Coriolis

WOUND.—A correspondent desires us
to give him one of the best remedies
that we know of for wounds. We know
of none superior to the following one,
which appeared in the old issues of the
Country Gentleman.

Take a pan of water and add two
shovels of burning coals, and sprinkle
upon them some brown sugar, and
hold the wounded part in the smoke. In
a few minutes the pain will be allayed,
and recovery proceed rapidly. In my
own case, a rusty nail had made a bad
wound in the bottom of my foot. The
pain and nervous irritation was severe.
This was all removed by holding it in
the smoke for fifteen minutes, and I was
able to resume my reading in comfort.
We have often recommended it to others,
with like results. Lately, one of my
men had a finger nail torn out by a pair
of ice-chops. It became very painful, as
was to be expected. Held in a
\[more\] sugar smoke for some twenty minutes,
the pain ceased, and it promised speedy
recovery. As a good substitute for this,
we will merely add that a teaspoonful
of the tincture of arnica, added to a
pint of cold water, will answer an excel-
ent purpose.

FATTENING BAGE.—In regard to
constructing a

THE JOHN CRERAR
LIBRARY @ CHICAGO.
Mrs. May Hayden recipe
for pie crust

1/2 cup flour
1/2 cup butter

1 cup sugar

Peel

Pul butter & eggs together

Roll out

Put

A little water (1/2) on pork

Brown over

When

50th birthday

June 8th

1883
**Mrs. Harwood's Recipe for Rye Graham Bread**

First prepare the yeast as follows:

Take 10 potatoes of nearly equal size, mash and boil them. Then cut the peel and mash them perfectly smooth. Pour onto this one quart of boiling hot water. Stir in a coffee cup of good pure sugar and after standing a few minutes pour in a pint of boiling water, waiting a jet. When lukewarm, add a pint of yeast to raise it. Put it in a tight covered vessel to ferment. Set it away in a moderately warm place until sufficiently given, which may be known by the potato appearing upon the top of the liquid bright foam.
spots bursting up through it. The temperature of the place where this is set to rise or war.
should be 68 or 70—Too much heat is as bad as too much cold.
When this is risen put it into a stone jug and cork it—tie on the cork, and keep it in a cool place.
A quart & a half is sufficient to make dough for two large loaves of bread.

To make bread set a sponge over night. To a half pint of lukewarm water, put in a half of a yeast and a pint of flour. (After kneading into the flour.) After this, add a little flour over the top & cover the dough. Place it in the same temperature the yeast was in. In the morning warm half

a tea cup of milk (if water is used—add half a tablespoon full of sugar.)
add two tablespoon full of lard.

When the yeast is warm, stir it into the sponge. Have ready a quart and a half of flour & knead this with half a tea spoon full of salt into the sponge—divide this into two portions. Put each into a buttered pan to rise—and when the dough rises & bursts, into little ovals. It is ready to bake. Then place in a common stone over. In 30 or 35 minutes. In using lime water the dough requires less kneading. The cakes bake in ollie time & have soft crust.

If sometimes requires a small handful of flour more in making into loaves, but be careful not put in too much flour.

1 1/2 pint of milk to two cups of yeast. Cut 1/4. In the morning add a tea cup of warm—1 tablespoon full of sugar. 1/3 pound of flour.
Boiled or toasted brown bread
1 pint rye flour
1 pint graham flour
1 pint sour milk
1/4 cup molasses
1 cup lean flour or soda
Then 2 cups water
Knead 1 hour
Buck a long back shave thru a large piece of salt

Paine (1878)

Be not afraid to move your horse if the going is rough, a little here and there in the dust.
Fold them over—just nearly a ginger or root— in a pan to rise.

Bake about 10 minutes (ten) in a quick oven. This makes enough for tea or breakfast.

In making some brand of biscuit it's nice to beat or beat hand, when the biscuit is light. Then pick up little by little I would add black ginger. The land gentleman done sticking together.

Oisin 1768

A sweet point of grated potatoes—just beat

The evening before—just lonely in the morning.

First, grate flour—no this just 3 little green

pots of turkey yard—just to rise.

This ground the flour about 3 p.m. the next day—

It will be ready to mix—into a

baking pot about 3 gills of flour—

red salt—into a gill of milk whole

and 2 gills of butter—when it cools come in
to the middle of the flour—

Wine adding the rice potatoes &

cooking with flour—let it stand over

night. In the morning with an—

Beat when it may be light about 3 &

Then put a little laid on your hands,

Take off a piece of dough long. Enough

Then in a well dry pan—let it

Float in a cool oven—until raised—

Then Bake it in home.
Golden Cake

2 cup flour
1/2 " Sugar
1/2 " sweet milk
1/2 " butter

White of 4 Eggs
1 tea spoon full of C. Tartar (Bicarb)
1/2 " " " Soda

Beat with Lemon or Bicarb

Loosens like white marble

Pork Cake

1 cup raw Pork, chopped fine
1 " Raisins, chopped a little
1 " Sugar
1 " Molasses
1 " " " Sweet milk
5 cup flour
1 cup tea spoon full cloves
1 " " " Cinnamon
1 " " " Nutmeg
1 " " " Soda

1 tea spoon full of cider or vinegar

It may often too thick with flour
Put in rest - keep well - no salt or eggs
**Pumpkin Cake**

1 Cup of butter — 1 cup of sugar
1 cup Molasses — 1 tsp of ginger
8 tsp of molasses — 1 Egg — 2 tsp of soda
1 tsp of ginger — 1/2 tsp of nutmeg

C. Oake — Nov 28, 1926

**Ginger Snaps**

1/2 Cup of butter — 1 cup of sugar
1/2 cup Molasses — 1 tsp of ginger
1 Egg — 2 tsp of soda
Bake light brown in quick oven

**Ginger Cookies**

1 Cup of Molasses
1 cup Sugar
1 cup Water
1/2 cup Shortening
1 Egg
1 tsp of molasses
2 tsp of soda
3 Eggs — 1/2 cup of soda
4/4 cup molasses — 1/2 tsp of soda

够 to roll thin
Roll thin with a little fine sugar instead of flour. Thinned with

**Monte Cristos**

1/2 cup butter
1/4 cup sugar
Heat to a cream
Add one cup flour
1 tsp of soda
3 Eggs — 1/2 cup of soda
4/4 cup molasses — 1/4 tsp of soda

Enough to roll thin
Roll thin with a little fine sugar instead of flour.

**Shakey Cake**

2 cups sugar, 1 cup flour

Mix — Stir by this in a cup

On the children cry for them!
* Corn Cakes (Breakfast)

1 pint of meal - with a tea spoon full of cream of tartar, 1/4 spoon of soda. Stir in with the meal. Half a brown egg. 1 pint of milk. 1 egg. Bake in a shallow pan.

* Little Man's Cakes

1/2 cup of Graham flour, 2 cups cold meal. 1/2 a pint of milk. 1/2 cup of milk. 1 cup of milk. Oil one hand of the stove. Put one tine of the stove. No water boiling in the kettle.
Strawberry Short Cake
Put thorough into one quart of
sifted flour, one half pound of
good butter — separate & beat
well — 3 eggs — to the yolk —
add three table spoons of fine
white sugar — one table spoon —
full of the wine — add it to
the flour & make butter — it
thin in the whites beating to
a soft froth — if too stiff add
a little more water — to the
flour — Put a little flour
on the pie board & knead
the dough ten minutes — Butter
the pan in which the cake is to be
baked, I roll out rather thin —
Bake in a brisk oven —
When cool split — fill with
Bean for Coffee
One egg — well beaten
1 spoon full of sugar
Pour over — Then cover
1 spoon full of brandy &
Brew briskly — make over again

'blackberries & sugar' (X
cream) — if you like —

acup after boiling together
Put a few blanches berries
on the wine before it gets
ang — delicious — just
try it

To form these Lester New
Recipes for cookings
**Tremberrry Short Cake**

By* Dink* Ey Bight

1/2 pint of flour
1/2 cup of bull
a small leaf of mint in water
Cut the bull into the flour well
well mixed - (even in the water) heat that in until
it's a solid dough - then
Turn out upon the rolling
paint it over - then ice cake
spread it over - then ice cake
as you would for a pie

**Current Pie**

1/2 cup ripe currants
1 lea **"** Sugar
1 Egg

Bake until two crusts
Strawberry Image File

In the month of July

Baked Ham

3 cup salt
4 oz salt

13/4 lb white sugar

Ham

Mix together and put the ham in sugar for 10 days. It will then go

18 lb salt
12 oz salt
5 lb sugar

Then fill up

with cold water

Roll daily

for 10 or 15 days.
Tomato Soup

1 quart canned tomatoes

2 1

Boil 15 minutes

Sprinkle in a little salt or carbonate soup

to neutralize the acid, which

You may omit by it

deeming to frame

Usually add a cup of tea

good to a quarter

Then add one quarter of

Mix with 6 or 8 crackers ground

Fine, Pulverize

or pour over

Dissolve up before Immediate
Shademail system

Spread the sash of a ham so they will pull on long
a marble or salt and tear brine full to a

kind of oyster add

tetty small limbs

of bullhorn crown

or oyster lignes laid with

to cover the oyster cover

the pan perfectly light

Put over a fire

Let there come to a

good quality they can
down some of us
**Omlets**

4 Eggs, beat separately

1/2 Cup of milk

1/2 Cup of flour

Mix all well together. Pour

onto a well buttered griddle.

Turn it as soon as it

begins to set—about the

size of a wide bladed

fork.—Fold over—then again.

Let the griddle turn the

omlet on not butter.
omelette

Gen. Victor's cook says

in preparing an omelette

remember three things:

1. A clean pan.
2. The mixture must not be too much beaten.
3. The white separated from the yolk must be a weak, syrupy mixture. When ready, the shallots are added with the

omelette. 3. The omelette must not be too large.
4. The eggs must be clean and fresh.
5. They should be free from

invisibly or they become strong.
No, this isn't true. I'll not stay at all, sir. I'm only here to take care of the house. If you want any help, I'll be happy to assist.

Please understand that I'm not your servant. I'm here to take care of the property. If you have any specific needs, I'll be more than happy to accommodate them.

About the plants, I've been told to keep them healthy and in good condition. If you have any specific instructions, I'll follow them to the letter.

We'll be moving to the new house soon. I'll make sure everything is in order and ready for the move.

As for the garden, I'll start working on it immediately. I'll make sure it's in good shape and ready for the next season.

I'll start working on the plants as soon as possible. I'll make sure they're healthy and happy in their new home.

If you have any specific instructions, I'll follow them to the letter. I'm here to make sure everything is in order and ready for the move.

Thank you for your understanding. I'll do my best to make things as easy as possible for you.
*Apple pie or pudding*

Two or 3 good eating apples
Whole tender — like plum — cut
Stir them with 1/2 cup of two eggs & sugar sufficient
Spread firm mixture on a
Fruit — cover with puff — roll
Fine bread crumbs — little butter
Bell — a little — consulting
Bake — fifteen minutes

To 2 —

Stir apples or pie with sugar — lemon juice —
Melt a thick crust of 1 cup flour — sugar —
Put the crumbs on the apples — bake

*Pudding — Churchville*

1 cup sweet milk
1 cup sugar
1 tablespoon butter
1 egg
3 cups flour

Then — moor — with 2 c. butter
Steam — one hour — or — quart
Pour — over — it

1 cup sugar — 1 egg —
Melt together
ADD 8 table sugar

Adding with just as its
Ready for the table
Mary Clemens Chocolate Cake —
This recipe makes 1 1/2 cakes —

1/2 cup of butter — 1 cup of sugar —
2 eggs — 1 1/2 cups of flour —
1/2 cup of milk — 1 teaspoon of baking powder —
1/2 teaspoon of salt —

Mix the sugar and butter until light and fluffy. Beat in the eggs, one at a time, with the flour. Stir in the milk. Pour into a greased 8-inch baking pan. Bake at 350°F for 35-40 minutes or until a toothpick inserted into the center comes out clean.

For Filling:

Chocolate Filling —

1/2 cup of butter — 1/2 cup of sugar —
2 eggs — 1/2 cup of flour —
1/4 teaspoon of vanilla —

Melt the butter in a saucepan. Add the sugar, eggs, and flour. Mix well. Pour the mixture into the bottom of an 8-inch pie plate. Bake at 350°F for 15 minutes. Remove from the oven and cool completely.

For Glaze:

1/2 cup of confectioners' sugar —
1/4 cup of milk —

Sift the sugar into a small bowl. Gradually beat in the milk until a smooth glaze forms. Spread over the cooled filling.

Chocolate Creme Caramel —

For Caramel:

1/2 cup of sugar —
1/4 cup of water —

Heat the sugar and water in a small saucepan until the sugar has dissolved and the mixture is clear. Bring to a boil. Remove from the heat and let cool to room temperature. Pour into a 1 1/2 cup measure. Set aside.

For Crème Caramel:

3 eggs —
1 1/2 cups of milk —
1/4 cup of sugar —
1/4 teaspoon of vanilla —

Beat the eggs with the milk. Strain the mixture into a 1 1/2 cup measure. Set aside.

Pour the caramel mixture over the eggs and milk mixture. Bake at 350°F for 30-40 minutes or until a toothpick inserted into the center comes out clean. Let cool to room temperature. Run a knife around the edge of the dish. Invert onto a serving plate.

Chocolate Creme Caramel —

For Caramel:

1 1/2 cups of sugar —
1/2 cup of water —

Heat the sugar and water in a small saucepan until the sugar has dissolved and the mixture is clear. Bring to a boil. Remove from the heat and let cool to room temperature. Pour into a 1 1/2 cup measure. Set aside.

For Crème Caramel:

3 eggs —
1 1/2 cups of milk —
1/4 cup of sugar —
1/4 teaspoon of vanilla —

Beat the eggs with the milk. Strain the mixture into a 1 1/2 cup measure. Set aside.

Pour the caramel mixture over the eggs and milk mixture. Bake at 350°F for 30-40 minutes or until a toothpick inserted into the center comes out clean. Let cool to room temperature. Run a knife around the edge of the dish. Invert onto a serving plate.
Omelet

Cook and cool a slice of bread in a half pint boiling water. Magg. 4 Pint. Add 1
Orange and 1 Pint. Beat 7
5 Eggs Separtely. Add
1/3 White. Pour onto the bread. Stir it together and
Bake in a 

Grill oven.
A Filter which is Effective against Dysenteric Anemia.

"An ounce of prevention is worth a pound of cure," said Prof. Cook, the state geologist of New Jersey. "People want water that is perfectly pure for drinking purposes during the summer, especially as cholera threatens. From experience recently made I find the best filter that can be made is the bottle filter. It is made by tying a string whip around the bottom of the bottle and breaking out the bottom. This is done by lighting the string, and when the flame has entered the bottle, dip the bottle in cold water. Layers of fine cotton batting must then be placed in the bottle until a cup of ash is added to the bottom. Now dissolve a cup of alum in hot water and pour the solution into a cup of cold water. This makes a filtering substance. I use alum because it is the only thing which will precipitate all the impurities of the water to the bottom. For every gallon of water that is desired to purify, add a teaspoonful of this filtering fluid and let it stand for five minutes. Then run your gallon of water through the filter, and you will have your water free from all impurities."
Anna White, pin dock
5 cups of flour
1 cup of sugar
1 cup of brown sugar
1 cup of cold water
Chili Con Carne

2 cups of sugar
1 " " molasses
1 " " butter
1 " " water of coffee
4 " " flour
4 " " eggs

2 lbs. New York beef or calf of mutton
2 " " " " mace
2 " " " " cinnamon
1/2 " " " " salted pork

Indian pudding

1 pint of milk with 1/2 cup
7 table spoons of sifted Indian
meal " " " " 2 1/3 of a cup
of molasses " " " " put it in a
Shampoo pack from once it a cup
of custard " " " " bake until
two hours 2 more minutes

When " " " " cream " " " " a few
Eggs " " " " butter " " " " melted
" " more on " " " " Indian pudding

Maple pudding

3 eggs " " 1/2 cup
3 " " " " sugar with the
1 1/2 " " " " sugar with the
weight of 3 eggs in butter
1/2 " " " " milk " " 2 eggs
in flour " " 1/2 " " in
Steam 2 hours
Preserved Pears

Place the pears in a can. Make a rich syrup and cover them in some pure water.

Boil the can — or — steam them thoroughly. Then fill the can while hot. Thaw ready a rich syrup and pour on with or without brandy. I am one third brandy — two thirds syrup thoroughly. Cover the pears with pitch. Then on the point.
Custard Meringue
1/2 cup coconut
1/4 cup milk

1/2 cup sugar
1 lemon
2 eggs

Beat all together for 15 min.

Beat the milk and sugar

Put in oven 10 minutes.

This is a Southern recipe.

Place in a warm place

Sweetened condensed milk

Beat until smooth.

1/2 cup milk

1/2 cup sugar

Custard Pudding
1 1/2 cups milk
2 cups sugar
1/2 cup flour
1/2 cup butter

Microwave 18 min.

Oven 18 min.

1 1/2 cups milk
1 1/2 cups sugar
1/2 cup flour
1/2 cup butter

Microwave 18 min.

Oven 18 min.

Oven 18 min.
Mrs. Pier~

1. 1/2 Cabbage 2 Medium Sherry
1. 1/2 Meat Sauce probe together
and while boiling 3/4

2. 1/2 Crayon Chopped Apple
1. 1/2 Crayon Chopped Salt Beef

2. 1/2 Crayon Joint Current

2. 1/2 Crayon of Car

2. 1/2 Crayon Chopped soy sauce

Boil all a short time

When cool add 2 long

Dressing: 1/2 cup mayonnaise
1/2 cup of Cinnamon

3/4 nutmeg, 1/4 or 1/2 cup of Cider

9 cups of 1/2 Cup of Sherry

Salting for Christmas Salad

2. 1/2 Turkey

It needs Belling

1/2 cup melted butter

1/4 cup of mayonnaise

Table spoon mustard

2/3 of an egg

Boiled

Salt

OLIVE (7)
Prime albert Ouddrii - Incorporated. 

Dear Mr. Smith of 6 Egg, 3 C officer House. We all have 

bathroom. Just close to. And 

2 lemons of the week 

of the egg. Baking to a 

fin. Line as 

baking. Pond with 

rice. Of others. Blank. Almond 

Church. Orange. Line. And 

Church, some of other fruit 

cover with the old fish 

felix. When done 

serve with a sauce 

made of Bullet Lemon 

sugar. In 1899 

Nov 1899

A thin coat of varnish applied 

to Evan. Malt will maked 

more than half. Of the 

Malt soil and soil

Amonica solution. 

Silent plate of jewelry

Red flowers. Just in 

pot. When done in sunlight 

is funny. In good things. 

It will furnish. Special solve. 

For will chewed

Cream. Malt in a 

varn. in salt water. 

Among the leaves. 

It will furnish 

it's turning yellow. 

C. W. 1899
Whistling Pudding

One pint of sweet milk—
1/2 pint of Whistling Berries—
Stirred into the milk without breaking the berries—
Then cup molasses—
Which allow 1 tea
Gron 1 spoon—
A little salt—Then mix
Gentlely without breaking
The berries—
Then two hours
10 cups milk
3 table spoons bean flour
3 cups of raw milk
3 table spoons full but sugar
½ tea spoon salt
2 cups full milk of kefir
Flavor with chocolate
Bake in a warm oven 4-5 hours
Bake 3 hours more to dry
Boil 3 times to dry
Dun Durg
Keeping Eggs - C. Jones 1880

1 pint salt
1 pint water
2 or 3 cream of tartar
2 gallons water

Put 1/2 of the cold 1/2 of the
Prime Campbells Joy
The Avery 3/4 from 1/2
4 eggs almost 1/2
Put in jar
Small
End and 4 to
Should come up 4 to 5
4 more
Put the
eggs 2 inches
Oxford Times - C. Inman

1 half pound of salt 1/4 oz
1 1/2 cups of water
2 3/4 cups of sugar

Mix the salt with the sugar

Then add 3 1/2 cups of water

Let it stand for 2 hours

And then use it in your recipe

High Corn (Super)

1 lb corn, 1 gallon green meal
5 lb. 8 oz. water

Let it stand for 4 hours

Then add 3 1/2 cups of water

Mix the corn with

And then use it in your recipe

Mix the salt with the sugar

Then add 3 1/2 cups of water

Let it stand for 2 hours

And then use it in your recipe

Mix the corn with

And then use it in your recipe

Mix the corn with

And then use it in your recipe

Mix the corn with

And then use it in your recipe

Mix the corn with

And then use it in your recipe

Mix the corn with

And then use it in your recipe

Mix the corn with

And then use it in your recipe

Mix the corn with

And then use it in your recipe

Mix the corn with

And then use it in your recipe

Mix the corn with

And then use it in your recipe

Mix the corn with

And then use it in your recipe

Mix the corn with

And then use it in your recipe

Mix the corn with

And then use it in your recipe

Mix the corn with

And then use it in your recipe

Mix the corn with

And then use it in your recipe

Mix the corn with

And then use it in your recipe

Mix the corn with

And then use it in your recipe

Mix the corn with

And then use it in your recipe

Mix the corn with

And then use it in your recipe

Mix the corn with

And then use it in your recipe

Mix the corn with

And then use it in your recipe

Mix the corn with

And then use it in your recipe

Mix the corn with

And then use it in your recipe

Mix the corn with

And then use it in your recipe

Mix the corn with

And then use it in your recipe

Mix the corn with

And then use it in your recipe

Mix the corn with

And then use it in your recipe

Mix the corn with

And then use it in your recipe

Mix the corn with

And then use it in your recipe

Mix the corn with

And then use it in your recipe

Mix the corn with

And then use it in your recipe

Mix the corn with

And then use it in your recipe

Mix the corn with

And then use it in your recipe

Mix the corn with

And then use it in your recipe

Mix the corn with

And then use it in your recipe

Mix the corn with

And then use it in your recipe

Mix the corn with

And then use it in your recipe

Mix the corn with

And then use it in your recipe

Mix the corn with

And then use it in your recipe

Mix the corn with

And then use it in your recipe

Mix the corn with

And then use it in your recipe

Mix the corn with

And then use it in your recipe

Mix the corn with

And then use it in your recipe

Mix the corn with

And then use it in your recipe

Mix the corn with

And then use it in your recipe

Mix the corn with

And then use it in your recipe

Mix the corn with

And then use it in your recipe

Mix the corn with

And then use it in your recipe

Mix the corn with

And then use it in your recipe

Mix the corn with

And then use it in your recipe

Mix the corn with

And then use it in your recipe

Mix the corn with

And then use it in your recipe

Mix the corn with

And then use it in your recipe

Mix the corn with

And then use it in your recipe

Mix the corn with

And then use it in your recipe

Mix the corn with

And then use it in your recipe

Mix the corn with

And then use it in your recipe

Mix the corn with

And then use it in your recipe

Mix the corn with

And then use it in your recipe

Mix the corn with

And then use it in your recipe

Mix the corn with

And then use it in your recipe

Mix the corn with

And then use it in your recipe

Mix the corn with

And then use it in your recipe

Mix the corn with

And then use it in your recipe

Mix the corn with

And then use it in your recipe

Mix the corn with

And then use it in your recipe

Mix the corn with

And then use it in your recipe

Mix the corn with

And then use it in your recipe

Mix the corn with

And then use it in your recipe

Mix the corn with

And then use it in your recipe

Mix the corn with

And then use it in your recipe

Mix the corn with

And then use it in your recipe

Mix the corn with

And then use it in your recipe

Mix the corn with

And then use it in your recipe

Mix the corn with

And then use it in your recipe

Mix the corn with

And then use it in your recipe

Mix the corn with

And then use it in your recipe

Mix the corn with

And then use it in your recipe

Mix the corn with

And then use it in your recipe

Mix the corn with

And then use it in your recipe

Mix the corn with

And then use it in your recipe

Mix the corn with

And then use it in your recipe

Mix the corn with

And then use it in your recipe

Mix the corn with

And then use it in your recipe

Mix the corn with

And then use it in your recipe

Mix the corn with

And then use it in your recipe

Mix the corn with

And then use it in your recipe

Mix the corn with

And then use it in your recipe

Mix the corn with

And then use it in your recipe

Mix the corn with

And then use it in your recipe

Mix the corn with

And then use it in your recipe

Mix the corn with

And then use it in your recipe

Mix the corn with

And then use it in your recipe

Mix the corn with

And then use it in your recipe

Mix the corn with

And then use it in your recipe

Mix the corn with

And then use it in your recipe

Mix the corn with

And then use it in your recipe

Mix the corn with

And then use it in your recipe

Mix the corn with

And then use it in your recipe

Mix the corn with

And then use it in your recipe

Mix the corn with

And then use it in your recipe

Mix the corn with

And then use it in your recipe

Mix the corn with

And then use it in your recipe

Mix the corn with

And then use it in your recipe

Mix the corn with

And then use it in your recipe

Mix the corn with

And then use it in your recipe

Mix the corn with

And then use it in your recipe

Mix the corn with

And then use it in your recipe

Mix the corn with

And then use it in your recipe

Mix the corn with

And then use it in your recipe

Mix the corn with

And then use it in your recipe

Mix the corn with

And then use it in your recipe

Mix the corn with

And then use it in your recipe

Mix the corn with

And then use it in your recipe

Mix the corn with

And then use it in your recipe

Mix the corn with

And then use it in your recipe

Mix the corn with

And then use it in your recipe

Mix the corn with

And then use it in your recipe

Mix the corn with

And then use it in your recipe

Mix the corn with

And then use it in your recipe

Mix the corn with

And then use it in your recipe

Mix the corn with

And then use it in your recipe

Mix the corn with

And then use it in your recipe

Mix the corn with

And then use it in your recipe

Mix the corn with

And then use it in your recipe

Mix the corn with

And then use it in your recipe

Mix the corn with

And then use it in your recipe

Mix the corn with

And then use it in your recipe

Mix the corn with

And then use it in your recipe

Mix the corn with

And then use it in your recipe

Mix the corn with

And then use it in your recipe

Mix the corn with

And then use it in your recipe

Mix the corn with

And then use it in your recipe

Mix the corn with

And then use it in your recipe

Mix the corn with

And then use it in your recipe

Mix the corn with

And then use it in your recipe

Mix the corn with

And then use it in your recipe

Mix the corn with

And then use it in your recipe

Mix the corn with

And then use it in your recipe

Mix the corn with

And then use it in your recipe

Mix the corn with

And then use it in your recipe

Mix the corn with

And then use it in your recipe

Mix the corn with

And then use it in your recipe

Mix the corn with

And then use it in your recipe

Mix the corn with

And then use it in your recipe

Mix the corn with

And then use it in your recipe

Mix the corn with

And then use it in your recipe

Mix the corn with

And then use it in your recipe

Mix the corn with

And then use it in your recipe

Mix the corn with

And then use it in your recipe

Mix the corn with

And then use it in your recipe

Mix the corn with

And then use it in your recipe

Mix the corn with

And then use it in your recipe

Mix the corn with

And then use it in your recipe

Mix the corn with

And then use it in your recipe

Mix the corn with

And then use it in your recipe

Mix the corn with

And then use it in your recipe

Mix the corn with

And then use it in your recipe

Mix the corn with

And then use it in your recipe

Mix the corn with

And then use it in your recipe

Mix the corn with

And then use it in your recipe

Mix the corn with

And then use it in your recipe

Mix the corn with

And then use it in your recipe

Mix the corn with

And then use it in your recipe

Mix the corn with

And then use it in your recipe

Mix the corn with

And then use it in your recipe

Mix the corn with

And then use it in your recipe

Mix the corn with

And then use it in your recipe

Mix the corn with

And then use it in your recipe

Mix the corn with

And then use it in your recipe

Mix the corn with

And then use it in your recipe

Mix the corn with

And then use it in your recipe

Mix the corn with

And then use it in your recipe

Mix the corn with

And then use it in your recipe

Mix the corn with

And then use it in your recipe

Mix the corn with

And then use it in your recipe

Mix the corn with

And then use it in your recipe

Mix the corn with
Porte were we making scrap book
Dissolve a joint of album
in large as a salin in a
ford of boiling water - add a tablespoon salt
full of flour make small
in a little cold water
and a few drops of oil
of chilli closely
Let it come to a boil
Put it in fruit can - It
will keep for months.

A handsome Goose - Green

Once one time (half a day) of
Music in the cup of Col
Milk, for an hour
Therm into a milk vessel
Put two cups of milk
and also the whole gelatin
in boiling water, 3 part
Tips of time and strength
of sugar, stirring well a allow
It join to come to a boil
Remove from the fire

This is one trouble of
Royal Vanessa - New York

Whites to a still point
Beat into the mix - Come into mix
will settle with muller in the
Strawberry, pomegranate, etc.
2 cups sugar
2/3 cup hot milk
Boil five minutes & strain through coffee - vanilla flavor
On this day Mrs. Maker
Said she sometimes uses
The leaves of eclair roots
Padd instead of chickens
With or lettuce salad or
Shrimp in a salad
With celery and
We garnished the lettuce
And from the salad dressing over shrimp & lettuce
2 cups flour Sept 1887
But the flour into can &
Cook the flour into a bowl
With water & brown sugar
For two to stand on
Put them boiling hot
Water to the top
1/2 can - cover & let
Blend until cold
Put your advice when
It can be
Moving until cold
2 Cups Graham Flour
1/2 " Sweet Molasses
1 " Molasses
1 " Rasins

1 Egg
1 1/2 cup full of soda
1/2 a cup of cream of tartar

A little nutmeg

Owl of salt

Tiny Thoroughly Scrawled

3 (Thick) Oreos to a
Carroll Hill's) Jan 2 1867

From December 1867, I received a point, to be carried or not.

Darned, the ground is pain.

The fruit and dawns

The paper "One" other when

The warm is tacky lay

The fruit, few down

Plan on well three let any one mailing. The work of the dog, if can

Ladder 11 leaving one

Pine, pine of the Carlton, for bringing covering

Also in December for April

Stirring Hills recipe

2 Cans Graham Flour
1/2 " Small milk
1 " Molasses
1 " Pearls
1 Egg
1/2 tea spoonful of Soda
1/2 a tea spoon of Cream of Tartar
A little Turpentine -
1/2 cup of Salt
2/3 tea spoon of Baking Powder
2 (Times) Dose for a
20-lb. turkey

(carried out) Dec 2 1889

From December to January to be
cooled or not.

Warm the ground to rain
The mixture and dampen
The Japa - Then when
The warm is tacky lay
The Japa few down
Think it well Then let
Dry - One roasting the back
of the Japa it can be
2 or 3 days leaving an
impression of its outline
for soups etc.
Also in December for April
1889. - Also December for 1889.
Soft Soap - Christian Union

See 49.

Collect grease. Taking some care to see that it is nice, tell to have it pured. Put in an old tin pail (if that is handy or old saucepan) and the pan on the stove & pour over it a half dipper of water, let it boil till it gets boiling. Remove from the fire & strain through an old skimmer or cloth. Empty a pound can of concentrated lye into an old tin pail. Take 1/4 of the lye & pour it into a little from three gallons of water in a pot. The base is distilled and all the water will have a million of minute - if stirred enough will be already thrown from the fire & emptied into a deep basin & caked. Some gallons of water to stir thoroughly.
For depending on some - search - 

From me by Dr. Willsey - 12 

head by 12 - 3 - 1876 

first - follow - follow - east - 12 pm - 

Dr. A - - 10 - 

hand - - 12 - 10 - 

one - filled with milk - 12 

201 - - - - - 

mutter - - - - 

mutter with - - - - 

been - add - - - - 

that - up - - - - 

as - - - - - - - 

Dr. Willsey - 

Dr. L - son - 10 -
Take 4 oz. of corrosive sublimate in a bucket of water—swirl the vessel with it as well as the bedstead. Add it to all the vases and all the chases.

Let 1 oz. of potassium nitrate into it, once a half point of terepela. Lick quite a small ball—add it to all the vases of milk. Add 2 oz. of album and album in some one—

Put marking into

Only 4 oz. album to

Equal quantity of water to form a moderately thick liquid—
mix with some of the same

This bound by means of a quite small ligature. Then become by pouring the album on the 1 oz. and form into one at once—keep little made into.

The album to mix

The mixture is to be kept well covered and when it's done.
Syrup of Baroan for laryngeal catarrh
Baroan + balsam - syrup simple
10 ounces - 2 quarts by the side
of heat - a tea spoonful to be taken 7 or 10 times a day.

A good powder of Safflower oil
in the bowl in which one will keep
flowering corn. 1 part long

Harney - No. 8

For James Baker says the heat of the sun hardening
the skin, to strengthen the
sake is one pint of sweet
spirits of wine to three
pints of water.
Stack—Mutton chops.

Salad—With

Ornament—

Lettuce—of heads—with shared

orfind bread—cut in

Stack—Mutton chops.

Lettuce—of heads—with shared.

Ornament—

Lettuce—of heads—with shared

orfind bread—cut in

Stack—Mutton chops.

Lettuce—of heads—with shared.

Ornament—

Lettuce—of heads—with shared

orfind bread—cut in

Stack—Mutton chops.

Lettuce—of heads—with shared.

Ornament—

Lettuce—of heads—with shared

orfind bread—cut in

Stack—Mutton chops.

Lettuce—of heads—with shared.

Ornament—

Lettuce—of heads—with shared

orfind bread—cut in
To stiffen the hands

Wash a quantity of ground

1 egg, laid in clean hot

water & then in cold water.

Mix it with the yolk of

2 more laid eggs & one large

spoonful of honey—In

this add as much almond paste

as will work into a paste.

Oatmeal will serve as a good substitute for the

almond paste of more

comprise. Omit the latter

Excellent Whitewash

House No. — Feb. 1878

16th Paris White — 1/2 lb. White Flour

Glue — proofed as follows—

5. Glue is covered with cold

water at night & in the morning

carefully heated—without shaking

while enveloped—The Paris white

is stirred in with hot water to give

at the proper consistency

for applying to walls—The

dissolved glue (or mastic) is

mixed with a common

white wash—brush—except

evenly on walls & frames when

one coat is sufficient—It is

near equal in dilution
to fine white and far more expandable
Cosmetic Glue.

1 oz. of 95 proof alcohol
1 oz. of white spirit of wine
1 oz. of alcohol, 60 proof
1 oz. of water
8 drops of benzoin

Mix the above ingredients and let it stand for 24 hours. Then strain it thoroughly and use it for cosmetic purposes.

Harmonik - Hair Dress

Mix together in a bowl, 1/2 oz. of oil of lavender, 1/2 oz. of oil of orange, 1/2 oz. of oil of citronella, 1/2 oz. of oil of lemon, 1/2 oz. of oil of benzoin.

Mix these ingredients and let it stand for 24 hours. Then strain it thoroughly and use it for cosmetic purposes.

Balms

Equal parts of sal畢ure of alum and aromatic tincture. Use for cutting the eye, to grow the hair, and to make the sulfure of alum endure longer on the skin.

Check
Cholera Prophylactic

For Man Come of from

Take which, Abby Cholera pills

So early treated this method of

Wishing the Mirror, by getting

The address of the Prophylactic

Cheerful Means proved successful.

The Prophylactic he employed, the

Singly "Sulphur and Lemonade"

Admirable in daily dose. It was

Half of the time for 10 days. It is stated that

In an asylum when we were

Something forty inmates were

Wished immediately attacked 17 of

Admirable succumbed almost

Tomato. The result Sulphur and

Lemonade for all the inmates

Almost 400 - 500 were

The man attacked & the

Remaining ones made good recovery.
Memorial on Medicine

Highly recommended by Dr. B. G. J. M. D., of New York.

Sulphur: To cure catarrhal and bilious head cold and acidity of stomach.

Take 1 drachm of sulphur in water. Make a

churn with it.

The medical agent: Make from a pillow — take equal parts by weight of median and hot water. In a glass — mix with 3 times of water. Then going to bed.

Sulphur: To cure catarrhal and bilious head cold.

For rheumatism: Take 2 leeks, ground, half of Cayenne pepper, 2 lemons, 1/2 cup of sugar, 1/2 cup of water.

Pharmacist

New York

For rheumatism: Take 2 leeks, ground, half of Cayenne pepper, 2 lemons, 1/2 cup of sugar, 1/2 cup of water.

The London "Milk Journal" says that a pint of milk boiled a little, but not boiled, taken every four hours, will check the most violent diarrhea, stomach ache, incipient cholera and dysentery.
Page 1:
- Lay expectoral
- Cathartics and
- Afforrs
- Brooms Chocolate
- Mag. Simool

Page 2:
- The cure is - Common Garden Celandine - Poultice - Damply in a poultice -
- Sow one - Three days - Come the dries caused by freezing -
- Use each - Put a bit of salt pork in - The eyes - Taking care when
- The juice too long to dip in - Large also one end -
Glycerine Vits - uses continued

It is in highFavorite with Physicians in preparing liquid form of medicines.

Glycerine Vits - uses - continued

Its proprieties can be made useful in alleviating the action of Erysipelas. In external remedies - by taking from a quart by weight of ghee rubbed in al quanta chart full points of glycerine. It has a very medicated honey like consistency with the advantage of being easy removed by water. It is also considered materialia. It is then applied to the skin, form a varicose ulcer. Effectually relieves the pain prevents its irritating effects.

A glycerine mixture (for staphylococcus)

The one half an of Glycerine is melted together with a cream of white wax & two fluid ounces of oil of almonds by a moderate heat. The mixture is poured into a motar when a fluid cream of glycerine is added to it finished till the ingredients are thoroughly mixed.
For immediate & violent symptoms

1 oz or each of Spikenard, Hemlock, Sarsaparilla root, Dandelion, Herba de Florida, yellow dock is one gallon of water — boil

for one hour — strain red

add two cups of oil of sassafras mixed — when

cold add 1 pound of brown sugar & half a cup of salt

let it stand in a pot covered tight twelve lords — then bottle

The other recipe as one

and dink — with or entirely

soaked rince from broth

Valerian — to sip — for

weak nerves

1 pint boiling water

let it stand in a covered dish

for 4 hours

(Higgins)

Weal — for irritation of skin

1 pint liniment Benicia

3 parts water — apply over

softh cloth - three or 4 times

per day

(M. McK.)
To color blue black or brown
Take ten grains of Gallie acid—ten
of tincture of iron; one ounce
of acetic acid. Digest the gallie
acid in the tincture of iron
and add the acetic acid &
apply with a quill reed.
If black is desired, the blue
must be moist—not wet—
but if brown, the quill must
be dry.

Incorporated a new
diaphoretic formula.

Quickly & profusely.
Strawberry Wine—According to the Practical Farmer, three quarted strawberries make one quart of juice. Add three quarts of water and three pounds of the best sugar. Use a clean, sweet cask, and leave the burn out for fermentation. When this subsides, close tight, and the wine is ready for use. "It will keep ten years and more if it can be secured from depreciation, which, on account of its attractive qualities, has been found a very difficult undertaking."

Clean the Fish—Just clean it with strong soda water. Then apply a mixture of one part of common sulphuric acid to twelve parts of water, and make it well into the fish. This will make containing from America, when boiled, setting well with common stone. Burn a pound of soft leather, and roll it. This to give brilliance to it. In subsequent cleaning oil and roll it well for five

The Campion as a Stimulant to Plants or to Seeds soaked, the seeds in Campion water.

Crimson Vine

Take the skin cut if gum arabic and 24 to 24 parts of water, adding alcohol to dissolve it. When dissolved, add enough alcohol to make it both thin and strong, and put it into bottles. This will keep. Put the rain away in at night in February, and will make the rain shine in on the whole day. It harms—
Glycerine Jelly

Form para. soap one ounce
Glycerine 2 2/4 ounces
Borax 1/2 ounce
Boil the soap in a metal or earthenware dish, add an equal quantity of glycerine, when boiled add while hot an equal quantity of alcohol; then let it cool. This is a hard jelly of a pale amber color.

- Shillings - x Shants
Alcohol (87) — 100 Shills
Glycerine — — 25
Carbonic acid — — 1
"Empire Walker"
"Chesman impure wines"
Huron R.D. 1873

In Burns - Trim ball
Lard oil
To cure - cough - hel - take
Gun powder - Lard - Knead
A salt of it

To keep - egg -
Make a pound - store lime
in 2 gallons of gin - water
When cold - stir in a pound
of salt - mix - let 1 I. stand
La - 20 min - one -
Mix - and put in the
sediment

Franklin Mineral Spring
Cochraville - Wyoming Co. - R. 2
Four miles - south of ald - station
of the - Tooe R. B. - R. - 22 - miles
East of corral - - 10 - miles
South west of Olive -
It is located in the valley
of Carnegie Creek -

Mr. W. B. Bean
Booneville - locals - Bright
Hors - natural - gene
Pneumatics - copulation
All form of scopol - nervous
Air - races - The water is
Finn - diuretic - stomachic
and sedative