens were cooked in, then add mushrooms, then your chicken last. Stir milk with a silver spoon for five minutes so all will be well mixed. Serve with chopped parsley in small cups.

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Oysters En Barriere

1 quart of Oysters. 1 ounce of butter
 1 + one half pints of well mashed potato
 Half pint of rich cream
 2 even tablespoonfuls flour
 2 teaspoonfuls of salt
 Half tesaspoonful Mace
 A [?] Cayenne pepper
 One egg

[skip pages 80-85]

Rice Coquetts Baltimore

Boil half lb rice in milk to a solid substance add pulverized sugar in taste yellow of the egg flavor to taste well cut while hot in pear shape - dip in egg or cracker dust and put in hot lard.

Welsh Rarebrif Wife C. Baldwin [in margin]

Cut ½ lb of cheese in slices, ¼ of an inch thick. Put a small piece of butter into a spider: when hot, lay in the cheese, melt it slowly and then add a well beaten egg, a teaspoonful of mustard and a little pepper. Stir it well together with a large spoonful of wine. Toast and butter some slices of bread, moisten with wine and turn the cheese on them. Serve immediately very hot.

Omlet

Take a doz eggs beat and season them to your taste with salt, pepper, parsley and onions chopped fine. Fry it in butter stirring until it becomes thick.

Fried Corn

Grate 1 pt of corn, add 1 cup of cream 1 cup of flour, 1 egg tablespoon of salt
Teaspoon of pepper and fry it as you would oysters in butter or lard, in the shape of an oyster.
The corn to grate should be as green as for the table.

Stewed Egg plant

Peel the fruit and slice it thin boil it in salt and water until thoroughly done.
Drain off the water, cover it with sweet milk crumble in some toasted bread or crackers with pepper and salt. Break in 2 or 3 eggs and as it simmers over the fire stir altogether, as soon as the egg begins to harden, they are done. To fry them they should be first peeled and parboiled, then dipped into water, or egg and rolled crackers and put into boiling lard. Having first seasoned them.

Welsh Rarebrif

Cut ½ lb of cheese in slices, ¼ of an inch thick. Put a small piece of butter into a spider: when hot, lay in the cheese, melt it slowly and then add a well beaten egg, a teaspoonful of mustard and a little pepper. Stir it well together with a large spoonful of wine. Toast and butter some slices of bread, moisten with wine and turn the cheese on them. Serve immediately very hot.

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Spiced Peaches

7 lbs of peaches, 4 lbs sugar, 1 pint vinegar, ½ oz of gingerroot. 1 teaspoon ground cloves

2 teaspoons allspice, 2 teaspoons cinnamon

½ teaspoon ground mace, pare peaches but do not remove stones. Put sugar and vinegar on to boil. Mix spices and divide them into four parts. Put each part into a small square of muslin, tie tightly and drop into the sugar and vinegar. When this mixture is hot add the peaches, bring all to boiling point take from the fire and turn carefully into a stone jar, stand in a cool place overnight. Next day drain all the liquor from the peaches into a porcelain lined kettle, stand it over a moderate fire and when boiling hot, pour it back in a jar over the peaches.

Repeat for nine consecutive days. The last time boil the liquor down to cover the fruit. Add the fruit to it, bring the whole to a boil and put in jars or tumblers for keeping.

Calfs Liver Braised Mrs Smith [on a loose leaf paper]

Wash and wipe a calfs liver. Lard one side of it. Cover the bottom of the braising pan (any pan with a cover with do) with slices of salt pork using about a quarter of a pound. Cut an onion and halve a carrot in thin slices and spread over the pork lay the liver over this and dredge thickly with salt, pepper, and flour.

Cover the pan and place on top of the stove where it will cook slowly for a half an hour. Add a bouquet of sweet herbs and one quart of stock or water.

Put the pan in a moderate oven and cook for 2 hours baste frequently with the gravy in the pan. About 20 minutes before the liver is done, add 1 teaspoonful of vinegar and 1 of lemon juice. Strain the gravy of the liver when it is dished keep the pan covered all the time, except when basting.

Boquet of Sweet Herbs

Put 2 sprigs of parsley on the table and across them lay 2 bay leaves, 2 sprigs of thyme, 2 of summer carow and 2 leaves of sage. Lay all the other herbs (which are dry) with the parsley. When it can be obtained use taragon also.

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Medicines Spiced Rhubarb

2 tablepoonsful pulverized rhubarb, 3 doz cloves, a small handful stick cinnamon, 1 pint water

Put all together and boil down half

Take out the spices and put in ¾ lb loaf sugar. Boil up again. When done pour into a pitcher, and add 2 wine glasses of brandy. If you think best, strain it before adding the sugar. Bottle when cold.

Blackberry Diarrhea Cordial

To ½ bushel of blackberries well mashed add ¼ lb of alspice, 2 oz cinnamon, 3 oz cloves pulverized well Mix and boil slowly until properly done, strain juice through flannel, add to each pint of juice 1 lb loaf sugar

Boil again for some time, take it off and while cooling add ½ gallon of best cognac brandy Dose for an adult ½ gill, for a child a teaspoonful or more according to age

[104]

Diarrhea Medicine

1 teaspoon of cinnamon

1 teaspoon of bicarbonate soda

1 teaspoon of rhubarb root well pulverized 1 teaspoon of peppermint sauce

Put into a bowl pour in ½ pint boiling water Let it ?????? and add

4 tablespoonsful brandy and sweeten with loaf sugar Dose for child

1 tablespoon every hour until relieved. For adult 2 tablespoons every hour

[106]

Dentifrice

½ lb ????? root

½ lb loaf sugar

½ lb prep chalk 1 oz cast soda Batiche (?) ½ oz Borad ½ oz

Gum myrrh ½ oz, sassafras bark ½ oz Pulverize and mix

[109]

To remove fruit stains

Let the stained part of the cloth imbibe a little water, without dripping. Hold that part over a lighted common brimstone match. The sulfurous gas which is discharged by being burnt soon causes the spot to disappear.

Scotch Scone [piece of stationary with 907 Richland Street Columbia South Carolina printed at the top]

2 cups flour

1 cup milk

butter size of an egg (put in melted) 2 teaspoons baking powder

tablespoon sugar

tablespoons grated dry cheese

Do not mix ingredients too thoroughly and stove and serve hot.

Bread Cakes [loose leaf paper in cookbook]

Take hard dry bread (not browned). Cut off crusts. Pour in boiling water to soften it. Squeeze through hands or drain through collander. Mix in it a little sour milk. A little soda, one egg and a little flour ????? . Bake like flannel cakes.

Hominy Bread

1 cup-full of boiled hominy with which beat 1 tablespoonful of sugar, a little dash. 2 eggs (whites and yolks beaten together). $\frac{1}{2}$ a cup of milk. A teaspoonful of baking powder. Mix this through a tablespoonful of corn meal (all depends on the heating! _ or at least a great-deal _)

Bake in well greased tin pans.

It might puff up like an omelette souffle and is served in the tins in which it is baked

Austrian Torte [separate sheet]

Take the whites of 6 eggs beat slightly and add 1 suet teaspoon of cream of tartar and continue beating until whites are stiff and dry. Then add 1 cup of softened granulated sugar and 1 tablespoon of flour. Add 1 teaspoon of vinegar and 1 teaspoon of vanilla. Pour in a buttered large cake pan, put this pan inside a pie pan that has hot water in, bake in a very cool oven for about 35 minutes or until it is golden brown. Allow to stand in the pan for several hours. Then insert on a plate. Pour crushed strawberries over and whipped cream on top of this - serve.

[111]

A sure cure for chilblains

Take a piece of unslacked lime of the size of a hens eggs, make it as fine as flour, take as much hogs lard and mix together. Soak your feet in warm water and take the mixture and rub it on the bottom of your feet, toes and heels, and put on your stockings when going to bed: repeat this remedy for four nights, and your feet will be entirely cured.

Cucumber Relish [pinned to page 113]

Pare and grate FULL GROWN

Pare and grate or grind FULL GROWN cucumbers then drain thru a sifter and throw away the green water that will cause the catsup to spoil if left on. IT TAKES 10 TO 12 HOURS for cucumbers to drain: To every PINT of pulp left, ADD:
 one (1) tablespoon SALT two (2) tablespoons SUGAR
 two (2) tablespoons WHITE mustard seed two (2) tablespoons ground mustard
 one (1) damn large or two (2) medium size onion - grated one-half (1/2) pint vinegar
 PUT IN SMALL JARS and cover well with vinegar --- SEAL IT DOES NOT REQUIRE COOKING

[p. 263]

Chocolate Caramel #1 ?????? [margins]

½ cake of bakers chocolate 1 cup of molasses

1. cup of milk
2. cups of sugar
1. ????? ???? butter mix all together and boil till crisp

When done put in a little vanilla and pour into pans when pretty cool cut in squares

Chocolate Caramels #2 Mrs. H. Cady [margins]

¼ lb bakers chocolate 1 cup of milk

1. cups of sugar 1 teaspoon of flour

and a lump of butter the size of a walnut Grease your ???? pan well

Mix sugar and milk. Boil 10 minutes

Mix flour and butter and ????? with the boiling milk and sugar. Then add grated chocolate and boil until it will harden in water

This quantity makes 2 lb of candy

Oysters En barriene [separate sheet pinned to cookbook (285)] 1 qt of oysters

1 oz butter

1. and one half pints of well seasoned mashed potato

½ pint of rich cream

1. even tablespoonsfuls flour 2 teaspoonsfuls of salt

½ teaspoonful mace

a pinch cayenne pepper one egg

Make a miniature wall of the potato around a platter just inside the rim: It should be from one to two inches high and about an inch inside; it may be flattened at the top or higher in the center and showing on both sides, make it as regular as possible, and smooth it with a knife. With a small swab of lemon cover it with the beaten egg, put it in the oven to heat and glaze. Put the cream, butter, mace, pepper and one teaspoonful of salt over hot water; mix the flour

Smooth in a little of the cream, and when the butter is hot stir in, let it cook until thickened. Put the oysters in a sauce pan with the rest of the salt, and let them stew in their own liquor until plump. Shake them about that any scum adhering to them may rise to the top. Pour it off and drain them well in the collander; throw them in the hot cream and serve immediately within the Potato. If milk is used instead of cream add another ounce of butter and half tablespoonful more of flour.

[p. 287]

1882

Feby 27

Account of Jellies and Preserves In closet in the butter pantrie

2-2 qt Jars Brandy Peaches 1 Jar Canned Plums

1 Preserves Pine Apple 2 Stew Peaches

4 Stew Plums

1 Stew Plum

3 Spice Peach

2 Preserve Peach

1 Raspberry

1. Crab apple Marmalade 2 Peach Butter

2. others

8 jars in Box, strawberry, cherry, etc. 1 doz tumblers jellys