



MRS. ELIZABETH IRVINE'S COOKBOOK AND HOME REMEDIES

Transcribed January 2020 by Mason Chamblee



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IRVINTON HOUSE MUSEUM
345 Lancaster Ave, Richmond, KY 40475

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Cakes

Black Cake

- 1 lb. Butter
- 1 lb. Sugar
- 1 lb. Flour
- [illegible] Raisin
- 1 1/2 lbs. Zante currants
- 1/2 [faded]
- 10 Eggs
- 4 Nutmegs
- 1 Tablespoon [unclear] [illegible]
- same Brandy or [illegible]

Bake 4 hours for a large [faded]. I always make 1 lb. 5 oz butter [unclear]. 2 lbs. raisins - 2 lbs. currants.

Ginger Cake

- 1 cup sugar
- 1 cup butter
- 1/2 cup flour
- 1 teaspoon soda in sour cream

Make a soft dough. Cinnamon to taste.

Shrewsberry Cake

- 1 lb. butter
- 1 lb. sugar
- 4 eggs
- tablespoon each: cloves, mace, cinnamon, and nutmeg

Tablespoon soda in a jill of sour cream or buttermilk; enough flour to make a soft dough. Roll thin, cut out and bake.

Tumbler Cake

(Cousin Patsy's)

- 5 eggs whites and yellows beaten separately
- [illegible] bler butter

2 do sugar (1/2 in butter, 1/2 in yellows, then stir together). Whites and flour added alternately.

Tea Cake

(Aunt Betsy's)

- 1 ½ cups sugar
- 1 cup butter and lard minced

Flour enough [illegible] [illegible] [illegible] soda.

Hard Sweet Cake

(Ann Freeman's)

- 9 Eggs well beaten
- 6 teacups Sugar stirred in the eggs
- 1 teacup sweet milk
- 4 teaspoons soda in the milk
- flour enough to make a soft dough
- 8 teaspoons cream tarter

Rub into the flour 1 teacup butter & 1 teacup lard and add to this a grated nutmeg.

Cake

(Cousin Patsy's; used to make for putting raisins or currants in)

- Whites 19 Eggs
- Six yellows
- 1 ½ lbs. sugar
- 1 ½ lbs. flour
- 1 lb. butter
- 1 ½ teaspoons cream tarter

Mix in the old way. Add either raisins or currants.

Spice Cake

- 2 cups butter
- 4 do flour
- 3 do sugar
- ½ do sweet milk
- 5 eggs
- 1 teaspoon [illegible] full soda
- 1 heaping spoon cream
- 1 ½ nutmeg
- tablespoon each cloves cinnamon in 2 glasses whiskey
-

Almond Cake

- 4 oz sweet almonds
- 3 oz bitter almonds
- 3oz sifted flour
- 14 eggs
- 1 lb. sugar
- 12 drops lemon acid

Buckwheat Cakes—same

- 1 quart of water to 1 quart of Buckwheat
- 1/2 teacup of yeast
- 1 teaspoon of salt

Set in a warm place to rise just before cooking them add a little sugar or molasses.

Sally Lunn Cake

Make the sponge as above. Into 1 pint flour put 2 heaping spoons of butter, 1 teacup sugar, beaten into 5 Eggs sprinkle 1/2 teaspoon soda dry into your dough. Work well.

Sponge Cake

(Mrs. Edmund Breek's)

- 12 eggs
- 1 lb. sugar
- ½ lb. flour
- 2 teaspoons cream tater
- 1 teaspoon fine salt

Never beat after the flour is in. It must be stirred in very slowly with a knife

Sponge Cake

(Belle Lyman's)

- ½ lb. down weight flour
- 1 lb. sugar
- 10 or 11 eggs
- 2 lightest yellows you have; the freshest ones you have
- juice of one small lemon

Stir in a small quantity of the sugar at first then 1/2 the juice then the sugar. Bake tolerably quick.

Cocoanut Cake

Make a nice jelly cake of white cake batter. Put a thick layer of cocoanut between each layer of cake. First putting on icing the cocoanut is then sprinkled over the icing. Then ice the whole cake; it is nice.

Tipsy Cake

(Mrs. William Preston)

Make a jelly cake. 4 thin layers with any kind of marmalade.

- 1 pint very thick cream
- ½ pint brandy

Sweeten to your taste. Whipped until a light froth, spread entirely over the cake and serve in a meat dish. 'Tis better made of clabber cream.

Tea Cake

(Mrs. Charley Breck's)

- 6 eggs
- 3 lbs. flour exactly
- 2 lbs. sugar
- 1 ½ lbs. butter
- 2 teaspoons soda dissolved in a little water

Flavour to taste and roll very thin.

Sponge Cake

(Mrs. Letcher's)

- 16 egg whites
- 2 small silver tumblers (Bessie's Uncle Shelby's cup will do)
sugar
- 2 do flour measured before sifting
- 3 teaspoons cream tarter put in flour last & gently
-

Lady Cake

(My old receipt)

This receipt just fills my 1 ½ lb. mould without taking any from the batter.

- whites 18 eggs
- 1 ½ lbs. flour
- 1 ½ lbs. & 2 oz sugar
- 1 lb. 2 oz butter
- 1 full teaspoon cream tarter sifted into flour

Lighten the flour by letting it sit awhile in sun in summer or near the fire in winter. The eggs are improved in summer by laying in ice water awhile before frothing. Bake as quick as possible (after it begins to blubber). So not to burn have the stove warm (just so you can hold your hand on bottom) when you begin to bake. Let it take 3 hours to rise & bake say Mrs. Russell. It should begin blubber in ¾ hour after putting in stove.

When well baked this fills a 1 ½ lb. mould full, lay a newspaper on top of mould while rising. In mixing, cream the butter very thoroughly then add sugar stirring well, then the whites. Last, the flour, stirring very gently as in sponge cake, no more hard beating. Cut papers for sides and bottom of mould. Turn the mould often in baking. Turn the damper to extreme right in my range and bake right oven. Increase the fire as you bake. This range has to be well filled with wood to bake all over. *Mix as Mrs. Ann Clay's receipt for white cake.*

White Cup Cake

(Mary Embry's)

- whites 12 eggs
- 1 teacup butter
- 2 ½ " sugar
- 3 ½ " flour
- 1 teaspoon cream tarter dry in flour
- ½" soda dissolved in ½ teacup sweet cream
- 1 tablespoon brandy or whisky soda

Mary Embry baked in small fluted moulds and says bake as quick as sponge Cake and ice doubled. This makes 2 good sized cakes. Same of Florrie's.

Ginger Cake

(Mary Hoods & same as Mary Embry's Eliza Gingerbread)

- 4 eggs
- 3 ½ teacups Flour
- 1 " sugar
- 1" molasses
- 1 " butter
- 1 " butter milk or sour cream.
- 1 teaspoon soda
- 2 " cream tarter
- ½ cup ginger if strong if not put more

This make a batter. Bake in biscuit pans.

A Good Cheap Cake

- ½ teacup butter
- 1 ½ do sugar
- 1 egg
- sour cream 1 cup
- 1 teaspoon light measure soda

Make as stiff as pound cake. It is very good. I have tried it & doubled these proportions.

Cake without eggs or butter:

- 1 quart molasses
- 3 quarts flour & no more
- teacup ground ginger
- 1 lb. lard

- 3 tablespoons soda in 1/2 pint buttermilk
- 1 teaspoon soda dissolved in it

Ginger to your taste. Flour enough to make a stiff batter. Drop with a spoon and bake quick.

Ginger Cake without Eggs

- 1 teacup sugar
- 2 " molasses
- 5 [illegible] flour
- ½ teacup ginger
- 1 cup butter & lard mixed
- 1 teaspoon soda in 1 cup sour cream

Pound Cake

(Sarah's)

- lb. butter
- 1" flour
- 12 eggs leaving out the yolks of 2

Nice baked in pocket book moulds. Is rich and nice for jelly cake.

Marble Cake - White batter

- 7 egg whites
- 3 teacups of sugar
- 1 teacup butter
- 4 teacups flour
- 1 teacup sour cream

- ½ teaspoon soda

Marble Cake - Dark batter

- 7 egg yolks
- 2 teacups brown sugar
- 1 teacup New Orleans molasses
- 1 cup butter
- 5 cups flour
- 1 sour cream
- 1 teaspoon soda
- 1 tablespoon different spices

In mixing the two kinds of batter put in first a spoonful of one and then the other until your pan or mould is full. This quantity will make one large or two good sized small cakes. Bake both above large jelly cakes like Mrs. Barbour's and ice them. Bake them in [illegible] [illegible] Biscuit pan.

Cocoanut Cake

Make nice jelly cake & place dissected cocoanut, a thick layer, between each layer of cake. First putting on icing which prevents the cocoanut falling off then ice the cake all over.

White Cup Cake (with or without raisins)

(Mrs. Pratt's)

- 1 cup (good size) butter
- 3 do sugar
- 5 do flour
- 16 egg whites
- 1 cup sweet cream (or E Shackelford say 1 cups buttermilk)
- 1/2 teaspoon soda

Makes 2 good size cakes in small cake moulds. Not enough sugar I think; at least 1 cup more of sugar would not be too much. The above is very good for jelly cake but for baking in cake mould. I think M. Embry's white cupcake on page 107 is better & does not call for to many eggs.

Black Cake

(Miss Peckham's)

The raisins must be seeded & the currants washed before.

- 3 lbs. weighing sugar
- 3 lbs. butter
- 3 ½ of flour (a little more flour than the receipt calls for but it prevents the Fruit sinking if a little stiffer)
- 4 lbs. currants
- do Raisins
- 1 ½ lbs. Citron
- 30 Eggs

- 2 tablespoons all spice
- do cinnamon
- 8 nutmegs
- teacup not quite full whiskey
- 1 small teacup molasses

Rise 3 hours and bake 3 hours slowly. Be careful about burning at bottom. Cut papers for sides & bottom of mould. This above is just the quantity necessary to fill my largest 3 lbs. mould for it makes just enough to fill full 2 moulds holding 1 1/2 lbs. Sally bakes & rises with a right brisk fire, she says my stove is so hard to heat up. No cream tarter, it makes the cake rise so much the fruit falls to bottom.

White Cake

(Cousin Margaret Shackelford's & Lizzie Shackelford's)

- 24 eggs
- 1 ½ lbs. flour
- 1 ½ lbs. sugar
- 1lb butter (good weight)

This quantity makes a good sized cake large enough for my 1 ½ lb. mould and is very nice indeed. Mix as Mrs. Ann Clay's receipt for white cake. Have the sugar & butter well creamed then add alternately the whites and flour. Put a pinch of salt in the whites it makes them froth much sooner.

Mrs. Juliett Miller's way

At about 9 or 10 o'clock when you are giving out your dinner take $\frac{1}{2}$ teacup of sugar good, $\frac{1}{2}$ teacup lard, and 1 teaspoon salt white one egg. Cream these well together then add one teacup potato yeast, 1 teacup milk warm, and water. Add flour enough to make a ropy dough. That will drop toughly from the spoon. This will be risen by one o'clock. Put it into your wooden bowl and with a spoon stir in flour as long as you can mix it. Turn a tin pan over it and put in a [unclear]table. Place in your kitchen to rise in winter near the fire; in summer on a table shelf or some cooler place. When risen, roll and cut out, this must rise again then bake.

Black Cake

(Cousin Patsy's with own additions)

- 16 Eggs; both whites and yellows
- 1 $\frac{1}{2}$ lbs. sugar
- do butter
- do down weight flour
- $\frac{3}{4}$ citron
- 2 lbs. washed Zante Currants
- 2 lbs. seeded and cut raisins
- 1 $\frac{1}{2}$ tablespoons ground cinnamon
- 1 $\frac{1}{2}$ tablespoons ground nutmeg which is about 6 whole nutmegs
- 1 $\frac{1}{2}$ tablespoons ground allspice

All the above spices finely ground and stirred into one teacup of good whiskey. Not quite one teacup of common Orleans Molasses. 1 lbs. of almonds blanched and cut in small pieces with scissors then chopped fine with a sharp knife. 1 teacup of desiccated cocoanut. Your cake with the above fruits will be thick and nice.

Mixing above cake: Cream the butter until perfectly light and free from salt. Beat the yellows until very light and add them to the butter alternately, a little of each, with the sugar stirring well. Beat the whites of the eggs until very stiff (a large bowl is best to beat them in), a pinch of salt makes them froth quickly. Put the raisins and currants together and dredge them well with flour. Add them to the beaten white of egg, this prevents the fruits sinking to the bottom of the cake in baking. Now add this mixture (white of egg and fruit) to the butter and yellows by putting first three or four large spoonful at a time and lightly covering it over with the flour. Mix well together then put in more of the egg and fruit covering it lightly with the flour & so on until all is well mixed. The citron is added as the batter is put in the moulds by putting in about 2 inches of the batter. Smooth it then put in here & there slices of citron (very thinly sliced) then more batter and more citron & soon putting citron on top when the batter is all in. The above receipt fills full my 2 lbs. mould. I always double the receipt and just as easily make two at once. Fill the moulds within a little of the top, they don't rise very much, and in baking start with a rather brisk fire and occasionally change the front mould in the stove to the back as the back cooks faster. Put a can of water in the stove to

moisten the heat and papers folded over the cakes to keep from baking too fast. At top cut papers for the bottom of moulds as they keep cakes from sticking. Grease both moulds and papers well. Requires about 6 hours to bake. Leave in moulds until cold.

Cup Cake

(Ann Clay's)

- 2 cups sugar-
- 3 " flour
- 1 " butter
- ½ do sour cream
- whites of 12 eggs

Either stir the soda into the cream or leave out the cream and add a little more butter. Sift ½ teaspoon soda and 1 " cream tarter into them & bake quick.

White Cake

(Mrs. Ann Clay's & Belle Lyman's)

- 14 Eggs (whites only)
- 1 lb. sugar
- ¾ lb. flour
- ½ lb. & 1 oz of butter
- 1 light teaspoonful of cream tarter

Put in the dry flour. Whiskey of ½ teacup if you wish any. Cream & mash the butter well. By creaming I mean stirring well until

light & white. Beat the whites to a very stiff froth. Add the sugar to the butter then mixing put 2 or 3 tablespoons of the beaten whites on top of the creamed butter. On this sprinkle 2 or 3 tablespoons of the flour and stir and mix this well. Then on more egg on it sprinkle more of the flour and so on until all is well mixed. If you are going to add fruits be sure to stir them into the whites of the eggs before adding it to the butter & flour it prevents the fruit sinking.

Miss Lou's Hasty Cake

Bake quickly

- 2 Eggs
- 2 Teas Cups Sugar
- 1 tea cup Butter milk
- 1/2 tea cup Butter
- 3 teacups flour
- measure often sifting 1/2 teaspoon soda
- 2 1/2 sugar

I'm baking with "[illegible] [illegible] the [illegible] door (where wood is put in must be kept closed) and [illegible] turned entirety to the right

Breads

Mrs. Blythe's Cook's receipt for salt rising Bread

As early before breakfast as possible boil 1/2 pint New Milk and put in it 1/2 warm water & 2 teaspoons salt. Stir flour into the milk until a thick batter. Put mixture or yeast into a stone crack or tin bucket. Set in a kettle of warm water and keep it warm either on the hearth near the fire or by the kitchen stove. It should rise by 10 O'clock; make your bread of this yeast. Set by the fire to rise; if it cracks open in rising or gets a hard crust on top put a damp cloth over the top of Bread.

Leaven to make

Take a small handful of Hops and tie in a rag. Pour on them 1 pint boiling water; boil a few moments or until strength is out of them then strain and pour hot on Flour (enough to make a batter). When cold add 1 teacup of good fresh yeast. Let it rise well then add Corn meal sufficient to make into Cakes. Dry in the Sun. One of these cakes will start your potato yeast nicely.

Callie's Potato Yeast

Early in the morning take 10 good sized Potatoes boil done and peel. Mash through a sieve a tin cup of potato water (the water the potatoes were boiled in. A little at a time poured on as you mash your potatoes until the water is all added to them. Then add cold water until as thin as water. 1/2 tin cup good hop yeast added and rise near the fire. It does not rise to the top of your yeast pitcher but is good when it sings and comes in blubbers to the top. In warm weather it is best to make half this quantity and make oftener; add a tablespoon of Flour and same of sugar.

Callie's Bread made of the above yeast.

Make up your Bread directly after supper. Take 1 Egg or the white of one, a tin cup of water, a tin cup of yeast and stir the flour into this mixture to a thin batter, adding 1 teaspoon salt and 1/2 teacup melted lard. Put in a warm place to rise till bed time then add more flour next morning rise and bake in summer. It will rise in a press anywhere. A good guide is to allow to each pint of flour a tablespoon of yeast.

Rolls Elegant

(Mary Holloway's)

Mix your bread as soft as can be handled

- 1 pint yeast
- 1 pint milk, warm water
- 1/2 teacup Lard melted
- White of 1 Egg
- 1 tablespoon Sugar
- 1 tablespoon salt
- flour to make a stiff batter

Rise for one hour then work into a dough. After it rises again work it over. Put to rise again, after rises it will be ready to bake. Make it up a 9 O'clock in morning for tea. If it rises too fast it will be coarse or big eyed. With a spoon you can roll the dough out and cut with a biscuit cutter. Put two together one on top of the other having your dough just barely stiff enough to roll out or put in pocket book moulds. The oven should not be too hot when baked. If you cannot hold your hand in it until you count thirty it is too hot.

Elegant Sally Lunn

(Amelia Burton's)

- To 1 quart flour
- 2 Eggs beaten separately
- teacup Yeast
- teacup Lard not quite full

Add to the yeast 1 tablespoon loaf sugar, to this add cold water enough to make a soft dough work it well. Set in a moderately warm place to rise. This quantity will fill two pie pans. Work the bread two or three times while rising. Do not make your dough too stiff, just barely enough so to put in the pans barely stiff enough to roll out on your table 1/2 inch thick. Put two layers in a pan like Lunch Rolls.

Sallie Miller's Yeast & Bread

Yeast

Boil 5 or 6 good sized potatoes (mash well). Add 2 or 4 spoonful of flour to the dry potatoes then add the water in which the potatoes were boiled until thin as water. To this, when milk warm, (add a little cold water to make milk warm) add 1 teacup yeast and 2 tablespoons sugar and it should be ready for use in 1/2 hour if good. She makes bread of this the same day in summer; makes it fresh almost every day or every

other day. At farthest she makes her bread up in summer about 11 or 12 o'clock.

Sallie's Bread of the above Yeast

- 3 tin cups flour (save out a little to roll out a desert spoon)
- heaping full of lard
- 1 tablespoon Sugar
- little salt
- 1 teacup yeast
- same water

She makes it into a dough as soft as can be handled and rises near the fire until well started to rise then in summer sits it on milk table in porch. When she rises in pans for rolls, she sits it over the water boiler on the stove. She also sits the yeast over the boiler and if water is not very hot sets her pitcher of yeast down in the water in boiler.

Soda Biscuit Cousin Patsy's

To 2 pints flour, 1/2 Teaspoon soda, teaspoon [unclear] salt. Rub the salt and soda into a spoonful of flour (mixed well together) then rub it into the dry flour. Then a piece of lard the size of a small hen's egg to every pint of Flour you make up. Then with Clabber or buttermilk make a dough not as stiff as for beat Biscuit, nor too soft either, but just a nice smooth dough. Have the stove tolerably hot when they are put in to bake. There is, I think, much in the way the dough is mixed too

soft or too stiff. To have a certain measure of soda I always rub it well with the spoon to get all the lumps out. Then I lift up a level spoon of soda and then with your finger push off the spoon just leaving in the spoon exactly what I think is half and that in the spoon put in the biscuit.

Cousin Patsy's Bread (Hop yeast)

- Make a sponge of three cups (tea) of water
- 2 [unclear] of yeast
- 2 tablespoons sugar
- 3 teaspoons of salt
- whites two eggs frothed
- 1 1/2 teacup melted lard
- flour enough to make a sponge

Work two or three times and add flour as needed. But rolls are better to be soft, often putting in with a spoon when part of the dough is baked as Sallie Lunn. Add two yellows and 1/2 teacup more shortening. Work over light as often as it puffs up where rising in the sponge before baking. Not only work hard when you first wake up & the last working's do not take your dough out of the [unclear].

Brown Bread

(Mrs. James Miller)

- 3 Teacups Brown Flour
- 1 do Molasses
- 1 1/2 Corn Meal
- 1 1/2 pts sweat milk
- 1 teaspoon Soda
- 1 do salt

Boil 3 hours, even longer if not done. Try [illegible] cake- Take out and dry in the stove then wrap in a towel to keep moist.

Salt Rising Bread

(Maggie Curran's)

She makes the yeast in 1/2 gallon cup— Make at 8 O'clock in morning. Not quite 1 pint boiling fresh sweet milk into this pour not quite 1/2 pint hot water. Sprinkle salt over the milk (about 1 teaspoonful). Get 1 pint flour and sprinkle in to the milk. Saving a little to stir in after if should need. This is your yeast. Set in warm water (and keep warm by [illegible] up occasionally) in pot or bucket or stove shelf. After a while notice if water rises on your yeast, stir the rest of pint of flour beat a little, and set back. This yeast should be ready by 1 O clock. Knead into this yeast 3 pints of flour and set to rise after working well. In two rolls in biscuit pan work no more but bake when risen. If sometimes you still see no sign of rising even at

12 O'clock beat your remaining flour in it; your yeast will rise up beautifully.

Salt Rising Bread

(Cousin Patsy's)

In the evening when the new milk is brought in put one teacup full on the fire to boil. Have ready two tablespoons of meal. When boiled pour over the meal stirring briskly to keep from being in lumps. Cover this up in the warm closet (with a bread blanket or piece of flannel wrapped closely around your bucket or jar) till morning; you cannot see that it has risen, but use anyhow. Then as soon as you can get warm water take a teacup of warm water pour into your milk and meal then stir in about a teacup of flour or what is sufficient to make a batter tolerably stiff. Add to this a tablespoon full of sugar and a teaspoon of salt. Now set this in the warm water to rise; it will rise in two or three hours so have ready 5 pints sifted flour, two teaspoons salt, and a piece of lard the size of a large Hickory nut to every pint of flour. Make into a nice smooth soft dough. After making up with the yeast pour in a little warm water and rinse out the yeast and finish making the dough of the right consistence with the water.

Bread (last of potato yeast)

(Cousin Patsy's)

- One Teacup of yeast
- 2 of water
- 1 teacup nearly full melted lard
- 1 tablespoon full of sugar
- 2 teaspoon salt

The white of one egg beaten with the sugar, stir the lard in last. In two hours, this will be risen then work flour in to make a soft smooth dough then let it rise. When again risen it is ready to put in rolls or buns.

Pattie White's Sallie Lunn

- 2 Eggs beaten together
- 1/2 of a 1/2 pint (which is about a jill) milk
- 1 large tablespoon butter
- 1 teacup yeast

Stir in flour to a stiff batter add a little salt. Make up at 11 o'clock in morning. Put a plate over your pan and set on hearth in winter. If rises too much set back. A deeper pan than pie pan is best to bake in; work a great deal, put in teacup of sugar

Beat Biscuit Cousin Patsy's

- 1 pint sifted Flour
- Lard size of a hen's egg (roll to size in your hand)
- 1/2 teaspoon salt

Make a stiff dough with milk and water mixed barely enough to mix as the [illegible] too much makes heavy biscuit. Beat 1/2 hour. When your nights milk is brought up take of it 1/2 pint and let it come to a boil; then pour it boiling hot on 3 tablespoons of sifted meal, with 1/2 teaspoons salt and 1 tablespoon of white sugar in it. Set this in warm closet of stove all night; you will not see any perceptible rise in this yeast but it will early be ready to make into Bread. Into this yeast stir 1 teacup warm water, 1 pint Flour (your Flour must be good rising Flour). Put your bread into stove pot of warm water (warm enough to sting your finger when you put it in it) to rise on shelf above stove. Keep the water warm.

Mrs. Cruse's Bread

(Sarah's)

Make a sponge by taking 1 cup tepid water (in winter) and into this dissolve 1/2 cake yeast. Add flour to make a batter. Salt to taste and set the sponge about 10 O'clock in morning. When risen, which will be about 4 O'clock afternoon, take 1 pint flour into this and put 1 heaping spoon of lard, 1 well beaten egg, 1

spoon sugar, to this add your sponge. Work from now until the dough pops.

Beat Biscuit

(My own receipt)

In your hand to roll Lard size of a small hen's egg. Measure 1 pint Flour, 1/2 teaspoon salt, and not quite 1/2 tin pint cup of milk and water mixed half and half. Knead well together and beat 10 or 15 minutes. Mrs. James Miller says the best plan is to mix your dough for biscuit as stiff as can and beat until limber enough to make out. Use barely enough water or milk to mix as too much makes heavy, dark Biscuit.

Salt Rising

(Mrs. Will Levi's)

Make your yeast in a quart vessel, it should fill it. At 6 o'clock or even 7 or 8 o'clock take 1/2 pint of new milk fill the pint with warm water, pinch of salt, and a heaping tablespoon of meal. Thicken with flour just so it will drop from the spoon. This is enough for 6 pints of flour. This is your yeast and must be well risen.

Wrap a paper dipped in hot water around your teacup (which contains the yeast), over that put a cloth. Put on top of hot water boiler to rise (which should be by 12 past 3). Then pour your yeast into the flour, first rubbing into the flour lard (desert spoon even full). Into this work 1 pint of warm milk, work well and not quite 1/2 pint water. Grease the bread on top after

putting in pan. Set to rise on stove shelf, when risen good work over again (which prevents coarseness). Work barely enough flour in to keep it from sticking. Of the above quantity Mrs. Levi makes 2 loaves in stove skillets.

Puddings,
Custards,
and
Ice Creams

Frozen Pudding

Make a nice custard of 2 Eggs to a pint of milk. When cold put in a large hand full of seeded raisins cut fine. 1 teacup Peach preserves cut fine. 1 do Strawberry preserves one of many cherries some almonds [illegible] fine and flavored with rose water. Keep well stirred while freezing or the fruit will fall to the bottom.

Sallie Martin's Ice Cream

When you have not cream enough to make your ice cream entirely of the cream take 3 pints mornings milk. Put in on the fire to warm in a clean bell mettle kettle. Then while your milk is warming beat into 1/2 pint of white sugar 6 eggs; beat it light. When the milk is warm through add the eggs and sugar to it stirring all the while until it thickens. Then take from the fire and cool. When cool enough add to it 1 quart of thick rich cream. You can season with lemon or vanilla if to be eaten with fruit do not season at all. This, I think makes, a superior cream to all cream alone.

Transparent Pudding

- 8 Eggs leaving out the whites of 5 of them
- 1 pint white Sugar
- 1/2 pint Butter

Beat the butter and sugar together, then eggs beat well. Mix all thoroughly and sit on the fire in a tin pan until it thickens stirring all the time. Season with Lemon or Orange.

Mumsey Pudding

Grease a pan well with Butter. [illegible] the bottom well with butter. Sprinkle first into the pan a layer of finely chopped apples then a layer of brown sugar. A sprinkle each of nutmeg, cinnamon, and allspice then a thick layer of stale grated light bread. Then Butter again and so on until your pan is filled, finishing with butter on top. Bake in a slow oven for 2 hours and eat with sauce.

Light Bread Pudding

- 3pints milk
- 3 Eggs

Crumb light bread into this about the size of the end of your thumb and beat in (not mashing at all) 1 teacup sugar. Add a little wine and nutmeg to season. Eat with sauce.

Fruit Pudding for Melon Mould

- 2 Eggs
- 2 Cups Fruit (dried cherries or Raisins are best)
- 1 cup sugar
- as much Flour as will make a soft dough

- 1 teaspoon soda in a cup of sour cream

Put in mould and drop in boiling water. Boil 1 1/2 or 2 hours.
Eat with sauce.

Delicious Pudding made of Sponge Cake

Bake common sponge cake in a flat bottomed pudding dish (several may be prepared at one time as they are quite as good when a few days old and very dry). When desired for use cut into sixths or eighths split each piece butter them and return them to their places in the dish. Make a custard with 4 eggs to 1 quart of milk, season and sweeten to your taste and pour it over the cake. Bake half an hour. the cake will swell and fill the custard.

Cracker Pudding

Pour 1 quart boiling water on 8 tablespoons of pounded cracker, let stand until cool. Then add 2 eggs, 2 spoons sugar, 1 butter, 1 glass wine or Brandy, 1/2 nutmeg, a little salt and grated Lemon or Orange. Bake for 1 hour.

Mrs. Banister's Pudding

- 1 Egg
- 1 teacup melted butter
- 1 Cup white sugar
- 3 cups flour

Dissolve the sugar in the melted butter. Bake in a few moments in a Melon Mould. 1 teaspoon cream tarter and 1/2 spoon soda. Eat with sauce.

Plum Pudding (BL's)

- 1 small loaf bread
- 1 pint new milk

Boil the milk and pour on the bread. After soaking a while add 1/2 lb. raisins, 1/4 lb. Currants, 1/2 lb. brown sugar, 6 oz butter, 1 nutmeg, 1 tablespoon powdered mace and cinnamon mixed. 5 large Eggs beaten separately. Handful flour.

Cocoanut Pudding Sarah's

- 1/4 lb. grated or dissected cocoanut
- 1/4 lb. loaf Sugar
- 1/4 lb. fresh butter
- Whites 6 Eggs
- 1 tablespoon wine
- 1 Brandy
- 1/2 teaspoon rose water

Stir butter and sugar to a cream and beat the Eggs white [damaged] stir in gradually. Sprinkle in by [damaged] the grated Cocoanut stirring all the time. Add them the sugar and rose water. Bake in pastry.

Ann Freeman's Jelly Pudding

- 1 teacup any kind or mixed Jelly or Jam
- 1 teacup brown sugar
- 1/2 teacup Butter
- 3 Eggs beaten separate
- Flavor with Lemon

This makes 3 custard pies. Put icing pudding on top and brown slightly. 3 eggs will make the icing add the yellows to your pudding.+

Mrs. McCreary's Pudding

- 1 1/2 cups flour
- 1 cup jam
- 3/4 cup butter
- 1 cup sugar
- 3 or 4 eggs
- 3 large spoons buttermilk or sour cream
- 1 teaspoon soda

Bake in cake mould and eat with sauce. Raisins are a nice addition.

Patsy Turner's Sherbet

Beaten whites of 10 Eggs to the gallon of water. 5 lemons to the gallon. Roll them until perfectly soft then cut in rounds and let lie in water 1 hour then squeeze both lemons and water

through a coarse towel. When your sherbet is pretty well frozen and is stiff then add your eggs by beating them in by degrees. After all are added beat well until frozen well.

Cup Pudding

3 Eggs; the weight of the Eggs in Sugar and in flour, 1/2 their weight in butter, 2 tablespoons milk, 1/4 teaspoon soda dissolved in hot water [illegible] the sugar and butter together. Then beat the yolks light and add the milk and soda; lastly add the flour and beaten whites alternately. Fill six small cups well-buttered and bake 20 minutes or until nice brown. Eat warm.

[unclear] Pudding

- 12 Eggs beaten separately
- 1 quart milk
- 6 tablespoons Flour
- little pinch salt

Mix the flour smoothly with a little of your yellows. Add the milk and yellows first and whites last. Grease your pudding dish; it must just get solid through and is done. Bake about 20 min and eat with sauce.

Sarah's Custard for Freezing

Uses whites and few yellows of the eggs.

16 whites and 6 or 7 yellows, to 1 gallon of milk, add 1/2 gal of cream.

Corn Pudding (Sarah's)

For a common sized dish take 6 ears of corn and cut from the cob. Beat light three eggs, 1 spoonful butter, salt and pepper to your taste, and 1 teacup of sweet milk. Bake a few moments.

One Egg Pudding (Sarah's)

- 1 pint sifted flour mixed with two teaspoons cream tarter
- add 1 of soda
- 1 teacup milk
- 1 egg well beaten
- 3 tablespoons melted butter mixed white warm with a cup of sugar

Beat well and bake 1/2 hour and eat with sauce.

Mary Cosby's Ice Cream

First beat to a stiff froth the whites of 6 Eggs and set it to one side. Now take 2 1/2 teacups of white sugar and put enough water to it to barely dissolve. Make into a syrup. When it has boiled enough to be ropy and candy (such as you could almost pull) pour it over the white of egg (you have already beaten) stirring all the time until well mixed. To this add 1/2 gallon of

cream, it will give you over 1 gallon of delightful cream for freezing. 3 cups too much sugar.

Dissolve 2 tablespoons full of Cox's gelatin and add to the Eggs of a [illegible] cream. Take 6 Eggs, leaving out 4 yolks, 3 pts of mornings milk and boil the milk. When it just comes to a boil pour over your Eggs, having beaten them very well. Clean out your kettle well. Put back your custard and boil until the whites are well mixed in. When cold add 3 pints of cream (rich). Flavor to taste.

pudding

- 1 quart milk
- 4 tablespoons of corn or other starch
- 4 oz sugar a pinch of salt

Heat the milk and sugar (with a piece of lemon rind) to boiling then add the starch having previously dissolved [illegible] of the milk cold. Boil 2 minutes stirring briskly. Take out the lemon rind & pour the pudding into moulds, cups, or a dish. When cold turn it out and eat with any sort of cold [unclear] fruit. Preserves or jellies to be poured open and around pudding as a sauce.

Ginger Bread Pudding

A ginger cake baked in pans or a mould. Flour and raisins and stir them all through the batter as you put into the pans. Serve hot with raisins sauce.

Sherbet

(Sallie's)

To our buttermilk pitcher of water put the juice of 5 lemons and sweeten to your taste. When nearly frozen to this pitcher full add our cream pitcher 1/2 full of rich cream.

Candies

Sugar Candy - Must Have!!!

- 2 1/2 lbs. white sugar
- Lump butter size of an Egg- teaspoonful cream
- [unclear] dissolved in a glass water add only sufficient water to dissolve the sugar.
- Add a tablespoon-full of vanilla just before taking off if agreeable flavor.

Chocolate Caramels

- Two cups sugar
- One cup molasses
- 1/2 cup milk
- 3/4 cup grated chocolate
- Piece butter size of a Hickory nut
- Extract of vanilla

Boil until crisp in cold water then turn in buttered pans and mark off in squares.

Sugar Candy

- 6 Cups sugar
- 1 cup vinegar
- 1 cup water
- 1 tablespoonful of butter put in at the last

With 1 teaspoon [illegible] dissolved in hot water. From common sense book.

Fruit Candy

(M. Cosby's)

Make a candy of 5 Tea cupsful of sugar, 1 teacup syrup, 1 teacup water, ½ teacup cream and a small teaspoonful of salt and butter about the size of a hen's egg. Have ready prepared 1lb of blanched almonds. ¾ of a lb. of figs split, 1 lb. of dates or raisins or a mixture of both. As soon as the candy is done take from the fire and pour into the kettle all the ingredients and stir busily until well mixed with the candy. Have a wet napkin spread over a dish and pour the candy upon this then roll up.

White Pulled Candy

(Lucy Miller)

Put enough water into the sugar to saturate it and no more. Then add enough good vinegar to taste slightly. After it is stirred in will drop pieces of butter all over the top of this mixture. Now put it on the stove being careful not to disturb it, even avoid putting a spoon in (after the candy begins to heat). Except to take off the top to try in water. When it cracks on the side of the dish right hard it is done.

Chocolate caramels

(Sallie McD)

- 1 ¼ lbs. of sugar
- 1/3 cake chocolate
- A piece of butter size of hen's egg
- 1 teacup cream or rich milk
- 2 table-spoons full sorghum molasses

Boil rather slowly.

Breakfast

Cousin Patsy's Waffles

- 5 Eggs beaten separately; stir into the yellows a pint of sweet milk.
- 2 pints flour
- 1/2 lb. butter or lard
- Stir the lard in next
- 2 teaspoons salt
- Then with a pint of milk, lastly add the whites of the eggs well beaten.

Omelet (Sarah's)

Allow 1 tablespoon mi[damaged] each egg beat yellows and separately then turn them together into the milk add a small lump of butter pepper's salt.

Pattie White's Muffin Flour

- 2 Eggs beaten separately
- 2 teacups of Flour
- 2 teacups sweet milk

Muffins Flour

(My own receipt)

1 qt sweet Milk, 4 Eggs, Flour enough to make a thin batter (consistency of Buttermilk), half teaspoon Salt, Lard or Butter size of a hen's egg.

Meal Muffins

(B. L's)

Scald 1 pint meal. After it cools off stir into it 3 Eggs (beat well). 1 teaspoon salt, lard size of a walnut, and 1 teacup milk to make the proper consistence.

Waffles

(Mrs. Fackler's and Sarah's)

- 1 quart flour
- 2 eggs
- 1 tablespoon lard
- dissolve 1/2 cake yeast in water
- 1 quart milk

mix well putting the yeast in last. Set to rise 1/2 hour before baking. Add teaspoon soda and beat well before baking.

Pancakes

- 2 eggs
- 1 cup sweet milk
- 1 teaspoon salt
- 1 large spoonful lard

Thin with sweet milk.

To make good yellow butter

(Lizzie Miller's way & creamery way)

Have a pot of water on the stove and put your cream can into the pot of water stirring the cream all the while until it is quite milk warm. Then take the can out & set it on the mantlepice, by next morning it will be nicely turned.

Home Manufacture of Table Syrup

To make 1 gallon of Syrup of beautiful whiteness & crystal transparency, such as is known in market as "Rock Candy drips", or better than golden syrup and costing only one half what you pay for it in market. The following is the receipt:

- 8 lbs. of refined sugar
- 3 pints of boiling water

The whole subject to slow boiling for fifteen or twenty minutes after which it should while warm be strained through a cloth. Not too close texture this will produce 1 gallon of syrup for a light yellow or "Golden Syrup" the same quantity of light brown sugar can be [illegible].

Nice Cheese

Trim off the rind of fresh or stale cheese. Break up in lumps and put in a shallow pan, not in a pie pan. Add large lump butter, beat an egg well and add. Fill up with milk add a little salt and bake.

Nice for Breakfast!

Alcohols

Jamaica Punch

(Preston's)

- 12 Lemons
- 2 pints Jamaica rum
- 1 pint Madeira wine
- 1 quart sugar (or to suit)
- 3 pts water (should be made with boiled water and put in a drawing of green tea; about 1 tablespoonful to 1 quart of water)

She makes & bottles it in fall for winter.

To make a superior quality of Grape Wine

Pick decayed grapes from the bunches. Grind and press slightly the bunches of perfectly ripe grapes. Press through a common cider mill. Take 40 lbs. of the best quality of white sugar with only sufficient water to dissolve and add to it a sufficient quantity of juice to fill a 40 gallon barrel. One gallon of the best old whiskey put all in the barrel as soon as ready, leaving out the bury but tack over the hole a piece of thin cotton to keep out flies. [unclear] [unclear] mentation has [unclear] (which you can tell by placing your ear to the bung hole). If no stinging noise fasten it tight & let remain until next spring, then the quality is improved by racking off in bottles. If no bottles convenient keep it in the barrel which very good. An inferior wine can be made by pressing harden and adding water (one

third water two thirds juice) It is best to put a cloth inside to keep out the grapes as they press through the cider mill. Always keep your cask full (while working) by filling up every day while in the lees- from 1 ½ to 2 lbs. is not too much sugar say Ann Clay's receipt.

Catawba Wine

(Dovey Anderson)

Cut the grapes from the vines and pick them from the stems and mash them well. But be careful not to break the seeds. Let them remain all night. Squeeze them out and put the juice in an open mouthed vessel and let stand until the skin rises and cracks leaving a little white foam in the crack which will be in about three weeks then skim the foam off. Have your cask fumigated with brimstone and put your wine in it. Add two (2) pounds of refined loaf sugar to each gallon of juice. Cover it loosely and let it remain three weeks. Then cork it tight and let it remain until February when you draw it off and strain through flannel & bottle sure. Cork and seal & lay each bottle on the side with the mouth a little lowest.

Wine

(very nice either grape or currant)

For every gallon of fruit put $\frac{1}{2}$ gallon of water. Let it stand in tubs all night, next morning squeeze out the juice and to every gallon put 3 lbs. of best brown sugar. Stir and dissolve the sugar well. Put the juice into large stone jars; best because the impurities rising to the top may be better. Scum off after well fermented and scum. To every 15 gallons put 1 gallon of apple brandy (this is better than whiskey) then put away in large jugs to get age.

Desserts

(Variety)

Charlotte Russe (Mrs. Bean's)

3lbs rich cream sweeten then whip to a froth. Skim off the whip's as they rise and lay them on a sieve to drain. Beat the yolks of 4 Eggs with 1/4 lb. of sugar. Boil a vanilla bean in 1 pint of Jelly and strain it boiling hot on the sugar and Eggs straining carefully then simmer on hot [illegible] while stirring all the time to prevent curdling. When cool and beginning to be congealed use pound cake batter; beat until there are no lumps and stir in the whips. Have the mould ready before mixing. Of isinglass if used instead of jelly boil an oz in a pint of water.

Most Excellent Icing

(Add a little tartaric acid to this receipt, too much makes the icing too hard)

1/4 lb. best white fine pulverized sugar to whites of 2 well beaten eggs. Make exactly by receipt.

I have tried and found good 8 eggs 1 lb. sugar made as above iced three large cakes; splendid receipt.

Icing from Common use book

- Whites 4 eggs
- 1 lb. powdered sugar

Break the whites into a broad clean cool dish. Throw a small handful of sugar upon them, a few moments later throw in

more sugar and so on till all [illegible] up. Stir perseveringly with a sweeping movement of the whisk until the icing is perfectly smooth and firm (1/2 hours beating is sufficient if well done). If not stiff enough add more sugar. Lemon juice, or a little tartaric acid, whitens the icing (too much makes it hard and drop-off). Use at least a quarter pound of sugar to each egg. This is surer & easier than the old way of beating the eggs first and alone. The frosting hardens in 1/4 the time required in the old way, and not more than half the time is required to make it I have often iced a cake only two hours before it is to be cut and found the sugar entirely dry [illegible]. Pour the icing by the spoonful on top of the cake and near the center. If the cake is [illegible] a shape that the liquid will settle of itself to its place it is best. If you [faded] it uses a broad blade knife dipped in cold milk.

[bottom 2 lines are to faded to read]

Ginger Snaps

- 1 tablespoon of ginger
- 1 teaspoon soda
- 1 teacup of butter
- 1 pint boiling molasses
- Enough flour to make a soft dough

Sponge Roll

(Suzzie Shackelford)

- 1 tin cup of sugar
- 1 heaping do flour
- 10 Eggs; both whites and yellows

Bake in thin layers in large stove pan & have two people to roll while hot.

Ambrosia

Cut Oranges in thin slices and put a layer of these first in your bowl. Grate Cocoanut over them then a layer of white sugar then oranges again and so on until bowl is full.

*Pastries &
Baked
Goods*

Cousin's Patsy's Pastry

Weigh 1/2 lb. lard and 1 lb. flour divide the lard into 4 equal parts, rubbing 1 part into the flour. Add cold water a little at a time (lest you make a [unclear] dark paste) by putting too much water) until you have just enough water to be able to mix well. After kneading just enough to mix lay on your stone table; roll out and fleak with 2nd part of Lard. Sprinkle a little flour over the lard, roll up your dough as a sheet of paper then flatten out with rolling pin and fleak or spread on your 3rd part of lard. Sprinkle over with flour roll up and flatten again as before; fleak with last part of lard, sprinkle again lightly with flour, and roll up and divide into as many parts as you wish. Pies roll out each piece flour your pans lay on the paste nicely making the edges. The oven [damaged] not be too hot or the paste will bake before rising and not too cold or will not rise at all but be clammy and white.

Loaf Gingerbread

(Fishback's)

- 1 pint molasses
- 1 " flour
- 7 eggs
- tablespoon [illegible] water

Stir in the flour. Gently bake [illegible] as not to burn.

Loaf Gingerbread

- 4 eggs
- 1 pint sugar
- 1 pint molasses
- 1 teacup butter
- 1 teacup milk or sour cream
- 4 cups flour
- 1 dessertspoon soda stirred in the molasses
- 2 tablespoons ginger

Soft Gingerbread

- 8 eggs
- 1 lb. butter or butter and lard mixed
- 1 lb. brown sugar
- 1 pint molasses
- 1 teacup sour cream

Wafers to make (Mary's way)

Take nice Biscuit dough which has been marked and beat a great deal. Roll out as thin as possible (the thinner the nicer) place a saucer on the dough and cut round with a knife as the saucer is a good shape to cut them, then stick very well all over and bake two at a time in a biscuit pan.

Wafer Flour

(B. L's)

3 quarts flour and a good deal of lard. If butter is plenty mix it with the Lard and rub well into the flour. Mix up either with milk or water into a stiff batter with a spoon then thin it until as thick as pound cake batter. Sometimes uses cream in mixing and uses good deal more lard and butter [unclear] for biscuits. But it must be rubbed well into the flour before it is made into a batter.

Fritters

- 7 eggs
- 1 quart milk
- 1 small spoon salt
- Enough flour to make a thick batter

Yeast made with yeast cake of Natt Yeast Co.

(Amelia Serrill's)

Take one yeast cake and scrape it up in a teacup. Into this put a teaspoon heaping of flour and enough milk and warm water to make a consistent batter that's not very thin. Before preparing this however put on three or four potatoes. Put the teacup in a tolerably warm place to rise. When the potatoes are done put through the sifter, then put a tablespoon of flour, stirring the flour and potatoes together until it is perfectly smooth. Pour

the boiling water that the potatoes were cooked in on this then stir two tablespoons of sugar, then add the mixture in the teacup (the yeast cake). Put this to rise before your fire. Bread of above yeast: one egg (white) beaten well, 1 cup yeast (if fresh yeast a tablespoon over this measure) that is a teacupful and a tablespoonful of yeast. 2 cups water, 1 teacup a little over half full of lard, two teaspoons salt, and 1 tablespoon sugar. Stir in this enough flour to make a stiff batter (drop ropy from the spoon) and put this to rise. When risen work into a dough immediately or you can have one rising [unclear] lets it rise as above.

Puffs

- 1 pint sweet milk
- 2 Eggs
- 2 cups Flour

Mix in a thin batter and bake one half hour in Pattie pans

Savory

Mince Meat

Will keep all winter in a cool place

- 2 lbs. beef fresh beef- boiled and when cold chopped fine
- 1 lb. beef [illegible] cleared of string's [illegible] minced to a powder
- 5 [illegible] apples chopped
- 2 " raisins seeded and chopped
- 2 lbs. currants mashed and dried
- 3/4 lb. citron cut up fine
- 2 tablespoons cinnamon
- 1 powdered nutmeg
- 2 tablespoons [illegible]
- 1 " cloves
- 1 " allspice
- 1 " fine salt
- 2 1/2 lbs. brown sugar
- 1 qt brown sherry
- 1 pint best Brandy or whiskey

Keep in a stove jar well tied. Add a little more liquor to that left in the jar each time you take out a batch for pies. Let stand 24 hours before using lay strips of pastry in a cross[illegible] pattern up [illegible] [illegible] [illegible] of top crust

Partridges to Cook

(Cousin Patsy's Recipe)

Cut a little slit across each side of the breast of each bird and in the slit lay a small strip of middling bacon. Put in a pan in the stove with a little water and let them get hot through. Take them out and put on a gridiron basting all the time with melted butter.

Corned Beef

- Bring for 100 lbs.
- 5 lbs. salt
- 1/4 oz salt petre
- 1lb Brown sugar dissolve in water enough to [illegible] your beef boil and skim well when it has been over your beef.
- 2 weeks boil and skim again
- A good size piece of this beef requires 3 or 4 hours boiling.
- Always have your water boiling when the meat is dropped in.

[illegible] Oysters

Pick the Oysters out of the juice with a fork as dry as possible [illegible] the juice thickening with the milk with which the soup is to be made until thoroughly cooked. Then drop the oysters in and just as the soup (which is cooled by the oysters being added) begins to show signs of simmering. [illegible] out

altogether and you will have rich soup and plump oysters. Of course, add a large lump butter. A little salt and pepper.

To Broil Steak

Grease your skillet with a little butter or lard. Put in the steak without water. Let it get done, but not too done. Put in your butter, take out the steak from the skillet and put in your dish now. Put a little water into the skillet and let stew a little for gravy; not thicken at all. Pepper I [illegible] a little.

Croquets

- 3/4 lb. of Bread
- 1 lb. of meat chopped fine 1
- teaspoon of onion
- 1 [illegible] of parsley
- 1 nutmeg
- a little mace
- red pepper and salt to the taste
- 1/2 lb. butter

Make all into a stiff panada with the water from which the chicken has been boiled. Mash fine the yolks of 5 hard-boiled eggs. Mix with the meat. Then add the panada, the juice of a Lemon, make them out with the hand in shape of large sized hens' egg. Beat up an egg, turn each croquet over in the beaten egg, then in bread crumbs and fry in a quantity of Lard. (the meat called for above [unclear] be Ham even if only the

pickings from the bone after the best has been used. Must be chopped fine.

Chicken Salad

The [unclear] for salad should be well done, but not boiled till all the good juices of the meat is lost. Then cut up in small pieces. To this add celery of [illegible] (the seed which has been [illegible] [illegible] in [illegible]) mix six or eight hard boiled eggs (well mashed in a little vinegar) with the meat. Lastly dress it with a custard made of vinegar, mustard, a little sugar, butter, and 2 eggs. Let boil till quite thick. When nearly cold add to the salad.

Mrs. Martha Davenport says the vinegar used for salad is much improved by seasoning as highly with cayenne and mustard as [illegible] chou this a great improvement.

Cousin Patsy's Stewed Oysters

To prepare for large company:

Roll your crackers fine with rolling pins. Stir your butter into the crackers mixing well. Have your stove wash boil (if preparing for great many guests) near full of hot water. Put your Oyster in one large tin bucket. Pepper and salt them to taste and leaving then liquor in set this bucket into the hot water (in the boiler) now put your milk into another tin bucket, put it into the boiling water in boiler, when it comes to a boil (which will be soon) add your crackers and butter let it boil once more. Pour

your Oysters into a large nice tin dish pan. Then pour over them the bucket of milk. And your Oysters are nice. No danger of [illegible]

Macaroni

Put on in clear water boil till soft (not ragged) drain off water put in your pan with a little grated cheese, cream, pepper and salt to your taste. Sit in the stove and cook for a short time, not hard, but soft when in a hard crust it is too done.

Stuffed Ham

- Yolks 6 hard-boiled eggs mashed fine
- add 3 double handfuls grated toasted bread
- 1 mango
- cinnamon
- nutmeg
- cloves
- allspice
- mustard seed
- celery
- sweet [illegible]
- thyme

All above mixed well; moisten with brandy and water good whiskey or vinegar and water until the consistence of chicken salad dressing. Make the incisions cross [illegible] to the bone; the outside must be covered over with the dressing and slightly

browned. The ham must be boiled perfectly, done the day before, and the skin remain on till cold.

Nice Sandwiches

After cutting all nicest parts of a boiled Ham grind the [illegible] bits in a sausage cutter. Season with mustard, salt, and pepper and put between slices of light bread bakers head is best.

Potato Leaven

Boil 8 or 10 potatoes. When well done strain through a sieve, if not thin enough add a little water (they were boiled in just tepid). Add meal until stiff as batter and a cake and half of yeast. Set to rise. When risen add 1 tablespoon of sugar, 1 handful flour, and meal enough to make into cakes. Put on a waiter sprinkle meal over it set in Sun till half dry then set in shade.

Chicken Salad

(Sallie's)

For an ordinary dish 1 large or two small chickens. If an old chicken (which makes very nice) boil until the meat drops from the bone. Be sure to skim off all the fat from the liquor in which the fowls are boiled. This you can do best when the liquor is cold. Add this fat to the chicken after it is cut up; it enriches it greatly. The dressing must be made of about 6 or 8 yellows of hard boiled eggs mashed very smooth; to this add vinegar,

mustard, melted butter, etc. and pour over the salad. A little salt and Celery of course chopped very fine. If you can get it, a little good pickle is very good to cut fine and add.

Cold Slaugh

(Cousin Po)

1 cup vinegar, 1 small lump butter; boil all together. Cut up cabbage fine and sprinkle over it a little sugar. Add pepper and salt and pour over the above mixture.

Sausage

(Uncle Tom Shelby's)

For 10 lbs. lean flesh and 10 lbs. fat flesh: Put 5 oz salt, 5 oz black pepper, 1/2 oz sage, and 1/2 oz cayenne pepper. Mix well with warm water.

Damson Pickle

To 1 lb. fruit, 3/4 lb. sugar, and 1 pint vinegar add cinnamon, mace, allspice and boil sugar and vinegar together. Pour boiling hot on fruit for 4 or 5 mornings

Hot Sauce

(Lizzie Kinhead)

- 1 Coffee cup sugar
- 1 “ butter

Beat well together well together. Break in egg and mix together
Put on the fire and stir well until melted, add 1 tablespoonful of
strong vinegar & serve hot.

Wine Sauce for venison

- 3/4 lb. Butter
- 1 1/2 pint Jelly
- 3 spoonsful brown sugar
- 1 tablespoon and half ground allspice

Stew until thick. Add 1 bottle of port or any other wine.

Musk Melon sweet Pickle very nice

Let the melon be about half ripe. Slice and soak in salt water
several days. Wash off in cold water and soak in alum water
until salt is all out again [illegible] in cold water. Make syrup as
for other sweet pickle pour over boiling then boil three
mornings and pour over [unclear] put all together and boil till
done not long.

Yellow Pickle

Put all your articles for pickling into a jar and pour on them
boiling salt and water. Let stand 48 hours. Take advantage of a
clear dry day and press the water from the pickles. Dry them in
the Sun. One day of good sun is enough to dry them for the first

vinegar. With a little turmeric let them stand two weeks in this, keeping the jar in the Sun then put into another vinegar.

Sweet Pickle

(Mrs. J. D. Smith's)

- 1 pint fruit- Damsons best
- 1 quart vinegar
- 3 lbs. sugar
- Guess at spices

Some persons do not cook the fruit at all, but boil the syrup made by the sugar and vinegar every morning for nine mornings and pour over the fruit. This is a useless task, instead cook fruit altogether and make one boiling do.

Good Vinegar

1 pint strained honey and 2 gal soft water, let stand in a moderately warm place. In three weeks, it will be good vinegar.