

Clam Soup (2012-2-001.pdf)

Take 50 large clams, boil the juice and skim it. Chop the clams and mix them with nearly a TBD of grated bread & about a ¼ lb of butter, a little parsley, black pepper & mace. Put all together over the fire, having boiling milk to thin it according to taste. Then boil it a few minutes.

Pepper Pot

Take 8 lbs of tripe (the 3 different kinds) and have it well washed and let it soak in salt & water for 24 hours, changing the water frequently. Then put it on to boil in 2 gallons of water. When perfectly tender, take it out & cut it into small pieces. Put it on again (after removing the scum) with one teacupful of summer savory & TBD basil (mixed) and pepper & salt to the taste. Throw in a quart of small dumplings and as many potatoes long enough for them to cook & add ½ a pint of browned flour mixed with nearly ¼ lb of butter.

Oyster Soup

Take 100 small oysters, boil juice & skim it well. Have ready 1 qt. of milk & add sufficient butter & flour rubbed together to make it as thick as desired; season with red pepper & whole & ground black pepper. Just before serving, put all together in a vessel; add the oysters & let come to a good boil. Add salt the last thing as there is a danger of its curdling the milk.

Mock Bisque Soup

1 quart. tomatoes, 1 quart. milk, 1 large Tablespoonful of butter, 2 Tablespoonful of flour & juice of onion, 1 bay leaf & a sprig of parsley. Put the tomatoes in to stew with the bay leaf, parsley and onion. Let them stew 15 or 20 minutes. Then press through a sieve fine enough to remove the seeds; put the milk on to boil, rub the butter & flour together, stir into the boiling milk. Put the tomatoes into a saucepan. Add a teaspoonful of sugar and ¼ teaspoonful of sugar and ¼ teaspoonful of baking powder. Pour the boiling milk over this and serve at once.

Mrs. Raver

Mock Turtle Soup

1 calf's head, 1 calf's liver, 1 calf's heart. Clean the head thoroughly, remove the brains, wash the head through 2 or 3 times. Then pour boiling water through the throat & nasal passages. Put into a kettle with 3 quarts. of cold water; bring slowly to a boil and add the liver & heart. Skim at the first boil & let simmer gently for 2 hours. Then add 1 onion, 4 clams, 1 bay leaf, sprig of parsley, stalk of celery & simmer 1 hour longer. Strain the soup & stand away until cold. When cold, remove every piece of fat from the surface, cut the meat & liver into small squares. Put 2 tablespoonfuls of butter into a large

saucepan & when melted add 2 tablespoonfuls of flour & mix until smooth. Then add 3 pts. of the soup & stir constantly until it boils. Now add the meat, 1 tablespoonful of Worcestershire sauce, salt & pepper to taste. Slice 3 hard nb boiled eggs and 1 lemon, add 1 gill of sherry. Pour the soup over the egg & serve.

Mrs. Raver

Soup

Take a shin or leg of beef and boil all day in 2 gallons of water. Then strain in a cullender and when cold skim off the fat. This forms jelly enough for seven days.

Boil a grated carrot & turnip, 2 tablespoonsfull of rice, a small pint of tomatoes, crusts of bread (from the TBD), celery, pepper & salt in 1 qt. of water for 2 hours. Then add a quart of the jelly & boil for another hour. Strain twice and add 1 tablespoonful of molasses. (a very fine soup).

H. Stewardson

Burnt Sugar for Browning Soup

Take 4 tablespoonsful of brown sugar. Burn it until it is a dark brown. Then add 8 tablespoonsfull of hot water; stir it well, put it in a bottle & keep it corked tight.

Tomatoe Bisque Soup

Empty a can of tomatoes in a vessel & add a heaped tablespoonful of cornstarch; let it come to a boil and when it boils take it off and strain it. Have ready in another vessel 1 qt. of milk & 1 tablespoonful of cornstarch; let this also come to a boil and then take the strained tomatoes & put it into your TBD & add the boiling milk slowly being careful to stir it very hard, until you have all in. Season with pepper, salt & nutmeg. This will make sufficient for 6 or 8 people.

M. Wilkins

Creamed Oysters (2012-2-001.pdf)

25 oysters, boiled in their own liquor; drain and chop fine, putting 2 oz. of butter in a frying pan on the fire and let it melt. Now stir a moment and add a level Tablespoonful of flour and let it bubble. Then add ½ pint of cream, stir constantly until it boils and add the oysters, salt and peppers and 4 mushrooms, chopped fine (if you choose). Serve at once. For deviled oysters add to the above mixture of yolks of 2 eggs, 1 Tablespoonful of parsley, chopped fine, cayenne pepper, 4 or 5 drops of onion juice and a little nutmeg.

Mrs. Raver (?)

Escalloped Oysters

Take the shell of the oysters and sprinkle the shell lightly with bread crumbs; place 3 oysters in a shell and sprinkle with crumbs, salt and pepper and a piece of butter the size of a bean on each oyster. Place in a quick oven for about 5 minutes to brown.

Mrs. Raver

Oysters a la Bechamel

1 oz. butter, ½ oz. flour, scant, ½ pint of cream, pepper and salt to taste, a little nutmeg, 1 Tablespoonful of ?, 25 oysters, boiled and then chopped fine. After the sauce is made, add to the chopped oysters; put on the fire again and allow to get scalding hot and serve at once. If used for ??? the above will feed six.

Mrs. Raver

Lobster a la Newburg

To every four pound lobster allow three hard boiled eggs, one quarter of a pound of butter and one third of a cup of cream. Remove the yolks of the eggs and mash fine with two Tablespoonfuls of the butter and one large tablespoonful of flour and put in a double boiler. When the butter is melted, add one cup cream and stir until scalding hot; add the yolks of the eggs and the lobster; season with salt and red pepper. Then stir gently until thoroughly heated.

As soon as taken from the fire, add one quarter of a cup of sherry and serve at once.

Pickles

Tomato Mustard: Take 1 gal. Of smooth skinned tomatoes and wash them clean. Let them simmer in 1 pint of sharp vinegar for 4 hours. Then drain them through a cullender and let them boil until quite thick, after which throw in 4 Tablespoons even full of salt, 1 of black pepper, 1 of red pepper, 1 of mustard and ½ spoonful of allspice. Let all boil together about half an hour. Then for every quart of juice add ½ pint of ??? and bottle for use.

To Pickle Walnuts

Take the walnuts about midsummer when a ??? will go through them. Wipe them very tenderly, boil a pickle of salt and water strong enough to boil an egg. Let it stand until cold, then pour it over the nuts. Tie them down close so that no air can get to them – they must lay 2 weeks in salt and water, changing it twice in that time. After that, let them stand in vinegar 1 month. Then take a gallon of ??? vinegar when it is near boiled and put in pepper, cloves, each 1 oz., mace and nutmeg, each ½ oz. and ginger 4 oz. Cut the ginger and nutmeg in large pieces, let it boil a little and stand until cold, close covered. Take a pot that will hold them so that 1 gal. of vinegar will cover them, and at the bottom put a large head of garlic. ????? Five quarts for one hundred nuts.

Walnut Catsup

Take the vinegar in which the walnuts have been placed and add half the quantity of spices in the recipe above. Put all together over the fire to hear, but do not let it boil. Then take off and tie it up close. When cold, bottle it for use.

To Pickle Small Onions

Peel the onions and then pour boiling milk and water over them. When cold, put them in a jar and pour boiling hot vinegar over them. Add a little mace some white mustard seed and a small ??? of red pepper.

Pococks Receipt to Pickle Beef

Take 4 gallons good water to which add ½ lb Muscorado (??) sugar, 2 oz. and 6 lb. bag of salt; put the whole into a clean pot or kettle and let it boil, being careful to take off the scum as it rises. When no scum comes up, take the liquid off and let it stand until cold. Then having put the meat into a vessel, pour the liquor on until the meat is quite covered in which condition it must be kept. If you wish to preserve your meat for any considerable time, it will be necessary once in two months to boil your ??? over again, skimming off all scum that rises and then throwing in while boiling 2 oz. sugar and ½ lb. ?? or small salt. Thus, the same pickle will continue good for 12 months. This pickle is very good to cure hams, tongue or beef, observing when you take them out of pickle to clean and dry them and then put them in paper bags and hang in a warm, dry place.

Some people prefer the meat saltier than the above receipt will effect and instead of 6 put in 8 or 9 lbs. of salt. In the hottest weather it has been found that just before the meat is put into pickle to rub it well with salt and let it be from 1 to 3 or 4 hours until all the blood runs from it. The before mentioned quantity of pickle is sufficient for 120 lbs of beef and 6 tongues.

Mr. G. King's Recipe to Pickle Tomatoes

Take small tomatoes as near to ripeness as possible and dip them in a bowl of hot water to take off the skins. Then place them in layers, in an earthen pot, covering each layer with salt until you get them all in. Let them remain in this way until the 3rd day. Then take them out of the pickle they have made and put them into equal quantities of vinegar and water, in which let them remain over one day. Then place them in layers, in the jars they are to stay in, and season with small onions, cut in thin rings (not too many), whole cloves, mace, white mustard seed and plenty of ground black pepper. Continue the process until the jar is full and then cover them with vinegar and they are fit for use.

To Pickle Oysters

Open as many oysters as will fill a gallon without the liquor; wash them well in their own liquor cleaning them from the pieces of shell. Then put them into an iron pot and after straining the liquor from it, adding two Tablespoons full of salt and a little more if they are fresh. Put them on the fire until they are just ready to boil, and the ????. If the oysters are vey large they may boil a minute or two. Then take them out and lay them on a table to cool. Then take the liquor putting some mace and whole pepper in it and let it boil sometime, carefully skimming it as long as any scum remains. Then pour it into a jar. When cold, add 1 pint of ??, ½ pint of strong vinegar. Then take the oysters and place them gently in a jar. Pour the liquor on them so as to cover them a few inches.