



LO 1981.2095

C. J. Ledyard

Account for 1864 —

1 1/2 lb of flour

1/2 bushel of

1/2

1
Egg Bread - Mrs. Hanson
1 pint of meal, a tea spoon full
of salt - Stir into ^{it} a cup of Rice
Boiled very soft - while hot - make
it into a thin batter with milk
and water or all milk if you
have it - add a table spoon full
of melted lard and last of all
three eggs well beaten - Butter a
deep earthen dish and bake
one hour -

Sally Lunn

1 qt flour - 3 eggs - 1 table spoon full of
butter or lard 1 of sugar - 1 tea spoon
full of salt - 5 table spoons full of
yeast - $\frac{1}{2}$ pt of milk - rub the butter
into the flour first - then the other
ingredients - grease your dish
& put in the batter and set it
away to rise over night - for morning
or after breakfast for tea. It takes
about an hour to bake - when

it begins to brown slip a paper
over it,

Waffles -

1 qt - Milk 1 qt - flour 2 Table. spoons
full of butter and 3 eggs the
whites beaten separately -

Puffets

1 qt - flour - butter the size of an egg
2 tea-spoons full of cream of tartar
2 eggs 2 table-spoons full of powdered
sugar 1 qt - milk - mix all together
and when ready for baking add 1 tea-
spoon full of soda - Bake in muffin
rings

Cocoa nut cakes -

1 lb of grated cocoa nut - 1/2 lb of sugar
1 table spoon of flour - mix all well
together - Bake in little balls -

Short Cakes

1 1/4 lbs of flour 1/2 lb butter cut up
the butter into the flour add a little
salt and mix the whole into a dough

with cold water - roll it into small cakes - bake them a light-brown on both sides - cut them open and butter while hot.

Boiled Pudding

1 qt - milk & Eggs 12 large tablespoons full of flour - beat the eggs very light then put in the flour add a little of the milk and beat the whole perfectly smooth - then pour in the remainder of the milk and enough salt just to taste -

Prise the pudding bag in cold water flour it well on the inside pour in the mixture allowing a vacancy of four to three inches at the top of the bag as the pudding will swell - Let it boil two hours in a kettle of boiling water - as soon as it is taken out of the kettle dip it for an instant in a pan of cold water to prevent its

adhering to the Bay. - *Terre Sauce*

Apple Pudding

1 lb of apples sliced with as little water as possible and passed through a Colander $\frac{1}{4}$ lb of butter beaten to a cream and mixed with the apples before they are cold the yolks of 6 and the whites of 3 eggs well beaten $\frac{1}{2}$ lb powdered sugar the rinds of 2 lemons grated and the juice of half a lemon mix them all well together and bake half an hour in a buttered pudding dish without paste - to be eaten cold

Mulled Wine.

To make a qt a small quantity each of allspice - cinnamon - cloves - orange and lemon peel - a bottle of sherry or Madeira wine, $\frac{1}{2}$ doz eggs well beaten with plenty of sugar. After they are well beaten together put the wine in a Sauce pan keep

it over the fire till nearly boiling
and then mix the corn and
eggs together from pan to pitcher
for about a minute. Serve with
dry toast -

Spanish Cream

1 qt. of milk boiled - 1 oz Kinglake
Sugar and Vanilla to your taste
Boil and pour it over the yolks
of six eggs well beaten - return
it to the kettle a few minutes
and pour it into moulds -

veal slices

Trim and cut any size you wish
beat with a mallet, cut very thin
slices of pork - lay them on the
meat - dredge with pepper & flour
then roll them up and tie with
a string, Put about a table spoon of
butter in a pan and brown the
slices thoroughly - then take them
on a plate add some flour from

the dredging box - a bottle salt &
pepper and hot water to the pan
let this simmer a few minutes
then pour into a stew pan or small
pot with water enough to cover and
stew slowly two or three hours.

Robert Lee Jelly cake -

8 Eggs 2 cups powdered Sugar $1\frac{1}{2}$
cups of sifted flour the rind and
juice of one lemon -

The whites of two Eggs beaten to a
stiff froth add 1 lb of powdered
Sugar and the juice and rind
of a large Orange and half a
lemon - Bake in jelly cake pan
in a quick oven -

Cousin Lizzie's jelly cake

1 lb flour 1 lb Sugar $\frac{1}{4}$ lb butter
five eggs - 1 cup sweet milk $\frac{1}{2}$ tea-
spoonful of soda dissolved in the

Milk - 1 tea spoon full of cream
Easter sifted in the flour -

Each loaf requires three cakes
on coming from the oven the
cake is turned upside down and
spread with icing the next is
placed over that and iced and
the third also iced. If the
icing seems to thin for the
upper cake add more sugar

Parker House rolls

Take 2 qts of sifted flour - make
a hole in the centre - put in a
sponge of 1 qt of cold boiled
milk 1/2 tea cup of yeast or
(one cake of Winn Brothers) butter
the size of an egg and one table
spoon of sugar - set this to rise
over night - in the morning
knead the whole mass 30 minutes
not less, let it rise in a cool

Place until 2 o'clock roll out
half an inch thick and cut
like cookies, rub one half of
the upper side with a little
butter and turn over the other
half on the first - leaving them
in the shape of a half circle
put them in your pans to rise
and bake for tea at five or six
o'clock, this quantity will
make about 3 doz rolls -

Black-berry Pudding

1 cup Suet - 1 cup Molasses $\frac{3}{4}$ cup
Brown Sugar 1 cup Sweet-milk
 $\frac{1}{2}$ tea spoon Soda - Flour as thick
as lb cake, Into the above stir
1 qt - Black-berris, butter the mould
and steam for two hours.

Boiled Indian Pudding

1 pt Indian meal $\frac{1}{2}$ pt of flour
1 cup sour milk 1 cup sweet milk
1 cup molasses & 2 table spoons full of
melted butter or suet - 1 tea spoon of
soda 1 of salt - 1 cup raisins boil
three or four hours -

Jenny Lind Cake

1 egg 1 tea cup of sugar 1 of
sweet-milk $\frac{2}{4}$ of flour 1 desert-
spoonful of butter & 2 tea spoonful
of cream tartar 1 of soda very little
salt - Stir the cream tartar
sugar & salt into the flour then
milk then egg without beating
melt the butter & dissolve soda in
hot water, stir all together.

Bake 15 minutes in a quick oven

Doughnuts

2 cups sugar 1 cup butter 1 cup
milk 2 eggs - 1 tea spoonful saleratus
flour sufficient to roll out

Turn over Puddings

1 Cup flour 1 Cup Milk 1 Egg
a little salt - Bake 15 minutes
Fill the cups about $\frac{2}{3}$ full -
Dance to stick yourself

Pone -

Pour a quart of boiling milk
on a slightly heaped pint of Indian
meal. Add a large table spoonful
of butter & tea spoonful of salt
When a little cool beat in the yolks
of four eggs and add the whites
beaten to a stiff froth -

The oven must be hot - when it
goes in to prevent its separating

Mince Pie -

- 1 Bowl of Meap
- 2 " of Apples
- 1 Brown Sugar
- 1 Currants

1 Bowl of Raisins
1 Table Spoonful Allspice
1 " " Cinnamon
1 " " Cloves
1 Grated Nutmeg
1/2 Table Spoon of Salt
2 of Citron
3 Handfuls of Cider
1 " " Wine or Brandy
2 of water or liquor the meat
was boiled in.
1/4 Bowl Sugar -
Lemons - 2 kind of

Welsh Rabbit

Grate a large tea cup of cheese
beat an egg and add to it -
1/2 tea cup of milk - bake in
a bowl till brown - a few
bread crumbs improve it

Hot-Pudding

Hot - Quarter of a pound
Flour, Three Tablespoonsful
Eggs 2 - a little grated Ginger
Milk $\frac{1}{2}$ pint -
Mix the Hot - as firm as
possible, roll in with the
rolling pin so as to mix it
well with the flour - Beat the
Eggs mix them with the milk
and then mix all together
Lay your cloth in boiling
water, flour it tie it close
put into Boiling water & boil
an hour and a quarter -

Macaroni

Simmer $\frac{1}{2}$ lb Macaroni in
plenty of water and a little spoon
of salt - until it is tender - but
take care not to have it too
soft - it should be firm and
not quite beginning to melt

Strain the water from it - Beat up
five yolks and two whites egg
Take 1/2 pint Cream the rest
of a pound of some thin slices of
ham - mince the food with
the ham - add them with four
two to three tablespoonsful of
finely grated Parmesan Cheese
and season with pepper & salt -
Mix all these with the
Macaroni and put into a
padding mould well buttered
let it steam for about a hour
and serve quite hot -

Soap

12 Quarts of hot-water

5 lbs Clean Grease

1 lb potash

Let it boil till it begins

to thicken - I boil it down

down about 2 inches

Ginger Cookies

- 1 Coffee Cup of Sugar
- 1 Heaping Cup of Butter
- 1 Cup of Molasses
- 1 Table Spoonful of Ginger
- 1 " " " of Soda
- 1/3 Cup of Milk -

Flour enough to make it stiff & then throw in Cinnamon & Cloves -

Rub the Butter Sugar and some Spices & some flour ~~together~~ with the hands then add the Molasses and ginger dissolve the Soda in the Milk mix flour enough to roll out Stir with a spoon when the Molasses & Milk are put in

Cottage Pudding

- 1 Cup Butter
- 2 " Sugar
- 1 " Sweet-milk
- 4 " Flour
- 4 Eggs Whites & Yolks beaten
separately - Baking powder

Camp Meeting Cake -

- 4 Eggs 1 Cup Sugar 1 Cup Flour
- 1 piece of butter - size of an egg
- 2 tea spoonsful Baking powder
- Bake in three round tins -

Grate one large sour apple add
peel and juice of a Lemon 1 egg
1 Cup Sugar - boil all together a
few moments till it begins to
thicken - Spread between the
cakes - Frost the top -

Muffins

1 Pint of flour
1 Tea Spoonful of Salt
" " " " Baking powder.
Milk enough to make a batter
a little thicker than for
pan cakes and thin enough
to drop from a Spoon.
Butter or lard the size of a
walnut put in the last thing
and have the tins hot
when the mixture is poured
in - Bake in a quick oven.
This quantity makes 1 doz muffins

In Group

$\frac{1}{2}$ Teaspoonful of Alum powdered
1 Teaspoonful powdered sugar or
honey. Give a small quantity.

Almond Cake

2 Coffee cups of sugar

1 Coffee cup of butter (heaping)

3 cups of flour

$\frac{1}{2}$ cup of milk

The whites of 8 eggs

1 Teaspoonful of Cream of Tartar

$\frac{1}{2}$ Teaspoonful of soda

Dissolve the soda in the milk,
Put the Cream of Tartar in the

flour. Flavor with extract of
bitter almond.

Put a layer of cake into
the tin, then scatter blanched
almonds over it, another layer
of cake then almonds again
and a layer of cake on top.

Velvet Cream

Put into a pan one ounce of
isinglass half a pint of Cherry
the juice of a lemon and
half the wine with two or
three ounces of sugar.

Let it boil gently till the
isinglass is melted then
strain through a piece of
muslin into one pint
and a half of cream.

Keep stirring until nearly
cold and put into
moulds first wet with water.

Jerusalem Cream

One quart of cream, one third
of a box of gelatine, three
tablespoonsful of brandy.
Dissolve the gelatine in
the brandy then stir
in the cream very gradually
set it in the oven until
just warm or stir it
constantly over the fire
then pour it into moulds.

Corn Cakes - Betty Stebbins

Six ears of corn grated 3 Eggs
well beaten 1/2 pint table spoonfuls
of sweet milk one table spoonful
of flour - salt and pepper.

Sand Cookies - X

1 lb Sugar

3/4 lb Butter

2 lbs Flour -

2 Eggs -

The white of an egg painted
over the surface of the cakes
after it is rolled in thin sheets
and then sifted or sprinkled
over with cinnamon and sugar

Dressing for Eggs -

1/4 Cup of Vinegar

1/2 Teaspoonful of mustard.

1 salt-spoon of salt -

Butter the size of an egg

Set over the kettle - when

it-boils beat-up 3 eggs add
3/4 cup of milk stir this
into the vinegar till it is
thick - This is enough for
1 doz eggs -

one pound of sugar
quarter of a pound of butter
half a Teacup

one pound of sugar

one pound of brown sugar
quarter of a pound of butter
half a cup of water

Butter Scotch

1 lb Brown Sugar $\frac{1}{4}$ lb
Butter - $\frac{1}{2}$ Cup Water
Boil slowly for 15-minutes
without stirring

Sally Linn.

3 pts flour. 1 pt new milk. 1 cup white sugar. $\frac{1}{2}$ lb butter. 1 gill yeast. 3 eggs
A little salt. Rub the butter into the flour, warm the milk and pour it on the flour & butter. Beat eggs and sugar well together and add them with the yeast beat the whole well and set it to rise. It is better to mix the milk flour and yeast and let them rise, then add the rest and let them rise again.

Sea cake.

Nearly a cup of sugar a cup of sour cream. 1 teaspoonful soda.
3 cups sifted flour & two eggs. Put the soda in cream and stir in the other things.

Dutch cookies.

$\frac{1}{8}$ lb citron cut very small.
 $\frac{1}{4}$ " of currants.
 $\frac{1}{2}$ " brown sugar.
 $\frac{3}{4}$ " butter.
1 " flour - roll thin and cut -

Cily cookies -

1 cup yeast, 1 cup sweet milk, sponge
as for biscuit at night. In the morning
add 1 cup pulverized sugar 1 cup butter
1 egg all well beaten. Mix and let rise
when light roll out and cut. Let
them rise again. when cooked roll
in sugar while warm.

Sally Lunn Apple
Fruit

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Hard Soap

5 lbs Grease 1 lb Potash
12 qt Water - Let it boil
several hours slowly - & let
it boil down about 2 inches
then let it cool in the boiler
and cut it out in cakes or
bars -

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