

Tea Cakes.

Milk Biscuit-

1 lb. of Flour, $\frac{1}{4}$ lb. of Butter, well rubbed together, a wine glass full of 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 till you have well boiled Mush - while warm, add a small lump of Butter, then with another pint of Milk add sufficient wheat 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 rings.

Muffins -

2 lbs of Wheat Flour, 2 Eggs, 1 pt. of Milk, $\frac{1}{4}$ pound of Butter, yeast -

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 pearl ash -

Sally Lunn

Warm 1 pt. of Milk with $\frac{1}{4}$ lb of melted butter, 3 Eggs, a small tea cup full of yeast, and as much flour as will make a batter stiff enough for a spoon to stand up in - melt the butter in the milk, with a little Salt and a table spoonful 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 teacup full of yeast, when light grease form two - bake it - Open & butter it hot.

Rice Cakes.

Boil a tea cupful of rice in water until dry and soft, then mix 4 eggs with 1 quart of Milk and press 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.

Cream of Tartar Cakes.

Take 1 pt. of Milk as much
Flour as will mix it to a proper
consistency, 3 tea-spoons^{even} full of
Cream of Tartar just dry into the
Flour. Put 1 teaspoonfull full of
Soda in some milk to dissolve.
Take butter or lard the size of an egg
rub it in the Flour, then mix all
together. Roll them out in Cakes &
bake quickly like Short-Cakes, add a
little Salt.

Mrs Orwick.

Corn Pudding —

Take 1 doz. ears of Corn & boil them
& scrape the Cobs with a spoon, add
a tea-spoonfull of Salt, 1 pt. of Milk &
2 eggs beaten.

Some corn is much more
juicy than other, 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.

Virginia Egg Biscuit

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,
a little salt, & 2 eggs well beaten, mix
all well together & bake in a buttered tin.

Another recipe for cream of Tartar Cakes
2 Teaspoonful of Cream of Tartar
rubbed into 1 qt. of Flour, 1 Teaspoonful
of Sal Acetatus 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 $\frac{1}{2}$ a lbs of Flour $\frac{1}{4}$
lb. of melted butter & 2 large spoonful
yeast, put in 3 eggs, the whites and
yolks beaten separate, mix it with
a quart of milk, and put in the
butter just before you bake, allow
it to stand to rise, grease the waffle
irons, and have them hot before you
bake. It will do as well to put the
butter in when they are first mixed
if preferred.

J.P.S.

Buttermilk Cakes -

To 1 qt. of buttermilk put a piece of lard the size of an egg, warm them together, & stir in 1 teaspoonful of Salvarsan dissolved, make it a thin batter with flour, beat it a few minutes, then bake as other cakes.

Rice Cakes -

3/4 lb of Rice boiled soft and dry in water, while hot stir in 1/4 lb of butter, 8 pds. of Milk.

When cool enough add 3 eggs, and flour enough to make the thickness of Flannel Cakes, with yeast sufficient to raise them

G. P. Earle

Dorchester Loaf.

3 pds. of Flour, 3 eggs, 1 pt. of Milk (warm) 1/2 pint of Yeast 1/4 lb of butter to rise for 3 hours. Bake in a Larch Cakes or other Pan.

C. M. Brown

Mush Muffins.

Pour 1 quart of boiling water slowly on 3/4 pt. of Indian Meal (after tea) add a teaspoonful of Salt, 1 cup of home made 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 & turn as Muffins S.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 Salvarsan; make it in a thin batter with flour; beat it a few minutes & bake as other cakes.

Indian Oaks.

Take a pint of Milk - boil it, or let it come to a hot scald, then take two full silver table-spoons full of sifted Indian Meal, & pour the Milk on it mix it well -

While it is cooling, beat three eggs very light - the whites and yolks separate. Have the iron heating so as not to be kept waiting

Grant P. H. 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 to it the butter or lard, let it stand until luke-warm, then add $\frac{1}{2}$ yeast cake dissolved in $\frac{1}{2}$ cup of luke-warm water, add this to the Milk, and the teaspoonful of Salt, & the flour now 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 & knead them thoroughly & bound with a paste made from a quantity of eggs & make carefully milk biscuits. Stand these always in a warm place for 15 minutes, brush them with milk & bathe

Mrs. C. C. Brown

Milk Biscuits

1 lb of Flour, $\frac{1}{8}$ lb of Butter, 1 pint of Milk, $\frac{1}{2}$ wine glass of Yeast, a little salt. Mix thoroughly, & set 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 & mould 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

Brother.

Milk Biscuit.

Take 3 qrs of sifted flour put into it salt to taste, and 2 very large spoonfuls of lard and the same of butter, cut this up in the flour then with your hands mix lightly but very thoroughly —

Make a well in the centre of the flour, and pour into it slowly 1 gpt of milk which has already been boiled; then the yeast cake which has been dissolved in a little water. Mix well and then beat the mixture until it is very light. Let to rise which takes from four to six hours.

Pinch off a sufficient quantity of the dough to make the cakes small, and put on the pans about 4. o'clock if you wish the cakes for 7 o'clock tea.

The cakes should stand on the pans until ready to be baked which requires about 20 minutes

Anx Donybury.

Jellies & Preserves.

To a quarter of a peck of Pippin Apples add 3 pints of water, strain it for an hour, then strain it 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 thro' 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 pts. of Currants, and 1 pt. of water, boil them a few minutes, then strain them, and to 1 pt. of juice add 1 lb. of sugar, let it boil 20 minutes, stirring it all the time.

^{13/4}
Superior Jelly made from Gelatine
To a package of Gelatine add 1 pt. of 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 Wine, 72 lbs of crushed sugar. Run it into moulds and stand it in a cool place

To Preserve Cranberries

Take a pint & a gill of water, with 2 lbs of sugar, put them on the fire, let it boil up, take off the scum, then add 2 pts of cranberries, and let them stew to a jelly

Aunt Williams' recipe to Preserve Limes

Take the Limes when perfectly green, & put them in salt & water strong enough to bear an egg for about six weeks. Then put them in cold water for 24 hours changing it every 3 hours, then cut them in half, & clear them entirely of the pulp, & boil them in Salvarsus water until tender enough to run a straw through (say 1 teaspoonful of Salvarsus to 6 pts of water) Put them again in clear cold water for 24 hours changing it several times. To each pound of Limes take ~~1/2~~ lbs of Loaf Sugar, & 2 1/2 pts of water

Boil the syrup 15 or 20 minutes to clear it before you put in the Limes then boil them 1 hour ~~& 15 minutes~~. The Limes will be a light green when first taken out of the Salvarsus water, but the sugar will darken them enough. 300 Limes will make 7 or 8 lbs according to their size It is much easier to take out the pulp when they are first taken out

To Preserve Pears.

Pare, quarter or cut in half according to size, & take out the core, then allow $\frac{3}{4}$ 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 plate, and let them boil till tender enough to put a straw through them put in the sugar & boil till the fruit is clear. If the ginger makes it too hot you can easily take some pieces out.

Green Gages.

Take ground for pound of sugar & fruit, put the fruit in a bell-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 till next day. Then strain off the syrup, boil again & 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 William's

Green Gages

To every pound of gages, take 1 lb of superfine sugar, & $\frac{1}{2}$ gill of water boil until done -

Mother

Currant Jelly.

Wash the currants & drain them very thoroughly, put them on the fire & after they are well heated put them in a jelly bag & strain them. Take 1 lb of superfine 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 pick it to pieces with a fork & add $\frac{3}{4}$ lb of superfine sugar to 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 $\frac{1}{2}$ gill of water to every $\frac{1}{2}$ lbs. of fruit. After they are on the fire, let them boil $\frac{1}{2}$ an hour 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 sick.

Aunt P.P. S.

Sing Shape Tomatoes.

To 1 qt. small no skinning 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 & 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, 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 at a price & them all a boil.

Aunt P.P. Thompson

Goosberries.

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

B.M. Haas

Limes.

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

Lime jelly.

Take either fruit or skins, put in kettle with enough water to cover, boil until fruit or skins are 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.

Canned Pears or Peaches

3 lbs of sugar to each basket of fruit. Divide sugar in 6 pts of water, & take $\frac{1}{3}$ of quantity of liquor to $\frac{1}{3}$ basket of fruit, by so doing you will have your liquor bright in color. Put liquor in kettle, as soon as it boils put fruit in, & when liquor again boils take out fruit and put in jar. Have jar heated

Cranberry Jelly.

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

Spirited Peaches

7 lbs of fruit.

1 pt. " vinegar

3 lbs " sugar

Cinnamon to taste

1 oz Allspice

" " Cloves —

Lie all the spices, which must be whole, in three mustard, break the cinnamon in pieces about 3 inches long.

Boil sugar, vinegar, and spice together, then pour the mixture hot over the peaches (which must be panned & halved) for six successive days.

Then put in the Kettle and boil ten minutes

Mrs Beyonky Hart