

C265 Collection Recettes et alimentation

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C265 Recipes and Food Collection

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A Receipt to make my Grandmothers Cordial water

Adders tongue	Elecampane root	Mos-folis
Angelica roots	Feverfew	Sage
Agrimony	Herb of grace - alias Rue	Salindine
Avena	Harts tongue	Scordium
Brown May weed	Marigold & flowers	Tormentils
Burnet	Mint	Wormwood
Balm	Mother of time	Wood bettling
Burridge	Mugwort	Wood sorrell
Bugles	Pimpernell	Siver wort
Cardus	Parsley bookstone	Scabious
Dragons	Rosemary	

of each of these articles one pound

Bugle flowers
Burridge flowers
Rosemary flowers
of each one quart

Lillies of the Vallies - 3 dozen
Cowslip flowers - one peck
Poppies - half a peck

Put to the above ingredients as much Ale as will cover them, let them steep two or three Days close covered; then put to them 4 Ounces of Hartshorn shavings, and 4 Ounces of Mithridate. Stir it well together and then put them into an Elmbeck and put every Stillfull a pint of Brandy or better. Still it off and sweeten it with white Sugar and then bottle it up for your use

To the above quantity use 5 gallons of Brandy

Belvami's Drops for a Cold.

Take of Beest Branday a Quarter Opium fester
Vampshire of Each half an Ounce & Salt of
Tartar two Drachmas lockpil two Scruples in
Jase it fold for a week — Take a Teaspoonfull
In Brandy Water or Ginn or Rom last thing going
to Bed

For the Meagets

2 Spirit of Wine 1 of Turpine Spirit of Mercury

To keep the fly of the Back.

Take Brimston & Traine oz l & Mercury 12 drachms
to Back —

Shab backer Water Brimston & Give at a Spoonfull

For the Gallers

Diapirny Likerish powder Ellicom pant to morick
flower of Brimston Card of Back one oz

For a Cough that a Cough

To anful of Choke to one Salt half a ounce of Blacke
Pepper with one Egg & to be made wet with ginn
the pills to be roled op in wheten flour & to give them
two or three pills at a time just before they sleep

A Pissing Jarink

ounce of Stone one Oz of Craine of Tartar mixed up
with Surap of Beethorn make 3 Drunkes

Black oyle

1 worth of oyle of pike
1 Dite of Swallows
1 Dite of Exeter
2 of origanum
2 Dite of Bricks
of a padlock
1 Dite of oyle of vitriol
1 Dite of turpentine

For the pstratt in Shipie
1 Pint of White Wine Viniger
a ounce $\frac{1}{2}$ verdegrase, three
quarters of a ounce of roman
vitriol, three quarters of
Ounce aqua fortis, half a ounce
of Mercury suplarments
three quarters of pound of white
Coprae 4 ounces of roach
allam 1 ounce of oyle of pike
Boyle the Viniger & the
allam first then put
in the Rest of the in
gridishes

For a Cow that is Bound
 $\frac{1}{2}$ oz vitriol in Beer

a Growth of Cancer in room

9 New laid Eggs in a
Quart of skim Milk
 $\frac{1}{2}$ of fresh Licks.

Shew Vall Poundethem
the Eggs of Ironcheer
With a bocket full of water
Toemill hafer it if the
ent Drink



Receipt Book
Annie Baker.
Winham,
July 17th 1888.

1 qt
set
in
1 qt
"
2
W
a
ho
3 qts
1 qt
warm
1/2 cup
rice
ad
the
ca

Current Buns:

1 qt water, 1 cup yeast
set over night. If light
in the morning, add
1 cup butter

" " sugar

2 " currants -

Mix hard & let it rise
again, knead & let it
rise, in the dishes, till
quite light -

Parker House Rolls -

3 qts flour, 2 oz butter, melted in flour -
1 qt morning's milk boiled, when lukewarm add flour, 2 tablespoons sugar
1/2 cup yeast a little salt, mix & set to
rise - When light roll out very lightly, with
adding any flour, cut into squares;
then rise till very light - Bake
a quick run -

Nice soda buns,
1 cup sweet milk,
" " sour cream,
4 " flour
2 teaspoons cream of tartar
1 " soda, pinch of
salt, roll quickly -

Pop Over -
1 cup milk $\frac{1}{4}$ teaspoon
salt -
1 egg - beat to a froth,
~~2~~ ^{1 cup} ~~table spoon~~ of flour

Muffins -
Nearly half a bowl of cold
water, ditto of milk, nearly
two teaspoons cream of tartar
dissolved in cold water, 1 teaspoon soda
mixed the same, 2 handfuls Indian
meal, salt & flour to make batter thick enough
to drop from the spoon.

Johnny Cake.

2 cups, large, of Indian meal
1 " " flour.

" " of corn milk.

1 egg, 1 tablespoon molasses

soda enough to sweeten the milk

& enough sweet milk to cause
the batter to spread in the pan.

Indian meal bread —.

Take 2 lbs meal, 1 pt butter-

-milk, warmed, a small

piece of butter or lard.

1 teaspoon of soda, to

be baked in tin pans an

inch deep —.

Indian Bread —

1 qt meal, 1 pt flour, 1 qt corn milk

1 pt sweet milk, 1 teaspoon salt, 1

teaspoon soda, $\frac{1}{2}$ cup molasses —

(Makes two loaves) —.

Sponge cake

3 eggs, 1 cup sugar & 1
cup flour, sifted off,
1 teaspoon of cream of tartar
 $\frac{1}{2}$ " " soda,
2 tablespoonful of milk.
beat the sugar & yolks, then
add whites, well beaten, then
flour & cr of tartar, then milk
and soda —.

$\frac{1}{2}$
6 oz
of
con
1
2
1
1
3

Macaroons,

1 pound of blanched & beaten
sweet almonds,
1 pound sugar & a little rose
water to keep them from
oiliness, then beat the whites
of 4 eggs to a stiff froth
put them in & beat them well
together, drop them on paper &
bake —.

1
2
gl
1
2
of

A good plain cake
 $\frac{1}{2}$ lb of flour, $\frac{1}{4}$ lb butter
6 oz sugar, 1 egg, 1 teaspoon
of soda, half a pint of
sour or buttermilk —.

Lunch Cake —.

1 cup butter —
2 " sugar, 3 eggs.
1 " sweet milk.
1 teaspoon cr of tartar $\frac{1}{2}$ of soda
3 cups of flour, bake one hr

Cream Cake.

1 cup cream, 1 cup sugar
2 eggs, flavour with anything
flour enough to make a batter.

Nice Cream Cake —.

1 cup sour cream, 1 cup sugar
2 " flour, 2 eggs, 1 teaspoon
of soda — flavoring to taste —

Nutricake -

3 eggs, $1\frac{1}{2}$ cup of sugar.
 $\frac{3}{4}$ cup of butter
 1 " sweet milk, $1\frac{1}{2}$
 tumbler of currants, make as
 stiff as pound cake -

6

2 lb
 2 lb
 2 lb

Nice plain Cake -

1 cup sugar
 $\frac{1}{2}$ " butter
 $\frac{2}{3}$ " morning's milk
 2 eggs, 1 teaspoon of soda &
 2 of cream of tartar -
 flour enough to make rather
 stiff -

2

"
 $\frac{1}{2}$

1

2

1

1

Cookies -

2 cups of sugar, 1 cup of butter
 1 " " some cream, 1 teaspoon
 of soda, 1 egg - 5 cups of flour

White-Mountain Cake,

6 eggs - 3 cups of sugar
1 " " butter,
1 " sweet milk,
4 1/2 " flour

2 teaspoons cr of tartar & 1 of soda.
This makes 2 large loaves.
Sponge Cake.

2 cups of sugar, 4 eggs,
" " " flour

1/2 teacup of boiling water -

Ginger Cakes -

1 cup of melted lard
2 " " molasses
1 tablespoon of soda
a ginger to taste -
flour enough to
roll out -

Family Cake —

$1\frac{1}{2}$ cups of sugar
 $\frac{1}{2}$ " " butter, 3 eggs,
" " " milk

" teaspoon of soda & 1
of cream of tartar — $\frac{2}{3}$
of this add $\frac{1}{2}$ cup of raisins
chopped fine & a few currants
1 teaspoon of cinnamon $\frac{1}{2}$ of
cloves & little nutmeg —

Make 3 layers — 2 dark
& 1 light — Put together
with boiled frosting —

Spice Cake —

$1\frac{1}{2}$ cups brown sugar,
 $\frac{1}{2}$ " butter, yolks of 5-
eggs, $\frac{1}{2}$ cup of sweet milk
1 teaspoonful of soda &

2 of cr of tartar — Flavor
with cinnamon, cloves & nutmeg

3 eggs.

4 1
— $\frac{2}{3}$
raisins
or currants
on $\frac{1}{2}$ of

2 dark
together

of 5-
t milk
da &

on
& nutmeg

Use two of the whites for
frosting & the remaining 3
make a corn starch cake

Corn Starch Cake -
1 cup ~~of butter~~ 1 cup sugar, 1
of flour, 2 of sugar

Whites of 4 eggs, 1 cup sugar
small $\frac{1}{2}$ cup butter, $\frac{2}{3}$ cup
corn starch dissolved in
 $\frac{1}{2}$ cup sweet milk, 1 cup of
flour, 2 tablespoons Ch Tartar
& 1 of soda - & flavor to taste -
Delicious Pudding -

1 lb brown sugar, 1 cup milk
1 tablespoonful desiccated
coconut - Vanilla to taste -
Boil 10 minutes - pour out
& cool -

Indian Meal Muffins -
1 1/2 pt of Indian meal
1/2 " " flour
2 table spoonful of sugar.
2 eggs, 1 teaspoon of soda
or 2 of cr of tartar,
Add sweet milk enough
to drop from the spoon in
a batter, salt to taste -
Bake in muffin rings -

Graham Flour Muffins.
Take 3 qts of bran or graham
flour & sift into a large pan
Warm 3 half pints of rich
milk mixing with it, half
a common tumbler of Molasses,
cut up in the
warm milk & molasses, 2 heaping
tablespoonful of butter & stir

flour -
sugar.
soda
enough
brown in
ste -
ings -
Muffins,
graham
large pan
of rich
t, half
Heat
6 in the
2 heaping
stir

till well mixed throughout
Then stir all the liquid into
the flour - Beat in a
shallow pan 3 eggs till very
thick & light & then stir them
gradually into the batter -
Lastly add 2 tablespoonsful
of strong fresh yeast - Cover
& set to rise - when risen
very light, heat muffin rings
& fill them nearly to the top
& bake - Send to the table hot

Plain Pumpkins -

3 cups of warm milk, $\frac{1}{2}$ cup
of yeast - 2 tablespoons of melt-
ed butter, 1 teaspoon of salt
1 teaspoon of soda dissolved in
hot water - Flour to make a
good batter - Set these

(Crumpets (Concluded)
ingredients to rise (leaving
out the butter & soda) as a
sponge, when very light beat
in the melted butter with a
very little flour, to prevent the
butter from thinning the batter
too much, stir the soda in, well,
Fill muffin rings, let them
stand 15 minutes before baking.
Delicious set after break-
fast for tea -.

Graham Bread.

To 1 pt of warm water, add
2 qts of flour, 1 tablespoon
of salt & $\frac{1}{2}$ cup of yeast. Stir
well & set to rise over night - In
the morning add 2 tablespoons
of brown sugar, a piece of

(ludid)
(leaving
) as a
light beat
with a
burnt the
the batter
da in, will,
at them
e baking.
break-
add
spoon
st - Stir
t - In
spoons
of

butter (melted) the size of an
egg - Stir 20 minutes with
a spoon - Then with your
hands wet with cold water, put
the mixture into 2 tins, let
it rise 1 hour & bake 2 hours

Graham Bread -

Make a dough or sift sponge
with boiling water & Graham
flour - let it rise somewhat
& add $\frac{3}{4}$ of a cup of yeast,
a lump of butter & a cup of sugar
When sufficiently light,
knead & mould it into
the desired shape & rise
again, then bake -

Rice Pudding -

4 oz of rice & 1 qt of milk
boiled to a paste, 4 eggs, 4 oz
of sugar, 2 oz of marmalade
& nutmeg, juice & rind of a
lemon - Put the pudding
into a buttered mould & boil
one hour - Cold custard to
be eaten with it & powdered
sugar over it -

Suet Pudding -

1 cup of suet, 1 cup of raisins
cut in pieces, 1 cup of sweet
milk, 1 cup of molasses,
1 egg or none, 1 teaspoon
of soda & 2 of lb of tartar
flour enough for a thick
batter - Steam 2 1/2 or 3 hours -
Eat with hot sauce -

of milk
eggs, 4oz
milk
id of a
udding
d boil
and to
covered

of raisins
of sweet
sauce,
teaspoon
tartar
thick
3 hours -

- -

Sufflé Pancakes -
 $\frac{1}{4}$ lb sugar, 2 eggs, a
little ground rice or potato
flour - Mix like a sweet
omelette - Bake in saucers
d lay them together in pairs
with a little jam between -

Sago Po-ta-Gru -
 $\frac{1}{2}$ pt of fruit syrup, put
into a sauce pan, with $\frac{1}{2}$ pt
of water, sweetened to taste -
When boiling add a teacup
-ful of sago d boil 20 minutes
or until quite transparent
Put it into a mould d set
in a cold place - when cold
turn it out - Serve with
custard around it -

3 tablespoons of corn starch instead
of sago is good -

Cracker Pudding-

5 crackers pulverized very fine
then 3 tablespoonsful of flour
salt to taste; have ready 3
pts of boiling milk, pour
over the crackers, when cold
add 5 eggs & 3 or 4 tablespo-
-ful of sugar, a little nut-
-meg & a piece of butter
the size of a walnut -
To be eaten with cold sauce.

Apple Pudding;

2 eggs, $\frac{1}{2}$ cup of butter, 1 cup
of sugar mixed with one
cup of milk, 1 small teaspoon
of soda & 2 of $\frac{1}{2}$ of tartar &
flour enough to make rather
a stiff batter - Pour over the
quartered apples - Bake 1 hour
Cold sauce of butter & sugar with wine

Tapioca Cream.

Dissolve 2 tablespoonful of
Tapioca in cold water for 2
hours, boil 1 qt of milk
with lemon rind, strain it
boiling over the Tapioca,
add nearly a cup of sugar &
the beaten yolks of 3 eggs.
Let it boil until it thickens
a little, turn it into a glass
dish & when cold pour over
it an icing made of the
whites of the eggs & powdered
sugar —.

Biscuit Pudding —

2 oz of butter, 2 oz of sugar, 2 oz
flour, 2 eggs, 2 gills of milk
Bake in buttered sauce, fold
over & sprinkle powdered sugar
over, before serving —.

Batter or Blueberry Pudding -
1 1/2 cups of flour, 1 teaspoon
baking powder, 1/2 teaspoon
of salt, 1 tablespoon of butter
2 eggs & 1 pt of milk - Steam
one hour & serve with sauce
By adding a cupful of raisins
or blueberries or any other de-
sirable fruit, either fresh or
dried, to the above, it makes
a most delicious dish -
More blueberries & a little
less milk improves it -

Star Pudding -
Boil 3 oz of bread crumbs in 1 pt
of new milk, lemon peel & 3 oz
of sugar, pour out to cool, stir
in 3 oz of butter & when quite
cold 3 well beaten eggs - Put
a heaped teaspoonful of jam

Pudding
2 spoon
of butter
- Steam
sauce
of raisins
other de
fresh or
it makes
- little
it -

in 1 pt
1 2 3 oz
of, stir
quite
- Put
of jam

at the bottom of a buttered
cup & fill 3 parts full -
Bake 30 minutes, turn out
& serve with cinnamon
flavored sauce -

Quick Puff Pudding -
1 pt of flour, 2 teaspoons of
baking - powder & a little salt
stirred into milk, until
very soft - Place in a steamer
some well greased cups, put
in each a spoonful of batter
than 1 of berries, steamed apples
or any sauce convenient - cover
with another spoonful of batter
& steam 20 minutes -

Lemon Shape —

2 oz of arrowroot, 6 oz of loaf
sugar, juice & rind of 1
lemon, mix with 1 pt of boil-
ing ~~water~~ water — When cold
add the yolks & whites of 3
eggs, well beaten, & boil all
together well, stirring all the
time — then turn into a
mould & let it stand until
next day —

Steamed Pudding —

2 cups of sweet milk, 3 cups
of flour, 1 cup of molasses & 1
cup of chopped raisins, 1 teaspoon
of soda & 2 of oz of tartar, butter
the size of an egg — Spice &
salt to taste —

Steam 3 hours —

Chocolate Blanc mange -
Grate 3 oz of chocolate into $1\frac{1}{2}$
pt of milk, add $1\frac{1}{4}$ oz of gelatine
 $\frac{1}{4}$ lb powdered sugar, mix
all in a jug & stand it in
a sauceron of cold water over
the fire, stir occasionally
until the water boils & then
stir continually while boiling
15 minutes - Pour into a mold

James Plum Pudding -
 $1\frac{1}{2}$ lb raisins, $\frac{1}{2}$ lb currants
 $\frac{1}{2}$ lb mixed peel, $\frac{3}{4}$ lb bread
crumbs, $\frac{3}{4}$ lb cust, 8 eggs & 1
wine glass of brandy - Mix all well
together, adding the egg well beaten
last & boil for 6 hours, It
should be made a few days
before using & boiled 1 or 2 hours
when needed -

Steamed Fruit Pudding

2 cups of sweet milk,
 3 " " flour
 1 " " molasses,
 1 " " chopped raisins
 1 teaspoon of soda
 butter the size of an egg -
 Spice & salt to taste -
 Steam 3 hours -

Bread Pudding -

1 loaf of bread, soft part grated
 a little nutmeg & lemon peel
 & 4 eggs, sugar to taste -
 To be steamed $\frac{3}{4}$ of an hour

Spiced Currants -

5-lb currants, 4 of sugar, 2 tabl.
 -spoons of cinnamon & of ground cloves
 1 of ginger, 1 pt vinegar - boil slowly
 3 hours -

Spanish Cream.

1 qt of milk, yolks of 5 eggs
half a box of gelatine -

Dissolve the gelatine first
in cold & afterwards in hot
water, add to the milk -

Beat the whites & add
when all is complete -
Flavor with - vanilla & white
sugar - Pour into moulds
& use when cold -

Fresh pineapple or orange
or strawberry preserves, stirred
in a separate dish with
it -

Ice Cream -

2 qts of cream, 40 milk, 2 lbs sugar /
oz gelatine - Put sugar, milk & gelatine
in a freezer & scald, when cool, add
cream whipped to a froth - Flavor
to taste - Allow 1 part salt to 3 of ice

Fruit Cream —

Take $\frac{1}{2}$ oz isinglass dissolve
in a little warm water —

then add 1 pt of good cream —
sweeten to taste — When nearly
cold lay some jam on the
bottom of a glass dish & pour
the cream over it —

It is delicious —

Charlotte Russe —

1 qt cream, 1 oz gelatine
 $\frac{1}{2}$ lb sugar — Vanilla to taste —
Line a mould with lady fingers
Putting each together with
white of egg — When dry
put in the whipped cream —

Ice Cream —

1 pt good cream, $\frac{2}{3}$ cup sugar
white of 2 eggs beaten to a froth.

Preserves —

Take 1 lb of the best loaf sugar -
powdered & sifted, whites of 4 eggs, 12
drops essence of lemon & 1 teaspoon
of currant jelly - Beat in grad-
ually the sugar a spoonful at
a time to the well beaten whites of egg
add the lemon & beat very hard.
Lay a white sheet of wet paper
on the bottom of a square tin - Drop
on it at equal distances a small
teaspoonful of jelly - better to put first
a little of the beaten white of egg &
sugar under the jelly - With a
spoon pile on some of the egg on
each lump of jelly, completely covering
it - Set in a cool oven, as soon as
coloured they are done - Take out & place
them 2 bottoms together - Lay lightly on
a sieve & dry in a cool oven, till they
stick fast together -

Kissos or Syon Duffo -

Put to a cream 6 ounces of
powdered white-sugar & 3 of butter
add 3 well beaten eggs $\frac{1}{2}$ pound
sifted flour & $\frac{1}{2}$ a nutmeg -

Drop this mixture by the spoon-
-ful on buttered tins, about inches
apart - Sprinkle sugar over & bake
immediately -

Whip Syllabub -

Take nine sweet cream, to each
pt, put 6 oz white-sugar, juice
& grated rind of a lemon & $\frac{1}{2}$
a tumbler of white-wine - Beat
the whole well together -

Put jilly as fast as it rises
into glasses & cover them -

12 fine
sugar
juice
Cut
into
of 1 lb
water
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candy
I help
quite
give
kiss
longer
Coke m
cold -

Orange Marmalade -

12 fine ripe oranges, 4 lbs white
sugar - 3 lemons, all the
juice & the rind of one -
Cut the peel of 4 oranges
into small dice & the rind
of 1 lemon - Stew in clear
water till tender - Slice &
add the oranges - Put into
a kettle with the juice of
the lemons & cook till a
smooth pulp - Put through
a colander; return to a
casserole with the sugar
& keep at a fast boil till
quite thick - Stir in the
dice from which the water
has been drained, boil 2 min
longer & pour into small jars
Cover with brandied tissue paper when
cold - All Marmalade should be

stirred constantly after eggs are
in.

Orange water-ice
Juice of 8 oranges & 2 lemons
2 tea cups of sugar, white
of 1 egg & water -

Pine-apple ice.
1 can of pine-apple
1 cup of sugar or if to
stand 3 hours - Put through
a sieve with a pestle, 1
cup of cold water -

Put in sugar & when
nearly frozen add the
white of egg well beaten

1 qt
3 gallons
Put
2 to
the br
9 let
set it
weather
3 who
1/2 1 p
a lb of
boiling
ed with
cool pla
strain
a bottle
corked
a d

Vinegar —

1 qt molasses, 1 pt of yeast
3 gallons of warm rain water
Put all into a jug or keg
& tie a piece of gauze over
the bung to keep out flies
& let in air — In hot weather
set it in the sun, in cold
weather by the stove & in
3 wks you will have good vinegar.

Raspberry Wine —

1 pt of raspberries put $\frac{1}{2}$
a lb of sifted sugar & 1 pt of
boiling water — Let it stand cover-
ed with a thick cloth in a
cool place for 4 days — Then
strain through a canvas cloth
& bottle, It must not be
corked for 4 days & kept in
a dry cool place —

Current Wine.

Take 1 qt of the juice, add
to this 3 qts of water & 3 lbs
of sugar (this makes 1 gallon)
N.B. Put this into a cask
leaving the bung out for 6 wks
or until fermentation ceases.
Then make the cask tight or
bottle up -

Ginger Beer -

1 gal of cold water, 1 lb white
sugar, $\frac{1}{2}$ oz rice ginger, 1 sliced
lemon, 1 teaspoon of yeast -

Let it stand all night to
ferment, then pour off into
out stirring - bottle & add
one raisin to each bottle -

Almonico Pudding -

1 qt sweet milk put over the fire, when scalding but not boiling, stir in 2 Tablespoons corn starch dissolved in a little milk; stir until thick. Then add the yolks of 5 eggs mixed with 6 Tablespoons of sugar - Let it boil a moment, then put into the oven so as to harden before putting on the whites. Scarcely any baking is required - Beat the whites to a stiff froth - stir in 4 Tablespoons of sugar & flavor with lemon or vanilla - Lay the frosting on top of the pudding & let it brown slightly. No cane is required -

Apple Tart -

Line small patty-pan with rich
puff paste & put in $\frac{1}{2}$ an apple
sliced tender in rich syrup -
Cover with a lattice work of
pastry, glaze with white of egg.
Bake a light brown & sift
on powdered sugar -

Crumbly Tart -

Stew the fruit pound to pound
fill tart & finish the same
as the apple tart -

Large tart can be made in
the same way of either
or any other fruit -

Pudding Sauce - (hard)

1 cup of white sugar, $\frac{1}{2}$ cup
of butter, rubbed to cream -
Place in dish & dust with nutmeg -

Boiled Ham -

Soak the ham over night & put it in warm water to boil. Cook slowly 4 or 5 hrs - When done take off the skin, sprinkle sugar over & grate dried bread on the sugar - Put in oven for $\frac{1}{2}$ hour to ~~bake~~ brown. It will be delicious - Before putting on the table, stick cloves in it & garnish with sliced lemon & fried paper round the small end -

Pudding Sauce -

1 cup brown sugar, 2 tablespoons vinegar, 1 spoonful of flour, a little salt - Pour on boiling water & let it boil up - Before serving flour & put in $\frac{1}{2}$ teaspoon of soda -

Scalded Ginger-cake.

Put 1 pt of molasses & 2 tablespoons
of butter in a pan, heat to
boiling, then pour it on to one
quart of flour - Stir it well &
when cool add 2 eggs well
beaten & 1 teaspoon of soda, 1
tablespoon of ginger, add
enough flour to make it thick
enough to roll out thin; bake
in a quick oven -

Delicate Cake -

1 1/2 cup sugar, 1/2 cup butter
1/2 cup sweet milk, 1/2 cup corn
starch, 1/2 cup flour, 1 teaspoon
Cr of tartar & 1/2 of soda, whites
of 6 eggs - Bake with lemon

Jelly Rolls -

1 cup sugar, 3 eggs, 1 cup
flour, 3 tablespoonsful of milk
 $\frac{1}{2}$ teaspoon cream tartar, $\frac{1}{4}$ soda
Graham with - lemon - Bake
in long flat tin - spread
on the jelly while hot & roll.

Fruit Cake -

6 eggs, 3 cups sugar, 2 cups
of stone raisins, 2 cups of
currants, 1 cup sweet milk or
sour cream $\frac{1}{2}$ cup butter,
5 cups flour, 1 teaspoon soda
& spice to taste -

Another -

14 oz butter, 1 lb sugar, 1 lb raisins
1 lb currants, $\frac{1}{2}$ lb citron, 1 lb
flour, 10 eggs, 1 tablespoonful mace
1 nutmeg, 1 cinnamon, 1 teaspoon clove
1 do 1 soda, 1 cup molasses -

Marble Cake -

Whites of 3 eggs, 1 cup white sugar -
1 tablespoon sweet milk $\frac{1}{3}$
cup butter - 2 cups flour -

Yolks of 3 eggs, 1 cup molasses
- 1 $\frac{1}{3}$ cup butter, 1 teaspoon soda
2 cups flour, spice & fruit -
Put together by spoonfuls -

Cream Cake -

1 egg, 1 small cup sugar -
1 tablespoonful butter, $\frac{2}{3}$ cup
sweet milk, 1 teaspoon soda
2 cr tartar - $\frac{1}{2}$ cups flour -

Cream filling -

1 small $\frac{1}{2}$ pt sweet milk
while boiling stir in 1 teaspoon
-ful corn starch 1 ^{table}spoonful
flour & 1 tablespoonful of sugar
that has been dissolved in cold
milk - Flavor to taste -

Fruit Cake -

6 eggs, 3 cups sugar $1\frac{1}{2}$ cups
butter, 2 cups dried raisins
chopped fine, rolled in flour
2 cups currants, $\frac{1}{2}$ lb citron
1 nutmeg, mace, cinnamon
a clove, 1 cup sweet milk or
cream, 1 teaspoonful soda
dissolved in $\frac{2}{3}$ of a cup of
brandy or wine. 5 cups of
sifted flour -

Steamed Pudding -

1 cup molasses, 1 cup sugar, 1
cup sour milk, 1 cup of sweet
or $\frac{1}{2}$ cup butter, 1 cup fruit, 1
egg, 1 teaspoon salt, stir in
enough flour to make a
thick batter - Steam 3 hours -

Snow Pudding -

2 tablespoonful Corn Gelatine in
1/2 pt of boiling water, 1 cup
white-sugar & juice of 1 lemon
or any flavoring you like - Let
it come to a boil - Then strain
through a sieve; when nearly
cool add the beaten whites of 2
eggs, then beat all well together
to pour into a mould to get cold

Make a nice boiled custard
of 3 yolks & a pt of milk & 1
tablespoonful corn starch - Season
with - vanilla & when ready
to serve pour the custard in
the dish with the mould in
the centre -

Muffins -

3 cup flour, 1 egg, 2 heaping table-
spoons of sugar, 1 cup or a little more of
milk, 1 teaspoon soda & 2 of or tartar

The Queen of Puddings

1 pt bread crumbs, 1 qt milk, 1
cup sugar, yolks of 4 eggs,
rind of 1 lemon, a piece of butter
the size of an egg - Bake until
well done - Beat the whites
to a stiff froth, sweeten with
a cup of sugar in which the
juice of the lemon has been
strained - Spread on the
pudding a layer of jelly - then
pour the whites on & place in
the oven till brown. Serve with sauce

Ginger Cookies -

1 cup sugar, 1 of butter, 1 of molasses
1 tablespoon of ginger, 1 teaspoon
soda dissolved in 3 tablespoonsful
of hot water -

Lemon Pie -

Grate the rind of a lemon & squeeze the juice into a bowl, to which add 1 cup of sugar, 1 of new milk or water, 1 table-spoonful corn starch & the yolk of 2 eggs well beaten. Pour this mixture into a pie paste & bake slowly - Beat the whites of 2 eggs & add 1 tablespoonful of white sugar & pour on the pie & brown in the oven -

White Mountain Cake -

6 eggs, 3 cups sugar, 1 of butter, 1 of sweet milk, $4\frac{1}{2}$ of flour, 2 teaspoonfuls cream of tartar & 1 of soda - This makes two large loaves -

Pickilly -

1 pt green tomatoes, add 1 pt salt
corn with cold water & let it
stand 24 hours, then drain
& let it stand in fresh water
while you chop 12 green
peppers, 1 large cabbage -
Then ~~scald~~^{take} out your
tomatoes, chop fine - Let it
scald in equal quantities of
water & vinegar 4 hours, must
not boil - Turn off the liquor
& add 1 pt mustard seed, 1
pt of molasses, 1 of grated
beet radish, 1 tablespoonful
ground cloves, 1 of ginger,
1 of cinnamon & corn
with cold vinegar -

Jumbles -
2 cups sugar, $1\frac{1}{2}$ cup butter,
5 eggs, half a teaspoon of soda
Flavor with - nutmeg - & brown
to roll, sift sugar and bake -

Silver Cake -
2 cups fine white sugar, $\frac{1}{2}$
cup butter, whites of 8 eggs,
Stir butter & sugar to a cream
then add whites beaten to a stiff
foam - $2\frac{1}{2}$ cups flour, $\frac{3}{4}$ cup sweet
milk, $\frac{1}{2}$ teaspoon soda, 1 of
cream of tartar -

Gold Cake -
Mix the 8 yolks with 2 cups sugar
& $\frac{3}{4}$ cup butter, stirred to a cream
 $3\frac{1}{2}$ cups flour 1 teaspoon cr
tartar & $\frac{1}{2}$ of soda, dissolved in
a cup of milk -

1 heap
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Ginger Snaps -

1 heaping cup flour, 1 cup
molasses, $\frac{1}{2}$ cup sugar $\frac{1}{2}$
cup of butter, $\frac{1}{2}$ cup of lard
1 tablespoonful of ginger, 1 tea-
-spoonful salt - knead stiff
& roll very thin -

Fruit Pudding - Cold -

Put a layer of any kind of fruit
(previously stewed with sugar)
& allowed to get cold) or jam
into a deep glass dish - Mix
3 table spoonful corn flour
with a gill of milk, boil
pt of milk with the rind of
a lemon & with sugar to taste
when well flavoured pour the boil-
-ing milk through a strainer
on to the corn starch, stir

9 return it to the saucepan
boil until it thickens 9 when
cold enough not to break the
dish, pour on the fruit 9 leave
it to get quite cold 9 set, Am
- amount according to fancy
with jam or preserved fruit.

Dressing for Celery or Salad -
Boil 6 good sized potatoes, mash
9 beat light with a fork, add-
-ing salt, butter 9 milk. When
lukewarm add a good pro-
-portion of sweet oil, the yolks
of 2 or 3 hard boiled eggs,
Salt pepper, mustard 9 vinegar.
Beat up well until some-
-what stiffer than cream -
Have the celery 9 chicken chopped
fine - Pour the dressing on just
before sending to table, so as

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1/2 lb
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not to wilt the celery -
Do not mince the
celery & chicken too fine, it
is better when cut with a
knife - Instead of oil take
 $\frac{1}{2}$ cup melted butter -

Amber Pudding -

$\frac{1}{2}$ lb bread crumbs - $\frac{1}{2}$ lb sugar
" " Cut, the rind & juice
of a large lemon, a little
citron peel, 4 eggs, a small
pot of marmalade or ap-
ricot jam - Boil in a
buttered mould for 4 hours
Make a hot sauce & pour
over the pudding the
moment before serving -

Salad Dressing -

1 egg - 1 teaspoonful salad oil
1 teaspoon of mixed mustard $\frac{1}{4}$
teaspoon salt, $\frac{1}{2}$ teaspoon sugar
2 tablespoonfuls vinegar - 6 of
cream - Be particular that
the whole is well stirred

Pisces - (cold meat cooking)

Cold minced beef, to each lb
allow $\frac{3}{4}$ lb breadcrumbs & 1
or 2 eggs, salt & pepper to taste
& any herbs preferred, make
into balls & fry in fat to a
rich brown, garnish with
parsley & send to table with a
good gravy in tureen -

Instead of breadcrumbs or milk
them, some chopped ham or
bacon is nice -

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Mint sauce

4 dessert spoonsful chopped
mint (the leaves only) 2 dessert
spoons of sugar & 1 pt vinegar
Should be made 2 or 3 hrs before
wanted

Hal & Ham Pie -

Religious cold - Bacon with
herbs (minced) nutmeg, mace
lemon, pepper & salt & the yolks
of 1 or 2 hard boiled eggs, made
with puff paste & baked from
1 to 1 1/2 hours -

When done pour in through
a funnel 1/2 pt of good strong
gravy, which will jelly when
cold -

Lemon Marmalade -

Slice very fine, being care-
ful not to cut the seeds
or leave them in, any
amount of lemons - Cover
with cold water & let them
stand a day & two nights -
Then boil all together till
soft when you wish &
put a pound of sugar to
a pound of fruit - It is
very cheap & most delicious
It must be boiled after
putting the sugar in -
N.B. As made in Spain -

To preserve ripe cucumbers -
Take cucumbers fully ripe,
pare & scrape out the inside
with the handle of a silver

spoon
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spoon, cut in lengthwise
pieces & lay in a meat
brine for 24 hours, take
out ripe dry & put into
weak vinegar 24 hrs - to
each qt of vinegar add 1
lb of sugar - boil them in
the vinegar & sugar until
quite soft - Take them out
& put allspice, cinnamon
cloves & mace into the
vinegar, boil until suffi-
ciently flavoured, then throw
the vinegar over the cu-
cumber, adding a few cloves
& bits of cinnamon - then
you put them away. When
in a few bits of horseradish
to preserve the vinegar -

Baked Omelette.

1 pt sweet milk - 6 eggs -
beaten well - 1 tablespoonful
flour mixed with a little
water - a piece of butter the
size of an egg & a little
salt - pour the milk boil-
ing & pour in the mix-
ture & bake 20 minutes in
a deep dish -

Oyster Omelette.

Parboil $\frac{1}{2}$ doz oysters in
their own liquor, cut each
oyster in 4 pieces, beat
them up with 3 eggs
& pepper & salt to taste
Then cook the
omelette & serve hot -

Shred
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Salmon Omelette
Shred some boiled salmon
with a silver fork, of
this take the bulk of
1 egg, add 3 fresh eggs
pepper, salt & grated
nutmeg to taste - Beat
up together & cook the
omelette -

Fish Balls -
2 cups cold boiled cod or
any other fish, fresh or salted
1 cup mashed potatoes, worked
in with a fork, moistened
with $\frac{1}{2}$ cup drawn butter
in which an egg has been
mixed, mould into balls &
fry quickly in lard or dripping
a golden brown - Lay on paper
to absorb the fat, then serve

Patis -

Make a good puff paste &
set in a cold place for $\frac{1}{2}$
hour - Then roll quickly
a circle line pati' tops or
cut with a cake cutter
2 or 3 rounds having the
lower one without an open
- ing - Bake in a quick
oven & when lightly browned
glaze by brushing over
with the white of an egg
returning to the oven
for a minute -

2 good eyed sweetbreads -
boiled 15 minutes, in water
then plunged into cold, to
make them firm, cut
into slices, season with

pepper
a salt
a sprig
little
until
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pepper & salt, put into
a saucepan (covered) with
a spoonful of butter & very
little water, simmer gently
until tender all through -
Cut these in turn into
square pieces & mix with
less than a cupful of white
sauce, then heat till
almost boiling & ~~return~~
fill the patties -

Make the white sauce
of milk, when boiling add
a little corn starch, salt &
pepper, 1 tablespoon butter
a little chopped parsley -

This is useful in all sim-
ilar preparations, but should
be a little thicker for gels than
meats -

The remains of any meat
may be served acceptably in
this way -

For fish take about $\frac{1}{4}$
as much mashed potatoes
as you have fish, & rub
gradually into some good
white sauce, until free
from lumps, then beat to
a cream - Season & stir
in the fish (which should
be "picked" very fine) with a
silver fork, heaping as you
stir instead of beating down.
Do this quickly & lightly,
fill the shells & all in one
to heat through & when
smoking hot draw to the
oven door & cover with a paste
made of the yolks of 2 or 3

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hard boiled eggs rubbed
to a cream with a spoon-
ful or so of butter; if not
soft enough to spread easily
mix in a little sweet cream
Shut the oven door for 2
minutes, to heat the paste -
some very hot & send some
sliced almonds with it -

Canned lobster & salmon are
good, thus prepared -

Instead of paste, cut thick
slices of bread, into rounds
with a cake-cutter, extract
a piece from the centre
but leave a covering for the
bottom of the dish - dip
into egg beaten light & fry
then fill with either minced
meat or fowl, with white sauce

This is good when pressed for
time -

A crust made of 3 cups
bread crumbs & 1 cup of milk
soaked together & two raw
eggs beaten light & mixed
into a smooth paste with
the crumbs & milk & line a
buttered mould with paste
& fill with alternate layers
of minced meat & mak-
-erons is nice - Then
baked twenty from the dish
upon a hot flat dish & pour
a little brown gravy over -

It is potato & beef make crust
with mashed potato beaten
smooth & soft with cream
& a raw egg - Alternate layers
of beef & chopped boiled potato
Seasoned with onion

Minced
or raw
fine
ham
beaten
meat
enough
with
parsley
boiled
added
ginger
little
- more
we need
into
in
7 fig
garlic

Croquettes - Chicken
Minced chicken, turkey, duck
or veal & about $\frac{1}{4}$ as much
fine bread crumbs as you
have meat, 1 egg to each
cater light to each cup of
meat, gravy or drawn butter
enough to moisten, season
with pepper, salt & chopped
parsley & the yolks of 2 hard
boiled eggs rubbed fine &
added to the meat -

Mix into a paste with as
little handling as necessary
- we must the paste be
so wet it would readily
roll into balls or oval shapes, roll
in flour or cracker & egg
& fry - Serve in a heated dish
garnished with parsley -

Beef Croquettes -

Take $\frac{1}{4}$ as much boiled potato,
mashed very smooth, as meat
gravy enough to moisten. & 1
raw egg - Season with min
& catsup & fry a golden brown
Drain carefully & lay upon a
hot dish -

With mutton take $\frac{1}{3}$ as much
state breadcrumbs as meat
Season with mace & chopped
parsley & a little lemon juice
& a little currant jelly in
the gravy -

Make fish croquettes with
about $\frac{1}{3}$ as much mashed
potato rubbed to cream with
melted butter & made like
fish balls, then fried & served
hot -

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Potato Croquettes -
2 cups mashed potato
freed from skins & beaten
with a tablespoon
-ful melted butter, then
two eggs beaten to a froth
salt & pepper - Stir well
together for 2 or 3 minutes
& make into rolls or balls
with floured hands - Roll
in egg & cracker & fry in
boiling lard -

Rice Croquettes -
2 cups boiled rice mixed
well with 2 tablespoons butter
(melted) Then stir up this
with 3 well beaten eggs & 2
tablespoonsful sugar - Season
& make into shapes - It may
be advisable to use a little
bloom but be careful not to

get wd much, for then it
comes to be a delicacy -
Roll in flour, then in
beaten egg, lastly in powder
cracker & fry -

Scalloped Beef -

Some minced beef or another
1 onion $\frac{1}{2}$ cup of onion, mashed
potato, to each cup of which add
1 tablespoon butter & cream
pepper & salt - Cut up if
butter is used & made
mustard for beef & 1 beaten
egg for each cup of potato
Mash the potato while hot
beating very light with the
beaten cream, lastly the egg
Fill buttered baking dish
with the mince meat seasoned
with onion, pepper, salt & -

mustard
Custard
with
the
 $\frac{1}{2}$ inch
light
butter
from

The rest
meat -
fine -
Chicken
Cream
spoon
1/2 cup
whipped
add the
onion &
as thin
- 1/2 inch

for then it
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then two
in powder

But -

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of potato
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with the
lastly the egg
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it seasoned
salt &.

meat or catenp as the
case may be, moisten
with gravy & cover with
the mashed potato at least
1/2 inch thick - Bake to a
light brown - Glaze with
butter just before drawing
from the oven -

Minced Meat -

The remains of cold roast
meat - minced, but not very
fine - 1 cup gravy well
thickened, 2 tablespoonful
cream or rich milk, 1 salt
spoon more 1 small onion
1 tablespoon butter, 3 eggs well
whipped - Heat gravy to a boil
add the milk, butter, seasoning
onion & lastly the egg & as soon
as stirred in the same manner
thoroughly seasoned - Let it

get smoking hot, but it
must not boil - keep in
the middle of a dish & en-
-close with a piece of
fried potatoes or fried tri-
angles of bread -

Chase with Macaroni -

Boil $\frac{1}{2}$ pound macaroni, broken
into inch lengths, in slightly
salted water 20 minutes -

Drain in colander & pour
cold water through, $\frac{1}{2}$ cup
cream, $\frac{1}{2}$ tablespoonful butter
1 egg, beaten well & a tablespo-
onful of flour -

Heat slowly the ~~macaroni~~
cream (except 2 tablespoonful
slowly, when hot salt to taste
& add $\frac{1}{2}$ ^{$\frac{1}{2}$ tablespoonful} butter & macaroni

a heat
oil -
served
the rest
2 pans to
in col-
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egg -
bake
Chase
the top
& brown
upper

1 can
drained
200 g
of cream
butter

t, but it
keep in
dish & in
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Macaroni.
canned, broken
5, in slightly
minutes -
the & pour
th, 1/2 cup
unsalted butter
a tablespoon

macaroni
tablespoon
salt to taste
of macaroni

& heat slowly, should not
oil - Meanwhile heat the
mashed cream & stir in
the rest of the butter, pepper
& parsley, the flour mix
in cold milk, & 4 table-
spoons of grated cheese
when dissolved the beaten
egg - Pour macaroni into
baking dish, cover with
cheese mixture - Brown
the top with fine bread crumbs
& brown quickly in the
upper glazing of an oven

Corn Fritters.

1 can sweet corn or fresh -
drained in a colander - 3 eggs
very light, 1 cup milk, a pinch
of soda, pepper, salt, 1 tablespoon
butter & pour in a thin batter

Stir up the batter well, then
the corn & drop the mixture
in spoonfuls into boiling fat
or fry on the griddle as cakes

Wish Parbit -

1/2 pound cheese - 3 eggs well
beaten, 1 scant cup fine bread
crumbs, 3 Table spoonfuls butter,
melted, 2 Table spoonfuls mustard
(made) & 1 salt spoon salt
Mix together well & beat to
a smooth paste - Have
ready some slices of toasted
bread, from which the
crust has been pared,
spread thickly with the mix-
ture & set on upper & rating
oven till slightly & browned
Serve at once -

- well, then
the mixture
- boiling fat
middle cocas

bit -

- 3 eggs well
up fine bread
into butter,
crushed mustard
corn salt
1/2 a bar of
oil - corn
oil of trawled
oil the
- pound,
the mix
sugar & rating
& browned

Bondin of Fowl -

Pound the white flesh of a
fowl into pulp, crush through
the cullender, put each into
the mortar, add yolks of 3
eggs & a fill of cream.

flavor with pepper, salt & nut-

-meg & a suspicion of shallot

Then having well worked the

mixture, pour it into a bat-

-tered shape, which should

be only half filled - Lie a

piece of paper on the top

place the mould in a

saucpan half filled with

hot water & steam for one

hour - Serve with tomato sauce

Cod cutlets with Tomato sauce

Cut some inch thick cutlets from the tail or middle part of the fish - Brush them with egg & roll in fine bread or cracker crumbs - Fry in plenty of boiling lard to a delicate brown -

Sauce -

Stew ripe tomatoes in a little stock & season well with salt pepper, a little ginger, cayenne & chabot & lemon-juice - When tender strain, & put sufficient of the stock required for the sauce in a Stewpan - Pass the pulp through a sieve & mix with the stock when boiling thick to the proper consistancy, add a squeeze of

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lemon juice & pour into
an entire dish, lay cutlets
upon it just overlapping one
another in a line in the
center & serve immediately

Almost any kind of cold
white fish divided into flakes
will be found good just
scalded in this sauce &
served in the center of a
dish with a border of mashed
potatoes either rounded or
plain -

Chicken Salad

Boil 2 chickens so tender
that the bones will slip
out - taking off the skin
& leaving out the giblets -
When done have 1 qt liquor
seasoned with butter, pepper &
salt - dissolve 1 box gelatine
in 2 pt cold water & add
to the boiling liquor -
let it boil a few minutes
with the white of an egg -
& the shell (the shell alone
will do just as well) to make
it clear - then strain
& add the chicken
let it boil up - but in
would to cool

Fannie Fessell

Beef
So tender
with slip
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e 1 qt liquor
allie pepper
1 box gelatine
after add
liquor -
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- of an egg
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- put in
Festall

Beef Pickle
6 lbs salt
2" sugar
3oz salt peter
5 gal water
Boil well & strain
when cold pour over
meat which should
be well covered
put weight on to
keep under the brine
"A good recipe - meat
always satisfactory"
E. L. G.

Soda Cream

2 1/2 lb. white sugar
2 oz. Tartaric Acid
1 qt. boiling water
When cold add whites
of 3 eggs slightly beaten
& vanilla to taste.
Strain into bottles.
When used take 2 table
spoons of mixture into a
glass of water & add
1/4 teaspoon soda -
This makes a delicious
drink -

1/4
1
2
1/3
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and
serv

Rhubarb Sponge.

$\frac{1}{4}$ Cup Cold water.

1 Cup milk.

2 tablespoons Gelatine.

$\frac{1}{3}$ Cup sugar.

1 Cup rhubarb sauce.

2 egg whites.

scald the milk add sugar

Soak the gelatine in

the cold water about

five minutes add it

to the hot milk and

stir until dissolved

Allow it to stand in

a cool place, when it

begun to stiffen.

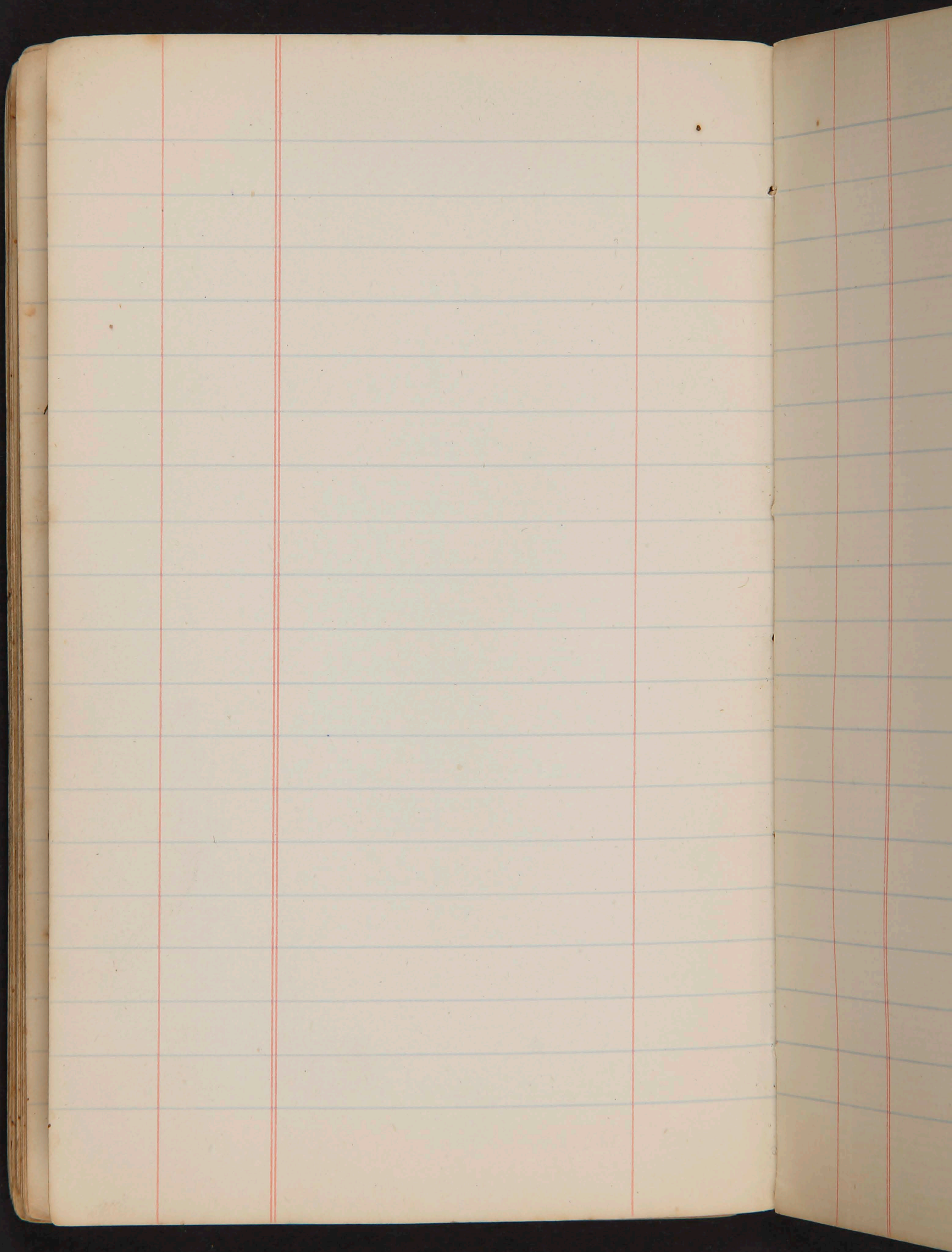
beat it with an egg

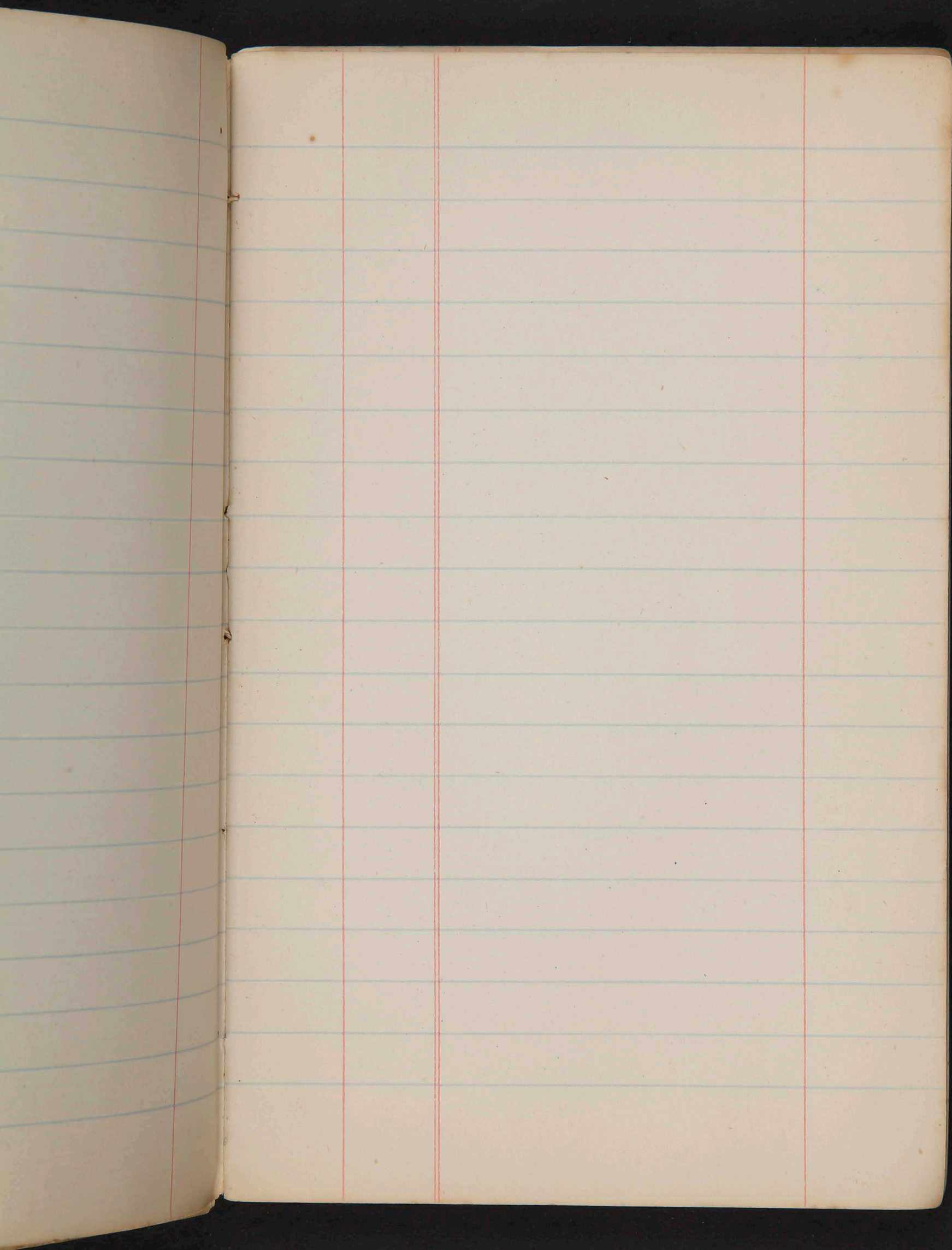
beater, add the sauce

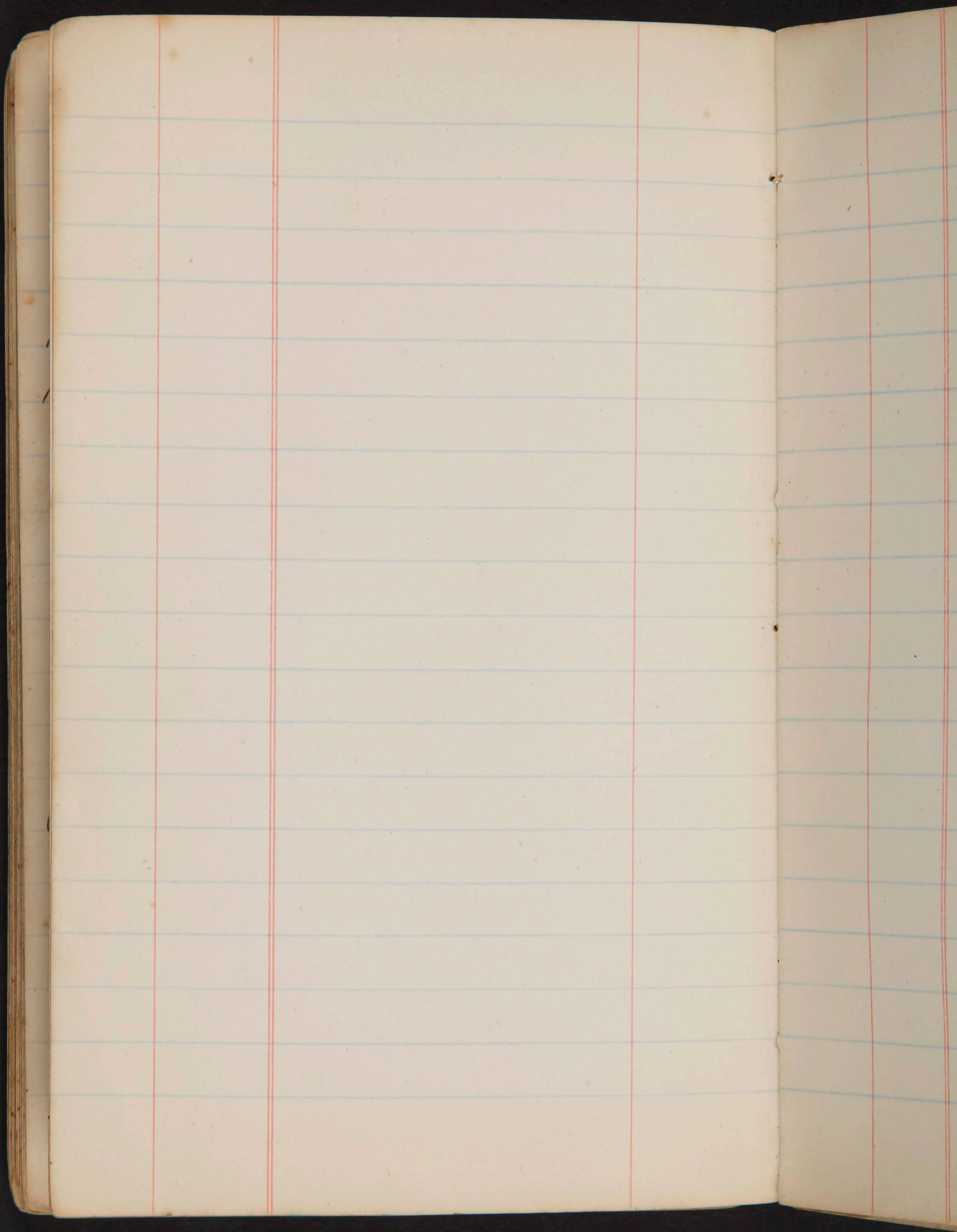
and the whites of egg

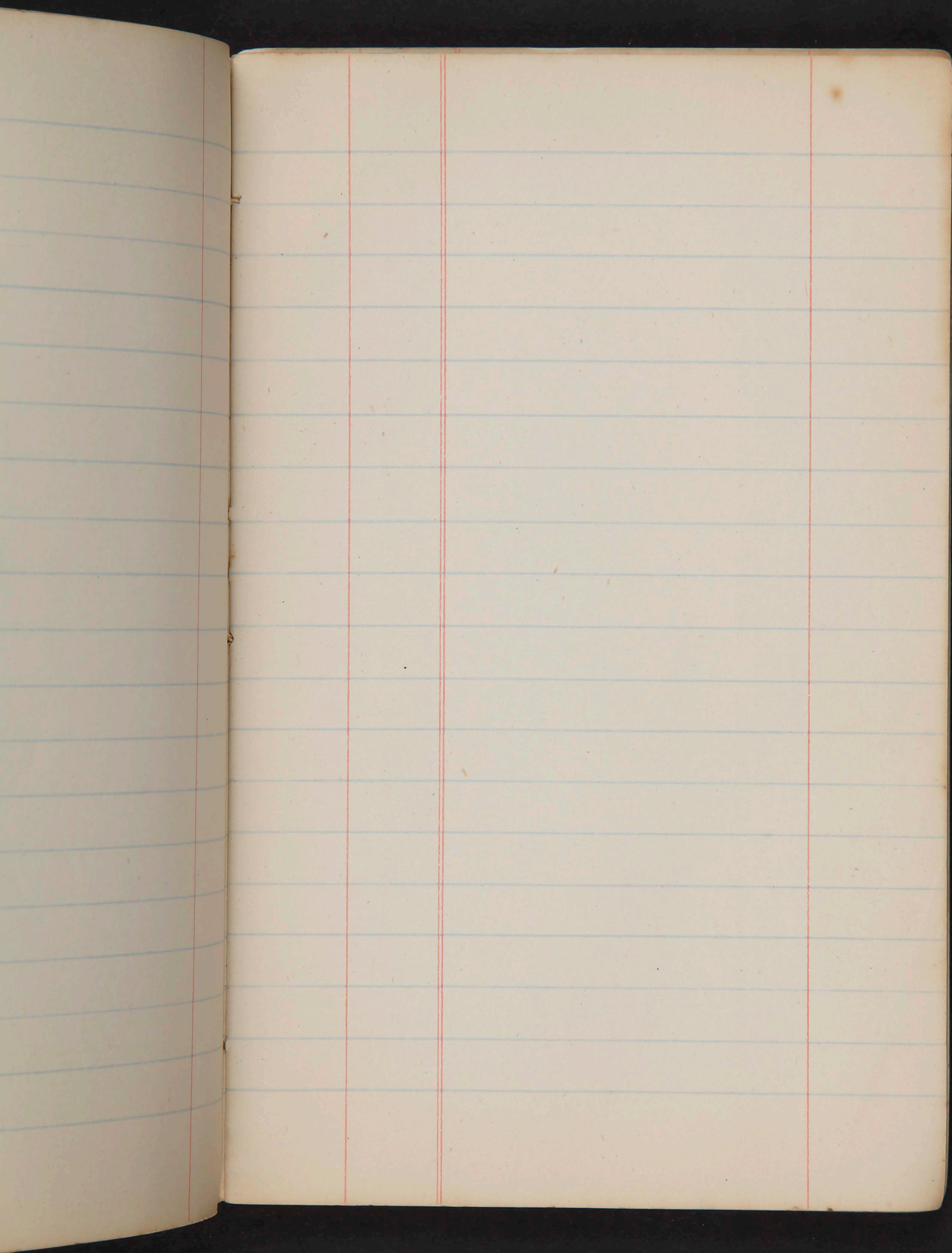
serve with whip.

cream!









[Handwritten notes, mostly illegible due to bleed-through from the reverse side.]

Call down

Hard Rock -
Put one bag of Superphos-
phate 3 gallons of water
(mixing it the best it
can) into the water
the best result it will
give. Also when the
the bag of salt has a
half pound of salt put
let it sit for 24 hours
or more - then add a small
half pint of salt & let it
stand for 24-36 hours long
- then when you add 1/2 a
gallon of hot water & let
it sink to a level - then
a bit in bag in with water
& turn the bag in & let it
stand all night & cut out
two in the morning - it will
be just for use on 4 weeks

Hard Day -

25 pounds of sugar -

4 " " " " " "

6 quarts of water -

the water - the sugar has

to be just melted to third

break - from the other side

the sugar & this we have

until it begins to settle,

then turn it at once -

not better - but which has

been well steeped in

water & can easily be

24 hours -

To the King and
 gun camp in the
 12 paper a place in the
 cupboard a organ -

To clear a living place
 back that milk
 Lohmann crop and a
 opening - thin dry milk
 it melt with the butter
 a little butter and
 finally printed -

24 hours -
 25 pounds of
 4
 6 quarts of
 the water -
 to be made out
 back - from
 the sugar & oil
 milk it begins
 when taken in
 milk butter - take
 turn milk at
 milk 9 corn

A small bush of
-oil in the but with a
looking cottage -
the small -

Get some water - & add
will make machine good
from machine -

An interesting bed - long - much -
some excitement & interest -
myself in equal positions

It seems to be from white
cloth - back - more - well -
found in 1800 - I have from
a specimen - been in sight
of it - I think of kind to
not at all - I hope not to
see how this - more in clean water
what - I believe but is a good

The deposit in fine may be
 removed by means of washing
 with a mixture of alcohol and
 acid & water: one part of
 acid to 20 parts water -
 then wash with clean water
 & potash with powdered chalk
 to clean make:
 Wash a part
 of whitening & benzene -
 & a part - make of alcohol
 & water - whitening & benzene
 is left to dry of alcohol
 on the sun, or make
 will remove spots -
 Salt not fresh in some
 with at rest -

A small part
 - acid in the
 boiling water
 the small -
 Get some water
 will remove the
 from materials
 On suspending the
 some whitening
 mixed in some
 of some material
 not at all
 on the sun
 not at all

Can it be that through
them - all in chains break
to each the first all with
sugar - from changed groups
sent in the plane -

To clean face -
When the hat of a
large ink, about may
- have, plan a strip of
are when it, then more
fragrance, what's all
the face is all about -
Place a night in the
right a lot of women 24
house, then gently not the
improvement out - of really
and both a 2nd time

pick from the market, cut
and into, shake up & down
a little & remove, then add
a little water & shake again
then pour well with clean
water -

Flouring / Wash -

Equal parts of oil & vinegar
- equal mixed - it cleans in
addition to giving a polish

Grease may be removed

from a carpet by sprinkling
sugar-water on the spot & then
it, again & again, then
mashing it -

Footstools &c. till a clean

can be done
them - all in
of each the
sugar - then
pour in the

to clean the
them the
large ink, &
- brush, clean
the when it
sugar-water; by
the tea is a
clean a very
with a lot of
sugar, then
mashing &
oil path &

made in the following
 way - the same white
 red, $\frac{1}{2}$ ounce of oil -
 first 9 parts water & pour
 into a vessel - of milk
 keep a ring from - spirit
 the eye if a bit in the
 starch will be enough for
 3 drinks -
 Cinnamon for nothing paper
 to the most effective powder
 make will cure -
 through it -
 Cleanse by pouring in hot
 water $\frac{1}{2}$ of 2 leaping in
 of pure oak -
 Cleanse with milk -

with a little honey in the
water, makes in leaving
water very thick - a very
thick slant -

Cinnamon will keep all winter
in a paper of water in
the cellar -

A Macerated of Saffron
will not white clothes
will not the whitening power

Orbit Lard is improved
by the addition of 1/2 teaspoon
ful of lemon - 1/2 very good
a little salt there is no harm
keeping will keep it from
spoiling -

A good - French - pattern is

made in the
may - the
very, the very
1/2 - 1/2 - 1/2 - 1/2
first 9 must be
into a small
keep a thing in
the eye if a
starch will be

3 drabs -
Cinnamon for
to the great
little will be
through it -

Change by
make 1/2 1/2 1/2
of great oak -
Clean glass with

of clean black Cocaine -
from in hot water with

of clean black salt, much
dissolving with a cloth - then
pour it in a little sponge
with hot water, just from
boiling - change in cold
water & then & then
partially dry in moist air

Family Medicine -
A solution of 1/4 lb. white soap
in 1/2 lb. olive oil -
Anemone, dissolved in 12 gal.
of water - after stirring round
for a short time take out
a wash in clean cold water -

Handy
How to make
a solution of
3/8 lb of lime
in water, does
not - after
for a short time
a wash in the
of clean water
drying it out
and put in a
with hot water
admirable by
baking - Drying
infrared if you
partially dry in
of clean water
wash in

