

THE
NEW CENTENNIAL
COOK BOOK,

CONTAINING

Over 100 Valuable Receipts for Cakes,
Pies, Puddings, etc.

PUBLISHED BY

L. E. BROWN & CO.

64 WALNUT STREET,

Cincinnati, O.

clubpadgett.com/pan

—THE—

CENTENNIAL COOK BOOK.

—◆◆◆—

Centennial Cake. Two cups of sugar, half cup of butter, half cup of sweet milk, three cups of flour, five eggs (beat the whites separately), two teaspoonfuls baking powder.

Coffee Cake. One cup of sugar, one cup of butter, one cup of molasses, one cup of cold coffee, four cups of flour, two cups of raisins, two teaspoonfuls of baking powder. Spice to taste.

Railroad Sponge Cake. One and a half cups of sugar, two even cups of flour, four eggs, one teaspoonful baking powder. Mix and add one-third of a cup of hot water.

One, Two, Three, Four Cake One cup of butter, two cups of sugar, three cups of flour, four eggs, well beaten, one teaspoonful baking powder.

Marble Cake. *Brown*—One cup brown sugar half cup butter, half cup molasses, the yolks of four eggs, half cup sweet milk, three cups flour, one tablespoonful of cinnamon, one tablespoonful of allspice, one teaspoonful of cloves, half teaspoonful of pepper, half nutmeg grated, one teaspoonful of baking powder. *White*—One cup white sugar, half cup butter, whites of four eggs, half cup of sweet milk, three cups flour, teaspoonful baking powder. Mix the brown and white in separate dishes, and drop alternately a tablespoonful of each into the baking pan.

Black Cake. Thirteen eggs, one and one-half pounds raisins, one and one-quarter pounds currants, one pound citron, one pound butter, one and one-quarter pounds sugar, one and one-quarter pounds flour, one teacup of molasses, one teacup good brandy, one ounce pulverized cinnamon, one-half ounce mace, three nutmegs, one tablespoonful allspice, one teaspoonful cloves three teaspoonfuls of baking powder, one-half teacupful of milk, extra flour for the raisins and currants.

Delicious Cake. Two cups white sugar, one cup butter, one cup milk, three eggs, three cups flour. Stir butter and sugar together, and add the beaten yolks of eggs, then the beaten whites. One teaspoonful of baking powder.

Sponge Cake. One pound of sugar finely ground, half a pound of sifted flour, eight eggs, one teaspoonful of salt, one tablespoonful of rose brandy, or a teaspoonful of lemon extract. Beat the yolks of the eggs, flour and sugar together until it is smooth and light, beat the whites of the eggs to a froth, then beat all together until well mixed; add one teaspoonful of baking powder.

Plum Cake. Make a cake of two cups of butter, two cups of molasses, one cup of sweet milk, two eggs well beaten, one teaspoonful of baking powder, one teaspoonful of ground mace or nutmeg, and one teaspoonful of ground allspice, a tablespoonful of cinnamon and a gill brandy, stir in flour to make a batter as stiff as may be stirred easily with a spoon, beat it well until it is light, then add two pounds of raisins stoned, and cut in two, two pounds of currants, picked, washed and dried, and half a pound of citron, cut in slips. Bake in a quick oven. This is a fine, rich cake, easily made and not expensive.

Wedding Cake. One pound of flour, nine eggs, the whites and yolks beaten separately, one pound of butter beaten to a cream, one pound of sugar, one teacup of molasses, nutmegs grated, or ground mace, one ounce, one teaspoonful of ground allspice, one teaspoonful of cinnamon and a gill of brandy. Beat this mixture well. Having picked, washed and dried, three pounds of currants, and stoned and cut in two three pounds of raisins, strew half a pound of flour over them, mix it well through and stir them with a pound of citron cut in strips into the cake. Put the mixture in your pan an inch and a half or two inches deep, and bake in a moderate oven an hour and a half or two hours. See directions for icing a cake.

Soft Gingerbread—Molasses. Take half a pint of sour milk or buttermilk, half a pint of molasses, one teacup of butter, or salted lard, or beef fat, one large teaspoonful of baking powder, two well-beaten eggs, half a nutmeg, grated, a teaspoonful of ground cinnamon, and a large spoonful of ground ginger; mix in sifted wheat flour until it is a thick batter which you can stir easily with a spoon; beat it well together for some time, then pour it an inch deep in your plain pan, buttered; bake half an hour in a quick oven.

Pound Cakes. One pound and a half of flour, one pound of butter, one pound of fine white sugar, ten eggs, one gill of brandy, half a nutmeg, grated, and a teaspoonful of vanilla, or lemon extract, or orange flower water. Beat the butter and sugar to a cream, beat the eggs to a high froth, then put all together, beat it until it is light and creamy, put it in the baking pan with tube, let the mixture be an inch and a half deep, and bake in a moderate oven for an hour, then try it.

White Cake. Take the whites of twelve eggs, three cups of flour, two cups of white sugar, one cup of butter, one teaspoonful of baking powder, one cup of sweet milk.

Ice-cream Cake. Whites of twelve eggs, one pint of sugar, one-half pint of butter, one pint of flour, one teaspoonful of baking powder.

English Cake. Mix two cups of white sugar, one-half cup of butter, whites of four eggs well beaten, one cup of cold water, stir well, then add three cups of sifted flour, two teaspoonfuls of baking powder; stir five minutes. This makes two splendid cakes.

Cookies. Five eggs, two cups of sugar, one cup of butter, one-half teacup of water, one teaspoonful of baking powder, add flour enough to roll them out, and roll out thin, cut out and bake in a quick oven.

Common Cup Cake. One teacup of butter, two of sugar, four of flour, four well-beaten eggs, one cup of sour milk, one teaspoonful of saleratus dissolved in a little water, one teaspoonful of lemon extract, or a wine-glass of brandy, and half a nutmeg, grated; beat up the mixture well, butter your pan, bake in a quick oven three quarters of an hour.

Ginger Nuts. Into three pounds and a half of wheat flour work half a pound of butter; add half a pound of sugar and a pint and a half of molasses, half a nutmeg, grated, and a teaspoonful of ground ginger; put to it a large teaspoonful of saleratus dissolved in a little hot water; make it a nice dough, roll it thin, and cut it in small cakes; put them on baking tins, and bake fifteen minutes in a quick oven.

Plain Crullers. Take half a pint of sour milk or buttermilk, one teacup of butter, two teacups of sugar, three well-beaten eggs and a small teaspoonful of powdered saleratus dissolved in a little hot water; add a teaspoonful of salt, half a nutmeg, grated, and a teaspoonful of ground cinnamon; work in as much sifted wheat flour as will make a smooth dough; work it well together; roll the cakes to twice the thickness of a dollar piece; cut it in pieces two inches square, cut it in fingers, twist each a little, and join the ends together and fry as before directed. These cakes may be cut in rings, stars, baskets, or any other fancy shapes.

To Make Icing for Cakes. Beat the whites of two small eggs to a high froth; then add to them a quarter of a pound of white sugar ground fine like flour; flavor with lemon extract or vanilla; beat it until it is light and very white, but not quite so stiff as kiss mixture; the longer it is beaten the more firm it will become. No more sugar must be added to make it so. Beat the frosting until it may be spread smoothly on the cake. This quantity will ice quite a large cake over the top and sides.

To Ice or Frost Cake. Make an icing as above directed, more or less, as may be required. Spread the icing on the sides with a piece of card paper or bristol board, about four inches long and two and a half wide, then heap what you suppose to be sufficient for the top in the center of the cake, and with the card paper spread it evenly over, set it in a warm place to dry and harden, after which ornament it as you may fancy. If sugar ornaments are put on it should be done whilst it is moist or soft. For small cakes, where a thin icing only is required, it must not be beaten as stiff. Let it be so as to flow for the last coating of a cake that it may be smooth.

Family Pie Crust—Short. Put a pound of sifted flour into a bowl, work into it half a pound of sweet lard, or beef dripping, with a dessert-spoonful of salt; when it is thoroughly mixed through, put to it enough cold water to bind it together, flour the paste-slab, or table, and rolling-pin, take a part of the paste and roll it to less than a quarter of an inch thickness. This will be quite rich enough for health or taste. A bit of volatile salts, the size of a small nutmeg, dissolved in a little hot water and put to the paste with the water to bind it, will make it more light and delicate. For the upper or outside crust of a pie, roll the paste out thin, spread a bit of butter half the size of an egg over it, fold it up, roll it out again and cover the pie.

Rhubarb Pie. Cut the large stalks off where the leaves commence, strip off the outside skin, then cut the stalks in pieces half an inch long, line a pie dish with paste rolled rather thicker than a dollar piece, put in a layer of the rhubarb nearly an inch deep; to a quart bowl of cut rhubarb put a large teacup of sugar, strew it over with a saltspoonful of salt and half a nutmeg, grated; cover with a rich pie crust, cut a slit in the center, trim off the edge with a sharp knife, and bake in a quick oven until the pie loosens from the dish. Rhubarb pies made in this way are altogether superior to those made of the fruit stewed.

Custard Pies. Boil a quart of milk, beat four or five eggs light, and stir them gradually into it, line your pie pan with crust and pour in your custard.

Pumpkin Pie. Cut up a nice cheese pumpkin, take out the seeds and stringy inside, pare off the rind, and cut the pumpkin small, then put in a kettle with a teacup of

water; cover the vessel, and set it over a gentle fire until the pumpkin is soft enough to mash when lightly pressed; then set a colander or sieve into a basin, take the stewed pumpkin into it, and press it through into the basin with a ladle or wooden spoon; when it is all rubbed through, add to it milk enough to make a thin batter, to every quart of this batter put four well-beaten eggs; make it sweet, a small teacup of sugar and a saltspoon of salt, for each quart, is about what will generally be liked; grate in a nutmeg, and a teaspoonful of extract of lemon, and some ground ginger, if liked. Line flat-bottomed pie dishes with pie paste, and nearly fill them with the pumpkin mixture, lay a strip of paste around the edge, trim off the outside neatly, and bake three-quarters of an hour in a quick oven, the top of the pie should be delicately brown. A less number of eggs than is mentioned in this receipt may be used; pumpkin pies are sometimes made without any eggs, these are less delicate, as may be supposed. c

Lemon Pie. Boil six fresh lemons in fair water until a straw will penetrate the skin, then take them out, chop them fine, and take out the pips; to a pound of light-brown sugar put a teacup of water, let it boil, skimming it clear until it is a nice syrup, then put in the lemon and set it to cool; cover a shallow plate with pie-paste, put in the lemon, spread out to nearly the edge, cover with paste, cut a slit in the center and bake.

Lemon Pies. Five eggs, two lemons and sugar enough to sweeten; save out a couple of the whites of the eggs, beat stiff with sugar, when the pies are cold spread over the top. This is enough for two pies.

Mince Pies. Line a pie dish with a nice puff paste, rolled to twice the thickness of a dollar piece, put in the pie mixture half an inch deep, and spread it to within a finger-width of the edge, roll out a puff paste crust, turn a plate the size of the one on which the pie is made on to it, and with a knife cut the paste around, the size of the plate then take the plate off, make three small incisions with the end of the knife on either side of the middle, take it carefully up and cover the pie with it, press it lightly with the finger against the bottom crust, put in quick oven for three-quarters of an hour; the top may be brushed over with the yolk of an egg beaten with a little milk. Mince pies made in this way should be served warm.

Gooseberry Tarts and Pies. Take off the stems and blossom end; wash them and stew them the same as rhubarb for tarts; make them in pies, or make them in tarts; strew a little sugar over and bake.

Ripe Currant Pie. Make as directed for gooseberry pie; use twice as much sugar and a puff paste crust.

Green Currant Pie or Tarts. Pick the currants free from stems, stew them as directed for rhubarb tarts, and make in pie or tarts.

Blackberry Pie. Pick the berries clean, rinse them in cold water and finish as directed for currants.

Peach Pie. Peaches for pie may be ripe but not soft; pare them, cut them up and finish as directed for apple pies. Unripe peaches may be pared and stewed as directed for rhubarb pies, and baked in a pie or tart.

Cranberry Pie or Tarts. Pick a quart of cranberries free from imperfections, put a pint of water to them, and put them in a stew-pan over a moderate fire; put a pound of clean brown sugar to them, and stew them gently until they are all soft, then mash them with a silver spoon, and turn them into a dish to become cold, then make them in pies or tarts, and bake. Many persons put flour in cranberry pies; it is a great mistake, as it completely spoils the color of the fruit.

Cranberry Sauce. Wash a pint of cranberries and pick out all imperfections, put them in a stew-pan, put a small teacup of water to them, put a large teacup of sugar over, cover them and let them stew gently for nearly an hour, then add a teacup of butter to them, stir it in and serve poured over boiled rice, or in a sauce dish.

Rich Lemon Sauce—For Puddings. Boil a fresh skin lemon in plenty of water until a straw will penetrate it, then cut in slices, and each slice in quarters; put to them and the juice a teacup of sugar, and the same of butter, with a large teaspoonful of wheat flour worked into it; put all together into a stew-pan and stir in gradually half a pint of boiling water, keep it over the fire for ten minutes, stirring it all the time, then serve with half a nutmeg grated over.

Sauce for Plum Pudding. Take the yolks of three eggs, add a gill of cream and three tablespoonfuls of white sugar, set it over the fire, stir it until it is thick, then add a glass of brandy to it, stirring it all the time.

Cheap Batter Pudding. Beat three fresh eggs with six dessert spoonfuls of wheat flour; beat until very light, then stir into it gradually a quart of milk; add one tablespoonful of sweet butter, and two of sugar; of salt and essence of lemon, or peach water, each a teaspoonful; grate half a nutmeg to it, beat it well together, put it into the plain baking pan, greasing it first, bake for one hour in a hot oven; when done, turn it out, or serve in the pan. This pudding may be boiled; omit the sugar, butter and flavoring, boil two hours and serve with wine-sauce.

Floating Island. Set a quart of rich milk to boil, when it does so, stir into it two small tablespoonfuls of white sugar, and the beaten yolks of six eggs; flavor with lemon, or rose, or peach water; whip the whites to a high froth; when the custard is thick, put it into a deep china dish, and heap the frothed eggs upon it; it may be finished by putting spoonfuls of jelly or jellies over the frothed eggs, and serve.

Rich Batter Pudding. Beat six eggs with six large spoonfuls of wheat flour, until very light, then stir it into a quart of milk, beat them well together, butter your pan, and bake for one hour in a hot or quick oven. Serve with brandy or wine-sauce; instead of brandy or wine, lemon juice may be used. This pudding may be tied in a cloth, and boiled for two hours; serve with a sauce; or it may be baked in small cups.

Lemon Pudding. Beat half a pound of fresh butter to a cream with half a pound of white sugar, powdered fine, then add to it eight eggs well beaten, and a large fresh lemon grated with the skin. stir it well together, line your pan with puff paste, fill with the pudding and bake in a quick oven for nearly an hour.

Baked Bread Pudding. Break stale bread in small bits, to fill a pint bowl, put it into a quart of warm milk; when it is soft beat it fine, add two well-beaten eggs, half a nutmeg grated, a bit of butter the size of a large egg, and two tablespoonfuls of sugar, with a teaspoonful of salt; a teaspoonful of lemon extract is an improvement. Bake one hour in a hot oven.

Boiled Indian Meal Pudding. One half a pint of Indian, or corn meal, pour a quart of boiling milk, stirring it all the time; add a teaspoonful of salt; beat two, three or four eggs, very light; and when the batter is nearly cold, stir them into it; put the pudding into a cloth or tin mold and boil two hours. Serve with a sauce, or with butter and syrup.

Boiled Suet Pudding. Into a quart of boiling milk, stir gradually as much sweet corn meal as will make a thick batter; add a teacup of beef suet chopped fine, and a teaspoonful of salt; tie it loosely in a bag and boil two hours. Quarter of a pound of raisins may be added to the batter. Serve with syrup.

Rice Pudding—With Eggs. Beat two or more eggs light and stir them into a quart of milk, with a teaspoonful of salt and a wine-glass of rice well washed; put to it two tablespoonfuls of sugar, half a nutmeg, grated, and a tablespoonful of butter. Bake one hour in a quick oven,

Plum Pudding. Take half a pound of wheat flour, half a pound of raisins stoned and chopped, and the same of currants, picked, washed and dried; use milk enough to stir easily with a spoon; add half a pound of suet chopped fine, and four well-beaten eggs and a large teaspoonful of mace, cinnamon and allspice; mix all well together and boil it for two hours and a half in a cloth or tin. Serve with butter and sugar, or wine-sauce. Plum pudding, if cold, may be warmed in a pan with some of the sauce.

Blanc-Mange. Boil a pint of cream and a quart of milk together; clarify an ounce and a half of isinglass and stir it into the cream; make it sweet with white sugar, and flavor with lemon and rose, or with vanilla, or orange

flower water, and a teaspoonful of salt. Let it boil up once, stirring it well. Have ready some earthen molds dipped in cold water; fill them with the blanc-mange. When perfectly cold turn them out, or when ready to serve. Red jelly or jam is served with blanc-mange. Three ounces of almonds skinned or blanched, and pounded to a smooth paste, stirred into the milk with the isinglass may be considered an improvement. Strain it through a bit of coarse muslin into the molds.

Sweet Sauce. Work a teacup of sugar into a teacup of butter with a teaspoonful of flour and half a nutmeg grated; when it is a smooth paste, stir gradually into half a pint of boiling water, set it over the fire for ten minutes, stir it all the time, then turn it into a tureen and serve, with boiled batter or apple puddings. A glass of wine may be added to this, or a lemon sliced thin and cut into dice; put it in before putting it on the fire.

Lemon Sauce. Make as directed for wine sauce, using lemon instead of wine.

Wine Sauce. Beat quarter of a pound of sweet butter to a cream, add gradually to it quarter of a pound of fine white sugar and a wineglass of wine, with half a nutmeg, grated; continue to beat it until it is light and white, then mold it in a neat form and serve.

Lemon Sauce. Make a drawn or melted butter sauce, cut a lemon into very thin slices, take out the seeds and stir the slices into the sauce, give it one boil, then serve over boiled fish, fowl, or meat.

Apple Sauce. Peel, quarter and core rich tart apples, put to them a very little water, cover them and set them over the fire; when tender, mash them smooth, and serve with roasted pork, goose or any other gross meat.

Cranberry Sauce or Jam. Pick a quart of cranberries free from all imperfections, wash them and put them into a stew-pan with a teacup of water and the same of brown sugar, cover the stew-pan and let them stew gently for one hour; then mash them smooth with a silver spoon, dip a quart bowl in cold water, pour in the cranberries and set it to become cold; then turn it out on a dish or glass saucer, and serve with roast pork, ham, goose or fowls

Milk Biscuits. Warm two ounces of sweet butter in a gill of sweet milk, and with it wet a pound of flour into a very stiff paste; beat it with a rolling pin, and work it very smooth; roll it a quarter of an inch thick; cut it in small round cakes; stick each with a fork, and bake ten minutes in a quick oven.

Indian Griddle Cakes. Beat two eggs light, stir them into a quart of sweet milk with a teaspoonful of salt and enough corn-meal to make a good batter, bake as soon as mixed on a hot griddle rubbed over with a bit of suet or fat pork; a tablespoonful of batter for each cake.

Cake Waffles. Three teacups of sugar rolled fine, one cup of butter, three well-beaten eggs, half a teaspoonful of saleratus, dissolved in a teacup of milk, stir in sifted wheat flour until it is a thick batter, add to it half a nutmeg grated and a teaspoonful of lemon extract, put in a teaspoonful of salt and stir it for some time. Make the waffle-irons hot, dip a sponge in melted butter and rub it over every part, put a large spoonful or two of the mixture in for each cake, close the iron and set it over hot coals or a stove; let them remain for six or eight minutes, then turn the iron over; after six or eight minutes open it; if the cake is a nice color, and loosens, take it out; and so continue until you have enough.

Muffins. Mix with a pint of warm milk two well-beaten eggs, half a teaspoonful of melted butter and half a gill of baker's yeast, with a teaspoonful of salt and a bit of saleratus the size of a large pea (dissolved in hot water), stir in enough sifted wheat flour to make a thick batter, set it in in a warm place to rise, for three hours in warm weather, or longer in winter; it may be mixed at night for breakfast next morning; put a griddle over the fire, when it is hot rub it over with some fat, grease the inside of the rings, set them on, and half fill them with the batter, or they may be done without rings; when one side is done turn the other; bake a light color, as they are done break each one open, put a bit of butter in each, and set them in front of the fire until served; muffins should never be cut open. Cold muffins may be toasted and served hot.

To make Wheat Bread. Put seven pounds of wheat flour in a large bowl or tray, heap it around the sides, leaving a hollow in the center; put into it a quart of warm water, add to it a large teaspoonful of salt, half a teaspoonful of saleratus (dissolved in a little water) and half a gill of baker's yeast; have three pints more of warm water, and with as much of it as may be necessary; make the whole in a rather soft dough, work it well with both hands when it is smooth and shining, strew a little flour over, lay a thickly folded cloth over it, and set it in a warm place, for four or five hours, then knead it again for fifteen minutes, cover it, and let it set to rise again; when it is like a sponge, work it down again, divide it in loaves, either two or four, and bake in a quick oven, according to their size; one hour, if divided in two loaves, half hour each if divided in four.

Graham Bread. Make as directed for wheat and indian bread, using unbolted wheat flour instead of superfine.

Tea Rusk. To a pint of warm milk, put half a gill of baker's yeast, a teaspoonful of salt, and half a small teaspoonful of saleratus, dissolved in a little hot water, put to it enough wheat flour to make a soft dough, mix well and smooth, cover it, and set it in a warm place for two hours, to rise; when light, add half a teacup of sugar, and a cup of melted butter, work them well into a dough,

flour your hands well, and make it in small cakes (the size of a large egg, or a trifle larger), lay them close together in a buttered pan, dip your hand in a little sweetened milk and pass it lightly over the tops of the rusks, set them in a quick oven for half an hour; serve hot.

Rye Bread Cake. Take from the risen dough, the size of a small loaf, work into it a small teacup of shortening, make it in a flat cake, rather more than an inch thick, and bake twenty-five minutes in a quick oven.

Indian Meal Dumplings. Put a pint of yellow corn meal into a large bowl; pour boiling water into it, stirring it all the time; make it a moist paste to mold in your hands; add a teaspoonful of salt, stir it in; make it in balls the size of a tea-cup; flour the outside and drop them into a pot of boiling water, and let them boil for one hour. These may be boiled with salt meat. Serve with a sweet sauce or syrup.

Apple Dumplings Pare, quarter and core eight fine, tender tart apples, make a pie crust, roll it to half an inch thickness, cut it in round pieces the size of a tea plate, lay as many pieces of apples in the center as it will contain, gather the edges up and pinch them together over the apple, have a pot of boiling water, and when the dumplings are all made drop them in; cover the pot and let them boil gently for nearly an hour; then take each one carefully with a skimmer on to a dish, serve quickly, with butter, sugar and nutmeg, worked together, or with butter and syrup; to be eaten cut open and the sauce of syrup and butter over. A more healthful paste may be made for apple dumplings or dumplings thus; To a pint of sour milk or buttermilk and a half pint of water, put a small teaspoonful of saleratus, dissolved in a little hot water. Put wheat flour into an earthen basin, make a hollow in the center, add a teaspoonful of salt and the buttermilk, etc., work in the flour until it is a soft dough, flour your hands and divide it in pieces the size of a common apple, then flatten it between your hands, to about half an inch thickness, or rather less, put a quartered apple in the center, then draw the edges of the paste together over it, pinch it close, strew some flour over a large dish and lay each dumpling on (the gathered side down), until they are finished. Have a pot of boiling water, drop the dumplings in, cover the pot and let them boil gently for nearly an hour; serve with sugar or syrup and butter. This paste is both light and delicate; a pie paste is not so; very few persons can eat it without positive injury.

Wheat and Indian Crumpets Put half a gill of yeast into a quart of warm milk, with a teaspoonful of salt, stir in wheat flour to make a good batter, set it in a warm place to rise, in the morning add a teacupful of butter and a handful of yellow corn meal; bake them on a hot griddle, which must be rubbed over with lard each time before putting on the cakes; a spoonful of batter for each cake.

To Preserve Pears. Take small, rich, fair fruit, as soon as the pips are black, set them over the fire in a kettle, with water to cover them; let them simmer until they will yield to the pressure of the finger, then, with a skimmer, take them into cold water, pare them neatly, leaving on a little of the stem, and the blossom end; pierce them at the blossom end to the core, then make a syrup of a pound of sugar for each pound of fruit; when it is boiling hot pour it over the pears and let it stand until the next day, when drain it off, make it boiling hot and again pour it over; after a day or two put the fruit in the syrup over the fire, and boil gently until it is clear, then take it into the jars or spread in on dishes, boil the syrup thick, then put it and the fruit in jars.

Pine Apple Preserve. Twist off the top and bottom and pare off the rough outside of pineapples; then weigh them and cut them in slices, chips or quarters, or cut them in four or six, and shape each piece like a whole pine-apple; to each pound of fruit put a tea-cup of water; put it into a preserving kettle; cover it and set it over the fire, and let them boil gently until they are tender and clear; then take them from the water by sticking a fork in the center of each slice, or with a skimmer, into a dish. Put to the water white sugar, a pound for each pound of fruit; stir it until it is all dissolved; then put in the pine-apple, cover the kettle, and let them boil gently until transparent throughout; when it is so, take it out, let it cool and put it in glass jars; let the syrup boil or simmer gently until it is thick and rich, and when nearly cool pour it over the fruit. The next day secure the jars as before directed. Pine-apple done in this way is a beautiful and delicious preserve. The usual manner of preserving it, by putting it into the syrup without first boiling it, makes it little better than sweetened leather.

Peach Marmalade. Peel ripe peaches, stone them, and cut them small; weigh three-quarters of a pound of sugar to each pound of cut fruit, and a teacup of water for each pound of sugar; set it over the fire; when it boils skim it clear, then put in the peaches, let them boil quite fast, mash them fine and let them boil until the whole is a jellied mass, and thick, then put it in small jars or tumblers. Half a pound of sugar for a pound of fruit will make nice marmalade.

Gooseberries Preserved. Take the blossoms from the end, and take off the stems; finish as directed for strawberries and currants.

Barberries. Preserve them the same as currants; or they may be preserved in molasses. Pick them from the stems, and put them into a jug or jar with molasses to cover them. The acid soon destroys all taste of molasses. The small winter or frost grape may be done in the same manner,

Quince Jelly. Quinces for jelly should not be quite ripe, they should be a fine yellow; rub off the down from them, core them and cut them small, put them in preserving kettle with a teacup of water for each pound, let them stew gently until soft, without mashing, put them in a jelly press and press them very slightly; to each pint of liquor put a pound of sugar; stir it until it is all dissolved, then set it over the fire and let it boil gently, until by cooling some on a plate, you find it is a good jelly, then turn it into pots or tumblers, and, when cold, cover with writing paper.

Apple Jelly. Pare and core tart juicy apples and cut them small, put to them a little water and boil them in a covered vessel until they are soft and the liquor glutinous, then strain them with a jelly press, put one pound of white sugar to each pint of juice, flavor with lemon extract, and boil, until by cooling some in a saucer, you find it a fine jelly, strain it through thin muslin into molds. Put sugar and grated nutmeg to the apples, from the jelly press, and stew them to a thick marmalade.

Grape Jelly. Take ripe grapes, press them from the skins; then put them in a jelly press, press out all the juice; put half a pound of sugar to each pint of juice, and finish the same as currant jelly.

Currant Jelly Without Cooking. Press the juice from the currants and strain it; to every pint put a pound fine white sugar, mix them together until the sugar is dissolved, then put it in jars, seal them and expose them to a hot sun for two or three days.

Apple Sauce. Pare, quarter and core a quarter of a peck of rich tart apples, put them in a stew-pan with a teacup of water, add some finely chopped lemon peel and a large cup of sugar, grate half a nutmeg over, and cover the stew-pan; let them stew gently for half an hour, then mash them fine, add a teacup of butter, and serve with boiled rice or boiled batter pudding.

Fried Peaches. Take peaches not fully ripe, wash them and wipe them; then cut them in slices quarter of an inch thick, and fry in the pan after pork; serve with the meat. This is a South Carolina dish.

To Bake Pears. Wash half a peck of tart pears, cut the stems so as to leave only an inch length; put them in an iron pot over the fire with half a pint of water and a pint of molasses to them; cover the pot or kettle, and let them boil rather gently until the pears are soft and the syrup rich, almost like candy. Take care not to scorch it.

To Stew Quinces. Pare and cut them in quarters, take out the cores, put them into a stew-pan with half enough water to cover them; cover the pan and let them boil till tender; add half a pound of sugar to each pound of cut quince; cover them, and let them stew until the syrup is rich and thick.

To Stew Peaches. Take small under-ripe peaches, pare them neatly, and put them into a kettle with water nearly to cover them, and set them over a gentle fire; to each quart of peaches put half a pound of sugar; let them stew until the syrup is rich. Serve cold for tea or dessert.

To Stew Apples. Pare ripe tart apples, and cut them in quarters or smaller; core them, and put them in a stew-pan, with a teacup of water and the same of sugar to a quart or more of cut apples; then set them over the fire, let them simmer gently for nearly an hour; turn them into a flat dish, and set them to cool. Grate half a nutmeg over, if liked.

Fricaseed Turkey. Cut up a small, young turkey, rinse it in cold water, put it in a stew-pan, with water to cover it, cover the stew-pan and set it over a gentle fire; take off the scum as it rises, add a large teaspoonful of salt when it is tender and white; add a small teaspoonful of pepper, work a tablespoonful of flour with quarter of a pound of sweet butter, stir it into the fricassee by the spoonful. Dip a bunch of parsley in hot water, chop it small and put it in the stew-pan; cover it and let it simmer gently for fifteen or twenty minutes, then serve with boiled rice or mashed potatoes for breakfast or dinner.

Mint Sauce. Take nice fresh mint, chop it small, mix with a teaspoonful of sugar, and vinegar to moisten it. Serve with roast lamb.

Onion Sauce. Peel some nice white onions and boil them tender, press the water from them, chop them fine and put them to half a pint of hot milk; add a bit of butter and a teaspoonful of salt, and pepper to taste. Serve with boiled veal, or poultry, or mutton.

To Boil Onions. Take off the skin and outer shell until they are white, put them into a stew-pan with a teaspoonful of salt (to a dozen, medium size) and hot water to cover them; cover the stew-pan and let them boil for half an hour or until they are tender, then take them into a dish with a skimmer, put a bit of butter the size of an egg to them, sprinkle pepper over and serve. Boiled onions are served with roast fowl, goose, or turkey, or boiled or roast mutton.

Clam Chowder. Butter a deep tin basin, strew it thickly with grated bread crumbs or soaked cracker; sprinkle some pepper over and bits of butter the size of a hickory nut, and, if liked, some finely chopped parsley; then put in a double layer of clams, season with pepper; put bits of butter over, then another layer of soaked cracker; after that clams and bits of butter; sprinkle pepper over, add a cup of milk or water, and lastly, a layer of soaked crackers. Turn a plate over the basin, and bake in a hot oven for three quarters of an hour; use half a pound of soda biscuit, and quarter of a pound of butter with fifty clams.

A Chicken Salad. Take a fine white bunch of celery (four or five heads), scrape and wash it white, reserve the delicate green leaves; shred the white part like straws, lay this in a glass or white china dish, in the form of a nest. Mince all the white meat of a boiled or white stewed fowl, without the skin, and put it in the nest. Make a salad dressing thus: Rub the yolks of two hard-boiled eggs to a smooth paste, with a dessert spoonful of salad oil or melted butter; add to it two teaspoonfuls of made mustard, and a small teaspoonful of fine white sugar, and put to it gradually (stirring it in) a large cup of strong vinegar. Make a wreath of the most delicate leaves of the celery around the edge of the nest, between it and the chicken; pour the dressing over the chicken when ready to serve; if the dressing is poured over too soon it will discolor the celery. White heart lettuce may be used for the nest instead of celery.

Cream Custard. Beat six eggs light, stir them into a quart of cream, sweeten with loaf sugar to taste, add half a nutmeg grated, and a teaspoonful of lemon or vanilla extract, or if preferred, peach water. Bake one hour in a quick oven, in a buttered basin, with or without a bottom crust.

Isinglass. There are three sorts of isinglass—American, English and Russian, which is three times the price of the others; only one-third as much is required of it as of Cooper's isinglass (for a quart of milk) which is one ounce.

Sliced Tomatoe Pickle. One peck sliced tomatoes, twelve onions sliced, sprinkle with salt, let them drain twenty-four hours, one pound of mustard, one ounce of cloves, one ounce of ground ginger, one-half ounce of allspice, one ounce of ground pepper, one-half teacup of ground mustard; put all together; put in a layer of onions and tomatoes, with one and one-half teacups brown sugar; cover with vinegar and boil until transparent; boil in tin.

Boiled Cabbage. Trim off all the outside leaves of a head of cabbage, cut it in quarters and put it into a pot of boiling water, with a teaspoonful of salt, cover the pot close, and let the cabbage boil fast for half an hour, or it may require ten minutes longer; when the stalks are tender, take it up on to a cullender, press it slightly to free it from water, put a little butter and some pepper over it and serve. Or, after having boiled it, chop it fine, put a bit of butter and some pepper to it, and serve hot in a covered dish.

French Omlet. Break eight eggs into a basin, season with a small teaspoonful of salt, and a little pepper, and if liked mace or nutmeg; add two tablespoonfuls of milk or cream, two ounces of butter broken in bits, and a little parsley cut small, if liked, also a finely chopped shallot or white onion well washed. Beat these ingredients well

together with a spoon, put an ounce of butter in a frying-pan, let it become boiling hot, and pour the omlet in about half an inch thick; as it is cooking continue to stir it with a spoon, drawing it from the sides to the center, that it may be evenly done; shake the pan now and then to free the omlet from it; let it fry gently; when it is a fine clear brown, turn it into a dish and serve.

Scrambled or Shirred Eggs. Break eight or more eggs into a basin, add to them a tablespoonful of sweet butter, cut into bits, and a teaspoonful of salt, make a little bit of butter hot in a frying-pan, pour in the eggs and let them cook. Stir them with a silver spoon until they are just set without becoming hard or brown; serve over toast.

Cream Candy. To three pounds of loaf sugar put half a pint of water, set it over a slow fire for half an hour; then add to it a teaspoonful of gum arabic, dissolved, and a teaspoonful of vinegar. When boiled to candy, bright and clear, take it off; flavor with vanilla, lemon, rose or orange. Rub the hands over with a bit of sweet butter, and pull the candy between them until it is white; then stretch it out in wide thin strips and cut it in lengths; or make it in rolls and twist or braid it.

Molasses Candy—Taffy. Put a pint of common molasses in a stew-pan, over a slow fire, let it boil, stir it to prevent its running over the top, or, if necessary, take it off; when it has boiled more than half an hour try it, by taking some in a saucer; when cold, if it is brittle and hard, it is done; flavor with lemon, sassafras or vanilla, and pour it quarter of an inch deep in buttered tin pans. Shelled peanuts (ground nuts) or almonds may be stirred into it, enough to make it thick, or but a few. Molasses candy may be made a light color by pulling it in your hands, having first rubbed them over with a bit of butter to prevent the candy sticking to them during the process.

To Make Welsh Rabbit. Cut or grate some good cheese, put a bit of butter and some made mustard to it, put it in a frying-pan over the fire and stir it smooth; a little milk may be added to it; when it is hot and a smooth paste, spread it on slices of nicely toasted bread and serve hot.

Fried Apples. Wash fine, fair apples without paring, and cut them in slices an eighth of an inch thick, and fry in hot lard or pork fat; serve with fried pork.

Horse-Radish. Lay fresh horse-radish in a pan of cold water for an hour or more, then pare or scrape off the outer skin and grate it on a coarse grater; add a little salt to it, moisten with vinegar and serve with boiled fish or roast meat.

Cocoanut Macaroons. Make these the same as almond macaroons, substituting grated cocoanut for powdered almonds; finish the same as almond macaroons.

To Make Chocolate. Scrape or grate the chocolate, take a tablespoonful of it for half a pint, half and half milk and water; put it in a perfectly clean stew-pan, make the chocolate a smooth paste with a little cold milk, and stir it into the milk and water when it boils; cover it for ten minutes or longer, add sugar to taste, unless French chocolate is used, which is prepared sweet enough. Serve soda biscuits or rolls or toast with it.

To Make Simple Syrup. Put half a pint of water to each pound of sugar; when it is all dissolved, set it over a gentle fire, let it boil for half an hour; when it is clear and boiling hot, spread a wetted napkin over a basin, pour the syrup in and strain it through; flavor to taste.

Common Twist. To three pounds of common sugar put one pint of water, and boil it over a slow fire for half an hour, then skim it clear; continue to boil it until it is candy; try some in a saucer. When boiled enough, take it off, rub the hands with a little butter, take that which is cooled, and pull it as you would molasses candy, until it is white, then twist or braid it, and cut it in strips.

To Boil Green Corn. Get the short, full ears of sweet or sugar corn, trim off all the husks, leaving only the last inside leaves, have a kettle of boiling water, with a small teaspoonful of salt to each quart, put in the corn and let it boil fast for half an hour, if young and tender, or longer if less tender; when done, drain off all the water, take off the remaining husks, lay a napkin on a large dish, lay the corn on, turn the corners of the napkin over it, and serve to eat with salt and cold butter. Or break each ear of corn in pieces, about two inches long, or break each ear in two, tie them in a cloth and put them into a pot of boiling water with a small tablespoonful of salt, let it boil fast for half an hour, if young and tender, or longer if necessary; some corn will require a full hour. When done take it from the water and serve folded in a napkin. Corn may be served in the following manner: Take off all the husks, then with a sharp knife cut it from the cob and put it in a stew pan, with a teacup of water to a quart of corn cut from the cob, cover it close and let it simmer gently for one hour; then add a large tablespoonful of butter, pepper and salt to taste, and serve hot. Sweet or sugar corn is best for boiling. The ears are short and full, and the grains, when broken by the finger-nail are full of a sweet, milky fluid. Common large ears of white corn may be improved by putting a tablespoonful of white sugar to the boiling water, or it may be cut from the cob and finished as directed above, with the addition of the sugar.

clubpadgett.com/pan

clubpadgett.com/pan