Lemon Ora

1 cup boiling water
1/2 cup flour
1/2 cup sugar
1 teaspoon salt
1/2 teaspoon baking powder
1/8 teaspoon baking soda
1/4 cup water
1 egg

Pour 1/2 cup water into cup of boiling water. Stir in flour, salt, and sugar. Add the water while beating through the flour. When well mixed, add the egg. Pour over and let it stand for 12 hours. Bake at 350 degrees.
Cocanut Pie

2 Eggs
2 Table Spoon Sugar
1 full pint of Milk
1 Cup Cocanut
1 Table Spoonful melted Butter (Scant for one pie)

Cocanut Curst

1 pint milk
4 Eggs
1 heaping Table Spoon Corn Starch
1 " Cup of Cocanut
Sweeten to taste

Be then separates a coffee cup in milk the devaculated Cocanut

Mrs. C.C. Bracken
2 No. Hams
1 " legon
1/2 " bell
1/2 " Collister Rand
1 egg
1/2 yard case - Flesh
1 joint - Melt
1/2 Ib. million

Sausage filling
1/4 Ib. pork
1/4 Ib. beef
1 Ib. lard

Gibson - Qallam Abdul
Prunes Fruit Cake

2 cups medium dried apples three times, cover with cold water, and let them stand over night. In the morning add one cup molasses 1 cup slanting milk till it is thick. Then add one cup sugar. One cup butter. One cup sour milk. Two tea spoons salt. Two eggs. Nutmeg. Add spice to taste. Add two cups flour. Washington Oi. nice.

2 1/2 cups sugar one heaping cup flour. One teaspoonful cardamom. A tea spoonful soda dissolved in a large spoonful of warm milk. This makes the cake for the pie. Filling. 1/2 pt. cream one and a cup flour. One cup sugar. One egg. Beat flour, egg, and sugar together and stir into the butter with. Blend with lemon. Bake before they are filled and not but a few moments after the filling is put. Filling on原则, use all the

I was intending to copy another recipe.
Shall I ask you to excuse any negligence on my part during this time?
Chantilly Cake

Bake a Cake in a Mold.
When cool, take a very sharp knife, I cut out the
centre, leaving a crust of
an inch or more on the
edges of the cake, then
chop up the rest of the cake
for gills of cream; then put
in a layer of preserved fruit
that I fill with Cold Brandy,
Benedictine, put whipped
Cream over the top.

Coffee Jelly
One quart of Cold Coffee, then
Sugar to taste, add one
Cupful of Cold Water on a
boil, put in Biscuits; let
it stand an hour, then on the
boiling Coffee, strain through a
sieve Vote into a Mold.
Hotel Ocelle

One quart tomatios nearly as many onions - lay in layers sprinkled well with salt. let them stand over night. In the morning drain off the juice pressing the thick with cloth to absorb all then press them all in four pressing little with grannica at first cinnamon then in small
Price:
2 Q. White cloth.
4 Q. Cellophane.
1 Q. Full of Indian corn.

Tom on Kinga. to Emmet till
The kernel and Union is clear.
A Homemade Permanente

In three fluid ounces of alcohol dissolve
2 p. drachms of camphor. Then in another vessel dissolve 38 grains of
3 p. drachms of saltpeter. 38 grains of sal
Ammonium in nine fluid drachms of water. 3 p. drachms of water. Having
Then accomplish from the two
Solutions together into a four ounce
Pint of clear glass. Make well
Vermic in the neck with a
Form of cloth. Line the cork.
Place this instrument in a clear
Light - one of the Sun shine. This
Will indicate coming storms by a
display of beautiful chemical
Crystal or approximating gases.
Vacation by a perfectly clear
Rub the buckwheat cake-grade
After half a turn to make
The cakes come of wind—
This is called flour that!

Orielle Strower—
Address H. D. S. Moore
P.O. New haven
Prime 10 cents—

Lavender Powder—
Caromile flowers—one ounce—
Hops—one ounce—
1 quarter measure—cold—
Put in a pigskin kid bag—
use in the morning—
leave—one stone glass of wine—
When the bottle is half empty—

To each quart of water
Before boiling add a tea spoon full—
of 3 from Balle articles proper
with this will be sufficient line or—
measurement fine proof—

A clean gill measure — is—
a half a pint of boiling volatile, add one of a sound of expirade of—

Ammonia—When the liquid is cold—
improve 1/8 of ammonia—liquor—
for the specified amount—
Objects will be rendered bright—
by brushing with this compound.

Lime can be gathered by—
adding a tea spoon full—
Salt 1/2 ounce finely ground—
Write soap to the pound of stand—

The above—is from Seventy-fifth American—
Year 1874—
Melancholy Soup

Part of a alive fish

A Much Esteemed Knight. Walled. Eisdorn.

The Great Seignors. etc.

A King of no consequence.

The ornamental part of the head. Pimara.

A lean Wife. etc.

The root of a vine. etc.

Irregularity Soups


16 S. Leter. etc.

Muskell Guntrim.

Mustie ete.

Crooked Darwin. etc.

Top of Israel. Snail. Crab.

Colored meats. Green Iubes.


One of Noah's Sons. Ham. His mainly muter.
Omelet —

6 eggs — The whites beaten to a stiff froth — The yolk, well beaten — A teacup full of warm milk with a table spoon full of melted butter — A tablespoon full of flour — Next to a fork with a little milk — Add to the milk — 1 tea spoon salt — 1/4 teaspoon pepper — Mix all together, saw the whites — Add the whites, Cast quickly — The heat has been well mixed —

I use the above (omitting the butter) as omelet cakes — Heat the griddle pan as for buck wheat cakes — It carries in, in the same way.
Boiled flour pudding
1 pint of flour - 1 pint of milk
4 Eggs - Boil an hour -

Lemon Pie - one bit grated rind of 3 large lemons
with the juice - 3 Eggs - 3 Tea
1 cup of sugar - 2 of milk - pinch
of salt - 6 tablespoonfuls flour

Mix well. It is made like an ordinary apple pie -

I use a full tablespoon
of flour for half the quantity when made into cakes.
I sent this script for Election day.

My batch is now rising in the kitchen.

Flour 6 lbs.
Sugar 3 "
Butter 1 1/2 "
Lard 1 1/2 "
Eggs 4

Empties: 1 Pint
Milk 3 Pints

Rum 3/4 oz

Brandy 3 " "
Raisins 3 lbs

Currants 1 lb

Citron to taste.
On the juice of 4 lemons
2 oranges
4 cups of sugar
6 cups of boiling water

Pour in

Pour in the mold (only the fruit)
One pint turtle soup
three pieces of
bright in one gallon
water
1/2 lb. salt fat pork cut
frie
1/2 lb. lean beef cut frie
One onion cut frie
one carrot glazed
Put in two
Two hard
boiled eggs in shell
a glass of port wine
dessert spoon full of
mustard
Serve
Dear H. W. Bough:

The thoroughly off by boiling

Then any equal grains of soft
soap and water & alcohol &
strong on a little 2
mug of 2 water - tepid

Then 3 water - cold &

Then make mix soap - again

When half dry roll it on
a broom stick - the roll &
let dry - do not iron - Dec 1876
Bottle or Flannel
Bread

1 Joint Split Indian Meal
1 Joint Graham Flour
1 Joint Sour Milk
3/4 of Cup of Molasses
1 1/2 Tea Spoons of Soda

Stir about 2 hours — a little at a time. As soon as can
Put the mixture in full three or four

The Indian Meal

After sifting — [illegible]
3/4 of a Pint Indian Meal
Five of Indian
Different after sifting
Let the soda be mixed with a little milk or water outside of the bowl.

Chaos 1875
To wash calicos without fading:

1. Mix three parts of salt with four parts of water.
2. Put the calico in while hot.
3. Leave in the cold.
4. Afterward, it can be washed in the ordinary way.

Scientific American
French Pudding.
3/4 pint of milk
2 eggs
1 1/2 cups sugar
1/2 cup butter
2 cups flour
3/4 teaspoon baking powder
1 1/2 cups brown sugar
6 tablespoons molasses
2 cups milk
2 cups butter

Pour the milk into a double kettle and warm.

Put the butter into a double kettle and stir until it is melted.

Mix the flour, sugar, and eggs well. Add the milk and stir until it is smooth. Pour it all into a double kettle and stir until it is a thick dough.

Pour the mixture into a pan.
5 lb Currants
5 lb Sugar
1 pint vinegar
1 tablespoon full
9 Brunswick cloves,
Coriander-
Pepper
Nutmeg
1/2 teaspoon full of salt
Boil half an hour.
Camom Pudding

3 eggs

The weight of 3 eggs is sugar

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2 " " flours

Mix sugar + butter + ghee + Beat the eggs + mix with the sugar + butter. The flour

in last. Put it in a buttered mould & boil his Howe. Place half a dozen leaded

Eat with sugar twice. Close the raisins. Open against the filled side of the mould.
Heat a spoonful of sugar. Add a handful at a time, stirring after each addition. Add 4 eggs, broken. Stir in milk to form a sauce.
Aunt Mary's Charlotte
Pineapple Cake

The weight of 4 eggs =

Sugar, 2 cups

The weight of 2 cups flour

Beat separately. Mix the two

Self rising flour

Filling

Take a pint of pineapple
moistened with cold water

1/2 pint of milk

2 eggs

Beat the yolks - Stirring in

Sugar, 1/2 cup - pineapple

Mix well - Add the

Cooked yolks - Put back in the

Store - Stir in the white

Well beaten. Place off & let it

cool while skin off. The Booth

Herbert a la Ella
Mansfield.

(1 pint of milk - Add

Lemon

1 cup of sugar -

Squeeze the juice of lemon
in a dish, then add the

juice - 1/3 cup. Fill the sugar

is dissolved. Canned peaches or other fruit is

very nice. Cut small

Forage - in a white Ice.

Pour -

Put to cool. When the

Batter is cool add half

1/2 between the cakes. Add

the fresh last of all.
Purify eggs tartar in chilis.

Omelet in canned tongue — very nice.

Capers heel trump dibiens.

Bun a la Herling canned blue — plum can — r lump with a collard — E-ware — From Henny —

Cook room chafing dish with — the egg — baemen — int —
A cup of coffee uncles tea
From your dear.

The 1st. of my wife
Came to my house

You are all in heaven
If we can think

My dear

Miss

Your affectionate

P.
Pickled cauliflower

Break the heads into small pieces, boil ten minutes in salt and water. Skin and put on a napkin or a cloth. Boil for another ten minutes. One gallon of vinegar contained one half of white sugar, white pepper, and cloves.
Potted Beef

8 lbs. round steak, cut in a stone jar
with three onions, two carrots, and one leek.
Add half a pint boiling water; cover tightly;
place in the oven, cook three hours; part it in
chopping-board, remove fat and skin; single
out fine, ground fine with a pestle; add one
hundred-five brine, cutting up the liquor left in the
jar; season with pepper and salt; add a little
mustard lightly who, colored; or breathe; then from
these milled bull, keep on a dry shelf.