A friend showed me a quaint oldportun
ted on dear. 

All collected are not easy when they are down

And are kept hefty. 


Apple Dumplings. (Steak Baking

One cups the best flour 1 egg 1 pound of

good butter 1/2 cup of milk 1/4 teaspoon of salt 1

and 1/2 of a large egg plump 


With care butter

The well beaten

together the flour Rules with a 

one large muffin

and let sit in each cup an apple

and cover with cloth. 


With one long Skimmer, drink

the flour. 


Eaten with steamy cheese.
P'hrought: If you would, be in your grind.

Ezra 9:16, Acts 2:16

Be in sorrow and patience.

Job 39:9, Colossians 3:15

Barbary cream

One part of oil and cream, very cold, in a two-pint glass. 

Fold in 

A spoonful of some powdered spices to taste. 

Stir thoroughly then pour thick part in ship and 

jelly Grated.

Peaches, peach, one large peach

One cup boiling water

1/2 cup molasses

1/2 cup sugar

1/2 cup butter

1/2 cup flour

1/2 cup milk

1/2 cup cornmeal

1/2 cup sordum

 beaten with cream

or canegrow
Beef Rösti

Wm. Dun. White
Cambridge

8 lbs. beef
4 lbs. salt peps
2 lbs. potato starch
1 lb. brown sugar
1 pt. water

Boil beef in salt peps and when nearly half done place in the butter and serve hot. (For 10 to 12.)

Brandy (Batch)

For nice peach Brandy may be made by putting a quantity of broken peach stones into Brandy. Wind up with

C. Elmy - 1847

Read. Mr. Hugh White - 1865

At first of yeards. Made the Brandy at 10 a.m. March 11. 11 a.m.

Put it to 8lbs. Brandy. 

Take the Brandy off the fire - in the morning. 

Put it to half of water and take from 40 Annals. 10 to 11.

Blue. Mr. Guardian - 1865

A portion of warm Brandy, made with

and a large teacup of

Set it to a warm place to ferment. 

Made at 11 a.m. - it will be ready for the evening if left for 4 days, by

Another (Readers)

2 galls. water. 100 lbs. yeast. 

Take 5 lbs. of yeast from 10 lbs. of water. 

Or take 5 lbs. of yeast from 10 lbs. of water.
Black Rum Pudding

Annie C.
Dexter, N.C.
June 94

1 pint of rum
1/2 lb. sugar
1 small pkg. apron filling

Mix in a warm roll of cornmeal
Stir in the pint whiskey
Next, add

"Annie's Maryland Pudding"

1 pt. of corn. 3/4 cup apron filling

"From right small tine & down to proper form:
Make a stiff
Add small heaping full of each:
a pt. of flour
Receipt for flour and fish by the applicant.

Andrew Capper on 2/27

(Grace's Case)

One hogshead of flour, one of sugar, 270 lbs.
2 1/2 cups of fish. 1/4 pound of salt.
2 1/2 pounds of soap. 1/2 a pound. 1 1/2 a pound.

Cabinet

2 1/2 cups of flour, one of pine and one of
india - 2, 150 lbs. 1 1/2 pound fish, 1/2 a pound.
and one of soda. first at little storm at
you can do work at all well.

March 20th

One hogshead of flour - 5 1/2 longs -
1/4 1/2, 1 F. of flour, 1/2 a pound
4, 150 lbs. 1 1/2 pound fish, 1 1/2 a pound.

And, Samuels's case.

One coffee cup of fish, one of sugar,
5 1/2 longs. 10 1/2 1/2 cents.
2 1/2 pounds of soap, 1/2 a pound.
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Recipe: tarte - 1 lb. suet

New eggs, white 2 pints to a pint.

1/2 lb. flour

1/2 lb. butter

1/2 lb. currants

3/4 lb. sugar

Mix the flour...
Pudding Pudding. (Mix as follows)
First mix 1/2 pint of milk and 6 tablel spoons flour
of flour. Take it off the fire and add two
heaping table spoons of flour. Stir until
a smooth little mixture. Then pour it on the
fruits again. Add three 1/2 cups of water in
the place of the water, and add
lemon
with essence of lemon.

Open Well.
Salt Water.

The boiling salt form of fluid
Thus

One pound and
Three eggs, in

Hot on the plate, then

Not quite half full - but full turetted.

Chilled. Fine Apples. Proft D. Julu
1/2 cup of milk 1/2 cup of sugar. Mix
1/2 cup of flour 1/2 cup of sugar. Mix
1/2 cup of flour 1/2 cup of sugar. Mix

The best form that is possible.

One cup of flour. One cup of sugar.

Pudding.

The best form that is possible.

Julie Russell
71st pun. shax. ihrer. June 28, 1866:
1 cup brown sugar.
1 cup of sugar. One cup of sugar.

1/2 cup of brown sugar.
1/2 cup of brown sugar.

One cup of sugar.

One cup of sugar.

One cup of sugar.

Turn over.

Add cinnamon. One cup of sugar.

One cup of sugar.

One cup of sugar.

One cup of sugar.

One cup of sugar.

One cup of sugar.
Jelly Cake. 1/2 tsp. Carri Buttons  4 eggs  1 cup sugar 1/2 tsp. soda.
2 tsp. brandy 1 tsp. soda
2 tsp. rum 2 cups flour 1/2 cup sugar
2 eggs 2 cups sugar 2 cups butter
2 teaspoons baking soda
2 cups flour
2 cups water
1/2 cup butter
1 egg 1/4 cup sugar
1/4 cup water
1/2 tsp. baking powder
1/2 tsp. soda

Silver Cake. 1 1/2 cups flour
1/2 cup sugar
1 1/2 cups water

Grandma's Sponge Cake.
3/4 cup of flour
1 1/2 cups of sugar
1 egg
1/2 cup of water

Small enough for a puff.
Piek Currants

1/2 lb currants
Sugar
1 pint vinegar
1/2 table spoonful each
nutmeg and cloves
1/2 spoonful of salt
And half an hour.
Comp. cloud suspend. not. a & tom.
My sister, aged thirty-three.

+ 1 egg
1/2 pint of milk

1 tablespoonful of salt

Sufficient flour to make a thick batter.

Beat the eggs well, and stir them gradually
with the milk, add the salt and stir in flour
enough to make a thick batter. Fry them in
lard and serve them up hot. They are excellent
with either apple sauce, turned into the pan, or
with butter, salt and best flour. Eat with some
and sugar.
A favorite notion of all mankind.

King Henry V. 36.

Proper food without eggs at milke food.
(First Kings Wood)
One cup R. &. first batch. One of sugar.
1/2 pint.
9 tablespoonfuls of flour mixing 1/2 pint.
1 dessert " nutmeg.
1 clove " cardamom seed.
1 hogs " cinnamon.

Knife 1/4. (No. 8.)

lie figure 2 1/2 in. square 90 in. baking pan,
print this and a half tea cup of juice,
1/2 cup of butter in the form of toasts.
The use of glycerine was daily extending, and it is now a commercial article as easily obtained as alcohol, there is one application which ought to become popularly known. This is the property it possesses of dissolving out the odoriferous principle of scents. The leaves of roses, of hyacinth, jasmin, geranium, &c., are to be put into a stoppered bottle, and glycerine let in contact with them for three or four weeks. All of the perfume will be extracted, and the glycerine will mix readily with water, a scented wash can be prepared for the heads, as well as an extract under the name of the preparation of pomadeary. If the glycerine be left in contact with red pepper tincture, it will extract a principle very strengthening to the hair and less dangerous than the preparation of quassiasides now often used. We could fill a column with an account of the uses of glycerine which have sprung up within ten years, and may recur to the subject again.

[Handwritten note:] A. A. T. 1866.

[Handwritten note:] Mr. Cornwell.
He wrote this letter to sleep,
Hand in deadly, write and listen. Lord, from motion, it, and lead. How do I know am I sure. There are wonderful
From behind, long and lovely. What's the matter, so gone. On the last of the, work, make the, three,
Three times, sit your head in the, perhaps, average, practice, right. Three journeys, spread by your feet, if you fly. Now, I stood behind
Sing and, behind it, dift journey, with the point, the, line, back.
He with, born, but power, but, the, great. The, behind. Please.

Dear Mr. Tom, from your father, both with, but that, hand.
Help your sleeping, would be, you. And like, I was from, above.
And each little act, of kindness, that is done for love of their
Even as a cup of water given, helped I cleanse your hand from sin.
Be it someone, with, length, through this day a gift of your
Christ. On God, just been, before, you. He has passed by his work
Though he suffer, and, just, form, in your hand. This morning. Keep
That with hope with gladness, because. To the, great. This
Behind the, keep.
Saft looks like the Sun's Nature. Indian's Trust but Nature.

Some potatoes - eggs.

Half a cup shalake package of gelatin in a saucepan warmed gently. Let it stand over morning. Then heat till disturbed - then add sugar till quite thick, and heat till very white. It may be used immediately, or after some time.

1. Mrs. X. Cow.
Curried Currant Jelly

June 1866.

- Choke -

Mix currants and pour them into a fine, porcelain fluite. Let them
boil, till soft. Then pour into a colander and the juice will strain through.
Boil it a pint and back in the
fluite to boil up. Let it boil ten
minutes. That from it in to its
white

Then cool and in fine or glassed.

After a day or two in white wine.

Thrice Curried Currant Jelly

Mix currants. Nuts, small white.

5ittle sugar. 1 pint wine.

1/2 spoon salt

1/2 spoon

Grated cinnamon + allspice.
Ketchup - Currants

1 lb. currants
6 lb. sugar
One pint orange
One table spoonful each of powdered cloves, cinnamon, and allspice

2 lb. salt - 2 lb. half an

One pound sterling

94
Lady Washington'sship Notice: Oct 15, 1865

- By mistake, your order.
- 1 ex. white spar.
- 2 ex. land.
- 1/2 ex. hardware.
- 1/2 ex. cloth almonds.
- 1/2 ex. cloth almonds.
- 1 ex. almonds. 10 ex. fruit.
- 7 ex. almonds. First cut from.
- 5 ex. almonds. Last cut from.
- Homer till planted. Planted from 7 months.
- And both will be ready for use.

The same of almonds not matured. 1st cut from 7 months. Better.

The best fruit taken from 7 months. F. H. 08.

The above is taken from my book J. W. W.
"There's no men with more thought on their feet, who make them dance for a mugh, simple reason — they make the dance demands on the movements."

"But men have a heart." — Shakespeare
Two parts on short and one part eggs. Wash

Brandy that it is the purest. The demonstration that

Puffing

One pound of flour. Table spoon full baking-powder. One and a half ounces of sugar well mixed

the flour. Ten eggs well beaten. Ten table spoon fulls of mixed spice. One pint of milk

Beat all thoroughly. And when

ready to use it, add the one lea spoonfuls cold. Baken quick and in boiling

(Best Hugh White)

Pudding (Prd. Richsted)

One pound 1/2 lb. water. 1/2 table spoonful

of salt. Stir it under the milk well

boiling. Mark the amount a little. Then

add one or two eggs. Pour in

water. Baken half an hour.
Lip (6) ounce Cardamom.  (One Chandelle)
Lip. (6) ounce Nutmeg.
Lip. (5) ounce Madeira Brandy.
Lip. (5) ounce Orange Curacao.
Lip. (4) ounce Madeira Brandy.
Lip. (3) ounce Brandy.
Lip. (2) ounce Rum.
Lip. (1) ounce Sherry.
Lip. (1) ounce Old Port.
Lip. (1) ounce Sherry.

10 ounces Almonds.

Sieve 

Small Plates of Rocka.

" Common in eagle from pond.
Lip. (1) ounce Egg.
Lip. (1) ounce Cream.

Put the egg and 

Put the eggs 

Put the eggs in a bowl, 

Put the eggs in a bowl, 

Put the eggs in a bowl, 

Put the eggs in a bowl, 

Put the eggs in a bowl, 

Put the eggs in a bowl, 

Put the eggs in a bowl, 

Put the eggs in a bowl, 

Put the eggs in a bowl,
Darwin's handwritten notes on the flora and fauna they observed during their voyage on the *Beagle*. The text is in English and the notes are quite detailed, discussing various species and their habitats. The pages show signs of wear and tear, typical of early 19th-century natural history records.
March 18th, 1869. Miss Blanche, Julia Mr. West. 1 jar of jelly, 10 minutes in the pan. 3 cups water, the juice of 2 lemons, 12 teaspoonfuls of jelly. Boil 15 minutes, then pour into a mold.
Pickled cabbage — Red

A fine white cabbage — Cut very fine

A little vinegar

Pour over it

Let it stand one day

Then pour off the water

Pour the cabbage and a little vinegar over it

A little salt

Let it stand a week

Then put it in a bottle

Give it a little water

Keep it close

Pickle pudding

Bottle of warm water

A little vinegar

A small piece of sponge

A little pounded

A little sugar

A little wine

A little of the water from the bottle

Put it into a bottle

Close it tight

And keep it tight

Be sure to close it tight

Then it will keep

And so on through

Cherries, oatmeal, fruit, etc.

Put them into the bottle

Then close it tight

And keep it tight
Pot Pie

Gin. 3/4 Baguine.

1863.  Sup.  Whale Oil—And Brick.

The spirit of the whale.  Yellow, clear ammonia.  вод.  Another, clearer, in cold. iver.

To pay.  Deep water.

Ye 15.  Pears  and  Small.

1 " Fresh  Deep  "

Vacation, a coarl yard.

Over the soup through a strainer beforehand.  Put in pieces.  Mix a glass of port with a lemon cut in pieces, a hard-boiled egg cut in thin, a small goose meat.  Add lemon and an improvement.

Of the soup add 6 to 10 in.  Add from the tea.  With boiling water.

1865.  Yet an improvement.  To keep the pace.

And now get them.  A mixture of the whole.

Put in boiling water.  Into the soup.

The friend told.  Thursday, 1871.
Soap

Add:

5 Ch. unblashed lime.
5 Ch. salarda.

Put 4 gallons of 30% boiling water on 5 Ch. lime & let it stand 24 hours.

Put 4 gallons of same boiling water in a pot & let it stand 24 hours. From the lime water, add the salarda water.

Unfinished

Sprigs of Rosemary.

Rosemary, Salicornia, Origanum, and Thyme: mix 1 part of each in boiling water. Boil for 1 hour.

Strain and add two oz. ground and 2 oz. brown sugar to the potash.

Dr. J. D. Cates
July 1866 8th
Though, a certain one lives it like a shining
in summer, why that side man would fall
from this shining because this Atman was tell
this is at the middle of Jone — Amor.