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Australian Pudding

Mix 2 oz corn flour with the juice of 2 lemons add the grated rinds 1 oz butter ½ lb loaf sugar 2 yolks of eggs. When well mixed add 1 pint boiling water. Stir over the fire till it thickens Put into a mould till cold

French Apple Pudding

Stew apples till they become a marmalade. Make a custard of ½ lb sweet almonds 1 oz butter ½ pint of cream. 2 yolks of eggs & 1 white Pour over the apples & bake in a slow oven

Apple Shape

1 qt. apples stewed, strained, sweetened, & salted, & enriched with butter while hot. ½ box of gelatine dissolved in 2 cups of cold water & stirred into a quart of the prepared apple. Put into a mould & serve with custard.

SMEMA—Bananas are indigestible in their raw state. It is because they contain less water and more nitrogenous matter than is found in other fresh fruits. They contain when ripe much sugar and a little starch. Bananas should be cooked. Strip the skin off, place the bananas in a porcelain or granite dish, add a little water, dust over each a teaspoonful of sugar, bake in a moderately quick oven for twenty minutes and serve warm. In this condition they are healthful and digestible.

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Bran Bread.

3 cups bran.
1½ cups Graham Flour.
1. cup white Flour.
1. teasponful of salt.
¾ cup of Corn syrup.
2. teaspoonfuls baking powder
2 cups of sweet milk

Mix well together & put in well greased bread pan. Let stand ½ hour, then bake in slow over 1¼ hours.

Bran Buns

2 cups bran.
1 cup flour.
1 tablespoon sugar
1 tablespoon butter
1 teaspoon baking powder

Mix with a little milk.

Barm Bread.

2 lbs flour 1 lb sugar
½ " butter 2 oz carraways
1 lb currants 5 eggs 1 glass
lemon whisky. Mix all
these ingredients the
eggs being well beaten
yolks & whites separately
& add as much warm
milk as will make
the proper consistency

Brown Bread Pudding

6 oz stale brown bread crumbs
" " butter 4 eggs whites & yolks
beaten separately ½ lb brown
sugar & a very little cinnamon
Cream the butter & sugar
until quite smooth add
the beaten eggs & gradually the
other ingredients. Steam

3 hrs When turned out pour melted cherry jam over it. Serve very hot

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Milk Beef Tea

1 lb. Rump steak cut into small pieces, cover with ~~milk~~ & water & pinch of salt. Let it stand 1 minute & a half, pour off water. 1 cup of water 1 pint of milk & stick of celery salt to taste. Cook three hours.

Sweet Bread and Rice

Boil rice in water until thoroughly cooked. Boil Sweet Bread and cut into small pieces. Make gravy similar to Salmy of ducks = Put giblets into a saucepan with the amount of hot water you require for the sauce, add 2 onions, 2 sprigs of parsley, both chopped fine, 3 cloves, 1 leaf of sage pepper and salt. Cover and let the sauce simmer for about an hour until well flavoured. Strain and add 1 gill of port wine & a little lemon juice. put in the sweet bread and

pour around the rice, after
rice is piled up in the
centre of the dish.
Any dark stock would
do.
Mrs B. B. Cooper.

Savory stew

2 or 3 lbs. of round steak cut into pieces 2 or 3 inches square. Roll each in flour. Cook in a little butter or drippings till nice brown. Then fry one onion sliced, 1 or 2 carrots, 1 turnip. Put on saucepan with meat. Have 2 tablespoons of dripping in frying pan add 2 tablespoons of flour, 1 quart of hot water. Pour over meat, add 1 bay leaf 6 or 7 cloves, 6 or 7 pepper-corns. 2 teaspoon of salt, a sprig of parsley. Simmer together till meat is tender - about 2½ hours

Fulleigh. Feb 12/06

Cookies

1 cup butter
1 " sugar
2 eggs.
3 teaspoonful Baking Pow
3 cups flour before sifting
Put baking powder in flour and sift twice. Beat egg Then add sugar and beat again. Now rub butter and flour well together. Add a tablespoonful of sweet milk to the sugar & eggs Then pour in slowly to the flour, mixing until you have a nice firm dough. If not quite soft enough add a little more milk. Flour the baking board and roll out. Then cut in small cakes and bake 12 in a quick oven.

Corn starch cookies
2 cups sugar. 1 cup
butter, 1 cup lard, 1 cup
sweet-milk, 3/4 lb corn
starch 3/4 lb flour.
1 teaspoon soda, 2 of cream
of tartar. Roll very thin
& flavor with lemon

Caramel for molasses
1 1/2 cups white sugar
1 1/4 cups water
1/2 teaspoon Chocolate
brown in a saucepan
& cook till thick enough

Chops -

flour lightly on both sides - lay in a shallow stew pan with lid sprinkle with pepper salt chopped onion or herbs & parsley cover with small tea cup water. Set in oven & cook quietly for upwards of an hour - Slices from leg of mutton very nice this way.

Sandwich Cake - Adeline

2 eggs 1 cup gran. sugar
butter size of walnut -
4 tablespoons milk
a good cup & a half
of flour - 1½ teaspoons
baking powder. -

Chicken Cream (Hot).

Pound the breasts of 1 or 2 fowls, pass through a sieve — yolks of 3 eggs beaten pepper and salt, celery salt if liked & then add the whites of the eggs after being well whipped and lastly the cream also whipped. Beat all well together before putting into a mould and steam. Serve with Bechamel Sauce

Chicken Cream (Cold)

Breast of fowl – mince and pound well with a little milk – 1 teaspoonful celery salt. 1 teaspoonful white pepper and a little mace or nutmeg. not quite ½ pint of cream – about 1 Tablespoonful of gelatine, dissolved in a little milk – Whip the cream, add the gelatine and the mixture – Whip well – afterwards put in a mould serve alone or with lettuce & mayonnaise sauce.

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Eggs à la Suisse.

A layer of grated Parmesan cheese on this bread gently so as not to disturb the yolks 3 or 4 eggs. Then another layer of cheese with a little pepper & salt. Then over the whole 2 or 3 spoonsful of rich cream. Bake in a gently oven till the eggs look set.

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Fish for Chafing dish
a piece of butter size of a walnut
1 tablespoon flour
a cup of milk
mixed slowly
boil till getting thick
season and add fish
shredded fine
Cook till quite hot
Serve on toast

Fish Pie

Fresh boiled fish in shreds.
1 pint cold milk 2 tablespoons of flour mix smooth
& when boiling, add 3
well beaten eggs Put in
your dish a layer of fish
then salt, cayenne, butter
nutmeg, Worcester sauce & the
sauce of milk etc, fill the

dish in layers on the top
Plate fine bread crumbs
Bake from 20 minutes to ½
an hour. Enough for 6 people

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Grey Pudding

2 eggs their weight in flour & butter, weight of 1 in sugar. Table spoon of marmalade & ½ teaspoon of baking powder.
Rub the butter & sugar to a cream, add the eggs one at a time, then the flour & marmalade add baking powder last. Steam in a buttered mould 2 hrs.

Graham Muffins

3 cups Graham flour 1 teaspoon salt. 2 heaping teaspoons baking powder & pint sweet-milk. Bake in a quick oven 15 or 20 minutes

Grandmother's Biscuit

lb 1 1/2. Flour. 1/2 lb. Sugar
1/4 lb. Butter & 4 eggs.
Mix well & roll out thin
& cut with a tumbler.

Golf Cakes

2. Eggs
3/4 Cup Butter (Good measure)
1 " Sugar
1/2 " Currants
1 Table spoonful ground Rice
1 Tea spoonful Baking Powder
1 Lemon juice & rind
a little nutmeg
Beat all together well & add
enough flour to make a stiff
batter. Drop on baking sheet
well buttered. about a tea spoonful
for each.

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Station Pudding

¼ lb chopped apples
¼ " Sultanas ¼ lb mixed
peel chopped fine 3 oz
castor sugar. 4 eggs Mix
well & bake in a buttered
basin 3 hrs.

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Jumbles;

½ lb butter 1 lb sugar 1¼ lbs flour 1 cup currants 2 eggs 2 teaspoons baking powder about ½ cup milk. Mix the baking powder with the flour & rub in the butter add the sugar & currants. Beat the eggs & milk, mix some of the milk with them. Mix all lightly into a stiff dough. Roll in small pieces on buttered tins. Bake in a moderate oven

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Lamb cutlets

Cold roast lamb minced with parsley and mint. Grate breadcrumbs & mix with a well beaten egg. Season & shape into cutlets. Fry in butter till nice brown, lay on dish, pour over gravy in which a few drops lemon juice & grated nutmeg are mixed.

Lemon Custard

The yolks of 8 eggs the grated peel of 2 lemons, & the juice 6 of powdered sugar spread & stirred over the fire until like a rather thicken batter. When pretty cool whip into it the beaten whites of the 8 eggs. Put whipped cream on top

Lemon Pudding

3 apples, 2 tablespoons corn starch, 1 dessert spoon of butter, the yolks of 4 eggs & juice & rind of 2 lemons. Stew the apples to pulp, add the corn starch then the butter eggs & lemons. Sweeten to taste. Bake & serve with the whites of the eggs on top.

Mrs Laurasons

Mixture.

A sauce of best pale brandy well burnt with sugar in it. 1 table spoon of paregoric 1 teas spoon spirits camphor & a little rhubarb

Lemon Icing

Take the whites of two eggs & beat them to a stiff froth, add icing sugar enough to thicken it the juice of two lemons.

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Mousse —
Vanilla — Whip one pint of cream add 2 tablespoons sugar & vanilla to taste leave to stand 15 minutes then dip out by spoonsfull into a covered mould which has had cold water standing in it. Pack the mould in a wooden pail with ice chopped fine & coarse salt — layer & layer — and leave, covered with a piece of carpet or sacking for five or six hours — Set the mould on a dish & wrap round it a cloth dipped in hot water for a minute & turn out —

Maple sugar icing

Take 2 cups Maple sugar & boil it until it will turn to sugar by stirring a little in a saucer Beat the whites of two eggs to a stiff froth & pour in the sugar slowly stirring quickly all the time - Stir until thick enough to spread on the cake

M. Crouch

Marmalade. (Mrs Dash)

12 Seville oranges - weigh them and to every lb. of fruit allow 3 pints (Not Imperial) of cold water. Shave the oranges, then boil them until soft - about 40 or 50 minutes - in the measured water. Allow them to stand until the next day, then weigh both fruit and water and to every lb. allow 1 lb 3 oz of sugar. Let the marmalade - fruit and water, come to a boil then add the sugar and boil for 20 minutes - or 25 - 75

If it boils vigorously 20 minutes ought to be long enough. Soak the seeds in a pint of water, let them stand until the next day. Then strain and weigh the juice with the oranges and water.

Orange Marmalade (Ethel)
12 Seville oranges - 4 sweet oranges & 4 lemons - 18 lbs. of sugar - Weigh the fruit & for every pound of fruit put 3 pints of cold water into a large bowl - Cut the fruit in half, remove the pips & take out the pulp with a spoon. Cut the skins into fine shreds & put them & the pulp after cutting it up into the cold water & leave it for 24 hours - Put 1 pint of boiling water on the pips & let them stand for 24 hours, straining

& add the jell to the marmalade while boiling. Boil the skins & pulp for about three hours then add the sugar & boil gently till the skins are transparent & the syrup jellies. This should take from 20 to 30 minutes. This quantity makes about 28 lbs.

Marmalade.

6 ~~12~~ Seville oranges
1 sweet orange
1 lemon.

Squeeze the juice & pulps into a basin.
Keep back the pips & put them in a bowl covered with cold water.
Cut the rind into shreds
Add 1 pint water for each bitter orange (6 pints)
Let it stand for 24 hours or any time up to 3 days
Put all into a preserving pan
Add 1 pint boiling water to the pips & strain into the pan
Simmer for at least 3/4 hours

from time of boiling
(The peel sh.d be quite tender)
take off & cool.
(At this point it can stand again for a day if convenient)
Measure fruit & juice together & allow 1 lb. sugar for every pint.
Put in preserving pan & bring to boil slowly until sugar is dissolved.
stirring often.
When boiling let boil briskly for about 3/4 hours then test for jelly.
When firm enough put into pots at once.

N.B. leave to stand in

earthenware basins use-
in preserving pan.

Oat-meal Maccoroons
1 table spoon butter
1 cup white sugar, 2 eggs
2 cups fine oats
1/2 tea spoon Salt - 2 teaspoons
Baking powder vanilla
Put tiny drops on
greased pan & remove
as soon as taken from
oven - not larger than
a ten cent piece

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Apology Pudding

Cut oblong pieces of bread about ½ inch thick, without crusts. Soak for a minute in milk or cream, put a layer in dish & on each piece put a spoonful of jam – Strawberry is the best – then add another layer bread & jam. making the pile smaller each layer. and pour over enough cream to fill the dish. blanched almonds may be added – + cherries if desired 94

Delmonico pudding
1 pint milk yolks of
2 & white of 1 egg - 1½
tablespoons of sugar,
1 tablespoon cornstarch
a little salt. Put the
milk in a double
boiler to scald, wet the
starch in cold milk
beat the eggs & sugar & stir
all into the scalding
milk, flavor with
vanilla. Pour all into
a dish & eat cold
with whipped cream
& preserve on top -

Lemon Cream

Pound 4 bitter almonds
Dissolve 1 oz gelatine
in teacup of cold water
Put 1 pint milk in
saucepan with rind of
one lemon 6 oz sugar
the gelatine & almonds
Simmer 10 minutes
then strain in a pul-
well beat the yolks of
3 eggs. Stir in hot milk
sheep on pouring mixture
back & forth till nearly
cold then stir in brisk
juice of 1 lemon & whip
till cold – Put in a
mould –

Potatoe Souffle

3 oz potatoe flour
2 " butter, 4 oz loaf sugar
½ teaspoon salt - ½ pint milk
the rind grated of a lemon
3 eggs. Put the potatoe flour
butter, sugar, salt, milk &
lemon rind into a stew pan
& stir over the fire till it
thickens in a paste then
take off the fire & put the
yolks of the 3 eggs in one
at a time beat well &
add the whites well
beaten last. Bake in a
moderate oven ¾ hr.

Potatoe Cakes.

¼ lb flour, 2 oz mashed
potatoes, 2 oz butter, 1 tea
spoon baking powder.

a little salt, mix with a little cold milk & bake for about ¼ of an hr.

Prune Pudding

1 lb prunes stewed, stoned & chopped. Beat the whites of 4 eggs very stiff add a pinch of salt. & 2 tablespoons of sugar, stir into the prunes & put into a pudding dish in the oven for 10 minutes or ½ hr. Do not allow to get very brown.

Royal Cream

Soak the 1/3 of a box of gelatine in a quart of milk for ½ hr. Beat the yolks of 4 eggs with 7 3 tablespoons of sugar & a little vanilla & taste

When well beaten stir
into the milk, then set it
in a pan of hot water (the
same pan) till its thickens
like soft custard, have
ready the whites of the
eggs beaten stiff. The
moment the pudding is
taken from the fire stir
in the whites very quickly
& pour into a mould.
Set it away in a cool place

Large plum pudding.

4 lbs of mince meat
1 lb breadcrumbs
3 finely chopped apples
1 wineglass brandy
1 teaspoon ~~Cloves~~
Corn starch - Mix
thoroughly then add

10 well beaten eggs, & stir the pudding for half an hour - Put in a deep shape, & steam for 3 hours, turn out, & stick over with blanched almond spikes - Sauce -
2 glasses sherry juice & peel of 1 lemon - Cinnamon nutmeg cloves arrowroot butter - Put the wine lemon & sugar into a saucepan, let them come to a boil, add a good piece of fresh butter & a teaspn arrowroot well blended in cold water, let it boil again serve hot -

Plum Pudding ("Made for William the Conqueror & ho straightway ennobled the Cook." Said to have been written in "Doomsday Book")

1 lb. breadcrumbs
1 lb. sugar
1 lb raisins
1 lb currants
3/4 lb suet
8 eggs
2 oz. chopped nuts
2 oz peel
2 oz. citron peel
Rind and juice of 1 lemon
1 wine glass brandy
Steam eight hours.
Turn out of the mould and rub it in the

oven for 10 minutes
before serving

Mode

Put all the dry
ingredients together -
mix thoroughly - then
add the eggs well
beaten, brandy and
lemon.

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Rice Cream Mould

a small tea cup of rice soaked in water over night. Next day boil it in a pint of new milk add ½ oz of gelatine. Then let it get cold but not too cold enough to stiffen the gelatine to set. Then add ½ pint whipped cream sugar & flavoring to taste. Put in a mould. When turned out it may be ornamented with dried cherries or any thing you like

Rhubarb Charlotte

1 lb. rhubarb. 1 lb. of brown sugar. slices of bread & butter or bread-crumbs. — Cut the rhubarb in short pieces. butter the dish — cover the bottom with bread — then a layer of rhubarb & sugar, then bread till the dish is full. The top layer should be bread & should have some small pieces of butter scattered over it. Bake slowly for 1½ hours — Serve hot or cold

Pot Roast.

Get 4 or 5 lbs of the rump of beef. Tie it into a round with a piece of ~~string~~ suet in the middle. Put into a large pot about 3/4 lb of pieces of suet. Let them melt over the fire then put in meat. Let it stew slowly, turning it over now and then. After a little while add a little boiling water then salt and pepper. Let the meat stew about 3 hours slowly keeping the lid on the pot and adding a little boiling water from time to time.

Rice and Whipped Cream.
Cook rice in water without stirring until it separates nicely. Then drain, let it stand until cold. Whip cream until very stiff then slowly drop the rice into the cream whipping all the time. Put in a pudding dish and cover with shredded maple sugar.

Mrs B.B. Crouse.

Tomato Soup

For a small family put ½ can tomatoes in a sauce-pan and boil 5 minutes Strain & add a piece of butter half the size of an egg pepper & salt & 1 quart Stock 1 teaspoon corn starch beat ½ cup cream & the yolk of an egg in the tureen & pour in the boiling soup, stirring all the time –

Celery Soup.

About a head of celery put through the mincer boil in about 20 minutes

with 1 pint of stock or water, salt & pepper. add 1/2 pint milk butter size of a walnut, & 1 teaspoon parsley chopped very fine. 1 dessertspoon cornstarch to be added five minutes before serving. heat up 1/2 cup or 1 cup cream in the tureen & add boiling soup —

Wild Duck Sauce

1 tablespoon, Harvey, Worcester, & tomato sauce. 1 tea spoon red currant jelly, juice of a lemon. Stir all tea spoon blended arrowroot come to a boil

To clean Silver

2 quarts boiling water.
Put into it 1 tablespoon of
ammonia, 1 " "
washing soda 1 " "
alcohol 2 " "
whiting. Let it stand
on the fire at the boiling
point. Dip each piece
of silver in & dry it at
once.

Sponge Pudding - S.M.B.
Beat the yolks of 4 eggs &
2 oz sugar. add 2 oz flour
which must be mixed
in a little cold milk
(as you do corn starch.)
then 1 pt boiling milk
in which 2 oz butter
has been dissolved,
then the whites beaten

butter your dish well & bake in a pan of boiling water for half an hour
Sauce 4 oz sugar & 4 oz butter beaten together & a little sherry.

Salad Dressing
6 eggs beaten light
1/2 cup melted butter
1 large cup cream
1 tablespoon made mustard
Salt, cayenne pepper
1/2 cup vinegar
Cook in double boiler until thick as custard.

Sally Lunn.
1 teacup flour
1 teaspoon baking powder.
Butter the size of an egg.
1/2 cup sweet milk
1 egg.
Mix all together and bake half an hour.

Celery Soup.
about 2 heads of celery put through the mincer. Boil about 20 minutes with 1 quart of stock or water. Flavour with salt and pepper.
Add 3 pints of milk a piece of butter the size of an egg, 2

teaspoonful of parsley cut up & 1 teaspoonful of corn starch. Let it come to a boil. Beat up 1/2 a cup of cream in the tureen and pour the soup over it.

The cream and parsley may be left out and less butter used.

Tapioca Cream

Soak 2 tablespoons of Tapioca one hight in a little water or new milk stir into in a quart of boiling Milk, 1 cup sugar & 3 beaten yolks of eggs Allow this to boil a few minutes, then remove from the stove & at once stir into it the beaten whites of the eggs. Flavor with lemon or vanilla serve hot or cold

To Cook Tripe

Wash the tripe in salt & water and a little vinegar. Put it on with enough cold water to cover it and let it come to the boil, then let it simmer slowly all day, add boiling water if necessary, to keep it covered. Put it away in the stock in which it has boiled till wanted. Then add to it a cup of milk, boil for an hour, and just before serving add enough flour to make a white sauce, a little pepper and salt.

Chicken en Casserole

Chicken – 4 lbs
Onion – 1
Ham chopped 2 tablespoons
Butter 1/4 of a cup
Stewed tomatoes 1 pint
Boiled Rice 1 cup
Salt. 1 teaspoon
Green sweet pepper
Kitchen bouquet 1 teaspoon
Stock or water. 1 quart

Clean & separate a fowl into pieces at the joints. Chop fine an onion & about 1 oz. of ham. Melt 1/4 cup of butter in a frying pan. In this brown the pieces of fowl removing them as cooked to the casserole

Then brown the onion & ham & add these to the casserole with 1 quart of hot broth or boiling water. 1 pint of hot stewed tomatoes, 1 cup of boiled rice, 1 teaspoon of salt and 1 sweet green pepper pod freed from seeds & sliced fine. Cover the dish closely & let simmer in the oven on top of the range for 1½ hours or longer according to age of chicken. Add more salt if needed before serving chicken. Any food requiring slow cooking is delicious in this way.

Strong Soups.

Essence of meat.
made with 1 cup of water.
1 lb. fresh lean beef
1 " " veal
1 " " mutton
1 mature chicken all but the head.

The chicken to be skinned cut up in small pieces. The bones, head & legs to be crushed before putting in the jar.

The meat to have all fat removed & to be cut up into pieces an inch square.

The whole to be placed in a covered jar.

The jar to be put into

pot. of warm water & allowed to boil gently over a slow fire till meat is reduced to a jelly
Boil 14 or 15 hours.
The liquor then to be strained off & allowed to get cold. Skim off any fat & use either hot or cold.
One teaspoon is equal to a mutton chop.
In cases of great weakness when it cannot be digested water may be added. This is the receipt just as I got it from Miss Harris

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