Nancy G. Peggs
Recipe Book
Oct. 29/60
This is an excellent recipe. I generally boil any hops in a gallon of water with a little sugar and then add to the fermenter with the wort.
Quarter the cabbage. Lay it in salt, spreading the pieces on dishes, sprinkle lightly with salt, & let it stand in the sun for 4 hrs. Then put in fresh water, & remain over night. In the morning agitate in a towel to extract the water, put into a kettle with about a dozen onions, 2 oz. of mace & a piece of black pepper. Cover the whole with very strong vinegar, & boil until the cabbage is quite tender, when it will require several hours. Just before coming from the fires, put in 1 lb. of brown sugar according to taste. The pickle is ready for use, as soon as cold.

Mrs. E. E. E.
To prevent discoloration.
Place in an infusion of 3 lbs of salt in 4 quarts of water, which boil a little and let cool. The color is rendered permanent and not faded by subsequent washing.

To restore Rancid Butter.
To a pint of water add 1/2 teaspoon of white of lime and a little chloride of lime. Wash in this 2 1/2 lb of rancid butter. When every particle of the butter has come in contact with the water, let it stand one hour or two; then wash well in pure water. The butter is then left without any odour and has the sweetiness of fresh butter.
tablespoonful of sifted sugar, 1 heaping egg, teaspoonful salt, & 1/2 teaspoon of yeast.

Rusk.

Rub 1/2 lb of sugar into 3 lbs of flour, sift it, pour on 1/2 lb of good yeast, beat it well; if not soft enough add more with it should be softer than bread; make at night—tie in the morning if well risen, work in 6 cups butter, take in small rolls, when cold, slice it, dry on thin sheets & dry it in the oven.

Nice Buns.

Put 4 oz sugar with 3/4 lb flour, mix it up with two spoonfuls of yeast, 1/2 pt of milk, when well risen, work into it 4 oz butter; make it into small friands; bake in a quick oven.
Mixed Bread.

Put a tea-spoonful of salt, & a large teacup of yeast, into a pint of flour; make it sufficiently soft with corn-meal, & knead it well; then, when well risen, bake it in a mould. It is an excellent bread for breakfast. Indifferent flour will rise much better, when made with gannel, than fair water.

Mrs. Randolph

Muffins.

Put a tumbler of flour, put to it a little salt, & large spoonful of yeast, then beat white of a fresh egg, & a strong broth, & add it. Mix the flour well with cold water, & knead it, as you can allow; let it be hand-kneaded, set in a moderately warm place, & morning heat it well with a spoon; put on the griddle in a round form, bake it nicely, turning them frequently till done.

Mrs. Randolph
Cocoa Nut Pudding.

- Half pound of Cocoa.
- 4 doz. of Flaxseed.
- 1 lb. of Sugar.
- 1 pt. of Butter.
- 4 Eggs, well beaten.
- 3 lb. of Shredded Cabbage.
- 2 lb. of Flour.
- 1 lb. of Moline.
- 1 pint of water.
- 1 pint of Brandy.
- 1 pint of grated Coconut.
- 1 oz. of Nutmeg.
- 1 pint of water.
- 1 lb. of Sugar.
- 1 lb. of Butter.
- 1 bottle of Wine.
- 4 Eggs.
- 1 lb. of Shredded Cabbage.
- 1 lb. of Sugar.
- 1 lb. of Butter.
- 1 pint of Brandy.
- 1 lb. of Shredded Cabbage.

Beat the sugar & butter smooth, whip the eggs & add to it. Then stir in the grated
3 lb. of Sultana, cover your pie plates with
such crust, fill them with the mixture & bake in a moderate oven.

Spice Cakes.

3 lbs. of flour, 1 lb. of Sugar, 1 lb. of Butter, 1 pt. of eggs, 1 oz. of soda, dissolved in a pint of
water, 1 oz. of cinnamon, 1 oz. allspice, n

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Spice Cakes.
Together, 8 add one tablespoon full of... a little water, and half teaspoon of... the latter dissolved in a little warm water. Bake in two pie tins or dishes quickly, no more. Taking care, it does not bake too hard. When it is done, lay a sheet of wax paper over the top, and then remove it, leaving a mark of much. Have a warm dry clean towel, & when the cake is done, slip it out, bottom side up, spread the upheaval, & side thick, with jelly, commence at the edge, and roll it up, but slice from the end.

*Mostlaced Pudding*

1 pt. of molasses, 5 eggs, 1 pt. of flour, and warm a teaspoonful of soda, and half a cup of butter.

*Soda Pudding*

To 5 eggs, well beaten, add the warm milk, and put in the pan of water.
Sally Lum's Wedding

8 cups of flour, 5 eggs, 1 cup of butter, 4 cups of sugar, 1 cup of cream, 1/2 cup of milk, 2 cups of milk, 2 cups of cream. Make it immediately after breakfast, 8 p.m. it to rise. Pour into a cloth well floured, boil, roll, dry home.

Confederate Pancakes

Mix the flour, 1/4 cup of sugar, 1/2 cup of milk, 1/4 cup of cream, 1/4 cup of water, 1/4 cup of milk. Add 1 cup of milk, and 2 cups of cream. Make the pancakes well, roll, dry home.

Drop Biscuit

Beat 8 eggs very light, add to them 1/2 cup of flour, 1/2 cup of sugar, 1/2 cup of milk, 1/2 cup of cream, 1/2 cup of milk, 1/2 cup of cream. Beat of mixture into 2 cups of flour, bounded into pieces of any kind. Beat 1/2 cup of melted butter with 1/2 cup of sugar, roll 2 cups of flour, cut together with 1/2 cup of water, roll, dry home.
Almond Cake.
Blanche 2 pounds in a mortar 1 lb. almonds 3 lb. of fresh peach kernels. Add a little cold water to prevent their becoming too soft. Then pour in 3/4 of a lb. of butter as for berg cake with a lb. of sugar and flour. Add water in the almonds, and take as for pound cake.

Molasses Pie.
Put molasses, 3 eggs. Work in flour and melted together. With the while 1/4 of a lb. of ginger or white.
Potato Pudding.

Boil 3 large, muddy potatoes, grate smoothly, with brown sugar, 3 teaspoons of
milk and 2 cabbages. Add 3 well-beaten eggs, a little well-
beaten and greased, a tablespoonful of nutmeg, a few currants may be added.

Boiled Pudding.

Beat eggs very light; add 2 gills of milk to
the beaten eggs. Add one cup of
beaten bread, a little macaroni, 3
tablespoons of sugar.

Another dish:

3 cups of milk, 2
eggs, 3

2 cups of sugar, 2
Gingerbread
Mix together 2 cups flour, 1 doz. butter sugar, an egg, 4 eggs, 2 cups milk, 1 dessert spoonful pearl ash. Bake quickly.

Cherry Pudding
Beat 6 eggs very light, add 4 oz. of milk. A cup of flour, 5 oz. grated bread. 1 oz. of sugar. Chop in a little salt; when it is well beaten, mix 15 oz. preserved cherries or Damsons, to it. Make a rose of melted butter, sugar & wine.

Mrs. R."
Tastry

Cup half sand, 1 cup cold water; 1 tbspn. of yeast; 1/2 cup salt; 3 cups flour. Mix the whole with a knife, roll it well.

A very good paste may be made with 1 lb. of flour, 1/2 lb. of butter on hand.

Breakfast Buns.

To 1 pt. of flour, add 1/2 lb. of shortening, 3 oz. of suet, 1/2 oz. of cinnamon, 1/2 oz. of sugar, 1/4 pint of milk, 3 eggs, a little salt. Mix with warm cream or milk, 1/4 pint brandy. 1 pt. 1 good ale yeast & five eggs; mix all together, & bake in a moderate oven, will last good for 3 months.

Macaroons.

Blanch 1 lb. of almonds, & when cold, pound them with 1/2 pint of cream, 4 whites of eggs, then work in 1/2 lb. of sugar. Put into small glasses, & bake 1/2 hour.
For Italian macaroni (prepared with bread crumbs) and almonds on the table. For English, use oval, sift, arrange.

Scottish Cake.

Take 1 lb. brown sugar, 1 lb. butter, 1 egg well-beaten; work up, one at a time. The cinnamon or caraway seed, 1/2 oz. ginger, 1/2 oz. cloves or nutmeg, 1/4 lb. of flour; beat all together, but not whirling in the flour, and roll as little as possible after. Glaze the as well to roll out one, out in cakes, & cut into loaves.
Sweet Mangos.

Soak in warm brine two days, then pour over boiling vinegar & water & let stand some days, say three. For a 3-gal jar prepare:

1 tea cup Pepper
1/2 " Allspice
1/2 " Ginger
1/2 " Oats
1 " Cloves
1 head raw Cabbage chopped
8 onions
2 tea cups Cape Horse-radish
1 quart mustard seeds & three whole
Take half of the beaten spices mix with Cabbage & onions adding
3 cups brown Sugar, also put in a teaspoon of sugar in each. Boil
half the year. It takes 5 or 7 jars. After using the above,
Spiced Round

To a round of beef that weighs 2 lbs., take 8 oz. salt pie, 3 oz. coarse sugar, 1 oz. cloves, a nutmeg, 1/2 oz. allspice, and three handfuls of common salt, all in the finest powder. The beef should hang two or three days, then rub it with the spice every day for three weeks. The bone must be taken out first, and the opening filled with nice fat beef. When to be dropped, dip it in cold water, take off the spice, bind it up tight with tape, and put in an oven with a teacup full of water at the bottom, cover the top of the meat with spiced dish, and the oven with a crust, and take it 5 or 6 hours when cold. Take off the fatapes.

The gravy is very rich, and a little of it adds greatly to the flavor of hash or brown. Both the beef and gravy will keep for a long time, and you don't eat too much of it.
To pick one hundred pounds of Beef
Take 6 gals of water, grills of Salt, a
Course 4 half fird, lb of brown Sugar, 4 fl
Molasses, 8 oz Salt pork, 10 oz Oats, put
all the ingredients in a vessel, and let it-
boil, being careful to take the scum of as
rise, take it off let it stand until it is
cold, having formerly rubbed your meat
with salt pack it and pour your liquor
over it.

A nice little dish of Beef
Mince cold Roast Beef, fat or lean ve-
fish, add chopped onions, pepper, salt, a
little good gravy. Fill small oyster shells
unto full & fill up with potatoes mashed
smooth with cream, put a bit of butter
on top & set in an oven to brown.

Bologna Sausage
Take 1 lb Bacon - fat & lean, 1 do meat,
do pork, do alive. Chop all fines, then
highly roll, knead, pack & boil the
Dumplings for Soup.

Teaspoonful of butter to two oz. flour.

Ink or water sufficient to make a soft dough.

Drop them into the boiling soup about the size of a back-iron nut.

Rustless for game.

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

Mrs. Randolph
Pepper Pot.

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

Napoleon Shad.

Napoleon Shad, 2 table spoonful of salt, 3 oz of cavendera powder, & "Allhakim" as much as.
as will cover it. Split the Shad open, and over it two tablespoonfuls of salt, and let it stand several hours. Have ready a pot of boiling water sufficient to cover the Shad, allowing a teaspoon of salt to every gallon of water. Boil it 20 minutes. Take it out of the water, drain it. Boil the allspice just so as to crack the grains. Sprinkle the Shad, 3 cups with the cold Vinegar.

Oyster Omelette.

Put 8 oysters in a stew-pan, set over the fire, the moment they begin to boil take them out, drain. Beat 6 eggs very bright, add the oysters mixed, a wine-glass full of flour, 2 spoons to a paste with a little milk, pepper & salt to the taste. Fry in hot butter, but do not turn it, as soon as done dish it on a dish & serve hot.

Beef a-la-mode.

A round of beef is best for this purpose, with a sharpen knife, cut incisions in the beef...
about an inch apart & within an inch of the opposite side, season it with pepper & salt according to the size of the piece. Make a dressing of onion, butter, & bread crumbs, in the proportion of a pint of crumbs, one small onion, finely chopped, 1/2 an oz of butter with pepper & salt to the taste, fill the incisions with the dressing, put the meat in a pot with hot water & cover it tightly. Let it simmer 6 or 8 hours. Some sticks in a few cloves or allspice. When the meat is done, drain up & thicken the gravy with a little flour. This is excellent cold.

Baked Beef & Yorkshire Pudding

Rub salt on a nice piece of beef, put it on a pan, put your dripping pan, put it in the oven, with a gill of water in the pan, & when it's done, add a make the pudding in the following manner. Beat 8 eggs well light, the yolks in a pan, white on a dish. Make the puddin' as the following manner. Beat 8 eggs well light, the yolks in a pan, white on a dish. Make the puddin' as the following manner. Beat 8 eggs well light, the yolks in a pan, white on a dish.
of water, & as much flour as will make a batter but not a thick one. Then stir in the whites, do not beat it after they are in, lastly add in a teaspoonful of dissolved carbonate of ammonia. Take out the meat skimming all the fat off the gravy, pour in the butter & replace the meat, put all into the oven again, & cook the broth & cook until the frudding is done. When the meat is dashed out the frudding as squares & place round the dish, the brown sides up.

French Stew.

Put 1 lb. 2 lbs. of beef, & add to it a pint of sliced tomatoes. Put the meat in a stoneware, well seasoned with pepper & salt, in slices, tomatoes & a couple of bitter cloves. Cover close, & let it simmer until the beef is tender.

(continued from page 31)
Riesoles: - Take equal quantities of meat finely chopped or pounded & bread-crumbed, all kinds of sweet herbs together with a beat onion, season with pepper & salt & bind with an egg; put the mixture into a mould & boil five minutes, then take it out of the mould & brown before the fire & serve with gravy.

Riesoles in Pate. - Pounded any kind of cold meat; thicken a little good gravy with cream or better season the meat & mix it with the sauce until well moistened; then roll out some paste in oval pieces, lay a large tablespoon of the meat on one and double over & scallop the edges, brush over with well of egg, sprinkle with semecelli or Hotel crumbs & fry them.

Potato rissoles. - Mashed potatoes, any kind of meat chopped finely, boiled or hard-boiled egg, all chopped fine, mix or with a beaten egg, if wanted serve hot.
Grenston Toffee.
Put into a preserving pan 8 by fresh butter
and as soon as melted, add 1 lb brown sugar, stir
gently over a slow fire for 15 minutes. The grated
piece of a lemon, added when the Toffee is half
done. Drop on dishes sterilized.

Trifle.

Beat the whites of 4 eggs till they stand
alone, then beat in gradually, 1 lb of finely powdered
loaf sugar, add 8/1 drachm essence of lemon, & beat
well hard. For a sheet of paper on the bottom
of a tin pan, dip one at equal distance, a
small tablespoonful of stiff currant jelly, put a
little of the beaten egg & sugar on each lump of jelly, so as to
cover it entirely. Dot over as evenly as possible
so as to make the dishes a round smooth shape.
Put them into a cool oven, 3 as soon as colored
and done. Take them out & place two botters
the day before. Serve cold.
oven, till they stick fast together, as to form one ball or cake.

Mince — Meat.
1 lb. of meat, 1 lb. the Apples R., Raisins, Prunes, amantes or dried Cherries. 1 lb. liquid. 1 lb. Sugar, 1 pt. Wine or Cider. 1 pt. Brandy. Cinnamon, Mace & lemon peel.

Loaf Gingerbread.
1 pt. Butter, Sugar, Molasses. 2 lb. of Flour. Eggs beaten separate. 1 tablespoon Ginger, Cinnamon. Allspice & one teaspoon soda dissolved in a cup cream. Mix butter & sugar. like pound cake, & the other ingredients the same way.

Coconut Pudding.
To steam in water, add 1/2 of Sugar & 1/2 of Butter, put on the lid.
Boil 5 minutes. When cool, stir in 1 cup milk and two grated coco-nuts. Add 8 eggs well beaten and bake in pastry. This quantity will make 8 pies.

Chocolate Pie
Scrape three tablespoons full of chocolate, put it on the stove with a tea cup of sweet milk, or cream, one tablespoon full of butter, one tea cup of sugar, let it come to a boil, take the yolks of three eggs, beat them hard and pour them into the mixture of chocolate, then make a rich pastry.
Put in the pie plate & pour in the mixture, season with vanilla, put into the stove & bake.
When done beat the whites of the eggs to a stiff froth with half a teaspoon of white sugar & a little vanilla & spread it on the pudding. Return to the oven & bake a few minutes. This makes three pies.
Batter Cakes.

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

Batter Head.

Take 6 spoonful of flour & 3 spoonful meal, with a little salt, & half them, & then batter with 4 eggs, & milk sufficient, bake in little thin roundels.

Bread Cakes.

Melt as much butter in a pot of milk as will make it as rich as cream, make the flour into a paste with this, knead it well, roll it out, pricked with a needle, bake on a griddle or as good.
Potato Bread.
1 pt flour, 4 1/2 eggs. A good sized Irish
potato, 2 oz butter & as much good
flour as necessary to make it rise. To be
made with water, not so stiff as common
light bread dough.

from Mrs. Heffelfinger's.

Puffle Biscuits.
Rub 4 oz of flour, butter into a pt of
flour, make into a paste with milk,
spread it well, roll as thin as paper, &
bake to looks white.

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

Rusk.
Mrs. Huff.
3 eggs & 1 cup sugar beaten light, 1 pt new Milk.
1 cup new Yeast, 1/2 cup melted butter


Yeast,  
(Mrs. Hutchison)
1 gal water, 12 potatoes, a good handful of hops boiled together. (the potatoes to be peeled & sliced thin, then hops in a bag.) then add a teaspoonful of sugar & 1/2 of salt. When lukewarm, add a teaspoon of yeast. 1 cup of this raises 6 cups of flour.
Corn Oysters:
Grate 4 ears of green corn; beat the whites of 5 eggs separate, and yolks also; stir in the yolks with the grated corn; add 2 cups of flour, 2 milks enough to make a batter for griddle cakes. Add 1 teaspoonful of soda when all is well mixed, add the whites of the eggs. Bake on a griddle.

Cabbage pudding:
Get a fine head of cabbage, not too large, from boiling water or, a cover until you can turn the leaves back, when you must do carefully take off some of those in the middle of the head, chop them fine, mix with a rich forcemeat; put this in and replace the leaves, to confine the stuffing, tie in a cloth & boil it, serve up whole, with a little melted butter in a dish.
Greasing for Cold Plaw

1 egg well beaten, 1/2 gill of Vinegar, salt to taste, 3 teaspoonful of Butter. Set on the fire, & when the egg is thick set away to cool, & pour over the cabbage.

French Plaw.

To 1 pint of cut cabbage, have 3 eggs boiled hard (which takes 20 minutes) mash the yolks & add gradually wineglasses of oil, 1 do. of Vinegar, 1 spoon of common mustard, or desert spoon of Frenches do, salt & pepper to taste.

Veal Cake.

Boiled or beef of veal, cut in slices, also slices of全景 or ham, bacon & boil dry eggs hard, butter a deal, saw & place the meat in layers one over the other, cutting the eggs in slices & season with chopped herbs & Lyons pepper, putting the herbes as with som clarified juices, cover the whole & let

Cakes of liver, when taken from the oven, lay on a weight or to press it well together. When cold, turn it out.

Acquits.

Pound four to a cold-veal in a mortar, season with white pepper & salt, make a batter of an egg, a little milk & flour. Mix the pounded veal with it, roll into balls the shape & size of an egg. Fry them & serve with fried parsley. Treated thus a tongue is an addition.

Dum's Cakes

Take the remains of a hare that is getting dry, pound very finely with all the fat; season with pepper & mixed spice, add clarified butter sufficient to make it moist, put into a mould & place in a oven for 1/2 hour. When wanted put the mould in warm water for a few minutes. Turn it out. An improvement is to put in some cold beef pounded alternately & placed in the mould; in brawn, ham, &c. to look like a handmade.
Ham in Disguise

Spare the life of lean hams by the pounds of fat, add a little pepper & may well with the yolks of two eggs. Put it on toasted bread, brush the top with white of an egg; put a bit of butter on a brown with a salamander or hot shovel.

An excellent Sandwich.

A thick tender beefsteak, boiled, & well-seasoned with pepper & salt; put quite short between two slices of bread, & butter, & water cold.

Flavoring for Meat Hash

1 tablespoonful each of salt & meat, black pepper & cayenne; available

Keep this mixture dry & closed from the air. In using it, take one part of this to 4 parts of salt. A tablespoon of the spiced salt to each 2 oz of cubed meat.
Salad dressing

Take the yolks of 2 hard-boiled eggs, & mix them well.

Add 1 tablespoon dry mustard

4 teaspoons salt & 1 teaspoon of sugar, mix & add a little black pepper.

2 tablespoons of olive oil

The juice of 2 lemons, 2 more teaspoons of salt & 1 of vinegar.

Mix thoroughly.
Cream Cake.

Whites of 6 eggs, 2 ½ cups flour, 1 ½ cups sugar, 1 cup butter, 1/2 cup sweet cream, ½ teaspoon soda, ½ teaspoon cream of tartar

Mrs. Polman.

Snow Mountain Cake.

Brown sugar, 3 ¾ of flour, 9 whites of 12 eggs, 1 cup butter, 1/2 cup sweet cream, 1/2 teaspoon soda, 1/2 of cream of tartar.

Bake as for jelly-cake, 8 between each layer of cake, put icing with grated coconut on it.

White Fruit Cake.

1 lb. pulverized sugar, ¾ of butter, the whites of 12 eggs, beaten very light, 1 lb. of flour, 2 grated cocoa-nuts, 2 lbs. of citron, cut in small pieces, 2 lbs. of almonds cut in thin slices — bake slowly.

Ginger Cakes.  Mix 3/4 cup molasses, 1/2 cup sugar, 1/2 cup water, 1/2 cup flour, 1 egg.  Add ginger according to taste.  Bake 20 minutes.

Jelly Cake.  (upon order.)  1 cup sugar, 2 tablespoons butter, 1/2 cup flour, 1/2 cup milk, 1 egg, 2 teaspoons full baking powder, sifted with the flour.  If instead of jelly, a sauce is made spread between the cake.
will furnish a nice & saucy Michael treat. For the sauce—Beat together 1 egg, 1 teaspoon full corn-starch, 1 tablespoon of flour & 2 of sugar. Stir it into a 1/2 pt of milk, & boil until it forms a good custard. Remove from the fire & flavor with vanilla.

A Nice Yeast Cake.

Mix flour, 1/2 lb butter. Place in a bowl the tablespoon of good yeast & 2 eggs. Mix the curdant to 1/2 lb of white morsel. Sake, 2 oz candied peel. Put flour in a basting, stir the yeast & the milk. 2 egg. Boil the yeast, stir the milk & butter. Add the yeast in it. The beaten 2 eggs

A "2/3" napkin & e. hot in. Add the currant.
Raised Doughnuts.

American Agriculter

1 pt. new Milk, 4 teaspoonsful Sugar, 
1/2 cup Yeast & a little salt. Mix thick with Flour & let rise over night. In the morning add as little flour as will make the dough thick enough to roll out about an inch thick, cut in squares of an inch & a half. As you drop them into the hot fat, stretch them longer & fry thoroughly. 

3/4 pt. in equal proportions boiling hot is said to be better for frying cakes than either alone.
Ginger Snaps.

Ditto

Boil together 1 pt of molasses, 1 teaspoon of shortening, some consider the "snappiest" pinch of salt and tablespoonful of ginger. Let it really boil for about two minutes, then set aside to cool. When cool, add two level teaspoonsful of soda and beat all together thoroughly. Add flour to make a soft dough as soft as you can roll out very thin. Cut into shape of bake and bake not too hot as they bake very easily.
Currant Wine.
Gather the currants when perfectly ripe. Drain out the juice, to one gal of the juice, add 2 gals of water, & 8 to every gal of the mixture, add 8 lbs of sugar. When the sugar is dissolved put it in a cask, leaving the cask out for 2 or 3 mns, until done fermenting then close the cask leaving a small opening for air. In November draw it off of bottle for use.

Gooseberry Wine.
To 6 lbs of mashed gooseberries, add 1 gal cold water, let it stand 24 hrs then drain it off & add 3 lbs of sugar to each gal. Pour into jars & set it by to ferment. In 10 days or 3 weeks, it will be clear then put it in jars tightly until November then rack off carefully.

Blackberry Wine.
Take ripe black or dewberries, press out the juice, let stand 36 hrs to be fermented.
it, 3 lb. water, add 1 pt. of water, 3 lb. of sugar. Let it stand open for 24 hrs. then put into a sack & in 3 months sack off.

Raspberry Vinegar.
Put 2 lbs of raspberries into a jar, 8 qt., pour over a qt. of good vinegar, let then stand 24 hrs. & then pour the bag on 2 lbs of fresh raspberries, do this 3 times then to 1 pt. of juice add 1 lb. of loaf sugar, put into a jar & set in a bottle of water & cork the. Then cold bottle & cork close.

Fruit Acid.
Put 1/2 lb. of fruit in 1 pt. jar, 8 oz. of sugar with 2 pts. of water, previously acidulated with 5 oz. of Tartaric Acid. Let it remain 48 hrs. then strain, taking care not to bruise the fruit. Pour 1 pt. of the juice, add 1/4 lb. of powdered loaf sugar, stir till dissolved, leave a few days in the bottle, shaking the cork hourly. If a slight fermentation takes place, leave the cork.
To make Soda-Water.

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\frac{1}{4} \text{ lb. Tartaric Acid, 3 lbs. of White Sugar, add 4 pts. boiling water, 5 flavors with lemon or any extract you like. When cool, it is fit for drinks, by taking 2 tablespoonsful of the syrup, in half tumbler of water, add 1/2 teaspoonful of soda & drinks immediately.}
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Lemon Syrup.

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

Grape Wine.

One bunch of grapes, 3 gallons water, let them remain in a tub 24 hrs., then strain, to every gallon of this, add 1 lb. of sugar.
Molasses Vinegar

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

Sugar Vinegar

To 1 measure of sugar, put 7 measures of moderately warm water; dissolve completely, put in a cask & stir in yeast, in the proportion of a pint to 2 gals; stop it close, & keep in a warm place until sufficiently sour.
Wine Sauce
2 gills of water. 2 tablespoonsful of brown sugar, 2 small teaspoons of flour, 1 oz butter, 1 gill of wine. Stir the sugar into the water, as soon as it boils add the flour, stir and be mixed smoothly with a little cold water. Let it boil one minute, then take off the fire & add the butter & wine season to your taste.

Rich Wine Sauce.
1/2 pt boiling Water. 5 oz sugar. 3 oz butter. 2 gills wine.

Cream Sauce.
Boil a pint of cream, sweetened well with sugar, flavored with lemon or Vanilla. Strain after boiling.

Egg Sauce for boiled chicken or
Soil 1/2 pt of milk. Stir into it as much low-mixed with water as will thicken it then take of the fire & beat in gradually 3
og of butter & a little salt. Boil 1 edge very hard, chop finely & add to the milk & butter

J. Huff's Book
Lemon Pudding
½ lb sugar, ¼ lb of butter, 5 eggs, grated yellow rind & juice of 1 lemon. Beat butter & sugar to a cream. Whisk the eggs & add to it, then stir in the juice & peel. Cover pie plates with paste, pour in the mixture & bake in a moderate oven. If preferred to tablespoonful of brandy may be added.

And Cheese-Cake.
1 pt of milk, ½ lb sugar, ½ lb of butter, 5 eggs, 4 spoon grated nutmeg, ½ oz curds. Warm the milk, then to a stew with a piece of rennet, or a tablespoon of wine in which the rennet is soaked. When it is a thick stew, take out with a broad blade and lay on a sieve to drain. Beat the eggs & add the curds, also the sugar & beaten to a cream then the spice & fruit. Bake in a paste.

Cottage Cheese Cake.
1 pt curds, 1½ gill of cream, 3 eggs, sugar.
Indian Florentines.

1 pt of milk, 3 eggs, 1 oz of butter, 2 table-
spoonful of brandy, sugar to the taste.
When the milk boils stir in Indian meal to thicken it like porridge, then stir in the butter, when cold stir in the eggs.
Bake in a paste.

Coconut pudding.

1 pt sugar, 1 pt coconut, 3 oz butter,
whites of 2 eggs, 1/2 glass wine & brandy,
1 tablespoon rose water.

Apple pudding.

1 lb mashed apples, 1/4 lb butter, sugar to taste, 6 eggs, tea, sherry, cinnamon, brandy to taste. If preferred, add 1/4 lb dried currants.
Pumpkin Pudding
8 eggs, 1 pt. stewed pumpkin, 1/4 lb. butter
1/4 sugar. 2 tablespoons handy teaspoon seed
of cinnamon, nutmeg. 1 cup of cream or
addition.

French Custard Pudding.
1 pt. milk, 1 tablespoon flour, 2 eggs. Sugar
taste and flavored to taste.

Guernsey pudding
1/2 lb. beef drippings. 1/2 lb. flour. 1/2 lb. dried
currants. 2 eggs, nutmeg and
butter. 1/2 cup of soot.
Beat the eggs till they are thick and light,
add milk enough to form the batter
all together, leaving the fruit dredged
with flour. Dip the pudding bag in cold
water, turn wrong side out by flours well,
place in the butter, tie strongly leaving
room for it to evolve. Put in a pot of boiling
water with a plate at the bottom to prevent
boiling over. Boil 2 1/2 hours. When done
French puddling.
1 pt milk. 10 Tablespoons flour. 8 eggs
Beat all well together. Scatter a paper
from in & bake. Serve with sweet sauce.

Newcastle pudding.
Make a custard of 6 eggs. 1 pt milk
Sugar to the sauce. Beat some bread,
Lay in the bottom of a dish, then strewn
some currants. Then another layer of
buttered bread. Pour over the custard & bake until

Baked pudding.
Line a deep pudding dish with a piece
of bread cut thin. Fill with milk & quaker
peaches, cut in pieces, angourd. Cover the top
with some bread, shield then, buttered, &
set in the yell of an egg well beaten
in an ordinary sauce. Serve with sauce sauce.
Farmer's Apple Pudding.
Stew some apples, add to 1 lb. of the mashed apple, while hot, 1/4 lb. of butter & sugar to taste. Beat 4 eggs & stir in when the apple is cold. Butter the bottoms & sides of a deep pudding dish, strew thickly with bread crumbs or put in the mixture, & then bread crumbs plentifully over the top. Set in a tolerably hot oven. & when baked, sift sugar over.

Rice Pudding.
The teaspoonful of rice, 2 oz. butter, 3 pts. milk, 5 eggs, sugar to the taste, simmer the rice & crumbs together until soft, when done, add the butter. When cold, add the eggs well beaten, & sugar, & bake in a dish. When done, grate nutmeg over the top.

Boiled pudding.
5 eggs, 1 pt. milk, 1 pt. flour & salt to taste; beat whites & yolks separately & add flour.
& white of hats, milk, alternately.
Boil 1 hr. con, serve with any kinds of
sweet sauce.

Oxford pudding

Indian pudding

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

Indian baked pudding

1 pt. Indian meal, 1 tablespoonful of
wheat flour, 1 tablespoonful butter, 4 eggs,
salt to taste, 1/2 milk, enough to form a batter. Stand 2 or 3 hours near the
fire too warm, add the Indian meal, then
bake, then, add eggs well beaten.
Pour the batter in a buttered pan, & bake
in a moderate oven. This pudding is good
with 1/4 lb. of raisins, & currants each
scoured, stirred into the batter, served
with sweet sauce of sugar, &c.
Peach Charlotte.

Dissolve the bottom & sides of a dish with sponge cake. Pure some ripe peaches in this sirup ofrintable sugar over them & fill up the dish. Then which a pint of sweetened cream, as the pepper, mix, take it off till all is done. Pile the cream on top of the peaches & send it to the table.

Savory Charlotte.

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

Make a custard of 1/2 of milk, 5 eggs, 2 onions to taste. Bake it in a warm oven, lay the custard over the cake. Take a pint of cream, flower with wine, 2 eggs, whip to a froth, & lay it on the custard.

Cherry Charlotte.

Stone & stew some more cherries & each 1/4 lb. add 1/2 lb. sugar, 1 teaspoon.
of flour mixed smoothly with a little water. When the fruit is done, butter some bakers bread, lay on a dish, spread some of the stewed fruit over it, then put another layer of bread & fruit, let that be fruit. This is very nice served with cream.

Apple Floating Island
Mix the whites of eggs with stewed apples, & float on cream or rich milk. Plain floating island is made by adding a teaspoon of sugar to the white of each egg, & a teaspoon of jelly, & strips of a stiff path.

German Fishers
Cut horse’s bread in slices 1/4 inch thick. Take 1 pt of milk & 3 well beaten eggs. 1/2 teaspoon of mustard & 1 teaspoon of sugar to the taste. Stir all well together & pour once over the bread. When it is absorbed as much as it will go, let it brown a bit with a cinnamon stick.
German Puffs

1 pt milk, 3 eggs, 1 lb flour, 1 dessertspoon of dissolved sugar with
steeped butter, 2 saltspoons salt. Beat all together
adding lastly the whites, but do not
beat it, after they are added. Bake in
an earthen mould, or cup, in a moder
ate oven 36 min. with buttered sugar.

Boiled Custard

8 eggs, 1 pt milk, 6 oz sugar to the test.

Blackberry Muddle.

Put your fruit in an preserving kettle,
mash to a pulp, with sugar enough to
make it quite sweet. Let over the fire
as it begins to simmer, stir in very
gradually two teaspooms of flour to 1 pt
of fruit. Serve either warm or cold
with cream.

Cold Custard

1 pt of milk, sweetened to the taste.
Stir into it, a tablespoon of wine in which currant has been soaked. In warm weather 1 hr. before it is to be served is sufficient time to make it.

Molasses Pudding. Boiled or steamed 1 cup of molasses, 1/2 cup sweet milk, 2 eggs, 1 large teaspoonful of soda, 3 flour sufficient to make a stiff batter. Steam from 1 1/2 to 2 hrs.

Marmalade Pudding:
Chop 6 oz. beef suet one pound, 3 cups milk, 3 lbs. seed emuls, some of powdered leaf sugar, 2 beaten eggs & 1/2 milk. Beat the above well together, let sit aside for about an hour, then beat it again for about 10 minutes. After which put into a mold in alternate layers of any kind of marmalade. Bake slowly for 1 1/2 hrs. A little return carefully out of the mold. Another way to work the marmalade into the other ingredients to steam 1 1/2 hrs.
German Pudding a la Chine.

Stew until very tender, 3 oz. of rice in a pint and a quarter of milk, when a little cooled, mix with it. 3 oz. butter, 1 oz. finely chopped, 1/2 lb. diced orange or lemon peel, 6 oz. raisins or three eggs well beaten. Boil 2/4 hrs. & serve with the following sauce:

Dissolve 1 1/2 oz. sugar in 2 glasses Sherry or any white wine, 8 oz. white grape sugar, 2 spoons yolks of 2 fresh eggs. Then stir the sauce in a pan, held high above the fire until it resembles custard, but by no means let it boil as it will curdle. A tablespoon of lemon juice is an improvement.

Florentines:

These are delicious & form a pretty dish for supper. Roll puff paste to a thickness of 1/8 in. & lay on a thin baking tin. Spread over a layer of orange jam or other jam & bake in a moderate oven. Take out & when partially cool, having whipped the whites of some eggs with sugar, but it over the preserved, 1/8 orange.
mixed almonds over the surface, finishing with sifted sugar. Put it once more into the oven until the whip is stiff. They shall be of a pale color, a few minutes after it is removed from the oven, cut in diamonds, 

in an ornamented dish.

**Apple Snow**

Pour 2 cans a day large apples, put in cold water & stew until soft, then pulse this a juice, & sweeten to the taste with brown sugar. 

Soy on the dish one bit it is to be served, then beat the whites of 1 1/2 eggs to an Armstrong froth, with 1/2 the sifted white powder. 

With orange water or vanilla, throw over the dish of apples very high & it will present the appearance of a dish of snow.

**Jennie Reid Pudding**

4 1/2 cups flour, 2 1/3 or 4 eggs, 2 cups sugar, a 1 spoon cream, 1 teaspoon soda, & a small quantity.
Lemon Pudding

5 eggs, 7 lb. sugar, 14 lb. butter, 2 tablespoon of cream, grated bread crumbs. Beat the yolks of eggs & sugar together, beat the butter, & add the cream. Then add the eggs, 2 pint of milk, previously boiled & cooled, & the juice of 1 lemon. Bake just long enough to set the mustard well. Then, having whisked the whites to a stiff froth with a little sugar, pour over the mustard & let stand long enough to become a little.

Sue Pudding

Take 8 cups flour, 2 cups Molasses, 1 cup of brown sugar or butter, 1 cup of dried cherries or raisins. 3/2 teaspoons full of dissolved in corn meal or buttermilk. Put in a bag of flax.

A nice sauce for it is:

1/2 cup of butter, as large or larger than a large egg. Three large skimmed milk.
White Mountains Cakes.

2 cups of butter, 3 cups sugar creamed well together, add 1 teaspoon cream of tartar, dissolved in 1/2 cup of sweet milk, then mix 1 teaspoon of soda in 3/4 cup of flour. The whites of 10 eggs beated very light, add the flour last. Bake in pans well greased with butter in the bottom.

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

Of the yolks of 13 eggs used in the cake above, make another, adding 2 cups of sugar, not quite half butter, 1/2 cup of sour milk, 1 heaping cream tartar, 1/8 teaspoon of soda, a little lemon or egg of flour.
Cup Cake.
5 eggs, 1 3/4 cups sugar, nearly a cup of sour milk, 4 cups flour, 2 teaspoons cream of tartar, 3 1/2 of soda. Cream butter. Beat the yolks & sugar together.

Marble Cake.
Dark part.
1 1/2 cups brown sugar.
1 1/2 " butter
1 1/2 " Molasses
1 1/2 " corn syrup or cream.
1 " Flour.
1 1/2 " ground cinnamon
1 " cloves
1 " nutmeg
1 " allspice.

White part.
1 1/2 teaspoons soda. 3/4 the yolks of 5 eggs. White part — 1/2 cup sugar into batter.
Cottage Pudding.
1 egg, 1 cup sugar, 1 cup sweet milk, 2 teaspoons soda, 2 pounds castor 1/2
flour, a little salt. To be eaten with cream.

Cocoa-nut Pudding.
1/4 lb. cocoa-nut, 1/4 lb. butter, 1 lb. sugar,
1/2 pt. cream, 9 eggs. The mixture: Grate sugar as for cake, add the eggs well beaten, then
put in the nut well grated & butter in
rich cream.

Mrs. Stanton.
S sci.. johnston. Cakce
8 eggs: 1 pound of flour: 1 pound of sugar
1 pound of butter: 1 teaspoonful of
1/2 of a pound of lard. 1/2 cup of milk:
dissolve the soda in the milk, then add to
the cream. Sift with the flour, beat the
whites and yolks separately.
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Cottage Pudding
Loaf Gingerbread
Lady Cake
Tip-Top Cake
Republican Cake
Potato Pudding (Irish)
Boiled Pudding
Another do do
Cup Gingerbread
Cheesey Pudding
An excellent & cheap Dessert
Sponge Cake, Almond do do
Molasses Pie
Sally Lunn Pudding
Confederate Pudding
Deep Biscuit
Jumbals

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Perpetual Paste
To mend China
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Everton Toffee
Currant Wine
Gooseberry " Blackberry do
Raspberry Vinegar
Fruit Acid
To make Soda Water
Lemon Syrup
Granny Wine
Molasses Vinegar
Sugar do
Preserving Pie 19 To plates, knife handle 20
To prevent Oxford fading
To restore Rich bird
Vegetables
Corn Oysters
Cabbage Pudding
Filling for asparagus tart
Rissoles & others
Late 12th December 180
Cream Cake
Take 2 cups of Sugar, 1 of Butter, one of 4 eggs, a little Soda, & flour enough, and it stiffer than pound cake batter.

Sugar Cake
1 lb of loaf sugar, 7 eggs, 2/3 lb of butter, a teaspoon of Soda, & a cup of sweet cream. Cream the butter, & beat the eggs separately.

Black Cake
3 eggs, 1 pt molasses, a teaspoon of Soda, mixed in a cup of sour cream. Beat mixture, and a handful of almonds or large as to add in enough to make it good and confectionary.
In daily use:
Sweet green Tomato pickle —
Green tomato catapla — do —
Rice —
Spiced Cabbage pickle —
Tomato sandwich —
Hidden Salad —
Mince—Meat —
Chocolate pie

To Pickle—Beef
Shredded Round

Misc. list of Ice cream
Bologna salami
Cheese
Noodles
Pasta
Indent.
Cakes, Puddings &c.
Cream Cake
Sugar
Black
Jelly
Melba Pudding
Soda
Cocoa
Spice Cake
Pantry
Breakfast Cake
Graham Crackers
Cake
Gingerbread
Beat separately, the whites & yolks of 5 eggs, add 1 pint of milk, a spoon of cream, & a small handful of flour, or a little more—enough to make it the consistence of pound cake. Bake in small round tins, in a quick oven.

Sally Lunn or tea cakes.

To 1 qt of milk, add 1/2 lb of butter, 3 eggs, 1/2 spoon of salt, 1/2 spoon of pepper, beat it very light. Let rise and bake, in a quick oven.

Rainbow Waffles.

Mix into 1 lb of flour, 1/2 spoon of baking powder, 1/2 pint of milk, to make a thick batter, pour a little batter on the griddle, keep the heat steady, some of the waffles may burn if the heat is too high. It will be a great help to have a piece of butter to grease the griddle.
Two cakes will make great enough
a lot of flour. Boil them into a pot of
knead a cup of
water, 8 stir in 1 tablespoonful
flour, the evening before you bake. Let
the mixture stand; it will be moderate
warm, 8 in the morning it will be fit
for use.

French Rolls.
Sift 1 lb. of flour, mix a tablespoonful of
milk into it. Lose butter, mix in the whites
of 3 eggs beaten to a froth, 8 a tablespoon
of strong yeast, to which add enough milk
and sugar to make a stiff dough, 8 let it cool, 8
before a fire to rise, which will take about an
hour. 8 cut into small cakes 8 put into a quick
oven, will be done in a little more than
10 min.

Cream short cakes.
Rub into a pt. of flour in a bit of butter
and make like a Vanderbilt.
Loaf. Vinge bread (Clove)

Take one lb. of butter. One dr. sugar - one
pound of flour. Grate the
spices. One tablespoonful each of
ginger, cinnamon and cloves, a
little powdered of soda in the proportion
of one. Mix the butter, sugar, like, flour
and the other ingredients in the same way

Lady Cake

Mix the cream with the eggs, add the butter and flour
and mix the mixture alone with the butter to
come to a cream of a texture gradually the final
mixture of eggs becoming is very hard.

Trifle Cake

Add 1/4 lb. of champagne, some sugar and cream
with the wine and brandy. After thorough
mixing add more of butter milk. Stir it down and
heat it on the fire. Cover it with the
cream. Then may the whole be done in the
same way.
let it stand till be there spread from on the skin to drain, dried vegetables first picked in salt water. Put chopped onion to 1-2 cups chopped cabbage. 1 pt. mustard seed, 1 tsp. mustard, cloves, pepper, mace, ginger, tyme to reason highly. Put them in a pot of vin strong vinegar to keep it well and salting after being mixed is an improvement.

Tomato Sauce

1 peck of tomatoes, 2 onions, 4 heads of celery, 1 dog shallots, 1/2 teaspoonful of black pepper, 1/2 teaspoonful of salt.

8 to 10 Tomato Capers

7/8 gals ripe tomatoes, 1 lb. brown sugar, 1 pt. vinegar, 1 teaspoonful whole milk pepper, 1/2 handful salt, 4 onions, 1 chopped fine that it is pared along inside, 1 of whole eleven hours.
Bell Fritters

Put a piece of butter, the size of a little piece of water, let it boil in a few minutes, then let it very soon, being just the point of boiling, to remain on the fire about three or four minutes, stirring all the time, but it stick to the pan; then pour it into a deep pan, being one or two inches deep; add a

bagg, breaking one by beating it in

then another, and so on until all are done; the dough white light. But let it be well mixed in a pan, let it boil, make the fritters small, with

carefully amber color.

Cottage Pudding

I put flour to one degree. The

cooking sugar in pieces; better than the

powdered sugar. The heat of the cooker.

Make it have one and a half sauce

to make a kind of sugar, and

milk a little, a couple of

until it is done.

Mix a little to make a

to make the

mix a little to make a

milk a little, a couple of

milk a little, a couple of
Sweet Tomato Pickle

1 lb. green, ripe tomatoes, & 2 lb. in strong vinegar. There's another thing in vinegar: made of 1 pt. of vinegar, to a lb. of vinegar & 2 lbs. of tomatoes. Pulse to the taste.

Green Tomato Catenza

To 1 gal. green tomatoes, peeled & cut up.
1 qt. of onions, cut in 6 pieces, 1 qt. of vinegar & red pepper, 2 tablespoonfuls of salt, & 2 tablespoonfuls of brown sugar.

Tire away for half.

Ripe Tomato Catenza

1 lb. skinned tomatoes, in tablespoonfuls.

Add 1/2 lb. of mustard & 1 lb. of vinegar, plus 1/2 lb. of pepper. Stir the ingredients together. Pour into a pie pan & bottle.
When these are well beaten cast it immediately into two, & bake it in a moderate hot oven.

Lemon Gingerbread

Grate the rind of two or three lemons & add the juice to a glass of brandy given to the grated rind in 1 lb. flour, & then a little lemon juice. Bind the flour, sugar, &

Plum Cakes. (to bake long)

Dry 1 lb. flour, 1 cup with 1/2 lb. fine sugar, beat 1/2 lb. butter to a cream, & add in 1 well beaten egg. Finally, add sifted flour & sugar, & beat all together thoroughly. Spread the plum on the plate & moisten the size of a walnut.
Glorious Cakes and Pancakes

Beat 16 eggs, add 1 pt. of milk. Mix well. Add 8 oz. of lard, 2 pt. of sugar, and 3/4 pt. of water. Take care that the sugar be not in lumps. Let it harden. Place the pan for the hot pancake. Sweeten as thin as possible, and when cooked, they are done, do not serve them, but lay them in a dish, sprinkling powdered sugar between each layer. Serve them all hot.

Savory Pudding

Beat 8 eggs very light, add 3 cups of browned sugar, the ramek of pork butter, and salt, and mix well. Place it on a stove, and keep it thick as buttered peas. Strew with a shallow dish, pour in a little water, and serve it up hot.
Steam

Tea mix 1 1/2 lb. of flour, 1/4 lb. of sugar, and 1/4 lb. of butter. Boil with a lot of water. Boil potatoes and mash them. Put the flour, sugar, and the butter in boiling hot water and mix. Add 1/2 lb. of water. Add 1 spoon of yeast when milk is warm.

Hard Yeast

Boil 1 ounce of hops in 1 1/2 pints of water, till only 1/4 of the water remains. Strain and stir while boiling hot, or heat or any seed meal till as thick as batter. When milk is warm, add 1/2 lb. of yeast. Heat and stir well. Stand till very light. Generally, about 8 hours, the work is sifted Indian meal till it is a hard dough. Roll out on a board, cut into small cakes. Bake in the oven. Eat immediately. Cook the cakes over the fire in a wooden box. Place the board in a clean, dry room and cover with a cloth. Air may be freely admitted. They dry in about a fortnight unless the air is damp. When perfectly dry put them in a strong box and cover.
And for jars and bells
The third of this wax and two-thirds
of wine
Pour the wine into a still and set it over the fire to boil when it becomes quiet.

Add to it all the mixture and stir it around. Fanning it vigorously as much as possible.

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

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

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

For a variety, use boiled rice instead of tapioca.

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

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

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

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

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

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

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

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

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