



RECEIPTS FOR THE LADIES.

[We extract the following from the manuscript receipt book of a first rate house-keeper. It may be of use to young married ladies.]

Composition Cake.—One pound of flour, one of sugar, half pound of butter, seven eggs, half a pint of cream, and a gill of brandy.

Tea Cake.—Three cups of sugar, three eggs, one cup of butter, one cup of milk, a small lump of pearlsh, and make it not quite as stiff as pound cake.

Loaf Cake.—Five pounds of flour, two of sugar, three quarters of a pound of lard, and the same quantity of butter, one pint of yeast, eight eggs, one quart of milk; roll the sugar in the flour; add the raisins and spice after the first rising.

Pint Cake.—One pint of dough, one teacup of sugar, one of butter, three eggs, one tea-spoonful of pearlsh, with raisins and spices.

Soft Gingerbread.—Six tea cups of flour, three of molasses, one of cream one of butter, one table spoonful of ginger, and one of pearlsh.

Wafers.—One pound of flour, quarter of a pound of butter, two eggs beat, one glass of wine, and a nutmeg.

Jumbles.—Three pounds of flour, two of sugar, one of butter, eight eggs, with a little caraway seed; add a little milk if the eggs are not sufficient.

Soft Cakes in little pans.—One and a half pound of butter rubbed into two pounds of flour, add one wine glass of wine, one of rose water, two of yeast, nutmeg, cinnamon and currants.

Diet Bread.—One pound of flour, one of sugar, nine eggs, leaving out some of the whites, a little mace and rose water.

Wonders.—Two pounds of flour, three quarters of a pound of sugar, half pound of butter, nine eggs, a little mace and rose water.

A light Cake baked in cups.—One and a half pounds of sugar, half pound of butter rubbed into two pounds of flour, one glass of wine, one of rose water, eight eggs and half a nutmeg.

Sponge Cake.—Five eggs, half pound of sugar, and a quarter of a pound of flour.

Another.—One pound of sugar, nine eggs, the weight of four eggs of flour; beat the yolks and whites separate; mix the sugar and eggs together before you add the flour; a little nutmeg.

Another.—Five eggs, three cups of flour, two of sugar, and a little cinnamon.

Pound Cake.—Three eggs, nine spoonfuls of butter, three of sugar and three handfuls of flour.

Dough Cake.—Two coffee cups of dough, two of sugar, one and a half of butter, eight eggs, two tea spoonfuls of pearlsh, wine and plumbs; add very little flour.

Miss Gathwick
64 West 20 Street
Smith
Miss Charlotte

Miss Mary Berry

Miss Mary Stewart

Miss Londa Conrad

Miss Jessie Park

Miss Jennie Gards

Miss Leazer Gards N.Y.

Sponge Cake Mrs

The weight of 12
Eggs in the shell +

but use them in sugar
then take out 6 +

but use them in flour
flour as you please

Miss Grouse - receipt for making Jumbles

1 lb Flour
3/4 lb Butter
3/4 lb Sugar

4 Eggs leaving two whites, a
little mace, Cinnamon, or rose-
water to your taste.

A good Custard Pudding

1 Quart of Milk. Let it boil, add
six small handfuls of Cornstarch
then add almost half a pt of Sugar
of the same of Butter - beat six
Eggs, stir all well together and
bake it -

Miss Williams

Ginger - cake

1 lb Flour
1/2 lb Butter

2
1/2 lb^d Sugar
1 Oz Ginger - a little Pearl-ash
3 Eggs - and a little rose-water if
you please

Mrs Williams

Apple Pudding
Take 1 lb^d Strained Apple
3/4 lb^d Butter
3/4 lb^d Sugar
3 Eggs - 1 Gill wine
1 Gill Rose-water - 8 drops
Essence Lemon - a handful of
grated bread - Spices to your
taste

A plain Cake

Take a Cup of butter - 2 Cups of
Sugar - a Tea-spoonfull of pearl ash
thicken it with flour - then roll
it out - and bake it

3
Pound Cake

1 lb^d Flour
1 lb^d Butter
1 lb^d Sugar
Ten Eggs - a little pearl-ash
a wine-glass of Brandy - Spices
to your taste

Constance

1 Quart Milk - 2 large Spoon-
fulls of Wine - 6 Eggs - a little
Cinnamon - sweeten it to your taste

Current Jelly

Take 1 lb^d of Brown Sugar to
a pint of Current-juice - put
in a little Yeast to clear it -
then let it boil till done

Black-berry Jelly is made in the
same manner

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Currant Preserves —

Clarify your Sugar with the white of an Egg well beat — then take almost a pound of Currants to a $\frac{1}{2}$ lb of Sugar — with the Stems on — let them boil ~~to the~~ little —

Cherries are preserved in the same way —

To preserve Green Gages — or any White Plum —

Clarify white Sugar — then take a $\frac{1}{2}$ lb of Fruit to a $\frac{1}{2}$ lb of Sugar — prick your plums with a Pin — The blue plum is preserved in the same manner — only take brown Sugar instead of white and they do not require pricking

To Preserve Loaves —

Clarify Loaf Sugar — to a

3
pound of Sugar take a pound of the Fruit — here, and Core them — some Orange peel is a great improvement —

To Preserve Pears —

Take about five $\frac{1}{2}$ lb of Sugar to seven of Fruit — they must be preserved whole — and without Coring —

For Bar-bories —

Take rather more than a $\frac{1}{2}$ lb of brown Sugar to a pound of Bar-bories — Clarify the Sugar and boil them till done — some take a pound to pound — then put a layer of Fruit and a layer of Sugar in a jar — put them in an Oven as hot as you can bear — and stew them in that manner —

6 1722
Pinchney

A Good Pudding —

Wheat eight Eggs — twelve
Table Spoonfulls of Flour — and a
Quart of new Milk — mix all well
together — and bake it — Spice to
your Taste —

Current Wine —

Take your Currents when ripe
wash them in a Sieve — Strain them
thro' a Cloth. To a quart of
Jelly add three pounds of brown
Sugar — and three quarts of pure
Water — mix it well — put it
in a Cask in a Cold Well —
being open for a few days — as it
works fill it up with water, or
brandy as you please, being it
done and in two Months it
will be fit for use —

1722
Cory Lee

To make Gumbles —

Take 2 p^d Flour —
2 p^d Sugar
1 1/2 p^d Butter
6 Eggs —

To pickle Mangos —

Take small Mushrooms — scrape
them out very Clean — put them
in Salt & Water for two, or three
days — Then take enough Vinegar
to cover them — throw in a good
deal of Mustard-Seed — horse-radish
& Cinnamon — a little Cloves,
Mace, cloves, & pepper — a few
little Cucumbers — some prefer
putting the ingredients in the Mangos
put them all on the fire & let
it boil about ten Minutes — This
must be done three days in succession
letting them boil at each time ten minutes —

To pickle Cabbage

Wash out the hard heads of red Cabbage - cut it wth fine - lay it in a basket of Dublin's - to every layer of Cabbage sprinkle over a little Salt - press it down with some thing heavy for a few hours - Then take some good Vinegar, put in some Cinnamon, 3 Cloves, & a few grains of pepper - boil your Vinegar & throw it on your Cabbage - it will then be fit for use

To preserve Strawberries

Take rather more than a pound of Sugar to a pound of Fruit - dissolve your Sugar with the juice of the Fruit without adding a drop of Water - boil them almost to a Jelly - in that manner there will be no trouble in saving them

Quince Jelly

Quarter your quinces, then take them with the cores and paring - cover them with water - let it boil untill the draught is out of the Quinces - strain it thro' a flannel cloth - to every pint of juice take a pound of loaf Sugar - put in the white of an Egg to clarify it - and boil it to a Jelly

For
Bryler

Honey Cakes

7 lb Honey	Boil the honey and let it cool then work the whole well together
1 lb Sugar	
1 lb Flour	
2 Oz Pearl Ash	
1/2 lb Ginger	
1/2 lb Butter	

Hard waffles

3 lb Flour	2 Oz Ginger
1 lb Sugar	3/4 lb Butter
1/2 lb Milk	

Soft Waffles —

1 qt Milk —
 1 lb Flour
 1/2 lb Butter
 6 Eggs
 4 Spoonfuls Yeast

Crueller —

3 lb Flour
 1 lb Sugar
 1/2 lb Butter — 12 Eggs
 and one Nutmeg

Sweetmeat Meringue —

1 lb Butter
 1 lb Sugar
 10 Eggs without whites of
 5 Nutmegs — Mix butter and
 Sugar together then beat
 over your Eggs

Stuff Paste —

1 lb Flour — 1/4 lb Butter mix
 them well — 2 Egg whites beat well
 with cold water and 1 yolk — make
 it into paste — Then roll it —
 and by degrees feed with 1 lb Butter
 flour the butter every time; then
 roll it up and out again — put in
 more till the whole of the pound
 is wrought up — then it will be
 fit for use

Lemon Cream —

Whip in 2 or 3 yolks Eggs into
 Malmsey or Jelly — put some
 lemon or orange juice

To make a Milder out of Linen —

Scrape some Chalk & mix it
 pretty thick with water, dip the
 Chalk in it, & hang it in the

How to try - wines this until
the Strains are out

To take wine Strains out of
Biber or Mustin

Mix soft Soap & Whiting
together - dip the Cloth in it
before it is washed

Mr. Smith's

Recipe to make drinkable Tack-

Dissolve four drams of the Nitrate
of Silver in Lunar Caustic in a
4 Oz Measure of rain water - when
the Solution is clear add 60 drops
of an Infusion of Galls, made by
pouring a gill of boiling water on
2 drachms of powder'd galls

Dissolve one Oz of Pearl Ash
in a 4 oz Measure of water let it
stand till the solution becomes clear
wh. what you want to mix with

The Pearl-ash solution - let it
dry perfectly - then write with the
Lunar Caustic

For good Beef Pickle -

To each Gallon of Water take
1 1/2 lb Glauber Salt - 2 Oz brown
Sugar - 1 oz Salt petre - boil -
skim - put on Cold - the beef
will be good in ten days -
boil it in Iron

Mr. Cuyler

For a Patterson Pudding

A pint of boiling Milk & half
a pint of Meal - To be stirred in
when the milk boils, six Eggs
& half a wine glass of brandy -
They are good either baked or
boiled

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A Good recipe for boiled Custards
Boil a Quart of our Milk take
6 Eggs beat the yolks with white
Sugar - Stir it slowly in your
milk while boiling - Let it simmer
untill its thick - Then drop in the
Whites when well beat - and place
them carefully in your glasses -

To make Snow-balls -
follow the same recipe as the
above excepting take half Cream
they both require some Spice
or Conserves -

Carrot Sweet Meats -

Clean your Carrots and Slice them
then boil them in clear water
untill they lose the Carrot-taste
Clarify your Sugar - a p^d of

65
Loaf to a p^d of the Carrots, &
boil them in the Syrup till done
Lemon Peel is a great improve^{ment}

Currant Shrub

Wash, and Strain, your Currants
thro' a Cloth - to two pints of
of the juice add one of Spirits -
bottle it and it will be fit for
use

To preserve Raspberries -

To a pound of Fruit take rather
more than a pound of brown Sugar -
clarify and preserve them in
the manner of other berries -

To make head Cheese -

Boil the head of Cheese untill
the meat is well torned from the
bones - by the skin around the a

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Coarse Cloth - ^{while hot} Press your Meat
between every Layer sprinkle some
Salt, Pepper - & Sage - Cover
The top with the Skin - Tie it
up and press it with some thing
heavy one night - then put it in
half Vinegar & half Water with
a good deal of Salt - Strain in the
Vinegar - it will then be fit for
use.

Hard White Bakes

1/2 lb of Flour, and half a pound of
Sugar, but half a pound of Butter
with your hand, mix them well together
Bake it in little Bakes

Cheese

Take 1/2 lb flour, 1 lb Sugar, 1 lb butter
12 Eggs - some yeast and as much Milk
as you like

Macarons

Take 1/2 lb of Almonds blanched &

1 lb Sugar, The whites of 12
Eggs - let your Sugar be sifted -
The way to blanch Almonds is
to put them in warm water and
rub them with a Cloth

Carrot Pudding

You must take a raw Carrot,
scrape it very clean, and grate it.
Take half a pound of the grated
Carrot, and a pound of grated Bread
beat up eight Eggs, leave out half
the whites, and mix the Eggs with
half a pint of Cream; then stir
in the Bread and Carrot, half
a pound of fresh Butter melted,
half a pint of Sack, and three
Spoonsful of Orange Flower water,
a Nutmeg grated. Season to
your Taste. Mix all well
together, and if it is not thin
enough stir in a little New-milk
or Cream. Let it be of a
Moderate Thickness. Lay a Puff
paste all over the Dish and
pour in the ingredients. Bake
it; it will take an hour baking.

Or you may boil it, but then
you must melt Butter, and put
in white wine & Sugar

To make a better Pudding
without Eggs

Take a quart of Milk, mix
six Spoonfuls of Flour with a
little of the Milk first, a
Tea Spoonfull of Salt, Two
Sea Spoonfuls of beaten Ginger,
and two of the Pincture of
Saffron; then mix all together
and boil it an hour or you
may add Fruit, as you think
proper

Baked Rice Pudding

Take a quarter of a Pound of Rice
put it into a Sauce-pan, with a
quart of new Milk, a Stick of
Cinnamon, stir it often, to keep
it from sticking to the pan. When
it is boiled thick, pour it into a
Dish, stir in a quarter of a pound
of fresh butter and sugar by our
Recipe, grate in half a Nutmeg

add three or four Spoonfuls of Rose-
Water, and stir all well together,
when it is cold, beat up eight Eggs,
with half the whites, beat it all well
together, butter a Dish, pour it
in and bake it. You may lay
a Puff-paste first all over the
dish; for change put in a few
Currants and Sweet-Meats if you
chuse

Boiled rice Pudding

Put a quarter of a pound of Rice, and
the same in Wine, tie them in a Cloth
Give the Rice a great deal of room
to swell. Boil it two hours; when it is
enough done, turn it into a Dish, pour
over it, and pour melted Butter and
Sugar over it, with a little Nutmeg

Floating Islands

To the white of every Egg, take
a Table-Spoonfull of Currant-
Jelly — put in your jelly
when the Egg is half beat —
when you pour it in your Glass
put in Syllabub or Milk to raise
them up

Raspberry Wine —

Take fine ripe raspberries, bruise them —
then strain them through a flannel bag
into a Stone Jar. To each quart
of juice put a p^l of double refined Sugar,
Stir it well together, and cover it close;
let it stand three days, then pour it off
clear. To a Quart of juice put
two quarts of white wine, bottle it off; it
will be fit to drink in a week.

Brandy made thus is very fine —

Good Gingerbread —

Meat 3 pound of flour — 2 p^l of Sugar
1 pound and 1/2 Butter 18 Eggs
Cup of Ginger — glass of Brandy
and a Glass of wine.

To Dye Stockings a good Dark
Colour —

Boil about two quarts of Vinegar
then put in one paper of Salt
powder — Immerse your Stockings
in Alburn water — then dip them
in your dye, then hold them in the
dye — and so on until they are a
good colour — then wash them in
strong soap Suds —

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A-La-Moie. Beef —

Take the thick part of beef — lean
Stuff it with pieces of pork, pepper,
Salt, herbs, and Spice to your taste
it should be a number of hours in
Cooking of about a quart half
Vinegar, and half water — if
you prefer it without Vinegar, you
must put red wine in the gravy —

A Leg of Mutton, and Veal is
cook'd in the same way — with the
exception of the Vinegar —
Veal requires only half the
boiling of beef — or Mutton —

Forced Meat Balls —

Take the lean part of fresh pork,
Veal, or Mutton — chop it up with a
little of the fat of the Meat — or
Salt-pork, chop it very fine — season
it with pepper, Salt, and sweet
herbs — roll them in flour — and
 fry them in fat, or butter —

Tringlass Jelly —

To 1/2 an ounce of Tringlass
take rather more than a
quart of Water — put in the
Tringlass when the water boils

To Dissolve - add some Cinnamon when done strain it, and add some Wine and lemon juice, on the pal boild in it - sweeten it to your taste before straining it

Raspberrie Jam

Take a pint of Currant jelly, and a quart of raspberries, bruise them well together, set them over a slow fire, keeping it stirring all the time till it boils. Let it boil five or six minutes, pour it into the gallipot, and they are fit for use. They will keep for two or three years, and have the full flavour of raspberries.

Whipt Syllabub

Take two pouncers of cream, and one of white wine, grate in the skin of a lemon, take the whites of three eggs, sweeten to your taste, then whip it with a whisk; take off the froth as it rises, pour it into your syllabub

glasses or pots, and they are fit for use

Portugal Cakes

Put a pound of fine sugar, a pound of fresh butter, five eggs and a little mace; beaten into a broad pan; beat it with your hands till it is very light, and looks swelling; then add a pound of flour, and half a pound of currants very dry; beat them together, fill tin tins, and bake them in a slack oven.

You may make seed cakes the same way, only put in caraway seeds instead of currants.

Whewsbury Cakes

Take one pound of Sugar, three pound of fine flour, a nutmeg grated, and some cinnamon well beaten; the sugar and spice must be sifted in the flour, wet it with three eggs, and as much melted butter as will make it of a good thickness to roll it into a paste; mould it well, and

roll it, to cut it into what shape
you please; perfume the cakes,
and prick them before they go
into the oven —

To barbecue fish —

Take fresh Cod, or any large
fresh fish — after they are
well cleand, (if ^{very} large they must
be cut open,) and laid in a tin
tray, sprinkle over a good deal
of sawdew and any other sweet
herbs, with a few cloves, a stick
of cinnamon some pepper also
considerable of pick cut in small
pieces and thrown over it with
some butter — Bake it in a bake pan
three quarters of an hour — or according
to the size of the fish —

Rules to be observed in
boiling meat —

Be careful that your pot
never boils all the while; otherwise
you will be disappointed in evening
any joint, though it has been a
proper time over the fire.
Fresh meat should be put in

when the water boils, and salt
meat when it is cold. Bake
care also to have sufficient room
and water in the pot, and allow
a quarter of an hour to every pound
inside of meat let it weigh more
or less — if any difference salt meat
should boil the longest —

Roasting requires the same length
of time that is a quarter of an
hour to every pound if your fire
is steady —

To pickle Onions —

Take small onions, peel them,
lay them in salt and water a day
and shift them over in that time,
then dry them in a cloth, and
take some white wine vinegar,
cloves, mace, and a little pepper;
boil this pickle and pour over
them, and when it is cold cover
it close —

To make white Soap —

Take 6th Snow ^{or ash} 1st hard Soap —
wine glass Salt — boil it half an hour
then strain it — add some perfume

pour it on platters - when cold
cut it in square pieces & spread
them for drying -

Mr Godfroy's

For a good boiled Pudding -
Mix a basin of flour with
Six Eggs, a wine-glass of liquor
and a little Salt - it must
be mix'd in milk - it must
be well shaken in the bag before
put in to boil - the water
must boil when put in - they
take two hours to cook -

Aunt U - s

Biscuit
1 qt of milk, $\frac{3}{4}$ lb of lard, put it in
to the milk and melt it, $\frac{1}{2}$ pint
of emptins, a table spoonful of
salt, about 2 table spoonfulls of
brown sugar, mix it well, put
in about 5 lb of flour, after they
are well risen roll them out
about 5 times sprinkling in
flour.

Mr D - s

Cookies

Three tea cups of sugar one of but-
ter, mixed well together, 3 eggs, one
teacup of cream, and 2 tea spoons
of pearl ash, & add flour enough
to roll them in little cakes -

Cyder or Pomona wine

10 lbs of sugar, 2 qts of brandy, put
into a 10 Gall cask, take the best of
cyder from the press to fill it. Leave
it open to ferment. In Feb^y decant
and cleanse your cask put in 1
gall more of brandy, keep it brin-
ged up as long as you please -

Emptins

Take a handfull of hops to a pail

of water, boil it an hour, then add $\frac{1}{2}$ a peck of bran, letting it all boil a short time, after straining and letting it cool add half a gill of molasses & $\frac{1}{2}$ pint of emptins.

Pickle Mangoes

after taking the seeds from your mangoes, add horse radish a large spoon full of mustard seed three or 4 cloves, allspice, pepper race ginger, a small piece, garlic one or two, one small onion, one small cucumber take parcell of all the ingredients boil in your vinegar & pour over them, provided your mangoes are done at different times put them into cold vine

gar, after having taken out the seeds until they are all ready to boil.

A Common Rice Pudding

To a quart of milk, a tea cup full of rice some lumps of butter, a little nutmeg sweeten it to your taste.

Rice Pudding

A pint and a half of new milk boiled, then stir in 3 spoonfulls of ground rice in a little cold milk and stir it in the milk, that is over the fire, then let it boil a few minutes stirring it all the time take it off and stir in a good piece of fresh butter; sweeten it to your taste; put in a little rose water or madeira wine; grate some

nutmeg, beat 6 eggs & mix with
it, butter your dish & put it in,
half an hour will bake it.

Flour Pudding

One quart of milk, 7 spoonfulls of
flour, 6 eggs a little salt, & boil
it an hour.

Boiled Plum Pudding

Blanc Mange

Boil 2 ounces of isinglass, in 3
half pints of water half an hour,
strain it to a pint and a half
of cream, sweeten it, add some
peach water or a few bitter al-
monds, let it boil once up &
put it into what forms you
please, if not to be very stiff a
little less isinglass will do -
let the Blanc Mange settle
before you turn it into the forms
or the black will be on the top
and bottom.

Lemon Custard

Beat the yolks of 8 eggs till they
are as white as milk - then put
to them a pint of boiling water
the rinds of two lemons grated
and the juice sweetened to

your taste stir it on the fire till thick enough then add a large glass of wine and half a glass of brandy give the whole one scald and put it in your cups, to be eaten when cold.

Boiled Indian Pudding
Take a quart of new milk a pint of Indian meal, salt, boil five hours —

Luking Pudding
Scald a quart of cream, when almost cold put to it 4 eggs well beaten, a spoonful or half of flour — some nutmeg & sugar, put into a buttered cloth, & boil an hour —

Beef Steaks Pudding
Make a batter of milk, 2 eggs and flour, or which is much

better potatoes boiled & mashed, put in the steaks well season'd pour the remainder of the batter over and bake it —

A Charlotte.

Cut as many very thin slices of bread as will cover the bottom and line the sides of a baking dish, first rubbing it with butter, put layers of apples cut in thin slices with butter and sugar until the dish is full in the meantime soak as many thin slices of bread as will cover the whole in warm milk over which lay a plate and weight to keep the bread close on the apples — Bake slowly 3 hours —

Pidgeon Pie

Rub the Pidgeons with pepper inside and out and in

the butter put and if approved
 some parsley chopped with
 the livers and a little of the
 same seasoning lay a beef
 steak at the bottom of the
 dish & the birds in it - be-
 tween every two a hard egg -
 put a cup of water in the dish
 and if you have any ham in
 the house lay a piece on
 each Pidgeon season the
 gizzards and 2 joints of the
 wings and put them in
 the centre of the pie & cover
 them in a hole made in the
 crust -

An excellent substitute for
 Capers sauce -

Boil slowly some parsley
 (but dont chop it fine)

put it to melted butter with 35c
 salt & a little vinegar boil
 up and serve

Raspberry Jam

Weigh equal quantities of
 fruit and sugar - put the
 former into a preserving pan
 beat and stir it constantly
 let it boil quickly when most
 of the juice is wasted add
 the sugar and simmer $\frac{1}{2}$ an hour

Wafers

Dry the flour well which
 you intend to use mix with
 it a little powdered sugar &
 mace, then make it into
 a thick batter with cream
 butter the wafer trows let
 them be hot - put a teaspoon-
 full of the batter into them -
 bake carefully roll them off the
 iron with a stick

Raspberry Brandy—
 Pick fine dry fruit put into
 a stone jar put the jar into
 a kettle of hot water or on a hot
 hearth till the juice is extracted.
 strain and to every pint give
 one boil and skem it. when
 cold put equal quantities
 of juice and brandy shake
 well and bottle. some people
 prefer it strong of the Brandy.

Puddings in Haste—

Take suet and put with grate
 ted bread a few currants &
 the yolks of 4 eggs the whites
 of two—some grate lemon
 peel & ginger—make into
 little balls about the size
 and shape of an egg with a
 little flour—have ready a

skillet of boiling water & throw 37
 them in 20 minutes will boil
 them—but they will rise to the
 top when they are done—to
 be eaten with sauce—

A Trifle

Cover the bottom of your dish
 with naples biscuits and
 macarons wet through
 with white wine then make a
 rich custard and when cold
 pour it over them put over this
 currant jelly raspberry jam
 and other jellies if you have
 them, cover it with a high whip—

Gooseberry Fool—

Boil your gooseberries in very
 little water strain them.
 sweeten them to your taste
 to a qt add the whites of 8 eggs
 well beaten then boil it to the
 consistence of a jam or a little thicker

Wellington Cake.

Wash 2 $\frac{1}{2}$ lbs of fresh butter in wa-
 ter first then in rose water
 beat the butter to a cream
 beat 20 eggs yolks and whites
 seperately $\frac{1}{2}$ an hour each. Have
 ready 2 $\frac{1}{2}$ lbs of the finest flour
 well dried and kept hot 2 $\frac{1}{2}$ lbs
 of sugar pounded & sifted
 1 oz of mace or nutmeg $\frac{1}{2}$ an oz
 of cloves and cinnamon each,
 3 $\frac{1}{2}$ lbs of currants nicely prepared,
 1 pound of almonds blanched
 1 pound of citron or sweetmeats
 3 $\frac{1}{2}$ lbs of raisins. Let all be kept
 by the fire, mix all the dry
 ingredients pour the eggs to
 the butter mix $\frac{1}{2}$ a pint of wine
 with a large glass of brandy
 pour it to the butter & eggs
 then have all the dry ingre-

dients put in by degrees - beat 39.
 them thoroughly an hour
 at least. Bake in a quick oven 3 hours

Composition Cake.

1 $\frac{3}{4}$ lbs flour, 1 $\frac{1}{4}$ of sugar $\frac{3}{4}$ lbs of
 butter 4 eggs, a teaspoon of salt.
 1 of pearl ash, a pint of milk
 a gill of brandy, do. of wine. 7 $\frac{1}{2}$
 fruit 1 nutmeg

Lemon Cream.

Take a pt of thick cream and
 put to it the yolks of 2 eggs
 well beaten 4 oz of fine sugar
 and the thin rind of a lemon
 boil it up then stir it till
 almost cold put the juice
 of a lemon in a dish & pour
 the cream upon it till quite
 cold stirring all the time.

M^{rs} Petit Plum Cake
3 $\frac{1}{2}$ lbs of flour 3 lbs sugar 3 $\frac{1}{2}$ lbs of
butter 3 $\frac{1}{2}$ lbs of stoned raisins
4 $\frac{1}{2}$ washed & cleaned currants
2 $\frac{1}{2}$ citron 3 large nutmegs $\frac{1}{2}$
an oz of mace 1 oz of cinnamon
a few cloves 2 wineglasses
of brandy, 24 eggs —

Patterson Pudding
1 pt of boiling milk $\frac{1}{2}$ a pt of
of meal to be stirred in when
the milk boils 6 eggs $\frac{1}{2}$ a wine
glass of brandy — They are good
either baked or boiled —

Jumbles —
1 pd of flour, $\frac{3}{4}$ pd of butter
 $\frac{3}{4}$ pd of sugar 4 eggs leaving
2 whites a little mace cina
mon or rosewater to your taste

Head Cheeses

Boil the head until the meat
is well loosened from the
bone —

To make yeast.

Boil a handful of hops in a
pint of water. Strain, & stir
in flour till it is as thick
as custard — when cool add
a little cold yeast to raise
it —

Mississ.

Yeast of milk 3 Eggs. 5 Table
Spoonful of yeast a small lump
of Butter 1 Teaspoon of Pearl
Ash dissolved in the milk
mix flour till the thick ness
of Buck-wheat Cake.

Shoe Blacking

2 lb. Iron Black. 1 Table Spoon of
Sweet oil. Molasses 2 Spoonfuls of
sulphuric Acid. 1 Quart of
Vinegar or Stale Beer

Ground Rice Pudding.
1/4 pound rice. 1 quart milk -
7 eggs, fill with water. boil the
rice in the milk with the creamer
put sugar & other spices to
your taste, 1/4 Pch. Butter
when hot, bake it in a crust
or ask as you please,
Apple Pudding

Take 12 large Apples, pare & core
them, & stew in 4 spons of water
when they are soft beat them well
stew in a quarter of a pd of
butter - or pound of sugar, the
juice of three lemons & peels
pounded in a mortar. the yolk
of 8 eggs beat, mix all together
bake in a flack oven, when
near done throw a little sugar
baked in paste

To Preserve Melons Rhines
Take your & sack them two days in
^{Cold} warm water, with a laying of
leaves & a laying of rhines, then
put them over the fire & boil them
until soft enough to put a fork
thro them to a pd of rhines add a
a pd. of sugar - with just water
enough to dissolve it & when boiled
put your Rhines in & set them
away for two or three days then
take out your Rhines again &
scald your syrup & add more
sugar enough to make a very thick
syrup, as melons being very
watery require more sugar than
anything else then pour it on them
again cover them tight & set
them away, if you can get
lemon cut up three or four in
the syrup if not the essence
of lemon will do.

Mrs Samuel Potts receipt -

Chackinua Oct 17

1827,

Turtleweed, Calves Head

Put the head & feet into three
gallons of water - when half done
put in the flesh boil till
separate the meat from the
bones cut it in pieces two or
three inches thick, or square
Strain the liquor - put two
thirds into the pot, leaving
the other foot it should be
too thick or too high seasoned
add half a bottle of red wine
in the other half add five
sifted & shelled crackers, add
to it one Spoonful of Winegar
one of Sweet Thyme, two of Savory
Pepper & Salt to the taste
1 ounce Macer half an ounce
Cloves two Nutmegs, mix all
together then add the meat
boil moderately for two hours
stirring occasionally -

Fort Mifflin, March 31st - 1830 -

Mrs Thomas receipt for Cake
One Scoop of Butter
Two of Sugar
Three of Flour four Eggs
One Scoop of Sour or sweet cream
or milk, sour cream is better with
a little bicarbonate - & Spice to your taste.

Calves feet jelly

Boil 4 feet in a gallon of
water till it wastes to one quart,
pour it out & let it stand till
cold - then take off the fat very
clear put the jelly into a vessel
with half a pint of Mountain
wine, half pound of Loaf sugar
the juice of 4 Lemons, the rind
& juice of an Orange three or
four drops of the oil of cinnamon
or the otto of rose, the whites of
seven eggs well beaten, boil
half an hour - stir till it boils
strain through flannel till
it is perfectly clear.

Brain Cakes

Beat the brains until perfectly soft, pound & sift five milk biscuits. Beat three Eggs a little dose of Salt mix all well together fry them in Butter 'till to soup when served up - add to the soup one quarter of an hour before served up half pint of Catsup

Best Plum Cake

Two & a half pds of flour
do Currants, 2 $\frac{1}{4}$ lb Sugar
 $\frac{1}{4}$ lbs Butter & Eggs to a pound of flour 1 gill of Wine
& Rose Water $\frac{1}{4}$ oz nutmegs
 $\frac{1}{2}$ oz of Mace & cardamom
 $\frac{1}{2}$ lb Citron, one lb sugar
to the white of 3 Eggs

Plumb Cake

1 lb. Flour & Currants, do
Sugar, do Eggs do Butter, 1
wine glass of Brandy
Spice to your taste

Rhode Island Cake

Chickin or Leaf Cake

1 lb. 10 oz of flour, 4 Eggs
 $\frac{1}{4}$ lb Butter 1 lb Sugar
1 pint of new milk 1 lb
Raisins, 2 tea spoons
pearl Ash, 1 table spoon
Rose Water,

Ginger cake

$\frac{3}{4}$ lb Sugar 1 lb flour
 $\frac{3}{4}$ lb Butter & Eggs, ginger

Doughnuts

1 quart of milk $\frac{1}{2}$ lb Butter
 $\frac{1}{2}$ lb. Sugar & Eggs, 1 gill
of Yeast & Brandy cinnamon
to your taste, mix in the
stiff paste

Milk Biscuit

4 lbs flour, quarter pd melted butter
tea-cup of sugar - work together. add
a little less than a gill of yeast
whet it with new milk - let the
dough be as hard as you can knead it
raise it four hours -

Bread & Butter Pudding

Spread thin slices of bread
with fresh butter. & continue
the layers of fruit & sweetmeats
till the dish is full - then
make a rich custard & pour
over it. & bake till the custard
is done

Spicasee Chickens

Half boil your chickens, cut
them in pieces put them in
a frying pan, with butter
clean the pan & put in Broth
from the Kettle they were boiled
in white wine nutmeg, pepper
Salt & a little sweet herbs
Stew over a slow fire with
Butter & eggs till it is thick
then put in the chicken see it with lemon
steed

Yrinceh paste.

1 1/2 half peck's of flour, one quarter
pd lard rubbed into the flour
one egg - beaten, three quarters pd
butter - mix with new milk
quite soft - squeeze the butter
in a cloth to have it perfectly
free from water -

Potato Pudding

Boil four mitchell's seed potatoes
mash them & add while warm
six oz of Butter - the same quantity
of loaf sugar four eggs leaving
out the white of one - a glass
of Brandy or half nutmeg
beat it well & put it into
- puff paste for 2 puddings

Lemon Pudding

1 quart milk, 4 Oz. butter rubbed with
two ^{table} spoons of flour. & put to the
milk when boiling - sugar to the
taste - when cool add 8 eggs well
beaten - add the rind (grated) &
juice of two lemons - when about
to bake it, which will take about
three quarters of an hour, bake in
a paste & when hardened cut the
top - ornament with twist &c of paper.

Marlborough pudding

15. or 20 large apples. $\frac{1}{4}$ lb
Butter - 2 lemons grated to the peck
1 eat cream. 6 eggs sugar to the
taste - cheap & good

Soft Waffles

peb flour 102 tullen 5 eggs 3 gills
of milk - a spoon full of yeast
ruin them.

Squash Pudding

1 pt of squash. 1 pt milk 4 eggs
quarter peb butter - the rind
of one lemon grated - 2 milk
biscuit sugar to the taste

White Blamange

A tea-cup of rice in the least possible
water, till it almost bursts. Then add
a half pint new milk, or cream, & boil
till quite a mush stirring it the whole
time that it may not burn. dip -
mould into cold water, put in the rice
let it stand till quite cold, & it will
come out of the mould, cut
with cream & preserved fruit, it
should be made the day before
used, to get firm, add to the
rice & milk when boiling lemon bread
& loaf sugar or flavor with spices
if you choose

Very fine Cologne Water

Oil of Lavender -- 1 Drachm
Oil of Lemon -- 2 Drachms
Oil of Cinnamon -- 8 Drops
Oil of Bergamot -- 1 Drachm
Oil of Rosemary -- 2 Drachms
Oil of Cloves -- 8 Drops
Tincture of Musk -- 10 Drops
Rectified spirits of wine. 1 Pint

Have ready the spirits of Wine
in a clean Bottle. Then get at
an Apothecary's the above mentioned
alls. Having them put together
in a small pical, pour them into
the spirits of wine; shake the bottle
well, & cork it tightly. It will
be immediately fit for use
& will be found superior to
any Cologne water that can be
purchased & more economical.

London Book
made in July 18. 1831.

Chow-dee

1/2 lb Pork cut into slices and fried out, then the fish
peppered and salted, and laid in the hot fat with
a small onion cut fine, fish cut in large pieces, some
crackers and sliced potatoes laid upon the fish, then the
fried pork, a thickening made in the water that the
crackers are soaked in, with flour, pepper, salt, and
a lump of butter if you choose - enough to cover the fish
half an hour sufficient to boil etc. - For a fish
weighing five pounds.

Preserve Peaches

Wipe them before thoroughly ripe, throw them into brandy
let them stand a week, make a strong Syrup of loaf
sugar, when boiled throw them in and scald them once,
take them out and put them on a sieve to dry; then
put brandy to the Syrup and cork them up.

Ginger Bread

1 pound of Flour, 3 lbs Sugar, 2 lbs butter, 20 Eggs
Ginger

Plumb Cake

1 3/4 lbs Flour 6 of Currants - 5 of Butter, 5 of Sugar
1 1/2 doz Eggs, 1/2 pint Rose Water, 1/2 pint brandy, 1/2 pint
Cream - Spice to your minds. 2 teaspoons of pearlash -

Roasting

The Whites of 18 Eggs. 4 1/2 pounds Sugar. 6 oz Starch
1 oz Gum Arabic Mrs. Hodges. Receipt

Plumb Cake

5 lbs Flour - 4 lbs Butter - 4 pounds Sugar - 5 Pounds
Currants - 3 1/2 doz Eggs - 1/2 oz Nutmegs - 1/2 oz Mace
1/2 oz Cinnamon - 1 Gill Brandy - 1 Gill Wine, 2 teaspoons
of Pearl ash -

Frosting. Mrs West. Receipt

2 lbs loaf sugar - $\frac{1}{2}$ pound starch - Whites of 9 Eggs -
2 oz gum arabic - beat the starch with $\frac{1}{2}$ Rose water -

Rice Pudding

$\frac{1}{2}$ pound Rice and boil it in Milk and water - 18 Eggs
 $\frac{1}{2}$ lb butter - 1 lb Currants - 1 Nutmeg - 1 Gill Rose water -
 $\frac{1}{2}$ pint Cream - Salt & Sugar

Almond Cake

Butter - Sugar - Flour & Eggs each 1 pound - $\frac{1}{2}$ lb Almonds
blanched and pounded fine - Rose water - add the almonds
after the cake is well beat -

Cocoa Nut Tarts

Take 6 Cocoa Nut, peel off the black skin, grate it
very fine, take $\frac{1}{2}$ lb double refined sugar, beat & sifted, mix
the Cocoa Nut & sugar together; the whites of 4 Eggs beat
into a froth - mix all together - season it to your taste
with the juice of lemon, put them into a thin paste &
bake them in a quick oven

Domkalls

Take 3 lbs flour - $\frac{1}{2}$ lb Butter - rub the butter fine in
flour - 1 nutmeg - 40 Cloves - beat fine & mix with the flour -
6 Eggs & 1 lb sugar beat in the Eggs; mix it up with $\frac{1}{2}$ pint
of boiled milk.

Ginger Bread

Take 3 lbs flour, 1 lb butter, 1 lb sugar - 9 Eggs -
Cinnamon Seeds & Ginger to your taste

Cheese Cakes

1 Quart Milk to yolks of 4 Eggs - put them into a
killet with a glass of wine and a glass of Rose water
put it over a slow fire covered and let it stand till
it turns to a curd - strain it & put the Yolks of 3 Eggs
beat with sugar and sweetened to your taste. Some make
Nutmeg, 2 or 3 Spoonfull of Cream & a few Currants -

Apple Puffs

Prepare 6 large Apples - Steen them gently till they are tender with a little water & lemon peel - take out the pulp and beat them smooth, sweeten them and add a tea spoonful of rose water - have a nice puff paste, and put in the apple and cover them with paste

Roast a Pig

Grate a four penny loaf of bread very fine mix it with butter and stuff the belly of the pig, take the crust, wet it with fair water and put it in to shape the pig - put it to the fire & baste it well with salt & water till it is warm & thoroughly salted then baste it with butter, & flour it, continue to baste it till it is brown & continue to turn it.

Sauce

Grate 3 milk bisquit and mix with it $\frac{1}{2}$ pound butter, take the liver and whatever meat you can spare, chopt very fine with some of the water it is boiled in - add a little sage, pepper & salt to your taste

Orange Pudding

The rind & juice of 3 oranges, pintⁿ milk, $\frac{1}{2}$ pound loaf sugar, $\frac{1}{4}$ pound butter - Yolks 12 Eggs - Whites of 8 - 3 Spoonful flour - 2 of wine - 1 of rose water, make to the taste - simmer the juice & milk together then add the other ingredients, bake in flat pudding dishes -

Marlborough Pudding

Pint of Apples Steamed - Do Cream - Do of Eggs beaten, Do of butter melted. - Lemon & Sugar to the taste -

Minute Cake

1 $\frac{1}{2}$ lb of Sugar $\frac{3}{4}$ of butter, $\frac{1}{2}$ pint Cyder - 2 tea spoons pearl ash -

Diet Bread

18 Eggs - their weight in Sugar, for their weight in flour, beat the Yellies & Sugar together, the whites separate to a froth, put the flour in the last thing with the whites - add 4 Spoonful Cornstarch

Lemon Pudding

Grate the outside of 3 large lemons & 3 milk basenits together, 3/4 lbs of fine Sugar - 12 Yellies & 6 Whites of Eggs well beaten - 3/4 lb melted butter - 1/2 pint Cream - juice of 2 lemons - rub them all through a sieve - bake an hour

Buns

Rub one Pound of Butter into 6 lbs of flour, mix in a pound and three quarters of Sugar, a pint of yeast, beat them with warm milk, if not sufficiently thin - make them over night & rise them out long

Almond Custard

One pint of Cream, blanch and beat 1/4 lb Almonds with two tea spoonful of Rose water, sweeten to the taste - the Yellies of 4 Eggs - stir all together one way & on the

When the still shadows fled,
Gushing, overflowing, down tumbling, for flight.
Where does the water flow? where glides the rill?
Now 'neath the forest shade,
Then in the glassy glade,
Dancing as freely as child of the hill,
Bright cascades leaping,
Silver brooks creeping,
Wearing the mountains, and turning the mill.
Where does the water dwell, powerful and grand?
Here where the ocean foam
Breaks in its rock-ribbed home,
Dashing, land-lashing, up-bounding, wrath-spunnaed;
A non sweetly sleeping,
Soft dimples o'er-creeping,
Like a babe on its mother's breast, soothed by her hand.
Where smiles the dew drop the night shadows woo?
Where the young flow'rets dip,
Leaving each perfumed lip
Close in the rose's heart, loving and true,
Poised on an emerald snail,
Where never sunbeam laughed,
Deep in the dingle, the beautiful dew.
Where glows the water-pledge, given of old?
'Tis dropped down from God's throne,
Where the shower is gone,
A chain of pure gems linked with purple and gold;
In Eden hues blushing,
With infinity gushing,
A line from the Book of Life, its lore half untold.
The bright bow of promise, the signet of power,
The crown of the sky,
The pathway on high,
Whence angels bend to us, when darksome clouds lower,
Breathing so silently,
Kindly and truthfully,
Oh their wings for a shield, in the wrath bearing hour.
Then we'll love the threads lacing our beautiful world,
Tangling the sunbeams,
Laughing in glorious beams -
The wickets all dimpled, and spray-tresses curled;
The tear on the flower's breast,
The gem in the ocean's crest,
And the ladder of angels by rain-drops impeared.

U. S. CIRCUIT COURT, AUGUST 6 - An irregular and singular attempt to influence the judge in favor of a party. This morning his honor Judge Story handed to the clerk a letter which he had received from a person in New York, relative to a case pending in the court, giving the writer's opinion of the objects and designs of the party whom he chose to condemn, and expressing his opinion as to the proper time for the court to hear the cause. His

that the letter was of an irregular nature - Dish your pigeons & turn them over

sufficiently thick then pour it into cups beaten by themselves, and then added -

Pigeons

Stuffing of bread, pork, pepper & parsley, onion, and spice, mix it put some in the inside - stuff some red pigeons, flavor them and lay in them with water, seasoning it with now, some powdered clove, a little parsley chopped very fine & set them them - when they are done take a lump of flour and stir into your pot - add a glass of red wine - Dish your pigeons & turn them over

Diet Bread

18 Eggs - their weight in Sugar, $\frac{1}{2}$ their weight in flour, beat the Yellies & Sugar together, the whites separate to a froth, beat the flour in the last thing with the whites - add 4 Spoonfuls of butter

Lemon Pudding

Grate the outside of 3 large lemons together, $\frac{3}{4}$ lbs of fine Sugar - 12 yolks beaten. $\frac{3}{4}$ lb melted butter - $\frac{1}{2}$ 2 Lemons - rub them all through a sieve

4 Bung -

Rub One Pound of Butter
a pound and three quarters of
sift them with warm milk, if
make them over night & use the

A FARMER'S INDIAN PUDDING. Boil a quart of rich milk; mix it while hot, with a pint of West India molasses, and then set it away to cool. Chop very fine half a pound of beef suet - (veal suet will do,) and stir it gradually, into the milk a little at a time alternately with as much yellow Indian meal as will make a moderately thick batter. Add a tea spoonful of powdered cinnamon, or ginger, and stir the whole very hard. Have ready some dried peaches, cut into very small pieces, and dredged thickly with flour all over, to prevent their sinking to the bottom of the pudding. Stir them gradually into the batter, a few bits at a time. Instead of dried peaches, you may put in the fresh yellow rind of a large lemon either grated, or pared as thin as possible and cut into very little bits. These also should be well floured. Dip a thick pudding cloth into hot water, and then shake it out and dredge it with flour. Lay it spread open in a deep pan, and pour the batter into it. Tie it very tightly; leaving room for the pudding to swell. Then plaster the top of the tying place with a small lump of flour and water mixed to a thick paste. This, if carefully done, will prevent the water from getting in while boiling. Have ready a pot of water, boiling hard. Put the pudding into it, and keep it constantly boiling well between three and four hours; replenishing the pot from a kettle of boiling water kept very hot for the purpose. If you pour in cold or lukewarm water the pudding will be entirely spoiled, and rendered so heavy as to be unfit for eating. The pudding must boil till a few moments before it is to go to the table. Then turn it out of the bag into a dish. Eat it with butter and molasses; or with cream sweetened with sugar, and seasoned with nutmeg.

Always use yellow Indian meal in preference to white. It is much sweeter, and looks better. White Indian meal resembles inferior wheat flour very coarsely ground. - Miss Leslie.

Almond Custard

One pint of Cream, blanch and beat $\frac{1}{4}$ lb Almonds with two tea spoonful of Rose water, sweeten to the taste - the Yellies of 4 Eggs - Stir all together one way over the fire, till it is sufficiently thick then pour it into cups - The Eggs are to be beaten by themselves, and then added -

Spotted Pigeons

Make a good stuffing of bread, pork, pepper & Salt, sweet herbs, parsley, onions, and spice, mix it with an Egg, and put some in the inside - Stuff some in the breast of your pigeons, flour them and lay them in a pot, cover them with lard, seasoning it with pepper salt, cinnamon, some powdered Cloves, a little marjoram & parsley chopped very fine. Let them boil awhile - turn them - when they are done take a lump of butter mixed with flour and stir into your pot - add a glass of red wine - Dish your pigeons & turn the gravy over them

Wafers

1 lb. Flour. $\frac{1}{2}$ lb butter. $\frac{3}{4}$ lb Sugar & Eggs - $\frac{1}{2}$ oz Caraway seeds; drop them on a tin sheet

Loaf Cake

4 pounds Flour. 2 lbs Sugar $\frac{1}{2}$ lb butter
13 Eggs - 1 Gill Rose water - 1 Gill Wine. 2 lbs Currants.
 $\frac{1}{2}$ pint Yeast. Spice to Your taste.

To Clarify Sugar

Add to 1 lb of Sugar, 1 Gill of water, the white of shell of 1 Egg; boil & skim it.

Sago Pudding

Bake $\frac{1}{2}$ lb Sago wash it well, put to it a quart of new milk, a stick of Cinnamon - stir it carefully, when boiled take out the Cinnamon, and stir in $\frac{1}{2}$ lb butter, then pour it into a pan, and beat 4 Eggs, & put in 4 Spoonful

sack - 1 do of Rose water - $\frac{1}{4}$ lb Currants; mix all together & bake it -
Sweeten it to your taste -

4 Potatoes 4 Pudding

2 lbs potatoes boil & rub through a Colander; take 9 Eggs
 $\frac{1}{2}$ Nutmeg. $\frac{3}{4}$ lb Sugar

To bake a cod

Get the Cod the day previous, he will cleaned and the guts strained out instead of opening it; hang it up to dry -
For the pudding of
For a smoking cod, 3 Crackers pound fine - a little Cloves
mace - nutmeg, tami, salt, pepper - 1 Anchovy, 1 yolk of
an Egg - when the belly is stuffed tye the head & tail together,
Butter a piece of tin and lay the fish on it - then put it into a
dripping pan, shake a little flour over it, put into the
pan, 1 Gill Claret, 1 Gill water, 1 anchovy, a few Cloves
& mace - 1 hour will bake it - baste it with butter
while baking - Garnish it with Yolks of Eggs & any other
have ready made a quantity of $\frac{1}{2}$ pint of Claret, $\frac{1}{2}$ pint
water. Cloves, Mace, & Anchovies, shake in flour -
stir in a little butter, pour part over the fish -

Mr. Weins Cake

1 lb Flour $\frac{1}{4}$ beaten - $\frac{3}{4}$ Sugar, 6 Eggs - 1 oz
Caraway seeds, drop them on tin sheets

Oyster Pie

Make a puff paste and lay a thin sheet in the
bottom of your dish, then take 2 quarts Oysters
wash them in their own liquor, take them out &
dry them season them with spice, Salt & pepper -
put some butter in the bottom of your dish, then
lay in your Oysters & the Yolks of 12 Eggs - build head
Cover with paste & bake it. Take the liquor of the oysters, boil
& strain it, beat it up thick with butter & the Yolks of 2 or 3
Eggs - pour it hot into the pie

French Cake to eat hot

6 Eggs - a pint of Cream, as much flour as will
make it into a thick batter, a Gill of $\frac{1}{2}$ a nutmeg grated
mix it well and let it stand 2 or 3 hours. Then bake it in a quick
oven

Boiled Custard Pudding

1 Pint of Cream, 6 Eggs well beaten - 2 Spoonful Flour, $\frac{1}{2}$ nutmeg
Sugar to the taste - butter a cloth, put into boiling water

Butter'd Rolls - to be eaten hot

11 Yolks of Eggs beat well - 5 Spoonful Cream - $\frac{1}{2}$ of yeast
Stir all together with flour, till it comes to a thin paste
work it well - lay it before the fire to rise a $\frac{1}{2}$ of
an hour, when it is well risen make it into a roll & cut
it into fine pieces and make them into little loaves
flat them down a little....

Orange Pudding

4 Oranges, grate the rinds & put it into
a Marble Mould with 1 lb of butter, then add 1 lb
Sugar & 12 Eggs - beat all together till the butter is beaten fine
have a nice puff paste at the bottom of your dishes very thin

Beef a la Mode.

For a round weighing 12 lbs. - Stuffing - the middle of a
four penny loaf - 2 oz Suet - 2 do of Salt pork
Sweet marjoram chopped fine - Stuff the meat and
then sift over the meat of 1 nutmeg - Cloves, Cinnamon
Pepper and Salt. Take $\frac{1}{2}$ lb butter make it
hot put it in the but browning on both sides
then take it out - add to the butter 2 quarts water
Whole cloves - do pepper - blades of Mace & Salt
then put in the meat having a grate in the bottom
of the pot. Stew it about five hours - lay on the top
1 onion stick with Cloves - add Cayenne Pepper
about $\frac{1}{4}$ hour before it is served up add $\frac{1}{2}$ pint
Catsup - 1 pint and a half of Red wine. After taking
up the meat add a little flour and water to
thicken the gravy for the balls in butter.

Pigeons in the same way, stuffing in the breast
only - Pheasant's tongue in the same way.

To make 14 Short Cakes

$\frac{1}{4}$ lb Flour - $\frac{1}{4}$ of Sugar - $\frac{1}{4}$ of butter - 5 of Currants
30 Eggs - 1 Quart Cream $\frac{1}{2}$ pint Sweet wine
 $\frac{1}{2}$ pint Yeast - 2 oz Spice of roasting. 2 lbs double
refined sugar - $\frac{1}{4}$ lb Starch & Whites Eggs -

Roast a Haunch of Venison

Soak it in Cold water 1 hour - take off the thin skin;
stick it full of Cloves, rub it with Cloves & Nutmeg
pounded - butter white paper and cover the whole
haunch - spit and roast it about an hour.

Gravy

Boil the back end part of the Vein till it is dissolved
then take it off and strain it - add Mace Nutmeg
Cinnamon, Cloves pounded - 1 pint red wine 1 onion
toasted brown - boil all well together - then again strain it
brown half pound of butter & flour & add to it & boil
long enough to thicken it.

Currant Jelly

Pick the currants from the stalks bail & strain them - add to every pint of liquor $1\frac{1}{2}$ pound of loaf Sugar in large lumps let it stand till it is dissolved - then boil it till it will jelly. Clarify with the shell and contents of an egg - strain through flannel cover the glass with paper wet with brandy -

Roast a Ham of Bacon

Skin it - after it begins to brown, sift powdered cracker over it as much as it will absorb during the roasting which for a common sized ham will be $3\frac{1}{2}$ pounds

Naples Biscuit

6 Eggs - 6 ounces Sugar - 5 oz flour drop them on tin sheet sift sugar over them as you put them in the oven

Lemon Cream

Rind of 2 lemons, juice of 3 - 1 pint water - whites of 6 Eggs well beaten & mixed with the above. Sugar to the taste stir till it thickens - strain it & add yolk of 12 Eggs put it over a slow fire till it is as thick as warm Custard

Blanc - Manger

1 Or 3 singlels to 1 Quart milk - Sugar, Spice, Rosewater to the taste - Soak the Singlels in the milk over night - Wet the moulds in cold water as you use them -

Hedge Hog

Blanch & beat 2 pounds of Almonds (saving about 4 ounces) fine in a Stone mortar with a little Rosewater to keep them from oiling - beat 12 Y^{ell}s & 6 Whites of Eggs add to the Almonds & mix well together - 1 pint Cream Sweetning with fine Sugar to the taste - put into a bowl with $\frac{1}{2}$ pound fresh butter melted stir put it to the fire & stir till it is stiff enough to be made into the form of a Hedge hog - Cut the remaining Almonds into Slips & stick on to represent the bristles. Boil 1 pint of Cream Sweeten to the taste with the Y^{ell}s of 4 Eggs & the whites of 2 (beaten) when sufficiently thick pour round the hedge hog in a glass dish or instead of the cream put a Celos put jelly

Orange Jelly

4 oz isinglass to 2 Quarts Spring water
boil gently till it is a strong jelly - then
add the juice of 9 oranges & 3 lemons - the rind
of 1 orange & 1 lemon pared thin sweeten to the taste -
the whites of 20 Eggs well beaten - mix all well together
boil 10 minutes strain through flannel - when
cold dip the moulds in warm water to make them
clear from them.

Citron Cheese Cakes

1 pint of curd - beat it well in a mortar, blanch
& beat $\frac{1}{3}$ lb pound almonds fine with a little lard beaten
4 yolks of Eggs well beaten - 2 maphs biscuit
sugar to the taste - Shred some Citron very fine
mix all well together bake in cups, paste in
putty pans - Citron on the top cut in slips.

Lemon Cheese Cake

Grate the rind and press the juice
of 2 large Lemons into a vessel with $\frac{1}{2}$ lb
Sugar 12 yolks of Eggs well beaten & $\frac{1}{2}$ lb butter
fresh melted in a tittle cream mixt well
together put to the fire and continue stirring
intill it is thick let it cool when cold
press your paste in putty pans fill them
and bake in a moderate Oven

Raspberrry jelly

Bruise the raspberrry put them in a vessel
over a slow fire when sufficiently done
strain them and to every pint of liquor add $\frac{1}{3}$
lb loaf sugar in lumps let it stand till
it is dissolved then boil untill it gellys
put into glasses and cover with Candy paper

Flotting Island

White of 6 Eggs and a glass of currant jelly
beat to a stiff froth sweeten & cream put in
a glass of wine put the froth on and cover
it up

Snow Balls

White of 6 Eggs one pound of loaf Sugar -
beat to a froth drop them in Boiling water
over a chaffing dish of coal let them stand
till hard put them in to a dish of cream

Snowed Eggs
 fry the yolk beat the white to a stiff froth
and put on after they are hard

Dropt Eggs
Drop from the shell in to boiling water
and just harden them

Plumb Cake

Coconut Pudding

$\frac{1}{4}$ lb Butter $\frac{3}{4}$ Sugar 12 Eggs & Milk Quise
unt grated 1 nutmeg $\frac{1}{2}$ pt cream
one coconut grated with its milk
put in to a paste of them and the
juice of one lemon if you please
though not necessary

To Fry Smelts
They should no more than necessary
to clean in a cloth and lightly ~~flour~~ ^{flower}
these but shake it off dip them in beaten
eggs then into crumbe of bread grated
fine plunge them in to a pan of boiling
lard let them continue gently boiling
a few minutes

To Cure Hams

Bring the hams shrink'd with salt then
rub it daily with the following in fine powder
 $\frac{1}{2}$ lb fine salt 6 dry salt 2 oz salt petre
2 oz black pepper mixed with a pint half
breade keep in pickle taking care to turn
it often if not covered with pickle 3 weeks
lay it in a pail of water for a night
wipe it dry brook it 3 weeks

Another Way that gives a high flavor

hang it mix an ounce of salt petre, with
 $\frac{1}{4}$ lb of powder of bay salt 6 oz of common salt
of coarse ^{sugar} sugar one quart of strong beer
boiled together and pour immediately on the ham
turn twice a day in a pickle for 3 weeks 2 oz of
black pepper added to the above will give some
more flavor cover with bread when it is ripe
and smoke 3 or 4 weeks

Tricases of Chickens

Boil them rather more than half in a
small quantity of water, then let them cool - then
cut them up - and put them to simmer in a little
gravy made of the liquor they were boiled in
and a bit of beat or mutton - turn a mass - hen
- or peal - with pepper and sweet herb when quite
tender keep them hot while you thicken the sauce
then strain it and put into the sauce pan a little
sack the scrape of nutmeg a little flav and
butter - give one boil when going to serve it
beat the yolk of an egg add $\frac{1}{2}$ pint of cream
steer over the fire and do not let it boil

Lemon Sauce

cut thin slices of lemon in to very small dice
put in to melted butter give one boil pour on
boiled food

Almond Pudding

Blanch and beat $\frac{1}{2}$ lb of almonds with one Spoonful
of Rose water mix 4 oz butter 4 eggs 2 Spoonful
Cream warm with a little one of brandy nutmeg
and sugar to the taste

Bread and Butter pudding

Boil a piece of bread and butter
Lay in a dish with currants between each layer and
Slice Citron and orange between some over and
so boild. Custard let it stand 2 or 3 hours and
boild it over and over with Custard to soak the bread

Snow Ball

Swell three in milk Strain it off having pined
and Scald apples put the three around them
tising up each in a cloth put in lemon peel or
Clove or Cinnamon in each and Boil them
Small

Stitch Shermaey

Boil 2 oz of isinglass in 3 half pints
of water gently half an hour one pint of white wine
and the juice of 8 - and the thin rind of one lemon
put a few humps of sugar on the lemon
to obtain the essence sweeten to the taste beat
the yolk of 7 eggs & mixed with the above -
give one Scald stir all the time and pour into a
basin Str till half cold but it settle pour into a
mould

Styfe

Macarons and satisfied drops over
the bottom of your dish pour in as much wine
as they will absorb then pour on them a cold
rich cream it must stand two or three weeks
check on that put a layer of raspberry jam
and over the whole a whip made the day
before with rich cream - white of 2 eggs sugar
lemon peel - some if made the day before
with it used it is more solid and far better

Rice Pancake

Boil 2 oz rice to a jelly in a small quantity
of water when cold mix it with a pint of
cream 2 eggs a little salt and mix me of 2 oz butter
rearmed a little flour Fry in Lard

To Preserve Straw berries whole

Take them before too ripe with their stalks on
lay them separately on a china dish beat and
sift twice their weight of double refined sugar
over them brush a few ripe Straw berries with

their weight of double refined sugar
in a china basin covered close and set into
a sauce pan of boiling water till the juice
comes out and becomes thick Strain it
through muslin boil and skim it when cold
put the Strawberries in set them on a stove
till milk ~~is~~ then take the pan off, till
they are cold set them on a gain till they are
rather hotter and so for several times till
they become clear but the hottest degree
must not boil, when cold put them into
glasses and pour the Syrup over them.

How to Keep Lemon Juice

Keep the fruit till it becomes
yellow - squeeze the Juice into a
china basin strain it through linen
which will not permit the hard pulp
pass then in each small bottle put a
spoonful of sweet oil at the top and shake
till the oil with a fine piece of linen
tie at a second cork, and set the bottles up
in a cool place.

Macarons

Blanch 4 pounds of almonds beat
with 4 spoonfuls of orange flower water
with the white of 4 Eggs to a froth
then mix it with a pound of refined
sugar with the almonds - to a patty put
on a sheet of a paper on a thin sheet in
the shape of Macarons -

~~Macarons~~

Modern - Hamme

Two oz of black pepper powdered
2 Oz of salt peter
1 lb of bay Salt
1/2 pt of alcohol

Plumb. Pudding

Hamme 1st goat biscuit, pour over them 2 quarts
boiling hot milk, cover and let it stand till
cold - pour to it 1/2 lb beef sweet chopped fine, 2 tea-
spoon fine sugar, 1 teaspoon fine saffron, 1 of cloves, 1 of cinnamon,
1 nutmeg, 1 gill wine & brandy, add a little
salt - 15 Eggs, 1 or 2 spoonful Rose water, 1 Quart Raisin
picked & seeded, flour them a little to prevent their falling
to the bottom; if it appears too stiff add more milk
put in the plumb taste, stir in some citron & bread

Loaf Cake

3 pound flour 1/2 lb butter 1/2 lb Sugar 1 pint yeast
1 pint milk 3 Eggs. Spice to the taste -

Pickled Walnuts

Wash the nuts when a needle will pass easily through them
(about June or 1st July) Soak them in strong salt & water
9 days - change them every 3 days - scald them in fair water
as they rise to the top of the water they are sufficiently boiled -
Rub them with a woollen cloth - put to them hot vinegar
pepper, mace, nutmeg, cloves, & Garlic -

Apple Pudding

Wash & core 12 large Apples - boil till soft, with a little
water; stir in 1/2 lb butter 1/2 lb loaf Sugar - juice 3 lemons
with the peel beat fine in a mortar - yolks of 8 Eggs
Bake them in a quick oven - grate sugar - over it -
bake in a paste -

Quaking Pudding

Slice a four penny loaf & infuse it 2 1/2 hours in a
pint of cream - cover it close - scald it - then
break the bread & add to it 8 yolks & 4 whites of Eggs,
beat it - season with Sugar, rose water, & Spice
if too thick add cold cream - flour a cloth & tie
it close. You may add 1 lb almonds beat fine -

White Biscuit

Take 4 lb Flour & put therein 1/2 lb
melted butter and a tea cup full of Sugar
work them together and add little less
than a gill of good emptying yeast 3 or more
beat it with new milk - let the dough be as hard
as you can well knead it & let it stand 2 hours
to rise

Ketchup of Mushrooms -

Peel the mushrooms put them in an earthen
pan bound to pieces - about two hand fulls
Salt to a gallon - Keep them 2 or 3 days
stirring them often - boil all together about
one quarter of an hour - strain it, boil & skim
the liquor - to one gallon put 1 oz cloves
1 oz mace - 1/2 oz nutmeg 1 oz allspice
1/2 oz Cinnamon powdered fine - 1 oz whole
black pepper - boil all together 1/2 hour, after
it is cold bottle it for use -

Bread & Butter Pudding.

Spread thin slice of Bread with fresh butter
stew each slice with currents & sweet-meats until the
dish is full. Pour a rich custard over & bake till
the custard is done —

Treasure Chicken

After they are clean, half boil them. Cut them in
pieces. Put them in a frying pan. with butter
clean the pan. & put in some strong broth
some white Wine. — Grated nutmeg — pepper salt
& a little sweet herbs — stir over — slow fire
with two or three Anchovies. with butter & Egg
till it is thick — then put in the chickens
serve it up with sliced Lemon & Parsley.

Indian Pudding Boiled

1 Lt milk. Stir in 5 gills meal. before you put
it in let the milk cool. 5 Eggs beaten, 1 Gill of
Molasses. a little salt —

How to pickle Marrows —

Put them into warm salt & water. Let them stay one day
take out the seeds. put them into cold salt & water
& let them lay two or three day. Change the water
Then stuff them with Horseradish. mustard seed
Onions & spin. — scald them in salt & water till
they are green. Boil & skim the Vinegar & pour
over them. — Peppers, Cucumbers in salt & vinegar
heat them several times — boil & skim the vinegar
& pour over them hot —

For curing Hams. Boil. Fourg. or. Doison
of Gall. Water. 1/2 pds of Sugar. or 1 Lt. of
molasses. 2. Or salt petre. 6 pds salt. Boil &
skim carefully. let it cool then having your
meat packed. pour the liquor over till it is covered
if the meat is intended to be kept any ^{length of} time it
is necessary to scald it over in 2 months take off
the scum & add. during the boiling 2 Or Sugar
& 1/2 pds salt. — salt the meat down tightly for

For 2 or 3 days to draw out the blood then take it
out & put it for keeping. Hams in the pickle
6 weeks to keep or longer if - The above makes
pickle enough for 100 lbs of meat.

Mrs Pruddy -

To make Muffins

1 qt of milk. 3 Eggs. 5 Table spoonfulls of yeast
a lump of Butter. the size of an egg - 1
Teaspoon full of yeast. add dissolved in the
milk mix flour until the thickness of Buck
Wheat cakes. — — Mrs Thompson

To cure Hams Mrs Elkins Salem
the same proportion for each Ham
Rub the Ham with a little fine Salt &
Salt peter - let it lay two or three days
make a pickle of course Salt. Strong enough
to float a potatoe. add 1 pt of Molasses
2 oz. Salt peter. 1 gill of Strong ley skin it
well. add 1 oz of Black pepper pounded
& pour all boiling hot over the Ham. Let it lay
6 weeks covered with the pickle. Let it have ^{before smoking} to dry a day or two

Composition Cake

4 pds flour. 3 lbs sugar 1/2 pd of butter
3 pds of Raisins. 10 Eggs. 2 Teaspoon full part
- out 1 gill milk or Wine 2 glasses Wine. Spin
to the taste -

Cider Cake.

1 pd of sugar 1 lb Butter 1 lb flour - 4 eggs 2
- spoonful of pearl ash in a gill of Steen Cider
& put directly into the oven. Spin to the taste

Nut Cakes

2 1/2 pds of flour. 3 eggs. 12 oz. sugar. 8 oz of
Butter. 1/2 ^{part} milk a little yeast. eggs & sugar
heat together. butter & milk melted together
Spin to the taste.

Egg Puffs.

4 Eggs. 1 qt milk. or a part cream. a small lump
of butter 1 tea. spoonful of pearl ash. mix it to a
batter rather thicker than for custard. Bake in tea cups
with a quick fire -

New Year Cookies. Fashionable in New York.

8 cups of flour. $\frac{1}{2}$ lb sugar. ^{Scant of} 1 ~~oz~~ melted
butter - 3 eggs. 1 cup of cream. 1 teaspoon of
pearl ash - with a little ~~of~~ nutmeg -

Omelet

Make a batter of egg & milk, with a
very little flour put to it chopped finely
onions or shallots or shallot. a little pepper
salt & nutmeg - fry in butter - double it
when served -

Ice Cream

The yolks of 12. & whites of 8 eggs beaten
with 1 lb of loaf sugar 2 lbs of new milk
or cream. Boil it with cinnamon mix with
the egg 1 tea spoonful of the essence of lemon
or anything you choose to flavor with then
add to the milk when cool -

Poppyseed Pudding.

1 gill of poppyseed. 3 eggs 1 spoonful of salt 3 gills of milk
Sugar to the taste or you choose. Soak the T.O. with water
& well beat it. till it becomes a perfect jelly -

Rice Florentine Excellent for the sick

3 gills of Rice put into hot water & boiled in it
- cup of white sugar - when sufficiently done
add one pt. of milk & 3 eggs beaten when
served up grate thick with nutmeg -

Squash Pudding.

1 pt of Squash. 1 pt milk & eggs. $\frac{1}{4}$ lb butter the
rind of 1 lemon grated part of a nutmeg. 2 milk
scones. powdered - Sugar & lemon to the taste

To preserve Eggs for any length of time

Put fresh Eggs into a large round vessel & fill
with lime water about 3 inches over them. dust in
a small quantity of quick lime. & close the
vessel. for the lime water. about 6 lbs of
water three pints of quick lime. Shake it several
times - then let it precipitate itself. pour off
the water & fill with it the bottle or vessel

Soft Drops.

1 pt. of flour. 6 oz. butter 5 eggs. 3 gills of milk & a
little yeast - mix well & set them by the fire to rise

Sunderland - Quackling

1 pt cream. 4 Table spoons full of flour & yolks
& 3 whites of eggs. Put my sugar & salt to the
taste. Bake in large caps. Filling them about
half full. Butter the caps -

To fry veal.

Skim the meat from the fittet. & boil the
bone. strain the liquor & put to it the
yolk of an egg-beater. Season the veal
with pepper & salt. fry it in butter
Take out the meat. & put the liquor into
the pan. strain it after, & pour it hot over
the meat in the dish -

To preserve lemon peel.

Let them boil in water until tender
then clean out the inside pith. let them
stand in water four or five days. then
boil them in a weak dyep until clean.

Veal Ragout

Put the veal into a stew pan. with 2 oz. butter
& 2 onions. fry it over the fire about 5 minutes -
then cover it with boiling water. when it boils
skim it well. put in 2 blades of mace. a
little allspice & a little black pepper (whole)
Cover it close & let it simmer gently for an
hour. & a half strain the gravy put into a stew
pan 1/2 oz butter. when melted stir in as
much flour as it will take. add the gravy
by degrees. season with salt & boil it - put
the veal in a dish & pour over it the gravy
straining it thro' a sieve -

Knickerbockers. receipt for Hams corned
Beef. &c. For 100 lbs of meat 6 gallons
of water 9 lbs salt. half coarse & half fine
3 lbs Brown Sugar. 1 lb of Mustard. 3 oz of
Salt Peter. 1 oz p^r h^ol. Boil & skim it. Then
let it settle & cool. & then put in the meat. It may
be kept for years. It decays less just as it is. ^{simmer in} however long it may

Seed Cake.

2 cups of Butter 1 of Butter 1 teaspoonful
of Pearl ash. mixed with nearly a cup of cold
water. Caraway or coriander seeds or spin to
the taste. Flour enough to stiffen it roll
& cut to the forms.

To keep apples for winter

Put them in Casks or Bins. in layers well
covered. This preserves them from the air from
moisture & the frost. it prevents their peeling
by their own perspiration. their moisture
being absorbed by the sand. at the same
time preserves the flavor of the fruit
& prevents their rotting any kind of sand
will answer but it must be perfectly dry.

To take milder out of Liver

Rub the spot well with Soap. then scrape
some fine Chalk. & rub on the spot. lay it
on the grass. as it dries. wet it a little. it will
come out after this doing this —

To preserve Cabbages & other esculent vegetables

Cut the Cabbage so as to leave two or 3 inches
of the stem. scoop out the pith about 1 inch
taking care not to wound the skin. or mind.
suspend the cabbages. with the stem upward
& fill the cavity every morning with fresh
water — Plain Pickling —

To $\frac{1}{2}$ pt Vinegar & gill of water or milk
Boil in tin covered pickling pan. about 3
Galls. let the water in the pot be boiling
when the tin pan is put in —

Cold Pick Pickling —

To 1 gill of Raw Vine. put a Quart of
cold milk sugar wine & spin to the
taste. let it take four hours

To preserve Eggs.

1 qt of unslacked lime. 1 pd of fine Salt
 $\frac{1}{2}$ of Cream of tartar. add to them enough
water to cover the Eggs. let all dissolve &
pour over the eggs —

How to boil Mier.

Throw a teaspoonful of salt into your water for half pint of Mier. Throw your rind into your water while boiling. after the rind is in & the water boils again. let it boil hard for 12 minutes. Then pour off your water & let it steams over the coals 10. minutes - Mrs Butler. Excellent.

A good substitute for Quercit. for housew. Paper &c
To 1 gallon of good Milk, add. 2 doz of Eggs & 1/2 pds of Loaf Sugar. then add sifted Lark Linn enough to bring it to a proper consistency - to put on the sun dry - it would be well to run the whole thro - pint mill, or otherwise see that the coarse particles are ^{well} dissolved,

Delicate Cake Mrs Sibley
1 pd of Flour Half of Butter
Quarter of Sand

Receipt for the Mieroyd called imperial pop

Put into ~~ten~~ earthen pot 2 ^{lbs} of Sugar & Lemons cut into slices, & 2 oz of cream of tartar. Add 9 lbs of boiling water, mix the materials well, cover the vessel, with a stout cloth & let it cool, when cold spread two Table spoonful of good yeast from Beer on a thin slice of Bread & put into the vessel, which must be covered as before, & left till the next day - It may be filtered through a fine cloth, & bottled & corked in strong bottles - in the course of 3 or 4 days the fermentation will be nearly completed, & the liquor may be drunk

U. S. Receipt of Lemon

Delicate Cake Mrs Sibley

6 oz of white Sugar
1/2 lb of Butter, 1/2 pd of
Flour. The whites of 3 eggs
Flavour it with Rose or Lemon

Indian Cake or Mannock

1 quart of sifted meal - 2
great Spoonful of Indian
Molasses & 2 Spoonful of Salt
a bit of shortney ^{half} as big as a Hens Egg
steered together, make it pretty moist
with scalded water. put it into a well-
-ground pear. smooth over the surface
with a spoon, & bake it brown on both
sides. before a quick fire - A little
steamed pumpkin scalded with the
meal is an improvement. Mannock split
& dipped in butter makes very nice toast

For Common pumpkin Pie.

3 Eggs to a quart of milk &
2 table spoons of sifted cinnamon
or Ginger —

Mrs Chilpe recipe for wye cake

3. Coffee cups of Dough 5
2. of Sugar. 8 Eggs -
1/2 lb Butter 6 Cloves.
2. Teaspoons full of Peacock. 6
Wine. Raisins & Spices, as
you please. More Currants
Wine glass of wine top of barrel.
Liquorate yolks & whites.
Bake 4 Hours —

Middlebury Vermont
Sep. 12 - 1899

Receipt
For Baked rubbed
Fish.
Take a good sized fish, leave it well

Receipt for Baking Fish.

Take a good sized fish, leave it well rubbed with Salt and pepper inside and out, make a rich stuffing, with a little chopped onions in it, fill it, sew it up, and if possible draw the tail through the mouth, as it looks better when it is round. put it in a pan or Baking kettle, strew a few shreds of onion and a little of the stuffing, lay some strips of Salt Pork or Butter on it, strew it thick, cover it with water, put Catnip or wine, some ground cloves. In doing it you must use your judgment as to the

size - Bake it after, and have the
skin brown as it looks handsome.

A few slices of Lemon is good &
looks well to garnish.

Gingerbread. Mrs Com. Lawrence

2 Teacups of hot Water or a Teacup
and a half of Butter - 2 of Molasses
heaping Teaspoon of Celeriac. Throw
into the Molasses - then add it to
the butter & water - as much
Flour as will make it as stiff
as pound cake - Ginger - or
spice to your taste -

Mrs Com. Lawrence
1848

Bunbles, Mrs Lawrence

5 Teacups of Flour. 3. butter
3 of sugar, mixed together
1 Teaspoonfull of Soda 1 egg -
The rind of Lemon, or nutmeg
cinnamon or rosewater -

Soda Biscuit

To one quart of flour, put a
lump of butter as large as an
egg. 2 tea spoons full of cream
of tartar; one of Soda,
and a tea-spoon full of salt.

The flour and butter
must be rubbed together,
then the cream of tartar
put in. The Soda must
be dissolved and poured
with as much milk
as needed, into the paste.

Mrs Gatterke's - Pound Cake -

1 - lb of sugar -

1 - lb of flour -

1 - " of butter -

5 - eggs - The butter and

sugar must be beaten
well together until they
are perfectly white.

The whites of the eggs are
then to be beaten, and
the yolks put into the
mixture just before
the flour; which must
be the last thing put in.

Flavor; with vanilla,
lemon, or rose to the
taste.

Mother's - Washington Pie -

As a simple pound cake
in a loaf and cut into
slices as even as possible
while warm and placed
in a dish which fits to
the shape of the cake.

Then some kind of jelly
must be spread very evenly
on each slice. -

Cousin Helias Simple Fruit Cake.

1/2 lb - Butter -

1/2 lb - Sugar -

1 lb - Flour -

2 - Eggs -

1/2 pint Milk

1 Tea Spoonfull Saleratus -

Spice and fruit to your taste -

Bake two hours -

Ms. Hamilton's Orange Marmalade
" " " " " "

Wash the oranges, and to each lb of fruit
put one lb & a half of sugar. (Put Conf!)
Cut the oranges in halves, scoop out the
pulp from the bitter white skins with
a spoon; strain from it the seeds - put
them into a separate vessel, take the pulp
and put it aside, the inner cores from
which the pulp is taken can be thrown
away.

Put the skins in a kettle, pour
boiling water upon them, continue to boil
them until quite tender, changing the
water five or six times until all the
bitter is extracted.

The skins are then
taken from the kettle, the pith scooped
out with a silver spoon. Pound this
pith quite smooth in a wooden mortar.

Pound also half of the skins. - Cut up
the other half into small narrow strips.

Put boiling water on the seeds to
make a jelly. Put the sugar in a
kettle with a very little water, add the
juice, boil it up, and strain it; then
add the pith, pulp, jelly & pounded
skins, & cut-up skins; boil altogether
slowly until it looks quite transparent.

A porcelain or brass kettle
should be used. A-Sing one turns them
brown.

—
"

Summles.

$\frac{1}{2}$ lb Sugar. -
6 oz butter -
 $\frac{3}{4}$ lb flour -
2 eggs.

Cinnamon or lemon juice & rind

—
"

Manlyland Biscuit.

2 lbs flour to a quart of
pound of butter. Mix with
either milk or water to a stiff
dough. Throw some flour on the
board putting the dough on it
and beating it a long time with
a rolling pin; otherwise it will
be tough; cut your biscuits and
beat each one with the rolling
pin to make them crisp.

Poke them with a fork, and
bake in a moderate oven.

The great art in making
them good, is to beat the
dough a long time.

New York.

August 21st
1835.

Excellent Pomade. Mrs. Shuter.

- $\frac{1}{2}$ Drachms of Sugar Lead
2 Drachms of Tincture of Cinnamon
2 Drops of oil of Cloves -
4 Oz of Beef Marrow -
 $\frac{1}{2}$ Brandy -

Takes about 3 hours
boiling - when all is
except the perfume.
To be added a little
white before done -
an Oint of any
that pleases - for perfume.

Mocha turtle Soup
1 Pint of Black Beans,
10 Quarts of Water. put
Put Beans in the water
to let them boil 7 hours
when they seem boiled
4 hours. Take them
out with a skimmer
& wash them as much
as possible - Then return
into the Pot - add a
piece of beef, Lamb or
or Veal - about 2 lbs
& a red pepper - Half an
hour before dinner - Take
all the Soap out of the Pot
over

pass thro a fine Cullender
make perfectly smooth
return to the Pot & add
 $\frac{1}{2}$ Pint of wine one
hard boiled Egg in slices
cut up a Lemon, & put
in tureen —

Mrs Maguire,
21 20th —

19. Billed via putting - Bedding 19
 20. Propriety name - Hanger-head -
 21. Bill - Propriety name -
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 29. Bill - Propriety name -
 30. Bill - Propriety name -

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Green Hake - 3

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Green Hake - 18

Receipt
For
Gumbo

...DDING.—This is one of the
...uries which the farmer has
...o obtain at small expense.—
...e recipe for making it:—
...orn, full in milk, twelve ears,
...his add one quart of sweet
...a pound of fresh butter, four
...pepper and Salt as much as
...ecessary; stir the ingredients
...bake in a buttered dish.—
...ther ingredients a quarter of
...gar, and eat with sauce. It
...cold or warm, with meat or
...of the most "equisite taste"
...believe, and with the first ser-

For W. Satterlee
with Sassafras
powder & the
respects of W. S.

From Gen^l
Scott.
to Mrs M S Satterlee

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Receipt for making the soup called by
French creoles, gombó file - say for 10
or 12 plates.

Take a grown chicken; - cut it into many
pieces; - ^{fry them brown, next boil the} boil them to rags; - 12 to 20 minutes
before dishing, put in 50 or 60 oysters,
with their liquor, & 6 or 10 minutes later
add ^{2, 3, 4 or 4} ~~2 or 3~~ spoons-full of sassafras pow-
der. Stir the powder in, & if on lifting the
spoon, the composition draws out into a
thread, you have a gombó file. If it does
not rope sufficiently, stir in more of
the powder.

A small piece of bacon (or porto) say
2 or 4 ounces - may be put into the pot
at the same time with the fried chicken.

Rice, boiled dry, & well ^{done} cooked, & each
grain ^{remaining} perfect, ought to be served separa-
tely, to be put into the plate with the
gombó-soup.

Balls of fried Sausage meat may be
put into the gombó when dished.

Receipt
For
Gumbo

For W. Sutterlee
with Sassafras
powder & the
respects of W. S.

From Geo^d

Scott.

to Mrs P. S. Satterlee

HANOVER, Mich. March 7, 1839.

CURING HAMS.—I beg leave to present to the public, my manner of preserving hams. I turn my barrel over a pan, or kettle, in which I burn hard wood, for 7 or 9 days; keeping a little water on the head of the barrel, to prevent it from drying. I then pack 200 weight of ham in my barrel, and prepare a pickle; by putting 6 gallons of water in a boiler, with twelve pounds of salt, twelve ounces of salt-petre, and two quarts of molasses; this I stir sufficient to dissolve the salt. &c. and let it boil and skim it. I then let it cool and pour it on my ham, and in one week, I have smoked ham, very tender, of an excellent flavor, and well smoked. When the weather becomes some warm, there will a scum rise on the pickle, by keeping my ham under the pickle, it will keep the the year round.

It is better to have a good white oak barrel than any other. Try it and if you ever have had meat smoked earlier after killing, and more palatable, please inform the public through the columns of your paper. Yours, &c. H. FOWLER.

GREEN CORN PUDDING.—This is one of the numerous rural luxuries which the farmer has always the power to obtain at small expense.—The following is the recipe for making it:—

Take of green corn, full in milk, twelve ears, and grate it. To this add one quart of sweet milk, one-fourth of a pound of fresh butter, four eggs, well beaten, pepper and Salt as much as may be deemed necessary; stir the ingredients well together, and bake in a buttered dish.—Some add to the other ingredients a quarter of a pound of fine sugar, and eat with sauce. It is an excellent dish, cold or warm, with meat or sauce, but epicures of the most "equisite taste" declare for it, we believe, and with the first service.

