

Mr Brachy

C. Porten

Lemon Pile

- 1 Cup boiling water
- 1 Table Spoon full of Corn Starch dissolved in
a little cold water
- 1 Egg well beaten & the juice & grated
rind of
1 Lemon & Scent)
- $\frac{1}{2}$ Cup of Sugar —
add the Corn Starch to cups of
boiling water, prepare as the Lemon mangle
add the sugar while hot then the Starch &
when cool add Egg.
Prepare as usual as per any pie
I am your Obedient — Baker
— — — — — done! — — — — —

Cocaine Pie

- 2 Eggs
- 2 Table Spoon Sugar
- 1 full pint of milk
- 1 Cup Cocaine
- 1 Table Spoon full melted butter
- (Scant for one pie)

Cocaine Custard

- 1 pint milk
- 4 Eggs
- 1 heaping Table Spoon Corn Starch
- 1 " Cup of Cocaine
- Sweeten to taste

In these recipes a coffee cup is used
The dissolved Cocaine

Mrs C. C. Bailey

2 lb. Flour -

1 " Sugar

1/2 " butter

1/2 " Cinnamon & Clove

2 eggs

1/2 Yeast cake - Finish

1 pint. Milk

1/2 nutmeg.

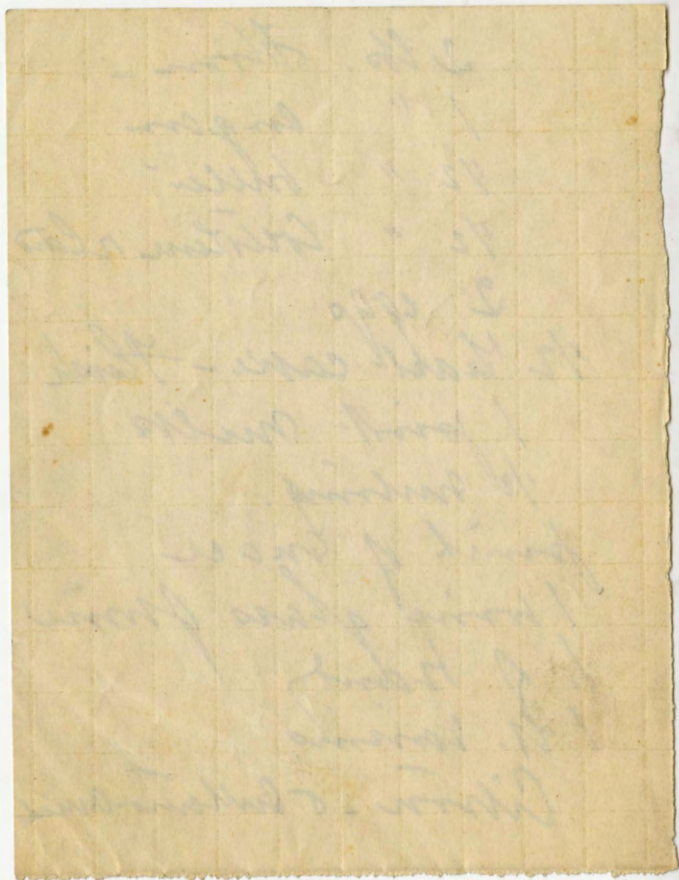
pinch of Mace

1 wine glass of wine

1/2 of brandy

1 lb. Raisins

Citron - 5 Sultana Apples



Farmer's Fruit Cake.

x

2 tea cups each dried apple slice them fine
corn with cold water, and let them soak
over night in the morning add one cup
molasses & steep slowly away till it is thick.
Then add one cup sugar one cup butter,
one cup sour milk, two tea spoons soda
two eggs - salt & spice to taste & five cups flour.

Washington Pie. nice.

x

3 eggs. 1 cup sugar one heaping cup flour 1
tea spoonful cream tartar, 1/2 tea spoonful
soda dissolved in a large spoonful sweet
milk - This makes the cake for two
pies. Filling. 1 pt. sweet milk 1/2 cup
flour - 1 cup sugar 2 eggs. Beat flour, eggs
and sugar together and stir into the boiling
milk. Flavor with lemon. Bake before
they are filled and not but a few
moments after the filling is in. put
the filling in when it is all hot.

I was intending to copy several other recipes
but shall have to wait till another time.

Shall I ask you to
excuse my negligence in not
sending this letter?

* Chaunilly Cake

Take a Cake in a Mould,
When cold take a very
sharp knife, & cut out the
centre, leaving a crust of
an inch or more on the
sides & bottom; throw in
^{half} a gill of wine; then put
in a layer of preserved fruit;
& fill with cold boiled
custard; put whipped
cream over the top.

* Coffee Jelly

One quart of clear Coffee Strong
Sugar to taste - Put one
cup full of cold water on a
bowl full of cold Gelatine - let
it soak an hour - pour on the
boiling Coffee - Strain through a
hair sieve into a Mould -

Home Made Preserves -

George E. Wallis
Newton Centre
Mass

Hot Pickle

One peck tomatoes nearly as
many onions - slice - and
lay in layers sprinkled well
with salt - Let them stand
over night.

In the morning drain off the
juice - pressing the slices with
cloths or towels to absorb all -
then put them all in form
pressing well - with mortar &
a stick cinnamon broken in small

Prices -

2 oz. whole cloves.

4 B - Celery seed -

1 qt - bottle full. of brown sugar -

Boil on vinegar - & summer - till
the tomato & onion is clear.

Mr. Whelan
 Mr. Devy
 " Nixson
 Mr. Niles
 Mr. Lippin
 Mrs. Patten White
 Mrs. Ellis
 Allen White
 Liden Mitchell
 Miss Maxam
 Miss White

Feather quills -
 cut the thin portion of chicken or goose
 feathers with a sharp pen - when full
 of stuff is a coarse bag - when full
 of stuff thoroughly absorbent gives much
 with the hands - the result will be
 a better mass perfectly homogeneous tenacious
 and of as soft as high top superior to
 the choicest sides of leather - this new device
 will for two dollars or more

A Home made Barometer
 In Eleven fluid Ounces of alcohol dissolve
 2 1/2 Drachms of Camphor - Then in
 another vessel dissolve 38 grains of
 Potash & 38 grains of Sal at
 Ammoniac in nine fluid Drachms
 of water - Both dissolutions having
 been accomplished, pour the two
 solutions together into a four ounce
 Phial of clean glass - Shake well
 & cover at the neck with a
 piece of cloth - linen or cotton.
 Place this instrument in a clear
 light - out of the sun & some light
 will indicate coming storms by a
 display of beautiful chemical
 crystals, for approximating fair
 weather by a perfectly clear
 body.

Put the Buckwheat cake good
with half a turnip - to make
the cakes come of nicely -
This is better than fat.!

Treble Thread —
 adrs H. D. I. Moore
 Rural New-Yorker
 Price 30 cents — New York

Lays Japan's Remedy —
 Camomile flowers — one ounce —
 Hops — one ounce —
 1 quart water — cold —
 Put in at night & let per-
 ure in the morning. —

Leave - our wine glass a day.
When the bottle is half used - fill
it up again

To each bowl of Starch
Upon boiling, add a tea spoon full
of Epsom Salts — Articles prepared
with this will be slippery & —
measure fine good —

To clean gilt jewelry — To
a half a pint of boiling water, add
one ~~ounce~~ of ~~the~~ ounce of cyanide of
potassium — When the liquid is cold
mix in $\frac{1}{2}$ oz. ammonia liquor
You can polished almost —
Objects will be rendered bright
by washing with this compound.

Linum can be glazed by
adding a tea spoon full of
salt & one of finely scraped
white soap to a pound of starch.
It shows — is from Seventyfive American
Jan 1874

Melancholy Soup -
 Part of a shoe fried - Tricel Sole.
 A much esteemed knight, wasted, Sir John.
 The Gravel Signor's - etc - Turkey ?
 A King of no consequence -
 The ornamental part of the head etc, ~~Boat~~ ^{Pearl} -
 A cum wife - etc - Spare ribs -
 the roost of a bird - etc - Research -
 Tranquillity Soup -
 S. delight - Port - Madeira - Burgundy -
 Lent - Heidelberg - Lisbon - Champagne
 16th letter etc - Peach -
 Musical Instrument -
 Rustic etc - Spineye -
 Crooked Durah etc -
 Top of Israel - Quail - Crabs -
 Colored mees - Green Sages -
 Currants - grapes - Apples - Gooseberries
 One of Novalis's Lairs - Ham
 his mirily number, Surge

Advertisements -

Wardens -

9 blocks -

Troublesome people

Mummers -

Sailor -

3 cypresses -

Puffs -

Patties -

Medlows -

Rears -

Leafage

Potatoes -

Omelet -

6 Eggs - The whites beaten to a stiff froth - & the yolks well beaten - a teaspoon full of warm milk with a table spoon full of melted butter - a table spoon full of flour, wet to a paste with a little milk - & poured to the milk - 1 tea spoon salt, a little pepper - mix all together, save the whites - add the whites last & after all the rest has been well mixed -

I use the above (omitting the butter) as omelet cakes - Have the griddle ready as for buck wheat cakes - & carried in, in the same way.

They cook very quick - do
not take half as long as
the buckwheat cakes -
I am but half the pump
& have more than you
fish - & I write - They are
mine for a change -

+ Lemon Pie - very rich
Grated rind of 3 large lemons
with the juice - 3 eggs - 3 tea
cups of sugar - 2 of milk - pinch
of salt - 6 butter crackers rolled
very fine - To be made like
an ordinary apple pie -

The above is sufficient
for 3 pies -

III. I use a full table spoon
of flour for half the quantity
when made into cakes -

+ Boiled flour pudding
1 pint of flour - 1 pint of milk
4 Eggs - Boil an hour -
Lay a cloth in cold water -
roll it - Place it in
a basin - Pour in the
pudding & give a little
room to swell -
add fruit if you like -

I send this receipt for Election Cake
my batch is now rising in
the kitchen.

Flour	6 lbs
Sugar	3 "
Butter	$1\frac{1}{2}$ "
Lard	$1\frac{1}{2}$ "
Eggs	4
Empty Yeast	1 Pint
Milk	3 Pints
Nutmegs	$\frac{3}{4}$ OZ
Trace	$\frac{3}{4}$ "
Wine	3 Large wine glasses
Brandy	3 " " "
Raisins	3 lbs
Peasants	1 lb
Citron to taste	

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+ Mrs. McIntyre
recipe for Symply

The juice of 4 lemons

" " 2 oranges

4 cups of sugar

6 cups of boiling

water on one

box Gelatin

Put the Gelatin

in water & then

add the fruit

Put in water in
the mold (bowl) before
putting in the mixture

Law from Tortula
quill from
Inda - with a
pen from Lm

X

One pint turtle-soup
beans & water over
night in one gallon
water -

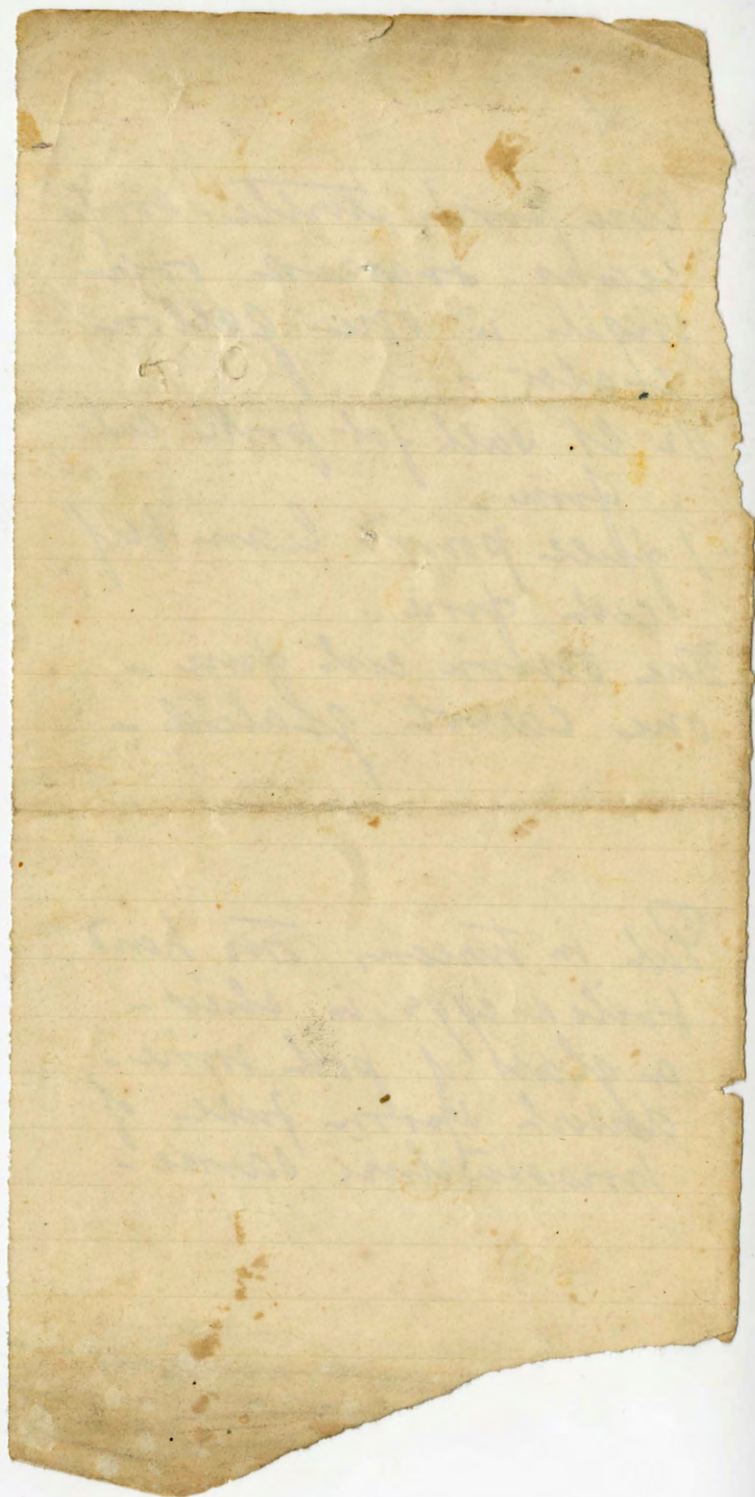
1/2 lb. salt fat-pork cut-
fine -

1 full pound lean beef
cut fine.

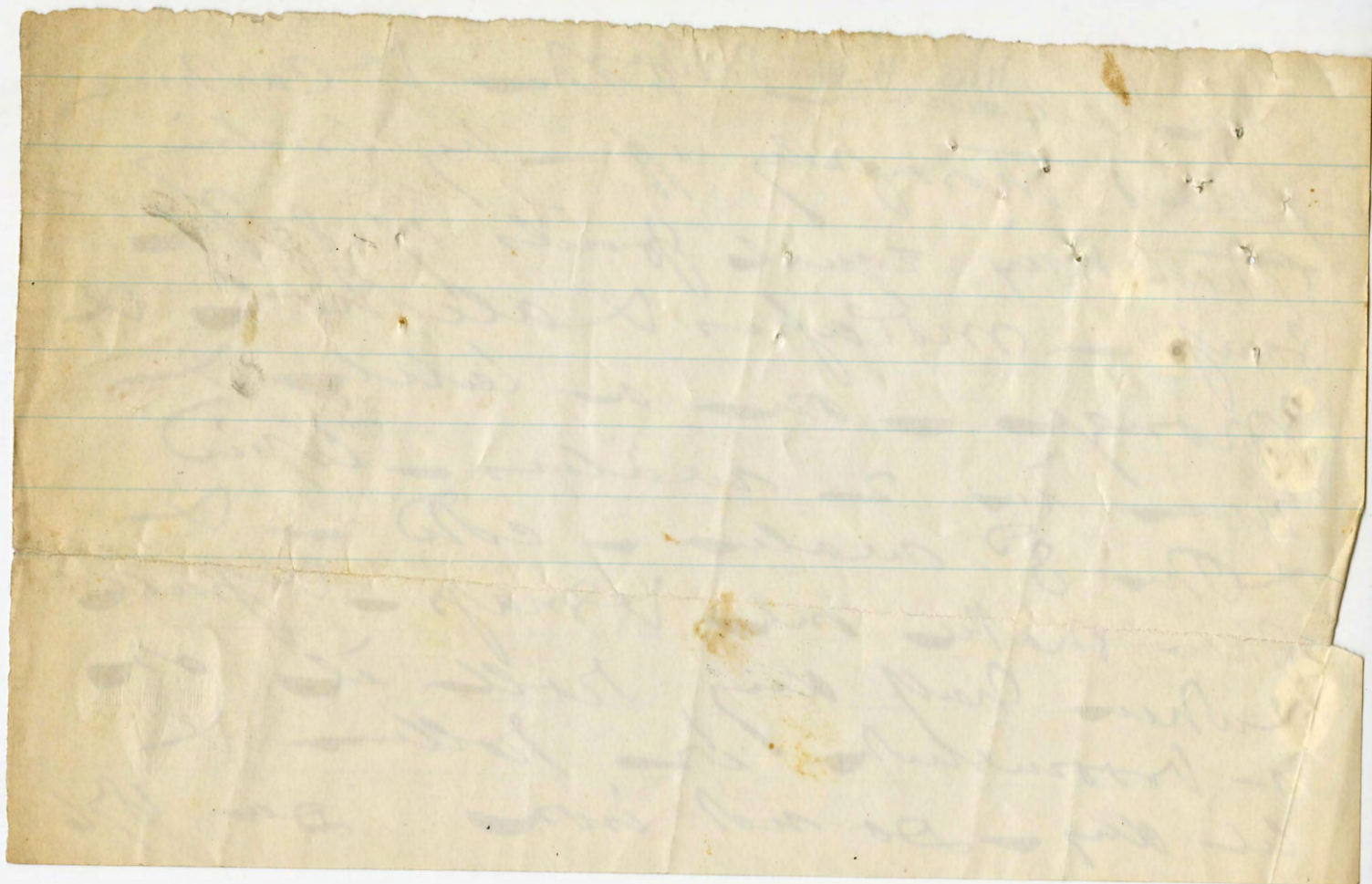
One onion cut fine -

one carrot grated -

Put in tureen, Two hard
boiled eggs in slices -
a glass of port wine -
dessert spoon full of
brown sherry sauce -



For cleaning ^{the} H.W. Brasses & Cast Iron
Scrub thoroughly off — by brushing
Then mix equal parts of soft
soap — molasses & alcohol &
sponge — on a cloth &
run in 2 waters — tepid
& the 3^d water — cold — &
then shake out & snap — & pull
when half dry roll it on
a brass roller or roller &
let dry — do not iron Dec 1876



+ Boiled or Steamed
Grown Bread —

1 pint sifted Indian meal
1 pint Graham flour
1 pint sour milk
 $\frac{3}{4}$ of cup of Molasses
1 good tea spoon of Soda
Steam about Three
Hours — a little of
will do — but see
Steam full there, if not
more — I mean
the Indian meal
before sifting — I think
 $\frac{3}{4}$ of a pint Indian
meal sufficient after sifting

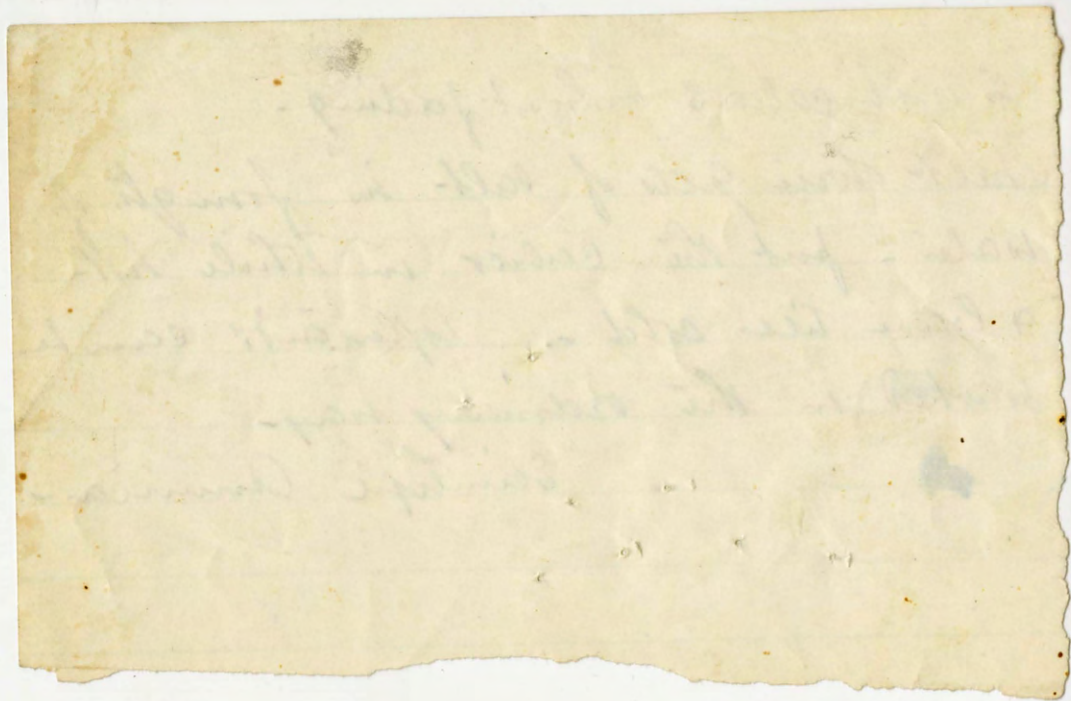
& at the same time
mixed with a little
milk or water
outside of the fruit.

Shoes 1875

To wash calico without fading -

Melt three gals of salt in four gals of
water - put the calico in while hot
& leave till cold - Afterwards can be
washed in the ordinary way -

Scientific American -



Sponge Pudding.

The pint of milk.

2 oz. butter.

1/2 lb. flour.

1/2 lb. sugar.

Small tea spoon full of Vanilla.
3 eggs.

Put the milk in a double
Kettle & let it warm -

Put butter, flour & sugar
well beaten into the milk
in slowly - pour it all
into double Kettle & stir
until it is a thick Sallee
Beat the whites well & add -

Beat the whites to a

stiff froth & add gently
corn in a pudding dish
Set dish in a pan of hot
water & bake $3/4$ of an
hour - To be eaten
with corn as baked with
lime sauce

2 lb Currants
2 lb Sugar

1 pint vinegar

1 lb. Sugar

1 lb. Currants

1 lb. Sugar

1 lb. Currants

1 lb. Sugar
1 lb. Currants

+ 5^{lb} Currants

5^{lb} Sugar

1 pint vinegar

1 table spoon full ^{Each}
of nutmeg cloves,
Cinnamon — Pepper —
& allspice —

1/2 spoon full of salt —

Boil half an hour —

+ Candy Pudding -

3 eggs -

The weight of 3 eggs in sugar
" " " " butter
" " " 2 " " flour -

Mix sugar + butter together

Beat the eggs + mix with the
sugar + butter. the flour

in last -

Put it in a buttered
mould & boil two hours -

Place half a dozen seeded

~~Eat with wine sauce -~~

raisins - open - against the
buttered sides of the mould -

1/2 Spoonful
of Sugar add
1/2 pint handfull
turn cups and
1/2 at a time

+ Aunt Mary's Charlotte-
Purse Cake -

The weight of 4 eggs - in
Eggs - Engen -

The weight of 2 - in flour -
4 eggs - Whites & yolks
Beat separately - Use Hecker's
Lef raising flour -

Filling -

Take a pinch of Guaiacum
moisten with a little water
1 pint of milk -
2 eggs -

Beat the yolks - mixing in
Engen ^{of Guaiacum & Guaiacum} - Beat - Have the
milk scalding hot - add the
yolks - put back on the
stove - & stir in the whites -
will beat - Place off & let in
cold water - Skin off the back

+ Sherbert a la Ella
Mansfield.

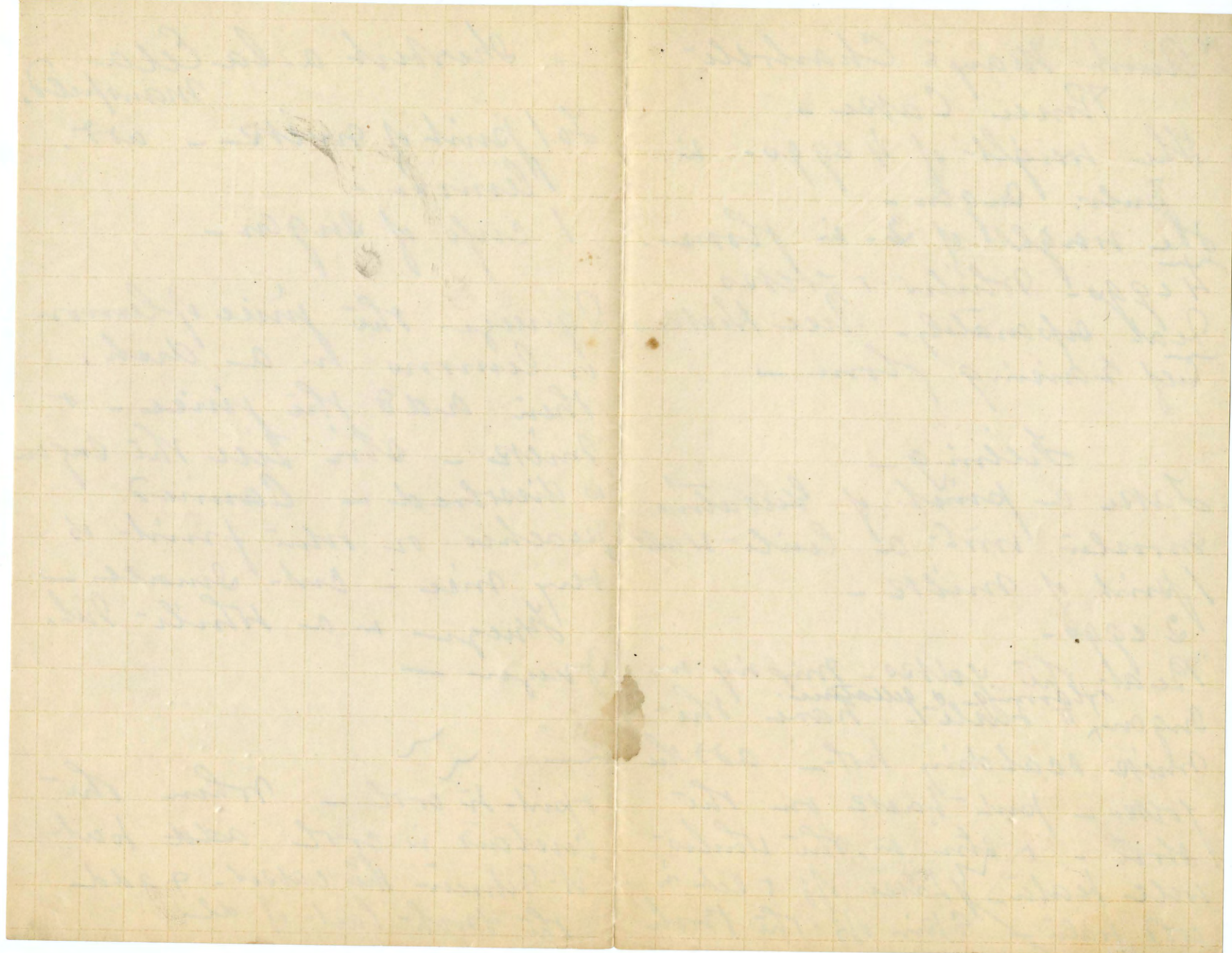
To 1 pint of milk - add.
Milk -

1 cup of Engen -

Squeeze the juice of lemon
or lemon in a dish.
then add the juice - &
milk - Stir till the Engen
is dissolved - Canned
peaches or other fruit is
very nice - cut small -

Squeeze in a little milk.
Ginger -

& put in cool - When the
custard is cool add beat
it - Remove the cases - & add
the thick last of all



Ashville.
Memorandum.

Single eggs baked
in shells—

Stirlet of canned
tongues - very nice.

Cabre heat soup.
delicious

+ Lobster a la Newburg.
Canned lobster - from
can - & simply with
a collander - let
water run through -

Cover over chafing
dish - with - the
egg - beaten with -

a cup of water - heating tea from
putt some starch - ^{any} in
bunches - ^{with} ^{my} ^{self}
tea from putt ^{any} ^{self}
bunch - ^{any} ^{self}
start from ^{any} ^{self}
over the ^{any} ^{self}
the ^{any} ^{self}

Pickled & safe notice (Don't forget)

One tea spoon full Teal, alone -
Stewed up with land & molasses to a soft
Attem water a cure for flues & sores -
" " good for tumors.

+ Pickled Ripe Cucumbers -

Ripe - yellow cucumbers - pare them -
Cut in rings nearly an inch thick -
Scrape out the seeds - soak in salt
& water over night - (three table spoonful of salt
to his qts. water) Next morning boil the brine -
skins out & lay on a napkin to absorb the moisture.
To this qts. of vinegar add 4 lbs. brown sugar. 2 oz. Alk. cinnamon
one oz. whole cloves. one oz. whole allspice - Boil the
liquor half an hour - skimming thoroughly -
Put the cucumbers into the jars & pour the Syrup over

Pickled cauliflowers -

Break the heads into small pieces, boil ten minutes
in salt & water. Skin out on a napkin - or towels -
Boil for twenty minutes - one gallon of vinegar
small handful of whole cloves - pepper corn - allspice & cinnamon
to a quart of water -

1/2 cup of turmeric & add to the boiling vinegar - 12:00
(This makes the yellow pickles look in jars.)
Turn the boiling vinegar upon the cauliflower -
When cold - stir in a tablespoonful of olive oil -
If red chopped cabbage is boiled with the vinegar
instead of turmeric, it will make the stalks of a bright
red color -

+ Potlud Beef -

8 lbs. rump steak - put in a stone jar
with three onions, two carrots - & one turnip -
add half a pint boiling water - cover tightly &
put in the oven, cook three hours - put it in
chopping-bowl - remove fat - skin - gristle -
cut fine - pound fine with a pestle; add one
teacup full tomato catsup & the liquor left in the
jar - season with pepper salt - & a little allspice
press tightly into cups - or bowls - & pour over
them melted butter - keep on a dry shelf -