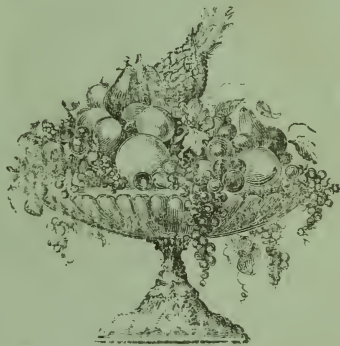


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M. H. RUMSEY'S
BAKERS'
SECRETS.



PRICE FIFTY CENTS.



BAKERS' SECRETS,

A COLLECTION OF

VALUABLE BAKING

RECIPES,

FOR EVERY FAMILY,

AND A

HANDY BOOK OF REFERENCE FOR

BAKERS.

BY M. H. RUMSEY.

TROY, PA.

A. S. HOOKER, BOOK AND JOB PRINTER.

1885.

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You can now have a happy home,
And your husband pleasant look ;
Your troubles you will have none,
If you only buy this book.

You will have good Bread,
Pies, cakes, and never fear,
If you follow directions,
As given here.

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BY M. H. RUMSEY.

6894927
After many years of careful study
Of the Baker's art,
Many valuable secrets
To you I will impart.

TO THE PUBLIC.

How many women pass by Bake Shops, every day, and look in the windows at the tempting array of fine baked viands, and exclaim; "Oh, if I could only bake such bread and cakes.!" Now the opportunity is offered, and you have only to purchase "Bakers' Secrets," to have your wish gratified. This is the only book of the kind, ever put before the public, at so small a cost, embracing as it does years of experience in the baking business, which has given me sufficient opportunity to collect and test a number of the most valuable receipts, known to the Baking trade.

Being a practical baker myself, and having used these receipts every day for the past ten years, I put them before you with the guarantee that every receipt has been fully and scientifically tested. They are not copied from other receipt books, but from actual experience, and careful study, which warrants me in presenting them to you, with the full assurance of their merits. You need not be worried any more about your bread not being good, or your cakes being "soggy." If you but follow the directions in this book, you will never fail, but be envied by all your friends.

Yours,

M. H. RUMSEY.

RELIABLE YEAST.

The first thing to take into consideration, in making good bread, is the yeast. Take

- 2 ounces of hops,
- 2 quarts of water,
- 2 quarts of potatoes,
- 4 ounces of white sugar,
- 4 ounces of salt,
- 1 tablespoonful of ginger,
- 1 cake of dry hop yeast.

REMARKS: Heat the water to the boiling point, then add hops, and let boil one minute. Remove from the kettle quickly, to prevent discoloring the liquid. Let it stand until lukewarm, then add potatoes well mashed, sugar, salt, ginger and yeast. Let it stand in a warm place for twenty-four hours, or until it thoroughly ferments. It is now ready for use. Keep it in a stone jar in the cellar.

STOCK YEAST.

- 2 ounces of hops,
- 1 ounce of malt,
- 4 ounces of flour,
- 2 quarts of water,
- 1 yeast cake, or a half cupful
of stock yeast.

REMARKS: Boil hops, same as in reliable yeast, then pour quickly in an earthen jar. Then add flour while it is hot, so as to cook the flour. Beat all the lumps out, and let it stand until lukewarm, then add the yeast and sprinkle the malt over the top. Let it stand in a warm place until fermented. To use this, you will have to make what we term ferment.

Note: This yeast will keep good about three weeks.

FERMENT.

6 medium sized potatoes,
2 quarts of water,
2 ounces of flour,
 $\frac{1}{2}$ cupful of stock yeast.

REMARKS: Have potatoes hot, and pour one pint of hot water on them. Add flour and mix thoroughly, until the potatoes are all mashed fine. Then add remainder of water and yeast. Let stand about twelve hours in a warm place, then it is ready for use.

Note: This will keep good one week.

BREAD.

The first thing required for good bread, (after the yeast,) is good flour. Always get the best flour obtainable, that is just the secret of good bread. All bakers use Western spring wheat flour, for it is the strongest, and makes the largest loaf from the least flour. They use winter wheat flour for pastry, because it is softer, and takes less shortening. It would be best for you to have both kinds always on hand, and remember that the best flour is the cheapest.

RELIABLE YEAST BREAD.

FOR SIX LOAVES.

2 quarts of water,
 6 medium size potatoes,
 2 table spoonfuls of white sugar,
 2 tablespoonfuls of salt,
 $\frac{1}{2}$ cupful of reliable yeast,
 $\frac{1}{4}$ pound of lard or butter.

REMARKS: Mash potatoes fine, and pour one quart of warm water on them. Strain through a colander. Add sugar, salt and yeast. Add enough flour to make a stiff batter. Let it stand in a warm place over night, and in the morning add remaining quart of water, and lard. Mix all thoroughly, then knead into a slack dough. Let it stand about one hour then mould in loaves. Let it get light, and bake in a moderate oven.

Note: The more you knead dough, the finer grained the bread will be.

STOCK YEAST BREAD.

FOR SIX MEDIUM SIZE LOAVES.

3 pints of ferment,
 1 pint of warm water,
 2 ounces of salt,
 3 ounces of sugar,
 $\frac{1}{4}$ pound of lard.

REMARKS: Mix up the ferment in a slack dough, in the morning. Let it rise about three hours, then add water, sugar, salt and lard, and knead into a slack dough. Let it rise about one hour, then mould in loaves, let it rise and bake in a moderately hot oven.

Note: To prevent a hard crust from forming on your bread, after it is moulded, put it in a cupboard, and place a pail of hot water under it, or just set it over a pan of hot water, so it will steam.

FLEISCHMANN'S COMPRESSED YEAST BREAD.

FOR SIX LOAVES.

1 cake of yeast.
2 quarts of water,
4 ounces of sugar,
2 ounces of salt,
4 ounces of lard.

REMARKS: Dissolve the yeast in one quart of warm water. Make into a slack dough, and let it stand in a warm place, over night. In the morning add another quart of water, sugar, salt and lard. Break sponge thoroughly, then mix to a slack dough. Let it stand about one hour, then mould into loaves, let them rise and then bake.

Note: It improves the looks of bread, and also moistens the crust, to brush over with melted butter, as soon as it is out of the oven.

BOSTON BROWN BREAD.

1 quart of sponge,
1 quart corn meal,
 $\frac{1}{2}$ teacupful of molasses.

REMARKS: Set your sponge over night, same as for white bread, or take it out in the morning, after you have thinned your sponge, which you can do for either this bread, graham or rye, and even for Vienna bread. Take the corn meal, and make a mush out of it, then add it to the sponge, also the molasses. Then knead to a slack dough, with the best flour. Work then the same as Graham bread, only bake longer.

Note: One half cupful of reliable yeast, three pints of ferment, one cake of Fleischmann's compressed yeast, one and a half cakes of dry yeast, are all about the same strength.

GRAHAM BREAD.

FOR SIX LOAVES.

$1\frac{1}{2}$ quarts of water,
 6 ounces of sugar,
 2 ounces of salt,
 $\frac{1}{2}$ cupful of reliable yeast,
 2 quarts of Graham flour.
 1 teacupful of molasses.

REMARKS: Take one quart of the water, sugar, salt and yeast. Make a slack sponge, and let it stand over night in a warm place. In the morning, add the remaining water and molasses. Mix all thoroughly, then add graham flour. If not stiff enough for a slack dough, make it so with wheat flour. Let it rise about one hour, then mould in loaves, let it get light and bake in a moderate oven.

Note: In summer, set sponge with cold water, in winter with warm. Always keep dough warm and covered tightly.

 RYE BREAD.

FOR SIX LOAVES.

2 quarts of water,
 $\frac{1}{4}$ pound of sugar,
 2 ounces of salt,
 4 ounces of lard,
 $\frac{1}{4}$ cupful of Molasses,
 4 quarts of rye flour,
 6 potatoes,
 $\frac{1}{2}$ cupful of yeast.

REMARKS: Take one quart of the water, sugar, salt, potatoes and yeast. Make in a stiff sponge and let it stand over night in a warm place. In the morning add the molasses, lard and quart of water. Beat all thoroughly, then mix rye flour, work it then the same as for graham bread.

VIENNA BREAD.

FOR SIX LOAVES.

1 quart of water,
4 ounces of white sugar.
2 ounces of salt,
 $\frac{1}{2}$ cupful of reliable yeast,
1 quart of sweet milk,
4 ounces of butter.

REMARKS: Have the water warm, and put in the yeast, salt, and sugar. Make a stiff batter, and let it stand in a warm place, over night. In the morning, add milk and butter, and knead to a slack dough. Let it stand about one hour, then mould in long loaves, tapering at the ends. Let it get light, then slash lightly across the top with a sharp knife, and bake. After it is baked, brush over with milk, or white of an egg, well beaten, to give it a gloss.

Note: Always have all kinds of bread dough slack, and let your sponge get through fermenting, before working it.

DOUGH NUTS.

1 pint of sponge,
2 eggs,
 $\frac{1}{2}$ pound of sugar,
2 ounces of butter.

REMARKS: Rub the sugar, butter, and eggs to a cream, and add the sponge. Mix in enough flour to make a slack dough. Roll up in balls, and let them get light. Have your lard hot, then stick your thumb through the center of one, and twirl it around so as to leave a hole in the center. When they are fried, they will look just the same as if they were cut out.

BUTTER ROLLS.

1 small lump of butter,
1 pint of sponge,
2 ounces of lard.

REMARKS: Mix the lard in the sponge, then knead to a slack dough. Let it rise about one hour, then mould in little rolls about two ounces each, let them stand a few minutes, then flatten them out with a small rolling pin, thinner in the middle than on the edges. Melt the butter, and brush over them, then lap one side over the other, and press the back edge with the thick part of the hand. Rolls made this way, look nicer than any other way.

Note: You can make biscuit out of the same dough, and also rusks, by adding a little sugar in the sponge. You can always use butter or lard in bread.

BUNS.

1 pint of sponge,
3 ounces of butter,
 $\frac{1}{4}$ pound of sugar.

REMARKS: Add sugar and butter, to the sponge, then knead to a dough, and let it raise an hour. Then make into balls, same as for rolls. Let them stand a few minutes, then flatten them out evenly, about one half inch thick. Sprinkle powdered sugar over them. Let them get light and bake.

TEA BISCUIT.

1 pound of flour.
1 ounce of baking powder,
3 ounces of butter.

REMARKS: Sift the baking powder with the flour, and rub the butter in. Then add enough sweet milk to make a slack dough. Roll out one-half inch thick, and cut out and bake in a brisk oven.

CAKES.

You will find the following table useful in baking cakes.

1 pound of wheat flour is one quart.
1 pound 2 ounces Indian meal, 1 quart.
1 pound of butter, when soft, 1 quart.
1 pound 1 ounce white sugar, 1 quart.
1 pound 2 ounces brown sugar, 1 quart.
4 medium sized teacupfuls, 1 quart.
2 heaping teaspoonfuls of soda, or any such substance, 1 ounce.
4 heaping teaspoonfuls of ginger or any such substance, 1 ounce.
8 table spoonfuls are 1 gill.

WASHINGTON COOKIES

4 pounds of white sugar,
 2 pounds of lard,
 1 quart of sweet milk,
 1 dozen eggs,
 1½ ounce carbonate of ammonia,
 ½ ounce soda,
 2 teaspoonfuls of extract of Lemon,
 1 pound of granulated sugar.

REMARKS: Rub the white sugar and lard to a cream, add eggs well beaten, and milk with the ammonia and soda dissolved in it, also extract of lemon. Then mix in enough flour to make a slack dough. Roll out and cut with a cookie cutter. Have the granulated sugar on a plate, also a plate with a little water on it. Drop them on the plate lightly, just enough to moisten the tops, then drop them on the plate of sugar, which will adhere to them evenly. Bake in a hot oven.

SOFT GINGER BREAD.

1 pint of molasses,
 ¼ pound of lard,
 2 eggs,
 ½ ounce of soda,
 ½ ounce of ginger,
 ½ pint of boiling water.

REMARKS: Mix molasses, lard eggs and ginger, as stiff as you can stir with a spoon. Dissolve the soda in the boiling water, then pour it over the dough, stir briskly a few minutes, then put in well greased pans, and bake in a hot oven.

GINGER COOKIES.

1 quart of molasses,
2 ounces of soda,
1 ounce of ginger,
 $\frac{1}{2}$ pound of lard,
 $\frac{1}{2}$ pint of hot water.

REMARKS: Pour hot water over the soda and ginger. Stir till thoroughly dissolved. Add the lard melted, then the molasses, stir in enough flour to make a moderately stiff dough. Bake in a hot oven.

Note: Always get the best molasses.

RAISIN COOKIES.

2 pounds of sugar,
1 pound of butter,
6 eggs,
1 ounce of soda,
2 ounces of cream tartar,
1 pint of sweet milk.
Flavor to suit taste.

REMARKS: Rub sugar and butter to a cream. Add eggs well beaten, milk with the soda and cream tartar dissolved, then the flavoring, and roll out thin. Cut with a cookie cutter, put in pan, then stick one large raisin in the center of each, and bake in a hot oven.

Note: One ounce of baking powder is equivalent to the same amount of cream tartar and soda. Always use twice the amount of cream tartar, that you do of soda.

GINGER BREAD

4 ounces of butter,
 1 ounce of soda,
 $\frac{1}{2}$ ounce of ginger,
 1 pint of molasses,
 1 gill of hot water.

REMARKS: Put together the same as ginger cookies, but don't mix quite as stiff; put it in a square pan, and flatten it out evenly with the hands. Bake in a moderate oven.

CHOCOLATE COOKIES.

2 pounds of cake crumbs,
 $\frac{1}{2}$ pound of butter,
 $\frac{1}{4}$ pound of chocolate,
 $\frac{1}{2}$ pound of sugar,
 $\frac{1}{2}$ ounce of soda,
 1 pint of molasses,
 3 eggs,
 $\frac{3}{4}$ pound of flour.

REMARKS: Mix the crumbs and molasses together. Let them stand over night, and in the morning add butter, chocolate, sugar, soda, eggs and flour. Roll out thin, and bake in a hot oven. When cold, ice over, and set in the oven a minute, to harden the frosting. Take the chocolate, add a little sweet milk or water, set on the stove and stir until it is all dissolved before adding it. It is better this way than grated.

Note: Always save all your stale and burnt cakes, to use for chocolate cookies.

STAR COOKIES.

2 pounds of sugar,
1 pound of of butter,
 $\frac{1}{2}$ quart of sweet milk,
4 eggs,
1 ounce of carbonate of ammonia,
4 pounds of flour.

REMARKS: Rub the butter and the sugar to a cream, add the eggs, well beaten, the sweet milk with the ammonia dissolved, and flour. Roll out thin, and cut with a star shaped cutter.

Note: A great many people who do not understand the elements of carbonate of ammonia, suppose it has an injurious effect, but it is not so, for when it is exposed to heat, as it would be in cakes, it is all evaporated, leaving not a particle of sediment, as soda does. It is the best leaven for cakes known, as it leaves them pure and white, without that strong taste that soda leaves.

COCOANUT COOKIES.

1 pound of white sugar,
 $\frac{1}{2}$ pound of butter,
4 eggs,
3 teaspoonfuls of baking powder,
1 pint of milk,
1 teacup of cocoanut.

REMARKS: Rub sugar and butter together. Add eggs, cocoanut and milk. Sift the baking powder in with flour sufficient to make a slack dough. Cut with a plain cake cutter, and bake in a moderately hot oven.

Note: It will improve the cookies if the cocoanut is soaked in the milk, about an hour before mixing.

GINGER SNAPS.

2 quarts of molasses,
 $\frac{1}{2}$ pint of water,
 2 pounds of granulated sugar,
 8 pounds of flour,
 3 ounces of soda,
 3 ounces of ginger,
 1 ounce of carbonate of ammonia,
 $1\frac{1}{2}$ pounds of lard.

REMARKS: Rub sugar and lard together. Add molasses and water, with soda and ammonia dissolved. Then mix in the flour and ginger. Roll out thin, and cut with a small cutter, and bake in a moderate oven. You can make Jackson snaps out of some dough, by cutting larger, and icing after they are baked.

Note: When you have a panful of the snaps cut out, lay a wet towel smoothly over them, and press lightly each one. It will give them that fine grained appearance, that bakers so much admire.

CINNAMON JUMBLES.

1 pound of sugar,
 $1\frac{1}{2}$ pound of flour,
 $\frac{1}{2}$ pound of butter,
 1 pint of milk,
 1 ounce of cinnamon,
 1 ounce of soda,
 2 ounces of cream tartar,
 4 eggs.

REMARKS: Rub sugar and butter to a cream. Add eggs well beaten, milk with soda and cream tartar dissolved, cinnamon and flour. Drop out on buttered tins, and bake in a quick oven.

Note: Or add enough flour to make dough stiff as cookie dough. Roll out thin, and cut with a cruller cutter. Bake in a hot oven.

SPICE DROP CAKES.

1 quart of molasses,
1 quart of milk,
1 pound of sugar,
1 pound of lard or butter,
4 eggs,
5 pounds of flour,
2 ounces of soda,
 $\frac{1}{3}$ ounce each cinnamon, cloves
and alspice.

REMARKS: Rub sugar and lard thoroughly together, then add eggs well beaten, molasses and milk with soda dissolved in it spices and flour. Drop on buttered pans by the table spoonful, and bake in a brisk oven.

Note: The less you stir cake, after the soda and flour is added, the better it will be.

LEMON DROP CAKE.

1 pound of white sugar,
 $\frac{1}{2}$ pound of butter,
2 pounds of flour,
1 pint of sweet milk,
4 eggs,
3 teaspoonfuls of baking powder,
2 teaspoonfuls of extract of lemon.

REMARKS: Rub sugar and butter to a cream. Add eggs well beaten, the milk, extract of lemon, and baking powder sifted in with the flour. Drop on buttered pans, and bake in a quick oven.

Note: Always sift your baking powder in cakes the flour. It makes them better.

CREAM PUFFS.

1 pint of water,
11 eggs,
10 ounces of flour,
 $\frac{1}{4}$ ounce of carbonate of ammonia.

REMARKS: Have the water boiling. Throw your flour in, and stir briskly, (to prevent burning), till the flour is all cooked. Then break in the eggs, singly, and stir each one thoroughly, till they are all in, and the lumps are all stirred smooth. Then add carbonate of ammonia, well powdered. Drop on pans by the tablespoonful, and bake in a hot oven.

CREAM FOR FILLING.

1 pound of white sugar,
1 quart of sweet milk,
2 ounces of cornstarch,
6 eggs,
1 teaspoonful each extract
of lemon and vanilla.

REMARKS: Mix the sugar, milk, eggs and cornstarch together. Set it over the fire, and stir constantly till well cooked. When done, add extracts; cut and slit in one side of the puff and insert a teaspoonful of cream. These are very fine.

FRIED CAKES.

1 quart of buttermilk,
1½ pounds of sugar,
4 ounces of lard or butter,
1 ounce of soda,
2 ounces of cream tartar,
4 eggs.

REMARKS: Mix sugar and butter thoroughly then add eggs well beaten, buttermilk with soda and cream tartar dissolved. Mix in enough flour to make a slack dough. Roll out about a quarter of an inch thick. Fry in hot lard.

CRULLERS.

1 quart of sweet milk,
1 pound of sugar,
4 ounces of butter,
3 eggs,
3 teaspoonfuls of baking powder,
1 level teaspoonful of cinnamon.

REMARKS: Mix the sugar and butter to a cream. Add the eggs and cinnamon. Sift the baking powder in with the flour. Make a slack dough. Roll out with the least handling possible. Cut out with a cruller cutter. Make about a quarter of an inch thick. Fry in hot lard to a nice brown.

DARK FRUIT CAKE.

$\frac{1}{2}$ pound of brown sugar,
 $\frac{1}{2}$ pound of lard or butter,
 $\frac{1}{2}$ pound of raisins seeded,
 $\frac{1}{2}$ pound of English currants,
 $\frac{1}{2}$ quart of molasses,
 3 eggs,
 $\frac{1}{2}$ pint of buttermilk,
 1 teaspoonful of cloves,
 2 teaspoonfuls of cinnamon,
 1 ounce of soda,
 $\frac{1}{2}$ pound of citron.

REMARKS: Mix sugar and butter to a cream. Add eggs, molasses cloves and cinnamon, fruits and buttermilk, with the soda dissolved. Mix in flour as stiff as you can stir with a spoon. Bake in small dishes, lined with buttered paper, or one large dish. Bake in a moderate oven.

 WHITE FRUIT CAKE.

1 pound of white sugar,
 $\frac{1}{4}$ pound of butter,
 $\frac{1}{4}$ pound of raisins seeded,
 $\frac{1}{4}$ pound of English currants,
 $\frac{1}{4}$ pound of figs,
 3 eggs (the whites of),
 $\frac{1}{2}$ teaspoonful of cloves,
 1 teaspoonful of cinnamon,
 $\frac{1}{2}$ ounce of soda,
 1 ounce of cream tartar,
 1 pint of sweet milk.

REMARKS: Whip the sugar, butter and eggs to a cream. Add milk with soda and cream tartar dissolved, and the cinnamon, cloves and fruits. Mix in flour as stiff as you can stir with a spoon. Bake in tins lined with buttered paper. Bake in a moderate oven.

DIAMOND CAKE.

$1\frac{1}{2}$ pound of white sugar,
 $1\frac{1}{2}$ pound of butter,
5 eggs,
 $\frac{1}{2}$ pint of milk,
3 pounds of flour,
 $\frac{1}{2}$ ounce of soda,
1 ounce of cream tartar.
1 teaspoonful of extract
of lemon.

REMARKS; Mix sugar and butter to a cream, add eggs well beaten, and the extract, then the milk with the soda and cream tartar dissolved, and lastly the flour. Bake in any shaped tins desired, lined with buttered paper. Bake in a moderate oven.

MOLASSES BAR.

$\frac{1}{2}$ pound of butter,
 $\frac{1}{2}$ pound of brown sugar,
 $2\frac{1}{2}$ pounds of flour,
5 eggs,
1 pint of molasses,
1 pint of milk,
1 ounce of soda.

REMARKS: Stir butter, sugar and eggs to a smooth cream. Add the molasses, milk with soda dissolved, and flour. Bake in cake bars in a moderate oven.

PRINCESS CAKE.

1 pound of white sugar,
 $\frac{1}{2}$ pound of butter,
 $\frac{1}{2}$ pint of sweet milk,
1 pound of flour,
3 eggs (whites of),
1 ounce of soda,
2 ounces of cream tartar,
1 teaspoonful extract of lemon.

REMARKS: Stir the sugar and butter to a smooth cream, add the eggs thoroughly beaten, milk with soda and cream tartar dissolved, extract of lemon and flour. Put in tins lined with buttered paper. Bake in a very slow oven.

ROLL JELLY CAKE.

$\frac{1}{2}$ pound of powdered sugar,
 $\frac{1}{2}$ pint of sweet milk,
1 ounce of butter,
 $\frac{1}{2}$ pound of flour,
1 egg,
1 ounce of baking powder.

REMARKS: Stir the sugar, butter, eggs and milk together. Sift the flour and baking powder in together. Bake in one sheet. When done, spread over with jelly and roll up tightly in a towel until cold.

CORN STARCH CAKE.

1 pound of sugar,
 $\frac{1}{2}$ pound of butter,
 $\frac{1}{2}$ pint of milk,
 $\frac{1}{4}$ pound of cornstarch,
6 eggs (whites of),
 $\frac{1}{2}$ ounce of cream tartar,
 $\frac{1}{4}$ ounce of soda.

REMARKS: Rub the sugar and butter to a smooth cream, add the eggs well beaten, and milk with soda and cream tartar dissolved, and the cornstarch and flour. Bake in pans lined with buttered paper, in a moderate oven.

WINE CAKE.

$\frac{3}{4}$ pound of white sugar,
7 ounces of butter,
5 eggs,
 $1\frac{1}{4}$ pounds of flour,
 $\frac{1}{2}$ pint of milk,
 $\frac{1}{4}$ ounce of soda,
 $\frac{1}{2}$ ounce of cream tartar.

REMARKS: Beat the sugar, butter and eggs to a smooth cream; add milk with cream tartar and soda dissolved. Stir in flour, put in tins lined with buttered paper, and bake in a moderate oven.

SPONGE CAKE.

1 $\frac{1}{4}$ pounds of sugar,
1 dozen eggs,
1 pound of flour,
1 teaspoonful extract of lemon.

REMARKS: Beat eggs and sugar till they stand. Add the flour and extract and bake in tins lined with buttered paper.

LADY FINGERS.

1 pound of sugar,
 $\frac{3}{4}$ pound of flour,
9 eggs,
1 teaspoonful extract of lemon,
 $\frac{3}{4}$ ounce of baking powder.

REMARKS: Mix the sugar, eggs, extract and flour with baking powder sifted with it. Take a tablespoonful, and drop on buttered paper or pans. Move your spoon along as you drop them, so when they are baked, they will be about three inches long and one wide. After they are baked, put two together with jelly between.

COFFEE CAKE.

$\frac{1}{2}$ pint of strong coffee,
 $\frac{1}{2}$ pint of molasses,
 $\frac{1}{2}$ pound of sugar,
 $\frac{1}{4}$ pound of butter,
 2 eggs,
 1 ounce of soda.

REMARKS: Mix the sugar and butter to a cream; add the eggs well beaten, molasses and coffee, with the soda dissolved. Stir in flour enough to make a thick batter, put in tins lined with buttered paper. Bake in a slow oven.

CHRISTMAS CAKE.

2 pounds of sugar,
 2 pounds of raisins,
 2 pounds of currants,
 2 pounds of flour,
 1 pound of citron,
 1 pound of butter,
 12 eggs,
 2 ounces of baking powder,
 1 pint of sweet milk,
 1 teaspoonful of ground cloves,
 1 teaspoonful of cinnamon,
 2 teaspoonfuls of alspice.

REMARKS: Beat sugar, butter and eggs thoroughly. Add milk, raisins, citron, currants, spices and flour, with baking powder sifted in with it. Bake in a very slow oven four or five hours,

BRIDE CAKE.

1 pound of sugar,
 $\frac{1}{2}$ pound of butter,
1 pound of flour,
16 eggs (whites of,)
1 ounce of baking powder.

REMARKS: Stir the sugar and butter to a cream. Beat the eggs till they stand, then add them, add the flour with baking powder, and flavor with almond. Bake in pan lined with buttered white paper, in a moderate oven.

HICKORY NUT CAKE.

$\frac{3}{4}$ pound of butter,
1 pound of sugar,
1 pound of flour,
6 eggs,
1 quart of hickory nuts,
1 ounce of cream tartar,
 $\frac{1}{2}$ ounce of soda,
 $\frac{1}{4}$ pint of sweet milk.

REMARKS: Stir butter, sugar and eggs to a smooth cream, add cold milk with soda and cream tartar dissolved. Crack hickory nuts, then add the meats and flour. Bake in a moderate oven.

CHOCOLATE LAYER CAKE.

$\frac{1}{2}$ pound of white sugar,
 2 ounces of butter,
 $\frac{1}{4}$ pint of milk,
 2 eggs,
 1 ounce of cream tartar,
 $\frac{1}{2}$ ounce of soda,
 $\frac{3}{4}$ pound of flour,
 2 ounces of chocolate.

REMARKS: Put a little milk on the chocolate, set it on the stove, and stir until it is dissolved. Then mix it thoroughly with the sugar, butter and eggs. Add milk with soda, and cream tartar dissolved and lastly the flour. Bake five layers, and when done, put them together, with icing between.

FIG PASTE CAKE.

$\frac{1}{2}$ pound powdered sugar,
 $\frac{1}{2}$ pint of sweet milk,
 2 ounces of butter,
 $\frac{3}{4}$ pound of flour,
 2 eggs,
 1 ounce of baking powder.

REMARKS: Rub sugar and butter to a cream. Add eggs well beaten, milk, and baking powder sifted with the flour. Bake quickly in four layers.

PASTE FOR FILLING.

$\frac{1}{2}$ pound of figs,
 $\frac{1}{2}$ pound of white sugar,
 $\frac{1}{2}$ pint of water.

REMARKS: Slice the figs, pour water on them set on the stove and let them boil until tender. Then add the sugar, and cook all slowly to a thick paste; then put your cake together, with the paste between the layers. Frost the top.

CHOCOLATE CREAM CAKE.

$\frac{1}{2}$ pound of sugar,
 $\frac{3}{4}$ pound of flour,
 2 ounces of butter,
 $\frac{1}{4}$ pint of sweet milk,
 2 eggs,
 $\frac{1}{4}$ ounce of soda,
 $\frac{1}{2}$ ounce of cream tartar,
 2 ounces of chocolate.

REMARKS: Stir sugar, butter and eggs thoroughly together. Add milk, with soda and cream tartar dissolved, then the flour. Bake in four layers. When done put together with cream between each layer.

CREAM FOR FILLING.

$\frac{1}{4}$ pound of sugar,
 $\frac{1}{2}$ pint of milk,
 1 egg,
 1 ounce of cornstarch,
 1 ounce of butter,
 2 ounces of chocolate.

REMARKS: Cook it all together, until thoroughly done. Stir constantly.

COCOANUT CREAM CAKE.

1 pound of sugar,
 $\frac{1}{2}$ pound of butter,
 6 eggs (whites of),
 $\frac{1}{4}$ pint of milk,
 1 pound of flour,
 $\frac{3}{4}$ ounce of baking powder.

REMARKS: Bake in four layers, same as in chocolate cake.

CREAM FOR FILLING.

$\frac{1}{4}$ pound of sugar,
 2 eggs (whites of),
 2 ounces of cornstarch,
 $\frac{1}{2}$ pint of milk,
 $\frac{1}{2}$ pound of cocoanut.

REMARKS: Beat the eggs and stir in sugar and flour. Add the milk, boiling hot, then the cocoanut. Frost it on the outside and sprinkle over with cocoanut, before it dries.

PIES.

One of the most essential things in making good pies, is the crust.

PIE CRUST.

FOR SIX MEDIUM SIZED ROUND TINS.

1 pound of lard,
 $\frac{1}{2}$ pint of water,
 $1\frac{1}{2}$ pound of flour.

REMARKS: Take part of the flour, and rub in the lard thoroughly, then add the water, and the remainder of the flour. Do not knead more than is necessary.

Note; Always use cold lard for pie crust.

COCOANUT PIE.

$\frac{1}{2}$ pound of sugar,
 6 eggs,
 1 ounce of butter,
 $\frac{1}{2}$ pound of cocoanut,
 1 quart of sweet milk.

REMARKS: Soak cocoanut in milk, for an hour. Bake without upper crust.

LEMON PIE.

1 pound of sugar,
 2 eggs,
 2 ounces of cornstarch,
 1 pint of boiling water,
 2 lemons,
 1 ounce of butter.

REMARKS; Grate the lemon, and squeeze out the juice. Add the sugar and eggs well beaten, and the cornstarch and butter, and then pour on the boiling water. Bake with one crust.

Note; Sprinkle over with powdered sugar after they are baked.

CUSTARD PIE.

$\frac{1}{2}$ pound of sugar,
 3 eggs,
 1 pint of milk,
 1 ounce of butter,
 $\frac{1}{2}$ nutmeg.

REMARKS; Bake in a moderate oven, with one crust.

PUMPKIN PIE.

1 pint of stewed pumpkin,
 $\frac{1}{2}$ pint of sweet milk,
 6 eggs,
 1 ounce of butter,
 1 teaspoonful of ginger,
 $\frac{1}{4}$ pound of sugar,
 1 pinch of salt.

REMARKS: Stir all together thoroughly, then bake with one crust, in a moderate oven for three quarters of an hour.

RAISIN AND CURRANT PIE.

1 pound of sugar,
 $\frac{1}{2}$ pound of raisins,
 $\frac{1}{2}$ pound of currants,
 2 ounces of flour or cornstarch,
 2 ounces of butter,
 $\frac{1}{2}$ pint of water or milk,
 1 lemon.

REMARKS: Seed the raisins, boil all together, with lemon sliced, or the rind grated. and juice squeezed in. Bake with two crusts.

BERRY PIE.

1 pound of sugar,
 1 pint of ripe berries,
 1 ounce of butter,
 1 ounce of flour.

REMARKS: Line your pie tin with crust, Put in sugar evenly over the bottom. Then put in berries, butter and flour, and bake with two crusts.

Note: Always put sugar in the bottom of berry or apple pies. It will prevent them from soaking through.

APPLE PIE.

$\frac{1}{2}$ pound of sugar,
 4 large apples,
 1 ounce of butter,
 1 ounce of flour.

REMARKS: Put in sugar, the same as for berry pies, then apples sliced thin. Then put in the butter and sprinkle flour evenly over them. Flavor to suit the taste. Bake in a moderate oven.

Note: Always wet the edge of the under crust, before putting on the upper crust. It will prevent them from stewing out.

MINCE PIE.

1 pint of boiled beef, chopped fine,
 1 quart of apples, chopped fine,
 1 pound of sugar,
 1 pint of molasses,
 $\frac{1}{2}$ pint of water,
 $\frac{1}{2}$ pound of raisins,
 $\frac{1}{2}$ pound of currants,
 $\frac{1}{2}$ ounce each of cinnamon, cloves
 and alspice,
 $\frac{1}{2}$ ounce of salt,
 4 tablespoonfuls of boiled cider,
 or vinegar,
 $\frac{1}{4}$ pint of brandy, if desired.

REMARKS: Mix the ingredients all together. Then set on the stove and cook for a few moments, stirring constantly. Bake with two crusts in a moderate oven.

PIE PLANT PIE.

1 pint of sliced pie plant,
 $\frac{3}{4}$ pound of sugar,
 1 ounce of butter,
 1 ounce of flour.

REMARKS: Pour boiling water over the pie plant. Let it stand for ten minutes. Drain off the water, then put it in the pie. Bake with two crusts.

MISCELLANEOUS RECIPES.

ICE CREAM.

2 quarts of cream,
 3 eggs,
 1 pound of sugar.

REMARKS: Beat eggs thoroughly. Add sugar and cream. Flavor to suit the taste, then freeze.

ICE CREAM.

1 gallon of milk,
 2 pounds of sugar,
 1 dozen eggs,
 1 ounce of cornstarch,
 1½ ounces of flavoring,

REMARKS: Beat eggs thoroughly, and add sugar, cornstarch and milk. Put it in a pail and set in a kettle, partly filled with water and cook, until it thickens. Let it get cool then add the extract and freeze.

LEMON TAFFY.

3 pounds of white sugar,
 2 tablespoonfuls of vinegar,
 1 teaspoonful of cream tartar,
 ½ pint of water,
 2 teaspoonfuls of extract of lemon.

REMARKS: Put the sugar in a bright clean pan. Dissolve the cream tartar in vinegar, and pour on the sugar. Set it on the stove and boil not too fast. Keep trying a little by dipping it in cold water. When it breaks off brittle, it is done. Then pour out on buttered plates, and pull as soon as cool enough. Put the extract on while pulling.

MOLASSES TAFFY.

1 pound of sugar,
 ½ pint of molasses,
 1 ounce of butter,
 2 tablespoonfuls of vinegar.

REMARKS: Boil all together; be careful not to scorch. Try it the same as lemon taffy, to see when it is done. Pour out and pull the same as lemon taffy.

ICING FOR CAKE.

$\frac{1}{2}$ pound of powdered sugar,
3 eggs (whites of).

REMARKS: Beat eggs till they stand, add sugar, then beat all thoroughly. Flavor to suit the taste.

Note: If eggs are not absolutely fresh, add a little pinch of cream tartar.

BOILED ICING

1 pound of powdered sugar,
2 eggs (whites of),
 $\frac{1}{4}$ pint of water.

REMARKS: Boil sugar and water till it is stringy. Beat eggs until they stand, then pour boiling sugar on them, and beat all thoroughly. Flavor to suit the taste.

CHOCOLATE CREAMS.

2 pounds of pulverized sugar,
 $\frac{1}{2}$ pint of water,
 $\frac{1}{2}$ pound of chocolate.

REMARKS: Boil sugar and water for five minutes, then beat to a cream. Melt the chocolate. Make the cream in balls and roll them in the chocolate.

CHOCOLATE CARAMELS.

1 pint of molasses,
1 pound of sugar,
1 pint of cream,
2 ounces of flour,
 $\frac{1}{2}$ pound of chocolate.

REMARKS: Mix the flour in the milk, then boil all together until brittle. When done, pour out on buttered pans or plates, and cut in squares.

HOW TO STEW OYSTERS.

1 quart of fresh oysters,
1 quart of water,
2 ounces of butter.

REMARKS: Heat the water to the boiling point, then put in the oysters and butter. Salt and pepper to taste, then let them boil a few seconds and serve immediately.

Note; If you prepare a milk stew, leave out half of the water, and put milk in the place of it. Before you buy oysters look at them and see if the juice or liquor is dark and muddy, and if the oysters have pink edges, and the bodies a white bleached appearance. If they have, don't buy them, no matter how fresh the dealer says they are. But if the juice is clear, the edges dark, and bodies a dull slate color, they are fresh.

HOW TO ROAST A TURKEY.

Select a good fat one, have it picked and dressed, then steam it over a large kettle, or better still hang it in a wash boiler, with sufficient water to make steam, but not so as to touch the turkey. Cover it tightly, and let it steam about one hour, or according to the size of the turkey. After it has steamed tender, take it out, and rub all over inside with pepper and salt. Then have a dressing made ready, of one quart of oysters, one pound of stale bread, one-half pound of butter, and enough sweet milk to moisten the bread. Season to the taste, then stuff in all you can sew up. Put in a pan with a little water, in a slow oven, for three or four hours, basting and turning often.

HOW TO MAKE GOOD COFFEE.

2 quarts of boiling water,
1 teacupful of coffee.

REMARKS: Put the coffee in the pot. Pour the boiling water on it. Let it boil for two minutes, then pour one tablespoonful of cold water in it. This will settle the grounds, and make it clear. Serve at once.

Note: Have your coffee ground fine.

HOW TO MAKE GOOD TEA.

2 quarts of boiling water,
6 teaspoonfuls of tea.

REMARKS; Place your tea in teapot. Pour one half-pint of the water over it, and let it boil about one minute. Add the remainder of water and then serve.

Note: Buy the best tea, you will find it the cheapest.

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