

Tea Cakes

(2012-2-005)

Milk Biscuits

1 lb of flour, $\frac{1}{4}$ lb of butter, well rubbed together, a wineglass half full of milk, yeast to be mixed up with 1 pint of milk, made into cakes & set to rise.

Mush Muffins

Take one pint of milk and stir in it white Indian corn until you have well boiled mush – while warm add a small lump of butter. Then with another pint of milk add sufficient what flour to make a soft dough with salt and yeast. To be baked in small cakes and on both sides, as muffins, but not in TBD.

Muffins

2 lbs. of wheat flour, 2 eggs, 1 qrt. of milk & $\frac{1}{4}$ pound of butter. Yeast.

This recipe might have been cut off—I am not sure.

Rusk

3 $\frac{1}{2}$ lbs. of flour, $\frac{1}{2}$ lb of butter, $\frac{1}{2}$ lb of sugar, 3 eggs, $\frac{1}{2}$ pt. of milk, yeast sufficient to rise it & a little bread ash.

Cream of Tarter Cakes

Take 1 pt. of milk and as much flour as will mix it to a proper consistency, 3 even teaspoonsfull of cream of tarter put dry into the flour. Put 1 teaspoonfull of soda in some milk to dissolve. Take butter or lard the size of an egg, stir it in the flour and mix all together. Roll them out in cakes & bake quickly like shore cakes' add a little salt.

Mrs. Orrick

Corn Pudding

Take 1 doz. ears of corn; grate then and scrape the cobs with a spoon. Add a teaspoonful of salt, 1 pt. of milk and 2 eggs beaten. Some corn is much more juicy than others and milk should be added according to your judgment to make it a proper consistency for baking. Small lumps of butter to be put over the top to brown it. The pans to be greased with butter.

Butter Milk Cakes

To 1 qt. of buttermilk put a piece of lard the size of an egg. Warm them together & stir in 1 teaspoonful of TBD dissolved. Make it a thin batter with flour. Beat it a few minutes and then bake as other cakes.

Rice Cakes

¾ lb of rice boiled soft and dry in water; while hot stir in ¼ lb of butter & 3 pts. of milk. When cool enough, add 3 eggs and flour enough to make them the thickness of flannel cakes, with yeast sufficient to raise them.

G.P. Carter

Worcester Loaf

3 pts. of flour, 3 eggs, 1 pt. of milk (warm), ½ pint of yeast, ¼ lb. of butter; to rise for 3 hours. Bake in a TBD or other pan.

C. M. Brown

Indian Dabs

Take a pint of milk – boil it or let it come to a hot scald. Then take two full silver tablespoonsful of sifted Indian Meal & pour the milk on it – mix it well. While it is cooling, beat these eggs very light – the whites and yolks separate. Have the oven heating so as not to be kept waiting.

Aunt C. M. Brown

Milk Biscuit

1 pt. of milk, large tablespoonful of butter or lard, 1 teaspoonful of salt & sufficient flour to make a thick batter. Scald the milk and add it to the butter or lard, let it stand until lukewarm. Then add ½ yeast cake dissolved in ½ cup of lukewarm water. Add this to the milk and the teaspoonful of salt & the flour. Then give the mixture a thorough beating & stand in a warm place until very light. After it is very light, add sufficient flour to make a soft dough and knead them thoroughly & pound with a potato masher. Stand away until very light & make carefully TBD biscuits. Stand these away in a warm place for 15 minutes and brush them with milk and bake.

Mrs. Raver

Milk Biscuits

Take 3 qrts. of sifted flour and mix into it salt to taste, and 2 very large spoonfuls of lard and the same of butter. Cut this up in the flour and then with your hands mix lightly, but very thoroughly. Make a well in the center of the flour and pour into it slowly 1 qt. of milk which has already been boiled; then the yeast which has been dissolved in a little water. Mix well and then beat the mixture until it is very light. Set to rise which takes from five to six hours. Pinch off a sufficient quantity of the dough to make the cakes small and put in the TBD about 4 o'clock if you wish the cakes for 7 o'clock tea. The cakes should stand on the TBD until ready to be baked which requires about 20 minutes.

Ann Dougherty

Sally Lunn

Warm 1 qt. of milk with $\frac{1}{4}$ lb. of melted butter, 3 eggs, a small teacupful of yeast, and as much flour as will make a batter stiff enough for a spoon to stand up in. Meld the butter in the milk with a little salt and a tablespoonful of sugar. Allow it 7 or 8 hours to rise. Bake it an hour in fluted pans.

Bachelor's Loaf

Take 3 eggs, 1 pint of milk; stir in $\frac{1}{4}$ lb. of flour, 1 spoonful of butter and a teacupful of yeast. When light, grease your tines and bake it. Open & butter it hot.

Rice Cakes

Boil a teacupful of rice in water until dry and soft; then mix 4 eggs with 1 quart of milk and add the rice. Add to it sufficient flour to make the batter of the consistency of flannel cakes, not forgetting the yeast and $\frac{1}{4}$ lb. of butter.

Virginia Egg Bread

Dissolve 1 Tablespoonful of butter in $3\frac{1}{2}$ pints of milk; add 1 qt. of Indian Meal, $\frac{1}{2}$ pint of wheat flour and a little salt & 2 eggs well beaten. Mix all well together & bake in a buttered tin.

Another Recipe for Cream of Tarter Cake

2 teaspoonfuls of cream of tarter rubbed into 1 qt. of flour, 1 teaspoonful of TBD dissolved in a little milk. To be mixed with milk to a proper consistency to roll out, a little salt.

Waffles

Make a batter of $1\frac{1}{2}$ lbs. of flour, $\frac{1}{4}$ lb. of melted butter & 2 large spoonsful of yeast; put in eggs, the whites and yolks beaten separately; mix it with a quart of milk and put in the butter just before you bake. Allow it 4 hours to rise. Grease the waffle irons, and have them hot before you bake. It5 will do as well to put the butter in when they are first mixed if preferred.

L.P.T.

Mush Muffins

Pour 1 quart of boiling water slowly in $\frac{3}{4}$ pt. of Indian Meal (TBD) and add a teaspoonful of salt, 1 cup of homemade yeast and as much wheat flour as will allow a spoon to stand upright in it. Beat it well while mixing. In the morning drop from a spoon on the griddle & TBD as muffins.

L.P. T.

Virginia Muffins

1 qt. of flour, 2 eggs well beaten, 1 Tablespoonful of sugar, 1 of lard or butter, 2 of yeast mixed in warm water or milk, well beaten & as stiff as can be stirred with a spoon. In summer water is preferred. Bake in rings in an oven.

E.H. Thompson

Buttermilk Cakes

To a quart of buttermilk put a piece of lard the size of an egg; warm them together & stir in a teaspoonful of TBD; make it into a thin batter with flour; beat it a few minutes & bake as other cakes.

Milk Biscuits

1 lb. of flour, 1/8 lbs. of butter, 1 pint of milk, ½ wine glass of yeast and a little salt. Mix thoroughly & set it to rise early in the morning. Let it stand in a warm place for about four hours. Then knead thoroughly with as little flour as possible. Let this stand for about three hours. Pinch off pieces of the dough and mould it with the fingers. Put in the pans an hour or more before baking, letting them stand near the fire. Ten or fifteen minutes will bake them.

Mother

Jellies & Preserves

To a quarter of a peck of Pippin apples add 3 pints of water; stew it for an hour. Then strain through a flannel bag. Add to every pint of juice 1 lb. of sugar and the juice of a lemon. Then boil it to a jelly.

Currant Jelly

Coddle your currants until fit to strain through a cloth or flannel bag and to every pint of juice add 1 lb. of loaf sugar; boil 20 minutes.

Black Currant Jelly

Take 3 qts. of currants and 1 qt. of water; Boil them a few minutes and then strain them and to a pt. of juice add 1 lb. of sugar. Let it boil 20 minutes, skimming it all the time.

Superior Jelly made from Gelatine

To a package of gelatine add 1 pt. cold water, the juice of 3 lemons & the rinds of 2. Let it stand about an hour (or until dissolved). Then add 3 pts. boiling water, 1 pt. of TBD & 2 lbs. of crushed sugar. Pour it into mould and stand it in a cool place.

To Preserve Pears

Pare, quarter or cut in half according to size & take out the core. Then allow ¾ lb. of light brown sugar to every pound of pears. Put them in the kettle with plenty of water & some green ginger which must be scraped and cut in thin slices; then cover them with a TBD, and let them boil until tender enough to put a straw

through. Then put in the sugar & boil until the fruit is clear. If the ginger makes it too hot, you can easily take some pieces out.

Green Gages

Take pound for pound of sugar & fruit; put the fruit in a TBD-metal kettle, a layer of fruit & a layer of grape leaves. Cover them well with boiling water & let them simmer a little while; then turn them out and make a syrup. While boiling hot, pour over the fruit & let them stand until the next day. Then strain off the syrup; boil again and pour over the fruit and again do the same thing. Then put half of the fruit in the kettle and boil until the gages are thoroughly done. Take them out and put in the other half & when they are done throw all in together for a few minutes. This is to have the gages retain color & shape.

Aunt Williams

Green Gages

To every pound of gages take 1 lb. of sifted sugar & 1 gill of water. Boil until done.

Currant Jelly

Wash the currants & drain them very thoroughly. Put them in the fire & after they are well heated, put them in a jelly bag & strain them. Take 1 lb. of sifted sugar to 1 pt. of juice. Put the juice on the fire & let it come to a hard boil, then put in the sugar.

Pineapple Jam

Procure if possible the sugar loaf pineapple. Pare it & take out the eyes; then TBD with a fork & add $\frac{3}{4}$ lb. of sifted sugar for every pound of fruit.

Peaches

To 1 lb. whole ripe fruit, put 1 lb. of sugar. Let on side of range until sugar is dissolved using about 1 gill of water for every 1 lb. of fruit. After they are on the fire, let them boil $\frac{1}{2}$ an hour (or longer) fast. There will be a great deal of juice after they are done, which can be put in other jars. Let the syrup be rich.

Aunt P.P. T.

Tiny Shape Tomatoes

To 1 qt. small unskinned yellow tomatoes put 1 lb. of white sugar. First make a syrup of $\frac{1}{2}$ gill of water to every pound of sugar & the juice and rind (cut thin) of one lemon to every 2 lbs. of fruit. Boil until rich & clear. If desirable that the tomatoes should look particularly handsome when done, skin them and then when they come to a good boil, take out the fruit very carefully & boil the syrup again & throw over the fruit. When cold, put the syrup on again & when boiling hot, throw again over the fruit. Then repeat the same again & the last time throw the fruit in it & give them all a boil.

Aunt P.P. Thompson

Gooseberries

To 1 lb. of fruit take $\frac{3}{4}$ lb. of sugar. Let them boil an hour or until quite soft. Cover the jars while boiling hot as this is the secret of their keeping well.

B.M. Hacker

Quinces

Pare the fruit and put in a kettle with enough water to cover; boil slowly until a TBD can be inserted in the fruit. 1 lb. of sugar to each lb. of fruit.

Quince Jelly

Take either fruit or skins and put in kettle with enough water to cover. Boil until fruit or skin is soft. Then strain through cloth. Measure liquid and boil 20 minutes. Then take 1 lb. of sugar to each pint. Be careful not to use too much water.

Spiced Peaches

7 lbs. of fruit

1 pt. of vinegar

3 lbs. of sugar

Cinnamon to taste

1 oz. allspice

1 oz. cloves

TBD all the spices, which must be whole, in TBD; break the cinnamon in pieces about 3 inches long. Boil sugar, vinegar and spices together. Then pour the mixture hot over the peaches (which must be pared & halved) for two successive days. Then put in the kettle and boil ten minutes.

Mrs. Beverly Hart

Canned Pears or Peaches

3 lbs. of sugar to each baked fruit. Dissolve sugar in 6 pts. of water & bake $\frac{1}{2}$ quantity of liquor to $\frac{1}{3}$ basket of fruit. By so doing you will have your liquor light in color. Put liquor in kettle; as soon as it boils, put fruit in & when liquor again boils, take out fruit and put in jars. Have jars heated.

Cranberry Jelly

Take one quart of cranberries; after washing thoroughly, place in a porcelain-lined boiler and cover with 1 quart of water; stir until berries can be mashed with a wooden spoon. Then strain through a colander and then through a fine sieve. Return the juice to the boiler and put in one pound of granulated sugar. Boil 20 minutes and place in moulds previously wet with cold water.

L.L. ??