



Yaprocen Pudding Page 95
Cottage " " 93
Ginger Bread " 15

HENRY, W. Lola

MS-2

6

Recopy book of Margaret Elizabeth
(Morrison) TROOP

Cake.

My Mother's sugar Gingerbread 1836.

3 lbs Flour

2 " Sugar

1 " Butter

5 Eggs.

1 Teaspoon Soda

ginger to taste - add as much milk as
will roll out well - Bake quickly -

M^{rs} Parker's Gingerbread 1847.

1 3/4 lb Flour

1/2 lb Brown sugar

1 cup Butter

1 pint Molasses

1 cup Milk

4 Eggs.

3 Teaspoons Soda

ginger to taste.

Ginger Snaps

- 1 1/2 lb Flour
- 1/2 lb Butter
- 1/2 lb Molasses
- 1/4 lb Brown Sugar
- 1 1/2 oz ginger

not good

~~Make into a stiff paste with a little milk or cream - roll out very thin
Bake in a quick oven~~

Loaf Cake Mrs. Parker

- 1 lb Butter rubbed into
- 3 lbs Flour
- 1 1/2 lb Sugar
- 1 lb raisins - stoned
- 1 lb currants
- 4 eggs well beaten
- 6 teaspoons Cream of Tartar
- 3 teaspoons soda
- 1 cup Molasses - Cold water & Milk to
is the consistency of pound cake

Cake without Eggs — My Johnston

- ~~1 $\frac{1}{2}$ lb Flour
 1 $\frac{1}{2}$ lb Sugar
 1 $\frac{1}{2}$ lb Butter
 1 teaspoon Soda rubbed into flour
 1 pt Milk
 1 Tablespoon Molasses~~

~~Spice to taste - as much pink as you
 like - rub the butter well into the flour~~

~~White Mountain Cake 1860~~

- ~~1 cup Butter
 2 " Sugar
 3 " Flour
 4 Eggs
 2 teaspoons Cream of Tartar
 1 " Soda
 1 cup Milk~~

Good Cake

1860

- 1 lb Sugar
 1 lb flour
 1 1/2 butter
 5 eggs
 1 small cup Milk
 1 teaspoon Soda
 2 " Cream of Tartar
 Bake in tins or loaf -

Sady Cake

- 1 lb flour
 1/2 lb butter
 8 Eggs
 1 lb Sugar
 1/2 pt Milk
 1 teaspoon cream of Tartar
 1/2 " Soda
 flavor with bitter Almond and bake in
 square not very deep tins

Cake for Washington Picn -

- 2 cups flour
 - 2 " fine sugar
 - 1 " Milk
 - 6 " Eggs
 - 1 Teaspoon Soda
 - 2 " Cream of Tartar
- Mix sugar and eggs together -
 Dissolve Soda in Milk
 Cream of Tartar in dry flour

Good cake

1848.

- 1 cup flour
 - 1 " sugar
 - 3 Eggs
 - 1/2 cup Milk
 - 1/2 Teaspoons Soda
 - 1 " Cream of Tartar
- Flour to taste.

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Sponge Cake Aunt Harriet

- 2 cups sugar
3 " flour
1 " milk
4 Eggs
- butter the size of an egg melted
and added last - flavor to taste
1 teaspoon Soda - dissolved in Milk
2 " Cream of Tartar mixed with flour
add pinch of salt & bake in quick oven

Cake Delicious

- 1 lb flour
1 " sugar
1/2 " butter creamed with sugar
2 teaspoons baking powder sifted
through flour
flavor with lemon - and add
milk enough to make a thin batter
6 Eggs well beaten -

~~with~~ Spodegi Cake

M^r - Marshall

- 1 cup flour
- 1 " sugar
- 3 Eggs broken into the mixture
- 1 teaspoon cream of Tartar mixed with flour and sugar while dry
- 1/2 teaspoon soda dissolved in two tablespoons of boiling water

~~Sponge Cake~~

~~M^r - Robinson~~

~~The weight of Eggs is sugar and half their weight in flour
 Beat yolks of eggs & sugar together
 add whites well beaten
 cut in the flour and gluten
 with butter Almond~~

Pound Cake

1888

Laura Aeger

- $1\frac{3}{4}$ lbs flour
 1 " Sugar
 1 " Butter
 6 eggs
 1 cup Molasses
 1 " Milk
 1 glass Brandy
 2 lbs fruit
 2 teaspoons Baking Soda
 Spice to taste. a little salt.

Bunsenwick Cake

- 1 lb flour
 $\frac{3}{4}$ lb sugar
 6 oz butter
 4 Eggs
 $1\frac{1}{2}$ cups Milk
 3 teaspoons Baking powder
 3 " Mace cinnamon cloves & Nutmeg.

1 2 3 4 Cake -

- 1 cup Butter
 2 " Sugar
 3 " Flour
 4 Eggs
 3 teaspoons Baking powder
 add a little Milk

Loaf Cake

W^o Parker

- 3 lbs Dough
 3/4 " Butter
 1 " Sugar
 3/4 " Flour
 1 " Each raisins and currants
 3 Eggs -
 1 Buttery - Cinnamon & Spice to taste
 Melt Butter & Sugar together and work into
 the Dough. Add Eggs spice and fruit -
 Flour last - mix fruit with flour to prevent
 sinking - fill pans half full - set to rise for 3 hours.
 Bake in moderate oven

Dr. Phelax's cake

- 1 cup flour
 1 " sugar
 1/2 " butter
 6 Eggs
 3/4 cup Milk
 1 Teaspoon Soda
 2 " Cream Tartar
 Season with lemon or Rutter Almond

Corn Muffins

- 2 cups flour
 1 " Corn Meal
 2 Eggs
 1 1/2 cups Milk
 Butter the size of a tablespoon
 1 Teaspoon Baking Powder
 Bake half an hour

Washington Pie

1 cup Flour

 $\frac{3}{4}$ " White Sugar

3 Eggs

4 Tablespoons Milk

1 Heaped Spoon Baking Powder

Mix Flour sugar and Baking Powder
together - Eggs well beaten add Milk
and mix quickly - Flour with Paucillo or bean
Bake in two shallow tins in quick oven

Lemon Mixture

1 lb White Sugar

6 Eggs -

grated rind of 2 Lemons

Juice of 3 "

beat out Whites of 2 Eggs

London Oct 1885.

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Doughnuts

Mrs. Parker

- 3 lbs flour
 1 " sugar
 1/4 " butter
 3 eggs
 2 teaspoons Baking powder
 enough milk to roll out

Doughnuts

Mrs. Jackson

- 2 qts flour
 1 cup milk
 1 " sugar
 1/2 " butter
 3 eggs
 3 teaspoons Baking Powder
 Flavor with Spice to taste
 Roll out in any shape you prefer
 cut 1 inch thick
 fry in boiling lard -

Mother's Waffles

- 2 cups Milk
 2 eggs.
 3 " flour.
 1 tea spoon cream of Tartar
 1/2 " soda
 1 Cattlepou salt
 1 Tablespoon melted butter

Mix cream of Tartar and salt into the flour. Dissolve the soda in a little hot water - beat the eggs well - add the flour last - if the batter is too stiff put in more milk.

Apple cakes

Large cup of softened butter
 Small cup sugar

2 eggs -

2 cups sifted flour

1 tea spoon (small Soda) 2 tea spoon
 cream of tartar - Raisins or currants
 Milk if it needs it - 1/2 cup the stiff
 batter - Bake in buttered pan -

Chocolate cake.

- 1 cup Butter
 2 White sugar
 1 sweet milk
 1 1/2 flour
 1 Corn starch
 7 eggs whites only
 3 teaspoons Baking powder
 sieved with flour
 Bake in 4. pie tins

Chocolate filling

- 1/4 lb Chocolate, grated
 1/2 lb Brown sugar
 1 1/2 cup sweet milk
 1 teaspoon Butter
 Boil all together till quite thick
 2. cool. Then add 2 Teaspoons
 Vanilla

Ginger Bread

- 2 cups of Molasses
 1 " Sugar
 1 " Butter
 2 Tablespoons Ginger
 1 " " cloves
 2 Teaspoons cinnamon
 1 " " soda

1/2 pt. pour over all this 1/2 pt. boiling water
 then beat in well

- 4 cups flour and -
 2 eggs

Bake in pans -

Sold

2 lbs Flour

1 " Butter

 $\frac{1}{2}$ " Sugar

Wash butter free from salt - Blend the butter and sugar well. Work in the flour to butter and sugar without any liquid. - Roll out to $\frac{1}{2}$ inch thick cook in pretty quick oven to light brown

W^o Charles Murdoch 1887.

Cake

3 Eggs

3 Tablespoons flour

2 oz White Sugar

3 Teaspoons extract of orange

 $\frac{1}{2}$ pt cream or milk

Beat well and bake 15 minutes in buttered cups -

Corn Cake - pudding 17.

- 1 qt Milk
- 2 - Tablespoonful of Corn Meal - heaped
- 4 " " of sugar
- 3 Eggs
- 1 Tablespoon of Butter
- 1 teaspoon salt

Boil the Milk sprinkle the meal
in it, stirring all the while
Bake slowly -

Tea Biscuits

- 1 lb Flour
 - $\frac{1}{4}$ lb Butter
 - 1 Tablespoonful Sugar
 - 1 teaspoon of salt
 - 3 teaspoons Baking powder
- Enough Milk to mix stiff and
Bake in quick oven

Chocolate Cake

- 1/4 lb Butter
- 6 oz Sugar
- 8 oz Flour
- 3 Eggs
- 3/4 cup Milk
- 1 teaspoon Baking powder
- 1 teaspoon Ess Vanilla
- 1/2 teaspoon ground cinnamon
- 6 oz grated Chocolate

Beat sugar and butter - add
 Eggs well beaten - add Chocolate
 and dissolve in the Milk over the
 fire until quite melted & warm
 add flour, spice, baking powder
 and essence. Beat well and
 bake one (1) hour

- 4 Tablespoons flour
 4 Eggs
 2 cups of milk
 $\frac{1}{2}$ teaspoon of salt
 1 Tablespoon of butter melted

Grease your pans or small cups
 thoroughly and put them in the oven
 to get very hot - Beat the eggs, without
 separating, until very light - Add to
 them the milk, salt, and melted butter
 then pour this gradually on the flour
 stirring all the while. Do not add too
 quickly as the batter will be so liquid
 that it cannot be beaten smooth
 Strain through a sieve to remove any
 lumps. Take the greased pans from the oven
 all well full - put them in a very quick oven
 and bake 20. to 25 minutes - If baked properly
 they will swell to four times their bulk -

Molasses Sugarbread (J Maclean)

Melt - 1 cup of butter & mix it -
 with $1/2$ pint - of brown sugar &
 $1/2$ pint - of molasses -
 1 lb flour (Serimp weight -)
 1 tablespoon ginger
 1 " " cinnamon -

2 small quate teaspoon ground cloves
 3 well beaten eggs -
 Dissolve 2 teaspoons of soda in
 $3/4$ cup of milk & stir into cake.
 Before putting into the oven
 sprinkle lightly with granulated
 sugar -

Linchman Cake

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- 1 lb Flour
- 1 lb Sugar - Brown
- 4 Eggs
- 1/2 lb Butter
- 1 teaspoon Cream Tartar
- 1/2 " Soda
- 1/2 lb Sultanas
- 1/2 lb Raisins
- 1 cup Cold water
- Dissolve Soda in water
- Sift the Cream of Tartar in flour
- Cream the butter and sugar add
- the flour and water - beating hard
- Whip the eggs well and stir into cake
- Bake five (5) minutes - add finish -
- ess of Lemon - Bake three - 3 - hours

W. W. Hoop
Dec 3rd 1898.

Composition cake -

- 3 $\frac{1}{4}$ cups butter -
 1 cup brown sugar -
 3 $\frac{1}{4}$ cups molasses -
 1 cup milk -
 2 $\frac{1}{2}$ cups flour -
 2 or 3 eggs -
 2 cups currants (3 cups fruit
 in all)
 3 cups raisins (too many)
 1 teaspoon soda -
 spice to taste - (allspice)
 A little citron -

Stella's cake -

- 1 cup sugar -
 2 tablespoons melted butter
 3 eggs -
 1/2 cup milk
 1 $\frac{1}{2}$ cups flour
 1 teaspoon vanilla
 2 teaspoons baking powder -
 any filling, one pound -

Chocolate Cake

3 squares of Baker's Chocolate

1 cup of Sugar

$\frac{1}{2}$ cup Sweet Milk

Boil over steam till thick and smooth - Cool before stirring in cake.

$\frac{3}{4}$ cup of butter

2 Eggs

$\frac{1}{2}$ cup sifted flour

1 small Teaspoon of Soda dissolved in Milk
Stir Chocolate in $\frac{1}{2}$ - just before
the flour goes in -

Frosting

1 egg white only

a little Chocolate with enough
Sugar to thicken -

Leuca's Molasses gingerbread.

1 cup Sugar -

1 cup Molasses -

1 cup butter

3½ cups flour - (Sifted)

2 eggs -

3 small teaspoons baking soda -

1 cup sour milk.

1 table spoon ginger

Spice to taste - (1 small table spoon
allspice) -

Cream sugar & butter - add molasses

then break in to three the eggs

& beat, next add flour with

ginger & spice sifted in - & lastly

put in the milk with which

the soda must be dissolved.

3 Minute cake -

- 1 $\frac{3}{4}$ cups. Flour -
 - $\frac{1}{3}$ cup S.M. butter -
 - $\frac{1}{2}$ cup milk
 - 1 $\frac{1}{2}$ cup brown sugar
 - 2 eggs
 - 2 teaspoons baking powder -
 - $\frac{1}{2}$ " " cinnamon
 - $\frac{1}{2}$ " " nutmeg -
 - $\frac{1}{2}$ lb. raisins -
 - A pinch of mixed in any other way.
- All to be thrown into a basin together - & then to be beaten steadily for 3 minutes -
- Bake in cake tin - for 40 minutes

This is very good taking in
pale faces -

1 cup butter -

2 cups sugar

3 cups flour -

Milk $\frac{1}{2}$ cup -

boiling water $\frac{1}{2}$ cup -

baking powder $1\frac{1}{2}$ ~~cup~~ teaspoons -

3 eggs -

Cream butter very thoroughly -

Add sugar gradually then the water - beat the milk - & beat well together -

Break in 1 egg - beat, & then add

1 cup flour (sifted)

break in second egg - & add second

cup flour - then third egg & last

cup flour into which the baking

powder had been sifted -

Beat very well - & pour into buttered

pans -

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Sponge cake with potato flour.

4 eggs -
1 cup sugar -
1/2 cup potato flour
1 tea spoon baking powder -

Separate eggs & beat each thoroughly.
Put sugar into beaten yolks &
beat continuously - then add beaten
whites to yolks & sugar - Lastly
beat in the flour & baking powder.
Put baking powder into flour -
Season to taste -

1910

Chocolate Caramel Cake -

One cupful of Sugar -

1 Tablespoon butter

1 Egg -

1 rounding teaspoon of Soda -

Scant-half cupful boiling water,
a little salt -

Scant-half cupful of milk,

2 leveling Tablespoonfuls of cocoa

1 teaspoonful of vanilla

1 cupful of sifted flour (rounding)

Bake in moderate oven

Frosting for the Same

Two cupfuls of confectioner's sugar -

1 Tablespoonful butter

1 Tablespoon vanilla

1 " boiling water

Beat a long time like whipped cream

The success of this cake depends wholly on

following directions as written down
Montreal Star '63.

Provision of Peace - 1863

The first of these is that of the
 first of the...
 second of the...
 third of the...
 fourth of the...
 fifth of the...
 sixth of the...
 seventh of the...
 eighth of the...
 ninth of the...
 tenth of the...

28
Preserve of Pears - Apples & Plums

Take a bowl of pears - 1 bowl Apples &
1 bowl plums - Bartlett pears; Graesstein
Apples are best; - plums of any sort - as
long as they fine me -

Pare, core, & quarter pears & apples; put
plums as they are; whole - To each bowl
of fruit - allow 1 bowl of sugar -

Make a Syrup of the sugar with a few
sprinkles of water; then after heating the
Syrup sufficiently to melt sugar thoroughly
put in all the fruit & allow to boil
1 hour - but quit gently -
Either dark or light plums will do -

Lucia Clarke -

1900 -

Strawberry Syrup.

1 Large Sucket of Wild Strawberries
 Put berries on fire & warm through with
 1 qt. of water - Pass into hair sieve over a
 jaw & let it stand over until next day.
 Then let the Syrup boil 20 minutes with
 - out sugar, add 1 lb of White Sugar
 to every quart of Syrup & boil 20 minutes.
 Strain & bottle while hot - Seal the
 neck of the bottle empty or they will burst.
 Cork tightly & seal with resin or seal wax.

Strawberry jelly -

1 Bottle Strawberry Syrup -
 1 box gelatine. Dissolve over night in
 1/2 pint water with a pinch of Citric
 acid or juice of a lemon - In the morning
 boil the Syrup & pour over gelatine & add
 (lemon) - If not sweet enough sweeten to
 suit - Strain - & set away to cool - Turn out
 & serve with Custard - *Recipe Book*

40
Caramel Mould

1 pt Boiled Milk mixed well with
1 cup Brown Sugar made into Caramel
1 quart of a quart box of Gelatine - added
- Flavor with Vanilla -
Serve with Whipped Cream around Mould

Italian Cream

Put on a lump of Sugar the rind of a
Lemon and grate the sugar into the
cream - add

1/2 glass of Brandy

2 1/2 oz sifted sugar

1 pt good cream

the juice of 1 Lemon -

Soak well with Whisk - Passes

1 oz King's in 1 gill of water and
strain into the other ingredients and
fill the Mould

New York Buffon Co 1870

Batarian Cream

1 qt Sweet Cream
 Small cup sugar

4 Eggs - yolks only

1/2 oz Gelatine or Isinglass

Soak the gelatine in just enough cold water to cover it for one hour.

1 pint Drain and stir into the ^{1/2 pt} cream made boiling hot. Beat the yolks with sugar and add gradually to the boiling mixture. Beat until it begins to thicken but do not allow it to boil. While still hot stir in the other pint of cream whipped to a stiff froth. Beat this whip a spoonful at a time into the custard until it is the consistency of sponge cake batter. -
 Dip a mould in cold water and set on ice to form -

Charlotte Russe

- 1 lb Ladies Fingers
- 1 qt Rich cream
- 3/4 cup powdered sugar
- 2 teaspoons ess. Vanilla

Split and trim the cakes and fit neatly in the bottom and sides of two quart moulds - Whip the cream to a stiff froth in a syllabus churn when you have sweetened and flavoured it fill the moulds, lay cakes closely together on the top and set on ice until needed.

Could put - pinch of gelatine dissolved in little of cream or milk & added -

+ 2 Tablespoon cocoa - 1 Teaspoon vanilla.
Coffee would be better.

Jelatin Charlotte Recipe

- 1 qt Whipped Cream
 - 1/2 oz Gelatin dissolved in 1/2 pint hot Milk
 - 2 eggs white only beaten to a stiff froth
 - 1 small cup fine sugar
- Flavor with either almond or Sarsaparilla
 Mix the cream, eggs and sugar - flavor -
 and beat in gelatin and milk last
 It should be quite cold before it is added
 Serve a small with sponge cake or
 Ladies fingers and fill with the mixture
 Shocha cake -

- 1 cup sugar -
- Small piece of butter (leaving egg)
- 2 eggs lightly beaten pinch of salt -
- 1 cup flour 1/2 t 1 teaspoon Soda & 2
- teaspoons cream of tartar 1 teaspoon
- Vanilla - 1 cup boiling milk with 1 teaspoon
- butter melted in it. Add ingredients as
- they are printed in order. This makes a very
- thin dough but puffs up light. Filling
- 1/2 cup butter melted keeping cups flour and sugar

Prune Jelly

- 3/4 lb
- 1/4 lb
- 3/4 oz
- 1

Prunes
 Lump sugar
 Gelatine soaked in 1 pt. of cold water
 glass Port wine

Put the Gelatine with sugar and water
 on the fire - put separately the Prunes
 covered with cold water and boil
 five - 5 - minutes -

Strain through a sieve and remove
 the stones - Put the prunes in a mould,
 add a few drops of cochineal to the
 Gelatine water - add the wine and
 pour into the mould

Served with custard or whipped cream

Mrs Moore -
 March 1881 -

French Tapioca Custard

- 5 Dessertspoons Tapioca
- 1 pt Cold Water 2 1/2 Dessert-s.
- 1 pt Milk
- 3 Eggs
- 1 large cup Sugar
- 1 pinch salt
- 1 Teaspoon vanilla

Cook Tapioca in water 5 hours
 Let the milk come to a boil - add
 Tapioca with water in which it was boiled
 and pinch of salt - Stir till boiling hot
 add gradually the beaten yolks and
 sugar - boil again - always in a
 vessel set within another of hot
 water - stir constantly. Let it cook
 until it thickens - as a custard -
 Pour into a bowl and add the whites
 of eggs beaten to a stiff froth. Season
 and set aside in a glass dish till cold

Orange Jelly

1/2

1

packap Cox's Gelatine soaked in
 teacup cold water for an hour
 select perfect oranges and cut
 them through the centre keeping
 the divided skins whole

1/2 pt

of orange juice - good measure
 Break the white of an egg to a stiff
 froth and add to the juice with a

1

teacup of granulated sugar

1 pt

of hot water - scant measure
 and the soaked Gelatine

set the dish containing mixture
 over the fire in a pan of boiling
 water, and stir till thoroughly
 heated

Strain and fill the orange cups
 and put in a cold place to harden

Danish Pudding

- $\frac{1}{2}$ pt. Clarok
 $\frac{3}{4}$ " Cherry
 $\frac{1}{2}$ " Raspberry juice or syrup
 $\frac{1}{2}$ lb fine sugar
 2 Lemons juice only - peel of one -
 1 oz Gelatine dissolved

Mix together and strained into a mould
 Serve with custard - with Vanilla

W^o B Leonard 1870

Detroit Cream

- $\frac{3}{4}$ oz Isinglass
 1 Breakfast cup pale Cherry
 1 pt cream and the juice of a large Lemon
 Put the Isinglass in a pan with
 Cherry the juice of Lemon and Sugar
 enough to sweeten - rub some sugar on
 the Lemon peel to extract flavor & color
 Stir over fire till dissolved - and when
 cool add to the cream and mould

Lemon Pie

- 1 tea cup powdered sugar
- 1 tablespoon butter
- 1 egg
- 1 lemon juice and grated rind
- 1 tea cup Boiling water
- 1 tablespoon Corn Starch dissolved
in cold water

Stir the corn starch into the boiling water
add butter and sugar beaten together
when cool add lemon and beaten egg.
Bake in open tarts - After baking
beat the whites of 2 eggs with a little
sugar to a stiff froth spread over the
pie and return to the oven to brown

1884.

Lemon Custard

- 4 eggs - yolks only
 2 " whites only
 Butter the size of an egg
 1 cup of cold water
 1 large tablespoon Corn Starch rubbed
 smooth in a little cold water
 grate the peel of a large lemon
 and squeeze the juice in mixture
 Beat all together - Bake in cups -

1884 -

Chocolate Caramel

- 2 cups Brown sugar
 1 " Molasses
 2 tablespoons - heaping - of butter
 3 tablespoons flour
 Boil twenty five - 25 minutes - Stir in 1/2 lb
 1 grated chocolate with 1 cup milk
 boil until it hardens on the spoon - Stir
 frequently - flavor with 1 teaspoon vanilla

Orange Jelly.

- $\frac{1}{2}$ package Coxi's Gelatine cook in
 a tumbler of cold water for an hour
 select perfect oranges - cut through
 the centre, and remove the inside
 keeping the divided skins whole
- $\frac{1}{2}$ pt Take a generous half pint of orange
 juice - beat the white of an egg to
 a stiff froth, and add the juice with
 1 a tumbler of fine sugar, a scant
 $\frac{1}{4}$ pt pint of hot water and the soaked
 gelatine - set the dishes over the
 fire in a pan of boiling water and
 stir till thoroughly heated -
 Strain - and fill the orange cups
 - skins - and put in cool place
 to harden

Preserved Peaches

6 or 8 Peaches. peeled and sliced

1 lb Sugar

3 whole cloves and a few pieces Cinnamon
A little candied Peel cut in small pieces

2 glasses Port Wine

Bake 1 hour in moderate heat in a shallow earthenware dish - When quite cold put in glass dishes, and fill up dish with cold boiled custard

Orange Ice -

1 dozen oranges -

1 1/2 lbs white sugar

3 Whites of eggs - well beaten

3 Lemons juice only -

Squeeze the juice of the oranges, pouring the boiling water on the pulp to extract the juice - add grated rind of two (2) of the oranges - strain & add the eggs - &
Mince. - Freeze

Preserved Ginger

Place in a pie dish with enough water to cover it

1. The best and softest Jamaica ginger stand over night, and it will absorb the water - put it in a stone jar with
 - 2 pts of water
 - 2 lbs sugar
 - 7 cloves and a catfrow ground cinnamon
 Cover the jar and place in the oven or on the hob - when it has reached boiling point it must be allowed to simmer very gently - It will take quite two days for the ginger to become thoroughly tender
 When about half done - throw into the jar three wineglasses good sherry
 3
 Truth.

Vegetable Marrow

- 1 lb Sugar to every lb of fruit
 5 Lemons to every 6 lbs
 Peel and slice Lemons taking out seeds
- 2oz root Ginger to every 6 lbs fruit
 Boil in the sugar 15 minutes
 Before adding the Marrow which should
 be cut in even sized pieces - then boil
 the syrup after taking out the
 Marrow - then pour the boiling
 syrup on the fruit and cover at once.

Boil oranges till soft, having first
weighed, and allowed their weight
in sugar - allow one (1) Lemon to
each dozen of Oranges -

When soft, open and remove seeds and
pulp - Cut the rind very fine, squeeze
the pulp through Muslin -

Add to liquor enough water to allow
1 pint of liquor to 3 lbs of Sugar -

Boil to syrup, add rinds and pulp
and boil again -

Wm W. Troop

6 oz Sugar

1 1/2 lb Apples

1 kind and juice of one Lemon

1 oz Gelatine

1/2 pt Water

a little Cochineal

Soak the Gelatine in half the water
Pare and slice apples - put the remainder
of water with Sugar to boil - then add
Apples and Lemon-rind and juice
Let all stew till quite soft, rub through
a sieve - Dissolve Gelatine and add it
When quite mixed take a teacup full
and color with Cochineal - pour all into
a buttered mould till it sets - then
add remainder - turn out when cold
and serve with Custard.

Orange Marmalade

Very good

- 1 doz Oranges sweet or bitter
 4 Lemons
 6 lbs Sugar
 5 quarts of cold water
 1 quart boiling water - scant measure

Take the oranges and Lemons -
 cut them skins and pulp together
 pour over these 5 quarts cold water
 and let them stand 24 hours

Boil slowly 2 hours - add the sugar and
 boil for 1/2 hour or until tender.

When cutting up fruit remove seeds - pour
 over them nearly 1 qt boiling water &
 stand for 24 hours - strain and add this
 water to the oranges and boil all together
 Should Lemons not be used add only
 5 lbs of sugar when boiling

J. W. Grayson -

Caramel Custard

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4 Eggs and 1 (one) Yolk

4 oz Sugar

1 pint Milk

1 Teaspoonful Ess. Lemon

Use a plain Tin Mould

Put one (1) Tablespoon of Sugar into a small saucepan and brown till it becomes as brown as coffee

pour this into the mould and run it all over the bottom of it - Butter

the sides of the mould - beat the eggs

and sugar add the milk and flavouring pour all into the prepared mould, and cover with buttered paper - bake a

steep pan with an inch of boiling water put a saucer on the bottom, set the pudding

tin on this and cover pan with lid - let it steam very slowly for one (1) hour

It must not boil - but be kept hot without boiling Turn out and serve either hot or cold

Leta's Spanish Cream

- 4 cups of milk
 4 eggs
 1 1/2 cup of sugar (one and a half)
 1/2 box of Gelatine
 1/2 cup of wine - cherry -

Melt the Gelatine in the milk, stirring all the time until it boils.

Then add the yolks of the eggs beaten with half the sugar and boil again just as you remove it from the fire add the other half of the sugar and the wine - Beat the whites of the eggs well beaten and stir in at once thoroughly and pour into wet moulds

I find it easier to soak the Gelatine in a little of the milk first

Leta Ross - April 1898

Gooseberry Jelly

61

Take 4 lb of gooseberries pour over
 $\frac{3}{4}$ pint of water - simmer until they
are well broken - turn into a jelly bag
let all the juice drain through
Boil and boil it rapidly for 15 minutes
Draw from the fire and stir into it until
thoroughly dissolved equal weight of
rock sugar, then boil 20 minutes longer
until it jellies strongly on the spoon
Clear it perfectly from skins and
pour into jars.

J W Carrman

Coffee Jelly

$\frac{1}{2}$ lb Gelatine dissolved -

1 pt Strong Coffee

$\frac{3}{4}$ lb Sugar - pour the coffee over the Gelatine
add sugar and 1 pint boiling water

Turn into mould & serve with custard or

Whipped cream

5 Penny sponge cakes -

1 gill Sherry - $\frac{1}{2}$ gill Brandy

$\frac{1}{2}$ lb Raspberry Jam - 1 Tablespoon Sugar -

6 eggs - 1 oz Gelatine

$\frac{1}{2}$ pt Cream - $\frac{1}{2}$ pt Milk

- Cherries and Angelica -

Split the cakes - spread with Jam and soak
in Brandy and Sherry -

Soak the Gelatine in $\frac{1}{2}$ gill Milk for 1 (one) hour

Break the eggs, separate - put yolks into a basin

and slightly add the remainder of Milk, the cream
and 1 Tablespoon Sugar, set the jug in pan

of boiling water & stir the custard till it thickens
Turn out & cool - Melt Gelatine in $\frac{1}{2}$ pint hot milk

When custard is cool strain Gelatine into it
pour custard into mould - about an inch deep -

When set put in soaked cakes, leaving a space to be
filled around with custard - set aside - when firm

Turn out & decorate top with dried cherries & Angelica
firm cakes, if too high for mould - or it will break in turning
out.

Pine Apple Sponge -

63

Simmer together

$1\frac{1}{2}$ pint the cups & half grated Pine Apple

$\frac{3}{4}$ of a cup of sugar

$\frac{1}{2}$ cup of water - fifteen minutes -

$\frac{1}{4}$ add one fourth of a package Gelatine

$\frac{1}{4}$ soaked in the fourth cup of cold water -

) Strain through cheesecloth - pressing the
juice from the pulp -

Set in a dish of ice water & stir till it
begins to set - add the juice of half a

$\frac{1}{2}$ Lemon, and the beaten whites of
two eggs, and beat until very stiff

- Turn into mould or set aside in a cool
place - Serve with whipped cream
or with boiled mustard.

May 26th 1950

Oysters à la poquette -
 Take two cups of oysters & put
 in three wine liquor for about
 5 minutes - Dilute with a heaping
 teaspoonful of corn starch with
 a gill of white wine - Stir into
 the oysters while boiling & add
 yolks of 2 eggs slightly beaten in
 one half gill of cream & the
 juice of half a lemon - Then add
 two heaping dessertspoonfuls of butter
 & stir slowly for a minute or two -
 Do not let it come to the boil -
 Serve - Sliced canned mushroom
 may be added if desired - enough
 for 4 persons -

2 qt. Put a 2 qt. Mould with cold water
 4 eggs. Line with thin slices of 4 hard boiled eggs
 Lay over these very thin slices of knorrked veal
 and over this thin slices of boiled ham
 continue layers until the mould is full.
 Steam for 3 hours -

$\frac{1}{2}$ Dishes half a package of - in a little cold
 water - add a cup of soup stock if you
 desire it if not add plain water - season
 with pepper and salt, & a little Tomato
 Catsup - Mix and pour over the veal
 cut in dice - Turn out and slice
 serve with lettuce or Tomato -

Chicken may be used instead of veal
 which may be cooked before moulding if
 preferred - then the gravy or soup poured
 over it -

The Puritan

1899.

Tomato Jelly

$\frac{1}{2}$ - Grind half a box of gelatine in
 $\frac{1}{2}$ pt cold water and add
 1 qt of stewed tomatoes
 1 teaspoon sugar -
 salt and cayenne to taste.

Bring to the boiling point, stirring constantly
 strain while hot into cups or individual
 moulds and put in a cold place to harden
 Turn each form on a lettuce leaf and
 add Mayonnaise Dressing -

Aspic Jelly

67.

- 1 qt good Stock
- 1 Blade Mace
- 1 Bundle herbs
- 8 cloves - 1 teaspoon pepper corns
- $\frac{1}{2}$ Teaspoon salt 1 Small onion - fine -
- 1 Teaspoon Tarragon Vinegar
- 1 Gill Sherry
- 3 Eggs - and Juice of Lemon

Remove all fat from Stock and put into Saucepan with all the ingredients except the Sherry.

Use only the Whites & shells of Eggs, which must be broken up & mixed with a little cold water - Which all together over the fire till it boils - Simmer for 5 Minutes cover and stand near fire for 15 Minutes to settle and clear - Add the wine and pour through jelly bag till the jelly becomes clear and brilliant in colour - Stand to cool

Classroom School of Cookery.

Bread Sauce

- 1/2 pint Bread crumbs
 - 1/2 " new milk
- boil from 20 to 30 minutes
- 1 sq butter - small larderspoon each of
 Mace - salt - and half teaspoon of
 Cayenne pepper - larderspoon.
- Boil 4 or 5 minutes. stir well.

Mint Sauce

- 3 tablespoons of fine Mint
- 2 " fine sugar
- 6 Tablespoons good vinegar - add gradually.

White Sauce

A little butter - a little Flour - mix
 well together - a little Milk and boil
 Add pint of salt - pour over boiled food.

Sauce for Cold Meat

- 2 Mix with the yolks of 2 unboiled eggs
 1/2 saltspoon of salt
 half as much Cayenne and a little Mustard
 Stir into them gradually
- 3 Tablespoon best oil - salad oil
 and when smooth add
- 3 spoonful of good meat jelly and
- 2 of cucumber vinegar - French vinegar
 also Chili vinegar is a good addition

Sauce Piquante for Wild Fowl

- 1/2 pint of Port Wine
 2 juice of 2 Lemons
 1 saltspoon Cayenne pepper
 1 Teaspoon minced姜
 Boil strain off and thicken to table
 Good Wine

Shrimp Sauce

- 1/2 pint melted butter
- 1 tablespoon of essence anchovies
- 1/2 tablespoon ground mace and a little cayenne

add a little milk - when it boils put in the flesh of the tail and claws of Shrimp cut in dice of equal size - keep the saucepan near the fire until the fish is heated through but do not let it boil again -

Sauce for Boiled Fish

- 1/2 lb of butter - put in a saucepan with the juice of a good sized Lemon pepper and salt to taste - stir until thick and quite hot - but do not boil remove from the fire and add
- 2 the beaten yolks of two - 2. Eggs - serve with boiled fish

Oyster Sauce

3 Dozen oysters

Strain the liquor and rinse them in it - put in saucepan and pour liquor over them

Scald slowly but do not boil - Lick out and scald neatly - add to the liquor

3oz butter mixed with dessertspoon of flour
Stir till they boil, add gradually

1/4 pt new milk or thin cream and stir till the sauce boils again
Add a little salt and cayenne
Put in the oysters and keep at the side of the fire until the whole is hot and begins to simmer -
Lick immediately and serve.

Lobster Bisque

Take a fresh cooked lobster - pick it thoroughly and break the meat in small pieces - Put in a frying pan with a little hot water, a pinch of salt and a little pepper (Cayenne is best) a piece of butter - half the size of a hen's egg - melt and dredge in a little flour to thicken the gravy - cook five minutes -

J. W. Peake 1896

Oyster Stew

- 1 qt oysters
 1 breakfast cup of Veal Stock
 1 " " Milk
 1/2 teaspoon Cayenne
 1/2 tea cup of Cream
 Small piece of butter - a pinch of Nutmeg
 2 tablespoons flour
 Mix butter & flour & stir into the stock
 Add the milk - & stir it into add oysters & boil
 Don't put in drained & boil up once & serve

J. W. Peake 1896.

4 to 6 Lobsters

4 tablespoons butter

2 tablespoons Brandy

2 " " Cherry

2 teaspoons salt and pepper

1/2 pint of Cream

4 eggs yolks only and a little Nutmeg

Cut the Lobsters in small bits and cook slowly in butter for 5 (five) minutes -

Then add salt, pepper, Cherry, Brandy,

Nutmeg, and simmer five minutes more

Meanwhile beat the yolks of the eggs and

the cream and pour over the cooking

mixture - Stir constantly for 1-(one) minute

and serve immediately

Sept. - 1897 -

see page 132.

Fish Breading

7oz fish - fresh

2" bread crumbs

3 eggs -

$\frac{1}{2}$ pint Milk

1oz butter -

Salt, pepper, lemon peel or Watling to taste
Bait in a bowl 35 Minutes

Carve with parsley sauce poured over
Make the Milk hot and melt butter

in it before adding the other

ingredients which must have been
well mixed together first -

Leave plenty of room in the bowl
for ingredients to swell -

Mrs L G Troop 1900

Pea Soup —

75

1 qt split Peas to soak over night
in cold water — put into a sauce-
pan with

2 Carrots

1 Small Turnip

1 onion and enough water to cover
Boil until the vegetables are tender

put through a hair sieve & add
1 qt of good Stock.

Salt and pepper to taste and a
little Mint —

Serve with Sippets —

A bit of celery will improve the soup

Sufficient for 6 persons —

Pea soup
without meat $\frac{1}{4}$ lb. mince $\frac{1}{4}$ lb. carrot

2 oz. Celery

 $3\frac{1}{2}$ lbs split Peas

1 Teaspoonful brown sugar

a little Mint chard fine

Salt & pepper

$\frac{1}{2}$ gals Water or liquor in which meat has been boiled
cut the vegetables small - & fry 10 minutes
in a little butter or dripping - pour the water
on them and when boiling add the
peas which have been soaked over night

3 hours simmer 3 hours or until the peas are
thoroughly done - add the sugar, seasoning,
and Mint

Time $3\frac{1}{2}$ hours

Enough for 10 people

J. W. Repton —

Turkey soup

- 1 Skeleton of cold Turkey cracked up
- 3 qts cold water
- 3 to 6 large onions
- 1 head of celery - Boil together 3 hours
strain and skim off fat
- 1 qt Milk
- Yolks 3 eggs beaten very light
- 1 Tablespoon butter
- 1 Tablespoon flour
- pepper salt and mace to taste

Heat to almost boiling as a custard
add together in hot soup. Remove when
ready to serve - as it curdles if kept
standing.

1896.

Jugged Hare

Have ready plenty of good stock strongly
flavored with mireux -

Skin and empty the hare, and on no
account wash it. Cut into neat joints
not larger than an egg - flour well and
 fry in good beef dripping -

Drain them, put into an earthen jar
which has been made hot, and pour over
them half a tumbler of port wine -
Cover the jar closely, and leave for a quarter
of an hour - Lay a slice of Bacon over the
hare - sprinkle a table spoonful of force meat
upon it and add - 5 pepper-corns - 5 cloves
and the gravy which has been boiled up
in which the meat was fried - Cover the jar
the more, place up to its neck in a stewpan
of boiling water, and keep the water boiling
around it till it is done. It will take
about an hour and a half, or two hours and half

if cooked in an hour with the jar standing
 in boiling water - Thicken the gravy with
 flour to the consistency of cream - dissolve
 a dessertspoon of red currant jelly in it
 add a few drops of lemon juice and a
 little more salt and pepper if required
 also a teaspoon of Worcesters sauce -
 July 24th 1882

Potted Meat

1/2 lb each of Corned steak and Seal
 a blade of mace - a little allspice - some salt
 and an onion (small) stuck with cloves -
 Place all in a jar with a fill of water
 tie over with greased paper - Stand the jar in
 a pan half full of water and stew till the meat
 is tender - pass through a mincer then pound
 in a mortar with 2 oz butter - anchovy sauce
 pepper & salt - press into small pots cover with
 melted butter & keep in a cool place -

Dressing Salt Fish

Having been already boiled

Remove the fish in nice flakes, and put the bones and skin on to stew in a little water for two (2) hours

Dissolve 2 oz butter in a stew pan, mix in a heaped tablespoonful of flour and the strained fish-broth, stir until boiling - Now make a border of mashed parsnips on the dish the fish is to be served in - Pour a little of the sauce in the dish, put a layer of fish, sprinkle with hard boiled yolk of egg passed through a sieve, season with pepper, and repeat the layers of fish and egg, making sauce the last layer, cover the top with 1 oz Parmesan Cheese, and place the dish in the oven for 10 minutes - Glaze the top with the hot sauce and so.

July 18th

Madge in "Truth" 1898

Chicken Jelly

81

Take a fowl weighing about 3 lbs
clean and remove skin and fat
Cut it in pieces and put into a
saucepan with two (2) generous
quarts of water, a bay leaf and some
pieces of celery - cover and heat slowly
up to the boiling point -

Let it simmer four (4) hours
Season with salt and strain into
glass and set away to cool - When
cold remove the fat - This jelly may
be used cold or heated and served
like soup - Heat a glass of the
jelly and add a gill of sherry or
Madeira, one (1) teaspoonful of dissolved
Gelatin some sugar and the juice of
half a lemon - This makes a nourishing
jelly for invalids - When cold it can be
placed between slices of bread - very thin - and
eaten as a sandwich

1896

- Take 2 cups of cold pickled fish
- 1 table-spoonful of mustard mixed in milk - a piece of butter half the size of an egg
 - 1 hard boiled egg chopped fine - pepper and salt to taste, and enough milk to stew it all in without being too moist - a little cold boiled rice may be added and any drawn-butter left from the boiled fish is an improvement - Salt Codfish may be done in the same way - pickled very fine but without the rice -

Sole - April 6th 1896.

Salt Fish
with
Parmesan -

Wash and soak the fish over night
In the morning throw it into boiling water
and let it simmer gently for 25 minutes
Remember that salt fish must never be
boiled rapidly or it will become hard and
tough - When done, lift it carefully,
remove the skin and bones, leaving the
fish in good sized pieces - Put a tablespoon
of butter and one of flour into a saucepan
cook without browning - add half a pint
of milk, stir until it boils
add $\frac{1}{4}$ teaspoonful of salt, the same of pepper
Arrange the fish in a baking dish, pour
over the sauce, dust the top with grated
cheese, and stand in the oven ten - 10 -
minutes to brown -

Baked Haddock

85

Bake the fish in the oven as you would a joint, putting in the bottom of the dish a little good stock with twice its bulk of water a blade of mace, a clove of garlic, a few parsley leaves, and a tablespoon of shred horse-radish each time you turn the fish dredge it with flour and baste with melted butter - To make the sauce take half a pint of the liquor from the baking dish, strain it, put it into the saucepan which melted the butter add a dessertspoon of flour rubbed to a paste with the back of a spoon, add one - 1 - teaspoonful of lemon juice - one teaspoon of Walnut Catsup, and if desired a glass of Port wine may be added before giving it a final shake and stir - Let it all be hot but do not boil - Serve the sauce in a tureen or over the fish - A Haddock not much less than 3 lbs in weight is best

Family Herald - 1890

Stuffed Haddock

- 1 Haddock about 2 lbs -
- 2 Tablespoons Bread crumbs
- 1 Dessertspoon Chopped Parsley
- 1 Teaspoon " Herbs
- 1 oz. butter or dripping
- 1 Egg - pepper and salt

Wash the fish - do not remove fins or tail.
 prepare dressing of bread crumbs parsley -
 herbs dripping pepper and salt - moisten
 with half the egg - form into long roll.
 place inside & sew up fish. Push over
 with the back of the egg, sprinkle some bread crumbs
 on the top and a little dripping.

Put the fish on a greased tin or dish.
 Bake in Moderate Oven for half an hour
 occasionally basting it.

Serve with melted butter or sauce -

Glasgow School of Cookery

Store sauce for fish

- 1/4 pt Port wine
- 1/4 . Walnut vinegar
- 2 mins
- 3 Tablespoons of Anchovy sauce
- 1/4 Teaspoon Cayenne pepper
- 1/2 pt Mushroom Catsup

Teaspoon salt - chop the mins -

Put all ingredients together 15 minutes
And bottle for use - put in wine when use.

Use lobster sauce with coral and
add half Teaspoon Anchovy sauce.

Sauce for Hashes - Stews or Soups -
Very good -

- 1 pt Walnut Vinegar
- 3 Tablespoons Soy
- 3 Cloves garlic
- 1/2 gill Mushroom catsup
- 1/4 teaspoon Cayenne pepper

Boil all together for half an hour - gently
then cool strain and bottle for use.

Dutch Sauce for Salmon

- 3 oz Butter
- 1 Teaspoonful (large) Flour
- 3 yolks of eggs - beaten
- 1 Juice of one Lemon

Cook Butter & Flour together for 2 minutes
stirring - take off the fire - put in the
yolks of 3 eggs - add Lemon-juice pepper
and salt - beat the yolks before adding
It is better made in a Farina Kettle.

A gill of Vinegar made same instead of Lemon
The milk eggs are cooked but do not boil - 1900 -

- 1 oz flour
 1/2 oz butter
 3/4 pt of brown stock
 3 Tablespoons chopped onion
 pepper and salt - melt the butter
 put onion in and allow it to brown
 stirring to prevent it burning - add
 flour, stock and seasoning -

Mamma - 1900

Boiled Salad Dressing

3 eggs -

No 1 -

- 1 Tablespoon each sugar, oil and salt
 1 Tablespoon mustard. scant
 1 cup of milk and 1-1/2 of vinegar
 Mix oil salt mustard & sugar in bowl.
 add eggs - then add vinegar & lastly milk
 Place bowl in basin boiling water & stir till it thickens
 like soft custard - will keep two weeks if
 bottled tightly and kept in a cool place

Mrs Parloe - 1905.

4 cups bread

2 " Suet

2 " Sugar

2 " Raisins

2 " Currants

6 Eggs -

1 Teaspoon Mace

1 " Cinnamon

1/2 " cloves

1 " Mixed spice

1 wine glass Brandy

- Citron if you like -

- A pinch of salt

Crust or crusts of bread are better than
 white bread - This is to be crushed and
 scalded - then pressed dry through a
 sieve of Muslin

1879

- ~~1/2 lb Flour
1/2 " Bread crumbs
1 " Suet
1 lb Raisins
1 " Currants
1/2 " Sugar
1/4 " candied peel
1 " rind of Lemon grated
1/2 " Nutmeg
1/4 oz mixed spice
1/4 teaspoon salt
8 Eggs
2 glasses Brandy~~

Boil six hours

Ship Aton

- 1/2 packet Gelatine dissolved in
 1/2 pint of water
 1 lb white sugar
 4 Lemons juice only
 2 Eggs whites only - beaten very light and
 spongy put into a mould and covered
 with custard or cream.

Sutherland Baking

Take the weight of eggs in sugar, butter
 and flour - whisk eggs ten minutes add
 sugar by degrees - then flour - then butter
 in small portions, It should be liquidified
 by putting in a well warmed saucepan
 and shaken around until dissolved
 - pour the mixture into well buttered cups
 and bake from 20 to 25 minutes -
 ease with Wine sauce -

Cottage Pudding -

93

1 tea cup sugar

1/2 " " Butter

1 " " Milk

1 egg -

1 pint flour into which stir 3 teaspoons
of Baking Powder
a little buttermilk.

Put the Butter, sugar and egg together
until light add Milk & Buttermilk, then
the flour - Bake & serve hot with
some sauce -

Golden Pudding

1/4 lb Bread crumbs

" " Suet

" " Mace & nutmeg

" " Brown sugar

2 eggs - beat well together and boil in milk
for 2 1/2 hours

94 Ginger-Bread Pudding

1/2 lb Suet

1 " Flour

1/2 cup Sugar

2 " Molasses

3 Eggs

A little Soda in Milk

Ginger and Spice to taste, add a pinch of Salt

Mix dry ingredients first

Bake 3 or 4 hours -

Half this quantity is enough - 3 hours

1884

Baked Pudding without Eggs

3 cups flour

1 " Suet

1 " Milk

1 " Molasses - A little Ginger

1 Spoonful Soda - 2 Teaspoons Cream of Tartar

Bake 3 hours -

1860

Tapioca Pudding

95

Boil the 1 teaspoonful of Tapioca all night in 1 quart water

Peel & core 6 apples -

Stew until quite tender - lay in a deep dish, add sugar and lemon to the Tapioca - pour it over the apples, Bake until it becomes a jelly - to be eaten cold with sugar and cream

1884.

Sauce for Plum Pudding

Whisk the yolks of 2 eggs, with

2 oz of sugar with

1 wine glass of sherry - in a steupan over the fire until thick and frothy, and pour around plum pudding on serving -

1 qt Breadcrumbs
 1 qt Milk
 2 Eggs whites only
 4 yolks of four eggs
 butter the size of an egg
 flavor to taste and take -
 Meringue

1/2 cup Sugar
 2 eggs whites only - Cook till
 and Brown in quick oven

Apr Street 1880

Cover Lucern Pudding with Strawberry Jam

31
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A WHITE felt hat which is required to do duty for a second season may be easily cleaned with powdered magnesia. Make a paste of it with cold water and lay over the soiled parts. When quite dry brush it off with a clean brush.

STALE cake can be made into a dainty pudding, and any sort of cake can be utilized. Roll out enough to make two teacupfuls of crumbs, put them in a basin, add just half the quantity of dry flour, dry and picked currants, sultanas, or stoned and quartered raisins, spices to taste, and a teaspoonful each of bicarbonate of soda and salt. Mix in a cup of milk, or a little more if the ingredients appear dry, and a couple of tablespoonfuls of golden syrup or treacle. Pour into a buttered basin, cover and steam for an hour and a half. Serve with sweet sauce, flavoured with syrup.

Cup Baking

97

- 4 Eggs - Then slightly in sugar and flour
 - half their weight in butter
 - 3 Tablespoons Milk
 - 2 Teaspoons Baking Powder
- pour in small cups well buttered
and Bake 20 Minutes

Baking Sauce - Hot -

- 1 cup pulverized sugar
- 2 eggs

Flavor with Vanilla or Mints to taste.

Break the eggs without breaking on sugar or
beat till white and foaming

Place the bowl on boiling Kettle and
beat for five minutes
Serve Hot

Memos 1898 -

Carrack Pudding

Fill quart bowl with carracks - turn out
 and line the bowl with thin bread
 allow $\frac{1}{4}$ lb sugar to $\frac{1}{2}$ - 1 lb fruit -
 put in saucypan with 1 wine glass
 of water and boil up once - take one
 1 cup of this and pour in bread lined
 bowl then layer of bread alternately
 until the bowl is full - cover top with
 layer of bread and press a plate upside
 down upon it - put heavy weight on top
 and let it stand all night -
 Turn out and serve with sugar & cream
 if desired -

W. Mackee -

Plum Pudding -

99

$\frac{3}{4}$ lb fine Suet

$\frac{3}{4}$ lb bread crumbs

$\frac{1}{4}$ " flour

7 eggs

$1\frac{1}{2}$ lb raisins

$\frac{1}{2}$ " currants

1 tea cup Sugar

2 tablespoons Molasses

1 dessertspoon ground ginger

$\frac{1}{4}$ lb candied citron

pinch of salt - Beat the eggs well

add tinspoon of Brandy

add sufficient milk to moisten the

pudding in buttered mould and boil

for six hours

This pudding is greatly improved by
serving it with scalded cream

J. W. Peake

1896

Venetian Pudding

Make a good Custard and add
sufficient Singsles (or Citatone)
to stiffen it, add some preserved
peach & cherries in layers - boil a
few raisins and stalk round the
mould and put a few through the
pudding - put in mould and
set in Ice to harden sufficiently
to turn out of the mould.

Wth Conrad
Frostburn

Russelrode Pudding
In great mould —

161

Take a pint of good custard and
whip a pint of cream
Flavor with Brandy and Roseau
When putting in mould add juice
of lemon, preserved ginger in layers
to be frozen so Ice cream very
little is needed

W^o Conrad
Woodburn

2 Large Apples

1 Small Lemon

$\frac{1}{4}$ lb grated Bread

$\frac{1}{4}$ lb Sugar

$\frac{1}{2}$ pt Milk

3 Eggs.

a little Nutmeg.

Bake or boil Apples and take the pulp out of them -

Boil the Milk and pour over bread crumbs to soak 10 minutes - add to

them the yolks of eggs one by one, the grated rind and juice of Lemon - the Apple & Nutmeg. Beat whites very stiff and add last

Butter plain for filling thick or mould dust it over with fine bread crumbs, shaking out all superfluous crumbs - pour in the pudding and bake $\frac{3}{4}$ of an hour Turn out and serve with syrup. Served

Raspberry Syrup -

103

- 5 oz Citric Acid - dissolve in
2 qts cold water - pour thro sieve
12 qts Raspberries - and stand for 24 hours
Strain - and into every pint of juice put
1/2 lb Sugar
3 Stir three times a day until the sugar
is all dissolved - Put into bottles
and cover with Muslin - tie down
kegs use corks -

1895.

Raspberry Sauce -

- 1 Tablespoon Raspberry Jam
1 " Sugar
1/2 pt Water
1 Teaspoon Lemon Juice
put Jam Sugar & Water in Saucepan
Boil fast 8 Minutes
Stir in, add Lemon Juice - serve

Glasgow School Cookery -

Pine Apple Pudding

$\frac{1}{4}$ lb Tinned Pineapple

$\frac{1}{4}$ lb Flour

$\frac{1}{4}$ lb Butter

$\frac{1}{4}$ lb Sugar

$\frac{1}{2}$ pt Milk

3 eggs -

2 Teaspoonful Tablespoons of the Syrup

1 Teaspoonful Vanilla

- Put sugar, butter and milk in saucepan
to boil - remove from fire and stir in
the flour - replace saucepan on fire
and boil for 5 minutes till it becomes
a thick paste - remove from fire and
add yolks of eggs one by one stirring well
Cut Pineapple into dice and add to the
syrup and vanilla - Whip whites of eggs
to snow, and add last gently - pour into
buttered moulds dusted with sugar - cover with
buttered paper & steam 1 hour. The mould
should be only $\frac{3}{4}$ parts full -

Syrup Sauce
for
Pineapple Pudding

- 2 tablespoons pineapple Syrup
 1 Teaspoon Water
 1 Tablespoon Sugar
 Ess Vanilla to taste
 1 Dessertspoon Corn flour
 Mix and stir over fire until it boils
 Serve around pudding —

Cheese cakes -

- $\frac{1}{2}$ lb flour
 3 oz butter
 1 oz sugar — 2 eggs
 1 Teaspoon Ess Lemon
 $\frac{1}{2}$ Teaspoon Baking powder
 butter & line 12 small patty pans with
 puff paste, put butter & sugar in a
 basin & beat to cream — add the Eggs and
 beat thoroughly — then add flour, baking powder
 & essence — beat well — put small spoonful in
 each pan and bake 15 minutes

Cabinet Pudding

To make Cabinet Pudding, fill a mould with pieces of stale cake or rice bread or bismark - garnish the bottom of the mould with bits of citron, Currants or raisins - after you have filled the mould two-thirds full with these, cake and citron cover with ordinary raw custard made by beating 4 - four Eggs together with four (4) table-spoonful of sugar and adding carefully 1 she gush of Milk - Allow the mixture to stand in the mould for five (5) minutes then put on the lid and place in a steamer or a boiler containing a small amount of water, and cook continuously for one (1) hour serve hot with pudding sauce.

Celia's Home Journal

Aug 4th 1896.

- 4 Break four ounces of Macaroni into
 2 inch lengths - throw into a kettle of rapidly
 20 boiling water, boil twenty minutes, drain
 15. cover with cold water and soak 15 min:
 Put a layer of this into a baking dish
 then a sprinkling of grated cheese
 another layer of Macaroni, & so on until
 the dish is full, leaving the last layer cheese
 1 Put a tablespoon of butter, and one of
 1 flour into a saucepan - mix and
 4pt add half a pint of milk, stir till boiling
 Pour this over the Macaroni, dust the
 top with stale breadcrumbs and
 20 Bake in a moderate oven 20 minutes

Ladies' Home Journal
 Aug 4th 1898

Butter Pudding
Steamed

109

Break two (2) eggs in a basin - Stir in gradually a pint of milk -
 $\frac{1}{4}$ lb of flour and a pinch of salt
The mixture must not be too thin, a little thicker than cream - Butter a mould or basin and proceed as above
Put on the lid and stand in boiling water half the depth of the mould and boil for one (1) hour

Lady's Pictorial

Claret Cup
One gallon

2 quarts Bordeaux
 $\frac{1}{2}$ pint Brandy & x r
 $\frac{1}{2}$ lb Sugar
Juice 6 Lemons
3 bottles Soda Water
add Pineapple

V H. Woolrich
July 1904

Wayside Inn

Macaroni and cheese

1/4 lb Macaroni

1 pt Milk

2 oz cheese

1/2 oz butter.

Bread crumbs - pepper - salt & Cayenne

Take a saucepan of boiling water, put the Macaroni into it with a little salt and

10 boil for 10 minutes, and drain off water

Put the Macaroni back into the saucepan add the milk, and boil till tender -

Butter a dish - and put alternately a layer of Macaroni and a layer of grated cheese, sprinkle with pepper, salt, and a little Cayenne -

sprinkle a few bread crumbs on the top and add the butter in small pieces

Brown in moderate heat -

Glaspow school of Cookery -

Caramel Pudding

111

To make Caramel pudding, put one

- 1 pint of Milk in a double boiler
- $\frac{1}{2}$ pint half a cup of Sugar as for
Caramel custard, when melted add
- 4 four tablespoons of boiling water, allow
the mixture to boil for a moment, and
add it to the Milk - Take from the
fire and add a Teaspoonful of Vanilla
When cool - not cold - Stir in
exactly four eggs thoroughly beaten
- 2 with two tablespoonsful of Sugar
pour the mixture into a mould, stand
in a pan of boiling water, and bake
in the oven until jelly like -
stand aside in the mould until cold
serve plain or with whipped cream

Home Journal

October 1898

Caramel Custards

To make little Caramel Custards
put half a cup of Sugar into an
iron saucepan and stir over the
fire until a golden brown and Ketch
pour into six custard cups and
troil the cups that they may be lined
with the Caramel - Beat three

- 3 Eggs without separating, add three
tablespoonful of granulated Sugar
 $1\frac{1}{2}$ cups and a half of Milk and mix
thoroughly - Fill the custard cups
Stand in a baking pan of boiling water
Bake in a moderate oven from 15 to 20
15 to 20 minutes until the Custards
are solid and jilly like - Turn each
into an individual dish - They must
be turned from the cups while hot
but served cold

Home Journal
8th 1898

Gooseberry Fool -

113

To make a Gooseberry Fool, top and

1. Item one quart of ripe gooseberries
1. stew them for ten - 15 - minutes with
1. one pint of water and a cupful of
1. sugar - press through the sieve
4. and add a table-spoonful of butter
4. and the beaten yolks of four eggs -

Turn at once into a glass dish

If this is made on Saturday to be used

on Sunday the whites of the eggs

may be beaten on Sunday morning

when forming a cold foam table-spoons

of powdered sugar and beat until

stiff and dry - Heap over the

top and serve at once

Home Journal

October 7th 1898.

Guard's Pudding

- 3 oz Bread crumbs.
 2 oz Butter
 3 oz fine loaf sugar
 3 Eggs
 2 Tablespoons of preserved Strawberry Juice
 1 Teaspoon Soda-Carb:
 Steam two (2) hours.
 Sauce for same
 1 Tablespoon Strawberry Juice
 a little Butter and Sugar - a little water
 boil together and strain.

W^{ro} Henry -

South Park St. Jan'y/99.

Stella Baking

115

- $\frac{1}{4}$ lb Flour
 $\frac{1}{4}$ " Butter
 $\frac{1}{4}$ " Sugar 2oz candied peel -
 $\frac{1}{2}$ rind of lemon peel grated
 1 measure of Sherry
 - thick cherries - Angelica -
 cream-sugar & butter - mix with yolks of
 3 eggs - beat until well mixed -
 add flour, peel, and lastly
 $\frac{1}{4}$ pint of milk, wine and the whites of
 3 eggs beaten to a stiff froth -
 Take rather a plain mould butter well
 and arrange cherries cut in half, a Angelica
 in strips - Turn the mixture into mould
 cover with buttered paper and steam
 2 hours - If lance is desired use the following
 $\frac{1}{2}$ oz Boil $\frac{1}{2}$ oz sugar in a tablespoon of water
 add a large tablespoon of Orange Marmalade
 a teaspoonful of lemon juice & a gill of wine
 boil together Steam and pour around the pudding
 May - 1900

Wild Rabbit

Grate 1 lb of soft American Cheese
Put this in a saucepan with

$\frac{1}{2}$ teaspoon of salt

1 teaspoonful Worcester sauce

a dash of pepper

2 Eggs beaten very light with

2 Tablespoonful of milk

Stir until the cheese is melted

Pour over slices of hot buttered toast

and serve immediately

Ladies Journal 1900.

Queen Rob Breading 117.

$\frac{3}{4}$ oz of Cox's Gelatine

$\frac{1}{2}$ pt Mustard

$\frac{1}{4}$ pt Cherry

2 oz Sugar

$\frac{1}{4}$ lb Macarons

2 oz - Batispas

Apricot Jam

Fill a mould with alternate layers of Macarons and Batispas, with a little Jam between them - saturate with the Cherry - Soak the Gelatine in sufficient water to cover - dissolve over the fire -

Strain into the Mustard, add the sugar - and pour into the mould

Mixture for oyster Patties.

3 dozen oysters

1 1/2 oz butter

1 oz flour

Liquor of oysters and enough cream
to make large half (1/2 pt) pint
Bring oysters to boil in their own
liquor. Put in sauce a bay leaf
or squeeze of lemon juice

Melt butter on fire put in flour - a
little cayenne pepper and salt

Cook two (2) minutes - put in oysters

put up on hot - 2 to each patty.

cut paste 1 inch thick for bottom

then cut oval or round rings, & when baked
stick together with white of egg - & fill -

cut patties 1/2 as large again as soon as done
when cooked.

B. C. Brown
1904 -

How to Make Clear Soup - 119

Stock is made from lean Meat and Bones in the proportion of one lb of Meat to $3/4$ of a pound of bone
long slow cooking is the necessary thing
All bones from roasts, steaks and the Carcasses of poultry should be used once or twice a week.

Crack the bones, put in the bottom of the pot
Cut Meat in small bits - & put on top of the bones - cover with cold water - one (1) qt of water to half ($1/2$) lb of Meat and its proportion of bone.

Bring quickly to the boiling point - and skim
An ordinary skin of beef requires 5 qts water
Bring to boiling - then push the kettle back
where it will simmer at 180 Fahrenheit for 5 - five hours -

Look closely from beginning to end - if boiled
fat it will be cloudy -

How to make clear soup

- If it falls below simmering it will be greasy and will not thicken when cold
- 1 Hour before the stock is finished add
- 1 Onion stuck with 12 whole cloves
- 2 Bay leaves -
- 1 Small carrot chopped fine
- 1 level teaspoon of celery seed
- 1 teaspoon of whole pepper corns
- 1 tablespoonful of salt

At the end of the cooking - strain and stand aside to cool - when cold remove the fat and it will be ready for use - Will keep a week in winter, and three or four days in summer - from it almost all clear soups are made -

Ladies' Home Journal

Jan'y 1904 -

Find another recipe for Consomme at page 173 -

Corn soup -

121

- 1 can of Corn.
 - 1 Tablespoon grated onion.
 - 1 Bay leaf
 - 1 Teaspoon salt
 - 1 quart of Milk
 - 1 salt spoon pepper - white
- put all in a double boiler
kne together 2-Tablespoons of butter
and 3- of flour

Add to the hot mixture - stir constant
ly until the water boils in the outer
boiler - press through a colander
wheat and serve with croutons -

Delia's Home Journal.
January 1904.

Clam Chowder

- 1 qt Solid Clams. Remove pieces of Shell
strain the liquor through a cloth
separate the hard from the soft
part of the clam & cut the hard
part with a chopping knife, or through
a meat chopper
- 2 lbs Cut a two inch cube of salt pork
in thin slices, and cut in small squares
fry crisp, add small liquid onion, shall
skin and fry till yellow - Strain
the fat into canyons - Slice enough
potatoes to make one quart, boil
1 hour in cold water parboil 5 Min.
& drain - put potatoes & clams
2 cups of boiling water, cook 10 minutes
4 cups of milk - $\frac{1}{4}$ cup each flour & butter
season highly with salt & pepper & cook 10 min
add clams & cook 3 or 4 minutes & pour
over split crackers & serve at once -

Oyster Cocktail

123

For each cocktail put into each glass

- 1/2 Tablespoonful Tomato catsup
- 1 Teaspoonful Worcester sauce
- 3 Drops Tabasco sauce and
- 5 Small oysters —

Serve very cold. — To serve them at their best, each cocktail must be prepared individually. Serve in glass Sherbet cups if the cocktail glasses are not at hand

1904.

Cooked Salad Dressing No 2.

- For each yolk of egg allow
 2 table spoonful of water
 1 " " Vinegar
 1/4 Teaspoonful of salt
 A dash of Cayenne or white pepper
 1 Table spoonful of butter

Beat the yolk add the water and seasoning - turn this into a double boiler add the vinegar & stir it over the fire - as it begins to cook lift it from the hot water that it may thicken more slowly and smoothly. When they think remove from the fire add the butter stir until it is absorbed then set aside for when cold adding to it an equal quantity of whipped cream.

J. Emily Wood
 July 27th, 1906.

Boiled Batter Pudding

125

$\frac{1}{4}$ lb of flour
 1 pt milk
 1 oz butter
 2 " sugar
 2 eggs
 - salt.

Mix the flour to a paste with a little milk - boil remainder of milk & stir it well with the flour

Beat butter & sugar to a cream & add them to the batter - then beat in the eggs & a pinch of salt

Roll butter a pudding basin pour in mixture cover with dots or buttered

$\frac{1}{2}$ paper & steam for one hour or half
 cover with paper

Family Record
 July 27th 1906.

Claret Cup
The Galton Punch

- 2 qts Bordeaux Claret
- 1/2 pt xxx Brandy
- 1/2 lb Sugar
- 6 Lemons - Juice
- 3 Bottles Soda Water

Serve with Pine Apple
 Fernon & Woolrich
 Wayside Inn Sept 1904 -

Salmonio Stead.

127

- 2oz butter
 $\frac{1}{2}$ lb Beef Steak
1 onion - small
1 egg
1 teaspoon flour
1 small lemon
 $\frac{1}{2}$ pt cold water

Brown sliced onion in the butter
put in meat - cut up finely & brown
well - sprinkle in the flour
and brown - gradually add water
When gravy boils return meat to the
pan, add lemon - thinly sliced
the hard boiled yolk of egg &
simmer gently for an hour
decorate with rings of white of
egg - after dipping in cold
water

Sept 1906.

Filled Cake

- 2 eggs - beaten with
1 cup sugar
1 cup flour
 $1\frac{1}{2}$ Teaspoonful - Leaping
of Baking powder
 $\frac{1}{2}$ cup boiling water or more if
necessary.
Flavor with Lemon Bake in hot oven
1906.

Three Minute Cake.

129

Put into a Bowl.

- $\frac{1}{3}$ of a cup Soft Butter
- $\frac{1}{3}$ " cups Brown Sugar
- 2 eggs
- $\frac{1}{2}$ cup Milk
- $\frac{1}{3}$ cups Flour
- 2 Teaspoons Baking Powder
- $\frac{1}{2}$ " Cinnamon
- $\frac{1}{2}$ " Nutmeg
- $\frac{1}{2}$ lb Stoned Dates cut small or

the same of stoned Raisins

Stir together for three (3) minutes

Bake in a pan forty (40) minutes

This makes delicious little patty cakes

If ingredients are added separately the
cake is a failure -

W^{ms} Eddy's book.

Kate Dasher

Jan'y 7th - 1907

130
Ginger head pudding -
(steamed)

- 1 cup flour -
- 1 cup m. rice
- 1 cup raisins (if preferred -
well floured)
- 1 egg -
- 1 scant-tesp on baking soda -
- 1 heaping tsp on ginger
- 1/2 tsp on allspice -

To be steamed for 1 1/2 hours -

(Kessie (Japan))

Cheese Pudding -

- 1 heaping cup grated cheese -
- 1 cup bread crumbs
- 1 cup milk -
- 1 egg - a pinch of salt -

To be baked 20 minutes -

(B. (-))

Pally Lunch

- $1\frac{1}{2}$ cups flour -
- $1\frac{1}{2}$ tablespoons butter -
- 1 egg -
- 1 teaspoon baking ~~soda~~ (powder)?
- Milk enough to make a batter -

Boil one large lobster & remove meat from shell - cut in small pieces
 Keep the coral, wash and put in a pan in cool oven to dry out
 place over the fire one C cup of thin cream or white stock - stir in two tablespoons of flour and two of butter rubbed smooth one quarter teaspoon of salt - Paprika to season and half a teaspoon of curry powder
 When the sauce is smooth and thick add the lobster meat then remove from the fire and place in a pan of boiling water (double boiler) Now stir in the beaten yolks of two eggs - mixed with quarter of tea cup of thin cream and stir till the mixture thickens - two or three tablespoons full of Madeira or Sherry wine may be added just before serving -

Montreal Star

Sept 1904

Abster Soup

133

Select a two pound (2 lbs) Abster tail & remove the meat - put all the tough parts with the bones of the body into a pint of water and cook 20 minutes adding more boiling water as it boils away - Dry out the coral in a cool oven

Boil one quart of milk with two tablespoons of flour - Blend with one tablespoon of butter - let it cook ten minutes add the broth strained from meat & bones and stir in pepper & salt to taste or season broth before adding the milk

Stir in enough of the dried coral through a strainer to give a pink tinge to the soup - Arrange dried Abster also the green fat in a soup tureen pour soup over & add a few croutons

Montreal Star

Sept 28th 1917.

African Pudding

1/4 pint. stale bread crumbs rolled
and sifted

1 pt milk

yellrs of 2 eggs and 1 whole egg - beaten
with 2 tablespoonful of sugar

1 Teaspoon Vanilla

1 oz sweetened Chocolate melted over hot water

Bake in moderate oven till firm in center

Beat whites of two eggs until stiff with

2 Tablespoonful sugar add one half

spoonful Lemon juice & spread roughly

over pudding - return to slow oven to

become firm & slightly browned

garnish with sliced Bananas & almonds

Ernest Globe Jr.

March 12, 1908

Apple pudding -

- Fill bowl with stewed apple -
- ✓ In paste take
- 1 cup flour -
- 1 heaping dessert spoon butter - 1/2 heaping
- 1/2 cup flour -
- 2 teaspoons baking powder -
- pinch of salt - (Bessie)

Sea biscuits -

- 3 cups flour -
- 3 teaspoons baking powder -
- 1/2 cup - 1/2 heaping spoon butter - 1/2
- pinch of salt -
- more than 1 cup of milk - more
- 1/2 cup - 1/2 heaping take -
- (Bessie)

1.36 Honeycomb finger head pudding -

1 cup flour -

1 " Maida

1 heaping teaspoon baking soda

1/4 cup brown sugar -

1 cup milk -

1/2 cup butter (scant -)

a little ginger -

Beat 3 eggs very light - & put in
last of all -

Bake about 3/4 hour in slow oven -

(Vet. Room)

137

Key sauce Dressing -
(Vat House)

- 3 Eggs -
2 Tablespoon sugar or less if preferred
beat together very light -
1/4 teaspoon pepper (1 pint - milk)
1/2 teaspoon salt - added last
1 Tablespoon butter
1 Dessertspoon Dry Mustard
Mixed with a little water }
~~1/2~~ cup vinegar $\frac{1}{2}$
Cook same as Custard -

Corn meal pancakes -

- 1/2 cup corn meal, boiled for 5-10 minutes
in water (salted)
1/2 cup flour - 1 egg -
Dessertspoon baking powder -
Milk to make batter - add to other
but - to try a little

Ginger Ginger

For each pound of apples peeled - cored
and quartered allow

$\frac{3}{4}$ lb of sugar -

$\frac{1}{2}$ oz of whole well Brined Ginger

Place prepared fruit, sugar & ginger
in alternate layers in a stone crock or jar
and let stand covered for two days

Then prepare a ginger tea by pouring boiling
water over additional ginger, covering
closely and steep for twenty four - 24 hours

in the proportion of one cupful water to one
ounce - 1 oz - of ginger for each three pounds

of fruit - Add a pinch of Cayenne pepper
Strain the ginger, and put with fruit

in a granite pan and boil gently till the
apples are clear - Before the apples
are quite done add the juice and

Thinly pared rind of a Lemon -

See next page

Mock Orange -

139

put in jars while hot -
Apples prepared in this way make
a delicious accessory when served
with ice cream

Delineator Sept. 1909.

Roy Johnson

Lamson Cheese

To every lb of Lamsons freed from stones
allow one pound of sugar

Simmer for one hour stirring often
With a wooden spoon press through
a coarse sieve and return to pan
with equal parts of sugar and
simmer slowly for two hours

Strain thoroughly and boil briskly
for thirty - 30 - minutes or until
it adheres in a solid mass to the spoon -
some of the stones should be crushed
and the kernels cooked with the fruit

delimitator Sept/09

1771
Pickles -

4 lbs green tomatoes

Slice & put layers of salt - one night -
& a little vinegar if liked -

In the morning drain off water & chop
with 3 lbs chopped apples -

1 or 2 lbs stoned raisins -

3 pints of vinegar put in a ^{tin} bowl with
1 lb brown sugar

1 of each of whole pepper, allspice
cinnamon & cloves -

These spices must be tied in a muslin
bag & removed when pickle is done

~~Add all together~~ add tomatoes
apples & raisins & boil 2 hours -

Then mixed spices 1/4 lb -

See Book -

Calculae for Weights & Measures

- 1 Cupful is half a pint
- 1 Cupful of Flour weighs 4 ounces & measures 16 level Tablespoons -
- 1 Cupful of Butter weighs 8 ounces & is ~~or~~ 16 level Tablespoons -
- Sugar is the same as Butter -
- 10 Medium sized eggs weigh 1 lb -
- 1 Tablespoon is an oz of common liquid
- 1 level Tablespoon of Flour is $\frac{1}{4}$ (One Quarter) of an oz -
- 1 Tablespoon of Sugar is half an oz -
- 1 " " Butter is half an oz -
- 1 Dessert Spoon is a half Tablespoon -

Old fashioned sponge cake -
 10 eggs - their weight - is practical sugar
 & half their weight - is Flour is a
 perfect recipe - easily digested -
 In making sponge cake the best results

are obtained by beating the yolks
 sugar, and a piece of leaf a lemon for
 10 minutes - Fold in the whites. Then
 mix in carefully the sifted flour -
 A wire egg beater is best for all the mixing
 as well as the beating - Sponge cake
 requires a quick run -

Muffins -

1 Cupful (a half pint) of liquid
 milk or water - 1 Cupful & a half of
 flour or meal; two eggs (2) & 2 level
 teaspoons of baking powder will make
 12 Muffins -

Mutton Pudding

- 1 pint of Bread Crumbs
- 1 qt Milk
- 2 Eggs
- 1/2 Teaspoonful of salt
- 1/2 " " ground cinnamon
- 3 Table Spoonful of egg
- 3 " " grated chocolate

Thin Bread, Milk, cinnamon & Chocolate
in a bowl & soak for two hours

Beat the eggs, add all the ingredients together
& bake in a slow oven - forty-40- minutes

Cream Sauce for pudding -

- 1 egg
- 3/4 cup of Milk
- 2 Table spoons of sugar
- 3/4 cup of water
- 1 Tea Spoon ful of butter - cook until
creamy and add (when cool) 1/2 Teaspoon
Vanilla & a little salt

Sena Shreeff

Recipe for Macaroni pie -

- 2 tablespoons butter - (Melt in cup -
- 2 eggs - beaten separately -
- 1 cup flour (sifted)
- 1/2 " sugar
- 1/2 " milk -
- 1 teaspoon baking powder -
- Season to taste -

Tomato Jelly.

- 1 can Tomatoes
- 1 teaspoonful of cinnamon
- 1 " cloves - 1 small onion
- 2 tablespoons vinegar & stem stalks
- Dissolve 1 Teaspoon of Gelatine in 1/2 cup cold water - Pass contents through sieve to remove seeds & add the Gelatine - pour in mould & set on Ice - when cold turn out on platter & garnish with lettuce leaves - pour Mayonnaise dressing over if desired - very nice with cold meat -

"Globe" of April 5th 1911

Pudding Sauce -
 Mr. Shatt.

Half a cup of White sugar
 and equal piece of Butter
 Half a cup of Cherry -
 Boil & serve

Pumpkin for pie -
 1 1/2 cup pumpkin steamed & mashed
 1 " Milk
 1/2 " sugar -
 1 teaspoon sugar
 1 " cinnamon
 1 egg -
 a little salt -

Clam Broth -

147

Wash thoroughly six (6) large clams in the shell - put them in a Kettle with 1 cupful of water - bring to boil and keep it boiling one (1) minute - the shells open - the water takes up the proper quantity of juice & the Broth is ready to pour off and serve hot - add a little butter and salt to taste, also a teaspoonful of fine cracker crumbs.

Miss Graham - July 1912

Doughnuts -

Miss - 1912.

6 (six)	tablespoons	melted butter	
8	"	sugar	8
1/2	cup	milk	
1/2	teaspoon	soda	
3		eggs	3
enough flour		to roll out	about 4 or 5 cups
cinnamon		to taste	

Omelet -

3 eggs - beaten separately -
 2 level teaspoons of home prepared
 mixt $3/4$ cup of milk.

Beat yolks well, season with
 pepper & salt - & beat in some
 of milk -

Get frying pan & put in a
 piece of butter, half the size of an
 egg -

Put the well beaten whites into
 the mixture of yolks & the
 all mix into the frying pan -

When cooked on under side put out
 over for few minutes to brown -
 to fold & serve - all over -

My jelly pudding -

- 2 cups Juice -
- 1/2 teaspoon salt - -
- 3 teaspoons Salting powder -
- 3 teaspoons Metic
- 1 Cup Milk

1/2 lb cherries - stone & or Juice -
 Mix Juice, salt & Salting powder, put into it
 finely, the Metic, & mix to a stiff paste
 with the milk.

Pre out - paste in an oblong shape to the
 thickness of a quarter inch - Lay stone
 cherries or Juice over surface of paste & drag
 a little fine lightly over - Blend & send with
 water & roll. If to be boiled, lay in steamed
 cloth & boil 1 1/2 hours - If to be steamed
 it will take longer. (Sauce)

Blend 1 Tablespoon of Metic with 1 tea
 spoon of corn starch, add 3/4 cup of cherry
 juice, 1/4 cup boiling water, 2 Tablespoon
 of sugar - Stir & boil for 5 minutes -

150

In cleaning silver

$\frac{1}{2}$ lb Castile Soap - melted -
 1 oz Ammonia
 1 oz Olive oil
 $\frac{1}{2}$ Teaspoon Alcohol
 Mix well and add
 5 lbs (five) of whiting or soap stone powder
 apply with a damp flannel cloth
 and polish with chamois -
 1905 -

Ice biscuits (our mix.)

1 quart flour -
 1 teaspoon baking soda -
 1 " salt -
 1 teaspoon butter
 Run our mix to make thin dough -
 Lift soda & salt - wet flour two or
 3 times - to be certain soda is well
 mixed in - Bake about $\frac{1}{2}$ hour -

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- 27 Sponge cake with Potato flour

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2 eggs	Flour
1	eggs
1	B Powder
1 egg	Sugar
a Tablespoonful	Milk

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109 Claret Cup

Maple Inn

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Use for the gall: of soup -

- 4 lbs Beef - from the under part of round
 4 lbs Chuck of beef
 5 lbs one foot of 5 lbs weight
 6 qts cold water - one (1) large onion -
 4 tablespoons each chopped carrots turnip & celery
 2 sprigs each parsley - Thyme & Summer Savory
 3 Bay leaves - 2 one (1) leaf of Sage
 all these herbs must be tied in Muslin
 40 peppercorn - 3 inch piece of cinnamon
 a tiny bit of mace - 10 allspice
 2 level tablespoons of salt - whites of 2 eggs -
 4 " of butter -

Put the Beef & beef in small pieces

1/2 hour they over a hot fire for half an hour

6 qts stirring often - Add six qts water

and let all heat slowly to boiling point

Skim carefully & set the pot back where

it will only bubble all the while in very part

Consomme -

cook for 3 (three) hours & then add the
 fowl - first cleaned thoroughly.
 When all has boiled five (5) hours ^{put} add the
 Butter, Onions (chopped) & chopped Vegetables
 into a frying pan and cook gently half an hour
 then turn these ingredients into the Kettle (or pot)
 adding also the spice herbs & salt and cook for
 one (1) hour and a half longer - When the
 fowl has been cooked for two (2) hours & a half
 see if it is not tender enough to take up -
 as it need be cooked in the soup - only long
 enough to be tender - In that time it will
 impart a good flavor to the stock.

After the soup has simmered for 6 hours &
 a half (6 1/2) put it through a sieve and
 set away in a crock to cool - In the morning
 there will be a jelly from which every particle
 of fat must be removed.

Put the jelly into the soup pot with the
 Whites of the Eggs well beaten & beat slowly

Consomme —

175

To boiling point. The instant the stock begins to boil, set back where it will just keep at boiling point for half an hour (1/2 hour) strain through a napkin or Canton flannel when it should be as clear as amber & of the same color —

To Make Floating Custard —

3 or 4 yolks of eggs raw & mix them up with a spoonful of the Consomme — pour into a buttered soup plate & steam for ten minutes by setting the plate over a saucepan of boiling water — the plate need not be covered. Cut the Custard into strips half an inch wide and then into diamond shapes — Drop four or five into each soup plate as it is being served or push into the tureen with the soup —

Dr B. Henry — 1900.

Copied from Professor — Dec 1892.

To clean badly tarnished brass -
 dissolve a bit of common soap in
 a little ammonia & apply with a brush
 or soft rag - polish with Chamber's Skin-
 Lather American

Liniment

White Oil -

1 Raw egg well beaten -

$\frac{1}{2}$ pt Vinegar

1 oz Spirits of Turpentine

$\frac{1}{2}$ oz Camphor

$\frac{1}{4}$ oz Spirits of Wine

Shake well for ten minutes -

In half an hour it will be ready for use -
 rub well on parts affected -

good for sprains - bruises & chilblains, if
 the latter are not broken

Sept 1906.

Baking powder -

177

Mix by sifting several times a pound
of cream of tartar, half a pound of
baking soda & a pound of corn starch
This makes two & a half pounds of
purest baking powder at a little more
cost - than cost of one pound of the
best on the market -

1 lb cream of tartar
1/2 lb baking soda
1 lb corn starch -

HOW TO REMOVE STAINS.

Varnish and paint.—If the stain is on a coarse fabric, dissolve by saturating with turpentine; use alcohol if on a fine fabric. Sponge with chloroform. If a dark ring is left by the turpentine. Be very careful about using either chloroform or turpentine near fire or artificial light.

Scorch stains.—Wet the scorched place, rub with soap and bleach in the sun.

Ink stains.—Soak in sour milk. If a dark stain remains rinse in a weak solution of chloride of lime.

Hot tea and coffee stains.—Soak the stained fabric in cold water, wring, spread out and pour a few drops of glycerin on each spot; let it stand several hours, then wash with cold water and soap.

Bloodstains.—Soak in cold salt water, then wash in warm water with plenty of soap; afterward boil.

Grease stains.—Saturate the spot thoroughly with kerosene, then put in the washtub.

Iodine stains.—Wash with alcohol, then rinse in soapy water.

Iron rust.—Soak the stain thoroughly with lemon juice; sprinkle with salt, and bleach for several hours in the sun.

Greasy spots.—Hot water and soap generally remove these. If fixed by long standing use ether, chloroform or naphtha. All three of these must be used away from fire or artificial light.

Pitch, wheel grease, tar stains.—Soften the stains with lard, then soak in turpentine; scrape off carefully with a knife all the loose surface dirt; sponge clean with turpentine and tub gently till dry.

Mildew.—Soak in a weak solution of chloride of lime for several hours, rinse in cold water.

Sewine-machine oil stains.—Rub with lard; let stand for several hours, then wash with cold water and soap.

Fruit stains.—Stretch the fabric containing the stain over the mouth of a basin and pour boiling water over the stain. In cold weather fruit spots can frequently be removed by hanging the hanging the garment out of doors over night. If the stain has been fixed by time soak the article in a weak solution of oxalic acid, or hold the spot over the fumes of sulphur.

Soot stains.—Rub the spots with dry cornmeal before sending the clothes to the wash.

Chocolate and cocoa stains.—Wash with soap in tepid water.—Boston Housekeeper.

Aspic jelly can be very simply made by dissolving a small pot of Armour's extract of beef in about a quart of boiling water. Dissolve an ounce packet of gelatine in this, with a little celery salt and some red pepper. Bring to a boil and clear with the white of an egg well whipped (egg shall cloast jelly well also). Add cooking sherry to taste and strain through a flannel jelly bag. This is a quickly made aspic and very good.

SALMON CUTLETS A LA HOLLANDAISE.—Take about three pounds of salmon and shape into cutlets about two inches square. Roll in egg and fine bread crumbs and fry a delicate brown. Serve piled in a dish and smothered in the following sauce.

HOLLANDAISE SAUCE.—Put into a saucepan four tablespoons of white vinegar, two bay leaves, six or eight black peppers crushed. Boil fast until reduced to half the quantity. Remove from the stove and add the raw yolks of three eggs. Stir three ounces of butter in slowly and by degrees. Do not allow to boil or curdle, and serve very hot, but have it thick like mayonnaise. Garnish with parsley.

HALIBUT AND LOBSTER.—Place a good slice of halibut in a steamer with enough milk and water to cover. Stew gently and when finished divide into flakes and serve in any *entrée* dish, with a thick white sauce made of milk thickened with cornflour and butter, with lobster chopped fine through it. Garnish with lobster coral and parsley or truffles cut in slices.

To get a really excellent fillet of beef buy a large sirloin (you can always make use of it afterwards) and cut the fillets out cross wise. Cut about an inch thick and make them about two inches square. Broil in a covered iron broiler, pile mashed potatoes in a deep *entrée* dish, arrange the fillets around the mound, and serve smothered in rich brown gravy with small mushrooms chopped through it.

Take as many sweet breads as required, soak in water one hour and throw them into boiling water to render firm. Stew gently for fifteen minutes, take out and drain carefully. Brush over with egg and bread crumbs and brown in the oven. Serve arranged with tomatoe sauce. Tomatoe sauce is easily made by adding to a quart can of tomatoes about a pint of rich cream, a cup of fine bread crumbs and pepper; salt to taste. Warm in a stew pan.

Yeast

W. Parker

1 Large handful of Hops

2 tablespoons Barley

6 quarts cold water

Boil together five (5) or six (6) hours
cool and add

1 lb. Brown Sugar

1 " flour - smothering out the lumps
put in a crock and keep in a

moderately warm place and stir often
until it begins to ferment - then add

2 lbs Mashed potatoes and a small

quantity of good yeast. - cupfull -
It requires two days to ferment

When boiling the hops and Barley
add boiling water as it boils away.

1878.

180

Furniture Polish

1870

- 1 qt Cold drawn Linseed Oil
1/2 pt spirits of wine
1/2 " Vinegar
2 oz Butter of Antimony
1/2 pt spirits of Turpentine
to be well shaken before using —

Whooping Cough Linctus

- 1/2 oz Sassafras
1/2 oz Oil of Amber
1 oz Olive Oil
a few drops Clove Oil —

To be rubbed on the chest and
spine every night

An excellent Linctus

Furniture Polish

1 pint Linseed Oil - cold drawn

1 " Vinegar

 $\frac{1}{2}$ pint Spirits Wine -

Shake well -

1903 -

$\frac{1}{2}$ lb Butter

$\frac{1}{2}$ - Sugar

$\frac{3}{4}$ - Flour

3 eggs

$\frac{1}{2}$ Cup milk

$\frac{1}{2}$ - Molasses

1 small glass brandy

1 teaspoon ^{B. Soda}

1 lb Raisins

$\frac{1}{2}$ - seedless

spice to taste

- 1 preserved Peaches Apples plums
- 2 Strawberry Syrup - preserved Peaches
- 3 Strawberry Jelly
- 4 Italian Cream Raspberry syrup
- 5 Bavarian cream
- 6 Charlotte Brown
- 7 Pease Jelly
- 8 Orange jelly
- 9 Sarsaparilla pudding
- 10 white cream
- 11 French Tapioca Custard
- 12 Lemon Pie
- 13 Lemon Custard
- 14 Orange Ice
- 15 preserved ginger

~~custard pie~~
Orange Soda - Marmalade - W. W. H. G.

- 17 Orange Marmalade W. W. H. G.
- 18 Orange Custard
- 19 Soda's Spanish Cream 1898
- 20 Gooseberry Jelly
- 21 Coffee Jelly
- 22 Pine Apple Sponge
- 23 Gooseberry fool -
- 24 Pineapple pudding - same for same
- 25 Cheese cakes

Jellied Seal
Oysters a la pauliste
Oyster Sauce
Tomato Jelly
Aspic Jelly
Oyster Stew
Oyster a la Newburg
Oyster Bisque
Oyster Sauce
Fish Pudding Agnes
Mixture for Oyster Patties
Stuffed Hardlock
Kudgore - Soda Bread
Chicken Jelly
Oyster Cocktail 1904
Clam Chowder
Jugged Hare
~~Beef Stew~~
Corn soup
Pea soup without meat
Mushroom for pies
Clam Broth - Mrs G's book

Bread Sauce
Mint Sauce
Sauce for Cold meat
Sauce for Wild Fowl
Sauce for Boiled Fish
Stove Sauce for fish
Cold Water sauce with Coral
Sauce for dishes or soups
Sauce a la maitre
Brown Sauce
Boiled Salad dressing No 1
Cooked " " No 2
Welsh Rarebit
Macaroni & Cheese
Baked Macaroni
Stewed Kidney
Letted meat -
Detonin Stew -
Danson Cheese
Chutney

May be also meaning Hot House

Thermalade -

Wing Gorge -

1 Orange (Sliced -)

1 Lemon -

1 large grape fruit or

2 small - Slice very thin
kind & altogether

To 1 bowl of ^{sliced} fruit - add

2 bowls of cold water & let
stand over night.

In morning boil for 20 minutes
& let stand another night.

In the morning to each bowl
of fruit - add

1 bowl of sugar & boil for
1 1/2 hours.

Chutney.

4 lbs ripe tomatoes
skinned by dipping into hot water

$\frac{1}{2}$ cup cold water
Put these into pot & boil
until soft - (probably about
 $\frac{1}{2}$ hour)

Then add - $2\frac{1}{2}$ lbs Celery
chopped or put through mangle.

1 small cup salt -

$\frac{1}{4}$ teaspoon Cinnamon

$\frac{1}{4}$ teaspoon Cayenne

$\frac{3}{4}$ oz Mustard -

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

$\frac{1}{2}$ lb. butter mixed cut into
small pieces.

Then boil for 1 hour to $1\frac{1}{2}$ hours
or until it thickens -

1 quart Vinegar

Snap cakes

1/2 cup soft butter

cup sugar (small)

2 eggs

2 cups sifted flour
(small)

1 teaspoon soda

2 " Cream of tartar

measure of cream

enough milk to make

stiff batter

2 lbs Sugar (Icing)

1/4 " Butter

6 teaspoons Cocoa

Vanilla Flavouring

1/2 cup milk

nuts 1/2 cup

Beat

1 cup shortening

1/2 " Sugar

salt 1 egg 1/2 cup milk

2 teaspoons Cream tartar not quite half
1 " soda

slow to stiffen

Suo

- 3 oz bread crumbs
- 3 oz fine sugar.
- 2 " butter.
- 1 tea spoon soda
- 3 eggs - 2 if scarce
- 2 table spoons strawberry jam

Sauce 1 table spoon strawberry
jam. a little water & a little
butter & sugar.

Ms - Newy.

2 lbs seeded raisins

2 lbs seedless raisins -

1 lb currants

$\frac{1}{2}$ lb citron

$\frac{1}{2}$ lb mixed orange & lemon peel

1 package cinnamon

$\frac{1}{2}$ lb shelled almonds.

express the
colored wadde
it was the
only use
I had to fit
the card

Miss Richman,

It breaks me

somehow for a right

of your when I get there

W. Mass. I have to be able





