

Old Receipts

From

Old St. John's

FOREWORD.

As the swift shuttle of thought brings before me scenes from the past, there are none that I more love to recall than those which have St. Johns Berkeley for a background. United to one another as we were by the ties of blood and tradition, the outstanding feature of our neighborhood was the true spirit of "hospitality sitting with gladness". The exchange of delicacies and first fruits of the season was one of the gracious and kindly customs and much skill went into the concocting of dishes sufficiently delectable to tempt the most jaded palate, such as strong chicken and beef broth, real calf's foot jelly and rusk as defies modern short cuts.

An Epicure sighingly remarked that one of the serious calamities brought about by the surrender at Appomatox was the disappearance of Southern Cookery. Surely this is an exaggeration, but lest it should come true, shall we not endeavor to preserve the recipes which would otherwise soon be but a memory?

Allow me, therefore, in behalf of the Civic League of the Village of Pinopolis, to introduce to you the following recipes.

! *Elizabeth Martin*

M E A T S

FRITODELLA

Take $\frac{1}{2}$ lb. stale bread and put into water to soak. Meanwhile chop up $\frac{1}{2}$ lb. of any sort of meat, also potato and vegetables. Cut up a small onion fine and fry for three minutes over a hot fire with about an ounce of butter in a stew pan, then add the bread which first squeeze in a coarse towel to remove water. Then add meat and vegetables. Stir all well together and mix in two eggs, a little salt and pepper and a pinch of sugar. After these are well mixed pour into a flat dish and when cold work into small cakes, dust well with bread crumbs and fry.

BOUILLI BEEF.

Wash a rump of beef or veal and tie up. Put in a pot and cover with water. Add salt, two onions, 5 carrots, 2 or 3 turnips (according to size), 2 bunches of pot herbs, 3 tablespoons tomatoes and let all simmer gently 7 hours. About a half hour before serving, take out the gravy, strain and skim off the fat. Thicken the gravy with flour, let boil up for a minute or two and add capers.

ENGLISH MUTTON SAUSAGES.

Take cold roast mutton and cut in as large slices as possible. Then mix bread crumbs, an egg (beaten), salt pepper and sweet herbs together. Put a small quantity into the center of each slice of mutton and roll and tie each slice as tightly as possible. Lay on hot melted butter and cook until brown and crisp.

HASHED MUTTON.

Put a little flour and butter in a stew pan till brown, then add as much butter as will make it the consistency of good cream. Put in some chopped onions and let them stew till tender. Cut three slices of mutton into small pieces, put them in sauce with a little pepper and salt and a spoonful of ketchup. Serve hot.

CHICKEN CROQUETTS.

White Hall Plantation.

1 pint cold chicken	$\frac{1}{4}$ nutmeg grated
$\frac{1}{2}$ pint milk	1 teaspoon onion juice
2 tablespoons lard	1 teaspoon salt
3 tablespoons flour	1 saltspoon black pepper
Dash of red pepper	

Rub lard and flour, add milk, stir till smooth and thick. Take from fire, add all seasonings to meat, mix meat with white sauce and stand to cool. When very cold make into cakes. Dip in beaten egg, roll in bread crumbs and fry.

SPINACH STUFFING FOR TURKEY.

Walworth Plantation.

After washing spinach, put in skillet with as little water as possible. When cooked, drain and fry in butter. Break 8 or 10 eggs into it and scramble until eggs are done. Add chopped liver and gizzard which have been previously boiled tender. Season with salt and pepper and stuff crop as full as possible, pressing it well in. It takes a bucket of spinach and about a cup of butter.

WHITE FRICASSE CHICKEN.

Boil a pair of chickens not quite as much as you would for eating. Cut them up as for table, put in a sauce pan with a little salt and chopped parsley, cover with cream and let boil gently. Just before serving, roll a piece of butter the size of a walnut in flour and stir into gravy.

TO CURRIE CHICKENS.

Cut up a pair of chickens and put into a pot with 1 pint of water, 3 onions and 2 teaspoons salt. Let them stew three-fourths of an hour, then put in 2 tablespoons currie dissolved in water. Put in with it a piece of butter the size of an egg and 2 spoonful of flour rubbed together. Allow all to stew a little longer.

VEAL CUTLETS.

Beat the steaks and season on both sides with salt and pepper. Beat 2 eggs light, dip each cutlet in this, then into bread or biscuit crumbs till both sides are well covered and fry dry. Boil the bone of veal and make a rich sauce thickened with flour and butter. Pour over cutlets $\frac{1}{2}$ hour before serving.

CHICKEN TERRAPIN.

Boil a chicken with the giblets until tender. Set aside until cold then cut into pieces $\frac{1}{2}$ inch square. Put into a stewpan with pepper, salt, 3 hard boiled eggs chopped fine, a teacup of the broth the fowl was boiled in, a coffee cup of cream and $\frac{1}{4}$ lb. butter with a heaping teaspoon of flour. Set on the fire and allow to simmer for 10 minutes, then add a teacup of wine and serve. This is enough for 8 persons.

VENISON PASTY.

White Hall Plantation.

Take the meat from a breast of shoulder of venison. Cut into pieces about 2 inches square. Crack the bones and put them with all the trimmings of the meat into a stew pan with pepper and salt and stew for 2 hours. Strain this and put the meat you intend for the pie into this broth with 3 gills of Port wine, 2 onions cut in slices, a few spices and $\frac{1}{4}$ lb. butter. Let the meat stew in this till half done. Then take out meat and put in a deep dish and pour over enough of the gravy to cover it, with a teaspoon of flour stirred in. Cover with puff paste and ornament the top. Bake in a slow oven nearly two hours. Before it is sent to the table, add the juice of a lemon and $\frac{1}{2}$ gill of Port wine to the remainder of the gravy, give it a boil and pour it through a small opening in the crust.

CROQUETTES.

Mince up fine any kind of cold meat. For every three cups of meat put 1 ounce boiled bread and milk. Add parsley and onions chopped very fine, 1 teaspoon made mustard and a piece of butter the size of a walnut. Shape with jelly glass, cover with yolk of an egg, then cracker crumbs and fry.

SHRIMP PIE.

Numertia Plantation.

1 cup shrimps 1 cup bread crumbs or crackers
1 tablespoon butter 1 egg
salt, black pepper, red pepper & Worchester sauce.

Mix all ingredients. Bake 30 minutes.

BOSSIS COOTER PIE.

(Mrs. J. St. Clair White)

Two cooters boiled until meat can be cut with scissors easily. One fowl boiled until tender, then cut up. Add both fowl and water in which it was boiled to cooter meat and its liquor. Thicken heavily with flour, adding four raw and two hard boiled eggs mashed fine, half a pound of butter, or substitute. Season well with red pepper, mace and a pinch of cloves. Pour into a pan and sprinkle with cracker dust and bake.

DUCK STEW.

ChaChan Plantation.

Take carcass and remnants of duck. Add 2 or 3 hard boiled eggs and 1 pint boiling water. Stew thoroughly. Add to this 1 tablespoon cornstarch mixed with a little cold water. Season well with salt, pepper and Worchester sauce. Very appetizing with hot hominy for breakfast.

POT AU FEU.

Put into a pot 6 lbs. beef, bones included, cut into two or three pieces, $\frac{3}{4}$ lb. mixed vegetables such as carrots, onions, leek, white cabbage and celery with the leaves on, cut in good sized pieces. Add 3 small spoonful salt, 1 of pepper and $\frac{1}{2}$ of sugar, 8 pints of water and let boil gently for 3 hours. Remove the fat, add crusts of rolls or toasted bread and serve.

POISSON A LA CREME - 1870.

5 fish. Put into cold water with salt to taste and boil until tender, then pick meat off of bones. Make a sauce of 1 pint cream, butter the size of an egg and a tablespoon flour. Let boil five minutes, then take off fire and add fish slowly, stirring gently without mashing fish. Season to taste. Turn all into an earthen pudding dish, grate a little cheese over it and bake not longer than 15 minutes in a quick oven. If cooked too long it is apt to spoil the cream. As soon as it is brown it is cooked. If oven is not good, use a hot shovel to brown it. Lay sliced lemon on top.

SWEETBREADS.

Put the sweetbreads in water (hot) for about 10 minutes. Par-boil three-fourths of an hour, then pull off the sinews and skin, etc. Dip in egg and bread crumbs and fry in butter till a light brown. Put in a stewpan with a tumbler of water some more crumbs, chopped parsley and salt and let stew gently for half hour.

SHRIMP PIE.

Take 2 plates picked shrimps*, season with salt and pepper, add 1 large spoonful butter, 1 glass wine and enough crumbs to thicken. Bake in baking dish. Tomatoes may be added if desired.

PICKLED SHRIMPS.

1 plate picked shrimps*, buttered well
1 soup spoon black pepper
 $\frac{1}{2}$ pint strong vinegar
 $\frac{1}{2}$ pint water the shrimps were boiled in.

Add a few spices to vinegar, water and pepper and pour hot over the shrimps.

* 1 plate of shrimps equal 1 pint.

HOME CURED HAMS

Belvidere Plantation.

To 100 pounds of meat use 4 quarts of salt, 4 lbs. brown sugar and 3 ounces of saltpeter well mixed. When meat is cold rub with $\frac{2}{3}$ of this mixture and pack meat away in a box or keg. Next day rub in the rest, then pack away again, reversing the pieces. Let remain 3 weeks, reversing pieces once a week. At the end of this time wash in warm water, wipe dry and smoke.

ADDITIONAL RECIPES.



The Nelson Perry Road

DINNER & SUPPER DISHES.

TOMATOES & MACARONI.

Sarazins' Plantation.

Boil macaroni until soft (start with boiling water), strain. Stew tomatoes with butter until thick as fricassee sauce, then mix together. Add a spoonful of butter and salt and pepper to taste. (Salt the water the macaroni is boiled in). Bake about one half hour.

EGG PIE.

Belvidere Plantation.

12 eggs hard boiled. Cover the bottom of pan with bread crumbs. Then fill pan alternately with the sliced eggs and crumbs. Make a cream sauce of 1 pint milk, $\frac{1}{4}$ lb. butter and 1 large spoonful of flour. Season to taste. While sauce is hot, pour over pie and bake. This is very nice made with shrimp instead of eggs.

MACARONI PIE.

(Mrs. H. F. Porcher)

$\frac{1}{2}$ lb. macaroni	$\frac{1}{2}$ teaspoon dry mustard
$\frac{1}{4}$ lb. butter	1 tablespoon wheat flour
$\frac{1}{2}$ lb. Eng. or North State cheese	
3 gills sweet milk	Salt

Boil macaroni until it can be pressed in two with thumb and finger. Rub mustard, flour and milk together. Mix everything together, using enough of the grated cheese to sprinkle on the top. Bake in moderate oven till brown.

PUREE OF SPINACH.

Take about two pounds of spinach, cook until tender and mash through colander. Add to it 1 quart boiling milk, season with salt and pepper and serve with hot toasted squares of bread. Carrots and shrimps can be used instead of spinach. Chicken stock added to this makes it much nicer.

SATIRA'S CORN PIE.

Belvidere Plantation.

6 ears corn
salt to taste
pinch soda

3 eggs
1 tablespoon butter
dessert spoon flour

Grate corn, add eggs which have been well beaten up, then butter salt, soda, flour and enough milk to make really soft. Bake in moderate oven.

POTATO CROQUETTES.

Belvidere Plantation.

Boil a dozen nice potatoes until soft. Mash with milk, butter and seasoning, also a little chopped parsley. Add a soupcon of onion. Let cool for an hour or two, then shape and roll in grated bread crumbs, drop in the yolk of an egg, then back into the bread crumbs. Fry in hot lard and place in pan with brown ~~paper~~ paper at bottom. Keep warm in not too hot an oven.

SCALLOPED TOMATOES.

Peel full ripe tomatoes, slice in thin slices and put a layer in bottom of a dish, season with salt and pepper, cover with bread crumbs and small pieces of butter. Add more layers of the same until dish is full. Let the top layer be bread crumbs and bake a nice brown. If the tomatoes are very acid add a little sugar.

OKRA A LA FAULIE.

With 2 tablespoons of lard, fry in a pot, 3 slices of ham, 3 sliced onions, until onions are brown. Add 1 quart of young okra, 12 ripe tomatoes from which extract the juice and seeds. Add now the juice and a tumbler of water, simmer over a slow fire for 3 hours. Thicken with flour and season with salt and pepper, adding a little water from time to time to prevent burning. If bacon is used instead of lard, 1 spoonful lard is sufficient.

MACARONI AND TOMATO.

Boil the macaroni until soft, strain. Stew the tomatoes with butter and 1 or 2 beaten biscuits until as thick as a fricassee sauce. Then mix with macaroni, salt and pepper to taste and bake for about one half hour.

ADDITIONAL RECIPES.



Dean Hall



Cooper River

B R E A D S.

WHEAT PUFFS.

Poplar Hill Plantation.

1 pint plain flour	1 egg
1 teaspoon salt	1 pint milk

Mix flour, egg and salt. Add milk gradually. Beat until very light. Bake in muffin rings in hot oven.

"BOPS".

1 pint milk	3 eggs
4 tablespoons flour	1 teaspoon salt
1 tablespoon butter	

Mix flour, eggs, salt and butter. Add milk gradually and beat well. Bake very thin in tin plates and butter while hot.

OWENDAW CORN BREAD

Bosis Plantation.

2 cups hot hominy	1 large spoonful lard
4 eggs	1 pint milk

Mix hominy and lard. Beat eggs lightly, add milk, then add this to first mixture.

BISCUITS.

1 pint flour	1 heaping tablespoon lard
1 gill milk	1 heaping teaspoon baking pdw.

Rub lard, salt and baking powder into the flour. Roll out on a biscuit board about $\frac{1}{2}$ inch thick, cut with biscuit cutter and bake in hot oven.

QUICK SALLY LUNN.

Belvidere Plantation.

1 large tablespoon butter	1 quart flour
2 teaspoons sugar	1 cup milk
4 eggs	2 teaspoons baking pdw.
1 teaspoon salt	

Rub yolks and sugar together till very light. Add milk. Sift in flour to which has been added baking powder and salt, and lastly the stiffly beaten whites of the eggs. Bake in moderate oven.

SALLY LUNN for Tea.

Middleburg Plantation.

1 pint flour	1 large tablespoon butter
3 spoonsful sugar	1 teacup milk
2 eggs	1 teaspoon yeast powder*

Rub yolks, sugar and butter together. Add milk, sift in flour, powder and salt. Bake quickly.

* YEAST POWDER

$\frac{1}{2}$ lb. cream of tartar	$\frac{1}{4}$ lb. soda
$\frac{1}{4}$ lb. flour.	

All well sifted together.

RICE SCONES.

Belvidere Plantation.

$\frac{1}{2}$ pint flour	1 cup milk
1 cup boiled rice	1 tablespoon butter
1 full tablespoon baking powder	
1 teaspoon salt	

Add salt and powder to flour and sift. Rub in butter and gradually mix with milk. This must be soft enough to drop with spoon. Dip spoon into boiling water and drop dough into a greased pan. Bake in quick oven.

BUTTER ROLLS.

1 yeast cake	3 eggs
3/4 tumblers milk	1 gill sugar
& milk	2 large spoonsful lard

Mix all these at night. Knead well in the morning and set to rise. When well risen, roll out about an inch thick, spread the whole with butter, double over, cut out with a biscuit cutter and place in pans to rise for baking.

RICE PUFFS.

1 pt. rice flour	1 pt. boiling water
4 eggs	Salt

Stir flour, salt and water together, add eggs. Put lard in pot, when it boils drop in a spoonful of the batter.

EGG ROLLS.

1 quart flour	1/2 teaspoon salt
1 large tblsp. butter	1 1/2 cups milk
1 egg	2 tsps. baking powder

Add salt and baking powder to flour and sift. Rub in butter. Beat egg light, add to it the milk and add this gradually to the flour. The dough must be soft but not too wet. Turn it out and roll into 1/2 inch thickness. Vut into a circle. Make an indentation down the center with knife, turn over and bake in a greased pan. These are also nice with a little jam put on before turning.

POTATO CAKES.

Take 6 potatoes, peel and boil. Mash them soft with a little salt, add 1/2 pint of hot milk and 1/4 lb. butter dissolved in it. When cool, add about a teacup of home made yeast and flour enough for a soft dough. Set to rise. When light, cut into small cakes and let rise again. When ready, bake in hot oven.

WAFFLES.

Belvidere Plantation.

2 cups flour	1 teaspoon sugar
2 tsp. baking powder	1 egg
1 small tsp. salt	1 large tblsp. lard
Milk enough to make creamy batter, thin enough to pour from pitcher!	

Rub sugar, lard and eggs together till light. Add flour with salt and baking powder sifted in and as much milk as necessary.

BROWN BREAD.

$\frac{1}{2}$ lb. lard	1 Fleischman's yeast cake
$1\frac{1}{2}$ gills syrup	$1\frac{1}{2}$ pints warm water (in cold weather)
$\frac{1}{2}$ pint sugar	

Rub lard, sugar and syrup to a cream, add yeast dissolved in a little water. Put in water, then flour enough to make a stiff kneaded dough. Let rise overnight, in the morning make into loaves, put in pans and when well risen, bake in moderate oven. Half white and half brown flour is used.

SHORT BREAD.

Bosis Plantation.

1 lb. flour	$\frac{1}{2}$ lb. butter
$\frac{3}{4}$ lb. sugar	

Knead together with hands until free from lumps, and press evenly on a biscuit tin to be baked.

SWEET WAFFLES.

Pond Bluff Plantation

6 eggs	1 pint milk
$\frac{1}{4}$ lb. butter	$\frac{1}{2}$ lb. white sugar
$1\frac{1}{2}$ lb. flour	1 teaspoon cinnamon

Warm milk, cut up butter in it, beat eggs well and pour in the milk, sprinkle in half the flour gradually, stir in the sugar and spice by degrees, then add gradually the rest of flour till it becomes thick. When the waffles are done, spread them separately on a towel. When plate is full, butter them and sprinkle cinnamon over them.

PUFF PASTE.

1 $\frac{1}{4}$ lb. flour

1 lb. butter

Divide flour into two portions, three-fourths pounds in one part and one-half pound in other. Divide butter in three parts, rub one part with the three-fourths pound of flour and one half pint water. Roll this out twice, each time spreading one part butter and sprinkling over with flour.

CRUMPETS.

$\frac{1}{2}$ pt. rice flour

$\frac{1}{2}$ pt. wheat flour

1 egg

1 sweet potato (boiled soft

1 tsp. sugar

* 1 gill yeast & mashed)

Salt & as much milk as will make a batter

Mix the two flours, rub egg into potato and sugar, add milk and flour alternately until soft enough to drop on griddle iron.

* Equal to $\frac{1}{2}$ Fleischman's yeast cake.

RICE GRIDDLES.

*1 gill yeast

1 gill wheat flour

1 pt. rice flour

Sufficient water to make a batter. Set to rise and add a little soda before cooking.

* 1 gill yeast is equivalent to $\frac{1}{2}$ Fleischman's yeast cake or 1 teaspoon baking powder.

AUNT KITTY'S APPOQUIDOMICKS

White Hall Plantation.

Rub a large spoonful butter into a quart of flour, add 3 eggs and as much milk as will make it the consistency of pastry. Roll them out as thin as possible. Bake on a hot grid iron and drop into melted butter. Serve hot.

OWENDAW CORN BREAD.

Mt. Pleasant Plantation.

2 teacups hot hominy 1 large spoonful butter
4 eggs 1 pt. milk
 $\frac{1}{2}$ pt. corn meal

While hominy is hot, stir in butter. Beat eggs very light and add, then gradually stir in milk and lastly add corn meal. Bake in deep pan with a good deal of heat at bottom of oven so as to allow it to rise.

PLATE BREAD.

6 eggs, beaten lightly 1 pt. milk
6 spoonful flour 1 large spoonful butter

Mix as recipe for Cup Pudding. Divide in six parts. Spread on tin plates and bake in quick oven. Serve hot. Butter each bread and place one on top of other.

LOAF RICE BREAD.

(Mrs. Horlbeck).

A large spoonful hominy rubbed up with a spoonful butter, 2 eggs, 1 spoonful sugar, *4 spoonful yeast, 2 of wheat flour, well beaten together and thickened with rice flour. When risen, stir in a little soda and put in a pan to bake in hot oven.

* Equal to $\frac{1}{4}$ Fleischman's yeast cake.

SALLY LUNN.

White Hall Plantation.

1 quart milk warmed with $\frac{1}{2}$ lb. butter. Beat 3 eggs separately, add flour enough to make as stiff as pound cake. Beat light and add *1 teacup of yeast and 1 spoonful of sugar. Set to rise and bake in a deep pan in quick oven.

* Equal to $\frac{1}{2}$ Fleischman's yeast cake.

RUSK.

Ophir Plantation.

At 2 P.M. make a leaven with $\frac{1}{2}$ yeast cake dissolved in a gill of water, mixed with enough ~~water~~ flour to beat easily with a spoon. Beat into the leaven a light spoonful of lard and butter evenly divided, 2 eggs, $\frac{1}{2}$ pint sugar and 1 gill of sweet milk. Knead in flour enough to make a stiff dough. In the morning, knead again. Make into rolls, set to rise in a warm place (in winter). When risen, bake in a hot oven.

PUFFS.

Belvidere Plantation.

Beat 2 eggs very light. Add to them 1 pint sweet milk, a small lump of butter and stir in 1 pint flour. Have iron patty pans hot and bake in hot oven.

CORN MUFFINS.

St. Julien's Plantation.

1 pt. corn flour	3 eggs
$\frac{1}{2}$ pt. milk	1 tsp. yeast powder
A little salt	

Mix well and bake quickly.

A NICE YEAST MUFFIN.

Put $\frac{1}{2}$ yeast cake to soak in $1\frac{1}{2}$ gills cold water long enough to dissolve. At dinner time mix this into a stiff leaven and set to rise in a warm place until after tea. Then add $\frac{1}{2}$ pint of tepid water or milk, 1 egg, 1 spoonful lard, 1 tablespoon sugar, 1 pint and 3 gills of flour. Beat all these well and set to rise. In the morning dissolve $\frac{1}{2}$ teaspoonful soda in a little water and beat in. Put into a pan and when risen bake in a hot oven. This muffin is rather nicer split, toasted and buttered than when fresh.

ALEXANDER CAKES.

Famous at Alexander's Tavern on French Broad River.

1 pt. meal	Salt	1 pt. flour
		$\frac{1}{2}$ yeast cake

Soak yeast cake in water, enough to make a batter with other ingredients. Set to rise and bake on a griddle.

ALEXANDER BATTERS.

$\frac{3}{4}$ pt. buttermilk	1 qt. flour
2 eggs	1 good teasp. soda

Beat buttermilk into flour, then beat in eggs. Moistened soda in a little water and add lastly.

CUP PUDDING.

Springfield Plantation.

6 eggs	$1\frac{1}{2}$ pints milk
6 spoonful flour	pinch salt

Beat eggs separately. Rub flour to paste with part of milk. Beat in yolks. Beat whites lightly and add. Beat in gradually rest of milk. Bake in deep pan and serve with butter and sugar sauce, flavored to taste.

BOP BREAD.

Pooshee Plantation.

2 eggs	2 heaping tsps. lard or butter
4 tsps. flour	3 gills milk
1 saltspoon salt	

Rub lard or butter and flour together. Add half the milk, then the eggs, then remainder of milk. Beat thoroughly with an egg whip. Bake in tin plates in moderate oven.

RICE BREAD.

Sarazin's Plantation.

$\frac{1}{2}$ pt. rice(cooked)	1 large tblsp. butter
$\frac{1}{2}$ pt. milk	2 eggs
1 tsp. salt	flour as needed

Boil rice soft, stir in butter while hot. When mixture is cold add milk, eggs, salt and as much flour sifted as will make a thick batter. Bake in hot oven.

BUCKWHEATS.

Gippy Plantation.

Mix a gruel with a spoonful of hominy and milk. Add to that 1 pint flour, $\frac{1}{4}$ yeast cake well soaked, a teaspoonful sugar, little salt and set to rise. In the morning dissolve a little soda in water and mix in just before baking.

HOMINY BREAD

$\frac{1}{2}$ pt. hot hominy	3 gills flour
1 egg	1 large spoonful lard
$\frac{1}{2}$ pt. milk	

Rub lard and egg into hot hominy. Add milk and sift in flour. Rub up until very light and bake in patty pans.

WAFFLES.

1 pt. hominy rubbed up until light	
1 pt. flour	$\frac{1}{2}$ pt. buttermilk
Soda(according to acidity of milk) about $\frac{1}{2}$ teasp.	

Mix all ingredients and beat well.

PAIN GATEAU.

White Hall Plantation.

1 qt. rice flour	1 pint milk
1 tblsp. butter	* $\frac{1}{2}$ pint yeast
2 eggs	salt to taste

Rub butter and eggs together, add milk, sift in flour with salt added and baking powder if used instead of yeast.

* 1 cup yeast is equivalent to 1 Fleischman's yeast cake or 2 teaspoons baking powder.

(The amount of yeast compared to the old time yeast is 1 cup liquid or 2 old fashion dry yeast cakes equals 1 cake of Magic or 1 cake of Fleischman's compressed yeast. This information is from "Mother Walker" of Home Demonstration notoriety).

"BOPS"

White Hall Plantation.

6 eggs	1 pint milk
1 pint flour	1 tblsp. butter
A little salt	

Beat the yolks, butter and flour until smooth. Froth the whites and add them, then the milk gradually.

"BUNS"

White Hall Plantation.

$\frac{1}{2}$ pt. flour	1 egg
$\frac{1}{2}$ pt. milk & water	1 tsp. butter
Salt	

Mix butter into dry flour. Whip egg light, add to milk and water and add this gradually to flour and beat all with egg whip until very light. Bake in hot pans in hot oven.

TWISTED BISCUITS.

1 qt. flour	1 heaping tblsp. lard
1 tsp. baking powder	salt
$\frac{1}{2}$ tsp. soda	$\frac{1}{2}$ pt. buttermilk or clabber

Dissolve soda in a few drops of water and pour into buttermilk. Mix the lard, baking powder and salt into the flour. Pour in the buttermilk and soda.

Take a piece of dough large enough for a biscuit, roll it in your hands (floured) until it is the size of a finger then twist into a figure 8. Bake in quick oven.

ADDITIONAL RECIPES.



Big Boiler
Rutaw Springs Battleground

CRACKERS.

White Hall Plantation.

1 qt. flour 1 tblsp. butter
Enough milk to make dough

Rub butter into half the flour with milk. Beat this well until the remaining portion of flour is used. Roll out thin and cut into biscuits and bake.

FLANNEL CAKES.

Somerset Plantation.

2 eggs * 1 teacup yeast
1 cup milk 1 cup warm water
4 cups flour

Beat all ingredients into flour and set to rise. Bake on griddle.

*Equivalent to $\frac{1}{2}$ Fleischman's yeast cake.

SHORT BREAD.

Bosis Plantation.

1 lb. flour $\frac{3}{4}$ lb. sugar
 $\frac{1}{2}$ lb. butter

Knead together with hands until free of lumps. Press evenly on a biscuit tin to be baked.

NUT BREAD.

Bosis Plantation.

$1\frac{1}{2}$ cups milk 4 cups flour
 $\frac{1}{2}$ cup sugar 3 tsp. baking powder
1 egg 1 cup nut meats
1 teasp. salt

Cream egg with sugar, add milk, mix in other ingredients. Put in buttered pans to rise $\frac{1}{2}$ hour, then bake in moderate oven 1 hr.

BOILED BLACKBERRY PUDDING.

Pooshee Plantation.

1 pt. flour	1 pt. milk
1 tblsp. butter	2 qts. berries
$\frac{1}{2}$ teasp. yeast powder	a little salt

Make a batter of flour, butter, yeast powder and milk. Stir in fruit. Flour towel, tie up tight and boil two hours. Serve with butter sauce.

PLUM PUDDING.

Eutaw Plantation.

1 lb. raisins	1 lb. currants
1 lb. citron	$\frac{1}{4}$ lb. beef suet
$\frac{1}{2}$ lb. flour	12 eggs
2 nutmegs	$\frac{1}{2}$ teasp. cinnamon
1 saltspoon salt	$\frac{1}{2}$ tumbler brandy or whiskey

Soak fruit in brandy over night. Flour fruit in the morning and add flavorings. Rub suet and eggs one at a time until creamy, mix with fruit. Tie in cloth and boil six hours.

LEMON PUDDING.

Eutaw Plantation.

$\frac{1}{2}$ lb. bread crumbs	1 cup sugar
1 pint milk	Yolks of 2 eggs
grated rind of 1 lemon - juice of half lemon	

Beat yolks until light, add sugar and bread crumbs which have been soaked in milk, then juice and rind of lemon. Bake until thick. Beat whites stiff, add sugar and flavor with lemon, then put meringue on top. Put in oven and brown.

APPLE DUMPLING.

Belvidere Plantation.

2 tblsp. butter	$\frac{1}{2}$ tsp. salt
6 eggs	2 heaping tsp. baking powder
1 qt. milk	2 doz. apples
1 qt. flour	(just enough to make thin batter)

Stir eggs and butter together, add milk and salt. Sift into this the flour and baking powder, add apples finely cut up. Tie up in cloth and put in pot. Boil for 3 or 4 hours. Serve with hard sauce.

LEMON PIE.

3 lemons	4 eggs
2 cups sugar	2 tblsps. cornstarch
butter size of an egg	

Squeeze lemons and grate rinds. Add sugar. Dissolve cornstarch in a little cold water and put this into a pint of boiling water ready on the stove in a double boiler. Cook for a few minutes until cornstarch is clear, then add butter, lemon and sugar. Stir until well mixed and allow to cook for 5 minutes. Cool. Beat up yolks and add to this cool mixture - this is to prevent eggs from curdling. Line two shallow pans or 1 deep pan with a good pie crust recipe and pour in mixture. Bake in oven 15 or 20 minutes. Beat whites stiff for meringue.

POTATO TARTS.

$\frac{3}{4}$ lb. butter	8 eggs
1 lb. sugar	1 lb. boiled and mashed sweet potatoes

Rub potato, sugar and butter, then add eggs. Flavor to taste. Bake in puff paste, in large or small pans.

CHARLOTTE RUSSE.

1 pint cream 1 pint rich custard
1 oz. ising glass (gelatin)

Sweeten and flavor to taste. Whip up cream and add to the custard when cool. Pour in melted gelatin.

FLOATING ISLAND WHIPS.

Belvidere Plantation.

Three whites of eggs beaten up with three spoonsful of jelly. Sweeten a large cup of cream, whip up and add to the whites. Put in tall crystal glasses.

WINE JELLY.

Belvidere Plantation.

To a box of gelatin add 1 cup of cold water, the juice of three lemons and rind of one. Let stand one hour, then add $2\frac{1}{2}$ pints boiling water, $1\frac{3}{4}$ pints of white sugar. Stir until dissolved, then strain through a thin cloth and add a large cup of wine and 5 tablespoonsful of brandy.

WINE BLANC MANGE.

Dissolve $\frac{1}{4}$ box of gelatin in a small teacup of wine. Set it near the fire where it will heat, but not cook. When dissolved add a teaspoon vanilla and 1 teacup of sugar. Whip a pint of cream stiff, then add the wine and sugar. Mix well and set in a cool place to harden.

LEMON SHERBERT.

Put two quarts of boiling water to the peelings of 4 lemons and add 1 lb. sugar. When cold add the juice of the lemons and freeze.

CHARLOTTE RUSSE.

1 gill CUSTARD? QUITE RICH
 $\frac{1}{2}$ pkg. gelatin, dissolved in a little water
1 gill of cream, sweetened and flavored

Whip cream to a froth, beat in custard and gelatin and put in dish to cool. Put on ice in hot weather.

CHARLOTTE RUSSE.

Moss Grove Plantation.

1 qt. heavy cream $\frac{1}{2}$ pkg. gelatin
1 gill sugar 8 egg whites
Wine or vanilla to taste

Cover gelatin with $\frac{1}{2}$ pint of milk. Set in water and boil until melted. Whip cream until stiff, do the same with the egg whites. Cool gelatin to temperature that will not melt cream nor harden it into lumps and pour over cream and sugar. Lastly fold in the whites and add flavoring. Pour into moulds.

COFFEE SOUFFLE.

$\frac{1}{2}$ cup milk 1 saltspoon salt
3 eggs 1 tblsp. granulated gelatin
 $\frac{2}{3}$ cup sugar $\frac{1}{2}$ teaspoon vanilla
1 cup coffee made quite strong

Mix coffee, milk and one half sugar, add gelatin (which has been melted in a little milk). Heat in sauce pan. Beat egg yolks slightly, add salt and rest of sugar. Pour the coffee and gelatin mixture over the eggs. Return to saucepan and cook until it becomes thick. Return to stove, add the whites of eggs beaten stiff, then vanilla. Put into a wet mould, chill and serve with cream.

CZARINA CREAM.

Numertia Plantation.

Whisk $1\frac{1}{2}$ pints of cream to a strong froth. Add 14 ounces fine sugar (powdered), a wine glass of Maraschino. $\frac{1}{2}$ glass of Kummell, 16 drops of concentrated essence of vanilla and $1\frac{1}{2}$ ounces Ising glass dissolved in boiling rosewater. Have ready a glass of spinach juice, color the cream therewith. Beat the mixture thoroughly and drop into it some shredded Pistachios and almonds. Pour into a mould and place into a pail of crushed ice and salt to freeze. Serve with iced Champaigne sauce and vanilla Gaufres.

ST. JULIEN CREAM

1 qt. milk	4 tblsp. sugar
1 tblsp. butter	1 tblsp. cornstarch
4 eggs	

Rub sugar, yolks of 4 eggs and cornstarch together. Add to this the milk and butter heated hot but not boiling. Cook until thick, stir awhile and put into a dish. Beat the whites of the eggs to a stiff foam, add 2 tablespoons sugar and a little acid jelly or lemon juice. Put whites on top of firm part. This is eaten cold.

ITALIAN CREAM.

1 pint cream	1 gill powdered sugar
1 pint milk	$\frac{1}{2}$ tsp. vanilla or almond ex.
8 eggs	

Take a pint of cream and one pint of milk, yolks of 8 eggs and a little powdered sugar. Make a custard of the milk and eggs, flavor according to taste. Whip the cream until very stiff. Place in a bowl of ice. When all is cold, mix the custard with the cream and pour into a mould.

SPANISH CREAM.

6 eggs	1 qt & $\frac{1}{2}$ pt. milk
1 gill sugar	$\frac{1}{2}$ box gelatin (a little more in hot weather)

Put the $\frac{1}{2}$ pint of milk on the gelatin and let it stand an hour. Then pour on the rest of the milk boiling hot. Add the yolks of eggs and sugar well beaten and let it come to a boil. Flavor to taste and pour into wet moulds. This will make two quarts. Serve cold with cream.

COFFEE CREAM

Mulberry Plantation.

1 qt. sweet cream	$\frac{1}{2}$ lb. white sugar
$\frac{1}{2}$ box gelatin	1 pt. strong coffee

Put cream to boil then add gelatin, sugar and coffee. Boil well and stir until cool. Put into cups or on ice, or cool place to harden.

RICHMOND MAID OF HONOR.

Belvidere Plantation.

1 cup sour milk	3 eggs
1 cup sweet milk	1 tsp. vanilla
$\frac{1}{2}$ cup sugar	2 tblsp. powdered sugar
pinch of salt	

Boil sweet and sour milk together in a double boiler, strain dry, then add the yolks of the eggs, sugar and vanilla and beat until very smooth. Put in patty pans lined with puff paste and bake for 20 minutes in a quick oven. Beat the whites to a stiff froth, add the powdered sugar and use as meringue, browning slightly.

(It is said the original recipe was furnished by a maid of honor of Queen Elizabeth at her palace at Richmond, England).

PLUM PUDDING.

Somerset Plantation.

Mix together thoroughly 1 lb. cleaned currants, $1\frac{1}{2}$ lbs. seeded and chopped raisins, $\frac{1}{2}$ lb. thinly sliced citron and 1 gill flour. Pour 1 quart boiling milk over 1 lb. bread broken in small pieces, cover tightly.

Cream together 1 lb. butter, 1 lb. sugar, 1 teaspoon nutmeg and 1 teaspoon cinnamon. Add 9 eggs well beaten. Then add bread and milk and 1 wine glass brandy, whiskey or sherry, or 2 teaspoons vanilla extract. Lastly add fruit and beat well. Fill 1 lb. cans three-fourths full of mixture and cover. Steam 3 hours. Or tie in greased and floured pudding cloth and boil in large saucepan 4 hours.

It may be eaten at once, or will keep for weeks, reheating as desired for use. Serve with hard sauce.

BREAD PUDDING.

A small slice of bread soaked in 1 quart of boiling milk. When cold beat up with 1 spoonful butter, 4 eggs, sugar to taste, nutmeg or cinnamon. Bake in moderate oven.

POTATO PUDDING.

Woodboo Plantation.

1 lb. sugar	1 lb. boiled sweet potatoes
8 eggs	$\frac{3}{4}$ lb. butter
Nutmeg and rose water	

Mash potatoes, add butter, yolks and sugar. Beat whites and add, then lastly nutmeg and rose water.

Old Time RICE PUDDING.

To 1 quart of milk add 4 spoonsful sugar, 4 spoonsful unwashed rice, 2 spoonsful butter and 4 eggs, with a few pieces of stick cinnamon added. Bake in moderate oven until rice is soft.

DESSERTS.

SWEET POTATO PONE.

Walworth Plantation.

1 qt. grated potato	10 oz. sugar
$\frac{1}{2}$ pt. molasses	10 oz. butter
3 eggs	

Cream butter and sugar, add eggs. Add grated potato gradually with molasses.

SWEET POTATO PUDDING.

Boil one pound of sweet potatoes very tender. Rub them while hot through a colander, add six eggs well beaten, $\frac{3}{4}$ lb. powdered sugar, 1 lb. butter, some grated lemon peel, nutmeg, almond flavoring, lemon juice and a glass of brandy. Bake in puff paste in a deep pie pan.

POTATO PONE.

White Hall Plantation.

1 qt. grated potatoes	4 eggs tablespoons ginger
$\frac{1}{2}$ lb. sugar	$\frac{1}{2}$ lb. butter
$\frac{1}{2}$ lb. molasses	1 tsp. grated orange peel

Mix and put into shallow pans. Bake in moderate oven.

SWEET POTATO PUDDING.

1 lb. boiled sweet potato	4 eggs
1 lb. sugar	$\frac{1}{2}$ cup milk
1 wineglass wine (1 gill)	1 tsp. grated nutmeg

Smoothly mash potatoes. Rub sugar and butter together, then add 2 egg whites and 4 egg yolks. Add milk and wine. Bake in pudding pan in moderate oven. Make meringue with 2 remaining whites beaten up with 4 tablespoons sugar. Put on meringue while pudding is hot and put back in oven for few minutes to brown. If wine is not available season with juice of 1 lemon.



An old pecan tree —
Mount Pleasant Plantation

COCOANUT PUDDING.

Woodboo Plantation.

1	grated cocoanut	$\frac{3}{4}$ lb.	butter
$\frac{1}{2}$	lb. sugar	4	eggs
		1	glass rose water

Rub eggs, butter and sugar together. Add cocoanut mixture. Cocoanut to be well rubbed up, then with knife chop in well four slices of bread soaked in hot milk. A spoon is apt to make it doughy. To be baked in a dish without a crust.

CUSTARD SOUFFLE.

1 cup milk	2 scant tblsp. butter
4 eggs	2 tblsp. sugar
2 tblsp. flour	

Let the milk boil, beat flour and butter together and add gradually to boiling milk. Cook eight minutes, stirring constantly. Beat sugar and yolks together, add to cooked mixture and set to cool. When cool, beat whites to stiff froth and add them. Put in a buttered dish twenty minutes in a moderate oven. Serve immediately with butter sauce.

CHOCOLATE CREAM.

1 quart milk	Yolks of 3 eggs
2 oz. chocolate	1 large spoonful cornstarch
1 small spoonful butter	1 tablespoon sugar

Boil milk and butter, mix chocolate and eggs, sugar and cornstarch together and pour into the milk and stir until it thickens. Take off the fire and beat until cool. Beat whites and add just before serving.

BAKED BATTER PUDDING.

Woodboo Plantation.

8 eggs 1 pt. flour
1 quart milk

Beat eggs light, add flour and milk, pour in pan and grate nutmeg over it. Bake quickly and serve hot with butter sauce.

CUSTARD PUDDING.

1 qt. milk 6 eggs
6 spoonsful flour 1 gill sugar

Rub sugar, eggs and flour together. Add milk and beat until light. Bake in a pan set in another pan of hot water.

BAKED APPLE PUDDING.

Pare and grate 4 large apples. Boil them tender with the rind of 1 lemon in so little water that there will be none remaining. Beat fine and add some bread crumbs, 4 ounces butter, the whites of three and yolks of five eggs, juice of lemon and sugar to taste. Bake with or without pie crust.

APPLE DUMPLING.

Ophir Plantation.

One pint mashed Irish potatoes rubbed up with $1\frac{1}{2}$ pints of flour, 1 spoonful butter and little salt. If too stiff add a little water. Scald and flour a towel and roll out paste on it. Put in apples, having previously cut them up fine and seasoned with sugar, cinnamon, cloves, mace, nutmeg and a large spoonful of butter. If apples are not acid add the juice of a lemon. Serve with butter sauce.

APPLE PUDDING.

Peel and core 8 apples. Grate a quantity of bread crumbs. Place the apples in a baking dish and fill the cores with either jelly or brown sugar. Fill in around and over the apples with bread crumbs interspersed with pieces of butter. Sprinkle brown sugar, cinnamon and a very little wine over the top. Bake and serve with wine sauce.

TRIFLE.

Fill the bottom of a large dish with cake broken into small pieces and moisten with a little wine. Put 1 quart of cream into a deep bowl and sweeten to taste with very fine sugar. Beat the whites of 2 eggs very stiff in another vessel and add to the cream. Then churn to a stiff froth which as it rises, skim off and put on cake. It must be beaten in a cool place.

Poor Man RICE PUDDING.

3 pts. milk	3 spoonsful unwashed rice
4 spoonsful sugar	few pieces stick cinnamon

Bake in moderate oven until milk is like a custard. A pinch of salt may be added.

MOLASSES CUSTARD.

4 eggs	$\frac{1}{2}$ teaspoon sugar
2 cups syrup	$\frac{1}{2}$ cup buttermilk
2 tblsp. butter	2 tblsp. flour or cornstarch
nutmeg	

Cream butter and sugar, add eggs, syrup and milk in which flour or cornstarch has been dissolved. Flavor with nutmeg.

SYRUP PIE.

1 cup syrup	1 tblsp. butter
2 eggs	1 tblsp. sugar
nutmeg	

Cream butter and sugar, add eggs well beaten and syrup. Put in pie pan lined with crust.

LEMON PUDDING.

1 cup sugar	2 tblsp. cornstarch
4 eggs	1 pint milk
1 tblsp. butter	2 lemons, juice of both and rind of one

Boil milk, stir in cornstarch while hot, add butter and put to cool. Beat yolks and sugar, add lemon juice and rind and stir gradually in milk and cornstarch. When the batter is cold, stir to smooth paste, put in a buttered dish and serve cold.

CHARLOTTE OF APPLES.

Numertia Plantation.

Cut some thin slices of bread, dip them in melted butter. Line a well buttered dish or pan, bottom and sides, with the bread. Cut some apples into a saucepan with a clove. Cover to keep in the steam, then stew gently until they become quite soft. Add sugar to taste, 1 oz. citron, candied lemon peel and orange peel. Let all these ingredients stew one hour. Cover top of pan with one slice of bread well buttered and bake one hour.

N.B. Instead of the slice of bread, after the hour of baking a meringue may be put on the top.



Belvidere House from the Garden

MISCELLANEOUS.

VERMICELLI.

Beat two or three fresh eggs till light. Make them into a stiff paste with flour and a little salt. Knead well and roll out very thin, then cut in narrow strips and dry quickly on tin sheets.

JULIEN SOUP.

Take a shin of beef and boil all day in 5 or 6 quarts of water. Then strain through a colander and put away for next day. The next day boil a half cup of barley, a grated carrot, tomatoes, okra, celery, an onion, a few sliced potatoes, in some water for two or three hours. Scrape fat from beef stock, warm thoroughly, add vegetables and boil all together for a short time before serving.

OMELET.

To 9 eggs beaten well, add a little salt and pepper, $\frac{1}{2}$ teacup milk, or cream and milk, a little parsley chopped fine. Melt some butter in a pan, pour in the mixture, keep stirring from the sides and bottom till sufficiently done, let stand a second or so to brown and turn out.

MRS. RICHBOURGH'S FRITTERS.

Scald one pint of flour to a thick paste. Beat light with 3 eggs and a little salt. Drop into boiling lard. Serve with butter sauce.

CALVE'S FOOT JELLY.

To every quart of jelly add 1 pint of wine and a little cinnamon, lemon juice and sugar to taste. Add 3 eggs and shells to every quart of jelly. Boil until clear.

STRAWBERRY ACID.

Cover 12 lbs. of fruit with 2 quarts of water. Add 5 oz. of tartaric acid and let it stand 48 hours. Strain through a flannel bag without bruising.

To each pint of juice add 1 heavy pound of sugar, stir until dissolved then leave for 24 hours. Bottle and leave uncorked for 10 days, tie muslin over the top.

RATAFIA (Very good)

To 1 gallon of whiskey put 400 peach kernels, 1 pint orange flower water or orange peel cut fine, $2\frac{1}{2}$ pints of sugar and 1 pint rose water. Improves with age.

BRANDY PEACHES.

White Hall Plantation.

Pick out the fairest peaches. Peel very thin and throw into cold water. $1\frac{1}{2}$ pints of water to 3 pounds of sugar will boil 8 pounds of peaches. When cold put into jars and fill the jars with whiskey or brandy.

SHRUB

Take the rind of half a lemon and half an orange pared, quite thin, put in a pint of rum and let it remain three hours when it should be removed. Add to the rum a small wine glass of strained lemon juice and the same of orange juice, 1 ounce of lumps sugar dissolved in a pint and a half of water. Mix all together and bottle.

BLACKBERRY VINEGAR.

Cover 4 quarts berries with vinegar and let stand 24 hours. Then scald and strain. Allow 1 lb. of sugar to each pint of juice, boil 20 minutes and bottle.

PINEAPPLE CHAMPAIGNE.

To the rind of 1 pineapple add 2 quarts of clear water. Tie a piece of thin cloth over the bowl and leave it to ferment, which it will in a day. As the fermentation subsides, strain and sweeten to taste. Bottle in strong bottles and tie down the corks. Lay bottles on their sides.

STOUGHTON BITTERS - 1858.

6 oz. orange peel $\frac{1}{2}$ oz. snake root
4 oz. gentian root 4 oz. red sanders

Put in a fallow of best brandy. Cut peel and gentian very small but add the snake root and red sanders as they are. 2 ounces of cinnamon added is an improvement.

BLACKBERRY VINEGAR.

Cover 2 quarts of berries with cider vinegar and let stand for 24 hours. Skim and strain. Allow 1 lb. of sugar to each pint of juice. Boil 20 minutes and bottle.

FRUIT PUNCH.

1 can pineapple $\frac{1}{2}$ doz. oranges
1 doz. lemons 4 cups sugar
2 qts. water

Boil sugar in water for 10 minutes. Cool and add it to 1 gal. of cold water. Grate pineapple, press the juice from the lemons and oranges and strain through a coarse cloth. Add all together and serve with cracked ice.

CHERRY BOUNCE.

Make same as Plum Cordial, using black cherries instead of plums.

B E V E R A G E S.

RAISIN WINE.

2 lbs. seeded raisins 1 Fleischman's yeast cake
2 lbs. brown sugar 1 gallon warm water

Let it stand about 30 days in a stone crock. Strain off and bottle.

BLACKBERRY WINE.

Wash berries carefully until free of sand and mash with hands until all berries are crushed. Stand over night in a wooden or agate vessell and in the morning strain through a strong coarse white cloth. To every gallon of juice add 1 pint of water and to this mixture add $3\frac{1}{2}$ lbs. of sugar to every gallon. Put into jugs uncorked and keep filling up every morning till boiling ceases, then siphon off and bottle.

PLUM CORDIAL.

Northampton Plantation.

Fill a jug with August hog plums. Pour over them pure alcohol until jug can hold no more (cured corn is a fair substitute). Allow to stand for 2 or 3 months. Pour off carefully and strain through a coarse cloth. Sweeten to taste with a syrup of sugar and water. Be careful that children do not get the plums as they are very intoxicating.

PLUM BRANDY.

Belvidere Plantation.

$10\frac{1}{2}$ lbs. plums 2 lbs. sugar
2 gals. brandy

Cover plums with sugar and brandy. Let stand 2 or 3 months. Pour off, strain and bottle.

QUICK CANDY.

2 cups sugar	1 tablespoon butter
$\frac{1}{4}$ lb. chocolate	milk enough to dampen sugar

When sugar melts, drop the chocolate in whole and when that melts, boil a few minutes, then put in butter. Beat well and pour on buttered dish.

BENE' CANDY.

4 tumblers sugar	1 tumbler vinegar
1 tumbler water	2 tumblers bene'

Stir all together and when boiled sufficiently, pour out thin on greased tin pans.

GROUNDNUT MACAROONS.

The Ferry Plantation.

1 pt. parched and ground groundnuts
1 pt. sugar
whites of 3 eggs beaten stiff

Add alternately to the beaten egg whites, the sugar and groundnuts. Either drop in spoonful or spread on a tin and bake till a pretty brown. Cut while hot.

C A N D Y.

CHOCOLATE CARAMELS.

$\frac{1}{4}$ lb. chocolate $\frac{1}{4}$ cup butter
2 cups sugar $\frac{1}{2}$ cup milk

Break chocolate into milk, when dissolved boil for about $\frac{1}{2}$ hour, stirring for awhile, until it can form a soft ball in water, add 1 teaspoonful flavoring. Pour in buttered dish and cut into squares when cool. This will make about 1 lb.

SEA FOAM.

3 cups brown sugar 1 egg white
1 cup chopped nuts 1 tsp. vanilla

Dampen sugar with water and boil until it ropes. Pour this on the beaten white. Flavor with vanilla. Add one cup chopped nuts. Beat until it holds its shape. Dry on buttered dish.

CHOCOLATE CANDY.

Numertia Plantation.

1 cup sweet milk $\frac{1}{2}$ cup sugar
1 cup molasses $\frac{1}{2}$ cup grated chocolate
butter size of walnut

Mix and stir constantly, let boil until thick. Turn out on buttered plates. When it begins to stiffen, mark in squares so it will break readily when cold.

COCOANUT CARAMELS.

Numertia Plantation.

2 cups grated cocoanut 1 cup sugar
3 egg whites 2 tsp. flour

Mix flour, sugar and cocoanut, fold in egg whites beaten stiff. Bake on a buttered paper in a quick oven.



PEAR CHIPS.

8 quarts peeled and sliced pears
7 lbs. sugar
3 oranges, 2 lemons
2 oz. African ginger root

Dissolve sugar in 1 pint water. Add pears and grated lemons and oranges, also ginger cut small. Boil till chips are clear. Jar while hot.

PIRUS JAPONICA JELLY.

As many quarts of Pirus Japonica apples as wanted. Cover with water and boil until soft. Strain through a coarse cloth. To each pint of juice add 1 lb. of sugar and boil until it jellies. Put in jars and seal with paraffin.

FIG PRESERVES. (Miss E.P.R.)

1 peck figs
 $\frac{3}{4}$ lb. sugar to each pound of figs

Soak figs for about 10 minutes in a bucket of water in which a half pint of lime has been dissolved. Take out figs and rinse thoroughly in clear water. Add sugar and boil until figs are clear. Put in well sealed jars.
N.B. It is better if the sugar stands on the figs for 12 hrs.

BLACKBERRY JELLY.

Put the berries over a slow fire and boil until the juice is extracted and strain through a jelly bag. Allow 1 quart of sugar to every quart of juice and boil rapidly over a quick fire until it hardens. Do not choose berries that are too ripe.

WATERMELON RIND PRESERVES.

Pare the rind thin and cut in forms. Put in cold salt and water for 24 hours, then in alum water, allowing 1 oz. of alum to 1 gallon of water, for 24 hours, then in cold water until the alum is extracted. Then boil a syrup with $1\frac{1}{2}$ pounds of sugar to every pound of rind. When the syrup becomes clear, put in the rind and let them boil until perfectly clear. Several pints of water may be added as the syrup boils away. Flavor with lemon or ginger.

GRAPE PRESERVES.

5 lbs. fruit to 3 lbs. sugar, add a little water at bottom of kettle to prevent sticking. Skim off seeds as they rise and continue boiling until it begins to jelly.

FIG PRESERVES.

Place half grown figs in salt and water one day, then in cold water 2 days, changing frequently. Gash the figs on 1 side half way through. Boil in three waters, keeping the kettle covered with a cloth. Make a syrup of $1\frac{1}{2}$ lbs. sugar to each pound of fruit and 1 pint water. Drop the figs into the boiling syrup and boil till transparent.

QUINCE PRESERVES.

Bosis Plantation.

Cut the quinces in half and put them in a kettle of water. Boil until quite tender. When cool, pare and core them. Put a pound of sugar to every pound of fruit and make a syrup of the water the quinces were boiled in, allowing a pint to each pound of sugar. When that is cold put in the quinces with a few spices and boil until transparent.

PRESERVES & JELLIES.

GRAPE PRESERVES.

Weigh fruit, separate pulps and skins. Boil pulps until soft and mash through vegetable masher to get out seeds. Put skins with enough water to boil them and boil till soft. Add sugar and pulps and boil till jellied. The proportion of sugar is $\frac{3}{4}$ lb. to 1 lb. of fruit.

BLACKBERRY JAM.

Belvidere Plantation.

Weigh berries before washing and to every pound of fruit put $\frac{3}{4}$ lb. of sugar. Do not put any water. Boil until of desired consistency.

CRAB APPLE JELLY.

Cut apples in half and soak over night in enough water to cover them. Then to a cup of juice add a cup of sugar. Strain and boil till jellied.

FIG PRESERVES.

Gather good ripe firm figs. Wash figs in lime water, allowing them to soak a few minutes, then rinse in clear water. To 8 pounds of figs put 5 pounds of sugar. Put in skillet with the sugar without any water and boil till figs are clear. Put into jars while real hot and screw down at once.

$\frac{1}{2}$ pint of lime to a water bucket of water will be strong enough.



Pinopolis

ARTICHOKE RELISH.

1 qt. ground artichokes 1 tblsp. tumeric
1 qt. ground red pimentoes /
1 qt. ground onions 2 cups sugar
4 tblsps. white mustard seed
1 qt. vinegar

Soak vegetables in brins (1 cup salt to 1 gal. water) over night. Drain and squeeze dry, mix, bring to a boil. Fill sterilized jars.

BRINE FOR PICKLES.

1 lb. salt to 2 quarts water. In this the articles to be pickled may remain a few hours or over night. Then drain and add hot or cold vinegar, plain or spiced as desired.

TOMATO CATSUP.

Ophir Plantation.

To every peck of ripe firm tomatoes use $\frac{1}{2}$ pint of salt to sprinkle between layers. Cut the tomatoes into slices at night and let stay in salt till morning. Pour off the salt water and put the tomatoes to stew. Mash while boiling and when well cooked, mash through a sieve all that can pass through. Add 1 pint of white wine (best) vinegar, 1 teaspoon red pepper, 1 tablespoon allspice, 1 large onion chopped fine, 1 heaping tablespoon of sugar. Let stew until onion looks clear, when it is done. Bottle when cold. If the tomatoes are put through a colander and then through a sieve it is better.

WALNUT PICKLES.

Boil walnuts until outer bark can be taken off. Put them in salt and water for 2 days, then drain and put to dry for a night. Season the vinegar with allspice, cloves and black pepper, mustard seed and garlic, give one boiling and pour over the walnuts.

CHILI SAUCE (Miss E.P.R.)

9 large ripe tomatoes	1 cup vinegar
2 onions	1 tblsp. salt
1 green pepper	1 tsp. allspice
$\frac{1}{2}$ cup sugar	1 tsp. cinnamon
1 tsp. mustard	

Chop onions and green pepper, add tomatoes cut in pieces and sugar. Boil until thick.

Add vinegar, salt and spices and boil 5 minutes. Seal in glass jars and cover with parafin.

CHOPPED PICKLES

Pond Bluff Plantation (Mrs. K.S.S.)

1 gal. green tomatoes	1 gill mustard seed
1 pt. chopped onions	1 tblsp. allspice
2 qts. vinegar	1 tblsp. cloves
$\frac{1}{2}$ lb. sugar	2 tblsp. mustard
1 gill salt	1 tblsp. ginger

Put all together and boil until tomatoes are clear.
You can make this with half gallon cabbage and half gallon tomatoes instead of whole gallon of tomatoes. Slice tomatoes.

SWEET PEAR PICKLES (Miss E.P.R.)

1 lb. firm ripe pears	$\frac{1}{2}$ lb. sugar
Cover with vinegar	
$\frac{1}{2}$ teaspoon each of allspice, cloves, cinnamon, nutmeg and ginger.	
1 saltspoon of salt	

Put all together and boil until almost clear.

PICKLES.

PEACH CHIPS.

To 12 lbs. peaches add 6 lbs. sugar. Make a syrup, cut the peaches in thin slices and add them. Simmer over a gentle fire until they look clear. Take from the fire and let them remain so for the night. Then take out and put in a sieve to drain perfectly dry. Pack away in powdered sugar.

PICKLED MANGOES.

Put the mangoes in salt and water for three days. Make a slit through one half and remove seeds. Put in the stuffing and tie around with a soft string that will not cut. For the stuffing - $\frac{1}{2}$ lb. mustard seed, $\frac{1}{2}$ lb. black mustard seed, $\frac{1}{4}$ lb. celery seed, 4 lbs. pulverized black pepper, 2 lbs. powdered allspice, 6 or 8 grated horseradish, 4 or 5 onions chopped fine, green tomatoes, green peppers or cucumbers chopped fine may be added. Add 8 tablespoons brown sugar and enough sweet oil to make it the consistency of thick mush. After the mangoes are stuffed and tied, lay them in the jar and pour boiling vinegar over them. Add a little more brown sugar and 1 or 2 tablespoons oil. Examine them often and as the mangoes absorb the vinegar, add more and if too acid, add a little sugar and oil. If you wish them soft, keep them by the kitchen fire for a week or so.

ATTS JAR PICKLE.

Belmont Plantation.

To 1 gallon vinegar add the following:

$\frac{1}{4}$ lb. mustard	1 teacup all spice
2 nutmegs	25 cloves
1 oz. mace	black pepper
1 oz. mustard seed	1 horse radish, chopped fine
green ginger	a little garlic

All to be rubbed up in hot vinegar with 1 oz. tumeric, then to be added to rest of vinegar when cold.

Put any young vegetables in a brine mixture. Dry these thoroughly and put them in plain vinegar for a day or two, then put into the above mixture.



Gippy



Hunting dogs at work

CARAMEL FILLING.

3 cups brown sugar	1 tablespoon vanilla
1 cup milk	butter size of walnut

Put all together and boil until thick. Place between layers of cakes.

CREAM PASTE FILLING.

2 eggs	1 lemon
1 pt. milk	2 tablespoons sugar
1 tablespoon flour	

Make into a custard, add grated rind and juice of lemon. Place between layers of cake.

ADDITIONAL RECIPES.

ORANGE CAKE.

2 cups sugar	1 cup milk
$\frac{1}{2}$ cup butter	3 cups flour
3 eggs	2 tsps. yeast powder

Cream butter and sugar, add egg yolks and beat, then add milk. Sift in flour and yeast powder and lastly stir in well beaten whites. Bake in cake pans.

FILLING: Whites of two eggs, $\frac{1}{2}$ pound powdered sugar, taking out enough to frost top, then add the grated rind and juice of 1 large orange.

SUGAR CAKES

1 lb. flour	1 lb. sugar
6 eggs	

Beat egg yolks, add sugar, then beaten whites and flour. Seeds and rose water.

INDIAN POUND CAKE.

Eight (8) eggs, their weight in sugar, weight of 6 in meal, $\frac{1}{2}$ pound butter, 1 nutmeg! Rub butter and sugar to cream, add eggs one at a time, stir in meal and grated nutmeg.

SWEET WAFERS.

1 egg	1 spoonful butter
1 spoonful sugar	2 spoonful flour

Cream butter and sugar, add egg, then flour and a little cinnamon. Bake in wafer iron. Roll them as they are taken out of iron.

GATEAU.

3 gills sugar	1 gill milk
5 gills flour	1 large spoonful lard
4 eggs	2 tsps. yeast powder
cinnamon and nutmeg to taste	

Rub sugar and lard and yolks to cream, add milk, sift in flour and yeast and lastly egg whites stiffly beaten.

YANKEE CAKE.

1 pint molasses	$\frac{1}{2}$ pint milk
1 qt. flour	1 tblsp. lard
1 tsp. soda	2 tblsps. ginger
1 tblsp. orange peel	

Melt lard, add molasses and ginger, stir in flour and lastly soda dissolved in milk.

JUMBLES.

Woodboo Plantation.

$1\frac{1}{2}$ lbs. flour	1 lb. sugar
$\frac{3}{4}$ lb. butter	4 egg whites beaten stiff
a little peach water	

Rub butter and sugar to cream, fold in whites and lastly flour and a little nutmeg. Roll in cinnamon mixed with sugar and coil.

MARVELS.

The Rocks Plantation.

12 eggs to 1 pound brown sugar, beat up light and knead in enough flour to make them stiff enough to roll thin. Fry in boiling lard.

FRUIT CAKE.

WHITE HALL Plantation.

1 lb. butter	1 lb. sugar
1 lb. flour	12 eggs
2 lbs. currants	2 lbs. raisins
1 lb. citron	1 spoonful cinnamon
1 blade mace	2 nutmegs
1 glass wine	1 glass whiskey

Rub butter and sugar to cream, add eggs gradually. Stir in flour, then fruit which has been mixed with flour which keeps fruit from settling in the baking.

SPONGE CAKE.

10 eggs, their weight in sugar and the weight of 6 in flour. Just before putting in the pan, squeeze in juice of 1 lemon.

SOFT GINGER BREAD.

Northampton Plantation.

$\frac{1}{2}$ lb. butter	1 lb. flour
2 cups brown sugar	$\frac{1}{2}$ pint molasses
3 eggs	mace, nutmeg, cloves
1 glass whiskey	1 tsp. soda in cup of milk

Cream butter and sugar till light, add eggs one at a time, then molasses and whiskey. Sift in flour and lastly soda and milk. Bake until it leaves the tin.

SHREWSBURY CAKE.

Springfield Plantation.

2 eggs	$\frac{1}{2}$ lb. butter
1 lb. flour	1 lb. sugar
a little mace	

Cream butter and sugar, add eggs one at a time, sift in flour. Roll thin and bake on tin sheets.

LITTLE DEVILS.

Mulberry Plantation.

1 tblsp. butter	1 cup sugar
1 egg	2 squares chocolate
$\frac{1}{2}$ cup sweet milk	$\frac{1}{2}$ cup sour milk
$1\frac{1}{2}$ cups flour	1 tsp. soda

Melt chocolate with butter and sweet milk. Set to cool. Mix sugar, egg and cooled chocolate, flour, sour milk and soda dissolved in hot water. Bake in small muffin pans.

WALNUT WAFERS.

St. Julien's Plantation.

1 lb. brown sugar	4 eggs
2 cups unsifted flour	2 cups finely chopped
1 small tsp. soda	walnut meats

Beat eggs and sugar until light, add nut meats well dredged in flour, then stir in rest of flour. If too stiff add a teaspoon water. Drop on buttered pans and bake in quick oven.

PLUM CAKE.

Eutaw Plantation.

2 cups butter	1 cup milk or buttermilk
2 cups molasses	1 tsp. volat-de-salts
2 eggs	1 gill brandy
nutmeg and flour to make stiff batter	

Beat well, then add 1 lb. raisins stoned and chopped and 1 lb. currants, washed and dried. Bake in quick oven.

DROP CAKES.

Wappaolah Plantation.

8 eggs 1 lb. sugar
12 oz. flour

Beat eggs very light, then add sugar and flour by degrees.
Bake on tin sheet in hot oven.

GINGER CAKE

Wappaoolah Plantation

1 $\frac{3}{4}$ lbs. flour	1 lb. sugar
1 pt. molasses	$\frac{1}{2}$ lb. butter
$\frac{1}{4}$ lb. ginger	$\frac{1}{8}$ lb. citron, or any sweet meat

Rub sugar and butter together, add molasses and ginger. Sift in flour and lastly sweet meats.

SUGAR BISCUITS

Eutaw Plantation.

2 lbs. flour $\frac{1}{2}$ lb. sugar
 $\frac{1}{2}$ lb. butter 4 eggs
 nutmeg and cinnamon

Rub butter and sugar together, add eggs one by one. Sift in flour with nutmeg and cinnamon.

SWEET WAFERS.

Mulberry Plantation

2 tblsp. sugar	1 tsp. butter
1 cup flour	little salt and nutmeg

Cream butter and sugar together, add flour and nutmeg. Add sweet milk to the thickness of honey. Put in hot greased wafer iron, roll white hot.

SPONGE CAKE.

Numertia Plantation (Mrs. James Gaillard)

3 eggs	$\frac{1}{2}$ pint sugar
$\frac{1}{2}$ pint flour	$\frac{1}{3}$ cup water
2 level tsp. baking powder	

Cream yolks of eggs with sugar, add baking powder which is mixed with flour, then water. Lastly fold in whites of eggs well beaten. Bake in moderate oven.

SPONGE & CHOCOLATE CAKE.

Mulberry Plantation.

4 eggs	1 cup sugar
1 cup flour	$\frac{1}{2}$ tsp. baking powder
2 tsps. vinegar	4 tsps. water

Beat yolks and whites separately. To whites add half of sugar. To yolks add the other half and then beat all together adding flour, etc. Bake in layers and put together with chocolate filling.

CHOCOLATE FILLING: 1 cup sugar, 2 eggs, 2 cups milk, $1\frac{1}{4}$ squares chocolate, $\frac{1}{3}$ cup flour. Cook in double boiler until thick.

SERENADE CAKE.

Numertia Plantation.

$\frac{3}{4}$ lb. butter	$1\frac{1}{4}$ lb. sugar
4 eggs	2-lb. flour
1 tsp. soda	

Cream butter and sugar, beat in eggs one at a time, sift in flour. Roll out thin and cut with biscuit cutter.

SMALL CAKES.

$\frac{1}{2}$ lb. butter	$\frac{1}{2}$ lb. flour
5 eggs	$\frac{1}{2}$ lb. sugar

Rub butter to a cream then add sugar, then eggs one by one without separating. Sift in flour and lastly a little vanilla.

THIN SWEET CAKES.

1 tblsp. butter	1 egg
$\frac{1}{2}$ pt. sugar	1 tsp. vanilla

Rub up butter and sugar. Add egg and seasoning, then flour. Roll out thin and bake.

THIN CAKE.

1 egg	1 pt. flour
$\frac{1}{2}$ pt. sugar	1 large spoonful butter or lard

Rub together egg, sugar and lard or butter. Add flour, if too soft to handle, add more. If lard is used add a pinch of salt. Press out very thin on sheet, or pan, sprinkle well with sugar and cinnamon. Bake in a moderately hot oven and cut into squares while hot.

JUMBLES.

Walworth Plantation. (Mrs. T. W. Porcher)

$\frac{3}{4}$ lb. flour	2 egg whites
$\frac{1}{2}$ lb. sugar	$\frac{1}{2}$ nutmeg
$\frac{1}{4}$ lb. butter	1 glass rose or peach water

Cream butter and sugar, add flour and nutmeg gradually with peach or rose water. Fold in whites beaten stiffly. Roll them in powdered sugar and bake on tin sheets. (The jumbles were always shaped in finger lengths by hand and joined so as to make a circle. Grandma used almond flavoring)

CHOCOLATE LAYER CAKE.

Somerset Plantation.

$\frac{1}{2}$ lb. flour	$\frac{1}{2}$ cup milk
$\frac{1}{2}$ lb. sugar	2 eggs
$\frac{1}{4}$ lb. butter	$\frac{1}{2}$ tsp. vanilla extract
2 level tsps. baking powder sifted in flour	
white of 1 egg	

Cream butter, add sugar and beat well. Add eggs well beaten, then milk and flour and extract. Bake in three tin plates.

FILLING: $2\frac{1}{2}$ oz. chocolate, yolk of one egg, 1 cup sugar, $\frac{1}{2}$ teaspoon vanilla, 3 tablespoons milk, 1 large tablespoon butter. Melt chocolate over hot water, add half sugar and the milk. Rub remaining sugar and egg together, add to chocolate and cook in double boiler until thick, stirring constantly. Add butter and flavoring, cool slightly, beat well. This is enough for a three layer cake without filling on sides.

CROTON SPONGE CAKE.

White Hall Plantation.

6 eggs	$\frac{1}{2}$ lb. butter
1 lb. flour	1 lb. sugar
1 cup milk	2 tsps. yeast powder

Rub butter and sugar to a cream, add yolks of eggs, then well beaten whites. Sift in flour and lastly add milk in which yeast powder is mixed.

QUICK RUSK.

Two eggs, froth the whites, stir spoonful butter and a cup of sugar and then add the yolks, then whites of eggs. Put one teaspoon yeast powder in a pint of flour and stir in with a cup of milk. Bake immediately.

CAKES.

STICKIES.

Make a rich biscuit dough. Roll out thin, spread well with butter, sprinkle with either white or brown sugar, cinnamon and raisins or cutrants. Roll tight and cut roll at end into rings $\frac{1}{2}$ inch thick. Put in greased pan and bake in hot oven.

THIN GINGER CAKE.

Poplar Hill Plantation.

$\frac{1}{2}$ pt. molasses	$\frac{1}{2}$ lb. sugar
2 eggs	$\frac{1}{2}$ lb. butter or lard
1 tblsp. ginger	1 tblsp. cinnamon
1 tsp. salt	1 dessert spoon cloves

Rub up sugar and lard, add eggs and other ingredients. Put enough plain flour to make thick enough to spread real thin and bake in a medium oven. Cut in squares while hot for it is very crisp when cold.

GINGER CAKE.

Pooshee Plantation.

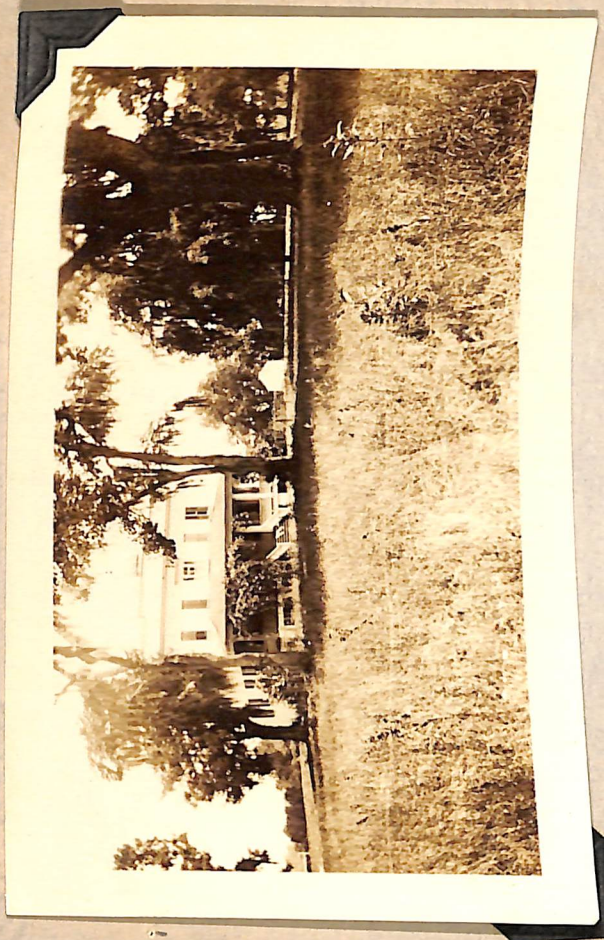
$\frac{1}{4}$ lb. sugar	$\frac{1}{4}$ lb. butter
1 lb. flour	1 pt. molasses

Rub butter and sugar together, add molasses and flour and ginger preserves or citron to taste. Bake on tin sheets, spread very thin. Bake very quickly.

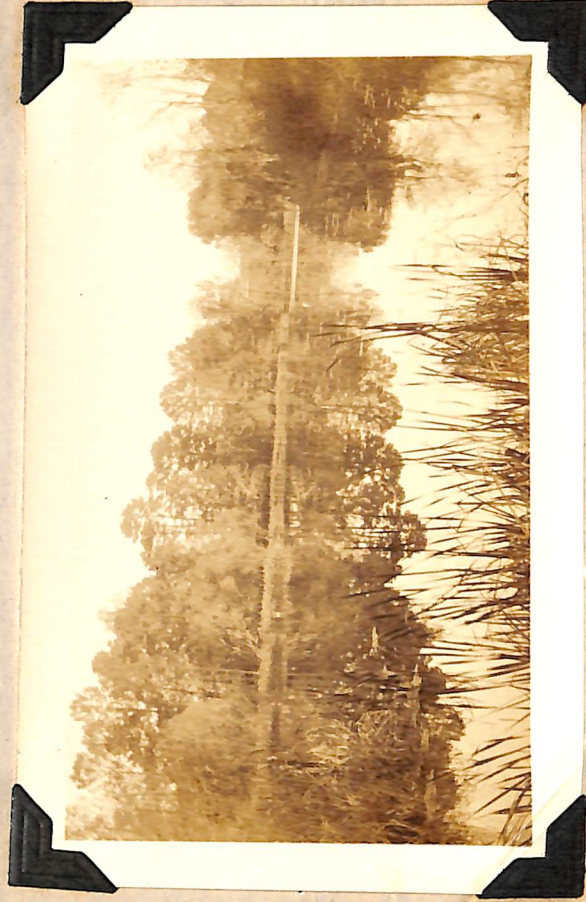
WHIG.

1 spoonful butter	5 gills flour
3 gills sugar	1 gill milk
3 eggs	

Rub sugar and eggs together, then add milk. Mix one teaspoon yeast powder in the flour and bake quickly.



Northampton



Loch Dhu

S. C. EGG SAUCE.

Sarazin's Plantation.

Melt in saucepan 3 teaspoonnsful butter, stir in a little flour. When perfectly smooth add slowly one half pint milk. Have ready two eggs which have been boiled ten minutes, cooled and chopped. When the sauce thickens, stir in the eggs and let come to a boil, stirring all the time.

Another way of making above recipe.

Put 2 tablespoons flour into a deep saucer or bowl, add salt and pepper to taste, soften with milk and add the butter until it is a thin paste. Put the rest of the half pint of milk into a saucepan and heat. Stir in flour paste, then proceed as above. This recipe will not lump.

ADDITIONAL RECIPES.

S A U C E S .

SAUCE PIQUANTE.

One large spoonful mustard and one of sugar worked smooth together with a few drops of olive oil, one tablespoon tarragon vinegar, one of ketchup and two of Harvey sauce.

BALBIRNIE SAUCE.

A small shallot chopped fine as possible, one spoonful mustard and one tablespoonful of oil. Mix thoroughly and add a little salt, one tablespoon of vinegar and two of ketchup. This is excellent.

CELERY SAUCE.

Wash and pare a large bunch of celery very clean, cut into little bits and boil gently until tender. Add $\frac{1}{2}$ pint cream a little seasoning and 5 small pieces of butter rolled in flour. Boil again gently and serve.

WINE SAUCE FOR PUDDINGS.

Fill a teacup with brown sugar. Pour as much wine upon it as it will hold. Melt it with a little butter, nutmeg and cinnamon stirred in.

HARD SAUCE.

Beat to a cream one cup butter to which add 3 cups powdered sugar. Beat long and hard, then place in dish, smooth and sprinkle with nutmeg. The sauce may be flavored with wine or lemon juice.



Ophir



The Pond at Whitehall

Chocolate Nougat Cake.

One-half cup of butter, one and one-half cups of sugar, two cups of sifted flour, one-half cup of milk, three eggs, two level teaspoons of cream of tartar and one-half teaspoon of baking soda, sifted twice with the flour.

Cream the butter, add the sugar gradually, continuing the creaming; then cook until smooth and glossy one-half cake of unsweetened chocolate, five tablespoons of boiling water and one-half cup more of sugar. Add this mixture to the butter and sugar, beat in the eggs (yolks and whites beaten together), then the milk and flour alternately a little at a time. Beat vigorously a moment, turn into three large or four small layer cake tins and bake from ten to twenty-five minutes.

Scotch Cake.

"

Beat half a Pound of butter to a cream; add half a Pound of sugar, beating well; then six eggs previously beaten. Have three-quarters of a Pound of peel, quarter of a Pound of almonds, and three-quarters of a Pound of flour already mixed.

Stir them gently into the butter, etc. and put it into a ^{tin} Pan well lined with buttered paper rising well over the top. Bake in a slow oven for three hours. Do not ~~shake~~ or touch it when in the oven, or the fruit will fall to the bottom.

Peter's Magazine
April 1876.

Charlotte Polonaise.

1/2 lbs. Almonds, 1 lb. citron,
3 doz. Macaroons, 3 squares Baker's
chocolate, 6 eggs (yolks), 1/2 pts.
milk, 2 table-spoons corn-starch.
Blanch and pound almonds, adding
a few drops of the essence of bitter
almonds. Cut the citron in very fine
strips and pound; grate chocolate
and pound macaroons. Boil milk
and add to it the yolk of six eggs
well beaten, with the two table-spoons
of corn-starch, being careful to stir
all the while and let it cook a few
minutes, until quite thick. Put
half of this into a soup bowl.
In the other add the choco-
late macaroons. Put back
and cook a few

Scotch Short-Bread.

“
Rub one pound of butter and twelve
~~ounces~~ ounces of finely-powdered
loaf-sugar, with the hand, into
two pounds of flour, and make it
into a stiff paste with four eggs;
roll it out to twice the thickness
of a penny-piece; cut it into
round or square cakes, notch
the edges, put slices of candied
peel, and, strew some caraway
seed on the top, and bake them on
iron plates in a warm oven.

Peter's Magazine,
February 1876.

Corn Balls.

Two cups molasses, two tablespoons vinegar. Boil until brittle, stir in as much soft corn as possible. Mould into balls and place on buttered paper.

Miss H. Pearl Wallace.

Chocolate Creams.

Two cups sugar, half cup water. Boil five minutes without stirring, take from fire, add a little vanilla and beat until creamy. Mould into balls and place on buttered paper. When hard roll in two squares of melted chocolate and put on paper again to harden.

Miss H. Pearl Wallace.

Mexican Pincho.

Three cups brown sugar, one cup rich milk, one teaspoon butter. Mix ingredients and boil without stirring for six minutes; add pinch of cream of tartar when mixture starts to boil. Take from fire and let stand ten minutes, then beat until creamy. Flavor with vanilla and pour over pecan nuts.

Mrs. H. E. Herring,
Washington, D. C.

SAMPLE SHEET

From J. WILSON GIBBS,
COLUMBIA, S. C.

Whiting's Linen Ledger Paper

Sauce. MADE IN WHITE, BLUE AND BUFF.

1/2 cup butter.

1 " brown sugar.

1/2 tablespoonful flavoring.

Cream butter,

then add

and

The Book-keepers Friend

1 tablespoonful

keep it from running out of the stickies when cooking. Any biscuit dough will do.

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PHILADELPHIA.

Mrs. Steen.

Stickies.

"

$\frac{1}{2}$ pint flour, 1 teaspoonful
baking powder. $\frac{1}{4}$ "
salt. $\frac{3}{4}$ tablespoonful lard.
 $\frac{1}{2}$ cup milk or water.

Mix as for biscuits; roll
thin (about $\frac{1}{8}$ inch thick)
cut a sheet the size of pan
in which the stickies are
to be baked, and line pan
with it. Roll out the rest of
the dough into a sheet, coat
it with the sauce given
below, roll the sheet up as
you do a roly-poly, and cut
into inch or inch and a
half pieces. Place these on
the sheet in the pan, bake

Chocolate Pudding.

"
One pint of milk, half cup of sugar,
two ounces of chocolate, four level
tablespoonfuls of corn starch, yolks of
three eggs, one teaspoonful of vanilla.
Melt the chocolate in a double boiler,
then add the milk heated and the sugar,
stir and beat until chocolate is thor-
oughly combined with the milk. Mois-
ten the corn starch with a little cold
milk, stir into the hot mixture and
cook several minutes. Beat the egg yolks
and stir them and the vanilla in. Turn
into a pudding dish, cover with a
meringue made with the three egg
whites, three rounding tablespoonfuls of
sugar and a few drops of vanilla.
Brown in a moderate oven. Serve hot
or cold, as preferred.

Orange Marmalade.

"

3 oranges. 1 lemon. 4 lbs. sugar.
8 tumblers of water.

Cut up oranges and lemon rind
and all, take out seed confine
in cloth.

Put sliced fruit, water and
seed together, and let it
remain 24 hours, - after 24
hours boil for 2 hours slowly,
then add sugar and boil for
half hour, - until stiff as you
want it.

From Cousin Alice.

Mrs. Allen Green's Recipe,
March 1908.

whites, beaten to a froth; mix them
thoroughly and form into balls, the size
of walnuts. Drop into a kettle contain-
ing plenty of boiling water. Cover
securely and simmer gently, until
they float (about twenty minutes.)
Remove carefully to avoid breaking.
Place in a serving dish and pour
around them a rich brandy or
lemon sauce, using the two egg
yolks if desired.

Gingerbread Nuts.

"

Dissolve a quarter of a Pound of butter in three-quarters of a Pound of molasses, put it into a Pan large enough to hold the rest of the ingredients, and when almost cold, stir in one Pound of dried and sifted flour, half a Pound of coarse, brown sugar, three-quarters of an ounce of ground ginger, and the Peel of a Lemon, grated. Mix all these well together, and let it remain till the following day, then divide into pieces, the size of a nut, and bake them on buttered tins in a quick oven.

Peterson's Magazine
February 1876.

Chocolate-Cream Cake.
(Mrs. Vermaas.)

"

Beat one-fourth a cup of butter to a cream and the yolks of two eggs until thick. Then, gradually beat half a cup of sugar into each, and combine the two mixtures. Add four ounces of chocolate melted over hot water. Then, alternately, half a cup of milk and one cup and a half of sifted flour, sifted again with two level teaspoonfuls of baking-powder. Lastly, beat in the whites of two eggs, beaten dry, and a teaspoonful of vanilla extract. Bake in two layers about eighteen minutes. Put the layers together with the following icing. Spread the same icing over the top.

I leave out the teaspoonful of vanilla extract.

Salad Dressing.

2 Large Irish Potatoes, boil in hot (boiling) water with
1 tablespoonful salt. Yolks of 4 eggs.
Mix eggs and Irish Potatoes together,
beat well.

Then add 1 can (bottle) of Hesson salad oil (or Olive oil) add oil very slowly, and beat well.

$\frac{1}{2}$ bottle of prepared mustard

4 teaspoonfuls of sugar and

juice of 2 lemons.
 ~~$\frac{1}{2}$ cup vinegar~~, add these to potatoes.

$\frac{1}{2}$ bottle Tomato catsup, Blue Label.

1 bottle Worcestershire sauce.

1 tablespoonful Celery salt or Celery Seed.

1 tablespoonful black pepper.

$\frac{1}{2}$ cupful Vinegar

1 teaspoonful cayenne pepper or
pepper sauce.

1 teaspoonful salt.

(2 quarts)

Grape Fruit Marmalade.

Heigh fruit, - to every lb. of fruit
allow $1\frac{1}{4}$ lbs. of sugar.

Grate outside rind of grape
fruit, cut in small pieces
and boil three hours, change
water often.

To juice put half of sugar,
use rest of sugar for rind
after it is boiled let stand
over night in sugar, - add
together and boil half hour or
until stiff.

1/2 teacupful Syrup
1 teacupful each of brandy and
wine.

1 tablespoonful Vanilla
Tablespoonful, each, of nutmeg
ground spice and cinnamon
less of cloves.

Bake five hours.

Orange Cake.

1 cup of butter, 2 cups of sugar,
whites of 8 eggs, 2 cups of flour,
2 teaspoonfuls of baking powder,
1 cup of corn starch.

1 cup of milk. Cream butter and
sugar very lightly, add milk,
sift corn starch, flour and bak-
ing powder add these, then the eggs
beaten very light, the juice and
grated rind of one orange.

Filling for Orange Cake.

Whites of 2 eggs, 3 cups sugar, 1 cup water.
Boil sugar and water gently ten (10) min.
Pour on the stiffly beaten whites, and beat
until rather stiff; flavor with orange
juice, spread on the layers and sprinkle
with grated rind.

Devil's Food.

Beat half a cup of butter to a cream. Add gradually one cup of sugar. Beat the yolks of four eggs until lemon-colored and thick. Add one cup of sugar, and combine the two mixtures. Add, alternately, one cup of milk and two cups and one-third of flour sifted with four teaspoonfuls of baking-powder, two squares of melted chocolate, and the whites of four eggs beaten stiff. Bake in a tube pan in a moderate oven about forty-five minutes. Cover with

Boiled Frosting.

Boil one cup of sugar and one-third a cup of boiling water, until the syrup threads. Pour on to the white of one

Flower Cakes.

Beat $\frac{1}{2}$ cup butter to a cream;

gradually beat in $\frac{1}{2}$ cup sugar;

then the well beaten yolks of

3 eggs, and beat until the mix-

ture is very light. Add one

teaspoonful of vanilla $\frac{1}{3}$ cup

of fine chopped almonds

(blanched) and $1\frac{3}{4}$ cups of

sifted flour, take off pieces

of the dough, and roll in

the hands into balls about

the size of butter balls. The

pared off the cake; roll

the balls in sifted powder

or sugar.

When cool spread between layers
and on top boiled icing made of
three cups of sugar, one cup of
boiling water and whites of three
eggs, add while beating one cup of
blanched almonds sliced thin length-
wise and flavor with vanilla or
rosewater. If baked in four layers
this makes two nice cakes.

From Popular Dishes.
By Emily Marian Colling.

Marguerites.

One cup of chopped English walnuts, one
cup of powdered sugar, whites of two eggs.
Beat the whites to a stiff froth, add the
sugar and beat until very light. Then stir
in gradually the chopped nuts, spread
thinly on waferettes. Place in a slow oven
until a delicate brown.

Chocolate Candy

Two cups sugar, seven tablespoons chocolate, one cup milk, one tablespoon butter, one tablespoon corn starch, one tablespoon vanilla.

Mix corn starch with a little milk, pour into the sugar, butter, milk, chocolate. Cook until it bubbles, add vanilla, put in buttered plates to cool. Cut in squares.

Miss Margaret H. Hart.

Chocolate Caramels.

One cup chocolate, one cup brown sugar, one cup molasses, half cup milk. Boil until hardens when dropped in water, add butter the size of an egg. Put one English