Cash Book.

Receipt Book.

Contents

Soups.

oke soup - Take the water a
leg of mutton has been boiled
ad knuckles of veal or the feet
the giblets of a fowl making it
rich. Grate from 12 to 18 la
dickies into the soup & boil
tons. Put in salt. a little p
just before taking off the stove
d a cupful of new milk.

ato soup - Skin of beef. parsle
ype. turnips & carrots. a little
elery. some pepper corns. a dozen
cloves. After soup is cold strain
it & to 1 quart of soup add
ood ripe tomatoes. Boil un
tomatoes are done. Strain &
ne table-spoonful of Worcestersh
of Harvey sauce. Add ver
good half-hi

Fish

Fish pie – Fresh boiled fish in shreds cold. Make sauce a pint of cold milk & 2 tablespoons of flour mix smooth & when boiling add 3 well beaten eggs. Put in dish a layer of fish then salt. cayenne butter. nutmeg. Worcester sauce & the sauce. Fill dish in layers, grate bread crumbs over top. Bake for 20 minutes to ½ an hour enough for 6 people

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Kedgeree – Any cold white fish. haddock is very good – A tea-cupful of boiled rice. 1 oz. of butter. 2 hard boiled eggs. a little Worcester sauce a little ketchup. salt & cayenne to your taste. Pick the fish carefully from the bones & mix with the other ingredients. serve very hot time ¼ hour –

Sauces

Foamy sauce – 1/2 cup of butter – 1 cup of powdered sugar 1/4 cup boiling water – 2 tablespoons of wine. 1 white of egg vanilla – Cream the butter & sugar Add vanilla & wine & beat well Just before serving stir in boiling water add the whipped white of egg & beat till foamy

Chocolate Sauce – Put 1/2 cup each of sugar & water in a saucepan & boil 5 minutes – Let it cool then stir slowly into it 2 oz of melted chocolate & vanilla – Let it stand in pan of hot water till ready to serve – then add 1/2 cup of milk or cream, or if for ice cream water

Caramel sauce –

1 1/2 cups sugar browned in a pan Add 1 1/4 cups of water, then stir until it thickens with 1 teaspoonful of dry chocolate

Tomato sauce — 6 large tomatoes or 1 can butter size of an egg — bunch of parsley & thyme — 2 chopped onions — salt — pepper. pinch of sugar. 2 tablespoons of flour — Peel the tomatoes & put in saucepan with butter, thyme, onions & parsley — Set over boiling water & stew very gently 3 hours — Put through a sieve — Make a roux allowing to 1 quart of sauce 1 tablespoon of butter & 2 of flour stirred together over the fire till golden brown — When sauce is strained remove the roux from fire stir in sauce, return to fire & stir & boil from 3 to 5 minutes until rich & thick. Should the sauce be already quite thick use less thickening — If served with meat add the juices of the meat

Chocolate Sauce

2 cups of water ½ cup sugar 1 square chocolate (cocoa) 1 tablespoon of corn starch few grains of salt ½ teaspoon of vanilla mix sugar, flour, salt and chocolate moisten with a little water add the remaining water slowly stirring all the time, and then add the vanilla, Boil for 8 minutes and serve hot with Vanilla ice cream.

Orange marmalade (Ethel's recipe)

12 Seville oranges. 4 sweet oranges &
4 lemons – 18 lbs. of sugar –
Weigh the fruit & for every pound
fruit put 3 pints of cold water
into a large bowl – Cut the oran
& lemons in half. remove the pips
& take out the pulp with a spoon
Cut the skins into fine shreds &
put them & the pulp after cutting
up into the cold water & leave
for 24 hours. Put 1 pint of boil
water on the pips & let them sta
for 24 hours, strain & add the jell
to the marmalade while boiling –
Boil the skins & pulp for abou
3 hours, then add the sugar & b
gently for about 1/2 an hour or till
the syrup jellies –
This quantity makes about 28 lbs

Preserves - Marmalades &c

Vegetable Marrow Jam - Slice a m
& cut into pieces about the size
a walnut - Pour over it a syru
of boiling water & brown sugar - 2
sugar to 5 pints water - Let it st
for 2 days - Throw this syrup awa
make a thick syrup of white
sugar - 1 lb. sugar 1/4 pint of wa
juice & thinly cut rind of two l
& 1 oz. of pounded whole ginger to e
pound of fruit - Boil the marr
in this on a slow fire till
begins to look clear - Then th
in 2 glasses of brandy - When qu
transparent take it off the fi
1 small teaspoonful of cayenne
to 8 lbs. of fruit

Orange Marmalade – 1 1/4 lbs. sugar to each lb. of oranges – Cut the oranges in half & take out the pulp. Boil the skins till tender enough to let the head of a pin through easily. Meanwhile leave the pulp in enough water to cover it. Take off the skins & scrape them while hot until quite thin. Work the pulp & water well together & squeeze through a cloth. Take the refuse of the pulp & the scrapings of the skins with enough of the water the skins were boiled in to make it the consistency of cream & boil for 1 hour. Squeeze through a cloth. Add 1 1/2 lbs of sugar to each pint of this juice & add it the other. Cut the skins into shreds. Mix all all together & boil 1 hour.

Pickles.

Tomato Mustard — Boil 1 peck of ripe tomatoes, 1 cup of salt & about 6 onions chopped fine for 1/2 an hour. Put your through the colander & back into the kettle with the following ingredients viz 1 dessertspoonful of ground cloves, 1 do. of ginger, 1 do. of allspice, 1 do. of black pepper 1 do. of cayenne, curry powder & dried mushrooms are an improvement — Let this boil down till it is as thick as rich cream. Strain thro a hair or fine wire sieve. Add mustard to taste & let it come to the boil again & bottle

Tomato Chutney — Peel & chop fine 3 ripe tomatoes, 8 sour apples, 100 6 red & green peppers. Add 1 lb & 1 tablespoon of salt — 1 pint v Boil all together 2 hours &

Red pepper pickles

5 doz. sweet red peppers. (Bull or Bullnose
1 " sweet onions (Spanish) grind together
& cook in 1 quart of vinegar for
15 minutes — Add 2 cups brown sugar
1 tablespoon salt, a little celery seed
& boil slowly 1 hour & bottle

Pepper Sauce.

12 Green peppers
12 Red peppers.
12 Large Onions
prepare for cooking, pour boiling water
on & drain through a collender, then
put through mincer & add
2 Cups vinegar
2 " Brown Sugar
4 teaspoons salt
" Mustard
il 15 minutes & put into small
Jars

Oat Cakes. Gillies

2 cups rolled oats
1 Cup Sugar
2/3 cup cold water
3 cups of flour
1 cup butter
1 teaspoon soda.

Potatoes puffed.

2 cups mashed potatoes
2 tablespoons melted b
2 beaten eggs
1 Cup Sweet cream or milk
Bake in pudding dish until a light brown.

Cookies

4 eggs
1 cup sugar
1 cup butter
1 small teaspoon soda
2 small " cream of tartar
Mix softly, Roll thin bake in hot oven.

Salad Dressing — Armstrong.

1 cup white-wine vinegar
1 " Water
1 teaspoon butter
small cup white sugar
teaspoon Salt
" mustard
tablespoon (heaping) flour
1 egg (well beaten)

heat vinegar, water, butter, add others well beaten, boil until consistency of custard

Johnny Cake — Armstrong

½ cups corn-meal
1 " flour
butter size of egg
lard " " "
1 egg.
2 teaspoons baking powder
1 cup milk

or use
1 teaspoon soda } instead of b. powder
2 " c. of tartar }
2 egg

Vegetables

Scalloped potatoes — Slice raw potatoes, butter the dish, put in a layer of potatoes, dredge over them flour pepper & salt. When the dish is nearly full fill it two thirds with milk, put a few cracker crumbs & a little butter on top & bake 3/4 of an hour —

Bean Loaf

1 cup of beans
1/2 cup bread crumbs
2 tablespoons of onion or less
salt.
Pepper
1 pimento or chili sauce or pickle to taste
1 tablespoon dripping
1/3 teaspoon mustard
1/4 cup Milk or stock
Bake in deep baking tin
Serve with tomato or cheese sa

Creamed fish

Pick cold boiled fish to pieces with a fork. Heat in a double boiler a cupful of milk & thicken it with a teaspoonful of butter mixed with a teaspoonful of flour. Stir into this 2 cupfuls of the flaked fish & leave the vessel on the fire only long enough for it to become hot through. Salt to taste & add for taste. Take it from the stove & squeeze in a few drops of lemon juice. The fish may then be served on squares of toast, or on a platter with a border of mashed potatoes or in a baking dish. The top sprinkled thickly with bread-crumbs & bits of butter & then browned in the oven

Baked herrings

6 fresh herrings - 1/2 tea-spoon of sal
1/2 tea-spoon of pepper 1/3 of a tea-cup
of vinegar 1/2 tea-cup of water, a few
cloves. - Fresh herrings should not
be washed except under some
circumstances - They should be empti
the heads taken off, the scales scraped
off & then the herring well wiped
With a sharp knife split the herring
up the back & lay it open - cut it
in half. lift the bone out, begin
at the head - Roll each half up
in a firm roll beginning at the
heads. Stand them in a small
pudding dish with the backs up
mostly. Pour in the water & vinegar
mixed, a few cloves slipped in
the side & the pepper & salt - cover
the dish with a plate, & cook in
the oven for 1/2 an hour. Serve
in the dish they are cooked in
Good hot or cold

Meats

Ham toast – Chop cooked ham very fine with a little fresh meat. Add 3 beaten eggs, mustard, butter creamed, & a very small bit of onion. Mix well & make very hot in saucepan. Serve spread on pieces of toast which have been dipped in boiling water.

Spiced Round – Grandma Rogers receipt. 25 lbs. of beef. Hang till tender. Wash & wipe thoroughly. Rub into it ½ lb. coarse brown sugar. Leave for 2 days. Mix well together 2 oz. saltpetre, 1 oz. ground mace, 1 oz. ground black pepper, ½ oz. ground cloves, 1 small nutmeg, ½ oz. cayenne. Rub these spices in well each day, turning your meat for about 6 weeks. Wash lightly & bake or boil as preferred.

hour to cook in moderate oven.—
will crack if oven is too hot—
Handle carefully, using a cake turner
Serve with the remaining brown
gravy or with tomato or mushroom
sauce, or cold with salad

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 dripping till a nice brown
Then fry 1 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 qt. of hot water — Pour
over meat — Add 1 bay leaf, 6 or 7
cloves, 6 or 7 pepper corns, 2 tea-
spoons of salt, a sprig of parsley.
Simmer together till meat is
tender, about 2½ hours

fire. Pour over it 2 raw eggs bea
up in a glass of brandy. Cover w
buttered paper & bake slowly 3 h
Turn into a dish & when cold
decorate with jelly

Veal loaf — 2 lbs. of cold veal —
1 lb. cold ham — 1 small tea-spo
grated lemon rind — 1 tea-spoon m
1 table-spoon chopped parsley — 1 c
of grated bread crumbs, dry & fin
1 cup brown gravy — Cayenne, lemon
salt & pepper — 3 yolks of eggs b
light — Mix half the gravy &
the other ingredients — Add yolks
last — The mixture should b
just firm enough to mould in
a loaf. Flour the outside wel
& place in pan — Cover & set
oven till smoking hot — Then
cover & allow loaf to brown
It will require in all

Mrs M. E. Merrick

Chicken en casserole

Chicken - 4 lb. 1 onion - 2 tablesp
chopped ham - 1/4 cup butter - 1
stewed tomatoes - 1 cup boiled ri
1 teaspoon salt - 1 green sweet pe
1 teaspoon kitchen bouquet - 1 qua
stock or water -

Clean & separate a fowl into pi
at the joints. Chop fine an oni
& about 1 oz. of ham - Melt 1/4 cu
of butter in a frying-pan - Fr t
brown the pieces of fowl rea
them as cooked to the case
Then brown the onion & ham &
these to the casserole with
of hot broth or boiling water
of hot stewed tomato. 1 cup bo
1 teaspoon salt & 1 sweet gre
freed from seeds & sliced
Cover the dish closely & let
in oven or on top of range
1 ~~hrs~~ or longer - Add mo
Mashed p

Cut
then
cred
nutes

Cheese Fondue

Mrs M. Merrick

1 cup scalded milk
1 " soft stale bread crumbs
1/2 lb. Can. cheese grated
1 tablespoon butter
1/2 teaspoon salt
Yolks of 3 eggs
Whites " " "
Mix first 5 ingredients - add yolks well beaten till lemon-coloured - then & fold in the whites of eggs - beaten till very stiff - Pour into buttered baking-dish & bake about 20 minutes in a moderate oven

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Baked eggs with cream sauce

4 eggs
2 tablespoons of grated cheese
1 " of butter
1 " flour
1 cup of milk
1 scant teaspoon of salt & a little p

Brush an earthenware dish with a little butter & break eggs into it - Cover with cream sauce & sprinkle with 2 tablespoons of grated cheese - Bake in hot oven 20 minutes -

Cream sauce - Melt butter - add flour - mix well & add cold milk slowly, stirring till smooth & creamy add salt & pepper & boil for two minutes

Spanish Rice

1/2 cup uncooked rice
2 cups cold water
1 cup canned tomatoes
1 (medium) onion, cut small
1/4 teaspoon of red pepper or 1 green pepper cut small
1 level teaspoon salt

Cook 1 hour in double boiler. Then add 1 dessertspoon butter. Serve hot

Sweet omelette –

Beat separately 6 yolks & 6 whites of eggs – Add 6 tablespoons of water to yolks & 1 tablespoon of sugar – When cooked spread with raspberry jam fold over & sprinkle with sugar Heat protector red hot & lay across several times

Plain omelette – 4 eggs. 1 teaspoon of salt, 2 or 3 tablespoons of milk. Butter – Beat eggs & add salt & milk. Have pan very hot. Put in butter & pour in beaten eggs – When brown run knife between sides of omelette & pan Fold & turn on a hot dish & serve at once

into a loaf. Flour the outside well & place in a pan. Cover & set in oven till smoking hot. Remove cover & allow the loaf to brown quickly. It will require in all about 1 hour to cook in moderate oven. Will crack if oven is too hot. Handle carefully using a cake turner. Serve hot with remaining gravy or tomato sauce, or cold with salad

French omelette. (Ethel's recipe)
3 whole eggs & 2 extra yolks.
Beat all 5 yolks with 5 tablespoons of water. Add salt & pepper.
Beat the 3 whites very light & fold in. When browned on bottom put in oven for a minute to brown on top & fold. If desired creamed oysters or jam can be folded in

Cream eggs

3 whole eggs - 1 teacupful of cream - Beat the eggs - add the cream, pepper & salt to taste. A little chopped parsley may be added. Butter Dariol moulds & steam for 20 minutes - Serve with cream sauce

Corn omelette 1 doz. ears of corn grated 1 tea-cup cold water - ½ teacup of melted butter - 5 eggs beaten light mix all together - Season to taste - Butter the dish & bake ½ an hour

Veal loaf 2 lbs. cold veal - 1 lb. cold ham - 1 small teaspoon of grated lemon rind - 1 teaspoon mace - 1 tablespoon chopped parsley - 1 cup grated bread crumbs, dry & fine - 1 cup brown gravy - Cayenne, lemon juice, salt & pepper - 3 yolks of eggs beaten light mix ½ the gravy & all the other ingredients put yolks of eggs last - The mixture should be just firm enough to mould

Kromeskies — Breast of chicken or any white meat, pepper, salt & mace. Chop fine & roll in bacon cut very thin — Dip in a batter made of 3 oz. of flour, 1 oz. of butter & 1 gill of tepid water — Drop into boiling drippings or lard & fry

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Eggs sur le plat — Butter a fire-proof plate & carefully break on it as many eggs as it will hold side by side — Sprinkle with pepper & salt — Put in the oven till the white is set about 5 minutes — Heat a shovel red-hot & hold over the eggs a few seconds, till the yolks are slightly set — Serve immediately — If liked sift grated cheese on top —

Eggs sur le plat with ham — Lay a few thin slices of ham on a plate as above — Set oven or on range to heat — Then eggs on it & finish as above

Ragout of Mutton

Take 2 or 3 lbs of best mutton chops, trim nicely & fry a good brown. Have some hot stock ready, put the chops in & simmer till tender – Take 3 carrots 3 turnips & 1 onion, cut in slices lengthwise, fry slightly & add to meat – When done lift out carefully & place on your dish – To the stock add 1 teaspoon of burnt flour, wet with 1 tablespoon of Worcester sauce, mushroom catsup, Harvey, Walnut, juice of lemon, salt. Cook a few minutes & pour over meat & vegetables

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Jaks of veal or poultry – Cut rather thin slices of the raw meat of fowl, rabbit, veal or turkey – add a third of cold ham – Line a thin mould with well-buttered paper. Season the meat cayenne & shred lemon peel, lay it in the mould strewing amongst it hard boiled eggs minced

Beef rolls

Take some cooked minced beef, bread crumbs grated very fine, seasoned with onion minced fine, pepper & salt. Roll all into balls & fry in butter or good gravy —

Brisket of beef stuffed — A piece of beef weighing 8 lbs. requires 5 or 6 hours to boil — Make a dressing of bread crumbs, pepper, salt, sweet herbs, a little mace & 1 onion chopped fine. Mix all with an egg. — Put the dressing between the fat & the lean of the beef & sew it up very tight. Flour the cloth & put the beef up very tight in it — Boil 5 or 6 hours. When done take the cloth off & press till quite cold. To be cut in thin slices & eaten cold.

Lg.

Corn Loaf

2 cups canned corn
4 " potatoes
2 tablespoons dripping
2 teaspoons salt
1 " grated onion
pepper
Mash potatoes & other ingredients
Bake in buttered dish till brown

Dutch Potato mould

1½ lbs of potatoes, cut in slices
2 or 3 onions. 4 oz grated cheese.
Butter a mold sprinkle with bread crumbs, arrange ingredients in layers. Pour over it 1 tablespoon of dripping melted in 1 cup of hot milk. Bake in a moderate oven. Add more milk if needed. Serve at once.

Soup stock

A 25 lb. shank - cut six times - Put in large pot & fill with wat to within 2 inches of top. Set o back of stove for 2 hours, bring to & let it come to a boil as quick as possible. Skim carefully & se back where it will simmer til boiled down half. One hour be taking off add medium-sized onion 1/2 small turnip, 2 small carrots, 13 cloves, 1 bay leaf, 1/2 spoon dried celery -
Take out bones & use marrow Put a colander on a large p strain stock & set away overn night. In morning skim off f bring to boiling point, season strain through muslin & put jars.

put all together. Season w. put pepper, salt, a dessert-spoonful of curry. Add a little flour & butter to thicken. A cup of cream put in the tureen when serving is a great improvement. —

Potato soup

Boil 6 large potatoes with an onion cut up in 1 quart of water till very soft. In another pot 1 table-spoonful butter & 1 of flour & stir them over the fire till they boil. Then add by degrees nearly 1 quart of milk, stirring till it boils & is quite smooth. Strain the potatoes with their water into the milk mixture & let it come to the boil. Add chopped parsley, pepper & salt & serve.

Kidney Soup.

C beef kidneys. Fat & skin to
d taken off. Chop kidneys ve
fine, mix them with a table-spoonful
of flour & same quantity of butter.
Heat on stove until the mixtu
becomes like a paste. Make
the stock ready. Put in the pa
& let it simmer for two hou
Season with pepper, salt & an
same for like. This soup
can be made with giblets.

Mulligatawny Soup

Boil a chicken or a shank of
in 4 quarts of water for 2 hou
Skim when it boils. When
one hour take out breast
chicken & cut in small pie
an inch square. Take 1/2 c
of butter, 4 onions & some
fry a light brown with th
of meat. Strain the st

X

Celery soup.

Take about 2 heads of celery. put through the mincer. Boil about 20 minutes with 1 quart of stock or water. Flavour with salt & pepper. Add 3 pints of milk butter the size of an egg. 2 teaspoons of parsley cut up & 1 tablespoon of corn starch. Let all come to a boil. Beat up 1/2 cup of cream in the tureen & pour the soup over it. —

Green pea soup

1 pt. or 1 can of peas - 1 qt. of boiling water - 1 pt. of milk - 2 tablespoons of flour. 2 oz. of butter. pepper. 1 teaspoonful of sugar 1/2 teaspoonful of salt. —

Wash peas & cook in boiling water till soft. Press through a strainer & add to milk. Make as a white sauce. If peas are fresh 10

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Brown tomato soup.

1 can of tomatoes passed throu[illegible] a sieve. 1 quart of stock. 2 oz. of butter. 1 tablespoon of flour. Add the butter to the flour & th[illegible] the stock. Pepper & salt to ta[illegible] & a little brown sugar. Boil fo[illegible] 8 minutes. Serve with dice of fried toast.

× Tomato Soup.

Put 1 can of tomatoes in a saucep[illegible] & let it come to the boil. Bo[illegible] 5 minutes. Strain & add butter the size of an egg. pepper & sal[illegible] 2 quarts of stock 1/2 tablespoo[illegible] of corn starch. Put 1 cup of cre[illegible] & the yolks of two eggs in the tureen. Beat them together add the boiling soup stirring all the time

Made Dishes

ène de Veau — Pass 1 lb. of minced & pounded veal & 1/4 lb. of ham also minced & pounded through a wire sieve add 2 oz of butter, 2 eggs well beaten, 1/2 pint of whipped cream, a little cayenne, salt & mace — Pound all well together, put in a mould & steam 20 minutes — Serve with white sauce —

s à la Suisse — A layer of grated Parmesan cheese, on this break gently so as not to disturb the yolks 3 or 4 eggs, then another layer of cheese with a little pepper & salt, & over the whole 2 or 3 spoonfuls of rich cream, bake in a gentle oven till the eggs look set —

ried Eggs — Put hard-boiled eggs in 1/2 inch slices & heat slowly in a good gravy flavoured to taste with curry powder — Serve with rice

dish, and wrap round it a cloth dipped in water for a minute and turn out.

Cooking school method of making white sauce -

If butter & flour are used in equal parts, or if more butter than flour is used milk may be added hot or cold all at once. If less butter is used milk must be added gradually hot & mixture cooked or kept cooking after each addition of milk

Standard white sauce

2 tablespoons butter 2 cups milk
2 " " flour 1 teaspoon salt

Heat butter till it bubbles, add flour & seasoning. Stir well together add hot milk & cook till no taste of raw starch remains

[illegible] eggs
[illegible] 2 salt spoons
[illegible] salt 1/8 black pepper, 1 teaspoon of

cook pods with them. Celery, spi
lettuce, tomato, beans, potato
artichoke can be used in sam
way, boiling & adding to milk.
Make white sauce & add pe
or stock to it. —

Cream of corn soup.

1 can of corn. 1 teaspoon chopped o
1 qt. milk 4 tablespoons flour
1 pt. water 1 teaspoon salt
4 tablespoons butter. 1/4 teaspoon pepper
Yolks of two eggs.

Cook chopped corn 20 minutes.
Strain & add to the white sauce
made with the other ingredient
Beat the yolks & cook 1 minute
The cooking school method for whi
soup is to bind them together b
cooking butter & flour together fir
add the milk, vegetable stock &
after the method of

Salads

A Winter Salad – 1 cup of Savoy cabbage raw, sliced finely – 1 cup of beet, cooked & chopped – 1/2 cup chopped celery – 1 dessert-spoonful of horse radish & a little brown sugar – Mix together –
Dressing – Yolks of 2 eggs hard-boiled powdered with piece of butter the size of walnut – add mealy potato passed through a sieve. 1 tablespoon brown sugar, 1 tablespoon of mustard very little salt, 3 tablespoons vinegar & 3 of cream or milk, sweet or sour. With some things Anchovy is an improvement. Ought to be the consistency of rich cream

Potato salad – Slice cold boiled potatoes evenly – Sprinkle over them some finely cut parsley & a little green (young onions if liked)
Dressing – Yolks of 3 hard-boiled eggs 4 tablespoons of cream, 2 salt spoons salt 1 of black pepper, 1 teaspoon of

-ade mustard, a pinch of sugar.
tablespoons of vinegar. Rub the yolk
into a smooth paste gradually with
added the salt, pepper & remainder of
put the vinegar in last & pour over
the potatoes

Boiled Salad Dressing

3 well beaten eggs
1 teaspoon of pepper and 1 of salt
1 tablespoon of mustard
3 tablespoons of melted butter
3 tablespoons of thick cream
1 coffee cup of vinegar.
Put all together on the stove and
cook till it looks smooth and
like a thick cream.

Plain and Fancy cakes

Plain Fruit cake – 1 lb. of flour – 1/4 lb. sugar – 1/2 lb. raisins & currants – 3 tablespoons of baking powder – 2 or 3 eggs (or more) 1/2 teaspoon of soda & a little milk – Peel can be added – 6 oz. of butter or lard – Beat the butter to a cream add the flour in which baking powder & soda are mixed – Then eggs, sugar & raisins – Mix with enough milk to make a paste & bake in a butter tin.

Cookies – 2 cups of sugar – 1 cup butter 1 cup of lard – 1 cup milk – 3/4 lb. corn starch 3/4 lb. flour 1 teaspoon soda & 2 teaspoons cream of tartar – Roll very

Ginger biscuit – 1 lb. molasses – 1 lb. flour 1/4 lb. butter 1/4 lb. brown sugar – 2 eggs 1 teaspoon soda – 1 teaspoon ginger & other spices – Roll thin

Sugar biscuit – 10 oz. flour 8 oz. white 1/4 lb. butter – 1 egg – Roll thin

Grandmothers biscuits – 1½ lbs. flour – ½ lb. sugar ¼ lb. butter 4 eggs – mix well & roll very thin

Barm Braith – 2 lbs. flour – 1 lb. sugar ½ lb. butter – 1 lb. currants – 2 oz. caraway seeds – 5 eggs – 1 glass lemon whiskey – Mix these ingredients with yeast or baking powder. The eggs by well beaten yolks & whites separately – Add as much milk as will make it the proper consistency & bake

Chocolate filling for cake – Melt 4 oz. of grated chocolate over boiling water Beat the whites of 2 eggs to a foam add gradually 4 tablespoons of powdered sugar beating all the while – Beat till stiff enough to stand alone add the chocolate gradually always – Fill the cake with

Maple sugar icing – 2 cups maple sugar broken into small pieces – Add enough water to dissolve – Boil till it drops in threads from spoon – Beat whites of two eggs – stir into syrup & beat till stiff enough to put on cake –

Maple icing – 1/2 cup of maple syrup cup of brown sugar – Bring to a boil till it drops in threads from spoon. Beat into it 1/2 white of an egg –

Soft ginger bread – 1/2 cup of butter – 1 cup brown sugar – 1 cup molasses – 1 cup lukewarm water – 1 teaspoon so dissolved in a little of the water 3 teaspoons baking powder – 1 tablesp ginger – 3 cups of flour – 1 egg sot b

Ginger bread – 3 cups flour – 1 cup sugar 1 cup molasses – 1 cup butter – 4 eggs – spoons soda – 1 nutmeg or 1/2 teas 2 dessertspoons ginger – Soda to

Spanish Buns – 4 eggs leaving out the whites of 2 for icing 3/4 cup of butter 1 1/2 cups sugar – 1 cup milk – 1 tablespoon cinnamon – 1 dessertspoon cloves 1/2 nutmeg 2 cups flour – 3 teaspoons baking powder

Dufferin Cake – 1/2 cup butter – 1 cup of brown sugar – 1/2 cup molasses – 1/2 cup sweet milk – 2 cups flour with 2 teaspoons baking powder mixed through it 2 eggs 1/2 lb. raisins chopped – 1 teaspoon cloves – 1 teaspoon cinnamon 1/2 teaspoon nutmeg – Bake about 1 1/4 hours rather slow

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Spice Cake – 1 cup of sugar – 1 cup of butter – 2 eggs – 1 teaspoon soda – 3 cups flour – 1/2 cup of molasses – 1/2 cup milk – 1 cup raisins – 1 teaspoon cloves 1 teaspoon cinnamon – 2 nutmegs & 1 lemon

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[illegible] – 2 eggs – 3/4 of a cup of butter [illegible] – 1 tablespoon of ground rice ~~flour~~ [illegible] currants – a little nutmeg – 1 teaspoon [illegible]

(X)

Canadian War cake

2. cups brown sugar
2. " hot water
2 tablespoons of lard
1 package of seedless raisins
1 teaspoon of salt
1 " of cinnamon
1 " of cloves

Boil all these ingredients 5 minutes after they begin to bubble. When cold add 3 cups of flour & 1 teaspoon of soda dissolved in 1 teaspoon of hot water. Bake in 2 loaves for 45 minutes in slow oven.
This cake is better at the end of a week or longer

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on board and cut or drop from a spoon onto a greased baking sheet be in a hot oven 12 to 15 minutes

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Beat all well together & add enough flour to make a stiff batter. Drop on baking sheet well buttered —

Golden Cake — Yolks of 5 eggs - 1 cup of sugar - 1/2 cup milk - 1/2 cup butter - Mix 2 cups of flour with 2 teaspoons of baking powder - Mix all well together & bake

Silver cake — Whites of 4 eggs - 1 cu of sugar 1/4 cup of milk - 1/4 cup of bu Mix 1 1/2 cups flour with 2 teaspoon baking powder - Flavour with vanill or ratafia. —

Tea Biscuits

2 cups of flour. 4 teaspoons of ba powder, 1/2 teaspoon of salt. 2 t spoons of fat, 2/3 cup milk or w Sift flour and B. P and salt fat with a knife or work it the fingers. Add the liq till soft de ch is forn

Bread - Breakfast & Tea cakes

Whole wheat Bread -

1/3 cake of Royal yeast - mix in warm water & white flour at 6 P.M. - Add 1 pint of warm water at bed-time & enough white flour to make sponge. In the morning add another pint of warm water & in that pint put 4 tablespoons of brown sugar, 2 teaspoons of salt & then add enough sifted Graham flour to make a stiff batter - Put in pans & bake 1 hour or perhaps less if oven is quick -

Baking powder bread -

To every pound of flour mix 2 tablespoons of Royal baking powder & 1 teaspoon of salt. Add enough milk or milk & water to make stiff dough - Bake in moderate oven 1 hour or less

Graham Muffins — 3 cups graham flour, 1 teaspoon salt, 2 heaping teaspoons of baking powder - 1 pint of sweet milk - Bake in a quick oven 15 or 20 minutes

Potato Cakes

2 cups of potatoes, 3/4 cup of barley flour, 3/4 cup of rye flour, 1/2 teaspoonful of salt, 2 tablespoons of melted margarine, 2 teaspoonfuls of baking powder sifted into the flour, mix soft with about 1 1/2 cups of milk; roll out to 1/2 inch thickness, bake for 25 minutes or until brown. eat hot with butter, if preferred crisp roll out very thin.

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nd Oatmeal Bread

ke 1 pt of oatmeal porridge. Cool like warm, add 1 yeast cake fa tablespoon of molasses as the finge It d is fo

boiling milk - Cook 20 minutes to
stirring often - Let away to cool pour a
add sugar, flavoring & cream a
freeze

Whipping cream

Soak 1 teaspoonful of powdered gelatine
in a little cold water. dissolve over
steam & whip up in 1 cupful of thin cream

Mousse - Vanilla

Whip one pint of cream, add two tablespoons of
sugar, and vanilla to taste; leave to stand 15 minutes
then dip out by spoonsful into a covered mould
which has had cold water standing in it
the mould in a wooden pail with ice chop
salt - layers & layers - & leave
board, bread & crackers,
add

Graham
flour
tea
of
over

ice cream — 1 quart of cream —
1 quart of milk — 4 eggs — 1 cup of
Potato granulated sugar — any flavoring —
2 c Whip the whites & yolks separ
flo then together. Heat the mil
of to boiling point. Stir in the eg
mc & remove from the fire. When
pou pour in the cream & flavorin
sop freeze
ra

for vanilla ice cream — The foundat
ha given here is suitable for all kin
ra of ice creams — 1 generous pint of m
cupful of sugar — 1/2 a cupful of
do (scant) 2 eggs — 1 quart of c
ta tablespoon of vanilla & when ice
been added another teaspoonful of the
fa molasses, pint of molasses as
the foregoing. It does not is form

enough rye flour to make a soft dough. Knead and let rise to double its bulk. Knead again a shape into loaves, let rise in a greased tin till double its bulk. Bake 50 minutes in a moderate oven. In handling the dough care must be taken not to work in too much flour as the dough is extremely soft.

Scotch Oatcake.

Dissolve ½ teaspoonful of carbonate of soda and a pinch of salt 1 pint of boiling water. Use when cool. Keep what is left over for next batch. Put ½ lb of fine oatmeal in a bowl rub in well 1 heaping tablespoonful dripping. Add from 2 to 3 tablespoonfuls of the cold water and mix with hand. Have board [illegible] with oatmeal, put mixture [illegible] board, knead a little, [illegible] add [illegible]

it gradually and try to keep the edges from cracking. Strew dry meal over it and roll out very thin, every now and then rub the surface with the flat of the hand to disengage all superflous meal. Cut into rounds or V shaped pieces. Place in ungreased pan and bake in medium to slow oven from 20 to 30 minutes. They should not be hard and brittle nor doughy. Scraps can be put back in the bowl, moistened with a little water and rolled out again.

Bread

1 qt milk or 1 pt milk & 1 pt of water or 1 qt of water.
" tablespoons of salt
yeast cake or 2 if mixed in the morning
Bread Flour
milk add boiled water
for
the finger
is form

Lemon Custard - The yolks of 8 (eight) eggs - The grated peel & juice of 2 lemons - 6 oz. powdered sugar. Stir this over the fire till the mass is like a rather thick batter: When pretty cool whip into it the beaten whites of the 8 eggs - Put a little whipped cream on top

Tapioca Cream - Soak 2 tablespoons of tapioca over night in a little water or milk - Stir into it 1 quart of boiling milk, 1 cup of sugar & 3 beaten yolks of eggs - Allow this to boil a few minutes then remove from the stove & immediately stir into it the beaten whites of the 3 eggs - Flavor with lemon or vanilla. Serve hot or cold

on Pudding - 3 apples - 2 tablespoons [illegible] 1 coffee cup [illegible] - 1 dessert spoon [illegible] add 1½ cups [illegible] of cocoa [illegible]

Fry in deep lard. Sprinkle sugar on them. Serve with wine sauce or with jam.

French Pancakes. 2 eggs. 2 oz. butter. 2 flour. 2 oz. white sugar. 1 glass milk. For about 5 people. Cream the but in a basin. Add eggs, beaten, sugar & flour. Then slowly add the milk beating all the time. Pour out on buttered tins or plates. Bake 1/2 an hour, or till brown. Put jam between & serve hot.

Spring Fruit Pudding. Peel & wash well 4 doz. sticks of rhubarb. Put with 1 lemon, a little cinnamon & strong brown sugar to sweeten. Let on fire & reduce to a marmalade. Pass through a sieve. Add 4 or 5 eggs & 1 white, 1/4 lb. butter, a [illegible] Mix all well. [illegible] boiled water [illegible] fat [illegible] the fingers [illegible] is four

water on the fire till it thickens to dissolve
like custard - Have the whites of 2 eggs beaten stiff & the moment that
the mixture is taken off the fire a warm
stir the whites in quickly - Pour it to
into a mould & let cool

Hedgehog Pudding - 1 pint of milk - 2 ounces from
of 1 lemon 1/4 of a stick of cinnamon - 3 ounces
Yolks of 4 eggs beaten - Warm the milk
milk with cinnamon & lemon. let it and let
stand 1/2 an hour, strain & boil a Cut
for mould for custard - Dissolve in pint
1/2 oz. of gelatine in water & add 1 oz, pint
to the custard, (leaving out some raisins
to pour round the pudding) - Pour into
in a bowl, turn out & garnish the 45 -
with almonds - Unstiffened custards in
can be flavored & sweetened type or
jelly - 36 prunes - Boil in 1 quart of
Cool till in a mass, & stir
add 1 1/2 cups of cocoanut
the above

Dishes for Dessert

Apple Shape — Tart apples. stewed. strained. sweetened. salted & enriched with butter while hot. Flavor — 1/2 box gelatine dissolved in 2 cups of water & stirred into 1 quart of prepared apple. Put into a mold & serve with boiled custard

Rice Cream mold — 1 small cup rice soaked in water over night & boil next day in 1 pint of rich milk. add 1/4 oz. of gelatine. Let get cold but not long enough the gelatine to set. Then add 1 t of whipped cream. Sweeten & flavor to taste. Put into a mold. When turned out it may be ornamented with dried cherries

Spre 2 4 1 t

Egg Royal Cream — Soak 1/3 of a box of gelatine in 1 quart of milk. Beat the yolks of 3 eggs with the sugar. Add 1 [illegible] as fast as the fingers [illegible] is foam

salt. When lukewarm add the dissolve
yeast cake and sufficient flour to
make a thick batter or sponge. Bea
thoroughly. If made over night
cover and stand sponge in a warm
place. When light add flour to
make a stiff dough. Turn from
bowl onto floured baking board.
Knead adding flour if necessary u
till dough is soft and elastic.
Return to bowl moisten cover and el
let rise till double in bulk. Cut de
down. Knead slightly divide in fo
mold each portion into a loaf, pl
in a greased pan, moisten cover
lightly and leave in a warm place
When doubled in bulk bake 45-5
minutes. If bread is started in
the morning raising of sponge m
omitted: make stiff dough m
Cocoa: stand in a warm pla
Add 1½ cups o of cocoan
the above

again. Bake.
1 cup of hot mashed potatoes may be added to the liquid. They improve the bread tremendously. Use potato water instead of plain water or milk when possible.

Cornmeal Bread

1 pt boiling water
2 tsp salt
$\frac{2}{3}$ of a cup of corn meal
1 pt of scalded milk
1 yeast cake
$\frac{1}{4}$ cup of lukewarm water
Bread Flour

Cook corn meal in boiling salted water for 5 minutes. Beat until smooth, then add milk gradu when lukewarm add dissolved ye and proceed as in recipe for [illegible] bread

[illegible] Bread [illegible] Cake
fat [illegible] of [illegible] as
the fingers [illegible] is form

Oatmeal Macaroons

2 tablespoons of butter
1 cup of sugar
2 eggs
2½ cups of rolled oats
2½ tsp Baking powder
½ teaspoon of salt
1 tsp of vanilla

Cream butter and ½ the sugar. Beat yolks of eggs add to first mixture. Add remaining sugar and beat well. Add flavouring and fold in whites of eggs beaten stiff. Add rolled oats mixed with B. P and salt and drop from a teaspoon on a buttered baking sheet two inches apart. Bake in a slow oven 15 minutes. This amount makes about 5 dozen macaroons.

Cocoanut Macaroons

Add 1½ cups o' of cocoan[illegible]
the above

fa

the fingers

Cold apricot Pudding — 1½ pints of milk, ½ pint of cream — 1 oz. of gelatine — ½ lb. apricot jam — Dissolve the gelatine in the milk over the fire when it boils stir in the cream & strain into a basin — Rub the jam through a sieve, add it to the cream & stir until cold, but not set — If this is not done the jam sinks to the bottom of the mould — Pour into a wetted mould —

Caramel Shape — 1 cup of sugar browned, ½ cup of boiling water ½ cup of cold water, ½ oz. or 1 tablespoon of gelatine — 1 egg, vanilla nut — Brown the sugar, add boiling water, yolks of eggs & gelatine soaked in cold water. Let it b[illegible] 10 minutes. Let it cool till [illegible] [illegible] a custa[illegible] [illegible] all day in a custa[illegible]

Princess Pudding - Soak 1 box gelatine hour in 1 pint of cold water - Add 1 p boiling water, 1 pint of wine, juice 1 4 lemons & 3 cups of sugar - Beat the whites of 4 eggs to a stiff froth & b into jelly when it begins to thick Put in moulds - Serve with custard

Rice Custard - 2 oz. of ground rice mixed with a little cold milk (a 1 cupful) - pour on it 1/2 pint of bo milk, stir on fire till it thick When rather cool, drop in 2 yolks of e Mix well. Sweeten to taste. Butter a mold & press in - Turn out - Garnish with blanched almo & pour over it a custard flavo with wine

fa
the fingers
dill

Strawberry Sarah - Strawberries - sugar
slices of thin toast - butter -
Butter the toast generously & line
with it the bottom & sides of a
pudding-dish - trimming the pieces
so as to fit neatly - Fill the
dish with stemmed strawberries
packed closely & heaped - Sift
plenty of sugar over & among berries
& set in moderate oven for 30
minutes, or until the fruit has
melted & settled - Serve very
cold with cream -
Raspberries can be done the
same way

ery Toast -

Make thin slices of very dry
toast, Butter generously - Lay the
toast on a dish - Put into a
1 quart of stemmed ripe strawberries
[illegible] 1 gill of [illegible] remove the
[illegible] day in a cool place

for ten minutes before serving -
Mix thoroughly all the dry ingre
then add the eggs - well be
brandy & lemon

Rhubarb Charlotte - 1 lb. brown su
1 lb. rhubarb - bread-crumbs or
of bread - a little butter -
Peel rhubarb & cut it into pie
1 inch long - Butter a pudding
Cover the bottom with a lay
of crumbs, then a layer of rhu
covered thickly with sugar,
crumbs, fruit & sugar till th
dish is full, dotting the last
layer of crumbs with bits of bu
Bake very slowly for 1½ hou
serve hot or cold -
This pudding can be made
fruit

for
the fingers
It dough is fou

Prune Pudding — 3/4 lb. prunes — whites of 5 eggs — 5 tablespoons cream of tartar. Beat whites stiff — add sugar & cream of tartar — Put half in a buttered, half of the prunes, stoned & quartered upon it, then half of the remaining whites, the rest of the prunes & whites — Bake 20 minutes in a slow oven — Serve with boiled custard —

Lemesberry pudding — 2 eggs, weight of 2 eggs in butter & sugar — weight of 3 eggs in flour 1/2 tablespoon of marmalade — 1/2 teaspoon baking powder. Beat all well together & steam 2 1/2 hours — Serve with marmalade other same — Cover mould with buttered paper

[illegible] Pan-cakes — Cut bread into st[illegible] about 1 1/2 inches thick removing the c[illegible] [illegible] day in a custard [illegible]

Throw the hot syrup & fruit over the toast & set away - Serve very cold with cream - Raspberries can be done the same way -

Spoon pudding - 2 tablespoons of sugar 2 of flour - 2 oz. of butter - Pour 1 pint of boiling milk over it & let stand to get cool - then beat 2 eggs well & stir into it. Bake for nearly 1 hour

Caramel pudding - 3 eggs - 2 oz. of castor sugar - 1/2 pint milk - 7 or 8 drops vanilla - Steam or bake

Caramel lining for pudding - 2 oz. sugar & juice of 1/2 lemon - brown it on the stove & line the mould with it - Pour in custard & bake or steam till set - Serve hot or cold

farm

the fingers

It does not is four

Puddings

rge Pudding - 1 good tablespoon of butter - 1 cup of sugar - 2 eggs - 1 heaping cup of flour 1/3 cup of milk 2 teaspoons baking powder - Vanilla to taste - Bake in a quick oven 15 minutes

Wafer or saucer puddings -
Butter the size of an egg - 1/3 of a cup of flour, 2 eggs not beaten - 1/2 pint of milk - Mix butter well. then eggs & milk - Put in saucers & bake 15 minutes in quick oven - Spread jam on. turn over & serve at once.

Plum pudding - William the Conqueror
1 lb. bread crumbs - 1 lb. sugar - 1 lb. raisins - 1 lb. currants - 3/4 lb. suet 8 eggs - 2 oz. chopped nuts - 2 oz. citron peel - rind & juice of 2 lemons - 1 wine glass of brandy

for

the forge. It d[illegible] is fou

Brown Pudding - 1 cup of molasses - 1 cup ad
of sweet milk - 1 teaspoon of soda - &
1 teaspoon of salt 1/2 or 3/4 cup of suet or
chopped fine - 1 cup of raisins or
currants - 3 cups of flour - more oth
flour can be added if needed for the
a stiff paste - Add nutmeg &
cinnamon - Put in covered mold it
& steam 3 hours - Improved by
lining mold with raisins

Delmonico Pudding - 1 quart of milk. yolk
of 4 eggs & white of 1 egg. 3 tablespoonfl
of sugar 2 tablespoons of corn starch
a little salt - Scald the milk in
double boiler - Wet the starch in
cold milk - Beat the eggs & sug
& stir all into the scalding milk
Flavor with 1/2 teaspoon of vanilla or
with ratafia - Pour into pudding d
let it cool & serve with whipp
cream - A little peach or oth
jam is an improvement

of 2 lemons. Stew the apples. While
add the corn starch. then the buttr
eggs & lemons. Sweeten to taste. Bk
& serve with the whites on top

Chocolate Pudding - Bring 1 quart of milk
to the boil & dissolve 4 tablespo
of corn starch & 2½ of chocolate in
a little cold milk. Stir it in
Add 3 spoonfuls of sugar & a lit
salt. Serve with cream or butt
& sugar stirred to a cream

Bachelors Pudding - 12 oz. flour - 8 oz. brown
sugar - 4 oz. butter - 1½ cups of milk
2 teaspoons of baking powder - 1 teaspo
ginger. 1 teaspoon cinnamon - Wine o
lemon sauce

Caledonian Cream - 2 whites of eggs -
2 tablespoons of red currant jelly
2 " of some jam - 2 tablesp
of sifted sugar - Beat all
till stiff

Brown Bread Pudding - 6 oz. of stale brown bread crumbs - 6 oz. of butter - 4 eggs. whites & yolks beaten separately - 1/2 lb. brown sugar & a very little cinnamon - Cream the butter & sugar till soft add the beaten eggs & gradually the other ingredients - Steam 3 hours - Pour melted cherry jam over it & serve very hot

Strawberry short cake (Southern)

3 cups of mixed rice and barley fl
1/2 teaspoon of salt
4 teaspoons of baking powder
1/2 cup of shortening ~~add~~ and enough m
to make a soft dough. Sift the fl
baking powder and salt together
in the shortening & and then add th
Work quickly and lightly ro
into a thin sheet, brush
top with a little melted olea
hot oven bake

Tomato Mustard.

Boil 1 peck of ripe tomatoes, 1 cup of salt & about 6 onions chopped fine, for ½ an hour Then put through the colander & back into the kettle with the following ingredients —

1 dessert spoonful of ground cloves,
1 dessert spoonful of ginger
1 " " of allspice
1 " " " black pepper
1 " " of cayenne pepper

Curry powder & dried mushrooms are an improvement. Let this boil down till it is pretty thick, then strain through a hair sieve & boil for ½ 2 minutes.

Chicken curry

— 4 lbs.

— 1

chopped 2 tablespoon

1/4 oz cut

tomato - 1 pint

cut

1 teaspoon

salt - scant pepper

1 teaspoon

butter longpel - 1 gram

stock or water

Clean & separate a fowl

its pieces at the joint

slice an onion &

slice 1 oz of butter

1/4 oz of In the

pieces

cream

Tomato

1

e

of

a

sieve & boil

for 2 minutes.

Chicken — 1
Bay leaf 1
Onion 1
Cloves 6
White sauce
Sweet red or green pepper 1
Salt
Dress, clean & cut up the chicken; put into kettle, cover with boiling water, adding the bay leaf, onion & cloves. Boil rapidly 5 minutes, then simmer till done, adding teaspoon of salt when half done. Cut the chicken small pieces & mix with cream sauce to which have added [illegible]

mixture very moist.
Put into ramekin dishes
or custard cups, set in
a pan of hot water &
bake ten minutes.
Serve a poached egg
on top with a dash
of paprika or fried
chopped parsley.

boil

for

Desserts

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Fruit Charlotte

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524 Orange Cream Sponge

530. Butterscotch Pudding

550 Charlotte Russe

554 Rome apple Charlotte 1

Pickrey [illegible]
for + 20 minutes.