

OLD DUTCH  
RECEIPTS  
FROM THE  
HOMES OF COMMUNIPAW  
AND LAFAYETTE  
ISSUED BY THE  
LADIES OF THE  
LAFAYETTE REFORMED  
CHURCH, JERSEY CITY.  
1885

N641.5  
O

REPRINT 1916



ml 762259

# OLD DUTCH RECEIPTS

---

FROM THE HOMES OF  
COMMUNIPAW AND LAFAYETTE

---

ISSUED BY THE LADIES OF THE  
LAFAYETTE REFORMED CHURCH

---

1885

Reprint 1916

ml 762259

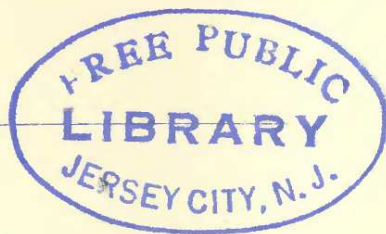
# OLD DUTCH RECEIPTS

---

FROM THE HOMES OF  
COMMUNIPAW AND LAFAYETTE

---

ISSUED BY THE LADIES OF THE  
LAFAYETTE REFORMED CHURCH



1885

Reprint 1916



## JUST TO OPEN

---

The Dutchman's Fireside has been long renowned in song and story as the chosen seat of good living and hospitality. The ancient "dorp" of Communipaw retained to a period within the last half century many of the homes such as the genial pages of Diedrich Knickerbocker describes. They are fast passing away, and while the shore of the great bay retains the old name, the farms which once bloomed behind it with cabbages are now filled with rows of houses in the section termed Lafayette. Yet the genius of former days still seems to linger with the newcomers who occupy her favored retreat, as many a guest can witness, and the power which attends good housekeeping is felt in the present as in the past.

We have spread "things new and old" in our little book, selected from the treasures of many households. We cannot always vouch for entire originality; the "chestnut" throws its shadow even over Dutch ovens. But we can vouch that from Jan de Lacher's Hoek to Raccocas, and back to Prior's Mill, old families and new have freely yielded choice recipes, and those who test them for the first time will have a new emotion of thankfulness. Only let us beseech such as try dishes drawn from these pages to KEEP CLOSE TO DIRECTIONS. For every good "huysvrow" that keeps a remembrance of the Holland tongue will tell us, "Dat gy gebrouwen hebt, moet gy zelf drinken."

## CHOICE RECEIPTS.

---

### ROELLACHOJE (OLD DUTCH).

Procure a beef's tongue and tripe as soon as the beef is killed. Soak the rough part of tongue which is to be used to scrape the tripe. Keep tongue in a cool place while soaking, take off all fat from tripe, cut a small hole, turn them inside out, then sew them shut again. Rub with pulverized lime, pour on hot water immediately, scrape with a dull knife, taking care not to cut holes in the tripe, then rinse thoroughly in lukewarm water. Place tripe in an earthen jar large enough to hold one or two pails of water, certainly enough to cover the tripe; add a large handful of salt each day; change the water twice a day for four days. The fifth day cut in ten pieces, scrape both sides again with a dull knife and the beef's tongue. Again soak tripe one day and night in buttermilk to make clean and white; rinse in clean water, then cut strips of beef from the flanks one inch thick and about nine long. Place in layers on the tripe, season highly with salt and pepper. Sew up the tripe, making sure it is all closed around the meat; place in a tin or iron kettle, large enough to hold them all. Add just enough water to keep from burning, cover tight and boil until tender. When done place in jars, only one layer; put on a weight to press meat fine in each roellachoje. When cold lay in jars, and cover with pure cider vinegar. When preparing for table pull out the cord, cut crossways of the meat, add a small piece of butter and just water enough to warm the meat. Can be sliced cold.

MRS. J. B. DOREMUS.



**Fried Spack und Opples**—Take slices of pickled pork, fry them well, then take slices of apples and fry in the hot fat; if the apples are sour put a little molasses or brown sugar over them; when the apples are brown, turn over and brown on the other side. Serve with the slices of browned pork laid around the edge of the dish. If the apples are sweet do not use sweetening. MRS. J. B. DOREMUS.

**Pumpkin Bread (Old Dutch)**—Pare a pumpkin, cut in small pieces and boil. When done mash fine and stir in a pint of Indian meal, two cups of sugar, one-half cup of butter, one tablespoonful of salt, one quart of flour. Put into a dripping pan and bake to a nice brown; when cold, cut in slices and fry. MRS. J. VAN HORNE.

**Soft Waffles (Old Dutch)**—One quart of milk, make a batter with flour, raise with yeast, when light add four eggs, one-quarter pound of melted butter and a little salt. Beat all together, let rise again, and add half a cup of sugar. Eat with sauce. MRS. J. B. DOREMUS.

**Waffles**—One-half of a cup of butter, four eggs, one-half pint of cream, one-half pint of milk, one pint of flour, one-half teaspoon of salt. Warm a bowl and beat the butter to a cream, then add the yolks of the eggs well beaten, then one-half of the flour and half the cream and milk. Beat until smooth and add the remainder of the flour, cream, milk and salt. Add the whites of the eggs, well beaten, at the last moment. Bake in a very hot iron.

MRS. J. H. CABLE.

**Dried Biscuit (Old Dutch)**—Take one and a half pints of warmed milk, one cake compressed yeast, one teaspoonful salt and flour enough to make a sponge. When light, which will probably be in half an hour, add one-fourth pound of butter, and knead with flour to about the consistency of bread. Let rise again, and then mould each biscuit in two parts, putting one on the top of another, that they may

be broken open more easily. Put in pans and let rise before baking. When baked break open and put in the warming oven until thoroughly dried.

MRS. J. VAN HORNE.

**Rusk**—About tea time melt three ounces of butter in half a pint of milk. Make a batter with this: some flour, salt and half a cake of compressed yeast (dissolved). In about three hours add seven ounces of sugar stirred together with two eggs, half a nutmeg grated, and flour enough to make a rather soft sponge. In the morning, when light, mould with the hands into rusk. Let them stand in baking tins until light enough to bake. Flavor with experience.

MRS. E. J. N.

#### BREADS.

**Rye Bread**—Make sponge same as wheat bread. Take out a pint of sponge, add a pint of warm milk with a tablespoonful of butter dissolved in it. Stir in rye flour to make a batter of the consistency of cake, and add a tablespoonful of molasses.

MRS. T. P. SHERWOOD.

**Boston Brown Bread**—Two cups of yellow Indian meal, two cups of rye meal, one cup of water, one cup of milk, two-thirds of a cup of molasses, one teaspoonful soda dissolved in hot water. Steam three hours.

E. W.

**Soda Biscuit**—One quart of sifted flour, two heaping tablespoonfuls of lard, two cups of sweet milk, one teaspoonful soda, two tablespoonfuls cream of tartar, one salt-spoonful salt. Be sure your soda and cream of tartar are good. Having measured the requisite quantity of each, drop both dry into the flour and mix it well through; add the salt and then rub in the lard quickly and lightly. Wet up with the milk and work the dough quickly and rapidly, kneading as little as possible. Roll lightly, cut out cakes about half an inch thick and bake in a quick oven. In this case "haste don't make waste."

MRS. T. P. SHERWOOD.



**Graham Biscuit**—Three cups of graham flour, one cup of white flour, three cups of sweet milk, two tablespoonfuls of lard, one heaping tablespoonful of white sugar, one teaspoonful of soda, two teaspoonfuls of cream of tartar, one saltspoonful of salt. Mix together first the flour, sugar, salt, soda and cream of tartar, add the lard and then the milk. Mould them softer than the white biscuit, otherwise the "modus operandi" is the same. In either case water may be partly or wholly substituted if your milk is short.

MRS. T. P. SHERWOOD.

**Graham Muffins**—One and one-half cups graham flour, half cup meal, two tablespoonfuls sugar, two teaspoonfuls seafoam, one and one-half cups milk, two eggs, salt, butter the size of an egg.

MRS. J. F. CLARK.

**Breakfast Rolls**—Peel three good-sized potatoes and boil in one quart of water till very soft. Mash and strain through a sieve. When cool sift two quarts of flour, add a teaspoonful of salt, a large tablespoonful of lard, and three-fourths of a cake of compressed yeast dissolved in a small cup of warm water. Then take the mashed-potato water and mix all together, adding flour enough to make of the consistency of bread dough. Set to rise over night. In the morning pull the dough off in biscuit-like pieces. Place in gem pans and let rise till light. Bake in quick oven.

MRS. A. M. C.

**Rolls**—One quart cold boiled milk, one cup equal parts lard and butter, one cup yeast or half a cake compressed yeast, one cup of sugar, a teaspoonful of salt. Mix with about one quart of flour and let stand till morning, then knead into a soft batch. Let rise till afternoon. An hour before baking, cut in rounds and double over with dab of butter between.

MRS. A. A.

**Corn Muffins**—One and a half cups Indian meal, one heaping cup flour, one-half cup sugar, one egg, one and a



half cups milk, two teaspoons baking powder, one table-  
spoon melted butter. MRS. W. W.

**Breakfast Muffins**—Three pints of flour, one quart of milk, four eggs, one-half cup yeast, butter the size of an egg. Have the milk warm, add the eggs beaten very light, the butter melted, then the flour and yeast. Let it rise over night or several hours, then bake in muffin rings on the griddle. "AUNT CHATTIE."

**Muffins**—One pint of milk, two eggs, three cups of flour, three teaspoons of baking powder. Bake in a very quick oven. MRS. J. C. McILROY.

#### PUDDINGS.

**Buling Pudding (Old Dutch)**—Four quarts of water, let it come to a boil. Add one pint bowl of rice, two cups of sugar, one-fourth pound of cinnamon, one tablespoonful salt, buckwheat enough to make a very stiff batter. Boil half an hour. Put in pie dishes, and when cold cut in slices and fry. MRS. J. VAN HORNE.

**Plum Pudding (good)**—One pound chopped suet, one pound flour, two pounds raisins, one pound of currants, one-quarter pound of citron, five eggs, one and one-half cups of milk, one cup of molasses. Nutmeg and salt to taste. MRS. J. C.

**Plum Pudding**—One pound of raisins, one pound of currants, one-fourth pound of citron, three eggs, three tablespoons butter, half teacup milk, one teaspoon cream of tartar, half teaspoon soda. Flour enough to make a stiff batter. Boil two hours. MRS. A. VAN HORNE.

**Buckwheat Pudding (Old Dutch)**—Have one quart of water boiling. Two cups of buckwheat meal, mix to a smooth batter with cold water. Pour this mixture into the boiling water. Add to this one slice of raw, fat salt pork

chopped fine, one cupful of sugar, one teaspoonful each of ground cloves, allspice, cinnamon and salt. Simmer one hour, stirring frequently. Pour into a deep dish to cool. When cool this will leave the dish freely if sufficiently cooked. Slice, fry brown and serve with powdered sugar.

MISS A. V. H. VREELAND.

**Plain Boiled Pudding (Old Dutch)**—Mix together one egg, one-half cupful sugar, one cupful milk, one cupful of finely chopped suet, one tablespoonful of baking powder in sufficient sifted flour to make a dough as stiff as can be conveniently stirred, a pinch of salt. Add one large cupful each of raisins, currants, and a little citron. Boil steadily one hour and a quarter. Serve with sweet sauce.

MISS A. V. H. VREELAND.

**Huckleberry Pudding**—One pint of flour, one-half cup of molasses, one large cup of milk, one pint of berries, one teaspoonful of soda, a little salt. Steam one hour and a half or boil two hours.

E. V.

**Boiled Indian Pudding**—Two cups of flour, one cup of meal, two tablespoonfuls of sugar, two teaspoonfuls baking powder, one teaspoonful salt, two eggs, milk to make a stiff batter, two tablespoonfuls melted butter, one cup of raisins. Boil three hours.

E. B. M.

**Graham Pudding**—Mix well together half a coffee cup of molasses, one-fourth cup of butter, half a cup of milk, two teaspoonfuls of baking powder, one and a half cups of graham flour, one cup of raisins and spices to taste. Steam four hours and serve with plain or wine sauce.

MISS C. M. W.

**Meringue Rice Pudding**—Take a small cup of rice, wash and add it to a quart of milk. Put in a farina kettle and boil till soft. While hot stir in the yolks of three well beaten eggs, three tablespoonfuls of sugar and one table-



spoonful of the essence of vanilla. Pour in a pudding dish, and when cool add a meringue made of the whites of the eggs, and three tablespoonfuls of powdered sugar well beaten together. Spread on the pudding and put in the oven to brown a little.

MRS. A. M. C.

**Fig Pudding**—One-half pound of figs, one cup of bread crumbs, one and a half cups of milk, one-half cup sugar, a little salt. Steam three hours and eat with sauce.

MRS. J. B. DOREMUS.

**Raisin Puffs**—Two eggs, half a cup of butter, three teaspoonfuls baking powder, two tablespoonfuls of powdered sugar, two cups of flour, one cup of milk, one cup of raisins, seeded and chopped fine. Steam one-half hour in cups.

MRS. H. LOUDERBOUGH.

**Chocolate Pudding**—Boil one quart of sweet milk and stir in while boiling three ounces of sweet chocolate grated. Remove it from the fire, and while it is cooling beat six eggs, leaving out the whites of three. Stir them into the milk, adding a piece of butter the size of a walnut. Make very sweet and flavor with two teaspoonfuls vanilla essence. Put in pudding dish and bake as you would a custard pudding. Do not let it remain in the oven too long as it will become watery. When cold make an icing, using the remaining whites of eggs.

Mrs. A. M. C.

#### PIES.

**Mince Pie (Old Dutch)**—Three bowls chopped tart apples, seven bowls chopped meat, seven pounds of sugar, one gallon cider (not sweet), seven nutmegs, four tablespoonfuls cinnamon, two tablespoonfuls cloves, two pounds of raisins, one pound of currants, one pound of citron. Salt and pepper.

MRS. G. V. H. BRINKERHOFF.

**Pumpkin Pie (Old Dutch)**—A medium-sized pumpkin, pared, cut in small pieces and boiled. When done take out and strain through a cullender. A teacup of water should be used in cooking. Six butter crackers, rolled fine, and a piece of butter the size of an egg should be put in while the pumpkin is hot. Add one tablespoonful of ginger, one tablespoonful of salt, one nutmeg, two large cups of sugar, one and a half quarts of milk. Bake in a moderate oven three-quarters of an hour. MRS. J. VAN HORNE.

**Boston Mince Pie**—One cup of chopped raisins, two-thirds of a cup of vinegar, one egg, one cup of sugar, one cup of molasses, two and a half soda crackers rolled. Season well with cinnamon and cloves. MRS. A. P. H.

**Lemon Pie**—One apple chopped fine, one egg, one lemon, the inside chopped very fine, and the rind grated, one cup of sugar, butter the size of a walnut.

MRS. J. E. H.

**Lemon Pie**—For two pies take three lemons, grate the yellow, remove the thick white part, and chop the rest very fine. Into two cups of hot water stir well two tablespoonfuls of corn starch, and boil. When cool add two teacups of sugar, yolks of four eggs and chopped lemon; stir well. Line two plates with crust and pour in this material. When done cover with a meringue made of the whites of the eggs and five tablespoons of sugar. Brown delicately.

MRS. W. W. EDWARDS.

**Cream Pie**—One quart of milk, the yolks of three eggs, two cups of sugar, two spoonfuls of cornstarch, boil until it thickens, then flavor with lemon. Make a rich crust, pour in the mixture and bake in a quick oven. Make a meringue of the whites of the eggs and spread over when done.

MRS. J. S.

**Banberries**—Look over carefully, then stone and chop fine a heaping cup of nice raisins and a piece of citron the



size of a baby's hand; when chopped put in a bowl and add the grated peel and juice of one lemon; beat one egg very light, take a cupful of granulated sugar and beat all the ingredients together with a will. Let the mixture remain in the bowl while you make a nice pie crust; roll out as thin as possible being careful not to have a hole or thin place in it; cut out round cakes of it with the cover of a one-quart pail, drop a dessertspoonful of the mixture, already prepared upon it; fold as for old-fashioned turnovers, but do not cut any breathing place, for you do not want a drop of the mixture to run out; you will have to be very careful about pressing the edges together. Bake on pie plates. When ready for oven rub them all over with sweet milk with a little sugar dissolved in it. These little pies are delicious, either warm or cold.

MRS. W. R. DURYEE.

### CAKES.

**Jumbles (Koekjes)**—One pound of flour, one-half pound sugar, less than half pound butter, three eggs, four tablespoons sweet milk, one teaspoon saleratus.

MRS. A. VAN HORNE.

**Olekoeks**—Two and a half cups of sugar, three eggs, one pint of milk, three-fourths of a cup of butter, one quart of sifted flour, a little nutmeg, two teaspoonfuls baking powder. Dust with sugar. Do not make too stiff.

MRS. J. A. BOUKER.

**Fruit Cake**—One pound of butter, one pound of sugar, ten eggs, one pound of flour, one pound of citron, three pounds of raisins, two pounds of currants, a gill of brandy, a gill of wine, one-half cup of molasses. Spice to your taste.

MRS. G. V. H. BRINKERHOFF.

**Fruit Cake (No. 2)**—One cup of butter, one cup of sugar, one cup of molasses, three cups of flour, two tea-

spoonfuls of baking powder, one teaspoonful each of all-spice, cinnamon and cloves, five eggs, one pound of raisins, one pound of currants, one-half pound of citron. Add flour last of all, and then if too stiff add a little milk.

MISS M. MCKNIGHT.

**Lemon Cookies (Delicious)**—One pint of sugar, one quart of flour, three eggs beaten well, one cup of butter, the juice and grated rind of one lemon, one teaspoonful of soda dissolved in a teaspoonful of water. Mix well, roll thin, cut in cakes and bake quickly.

MRS. A. M. CULVER.

**Sugar Cookies**—One cup of butter, two cups of sugar, three eggs, one fourth teaspoon of soda dissolved in boiling water, one teaspoon nutmeg, one-half teaspoon cloves. Flour to make a soft dough, about two cups. Place a raisin in each cake and bake quickly.

MRS. J. S.

**Molasses Drop Cakes**—One cup of molasses, one cup of sugar, two even teaspoonfuls of soda, one egg, one-half cup of butter, one cup of cold water, four cups of flour, salt and ginger. Drop with teaspoon into pan about an inch apart.

MRS. H. LOUDERBOUGH.

**Sponge Molasses Cake.**—One cupful of molasses, one teaspoonful of dry soda put in the molasses and stirred until the molasses foams, one-half cupful of milk, two cupfuls of flour, one tablespoonful of melted butter, a little salt, spice to suit your taste, add a few raisins if liked, one teaspoonful of vinegar stirred in last. Bake in a slow oven.

MRS. P. M. DRAKE.

**Ginger Cookies**—One cupful of sugar, one cupful of butter, one cupful of molasses, one-half cupful of prepared coffee, one teaspoonful of soda, one tablespoonful of ginger.

MRS. I. S. R.



**Cream Cake**—Two eggs, one cup sugar, one and a half cups flour, two level teaspoons baking powder, about one-fourth cup of milk. Split open and spread between with the following cream: two tablespoons corn starch, two-thirds cup of sugar, one egg, pinch of salt, pint of boiling milk, flavor with vanilla. MRS. W. C.

**Ribbon Cake**—One cup butter, two cups sugar, three cups flour, four eggs, one cup milk, two teaspoons baking powder. Take out nearly a third and stir in two cupfuls of raisins, citron and currants chopped fine. Spice this to taste with nutmeg, cloves and cinnamon. Bake in layers and put together with jelly or icing.

MRS. T. P. SHERWOOD.

**Crullers**—One and one-half cups of sugar, butter size of an egg, one egg, one teaspoon soda, two teaspoons cream of tartar, one cup sweet milk, flour enough to roll. Fry in boiling lard. MRS. S. P.

**Sponge Cake**—One pound of sugar, one-half pound of flour, 10 eggs. Take out scant one-half cupful of sugar and the white of an egg. MRS. H. N. V. W.

**Nut Cake**—One-half cup of butter, one cup of sugar, three eggs, three-fourths cup of milk, one and one-half cups flour, one teaspoon baking powder. Ice, and when nearly cold cut in squares, and on top of each put half an English walnut. MRS. A. F. D.

**Cocoanut Cake**—One pound of sugar, one-half pound of butter, three-fourths of a pound flour, six eggs, one good sized cocoanut. Beat the cocoanut in the last thing.

MRS. H. B.

**Tea Cake**—One cup sugar, one tablespoon butter, two eggs stirred in without beating, one cup of milk (stir as you pour it in), as much flour as for pretty stiff cup cake, two teaspoons baking powder. MRS. H. B.

**Citron Cake**—One cup of butter, two cups of sugar, six eggs beaten very light, one cup of milk, three cups of flour, one-half pound of citron, two teaspoons baking powder, juice of one orange and a teaspoon of grated peel.

MRS. A. P. ST. JOHN.

**Marble Cake (Light)**—One cup of sugar, one-half cup each of butter and milk, whites of three eggs, two cups of flour, one and one-half teaspoons of baking powder.

**(Dark)**—One-half cup each of brown sugar and molasses, one-fourth of a cupful each of butter and milk, two cups of flour, yolks of three eggs, one and one-half teaspoons each of cinnamon, cloves and allspice. Put the batter into the tin in alternate layers.

MISS M. MCKNIGHT.

**Ginger Snaps**—Three cups of molasses, one cup of butter, one-half teaspoon ginger, one teaspoon salt, flour enough to stiffen. Roll very thin, cut in rounds and bake in a quick oven.

MRS. H. B.

**Huckleberry Cake**—One piece of butter size of an egg rubbed into two quarts of flour, two-thirds of a bowl of sugar, two teaspoons baking powder. Mix the whole with a bowl of milk; stir as little as possible; one quart of huckleberries stirred in last.

MRS. D. E. CULVER.

**Federal Cake**—One pound of sugar, three-quarters of a pound of butter, one pound of flour, five eggs, one cup of sour cream, one glass of wine and brandy mixed, one-half teaspoon of saleratus, small bowl of raisins, same of currants, one-quarter pound of citron, spice to taste. This makes two good sized loaves.

MRS. W. R. DURYEE.

**White Mountain Cake**—Three-fourths of a cup of butter, one and three-eighths of a cup of sugar, one-half cup of milk, two and one-quarter cups of flour, three eggs, one-



half teaspoon soda, one teaspoon cream of tartar, pinch of salt. Bake in three layers and spread between with frosting and grated cocoanut. MRS. W. R. DURYEE.

**Almond Cake**—One pound of butter, one pound of sugar, one pound of flour, one pound of raisins, one-half pound of almonds (split and weighed after blanching), one-half pound citron, nine eggs, one nutmeg, one small wine-glass brandy curdled with a little cream. MRS. H. B.

**Lemon Jelly Cake**—One-half cup of butter, two cups of sugar, one cup of milk, three eggs, two and one-half teaspoons of baking powder, three cups of flour. Bake in three or four layers. For the jelly use the grated rind and juice of two large lemons, one cup of sugar, one egg, half cup of water, one teaspoonful of butter, one tablespoonful of flour mixed with a little water; boil until it thickens. This cake improves with keeping.

MRS. W. R. DURYEE.

**Soft Pound Cake**—One-half pound butter, one pound sugar, one pound flour, one cup of milk, five eggs, one small teaspoon soda, two teaspoons cream of tartar, one nutmeg, one wineglass of wine curdled with a little cream. MRS. D. E. CULVER.

**Spice Cake**—One cup of sugar, one large tablespoonful of melted butter, one egg, three-fourths of a cupful of sweet milk, one and three-fourths cups of sifted flour, into which put one large tablespoonful of baking powder; salt. Divide the mixture into two parts. Into one part put one teaspoon each of ground allspice, cinnamon, cloves and mace. Put all together into one pan in alternate spoonfuls. Bake in moderate oven.

MISS A. V. H. VREELAND.

**Fig Cake**—Bake the cake in three layers. The batter of any plain cake will answer. Icing: One coffee cup granulated sugar, three-fourths of a cup of water. Boil the

sugar and water together slowly, until it strings from the spoon like jelly; beat the whites of two eggs to a stiff froth and then stir them in with the hot sugar until it is cool. The sugar and eggs must be thoroughly mixed, or they will separate. Spread the icing on the layers; cut the figs in small pieces and lay on the icing between the layers. One-half of a pound of figs will be sufficient.

MRS. A. F. D.

**Chocolate Cake**—One cup of butter, two cups of sugar, the yolks of five eggs, whites of two eggs, one cup milk, three and one-half cupfuls sifted flour, with three and one-half teaspoons baking powder. Filling: Whites of three eggs, one and one-half cups powdered sugar (rolled), three tablespoons grated chocolate (not sweet), one and one-half teaspoons vanilla.

MRS. G. SHERWOOD.

**Cake Without Eggs**—Three cups of sifted flour, one and one-half cups of brown sugar, one cup of sour milk, one cup of chopped raisins, one teaspoonful of soda, one-half teaspoonful of cinnamon and cloves.

MRS. A. M. C.

**Lady Cake**—Whites of three eggs, two cups of sugar, one-half cup of butter, one cup of milk, three cups of flour, two teaspoons cream of tartar, one teaspoon soda, two teaspoons bitter almonds. Ice the cake.

MISS H. H.

**Chocolate Cake**—One and one-half cups of sugar, one-fourth cup of butter, four eggs well beaten, one-half teaspoon of soda, one teaspoon cream of tartar, two cups of flour, a little salt, three-fourths of a pound of chocolate. Bake in a quick oven.

MISS H. H.

**Roll Jelly Cake**—One cup of powdered sugar, one cup of flour, four eggs, two teaspoonfuls of baking powder. Bake in quick oven, spread with jelly and roll while hot. This will make two cakes.

MRS. W. W. EDWARDS.



**Corn Starch Cake**—One cupful of butter, three cupfuls of sugar, three cupfuls of flour, one cupful of milk, one cupful of corn starch, whites of one dozen eggs, two teaspoonfuls of cream of tartar, one teaspoonful of soda. Flavor with vanilla.

MRS. J. H. F.

**Orange Cake**—Two cups of sugar, two cups of flour, one-half cup of water, one teaspoon cream of tartar, one-half teaspoon soda, yolks of five eggs, whites of two, juice and grated rind of orange. Filling: Take whites of three eggs beaten stiff, and sugar as for frosting, and add juice and grated rind of an orange. Put between layers leaving out enough for the plain frosting for top of cake.

MRS. A. P. H.

#### SOUPS.

**Mock Turtle Soup**—Soak a pint of black beans over night in a quart of water; boil them for ten minutes in water, and then skim them into a large kettle of cold water, having in about one-quarter of a pound of salt pork, a marrow bone and three pounds of meat; boil five hours and rub the beans through a strainer; season to taste with salt, pepper and cloves. Make the balls of about one-half pound of lean veal, one-quarter pound of salt pork and a couple of handfuls of bread crumbs. Season high with salt, pepper and parsley, and fry brown in butter. Cut a lemon and two hard boiled eggs in slices, and put in the tureen before taking up the soup, and drop in the balls before dishing it up.

MRS. J. W. R.

**Tomato Soup**—Boil three large onions in a little water until very soft. While they are boiling pour in a can of tomatoes that have been strained. Thicken a quart of milk with cornstarch as thick as rich cream and pour boiling hot into the boiling tomato, then pepper and salt to suit.

MRS. J. W. R.

**Chicken Soup**—Procure a rather old chicken and cut in pieces as for fricassee. Set it on the fire in a sauce pan with about a quart of cold water; salt, and boil gently about an hour. Then add about four ounces of rice washed in cold water; continue to boil until the chicken is overdone and tender. Take the pieces of chicken from the pan, scrape the flesh off the bones, cut the white flesh in dice and put in the soup dish. Chop fine all the other flesh and mash through a sieve or strainer, together with the rice. If it is too thick to mash through moisten it with broth. Then set the rice and flesh back on the fire, with broth to taste, stir and add immediately from two to four ounces of butter, a gill of cream or milk. Keep stirring on a slow fire for five or six minutes, salt to taste, turn into soup dish and serve.

MRS. J. W. R.

**Clam Soup**—Twenty-five clams chopped, one small onion also chopped, one-quart of water. Boil one-half hour. In another vessel have one quart of milk thickened with a little flour or cornstarch. Have ready in the hot tureen three eggs well beaten with a little cold milk added; pour the clams and thickened broth on the eggs, stirring rapidly.

MRS. W. R. DURYEE.

**Clam Chowder**—Seventy-five clams, two quarts of potatoes, one quart of onions, one good-sized bunch of parsley, one pound of soda crackers, one-fourth pound of pickled pork; cut small and fry out in the bottom of the pot. Remove the scrape and mix through the layers. Put in the bottom of the pot to prevent burning. Cut potatoes and onions in small pieces and chop the clams until fine. Fill the pot with alternate layers of each ingredient. Season to taste, using plenty of pepper.

MRS. J. VAN HORNE.

#### PICKLES.

**French Pickles**—One peck of green tomatoes sliced, pack in salt and let them remain over night. Squeeze very



dry in a cloth in the morning. Add two heads of cabbage cut fine, one dozen green peppers cut fine, six onions sliced, one-quarter pound ground mustard, one-quarter pound mustard seed and two ounces celery seed, two ounces each of cloves and cinnamon. Mix all together and boil two hours.

MRS. T. P. SHERWOOD.

**Chow Chow**—One quart large cucumbers, one quart small cucumbers, two quarts onions, four heads of cauliflower, six green peppers, one quart of green tomatoes, one gallon vinegar, one pound mustard, two cups of sugar, two cups flour. Put all in salt and water over night; cook all the vegetables in brine until tender, except large cucumbers. Allow vinegar, flour, spices, etc., to come to a boil; pour over vegetables and bottle.

MRS. W. D. EDWARDS.

**Tomato Soy**—One peck of ripe tomatoes peeled, one quart of vinegar, three pounds of dark brown sugar and one ounce of whole cloves. Boil all together very slowly, until it is rich and thick and reduced fully two-thirds. This is delicious with poultry, game and meats.

C. M. W.

**Cucumber Pickles**—Three dozen large cucumbers, six large onions. Slice cucumbers and onions, sprinkle well with salt, put in a sieve and let stand over night. In the morning chop them fine. Let about three quarts of vinegar come to a boil and put in it half a cup of white mustard seed, two tablespoons of celery seed, one teaspoon black pepper, one teaspoon allspice. Pour this over the pickle, let cool and bottle.

MRS. H. B.

**Tomato Catsup**—To six quarts of tomatoes add one-half ounce of cloves, same of cinnamon, allspice and black pepper, two pods red pepper, three nutmegs, four tablespoonfuls ground mustard, one tablespoonful of celery

seed, five tablespoonfuls salt, one and a half quarts vinegar. Boil slowly for three hours, strain through wire sieve. Bottle and cork tightly. Keep in cool, dark place.

MRS. M. A. VAN HORNE.

**Chili Sauce**—One large onion chopped fine, six green peppers chopped fine, twelve ripe tomatoes, two cups of vinegar, one tablespoon of sugar, one tablespoon of salt, one teaspoon each of cloves, cinnamon and allspice. Stew gently until well cooked.

MRS. J. T. C.

**Sweet Pickles**—One peck of green tomatoes. Slice them, soak in salt and water twenty-four hours, then in fresh water twelve hours, drain, cover with vinegar and boil fifteen minutes, then drain, add two pounds of sugar, one ounce each of whole cinnamon, cloves and allspice. Put on fire and simmer. Bottle and seal tightly.

MRS. J. STEVENS.

**Spiced Currants**—Five pounds of currants, two and a half pounds of brown sugar, two tablespoonfuls of ground cloves, one pint of vinegar. Boil all together three hours.

MRS. E. M. P.

**Pickled Pears**—Seven pounds of pears peeled, four pounds of brown sugar, one pint of vinegar, one-fourth of an ounce each of whole cloves, cinnamon and a little mace. Put the spices in a bag, and then put all the ingredients together in a kettle and cook till the pears are soft. Take out pears and let the syrup boil down for half an hour. Cover pears with syrup and pack in stone or glass jars.

MRS. T. P. SHERWOOD.

**Muskmelon Pickle**—Cut up muskmelons as for eating, and take off rind. Cover with vinegar and let stand over night. Strain off the syrup thus made and to every quart of it add three pounds of sugar and about seven pounds of fruit. Boil till fruit is rather clear. Also boil with it a bag of whole cinnamon and cloves.

MRS. H. N. V. W.



## BREAKFAST DISHES.

**Hominy Fritters**—Two cups of hominy (cold boiled), one cup of milk and a little salt. Stir until smooth, then add four tablespoonfuls of flour and one egg. Have ready a pan of boiling lard, drop batter in by spoonfuls and fry a light brown.

MRS. I. S. R.

**Rice Griddle Cakes (nice for breakfast)**—One-half cupful of boiled rice, one quart of milk, one cup of flour, three eggs, one full teaspoonful of best baking powder.

MRS. W. B.

**Spanish Frigadelles**—Cut thin slices of lean beef about five by three inches. Flatten them and trim the edges neatly. Make a force meat of equal parts of nice flavored ham and veal cutlet, season with thyme, pepper and salt. Fill the slices with same, and sew up on the length, rolling them like sausages. Fry in butter, turning them often till cooked. Serve with or without gravy.

MRS. A. M.

**Potato Dumpling**—Three large boiled potatoes grated fine, a cup and a half of flour, two eggs well beaten, and milk enough to make a stiff batter. Drop in boiling water and boil ten minutes.

MRS. E. M. P.

**Baked Omelet**—Four eggs, one pint of milk, two tablespoonfuls flour, one teaspoonful baking powder, a little salt. Bake quickly.

MRS. W. D. EDWARDS.

**Corn Cakes**—One dozen ears of corn grated raw, one pint of milk, two eggs, one teaspoon salt, one-half teaspoon soda dissolved in milk. Mix together to make a thin batter.

MRS. G. SHERWOOD.

## CANDY.

**Cream Walnuts**—One lemon, three eggs, two pounds of \* \* \* \* confectioners' sugar. Beat the whites of eggs to a stiff froth, then add your sugar a little at a time, mixing

it with the lemon juice. Have your walnuts cracked in halves. When your sugar is soft enough, roll in small balls and press a half nut on each side. MISS H. I.

**Butter Scotch**—One cup of water, one cup of sugar, two tablespoonfuls of vinegar, butter the size of an egg, lemon flavoring. MRS. I. S. R.

**Chocolate Caramels**—One-half cake of chocolate, two cups of sugar, one cup of molasses, one-half cup of sweet milk, one-half cup of butter. Boil all together twenty-five minutes. MRS. W. B.

**Cocoanut Candy**—One and a half pounds of sugar, one-half cup of milk. Boil ten minutes. Add one grated cocoanut; boil till thick, then put on buttered pans quite thick. When partially cold, cut in strips.

MISS L. N. DURVEE.

#### MISCELLANEOUS.

**Veal Loaf**—Three pounds of raw veal, two slices salt pork, both finely chopped, three eggs, two tablespoons cream or milk, four rolled crackers, three teaspoons pepper, salt and thyme to taste. Form in a loaf, adding two more powdered crackers on top. Baste with melted butter. Bake in a slow oven two hours. If cold cooked veal is used, half or three-quarters of an hour is sufficient for the baking.

MRS. W. R. DURVEE.

**Cheese Fondue**—One cup of bread crumbs very dry and fine, two scant cups of milk rich and fresh, one-half pound dry old cheese grated, three eggs whipped very light, one small tablespoonful of melted butter, pepper and salt. A pinch of soda dissolved in hot water and stirred into the milk. Soak the crumbs in the milk, beat into these the eggs, the butter and lastly the cheese. Butter a baking dish, pour the fondue into it, strew dry bread crumbs on the top, and bake in a rather quick oven until delicately browned. Serve immediately in the baking dish, as it soon falls. MRS. J. E. P.



**Apple Fritters**—Three eggs, one cup of flour, one of milk. Bake on a griddle. Pare the apples, cut in thick slices and bake in the oven; while hot lay a piece of apple on each fritter. Sprinkle a little sugar over the top of each apple.

MRS. E. M. P.

**Salad Dressing**—Four eggs well beaten; to each egg allow butter the size of a hickory nut, a tablespoon mixed mustard, five tablespoons vinegar, teaspoon salt, pepper to taste. Put all in a bowl and set on top of teakettle of boiling water. Stir until it thickens.

MRS. W. R. DURYEE.

**Royal Cream**—One quart of milk, one-third of a box of gelatine, four tablespoonfuls of sugar, three eggs, one teaspoonful of vanilla flavoring. Put the gelatine in the milk and let it stand for half an hour. Beat the yolks well with the sugar and stir into the milk. Set the kettle into a pan of hot water and stir until the mixture begins to thicken like soft custard. Have ready the whites of the eggs beaten to a stiff froth, and the moment the kettle is taken from the fire stir them in quickly, and pour the mixture into moulds. Set away in a cold place to harden.

MRS. J. H. C.

**Snow Pudding**—Dissolve one-half box gelatine in one pint of cold water; when soft add pint of boiling water, the grated rind and juice of two lemons, two and a half cups of sugar. Let it stand until it is cold and commences to jell, then beat in the whites of three eggs (already beaten to a stiff froth) with a teaspoonful of sugar. Sauce: One quart of rich milk, the yolks of three eggs, half a cup of sugar, and flavor with vanilla.

MRS. E. M. P.

**Fruit Float**—The whites of two eggs, two tablespoonfuls of white sugar, one cup of strawberries mashed and sweetened, or one banana, or four soft peaches, etc., etc. Pineapple is very nice. Use fruit as dry as possible. Beat

all together very stiff and eat with cream. Jelly can be substituted for fruit in about the proportion of two teaspoons jelly to two eggs.

MISS L. E. MURPHY.

**Foaming Sauce**—Cream half a cup of butter, add one cup of sugar and the yolk of one egg. Stir together thoroughly, flavor with vanilla or a wineglass of wine. Set the bowl in a pan of hot water, the water coming up as high as the sauce in the bowl. Set on the side of the stove until melted. When ready to serve, stir in lightly the beaten white of the egg.

C. M. W.

**Mrs. Hall's Jelly**—Two and a quarter ounces isinglass, two quarts of water, one and a half pounds of white sugar, three sticks of cinnamon, the juice of three lemons, the rind of one lemon. Mix all together and let it soak for one hour. After it commences to boil let it boil twenty minutes. Before straining put in one-half pint of wine.

MRS. T. P. SHERWOOD.

**Lemon Jelly**--Soak one box Cox's gelatine in one quart of cold water until dissolved. Add three cups of sugar, juice of eight lemons and rinds of two. Boil five minutes, then strain through fine sieve once and through cloth twice.

MRS. J. H. F.

**Chicken Jelly**—Cut a chicken into small pieces, bruise the bones and put the whole in a stone jar with a cover that fits water-tight. Set the jar in a large kettle of boiling water, and keep it boiling for three hours. Then strain and season with salt, pepper, mace or loaf sugar and lemon juice, according to taste.

MRS. G. E. F.

**Polish for Hard Wood**—One gallon turpentine, half pound beeswax melted and stirred in the turpentine. Use a woolen cloth and polish with a dry cloth. Keep the mixture away from the fire.

MRS. T. P. SHERWOOD.



## INDEX.

	PAGE.
BREADS, - - - - -	7
BREAKFAST DISHES, - - - - -	23
CAKES, - - - - -	13
CANDY, - - - - -	23
MISCELLANEOUS, - - - - -	24
PICKLES, - - - - -	20
PIES, - - - - -	11
PUDDINGS, - - - - -	9
ROELLACHOJE, - - - - -	5
SOUPS, - - - - -	19





ml 762259

3

N641.5  
O

**DATE DUE**



JERSEY CITY FREE PUBLIC LIBRARY



3 7954 9004 7386 4