COOK BOOK:

LECTION OF USEFUL RECEIPTS

FOR THE KITCHEN.

MRS. MALINDA RUSSELL, AN EXPERIENCED COOK.

PUBLISHED BY THE AUTHOR.

PAW PAW, MICH.

COOK BOOK:

CONTAINING

A CARREUL SELECTION OF DEBUG RECEIPTS

FOR THE KITCHEN.

MRS. MALINDA RUSSELL, AN EXPERIENCED COOK.

PUBLISHED BY THE AUTHOR.

PRINTED BY T. O. WARD, AT THE "TRUE NORTHERESS" OFFICE,

PAW PAW, MIDIE.

1856.

DOMESTIC

COOK BOOK:

GENERALE

CARRIEL SELECTION OF PURSUE ENGINE

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A SHORT HISTORY OF THE AUTHOR.

I was born in Washington County, and raised in Green County,

is the satter, part of Temples. My inclor. Whillies Thurst, we as number of our of the first families are tree by Mr. Nolling or Vaginia. I can the daughter of Xiaou, the yangupe of the of vaginian of the part of the part

Russell, a free woman of color, for the last eight or ten years, and certify that she is a girl of fine disposition and business-doing habits. Her moral deportment, of late, has been respectable; and we have little doubt, should she reach Liberts, in Affica, to Mhigh place the is now bound, that she will make a valuable either."

About this time I married in Virginia. Anderson Vauchan, my

husband, lived only four years. I have always been called by my maiden mass since his death. I am still a wolov, with one child, a son, who is crippled; he has the use of but one hand. While in Vinginis, I kept a wash-house. The following is my advertisement: "Mallind Naughan, Fashionable Lumdress, would resectfully

"Malinda Vaughan, Fashionable Laundress, would respectfully inform the ladica and Gentlemen of Abingdon, that she is prepared to wash and iron every description of clothing in the neatest and most satisfactory manner. Every stilled washed by her, as garages asked askip as mested through the everest ordered impaction, without the remotest danger of condemnation. See a consideration of the contraction of the cont

I returned to Temmoro, and after the death of my limband, lags, a hearting-loose on Cuckey Mountin, Cod Springs, for three years. My benefities and visitors were from almost every State in the Usion, who came to the Springs for their board. After levering the benefitighouse, I layer a party shop for about at years, and, by Jack like and concoming, word a condicionals must of most picture to the support of myself and one, which was taken from more the 16th, the support of myself and one, which was taken from more the 16th of the support of myself and one, which was taken from more the 16th of the support of myself and one, which was the from torout the 16th of the 18th of the 18th of the 18th of the 18th of 18

Hearing that Michigan was the Garden of the West, I resolved to make that my home, at least for the present, until peace is peatored, when I think of returning to Greenville, Tennessee, to tryand recover at least a part of my property.

This is one reason why I publish my Gook Book, heping to receive enough from the sale of it to enable me to return home. I know my book will sell well where I have qooked, and am sure those using my receipts will be well astisfeed.

Paw Paw, Micu., May, 1866.

RULES AND REGULATIONS OF THE KITCHEN.

The Kitchen should always be Neat and Clean. The Tables
Partry Boards, Pans, and everything pertaining to Cookery,
should be well Cleanued.

These made Cooking my employment for the last twenty year, in the fast families of Tenenous, (my natural pales) Virpinia, New Cordina, and Kentudy. I Ilson way Resigns to be good at they shirnly have given suifaction. It here less a widered to here as Personal Per

I learned my trade of FANNY SYEWARD, a colored cook, of Virginia, and have since learned many new things in the art of Cooking.

I cook after the plan of the "VIRGINIA HOUSEWIPE."

MALINDA RUSSELL

RECEIPTS.

Salt Rising Bread.

To a half pint warm water, a pinch of salt; stir to a thick batter and keep warm until it rises. To one pint of this rising add three pints warm water, a little salt, and a small piece of lard. Knead the dough until smooth, make into rolls, keep warm until it rises; bake quick, but do not scorch.

Soft Ginger Bread,

Two quarts flour, 3-4ths lb lard, 3-4ths lb sugar, three teaspoonfuls einnamon, two of ginger, one of allspice, one pint sour milk, molasses to make a stiff batter, one teaspoonful soda dissolved in milk.

Soft Ginger Bread.

One quart molasses, one cup sugar, 1-4th lb lard, three eggs; beat sugar and eggs well together; one gill sour milk, one tablespoonful soda dissolved in warm water, two tablespoonfuls ginger, flour enough to make a soft dough. Knead well, roll, and bake in a quick oven Cream Cake.

One and a half cup sugar, two cups sour cream, two cups flour, one or two eggs, one teaspoon soda; flavor with lemon. Sally Dough Cake,

Three cups sugar, one cup yeast, three cups sweet milk, three

eggs; beat to a thin batter, set over night. When light, add one cup butter, flour to make a stiff batter. Keep warm until it rises the second time. Paper and grease the pan before rising the last time ; bake in a slow oven.

White Mountain Cake

One cup white sugar, two eggs, one-half cup butter, one-half cun sweet milk, one-half teaspoonful sods, one teaspoonful cream tartar, two and queshalf cuns flour.

One quart sour cream, six lbs sugar, six lbs butter, five lbs fxisins, five lbs currents, one and one-half lbs figs, one onnce cloves, one ounce cinnamon, one and one-half nutmeg, extract of lemon or vanilla, whites of eighteen eggs, yelks of ten eggs, one teaspoonful goda, two tenspoonfuls cream tartar, flour to stir quite stiff.

Plain Pound Cake,

One 1b sugar, one 1b flour, one nutmeg, 3-4ths lb butter, twelve eggs, half gill brandy. Paper and grease your pans well; bake in

Cork Cake.

Three cups sugar, one cup butter, one cup sour cream, five cups flour, five eggs, one teaspoon sods, one teaspoon cream tartar; flavor

Sponge Cake. One lb sugar, twelve eggs; take out one yelk; ten ounces flour;

beat the yelks and sugar together well; beat the whites to a stiff froth; gradually mix together; flavor with lemon; bake with s gradual heat. Dover Cake.

Two cups sugar, four eggs, one cup butter, one cup sour cream, three cups unsifted flour, one teaspoon cream tartar, one teaspoon sodn ; flavor to taste. Washington Cake.

Three curs sugar, six eggs, one cup butter, one cup sour milk, one teaspoon sods, three cups flour, one teaspoon cream tartar; flavor with lemon to your taste.

Bread Dough Cake.

One pint light bread dough, three eggs, two cups sugar, one cup butter, fill with fruit or carraway seeds; stir together well, put in cake pan, let it rise, bake moderately. This cake, if made with fruit and iced, will keep a long time.

Grated Bread Cake.

Grate one quart stale bread, six eggs, one and a bulf cup butters three cups sugar, one pint milk, two teaspoons cream tartar, one tesspoon sods, one grated nutmeg, three tablespoons flour; bake in a moderate oven.

One cup and a half sugar, two cups sour cream, one teaspoo sods, three cups flour, lightly measured, one grated nutmeg; bake in a moderate oven

Fruit Cake.

One lb flour, one lb sugar, 3-4ths, lb butter, two lbs seeded raims, two lbs currants, one lb citron, one and a half lb almonds, half unce mace, one gill reac water, one wine-glass brandy, ten eggs.

Wedding Cake

Three lbs flour, three lbs butter, three lbs sugar, six lbs currents, six lbs raisins, one ounce nutmeg, one ounce cinnamon, one ounce cloves, half gill brandy, one gill rose water, thirty eggs.

Rich Black Cake.

Two cups sugar, one and a half cup molasses, two cups butter, one cup sour cream, four cups unsifted flour, eight eggs, one and half lb raisins, one lb citron, one b currants, one tablespoon mace, 10 do. cloves, one do. clinamon, one wine-glass brandy, one do rose water, extract of lemon.

Fruit Cake.

Bour eggs, one cup sugar, two cups molasses, one and a half cup butter, one cup new milk, one lb raisins, two cups currants, one teaspoon soda, three ounces cinnamon, nutmeg, citron, four cups flour.

Cocoanut Sponge Cake.

Quarter lb white sugar, whites of four eggs, beat the eggs to a roth, one tablespoon flour, one grated coconnut; mix the ingredients, bake in small shape, in a slow oven.

Allspice Cake.

Three-fourths lb butter, one lb flour, eight eggs, half teacup soureream; beat the yells, sugar and ream together, one tablespooneloves, one do, chmannon, one do, mace, one do, allspice, one gill brandy, lemon extract, one gill rose water, one nutune, one small teaspoon sold, one do, cream tartar, mixed in the flour; bake in a

Marble Cake.

The White.—Half lb butter, whites of fourteen ege 3-4ths lb flour, half gill brandy; flavor with lemon.

To Dank.—The yells of eight eggs, two teacups sugar, one do, butter, one do, sour errain, four ups four, half eap molassis, from with cinnamon, cloves, nutneg, or mace; two teaspons crean tarter, one do, sods; beat the yells and sugar, together until very light. Paper and butter the pan, first a layer of the white, then of the dark, sitemately, finishing with the white.

which Lemon Cale

Two cups sugar, one cup batter, one cup milk, five cups flour, six

man Doth Ca

no tablespoon butter, three and a half nutmegs, juice and rind of me lemon, 1-4th ib currants, one tablespoon ercum tartar and soda.

Six cups sugar, six do, sour cream, twelve oggs, three cups butter,

Stir Cake.

One cup butter, one do, sngar, two do, flour, one do, milk, two

eggs, two even tenspoons cream tartar, one do. soda; flavor.

Almond Sponge Cake.

Three-fourths lb sagar, half lb flour, ten core; beat the sagar

idy, half gill rose wate

Bride's Cake.

One lb sugar, one lb butter, whites of twenty-four eggs beaten to a siff fresh, one lb four; cream the butter, then cream butter and sense too-ter; mix gradually; one cill beauty; if save with needs

One lb white sugar, one b flour, 3-this lb butter, yelks of twentyeggs; best sugar and eggs until light; best half the yelks with the
sugar mill very light, the rest with the butter; mix for together
gradually one gill brandy and half gill reso water; mix in the flourone tempon eream tarter, half do, soda; bake in a slow order.

Raisin Cu

One Ib sugar, one ib sugar, 8-4ths 1b butter, tredve eggs, two liks ruisins chopped; beat the sugar and butter together, add the yelks well besten with butter and sugar, mix with the flour one tesapoon, soda and cream start, add the whites beaten to a stiff froth, each grated nuture, and one gill brandy; back by a gradual heat.

add the flour and whites of eg; s, half will brandy, flavor with lemon; sourced in warm water one hour. Grosse romer your rom, served

One lb sugar, 3-4ths lb butter, one lb flour, ten eggs beaten one do, soda, one nutmes; mix and bake in a loaf until well done.

eream tartar, two do, soda, 1-4th ib lard; melt the butter and lard

with the molasses until Jukewarm. Stirring all the time: five curs spoon ginger; add the whites, beaten to a stiff froth; ice while

One lb sugar, half lb flour, ten eggs, juice and grated rind of a

Four cups flour, one and a half do, cream or milk, one half cup tumbler; bake thirty minutes.

Right cances almonds blanched and pounded, two ounces flour, half pound sugar, the yelks of seven eggs, and the whites of five eggs.

velks of fire eggs well braten, one tensoon sode in a cup of milk

One half cup butter, two cups sugar, one cup milk, two eggs, two

Make a thin much; add two tablespoors melted lard, one rint sweet milk, three eggs; mix a batter to the consistency of paneakes

Two cups meal, one do, flour, one do, cream, one do, milk, che do, sugar, three eggs, one tenspoon sods, one do, hill, hall best

One pint rice; after being cooked, stir in the rice while het, halt pint Indian meal, three eggs, one pint sour milk, one pint four ; melt a tablespoon of butter or lard, stir in the butter, add more milk if too thick, one and a half teaspoon sods; bake on a griddle.

Drop Ginger Cake

One pint molasses, one cup sugar, one do, sour cream, three cers, one sup melted butter, three tenspoons sods, one do, cream tartar; together: not the sods and cream tartar in the floor, make a stift

sugar until it ropes and spins off in threads; then turn the boiling sugar slowly over the eggs, stirring thoroughly and benting; flavor

One th sugar, six eggs, one cup butter, one do, sour cream, half

Make the cake the sume as cream biscuit; crush and strain the berries, stirring them thick with white mone, bake in about a split steak dish, turn sweet eream over it, and eat while hot for ten.

One lb pulverized sugar, break in the whites of five exce on the sugar, beating with a silver spoon or wooden paddle; pound's

melted butter, three cups flour, one and a half teaspoon soda, two do, cake with berries, and stack the same as Gell Cake.

Three-fourths lb sugar, 1-4th lb butter, eight eggs, half lb flour;

One lb white coffee sugar, boiled until it ropes; beat the whites egg, beating until it cools, then flavor with extract of lemon.

. One half lb butter, one pint sweet milk, soda the size of a bean: mould quickly, not very stiff, roll into sheets, bake in a brisk oven,

Two and a half cups sugar, one cup sour milk, three eggs, one

Cream one lb butter and one of sugar together; best the velks

soils and cream tarter, in the flour grate the rind and inice of a

One lb sugar, one do. butter, eight eggs, one lb flour, three lbs stoned raisins, three do. currents and citron, one glass wine, one do. brandy, one half teacup molasses; spice to taste,

Three Ills flour, three do ra sins, three do, butter, three do, sugar,

One lb flour, one do, butter, nine eggs, two quarts milk, a little

One cup butter, one do, sour milk, three do, molasses, five do,

One pint molasses, one cup butter, one pint milk, one tablesnoor ginger, three eggs; add flour to make a proper thickness to bake

Eight eggs, one lb sugar, half lb flour, a little salt

One lb sugar, one do, flour, 3-4ths do, butter, eight eggs

One quart milk, one coffee cup butter, one lb sugar, yeast to raise.

One teacup butter, one do. sugar, five eggs, one cup milk, two

Soda Cake

the flour, soda to the milk. Drop Cake,

One pint flour, half lb butter, half lb sugar, half of a nutmer, . handful of currents, two eggs, a large pinch of soda; bake ten or

One can flour, two cars, one cun snoar, large snoon sweet milk shalf spoon sods, one spoon cream tartar, a little salt, grated rind of

Samon Cale

Two cups segar, two do flour, six eggs, two tesapoons of cream tartarr. Put in the flour one tesapoon soda dissolved in a little falls, and stirred in when going into the oven.

Nam Venr's Caba

Three and a half the flour, 3-4ths lb butter, 1-4th lb powdered sagar, seven eggs, half ounce ammonia, half pint milk.

One lb flour, one do, butter, one do, sugar, the whites of aixteen

eggs, spice to your taste.

sugar. Beat the eggs a little, put them in the sugar; let it boil until it thickens, stirring it thereughly all the time.

French Lady Cake.

Three cups sugar, one do, butter, six eggs, one cup sweet milk, one teamour sods, two do, cream tartar, one wine-class brandy the

juice of one lemen, four cups flour; the soda dissolved in the milk, the cream textar in the flour.

Graham Cakea

One quart buttermilk, three eggs, one pint cooked rice, a little salt, one tablespoon cream tartar, balf tablespoon soda, flour to

REMARKS.—As a great many ladies have wished to know how I have such good success in making, my enker so light, I will say. I first hent the overs hot coming, for cooking, set in my enker, and one the door; and for a common sized cake leave the door one for about fifteen uninstea, and for a large one, about twenty misutes.

.

One cup good sweet cream, the whites of three eggs beaten to a froth, one cup coffee sugar, the juice of one lemon. Bake with a rich under crust.

Conell Rising.

Take half a teacupful of concil with a little salt, turn boiling water over it, stir it quite thin, keep it warm; set it one morning sto, bake the next. The bread made the same as ealt rising bread, using two or three table spounfuls of the yeast.

Seven eggs well beaten, one quart sweet milk, three tablespoons

Two cups molasses, one do, sugar, one do, butter, five ems, two cups sour milk, two teaspoons sods, two do, cream tartar, two do. giager, one do, cioves, one do, cinnamon, five cups flour,

One cup sweet cream, two do. sugar, three eggs, half cup butter, two tablespoons ground cinnamon. Beat the eggs and sugar well; melt the butter; stir it with the eggs and sugar till smooth; then

One pint molasses, one pint sugar, one teacup lard, one cup but-

ter, one teaspoon soda; melt the molasses, lard and butter together, until lukewarm; the yelks of eight eggs; beat the eggs and sugar together till light; one tablespoon ginger, one do. emnamon, one do. cloves, one do. lemon, one nutmeg. Add the ingredients to-

One lb white sugar, one pint cream, one ounce ammonis; flour

to roll One cup sugar, one do. sour cream, one do. butter, one teaspoon

soda ; flour to roll out. Three teneurs sugar, four ergs, one cup butter, one do, sour

milk, half teaspoon soda; flavor to taste; soft dough; roll thin, and

One lb sugar, half lb butter, seven eggs, one nutmeg, one teahalf teacup sweet cream; cream the butter; heat the sugar and eggs together until quite light; roll and cut them; bake in a mo-

One lb flour, 3-4ths lb sugar, one half lb butter, five eggs, maos, rose water, and carraway, to your taste,

One cup molasses, half cup sugar, half cup butter, half cup boil then stir it to a cream; mix all together, with flour to make a stiff dough, roll thin, and bake in a quick oven.

White Sugar Crackers.

Half lb sagar, 1-4th lb butter, whites of ten eggs beaten to a stiff froth, half lb raisins seeded and chopped, half tablespoon lemon, one tablespoon rose water. Cream the butter, beat sugar and butter together until light; add the ingredients together, flour to make a soft dough; run it through the jumble moulds, sprinkle it over with white surar, bake in a moderate even : ice when pool,

One quart rich sweet cream, one lb leaf sugar, one pint Cognac brandy, one gill wine, six eggs broken into the cream; churn in a and lay it in the bottom of a float dish, and turn the float over it.

Boat with six eggs sufficient sugar to sweeten the custard, then boil half gallon new milk; stir in alowly the eggs and sugar, stirring all the time; flavor with einnamon back, builing it in the milk.

Whip Triffe.

Two quarts sweet erems, sugar to sweeten, one pint wine, one gill brandy, juice of one lemon, whiten of six eggs; flavor with extract of lemon; churn well in a wkip churn, cut small pieces of sponge cake, laying it in a float howl; the trifle to be turned over

Two rackages gelatine, one quart wine, one quart water. Put into a kettle and simmer, pounding and squeezing in the juice of two lemons, break in six eggs, simmer all together 20 or 80 minutes; pour into a flannel bag and let it drip; the first that drips turn back into the bag, letting it drip again. Pour into moulds, and set it Ginger Pudding.

One and a half cups molasses, half cup sugar, three eggs, one cup sour milk, half cup butter, three cups flour lightly measured, one teasmoon sods, one do, ginger, one do, cloves, bake in quick oven.

Charlotte Russe

One pint milk, 24-th current slasses, and pint milk, 24-th current slasses, but for permission of the permission of the

Apple Jell

One pesk pared, and cored tart apples, two quarts water; boil and strain through a bog without pressing; let it drip over night; one pint sugar to two pints juice; boil quickly to a gell.

Blackberry Wine.

To one gallen herries pour over them one quart belling water, erank the berries and strain through a lair siever; and three pounds augar to one gallen juice, turn into a stone pot and let it stand till through singing, skinnning every morning; it to ever the top a thin eith, bottle and our's tight when through singing.

Boil a sufficient quantity of berries to make a gallon of julee; boil in a stone pot, setting it in hot water; strain through a bog;

and three lib white sugar to a gallon of jude; when cool, your in one quart brandy; bettle and cork tight.

Strawberry Cordial.

Two and a half lib sugar to one gallon jude; put the breeks in a stone rot, a string it in how water, bull and strain through a bar.

DOUGH ADU COPE.

Quince Cordial,

Fare and core one half bushed quinces, patting into a brass kettle
with two quarts water, cook well shain through a sieve, and then
through a bug adding one. When cold, add one quart brainly to
the cold in the cold of the cold of the cold of the cold
of the cold of the cold of the cold.

Rice Milks

One pint boiled rice to one gallon milk, twelve eggs; sweeten to your taste, and flavor with lemon. Chon your tart apples, break in six eggs, half lb sugar, half lb

Make a thin mush, beat six or eight eggs, stir in the mush half

Pare and core twelve apples, put them into a pudding dish, with

Five lis ripe currents, five its sugar, two tablespoons cinnamon, Current Jelly without Cooking.

· Equal ports of juice and sagar. Stir it for three hours, and put

One peek green tountees, half-a-dozen peppers, one dozen onions,

One and a half ounces beinglass, one and a half the energy force through a felly hag. In warm weather, it will require more jain.

For each lb of sugar allow half a pint of water; for every three lbs, the white of one egg. Mix when cold, boil a few minutes and skim : let it stand ten minutes, skim agnin, and strain it.

Rire Tomato Pickles.

Prick tomatoes full of holes, let them stand in roll and water two days; then put them into fresh water one day, then seald them in ringegr. Ped and siles one dozen onions; jun into a jar a layer of onions, tomatoes, ginger, pepper, mustard and cloves, alternately, until the ira is filled.

To one gallon tomatoes add four tablespoons cloves, one do, mace, one do, cayeane, two do, allepèce, eight tablespoons of white numerard need, two whole perpera, one onnce garlle, one plut good vinegar. But way nearly half, strain, bottle and cork tight.

The water to be

Allow one lb of sugar to one lb of fruit; boil the frait half an hour; strain one quarter of the fruit, and throw, away the scools; add the sugar, and boil the whole ten minutes.

leoseberry Jell.

Put your bereiss into a stone pot, set it in a kettle of beiling water, covering it tight; let it stand until they berst; run through a siere, and strain through a bag. Allow one ib and a quarter sugar to one pint of juice; boil quick to a jell.

Ripe Cherry Pie. Remove the stems and stones; cover the bottom of a long tin

with the fruit, to which add a tencup of sugar and one of flour; bake with an upper and under crust.

Cratherry Jana.

One quart raw eranberries to one lb white sugar. Simmer the fruit one hour after adding the sugar, stirring all the time. Put into bottles or iars, corking tight. Rendy for any source.

Take cliagation peacher, peel and suprante from the pits, put them into a preserving bottle, with water enough to cook them done; mask them flow, and stir them until associal. To every their fruit add 3-ths of a lb white sugar, which is best to make them clear. Stir three hours, cooking shortly. This will keep two orclear. Stir three hours, cooking shortly. This will keep two or-

pleed Current

Fire lbs currents, four lbs sugar, one cup vinegar, tablespoon cloves ground, two tablespoons pulverized cinnamon.

Dried Ripe Mulberries

Stem and scald the fruit. Take one gallon berries to one aid a half has sagar, drain then from the syrap, any toem on a plater, bell down the syrap-quite thick, and turn it over the fruit. Set it in an oven to dry, he careful not to severel them. To be used the same as raisins for cakes or puddings. Put them into glass jers and seal tight.

Green Tomato Preserves.

Five his green tonations silend, half tabletysons almor possiblency contributions on this one gallow starts; It them stands in this state weeks beausy; turn this off and jet our field water, and be it stands the gyrap; part has off and jet our field water, and be it stands on a platter to attact twittle learns. Let the a yrap come to a high term in the tentance on half one learn, then also not the first green in the standard water has the start of the start of the start of the overwith places of carrage pool, grains of elevers, and pieces of cover with places of carrage pool, grains of elevers, and pieces of earth green gamma, alternative, and the piece is filled. "Does to ever the symp-

Peach Cordinl.

Pare ripe cling peaches enough to make a gallon of juice; boll and strain them; add three lbs sugar, and simmer half an hour; when cool, add one quart peach brandy; bottle and cork.

Ripe Cherry Pie.

Stem and stone the fruit. Pasto a large pudding disk, take our the cherries from the piece, fill the disk and over with past; ast in the overs to hake, boil the juice quite thick, severen to your taste. When cold, add one pint sweet resum to the syrup; take off the top crust and turn the syrup over the cherries, returning the

One pint sour milk, half lb butter made into a donoh, half ten-

spoon solds; roll into a large sheet half q gallen stoned plems; seald and four the sack, pat the sheet of dough into the stek, turn in the fruit and pinch the dough together at the top, its the sack tight and boil two hours. For the snace, half ib butter, and one ib butter; erean butter and sager tegether; break in three eggs, beat it until light; make it into rolls, to be sliced and eaten with the pudding.

Boiled Batter Puddir

Three pints sweet milk, eight eggs, one tesspoon woln, two do, selt; put into a bag, and bell three bours. Sauce—Rul' together butter and sagar, break in three eggs, and stir till light; one grated nutmeg. One lh seeded raisius, one do, currants, one do, flour, half do,

and a half teaspoon salt; work it lightly in the pastry bowl, turn

To Make Lard Pastry.

Two quarts flour, one and a half lo lard : divide the lard into water to a consistent dough, roll the dough into sheets, spreading

One and a half lb flour, 3-4ths do, butter; rub a quarter of the sheets, fold and roll again thin, and bake in patties for tarts,

Eight eggs, one quart sour milk, two tublespoons lard, flour to it with dry flour; turn it in, leaving room to rise. Boil with or

Boil six or eight large sweet potatoes, peel them, strain through a colander, separate six eggs and one cup sagar, beat the yelks and sugar together until light, mix the potato and one cup butter while the potato is warm : beat the whites to a stiff froth, and add them last; flavor with nutmeg, a cup sweet cream three tablespoors flour.

Slice Apple Pie.

Paste a pudding dish; first a layer of sliced apples, sugar to taste, cloves, nurmeg, cinnamon, and ginger, alternately, until filled; add half pint water and one gill wine; cover with rich pastry and bake until done. To be eaten with some

Made in the same manner as above, adding one gill brandy, one do, vinegar, buf pint water, one grated lemon, rind and juice. sugar to taste; paste the dish, cover the top; eat with sauce.

Two cups sugar, two do. sour milk, one cup butter, one teasnoon sods, one do, cream tartar, flour to make soft dough, ground carraway seeds; sprinkle top with white sugar, roll and cut.

Apple Custard.

Boil and strain one quart apples, one half th sugar, 1-4th lb ter, cream the butter and apples together; separate the eggs, beat the whites to a froth, put the whites in last, flavor with lemon ; line a dish with paste, and turn in the custard ; bake in hot oven.

Irish Potato Custard.

Boil and strain through a sieve one dozen good sixed potatoes ; rub through the sieve with the potato half lb butter, half lb sugar, eight eggs; erenm together the sugar, yelks, and potato; stir in one pint sweet eream, one pint brandy, one gill rose water ; lemon to the taste. Paste the dish richly made, fill the dish, and bake Pan Custard.

One quart sweet milk, boiled and thickened very thick with flour, nearly half ib batter; melt the botter in the boiling milk; twelve eggs, the whites besten to a froth, velks and sugar one lb. creamed; flavor with nutmeg and lemon; add the whites before flavoring. Paste and bake in plates,

Cheap Ginger Bread.

One can suear, balf cup molasses, two tablespoons melted lard, two cups sour milk, two tenspoons ginger, two do. soda. Mix to a soft dough, roll and bake.

Carvies' Plum Pudding.

Three eggs, eight Boston Crackers, one pint milk, 1-4th 1b melted butter, one and a half cup sugar, one and a half lb stoned and chopped raisins, half teaspoon nutmeg, half teaspoon cloves, half tenspoon cinnamon. Bake or steam three or four hours.

Sally Lun.

Three tablespoons yeast, two do. butter, two do. sugar, two eggs, flour to make thick as cake. Let it rise six hours ; bake quick.

French Tea Biscuit.

Two lbs flour, two ounces butter, half plut sweet milk, one egg, half cup sugar, one cup yeast, half tenspoon soda.

Six eggs, one pint sweet milk, five tablespoons flour, a little salt ;

put in as much sugar as you can beat the whites of three eggs, pour over the top; eat while hot-

Two cups sugar, one cup butter, one do. sour milk, six eggs,

one tenspoon soda, grated nutmeg, flour to mix a soft dough; boil in lard. Mary's Jumbles.

One lb flour, half lb butter, S-4ths lb sugar, five eggs; any

spice you like. Apple Float. Boil twelve large apples, remove the skin and strain through a riove, beat the whites of ten eggs to a stiff froth, sweeten to the

taste, and bent with an egg whip one hour, flavor with lemon ; to Boiled Trifle.

One half gallon boiled milk, eight eggs, leaving out the whites of six : beat the remainder with one half Ib sugar till light : turn the boiling milk over the eggs, stirring briskly, then turn back into ing with cinnumon or leman neel. Reat the whites of six good to a stiff froth, turning in a glass of gell, beating well; lay in a glass dish three or four slices sponge cake, pour over the cake one half pint brandy. When the trifles cool, pour into the dish, float it with the eggs and gell.

he caten with cream.

four quarters, taking out four comers of the flour: take one quar-

One quart warm milk, melt in it a small piece of lard; beat the

lemen, one cup sugar, place of butter the size of a butternut. This

Four crackers, one and a half cup sugar, one cup molasses, one raising, two eyes well beaten, and stirred in the last thing. Brandy and spice to taste.

One quart molasses, eight coes, half lb butter; beat the ergs,

One coart Indian meal, half pint flour, three cores, two table-

and pour on scalding hot vinegar.

Pickled Cauliflower. Cook the cauliflower tender, put it in a jar, pour rinegar and good ground mustard scalded together over them.

Pickled Per

To one gallon vineger and four its sugar; boil and some. Take lingstone penches, fully ripe, valo off the down, stick into each have or four cloves, pain into a stone jur, pour over their the boilfing liquid, cover the jur closely, set in a coal place for a week or we. Pour off the liquor and boil as before, then return it to the ruit beiling hot; cover carefully for future use.

brandy Peaches.

Three doesn large ripe peachers, drop into but by, remove them quickly, rule fifth fur, drop them into cold vater, let them soxial while preparing the syrap. "Take three like sugar to one quart peach beauty, boil to a syrap, drop in the peaches, let them hardy scald, lift them out on a planter and let them drip, put them into a glassips, cook the syrup well, there putting the syrup on, turn over them half a plut of peach brandy, then pour on the syrup, and and us in its result. The white success

Preserved Penche

Fire lie mags: to five the possibles; while the syrup is making prepare your fruit. Make the syrup of half the sugar, put the produce is the siling syrup, code about the minutes; all pitus out and by on platters until the cust day; drint off the jutes form them, pathing the with the remainder of the engire is the health and for minutes, then lift there not carefully and put is juris; both the error minutes, then the cust carefully and put is juris; both the service unit ways, then turn over the northes.

and Outer

Prepars your syring, when holding, park and core your quince drop them in the ispails, and lot them remain three or four minute Shim them out and lay on platters, then boil the syran; ill thick drain the quinces, then weigh them, allowing one ib sugar to one if of fruit; yet at ill to the kettle and boil about twenty minutes; pa the fruit in jars, and turn over them the syrup.

Fried Ru

Two cups segar, half cup butter, half cup yeass, half pint swe milk, three eggs, flour to make a thick butter; set many to ris when light mix to a dough, rise again; roll; est and fry.

Muffins

One pint milk, half cop butter, yeast and a little sait. flour to make a batter.

Pickled Plum

To seven lbs plums take three lbs sugar, one quart vineger, spice to your taste. Scald every day until the plums are cooked.

One cup of sugar, one cup of butter, one egg, a lump of soda the

size of a nutting.

Crackers.

One pint of mills, four owners of butter, four carss. four as stiff

One pint of milk, four ounces of butter, four eggs, for as you can make it.

Pick and wash a teacup of rice; turn over it boiling water; turn it off, and turn it into a pint of boiling water; boil hard in a tin basin closely correct; cook dry; season when done. Rice cooked in this way is always white and nice.

Onion Custard. Pare and boil twelve large onions; much when cooked coft, and atrain through ne ere; stir in, while hot, 1-4th of a lb of batter;

beauties whites of the eggs and stir it in last; paste your pans with rich pastry; bake in a quick oven.

Crankerry Baked Pudding.

Paste your rans with a thick rich crust, and over it with berries;

Paste your years with a thick rich crust, and cover it with herries; add a little sugar if you like; then cover with a thin crust, and fill with herries until four fayings, then bake in a moderate oven; cas with cream and sugar, or wine sance.

Baked Batter Puddir

Twelve eggs, half gallon sweet milk; best the eggs until light; four to make a good batter; str in a small tencapidal of grains of allapses, silite salt to your taste. Bate in a deep pan or Datch oven: To be eaten with sweet cream flavored with lemon or rapilla.

lusk.

One ib sugar, seven eggs, half ib batter, one teneup good hopyeat, made into a stiff batter over night; when light, work it into a soft dough in the meening; let it rise again; make it out into rolls; rise again; put a little soda in the dour if sour; bake in a tlow over.

One pint sour milk, three eggs, two tablespoors lard, one tea-

One quart molasses, quarter lb lard, three eggs, one gill sour cloves, one tablespoon cream tarter, flour to make a soft dough; put the sods and gream tartar in the flour, knead well, roll, cut in

Boil the oranges till you can run a straw through the skin.

Rub the guinees with a cloth, cut in quarters; stew them in a

little water till tender enough to rub through a sieve. When

Boil the fruit, rub them through a sieve, take one pint of sugar

One cup sugar, one do, molasses, three eggs, half cup butter, half and molasses together; add all together, with flour to make a soft dough; roll, cut, and bake in a quick oven.

Sponge Padd

One Is says, twolve eggs, half it flour, two tablespoess ground cumanose. Bent the segar and yelds together until very light, and the white to a stiff tratit; add the flour with the white eggs, stirring very lightly. Sauce—intig plat branch, one pint water, two cups sugar, quarter lb butter; ilayor with pench. To be esten while warm.

Baked Berry Rolls

Rub lard with flour with n little salt, water or milk to mak sufficient dough; roll thin, a proad over with herries; roll up the ereat and put into a dirpping-pun in rolls close together until full then put into the pan butter, sugar and water; buke slowly. Sauce butter, sugar, brandy and water.

Potato Ferment Rolls.

One pint of water, one do, sweet milk, one do, years, a little salt, lear reneigh to make a red fough. When light, work in lard or butter if sour, work in a little soils with the flour, knead well, take break in a couple of eggs, knead well, make into small rells, and set where it, will keep warm; it will rise in a few minutes; take in a nuick own.

Apple Jelly.

Siles thirteen large apples very this without varing them, then cover with water, boil and strain, and to the juice add a half ib white sagar, and as much lemon as your taste may direct. Clarify with egg, and boil to a Jelly.

Mutton Chop Ple

Stew the mutton and season. Paste the side of the dripping pan, put in the meat with a strip of the crust rolled thin. Pour over it the gravy, and cover with a crust.

Baked Pench Cobbler

Scald and rub the posches; stew until done; season with sugar to your taste. Paste your pans, put in the fruit, dropping small pieces of butter over it; cover with paste and bake. When done, float the pic with the syrup from the fruit.

Cocomut Pic.

One large concount grated, the milk of the same, and four rolled erackers. Boil two quarts of milk, a small piece of butter, four eggs, the rind of one grated lemon. Sweeten to taste; paste at the bottom.

stiff froth, and turn it over the pie. When baked, set it in the oven

and water together; stir in the flour by degrees while boiling; cool milk, one cup sugar, two cors, ha f cup flour; beat the cors, anene,

Two nounds flour, two do. sugar, one and a half do. butter, 12 eggs, one wine-g ass brandy, two nutmegs and a half, one tenspoon sods, two pounds stoned raisins.

it in, and take long enough to hold the leving. Beat the whites

Two eggs, one cop sugar; break the eggs in a cup, fill the cup

with awest eream, bent both rogether, one teaspion soda, two do. cream tarter, rub crown tarter in the flour.

Take snet, pick out all the strings and skin, then shop it very

Roll two or three chickens; when cold, alice off all the white

Stew and season your chicken well. Bake a rich flaky nestry. lay it on a large platter, split the pactry in small pieces, laying between them the chicken and dressing.

Indian Meal Pudding

Into one quart of boiling milk stir one quart sifted meal; then add one quart cold milk, two well-beaten eggs, half teacup sugar, one do flour, sal and spice to taste; stir it well, and pour into a buttered dies; bake two hours; serve with batter.

Steamed Indian Public

One pint sour milk, one do, sweet milk; one tablespoon sour eream; stir in Indian meal to make a thick batter; add one teaspoon soda, one do, salt; steam three hours; serve with sweetened eream. A handful of fruit, fresh or dried, stirred in, will be an

arrot Pudding.

One lb flour, half lb potatoes, half lb suct, quarter lb sugar, half o carrots; chop the suct, carrots, and potatoes; mix all well; add assins and currants; boil three or four hours.

One pint sweet milk, one tenspoon soda, half oup molasses, two

aps Indian meal, one cap flour; steam two hours.

Boiled Plum Pudding.

Take one ib sact chopped; add one ib currants, one ib stoned

raisms, one lb flour, one pint milk, eight eggs, and one nutmeg; beat the eggs well; mix thoroughly; boil four or five hours.

Potato Pudding.

Two lbs potators boiled and mashed, half lb sugar, half lb butter, ex eggs, one wine-glass brandy, and one nutmeg; line a dish with

Eve's Pudding.

Six ounces grated bread, six or seven chopped apples, six ounces sugar, six do currants, six eggs, nutmeg to taste, six ounces suot chopped; boil three hours.

Kate's Pudding.

One quart flour, two teaspoons cream tartar, one do soda, one lb chopped suct, half lb currants, half lb raisins; mix with cold water to a thick batter; boil two hours; est with sauce.

Kentucky Pedding.

One cup and a half sugar, one cup butter, five eggs, one teaspoon sods, two do cream tartar, one cup sails, three do flour; bake in a quick oven forty-five minutes.

Cookies

One cup butter, one do, sweet milk, ino do, sugar, two teaspoons ercum tartar, one do, sodo, flour to roll; roll thin, cut in small cakes; bake twenty minutes; any seed you choose.

Sugar Snaps.

One cup butter, two do. sugar, three eggs, one teaspoon soin, one tablespoon ginger, flour to roll; bake quick.

Apple Float.

Whites of two braten eggs; add a spoonful of sugar, six apples stewed and drained until quite dry; beat all together, then make a soft custard, put in the bottom of a dish, lay the float on top of it.

Dried Apple Pudding.

Chop dried apples, wash and rub dry in flour; stir into a batter, and boil in a bag; cat with butter sauce.

Blane Mange

To two ounces of gelatine put three pints rich milk, flavor with lemon or vanills, swotten with white sugar. Put all on the fire cold, and stir frequently till all dissolve. Strain it, and when partially cool, pour into your moulds.

A-la-mode Beef.

Take a round of borf, nake a great many holes through it, roll strips of raw lap bork in a sessoning of one half teappoint each of throne, sail, paper; and clores. Draw through the holes these strips of pork. Put six onious, two tablespooses milk, and one quarter his butter in a succeptan, stew them tender, put all into pot, with water enough to cover them; let it cold slowly five hours. Before taking up, add a pin to elevate wine II you choose.

Potted Beef.

Take a beef shank, put it in water sufficient to cover it; best till tender; remove the bone and cartilage; chop the next fine, and lack into the section with the large with should be lone quarre, and the state of the section of th

Sew tightly in a bag a round of beef, first sticking it full of cloves ful of cloves, with salt, pepper, and mustard. When cold, take off

Wash in warm water your boef, then rub in salt and pepper, and dry flour natil a moisture rises on the mext; put it into a drippingpan, setting it on a brick in the oven, keeping the bottom simmering, the top with a quick heat, turning the roust often till done. The

and salt : add a very little water. Simmer until done, turning Turkey Pot Pic.

Cut the turkey into small pieces, and boil until done. Paste the

the gravy into the pan and cover with crust, cutting a place in the Calf Head Soun Dress the head and boil until done, remove the hones from the fine, and put it into the soup, with chopped potatoes and carrots, shives, pepper, salt, parsley, sweet margery, and a little butter. Stir

a little flour and milk together to thicken the soun. Make a hash of the meat from the under jaw. Take the brains from the head. beat up eggs as for an omelet, turn this over the brains after sea-soning with salt and popper. Melt some butter and turn on. Set it in the oven to cook slowly. Skin and slice the tongue; put into a saucepan, with butter, pepper, and salt. Stew dry,

Perforate the ham, and put slices of onion in. Rub it with salt. Canvas the ham, put in whole grains of papper and cloves; sew it tight, and boil until done. Take three spoons sugar, one half pint Madeira wine, butter, thicken with four; boil and turn it over the

To Cook Parsnips

Pare and boil quickly; when done, turn into a colander. Mash

Boil in clear water or with vegetables; when tender, drain off

and pepper. Pat them out and bake brown.

Take the shank hone, bell until tender; chop fine, potatoes,

Boll one or two chickens whole with half a pint of rice until ten-

Take pickerel, sulmon, buffalo, or red borse; rub them with a

Boil in water with a little salt until done, then drain off the

Ham Omelet.

a batter, and stir into the eggs; turn this over the ham, and turn

Pat out into thin cakes cold boiled rice, beat the eggs and sea-

Let the system stand in vinegar while you prepare a batter of

little batter made of flour and water; baste the meat with this quite

Marnetie Oil.

One owner chloroform, one do landarum, one do tincture of colchicum, one do. capsicum, half do. castor oil, three do. alcohol.

One ownce red lead, one do, sweet oil, one do, linsted oil.

Peleg White Sticking Salve. Seven pounds rosin, one pound beeswax, one pound mutton suct

One pint soft water, one onnee sal soda, half ounce cream tartar

Barbers' Star Hair Oil.

citronella and lavender oil helf ounce each, mixed and well shakes

Calm

Take oil resembry and lemon such 1-4th ox., oil begamet an lavonder each 1-8th ox., oi cinamicos eight drops, oils clove an rese fifteen drops, alcohol two quarts. "Mix and shake well two o three times a day for a week.

To Cure Co

Sook the feet fifteen or twenty minutes, night and morning, i cool water; remove at each time all which can be removed, without pain or blooding; keep away all pressure.

Dentrifice, which removes tartarous adhesions, and induces a

Dissolve one camee horax in one pint and a hair boiling water, when cool, add one teaspoonful inclure of myrrh and one table spoonful of the spirits of camplor, and bottle for use. Take a tablespoonful of the mixture to the same amount of warm water, and tranks at bold time with a soft heavily a soft of this bound should

....

After applying sweet oil, scrape the inside of a raw potato, lay it on the burn. In a short time put on fresh potato; repeat it quite often; it draws out the fire and gives immediate relief.

and Breek ton

Toothache.

Alum reduced to powder two drachms, nitrons spirits of ether seven drachms; mix and apply to the tooth; this is a certain cure.

Restoring the Hair to its Original Color.

Las Sulphuris two drashus, ross vater eight onness. Shake it thoroughly, and apply every night before going to bed. Cure for Rheumaties. One Ib sarsayarilla, one do, peickly sait bark, coe do, cherry bark off the rost, one do, hiteravore rost, half it be sweet fra, half it b

wintergreen. Boil down to one gallen, and add one quart rum.

Magic, Oil.

One ounce laudanum, one ounce chloroform, half ounce oil of rassefras, one ounce oil of hemlock, half ounce Cayenne pepper, one ounce oil reday, half owner stamptor sense and two mourts alsohale.

Cure for Corns.

Oneen of the Meadow steered in water without washing the roots.

Five and a half callons water, 3-4ths lb cineer root bruised, half

Half lb loaf sugar to a quart of cream or milk, boil a soft custard, six eggs to one quart of milk : eggs to be beaten.

Boil one quart of milk : stir into it, while boiling, one tablespoon arrew-root; wet with cold milk; when cool, stir in the yelk of an egg to give a rich color ; five minutes is enough to holl. In either receipt put in the sugar after they cool; keep the same proportions for any amount. The juice of strawberries or respheries gives a color and flavor to ice creams-one onnee of extract to a gallon. Break the ice well, one quart mit to one pail ice. Half hour stir-

Put a spoonful of herse radish into a pan of milk, and it can be kent awest for several days

To Preserve Eggs.

Eggs can be kept good for months by this preparation : one pint of coarse sult and one pint of unslacked lime in a pail of water.

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