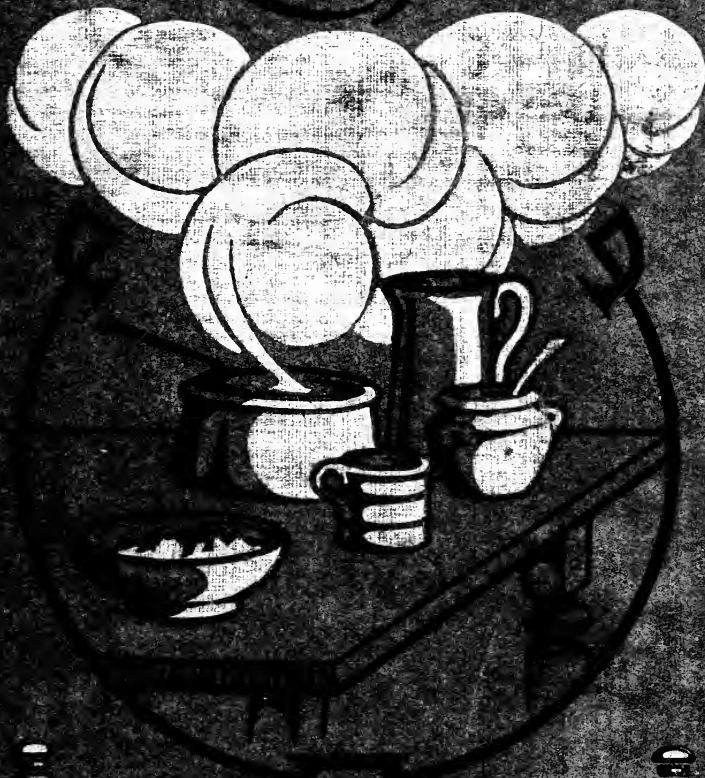


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Hamilton's Recipes



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JANE HAMILTON'S RECIPES

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JANE HAMILTON'S RECIPES

Delicacies from the Old Dominion

PRESERVED & COMPILED BY HER GREAT-NIECE

CHARLOTTE MASON POINDEXTER

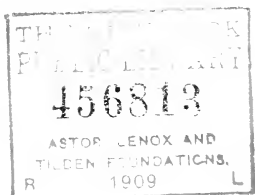
WIFE OF LIEUT. F. L. POINDEXTER, U. S. A.



CHICAGO · A. C. McCLURG & CO.

1909

Am. S.



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A. C. McClurg & Co.

1909

Published May, 1909

The University Press, Cambridge, U. S. A.

NOTE

JANE HAMILTON, who was married to John Marye, of Fredericksburg, Virginia, was the youngest child of George Hamilton of "Forest Hill," the Hamilton home near Fredericksburg, which was burned during the Civil War.

As far as is known the recipes contained in this little book have, up to the present time, never been in print. They were originally collected and for many years used by Jane Hamilton's mother, at "Forest Hill," and the faded leaves upon which they were preserved — written out in script half a century ago — have been in the possession of Mrs. Poindexter since the death of her mother, Susan Gibbon Thornton Mason, who was Jane Hamilton's niece.

These recipes, while not covering the variety of so-called "good things to eat" included

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NOTE

in most modern cook-books, stood in very good stead of the "modern" cook-book during the period when, as is well known, "Virginia hospitality" meant very good things to eat. They have been tried by representative housewives of several generations and the thoroughness of the test has necessarily limited the number now handed down; but by those who have used them, they have been found sufficient and in every way satisfactory. They have already attracted attention in army circles, where they are known and where superior cooking is also appreciated. A good deal of butter and cream is called for, and a good many eggs, but this is doubtless a part of the secret why Virginia cooking is so noted.

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SOUPS

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SOUPS

ASPARAGUS.

Take a chicken, or about two pounds of good veal or lamb, and put it on in sufficient water to make the soup. Cut into slices about half an inch thick some fresh asparagus. To make two quarts of soup take three-quarters of a quart of sliced asparagus. When the meat and asparagus are *done*, or about ten minutes before serving up the soup, add a little thickening, a pint of rich milk, a large slice of butter, and season with salt and black pepper.



BEEF.

Take the shin of a hind quarter of fat beef, break the bone in two or three places, and put it on with a sufficient quantity of water six hours before dinner. Keep it

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boiling constantly. About two hours before dinner take a good head of cabbage, strip off the outer leaves and cut it all into shreds except the stalk, then put it in the soup. Take six small turnips, cut them into little pieces and add to the soup. About fifteen minutes before dinner put in a very little thickening and season with salt and black pepper. This will make four quarts of rich soup.

Another way of making beef soup is to take about four pounds of good beef, cut it into little pieces, and put it on in water sufficient to make two quarts of soup. Boil for about four hours. Thicken with brown flour, add the salt and black pepper, and season with thyme; or a large silver onion chopped fine and two tablespoonfuls of pounded allspice and half a tablespoonful of powdered cloves.



BLACK.

Take the neck and shanks of a fat veal and half a pound of fat bacon and boil them for

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about three hours. Then add the following ingredients for seasoning: two large onions, chopped fine; three tablespoonfuls of all-spice. Beat very fine a little thickening, and salt and pepper to your taste. Let it boil until the onion is done. This will make two quarts of good soup. The meat when it is cooked enough to separate from the bone is taken off and cut up into little pieces and boiled to shreds in the soup. Take out the bacon when the soup is served up.



CATFISH CHOWDER.

Take as many catfish as will weigh three pounds. Put about a pound of fat bacon on the fire with as much water as will be sufficient for the chowder. Put this on two hours before dinner. Dip the fish in hot water and take off the skin; then put them back on the fire in the pot with the bacon, after cutting them into small pieces, and boil them until they are done. Then take out every bone and add two large onions, chopped

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very fine, a little thickening, and season with salt and pepper. As soon as the onion is done, add half a pint of milk with the yolks of two eggs beat up and stirred in it, and a large slice of butter. Parsley is thought by some to be an improvement to the chowder. As soon as the milk, eggs, and butter are stirred in serve up the chowder. Chowder is very good made without the eggs and milk and with a rather large piece of bacon cut into little pieces. The above will make two quarts of good chowder.



DRIED PEA.

Take a pint of the small white peas, wash them well and soak them for an hour or two, then put them on to boil in sufficient water to make two quarts of soup, with a slice of nice fat bacon. When it has boiled between two and three hours strain the soup through a fine colander and add a large slice of butter, a little thickening, and season with salt and pepper. Dried Lima beans or the

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common white bean make nearly as good soup as the small white pea.



GREEN PEA.

Put on the fire in an iron pot a large fat chicken and a slice of bacon, in water sufficient to make two quarts of soup, two hours before dinner. After boiling for about an hour put in two quarts of green peas. About ten or fifteen minutes before dinner strain the soup through a fine colander and add a very little thickening, salt, and black pepper. Some persons like the soup thinner than this quantity of peas will make it. This soup may be made with bacon, without the chicken, but it is not so good.



MOCK TURTLE.

Clean head in the usual manner, by scraping off the hair, and split in two, taking out the brains. Boil the head until it is perfectly tender. Then take it out of the water, separate it from the bones and hard

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part inside the mouth and the gristle of the ears, cut the tongue and other parts into small pieces, and put the meat back into the pot. The soup will be much improved by adding at this time two or three pounds of fat veal cut into little pieces. Boil steadily; half an hour before serving up the soup add two large silver onions chopped fine, thyme, parsley, a teaspoonful of pounded mace, the same of cloves, salt, and red pepper to the taste. Thicken the soup with browned flour and add a quarter of a pound of good butter. Just before serving up the soup season with Madeira wine to the taste. The above will make three quarts of rich soup. The brains must be made into little thin cakes, fried, and put into the tureen just before pouring in the soup, or on top of the soup after pouring it in.



MUTTON SOUP À LA SQUIRREL.

Take the neck and shanks of a fat mutton, cleansing them properly, or three pounds

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of good mutton. Put it on to boil about four hours before dinner in water sufficient to make two quarts of soup. About twenty minutes before dinner cut up and put in the soup a large silver onion, season with salt and black pepper, and ten minutes before serving up the soup put in a very little thickening. Lamb soup may be made in the same manner, but lamb not being such fat meat as mutton requires more meat to make the soup as rich.



OKRA.

Take a large fat chicken, or two pounds of fresh, fat veal or lamb, and put it on the fire with about a pound of good fat bacon in plenty of water. Put it on about four hours before dinner. After it has boiled between two and three hours, put in three quarts of fine sliced okra, a quart of peeled tomatoes, and four carrots sliced very fine. About twenty minutes before serving up the soup, cut up and put in two large onions,

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a very little thickening, salt and red pepper to the taste. It takes two large pods of red pepper to make the soup hot. This will make four quarts of very fine soup. Some persons prefer this soup without the tomatoes and carrots.



OKRA GUMBO.

Take a chicken, cut it into pieces, dust them with flour, put a large spoonful of good butter in a frying pan with a slice of good ham, put in the chicken and let it fry to a light brown. Add the okra and let it fry a short time (the okra is cut in slices a quarter of an inch thick), then put in enough warm water to make two quarts of soup, a large silver onion chopped fine and fried. Let it boil until a few minutes before dinner, then thicken with browned flour and season with salt and red and black pepper.



OYSTER.

Wash the oysters well, first in the liquor, then in a little water; add the water to the

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liquor, strain it through a cloth, and pour it back on the oysters. Put the oysters over the fire and let them stew five minutes, then put into two quarts of oysters, one quart of milk, six ounces of butter, and a large slice of loaf bread cut in little squares. Season with salt and black pepper and let all stew twenty minutes from the time you put them on the fire. You may leave out the slice of loaf bread.

If you like the soup rich, you must put in more than six ounces of butter. If you get good, living oysters they may be kept in a cellar four or five weeks and fatten. Place the oysters with their mouths or shells up, and feed once a day with water made slightly brackish or water to which a little meal has been added.



OYSTER GUMBO.

Take one chicken, one pound of lean beef, and a slice of fat ham, cut them into pieces, dust them with flour, and fry a light brown

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with some good, fresh butter. Then pour on sufficient warm water to make about two quarts of soup. Add a large silver onion (some fry the onion). Let all boil until half an hour before dinner, then add from a quart to half a gallon of oysters well drained, some thyme and parsley tied in a bunch, and season with black pepper and salt. Just before you pour it into the tureen, after it is off of the fire, sprinkle in the fillet until it is as thick as you like, stirring it well. The above will make from three to four quarts of soup.



SALSIFY.

Scrape the salsify and wash it, boil it until it is nearly done, then cut it into very thin slices and put it back in the water in which it was boiled. Take about three-quarters of a quart of this sliced salsify, a pint of cream, a large slice of butter, a little thickening, and season with salt and pepper. The soup is nicer if about half of the salsify is mashed up.

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TOMATO.

Take a good large chicken, put it in sufficient water to make two quarts of soup; after it has boiled about an hour put in two dozen large tomatoes, and let them boil about fifteen minutes before serving up the soup. Strain the soup through a colander and put in a pint of cream, a large spoonful of butter, two of brown sugar, a little thickening, two onions chopped very fine, and salt and black pepper to the taste. Toast some bread nicely, cut it into small pieces, and put it in the tureen, pour the soup over it, and serve it up.



TURKEY AND CHICKEN.

Turkey soup may be made from the bones of a cold roast turkey with the addition of about half a pound of nice fat bacon, but the nicest soup is made from the water in which a turkey is boiled. After the turkey is cooked sufficiently, take it out and skim off the oily particles to dress the turkey

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with — they spoil the soup if allowed to remain. Then add a little thickening, salt, and half a pint of rich milk. Some persons like rice in this soup, in which case the rice must be boiled in the soup before the turkey is taken out. If the turkey is not very fat put half a pound of good fat bacon on with the turkey, to make the soup rich enough. Two quarts of very fine soup can be made from a boiled turkey.

Chicken soup is sometimes made from the water in which half-grown chickens are boiled, but the usual and best way is to take a large fat chicken and put it on in water sufficient to cover about two hours before dinner. You may put in a little rice if you choose. About fifteen or twenty minutes before serving up the soup put in a bunch of thyme to season it. Ten minutes before it is done add about a pint of rich cream, a little thickening, and season with salt and black pepper. The above will make two quarts of rich chicken soup.

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VEGETABLE.

Take a slice of good fat ham and put it on to boil in water with some tender cymblings and ears of corn, enough to make two quarts of soup; the quantity will depend upon the size of the cymblings and how thick you like the soup. When the cymblings are done pass them through a sieve and return them into the pot in which they were boiled with the ham, cut off the corn carefully and put back with the cymblings, etc. The corn may be cut off the cob before it is boiled and put in the soup. Put a little thickening in the soup, a pint of cream, a slice of butter, and season with salt and black pepper. This is for two quarts of soup. Four good ears of corn and three cymblings would be quite sufficient for this quantity of soup.



VERMICELLI.

Take a large fat chicken, or about two pounds of veal or lamb, and two or three

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slices of fat ham; the chicken should be cut in pieces, the lamb or veal in small slices, and put on to boil in sufficient cold water; let it boil until the meat is boiled to shreds. About half an hour before the soup is done, wash well in cold water one and a half or two ounces of vermicelli, and put it in the soup with some thyme tied in a bunch. Season with salt and black pepper. You do not put any thickening in this soup. The above will make two quarts of rich soup. Color the soup a rich brown with burnt sugar.

FISH

FISH

HERRING, HOW TO PUT UP.

Cleanse the herrings properly, — if they have any mud on them they must be washed, — and then souse them, that is, pack them lightly in salt for three or four days. They must be pressed down by heavy weights to keep them under the brine, which is formed by the juice of the herrings and salt. At the end of three or, at the most, four days, take the herrings out and pack them in Turk Island salt, or a mixture of ground alum salt pounded and Liverpool salt. Pack them closely in oak or cypress barrels, — oak is perhaps the best. A molasses barrel is very good for packing in. The herrings in packing are always placed on the back; pack the first row from left to right, the next row pack *from you* so as to make the herrings cross each other at right angles, and

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continue so throughout the barrel. After the barrels are packed full, take half a pound of pounded saltpetre and mix with three quarts or a gallon of molasses; pour this quantity over a barrel of fish and then head up the barrel. Before the barrel is headed put a proper weight on the herrings, bore a hole in the top of the barrel and pour in some strong brine. It is necessary that the fish should be covered by brine; if they are not they will not be good. A full gallon of molasses is more than enough for a barrel of herrings. Soak the herrings in cold water two or three hours and then hang them up, letting them dry perfectly before boiling.



OYSTER PIE.

To make an oyster pie, take two quarts of oysters, put them on the fire with six ounces of butter, and let them stay just long enough to melt the butter, season with salt and black pepper, and add half a pint of milk or cream and a large slice of loaf bread

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cut into small pieces. Have a dish prepared with paste around the sides, pour in the oysters, and bake.



OYSTERS, FRIED.

To fry oysters, after the oysters have been washed and the liquor strained, — without any water being put in it, — make a batter of flour, eggs, and some of the oyster liquor, put in enough salt and black pepper to season the oysters, dip the oysters separately into the batter, and then put them into the frying-pan, which should be of the right heat with plenty of good lard in it.



OYSTERS, SCALLOPED.

To scallop oysters, after they have been washed, etc., put each large oyster in a shell with some crumbled roll, a little salt, black pepper, and butter, and bake them in an oven. Put a little oyster liquor in each shell. Oysters may be boiled and toasted.

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OYSTERS, STEWED.

Wash the oysters carefully in the liquor, then wash them in a little water; take the oysters out, add the water to the liquor, strain the whole through a thin cloth, and pour back on the oysters. Put them on the fire in an iron pot or vessel, and let them stew for fifteen or twenty minutes; if you like them cooked it takes twenty minutes. To one gallon of oysters put three-quarters of a pound of good butter and about one pint of milk or cream and season with salt and black pepper. Some persons think it better not to put the butter in until five minutes before serving up the oysters.



STURGEON.

Wash and cleanse the sturgeon properly, then parboil it and set it in a dish on the ice to use as you want it. If it is to be fried, cut it in slices about an inch thick; dip the slices in flour, put in salt and black pepper, and lay them in the frying-pan,

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which should be of the proper heat, with some good lard in it for frying. When nearly done, put in a little flour; as soon as it is brown, add a little water for gravy. If the sturgeon is to be baked, rub a little salt on it and put it in an oven with some water; a piece of sturgeon four inches thick is a nice size for baking. When the sturgeon is about half done, sprinkle flour all over it and add a large slice of butter; when it is nearly done mix a little flour in a batter and stir it in the water and essence in which the sturgeon is baking to make the gravy, and put a sufficient seasoning of black pepper on the sturgeon. When the gravy is done, serve it up.

MEATS

M E A T S

BAKED VEAL, LAMB, MUTTON, CHICKEN.

Have the meats properly cleansed, wash them, rub salt on them, and put them in the oven with sufficient water, — say about three pints of water to a hind quarter of veal, a quart to a quarter of lamb or shoulder of mutton, less to chickens or ducks. The length of time it takes to bake a hind quarter of lamb of about ten pounds' weight is about two hours; veal of about ten pounds' weight, about two hours and a half; an ordinary sized shoulder of mutton takes about an hour and a half; ducks require about the same time; tender chickens will bake in half an hour. When chickens or ducks are baked, first see that they are properly cleansed, then stuff them with stale loaf bread mixed with butter and highly

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seasoned with salt and black pepper. Ducks are sometimes seasoned with onions. When any of these meats are nearly done sprinkle a little flour on them, so as to have them a nice brown. Chicken and veal, unless they are very fat, require something to dress them with. Good sweet lard answers better for the veal than butter. The chickens require either butter or good fat bacon.

About ten minutes before the meat is done, make up some batter and stir it in the water and juice in which the meat is baking, season the gravy with salt and black pepper, and also sprinkle black pepper on the meat. Veal and chicken require more than any other meat. Ducks and chickens should be killed the day before they are to be cooked. First pick off the feathers and cleanse them, then put them in salt water an hour or two, then put them in a dish and set them on ice until you are ready to use them. All kinds of fowls should be well done; it is better to have them rather overdone than underdone. Veal should be

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cooked in the same manner. To frost veal or lamb mix flour and butter together and put over the meat just before sprinkling on flour.



BLACK STEW.

Take eight or nine slices from a cold roasted saddle or loin of mutton. Put plenty of the cold gravy with it. Set on the fire in a skillet or in the oven with water enough to cover it well, about an hour and a half before dinner. About fifteen minutes before dinner chop up and put in two silver onions of the usual size, one rounding table-spoonful of fine pounded allspice, enough to make the stew black, a little thickening, and season with salt and black pepper. Five minutes before serving up the stew, slice and put in a large pickled cucumber. Take out the slices of meat, lay them in a dish, and stir in the gravy a gill of currant jelly. Pour the gravy over the meat and serve it up.

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BRAINS.

Wash the brains well, and let them stand an hour in salt and water, then parboil them in water with a little salt in it. Beat two eggs well and add them to the brains of sixteen hogs, also beating in with the eggs about half a pint of flour or a little more, not less. After beating in the eggs and flour, season with salt and black pepper. Have a frying-pan with plenty of good sweet lard in it, drop in the batter by spoonfuls, fry to a light brown on one side, then turn and fry on the other. Half a pound of lard is an abundance to fry the above quantity of brains. There is a thin skin over the brains which should be taken off before they are boiled or, more properly, parboiled.



CHICKEN, FRIAR'S.

Take a full-grown fowl, — an old hen will do very well. After it has been properly cleaned and put in salt water for two or three hours and kept on ice for two or three

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days, cut it into pieces, separating every limb, that is, cut the legs in two and the wings in three pieces, and separate the breast and side bones, etc. Put it into a suitable vessel with two quarts of water, cover it over, and let it boil for four hours. Add a little thickening, half a pint of rich milk, and season with salt and black pepper. If the fowl is poor stir a slice of butter and two eggs well beaten into the milk before that is put in. Thyme makes a good seasoning for this dish. It is an improvement to bake this.



CHICKEN, FRICASSEED.

Take two well-grown, fat chickens that have been picked and cleaned, separate the wings, legs, breasts, etc., and lay them in salt and water for an hour or two. They may be cooked at once, but will be better if kept for twenty-four hours in a dish with a little salt sprinkled on them. When ready to cook them, wash them, dust them with

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flour, and sprinkle a little salt on them; put them in the oven with a quarter of a pound of good lard, let them fry until each piece is well browned; then add a quart of water, cover it over and let it stew. About twenty minutes before the chicken is done cut up a large silver onion and put it in the gravy. Five or six minutes before serving up the chicken, make the yolks of two eggs into a batter and stir in the gravy, seasoning with black pepper. When the chicken is done lay it in a dish and stir in the gravy the whites of two eggs; this will cook in a moment. Pour the gravy on the chicken and serve it up.



CHICKEN, FRIED.

Prepare the chicken for frying in the same manner as for a fricassee, taking out the breast bone, which should be done also with the fricasseed chicken. Put four ounces of lard in a frying-pan of the right heat; dust the chicken with flour, and rub a little salt

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on it. Put it in the pan and let it fry until it is a light brown. Have a half-pint of sifted meal made into a stiff mush, let it get entirely cold, cut it into cakes, and fry it a light brown. Also fry a little parsley into the chicken.



CORNED BEEF.

Cut up the beef about twelve hours after it has been killed, throw the pieces you wish corned into cold water, and let them remain for an hour or two. After dripping, rub it a little with salt, and then put it in the brine. The brine is made of Liverpool salt strong enough to bear an egg. Rub a teaspoonful of saltpetre on every piece of beef except the tongue and the rounds, which should have double that quantity; the tongue should have only half a teaspoonful. The beef should always be entirely covered by the brine. It is generally necessary to put heavy stones on it to keep it under the brine. If you wish to keep corned beef for

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spring use, take it out of the brine after it has been in for about four weeks and hang it up in the meat house to smoke. It gives the beef a good flavor to put some sugar in the brine, say two pounds of brown sugar to eight gallons of brine. Five teaspoonfuls of saltpetre is equal to one ounce.



FOWLS, BOILED WITH RICE.

Take pullets or full-grown fowls that have been properly cleaned and stuffed and put them on to boil in boiling water, the length of time depending on the tenderness of the fowls, varying from three-quarters of an hour to two hours and a half. For two full-grown fowls take half a pound of rice, wash and boil it as for a vegetable soup. When it is done season it with salt and mix up a tablespoonful of flour with some cold water to make a thin batter, stir it in the rice, and let it stay on the fire until the batter is done, then stir in a large slice of butter.

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Put the fowls in a dish, cover them with the rice, and serve them up.



FRENCH BEEFSTEAK.

To prepare French beefsteak cut slices about an inch thick of uncooked beef from the steak part, dust them with flour, and sprinkle salt on them. Put them in an oven to fry with some shredded suet about five hours before dinner. After frying on both sides put in water enough to cover the meat well. Let it stew until dinner. About three-quarters of an hour before dinner put in some small silver onions and tolerably large potatoes; cook them until they are done. Ten minutes before serving up the steak put in some thickening and season with salt and black pepper.



HAM, BOILED AND BAKED.

The length of time for boiling a ham depends upon the size and age of the ham. A

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ham of the usual size, say eleven or twelve pounds, and one that is only three or four months old, requires to be boiled about four hours. One a year old or more is boiled in about two and a half hours. An old ham should always be soaked in cold water five or six hours before boiling. Skim off the froth that rises to the top of the pot. A baked ham should never be more than six months old. After washing it properly boil it until it is half done, then lift it out of the pot, take off the skin, and put it in the oven to bake with sufficient water, — about a quart. Take some stale rolls or loaf bread and crumble them; when the crumbs are put on, sprinkle the ham with flour and some black pepper; moisten the bread with a little of the water in which the bacon has been boiled, and when the ham is nearly done cover it over with the bread thus prepared. The ham should be baked until it is tender. It is best served up cold.

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LAMB, BOILED.

Take a fat hind quarter of lamb, wash it well, rub it with salt, and put it on to boil in a covered vessel in as much water as will cover it. It takes about two hours to boil a quarter weighing about ten pounds. Skim off the froth that rises to the top in boiling. When the lamb is nearly done, make a thick paste, season it with salt and stir in four ounces of butter and some parsley. This makes the gravy for the lamb. It may be seasoned with pickled cucumbers cut up in slices and stewed for a minute or two in the gravy, or with capers, leaving out the parsley. Put the lamb in a dish, pour the gravy over it, and cover. A leg of mutton may be dressed in the same manner.



PORK À LA MODE.

Take some good fat pork steaks, rub a little flour on them. Put them in an oven and let them fry on each side until they are

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about half done; then pour on enough water to cover them and let them stew. Put in a fine chopped onion for seasoning. About five minutes before serving up the dish season with salt and black pepper and put in some thickening; then add an equal quantity of vinegar and sugar, enough to flavor the dish well, and just enough fine pounded allspice to make the stew black. The meat must be stewed until it is as tender as chicken.



ROASTED MUTTON, BEEF, LAMB, TURKEY.

The time for roasting a sirloin of beef, or a turkey of the ordinary size, is about two hours; a saddle of mutton from two to two and a half hours; a quarter of lamb from two and a half to three hours. The longer a saddle of mutton can be kept perfectly sweet, from the time it is butchered until it is cooked, the finer flavored and more tender it becomes. Wrapped in a linen cloth and

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laid on the ice, it can be kept upwards of four weeks. Beef is also more tender after it has been kept a while buried in the ice. Before cooking the meats wash them well, and rub salt on them. Suspend by a cord fastened to the spit and then secured in a hook over the fireplace before a large fire, and turn the meat every minute or two. Put a dripping-pan underneath to catch the juice of the meat. About fifteen minutes before the meats are done, take the juice from the dripping-pan, put it in a skillet (if the dripping-pan is very hot, put in a little water to prevent the juice from burning), mix some flour in a very thin batter, and stir it in the gravy to thicken it. Let it stew until the meat is done. Ten minutes before serving up the meat sprinkle a little flour on it and turn constantly, so as to have it a light brown. The turkey should not have any flour sprinkled on it. If the turkey is poor, baste it with a little butter or a few thin slices of fat bacon; stuff the turkey with stale bread mixed with butter,

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salt, and pepper. Tie the wings close to its side.



SPICED ROUND OF BEEF.

Take one ounce of black pepper, half an ounce of cloves, the same of allspice, pound these spices, add one grated nutmeg, one ounce of saltpetre, and two handfuls of salt. Rub the beef with about half a pint of molasses, then with the spices, salt, etc. Put it in an earthen dish and rub it with the hand every morning and turn it. It may be cooked in a fortnight or it may be kept six weeks. Stew or bake it in an oven or a pot with beef suet shredded fine over it. Add a quart of water and a pint of port or claret wine. It must be done slowly, taking care to keep all the steam in. It will require three or four hours to get it perfectly done, or perhaps five hours, according to the size of the round.

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TRIPE.

After the tripe has been well washed, it is put in hot water and scraped until all the coarse, hard substance which adheres to it is taken off. Soak it in cold water for ten or twelve hours; then scrape it again, wash it well, and put it in weak salt water. Let it remain in salt water four days, changing the water every day; then boil it. After it is boiled put it in salt water to remain as long as it is desired to keep it. The length of time it may be kept depends upon the coldness of the weather. When you wish to serve it up, if it is to be stewed, put it on with water enough to cover it, in slices about three inches square, and let it stew until it is perfectly tender. Add a little thickening and salt and half a pint of milk or cream to a dish of the usual size. To prepare onion sauce for this dish, cut up some silver onions and put them on the fire in a saucepan with a little water, then add a spoonful of flour, enough to make a thin batter, season with salt, and put in a large

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slice of butter just before serving up the sauce. If you like the tripe fried, cut it in slices as you do for stewing, dip the slices in a batter made of eggs, flour, and water or milk and put them in a frying-pan, which should be properly heated and have sufficient lard in it. The thickest parts of the tripe are the best.



TURKEY, BOILED.

Put an old turkey hen on to boil about two hours, not longer, before dinner, in as much water as will cover it. Tie the wings to the sides. As the water boils down, leaving the turkey uncovered, it must be turned occasionally, so that each part of it may be equally done. Salt to season. About ten or fifteen minutes before the turkey is done, take half a dozen hard-boiled eggs, cut them up fine, put them in a skillet with a pint of cold water, put the skillet on the fire, and let the eggs and water stew thoroughly; stir in about a gill of flour with

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the eggs and water *before* you put them over the fire instead of afterward. Season with salt, skim off the oily particles that rise to the surface of the water in which the turkey has been boiled, and put with the egg sauce, and just before taking the sauce off the fire stir in a large slice of butter. Dress the turkey with the sauce and serve it up. The turkey is prepared for boiling or roasting by being first well washed, then stuffed with stale loaf bread mixed with butter and highly seasoned with black pepper and salt. The wings should be tied close to the sides with a strong string. Pullets and hens are boiled and dressed with egg sauce in the same manner. A young turkey takes barely an hour to boil; hens only are boiled.



VEAL'S HEAD.

Dip the head in hot water, and scrape it until every hair is taken off, then put it on to boil in water sufficient to cover it. When it is parboiled take it off the fire, take out

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every bone, and the hard whitish substance inside the mouth. It may be kept in a covered vessel on the ice for several days in the liquor in which it was boiled; when it is to be served up put it on the fire and let it boil until it is perfectly done, and the liquor in which it was first boiled is brought down to a proper consistency. Put in a little thickening, four ounces of butter, and season with salt and pepper. The ears and eyes are left whole, the tongue is sliced. Take out the brains before you stew the head a second time, and make them, with bread, butter, salt, pepper, and thyme, into little balls and fry them. Also fry little pieces of pastry cut into shapes and put them on top of the head after it is baked. When the head has been seasoned put it into a deep dish with a nice paste around the edge, and bake it. When it is done put the little pieces of fried pastry and forced meat balls on top of the dish and serve it up. Some persons dress the head with hard-boiled eggs.

VEGETABLES

VEGETABLES

BEETS.

Wash the beets well and put them on in cold water. When they are done pour them into a colander to drain off the water; then take off the skins and serve them up whole, or sliced, with an abundance of butter over them. To scrape the skins off beets before boiling, as with salsify and parsnips, spoil them, as they are more tender than those vegetables.



CABBAGE PUDDING.

Get a large, well-flowered head of cabbage. Take off the outer leaves; cut out the inner top part, take about half a pound of fat bacon boiled, the same of fresh beef or mutton cooked, cut them into little pieces, crumble up a large slice of loaf bread, and mix it with the meat, add a slice of butter,

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and a good deal of salt and black pepper. Stuff the cabbage with the meat, bread, and cabbage that has been taken out of the top, lay a leaf of cabbage over the stuffed part, tie it up in a cloth, and boil it for four hours. When the cabbage is served up cover it with drawn butter.

To make drawn butter, mix a rather thick paste, and to every gill of paste stir in while it is hot five or six ounces of good fresh butter. Put on in boiling water.



CORN FRITTERS.

Take a dozen large ears of tender green corn, cut the kernels off the cob, taking care first to pull out all the silk and to lose none of the juice or milk of the corn. Beat up six eggs and add them to the corn, season with salt and black pepper, and then drop in spoonfuls into a frying-pan and fry on one side, then turn and fry on the other.



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CORN PUDDING.

Boil a dozen ears of corn until they are half done; then cut the corn from the cob, taking care not to let any of the husk be mixed with it. To this quantity of corn put a quart of rich cream, six or eight ounces of butter, and season with salt and black pepper. It is well to beat the corn in a wooden tray with a wooden beater. The butter and cream are put in and well mixed with the corn, and the whole then put in a dish and baked. Some cooks put eggs in their pudding, say four eggs to one dozen ears of corn. Some think it best not to boil the corn for this pudding.



CUCUMBERS, STEWED.

Peel the cucumbers, cut them up, and put them in a skillet in sufficient water to cover them. Cut up a silver onion and add for seasoning. When they are done mash them up, season with salt and black pepper, and

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add a slice of butter. They are about the consistency of cymblings.



CYMBLINGS.

First boil the cymbblings until they are done, then mash them and pass them through a sieve; put them in a skillet with a pint of cream to about a quart of cymbblings, season with salt and black pepper, and let them stew until the cymbblings are dry enough, say for about ten minutes. Stir in a large slice of butter and serve them up.



EGG-PLANT.

Boil the egg-plant until it is done, or soft enough to mash it to a pulp; then take off the skin, mash it, season with salt and pepper, and make it into cakes about half an inch thick. Make a batter of two eggs, flour, and a little milk, dip the cakes in it, and put them in a frying-pan, which should be of the right heat, with plenty of lard in

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it. Fry them to a light brown on one side, then turn and fry to a brown on the other.

To bake egg-plant, after boiling and mashing it season with salt and black pepper and stir in a little cream and a good slice of butter in a dish of an ordinary size, also some grated stale bread. Cut it in slices a third of an inch thick, grate a little stale bread over them, season with salt and pepper, and fry them.



EGGS À LA CREAM.

Rub a little flour and fresh butter together, add a little salt and pepper and one pint of cream, and one fried onion and parsley, cut up and stewed together two or three minutes. Take twelve hard-boiled eggs and cut in slices; grate some stale bread, a little over a pint when grated; put in a deep dish, taking a layer of crumbs and a layer of eggs until all are in the dish, a layer of crumbs on the top; season with pepper and salt; pour in on each layer the stewed cream;

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bake in the oven with a quick heat until a light brown.



HOMINY, BOILED.

Take two quarts of hominy and pour on it four quarts of cold water the night before you intend boiling it, and let it soak until the next morning; or put it in soak six or eight hours before boiling it. Put it on to boil in an iron pot in the same water in which it has been soaked, adding eight quarts of cold water. When it commences to boil, or after it has boiled a few minutes, skim off the foam that rises to the top. Let the hominy boil for three and a half hours in a covered vessel. If it boils over and it should be necessary to add more water, the water that is added must be boiling. The above quantity of water is sufficient for boiling the hominy unless it boils over or the pot is left uncovered. It must not be allowed to stop boiling for one moment, or it will take longer than three hours and a

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half; when the hominy is done it is almost dry. It should be taken out of the pot and beaten in a wooden tray with a strong wooden beater. It may be served up hot with an abundance of butter, or it may be put away to get cold for frying. When it is to be fried put it in an iron vessel and make hot; put in a slice of butter and salt sufficient to season; have a frying-pan heated with a sufficient quantity of lard in it, put in the hominy and fry to a light brown. Boiled hominy should be kept in a cool place. It will keep for four or five days in cool weather. Before the hominy is put to soak preparatory to boiling, it must be well washed in cold water. If allowed to stand for a few minutes in the water in which it is washed, the impurities will rise to the top, and may be easily poured off with the water. If the hominy is rather too stiff or dry, when you fry it put in some cream instead of butter. Cream put in the boiled hominy with the butter is very good.

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MACARONI.

Take half a pound of macaroni and soak it in cold water for half an hour. Boil it for about an hour, not longer. Then spread layers of macaroni in the dish with butter and grated cheese between. Also put in a little mustard and season highly with salt and black pepper. Put half a pound of cheese and six ounces of butter to half a pound of macaroni. Bake for about half an hour. Macaroni may be boiled in milk and served up without baking.



MUSHROOMS.

Take the fresh-gathered mushrooms, remove the stems, and peel off the top skin. Wash them and put them on to stew in a stewpan either brass- or porcelain-lined. Put very little water with them; let them stew for an hour or until they are entirely done, season with salt and black pepper, and put in plenty of butter. Another way of cooking mushrooms is to broil them. For

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this purpose select the largest, peel them and take off the stem, put salt and pepper on them, and dip them in melted butter. Take them off the gridiron once or twice while they are broiling and dip them in butter. Take a silver spoon and stir up the mushrooms; if there is one amongst them that is not good, it will turn the spoon dark.



ONIONS, STEWED.

Peel the onions (the silver onion is the best for every purpose), chop them up and put them in the skillet with nearly a quart of water to a quart of chopped onions; stew them in a covered vessel for about half an hour or until they are done. When they are half done stir in a teaspoonful of flour and one of sugar and season with salt, and just before serving them up add a large slice of butter.



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POTATOES, BOILED.

The most wholesome and most palatable way of cooking Irish potatoes is to boil them. The proper mode of boiling them, and the exact length of time it takes to cook them sufficiently, cannot be well known but by practice, though some general directions may be given. The potatoes just dug require a shorter time for boiling than those which have been out of the ground for several weeks. Large potatoes, of course, take a rather longer time for boiling than small ones. Take some potatoes that have been out of the ground for several weeks, choose them of the same size, say such as will weigh six ounces, put them in a pot of cold water with a tablespoonful of salt for a dozen potatoes, and boil them from twenty-five minutes to half an hour. Then pour the potatoes into a colander so as to drain off every drop of water, return the water to the pot in which the potatoes were boiled and set the colander with the potatoes over it; set them on the fire and let the potatoes

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steam for one or two minutes, then skin them, put them in a heated dish, cover them over and serve them up immediately. In putting the potatoes on to boil always have water enough to allow for evaporation and yet to leave enough to cover the potatoes until they are done. When the potatoes are small and indifferent mash them and beat them up with half a pint of cream to a dish of the ordinary size, that is, to between two and three pounds of potatoes. They are very good baked after being mashed and the cream put in them. Fried potatoes may have milk put in them, but much less of it. Make them into cakes about an inch thick. Summer potatoes, just dug out of the ground, may be boiled in twenty minutes' time. Mashed, fried, and baked potatoes are always seasoned with salt.



RICE, BOILED.

Take half a pound of rice, wash it well, put with it one quart and three-quarters of

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cold water, and let it soak for two hours; then boil it in the same water in which it has been soaking. It should be boiled in the clearest of vessels; cover the vessel in which you cook it and let it boil twenty minutes with the cover on, then take off the cover and let it simmer until the remaining water is sufficiently evaporated to make the rice dry enough; have a dish heated by the fire, put in the rice, put on two or three ounces of butter, cover the dish, and serve it up immediately. If rice is boiled in a bag in water all the nutritious part of the rice is boiled out, and nothing but dry, tasteless grains remain.



RICE CROQUETTES.

Boil the rice in the usual manner. When it is cold make it into cakes the size of a beaten biscuit, or rather more than half an inch thick. Have a thin batter of flour and milk or flour and egg; dip the cakes in it and put them in a frying-pan of the proper

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heat with sufficient sweet lard; fry them to a crisp brown on one side, then turn and fry on the other. Rice may be mixed with the eggs well beaten and stirred up with the rice so as to make all a light yellow, and fried in cakes without any batter.



SALSIFY, FRIED AND STEWED.

Scrape the salsify until all the peeling or outer covering is taken off, then boil it in water until it is soft. Take it out of the water, cut it up and wash it. If it is to be stewed, put it on in a skillet with a pint of milk to a quart of salsify, and let it stew about fifteen minutes; season with salt and black pepper, and after taking it off the fire put in a large slice of butter. If the salsify is to be fried, mash it after it is sufficiently boiled, season with salt and pepper, and make it into little cakes. Have a batter of flour, milk, and two eggs for a quart of salsify; dip the cakes into it, and fry them. Salsify should be boiled immediately after

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it is washed and scraped. It is put on to boil in boiling water.



TOMATOES, DRESSED.

Peel the tomatoes and cut them in two or three pieces. The large cherry tomato is the best kind for every purpose. To one quart of peeled and cut tomatoes put a gill or, if you like them wet, a gill and a half of brown sugar, and two rolls crumbled to pieces and seasoned with salt and pepper. Let them stew for about an hour, and when they are served up stir in a large spoonful of batter. If you like the tomatoes baked, put thin slices of buttered bread in a dish with layers of tomatoes, alternately, the same proportion of sugar that you put to stewed tomatoes, and bake them. To dress the raw tomatoes take two dozen perfectly ripe cherry tomatoes of even size, peel them, and cut them into thin slices. To this quantity put one and a half gills of brown sugar and the same quantity of good vinegar, and

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season highly with salt and black pepper. Spread a layer of tomatoes, then put on some of the vinegar and sugar, salt and pepper, and continue in this manner until all are in the dish. Some add mustard and sweet oil to tomatoes dressed in this manner, which makes a good sauce.



SALADS

SALADS

CHICKEN.

Take the breast, short legs, side bones, and wings—leaving out the pinions—of three large chickens or pullets, or a good-sized turkey, after they have become cold; take off the skin and fat and cut up the meat into very small pieces. Cut up celery into pieces a quarter of an inch thick, taking care not to bruise it; put about one quart of celery sliced to this quantity of chicken or turkey. Mix three heaping teaspoonfuls of English mustard with a little water, and let it stand a while. Boil four eggs very hard, mash up the yolks and mix them with half a gill of good cider vinegar, a gill of sweet oil, the mustard, salt enough for the whole salad, the whites of the eggs cut up, and three pickled cucumbers cut into little pieces; mix this seasoning with the meat and then put in the celery. Should this not taste enough of the pickle, add a

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little more vinegar or another cucumber. The salad should be made and put into a covered dish some hours before it is wanted.



COLD SLAW.

Cut up the cabbage, or rather shred it, in the usual manner; take half a pint of cream and half a pint of red pepper vinegar; beat three eggs well and stir into the vinegar, also two heaping teaspoonfuls of English mustard, a sufficient seasoning of salt, a slice of fresh butter, and two gills of yellow sugar; put the whole on the fire and let it boil up until the cream thickens a little, — it must not form curds and whey. Then take it off, and as soon as it becomes perfectly cold pour it over the cabbage. Some celery cut up and put with the cabbage is a great improvement to the slaw.



HOT SLAW.

To one quart of fine shredded cabbage put half a pint of boiling water and two

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teaspoonfuls of flour; boil it for fifteen minutes, then stir in a slice of butter and pepper and vinegar or vinegar and mustard; season with salt. To this same quantity of cabbage shredded fine and boiled an hour and a half put half a pint or more of cream, some butter, salt, and pepper, and stew ten minutes.



VEAL SALAD.

Take cold baked or roasted veal, cut it into very small pieces, take three hard-boiled eggs, cut up the whites and mash the yolks into a pulp, and mix them with half a gill of sweet oil, a gill of vinegar, and a large cucumber cut into bits, season the veal with salt and black pepper to the taste; mix two heaping teaspoonfuls of English mustard and sugar in the usual manner, add it to the eggs, then mix the whole with as much of the veal as it will season well. It is best to make this salad an hour or two before it is wanted and let it stand in a covered dish.

PICKLES AND CATSUPS

PICKLES AND CATSUPS

APPLE, GERMAN.

Take good ripe crab apples, peel and weigh them; to eight pounds of apples put four pounds of brown sugar, one ounce of pounded allspice, three-quarters of an ounce of pounded cloves and the same of cinnamon (also some mace if you like it), and just enough good cider vinegar to cover the apples. You may scald the vinegar and sugar and pour it hot on the fruit and spices, letting them stand twenty-four hours, and then boiling them until they are done; or you may put the sugar, vinegar, and fruit on at once and cook them slowly until the apples are soft enough. They must not stay long enough to commence falling to pieces. Put the spices in about five or six minutes before the apples are done. By "vinegar enough to cover the apples" is meant vinegar with the sugar and juice

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from the apples; there should not be more than two quarts of vinegar to eight pounds of apples.



TOMATO CATSUP.

Take any quantity of ripe tomatoes you choose, stew them for three-quarters of an hour, then pass them through a sieve or colander. To four quarts of tomatoes put one quart of vinegar, one pint of silver onions chopped fine, four ounces of scraped horseradish, one and a half ounces of ginger pounded, the same of pounded black pepper, one ounce of allspice, half a pound of brown sugar; season with salt to taste. After it becomes cold, bottle it, and seal the bottles. The sealing-wax is made of melted rosin and pounded brick dust. Keep the bottles in a dry cellar.



CATSUP, WALNUT.

Use the vinegar in which the walnuts have been kept (say one gallon of vinegar). Take

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four dozen walnuts and beat them in a wooden mortar, then put them in the vinegar and strain the whole through a *coarse* cloth; should the liquor taste too strong add a little more vinegar. Put to a gallon of the vinegar two tablespoonfuls of ginger, the same of black pepper (beaten fine), two of allspice (well beaten), a gill of black mustard seed (beaten fine), four ounces of garlic, half a pound brown sugar, and four ounces of rasped horseradish. Mix these ingredients well, bottle them, and seal the bottles. If the weather is warm, set the bottles in the sun for a week or ten days, then put them in a dry cellar. Putting the bottles in the sun I *think* may be an advantage to the catsup; I have never tried it.



CHERRIES, PICKLED.

Take perfectly ripe Morilla or cluster cherries and cut off half the stems. Take a gallon of good cider vinegar and add a tablespoonful of mace, one of cloves, and

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one of allspice; pound these spices and mix them with the vinegar; also put in a pound of brown sugar (if you like it not too acid); scald the vinegar and pour over the cherries, and when cold cover the jar close. After letting stand for three or four days pour off the vinegar and scald it and pour it back on the cherries; when they are entirely cold cover the jar again closely. They will be fit for use in a fortnight. I think the second scalding unnecessary.



CHERRIES, GERMAN.

Take eight pounds of cherries; add to them three-quarters of an ounce of cinnamon, the same of cloves, and one ounce of allspice (beaten fine); also six pounds of sugar and three-quarters of a quart of strong vinegar. Stone the cherries, put them on with the sugar in a brass skillet, and stew them about half an hour, then add the vinegar and spices and let them stew for about five minutes longer. Pour into a jar, and

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as soon as cold cover close. Should the cherries not taste sufficiently of vinegar add a half pint of vinegar. The cherries should be stoned before they are weighed.



PICKLED CUCUMBERS AND MELONS.

To one gallon of vinegar put one and a half pounds of sugar, three lemons sliced, one gill of white mustard seed, one ounce of ginger, half an ounce of cloves, the same of mace, and three-quarters of an ounce of allspice. Beat these spices to a coarse powder, and add two ounces of celery seed bruised, two ounces of horseradish scraped fine, two ounces and a half of garlic. Mix these ingredients in July; put them in a jar and cover very close; set them in the hot sun every day for a month. Wash your cucumbers in cold water, put them in strong salt water for two or three weeks, then wash them again, green them in the usual manner (the greening of pickles and gherkins should always be done in a brass or

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porcelain-lined vessel), throw them in cold water for a few hours, then put them in vinegar for a fortnight. After that put them in a jar and pour over them the seasoned vinegar. They are ready for use in about two months. Soak the cucumbers in cold water for four or five hours before green-ing them.



ANOTHER WAY OF PICKLING CUCUMBERS AND GHERKINS.

Wash the cucumbers and put them in strong salt water for two or three weeks, then proceed with them as directed above for pickling cucumbers. To two gallons of vinegar put a pound and a half of brown sugar, two ounces of allspice, the same of black pepper, four ounces of ginger, two of white mustard seed (all pounded), four ounces of scraped horseradish, four pods of red pepper, and six silver onions. When the spices and vinegar are mixed, put them in a jar and set the jar in the hot sun every

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day for a fortnight. Then put the cucumbers in jars, as many in each jar as the vinegar will cover, and pour the vinegar over them. They will be ready for use in about two months.



DAMSONS, GERMAN.

Take seven pounds of damsons, wipe them dry; take half an ounce of cinnamon, the same of cloves, and one ounce of allspice; beat them very fine, add them to the damsons; take three pounds of sugar and one quart of strong vinegar, put it on the fire in a brass skillet, let it commence boiling, and immediately pour it on the fruit and spices. Cover the jar close and let stand twenty-four hours, then put the whole on the fire and let it boil seven or eight minutes, when it is done. The fruit may be used in a few weeks. This pickle may also be made by first preserving the damsons and then adding the vinegar and spices.

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GREEN MANGOES.

Wash the mangoes, put them in salt water strong enough to bear an egg, and let them remain for three or four weeks; then green them with alum and grape leaves; throw them into a tub of cold water, and as soon as they are cold take out the insides and put them in vinegar for a fortnight. The vinegar need not be strong. Soak the mangoes in cold water five or six hours before greening them. For thirty mangoes of the usual size, take one pound of white mustard seed, the same quantity of black mustard seed, one ounce of mace, two ounces of celery seed, and a quarter of a pound of horseradish scraped fine. After these ingredients have been half pounded and mixed with three gills of good sweet oil stuff the mangoes. Tie them with a yarn string and lay them in jars. Put to this number of mangoes a dozen large silver onions peeled. Put to the vinegar for this number of mangoes (say this amount of seasoning for two gallons of vinegar instead of thirty

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mangoes) three pounds of sugar, four ounces of horseradish scraped fine, two ounces of long pepper (soaked in warm water and sliced), two ounces of allspice half pounded, and four ounces of celery seed. Stir these well together, cover the jars close, and set in the *hot* sun every day for three or four weeks, according to how hot the sun is. Cover the jars with bladders and keep them close. This pickle is not ready for use in less than a year. It should be looked at every month or two and more vinegar added if necessary. The mangoes should be well covered by the vinegar. This pickle and all others should be made of good cider vinegar.



GREEN PEPPER.

Take the sweet pepper as soon as it is fully grown and put in strong brine for a fortnight; then slit each pepper on one side and take out the seeds and put them in vinegar and water or weak vinegar for

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another fortnight. Then stuff them with black and white mustard seed (bruised until the skin is broken), coriander seed bruised, celery seed (beaten fine), and sliced celery and sliced cucumbers prepared for pickling. Tie them with soft yarn string, put them in a jar and pour on vinegar.



GREEN TOMATO.

Take one peck of green tomatoes, cut them in slices, and put them in a jar in layers; sprinkle each layer with salt. Also put with them twelve large silver onions sliced transversely. Let them stand twenty-four hours, then take them out and let them drain. After they have drained add one ounce coriander seed, three parts red pepper cut into small pieces, three lemons sliced, two ounces English mustard, five pounds brown sugar, four ounces white mustard seed bruised, one ounce ginger, one ounce cloves, one ounce allspice, one ounce black pepper, and one ounce celery seed, all beaten fine. Put the

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tomatoes and seasoning in layers alternately in the skillet; cover with strong vinegar and simmer briskly until the tomatoes are clear.



LEMON PICKLE.

Grate off the yellow rinds of the lemons and cut them across each end; pack them in a small vessel of dry salt, covering them with it. Let them remain eight days; take them out and put them in dishes and set the dishes in a hot oven, turning them until dry and the salt candies on them. Then put them in a pot, and put to twenty-five lemons one pound of white mustard seed, half pound of black pepper, the same of race ginger, a tablespoonful of mace, two of celery seed, a handful of horseradish, and a pound (or more) of brown sugar. Bruise the spices well, but do not pound them. Slice the ginger. Put the spices in with the lemons and pour on the vinegar enough to cover them. Cover the pot closely as soon as the contents is entirely cold.

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MARTINIA.

Take the young and tender martinias, wash them, and put them in strong salt water for ten days. Then take them out (they will probably have become very soft if not mashed up), wash them, and put in weak vinegar for five or six days. Then wash them carefully, and to one gallon of martinias put two quarts of strong cider vinegar, two ounces of scraped horseradish, one-half ounce of ginger, an ounce of allspice, three-quarters of an ounce of black pepper, an ounce of black mustard seed (all beaten fine), two large silver onions chopped fine, two pounds of brown sugar, and a pod of pounded red pepper. Bottle this, cork and seal the bottles, and set them away in the cellar.



NASTURTIUM.

Gather the berries when they are green and tender and put them in brine for twenty-four hours. Then take them out of the brine, put them in a jar, and cover them

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with vinegar. To a gallon of nasturtiums put a gill of black pepper, broken, and a fourth of that quantity of bruised mace.



OYSTERS, PICKLED.

Wash the oysters carefully in the liquor and strain the liquor through a cloth. Put the oysters in a brass skillet with all of the liquor. Put the skillet on the fire and let them simmer for about twenty-five minutes, then take out the oysters, lay each one separately in a dish, pour off the liquor, and when the oysters are cold, put them in a jar intermixed with bruised allspice, black pepper, and cloves. Make the liquor very salt; add as much vinegar as there is liquor, and pour it on the oysters. The best way of putting up the oysters is to put in a layer of oysters, then the spice (do not put in so much spice that it will spoil the oysters), then pour on some of the liquor and vinegar, then a layer of oysters, and so on until the jar is filled. The oysters should

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be cooked as much as when they are stewed for the table. Cover the jar closely.



PEACHES, PICKLED.

Gather the peaches when they are perfectly ripe. The soft black Georgia peach or the white Heath peach make the best pickle. Wash them and put them in salt water for two days, then soak them in cold water for four or five hours. Wipe them carefully so as to get off as much of the fur as possible without bruising the peach. If the peaches are stoned, stuff them with mustard seed and a little pounded mace. Put one ounce of allspice, the same of cloves, the same of ginger, four ounces of black mustard seed (all well bruised), an ounce of horseradish scraped, and a pound of sugar to a peck of peaches.



PEACHES, GERMAN.

Pare the peaches and weigh them. To eight pounds of peaches put one ounce of

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allspice, three-quarters of an ounce of cinnamon, and the same of cloves, also one quart of strong vinegar and four pounds of sugar. Put the sugar on the peaches and let them stand three or four hours to extract juice enough. Then put the peaches, with the juice and sugar, on the fire; stew them about twenty minutes, then put in the vinegar and pounded spices and let it boil five or six minutes. It is then done. Should there not be vinegar enough to cover the peaches, add as much as is necessary; they cannot be entirely covered as they will float somewhat on the vinegar. Keep the jar covered closely. One quart of vinegar is quite sufficient to cover the peaches; they float on top at first, but sink down under the vinegar in one or two days.



PICKLED STURGEON.

After the backbone has been taken out the sturgeon should be washed, changing the water several times, and then put in salt

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water. After remaining twenty-four hours the salt water should be poured off and the sturgeon put in fresh salt water for twelve hours longer. The sturgeon should then be tied with a cord and boiled in weak salt water until a straw can be run through it, taking care to skim off the oil during boiling. Strain the liquor in which the sturgeon has been boiled and boil it a short time, adding allspice, pepper, and ginger, which should be broken a little in a mortar. After it has boiled sufficiently add as much vinegar as is agreeable to the taste, and when the liquor is cold put in the sturgeon. Should there not be liquor enough to cover the sturgeon add as much vinegar as is necessary. The vessel in which the sturgeon is kept should be covered closely and kept in a cool place.



TOMATOES, GERMAN.

To eight pounds of quite ripe, peeled tomatoes add four pounds of brown sugar.

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Put the tomatoes with all the juice and sugar into a glass- or porcelain-lined vessel and stew them until the syrup becomes of the consistency of a thick syrup. Add three-quarters of an ounce of allspice, half an ounce of cloves, quarter of an ounce of mace (all pounded). Let them stew for a few minutes, and then take off the tomatoes and add one quart of vinegar. Pour them into a jar and when they are cold cover closely. Three and one-half pounds of sugar may be used instead of four pounds. They will be fit for use in two or three weeks.



WHITE WALNUT PICKLE.

Put the walnuts in strong salt water for ten or twelve days, then scald in ashes and water, to take off the fur and gummy substance that adheres to them. Wipe them with a soft cloth, being careful not to bruise them. Put them in cold vinegar until Autumn. Then change the vinegar, and add to the fresh vinegar the following ingredients:

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to one hundred walnuts put half a pint of mustard seed, a large silver onion stuck full of cloves, half an ounce of allspice, the same of black pepper, and two ounces of scraped horseradish. Mix these with the vinegar (the onions should be put in the jar with the walnuts), and pour over the pickle. Cover the jar with a bladder. They will be ready for use in six months. Take care that the walnuts are perfectly tender, otherwise it is useless to pickle them. The vinegar in which the walnuts are kept until Autumn may be used for making catsup. The spices should be pounded before they are put in the vinegar, and vinegar and spices set in the hot sun a few hours before putting in the walnuts.



YELLOW MANGOES.

Wash the mangoes well in cold water and put them in strong salt water; let them stay until they turn yellow. Then take out the insides, cover them with salt and water

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(not much water), and put them in the sun to bleach. After they are bleached, put them in cold water to soak for three or four hours. Then put them in a dye of turmeric and vinegar for a fortnight or three weeks. Take a pound of peeled garlic, sprinkle it with salt, and put it in the sun for three or four days, then wash it and dry it in the sun. Put half of it in the vinegar, adding one ounce of turmeric (beaten fine and put in a thin cotton bag), four ounces of ginger pounded or broken, two ounces of allspice half pounded, two of long pepper (soaked in warm water and sliced), three pounds of sugar, and four ounces of horseradish scraped. This seasoning is for two gallons of good cider vinegar. Set the vinegar in the hot sun every day for a month.

Cucumbers may be bleached or pickled by the same directions, but using half a pound of garlic for the same amount of seasoning. To stuff these mangoes, take one ounce of mace, two of turmeric, and two of celery seed well beaten, the remaining half pound

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of garlic, horseradish scraped fine, and equal proportions of white and black mustard seed half pounded, mixed with three gills of sweet oil. Put the mangoes in jars, pour on the vinegar, spices, etc., to cover them, and cover closely with bladders and other covers if necessary. This pickle requires the same attention and is ready for use in the same time as the green mangoes. The mangoes should weigh from ten to twelve ounces.

BREADS AND CAKES



BREADS AND CAKES

BREADS

BISCUIT, BEATEN.

Take a quart of flour, two and a half ounces of lard, one and three-quarters gills of milk, and a teaspoonful of salt. Stir up the greater part of the flour with the lard, milk, and salt, then beat the biscuit with a heavy iron beater on a strong wooden mortar for twenty minutes, adding the remainder of the flour as you beat except a little for rolling out the biscuit. Then roll them well and divide the dough into fourteen biscuits. Stick them on top with a two-pronged fork. It takes half an hour for them to bake. They are much nicer made with cream instead of milk. Thin biscuits are made in exactly the same manner except they require less milk. Be very careful not to put in too much salt.

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BISCUIT, SODA.

Soda biscuit are made with one drachm of bicarbonate of soda and two drachms of cream of tartar to one quart of flour, two or three ounces of lard, a little salt, and two gills and a half of milk. Dissolve the soda in the milk, stir the cream of tartar in the flour, and sift it with the flour. This bread should be made and baked as quickly as possible. The muffins and soda cakes have the same quantity of soda and cream of tartar mixed in the same manner. The muffins are made with two or three eggs, two ounces of lard, and three gills of milk, also a little salt to the quart. The cakes are made with three eggs, a pint of milk, and a little salt to the quart. They are baked on the griddle like any other bread. Soda dissolved in very sour buttermilk, or clabber, makes pretty good bread.



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CAKES, BUCKWHEAT.

To one quart of buckwheat put half a pint of meal, about half a gill of yeast, a teaspoonful of salt, mixing up the whole with about a pint of warm water. Set it in a warm place to rise; when it has risen sufficiently bake it in large cakes on a griddle. Have a plate of fresh butter set by the fire to keep soft, and as you take the cakes off the griddle dip them in the butter.



CAKES, VELVET.

To one quart of flour put four eggs, four ounces of lard, half a gill of yeast, half a pint of water, and a teaspoonful of salt. Make this into a batter and set it in a warm place to rise; when it has risen sufficiently add nearly half a pint of water or milk, then stir it well. Have the griddle the proper heat, put a little lard upon it, and bake the batter in small cakes. They look fine baked in rings. If the yeast is at all bitter, half a gill to a quart of flour is too

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much, as it may give the bread a bitter taste, — a fourth of a gill will be sufficient. Add as much more water as you leave out yeast.



CORNBREAD, RICE.

Boil eight ounces of rice and let it get cold. Take six eggs, all the rice, a quart of meal, a little salt, one and a half pint of milk. Beat the eggs well. Rub a dish with lard, pour in the batter, and bake it. Cornbread requires less salt and takes a longer time to bake than any kind of bread made of flour. Do not put the rice in until all the other ingredients are stirred together.



CRACKERS.

Take one quart of flour, one egg, three ounces of butter, the same of lard, a little salt; make up the dough with sweet milk. Beat the dough well with an iron beater and roll it out in the thinnest cakes, stick

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them with a fork, and bake crisp. Cream makes the crackers better than milk.



LOAF BREAD CAKES.

Cut off the outside crusts of a quart loaf, cut it into small pieces, and soak it in about one quart of milk for some hours. Mash the bread perfectly and add half a pint of flour, six eggs, and a little salt. The cakes may be made of bread a week or ten days old, or of very sour bread. If it is sour put a teaspoonful (a little rounding) of soda in some of the milk, dissolve it perfectly, and stir it in well. Bake these cakes on the griddle like any other batter bread. Very good waffles are made in this manner, adding a pint more milk for the waffles than for the cakes baked on the griddle.



MUFFINS, ENGLISH.

To one quart of flour put two tablespoonfuls of yeast, two eggs, two ounces of lard,

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two and a half gills of water, and a tea-spoonful of salt. Beat the eggs well, add the yeast and some water, stir in the flour, and then add the remainder of the water and the salt. Work the batter well. Put it in a warm place to rise. When it has risen sufficiently stir it well and put it into muffin rings, which should have been rubbed well with lard, and bake. In measuring flour always see that it is well lightened, else you will get more than a quart in the quart measure.



MUFFINS, SODA.

Soda biscuit are made with one drachm bicarbonate of soda and two drachms of cream of tartar to one quart of flour, two or three ounces of lard, a little salt, and two gills and a half of milk. Dissolve the soda in the milk, stir the cream of tartar in the flour, and sift it with the flour. This bread should be baked as soon after making as possible. The muffins and soda crackers

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have the same quantity of soda and cream of tartar mixed in the same manner. The muffins are made with two or three eggs, two ounces of lard, and three gills of milk, also a little salt, to the quart. The cakes are made with three eggs, a pint of milk, and a little salt to the quart. They are baked on the griddle like any other bread. Soda dissolved in very sour buttermilk makes good bread.

ROLLS.



Take one quart of flour, two tablespoonfuls of yeast, two eggs, two ounces of lard, a gill of water, and a teaspoonful of salt. Knead the dough as for loaf bread and prepare it in the same manner for baking. Rolls are often made without eggs, in which case they require a gill and three-fourths of water and three ounces of lard. Put a dry potato well mashed in the yeast as you do for loaf bread.



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RUSKS.

Take one quart of flour, four ounces (or a small teacup) of loaf sugar, half a gill of potato yeast (or two tablespoonfuls of hop yeast), half a pint of water, and two or three ounces of sweet lard. Make this up as you do for loaf bread and set it to rise. After it has risen, divide it into pieces the size and shape of rolls; put them in an oven by the fire to rise. When they have risen sufficiently in the oven, take the yellow of an egg, well beaten and mixed with a little water, and glaze the top of the rusks; then bake them until they are done. Rusks sometimes have currants put in them, only a small quantity, however.



SALLY LUNN.

To one quart of flour put two tablespoonfuls of yeast, four eggs, four ounces of lard, nearly half a pint of water, and a teaspoonful of salt. Make this into a batter as you do for muffins, and set it in a warm place

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to rise; when it has risen sufficiently put it into a mould that has been rubbed with flour and set it in an oven by the fire to rise, which it should do in about three-quarters of a hour, and then bake it.



WAFFLES, RICE.

Boil half a pound of rice, when it is cold add to it four eggs, a pint of flour, and a little salt, mixing up the whole with as much sweet milk as will make it a soft batter. Put a small piece of lard in the waffle irons, have them the proper heat, and fill them with the batter; they must be turned once or twice in the baking. Beat the eggs well, then add the rice, then the flour and salt; stir in the milk last of all.



CAKES

BLACK CAKE.

To one quart of flour put four eggs, twelve ounces of butter, a teaspoonful of soda dissolved in half a gill of rich sour cream, six

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ounces of brown sugar, nearly a pint of molasses, one-half of a gill of pounded ginger, the same of pounded allspice, a tablespoonful of pounded cloves, and a little salt. Pour it into a pan properly prepared, and bake. It takes from three to four hours for a three-pint cake to bake.



BUNS.

Take a quart of flour, two tablespoonfuls of yeast, two eggs, two ounces of lard, a gill of water, and a little salt. Prepare them as you do rolls. After they have risen sufficiently, add ten ounces of brown sugar, a third of a gill of pounded allspice, with a few cloves pounded. Work the dough well and divide into fourteen rolls. Set it to rise as you do the rolls; when it has risen bake it.



CHEESE CAKES.

Take two quarts of sour milk, put it on the fire in a brass skillet, and add as much

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vinegar as will turn it to a thick curd. Take out the curds without any whey; beat them well, adding half a pound of butter. Then stir in six eggs well beaten and eight ounces of sugar, seasoning with mace or nutmeg. Pour this compound into little moulds of pastry, and bake it. Serve up cold. Eight eggs and six ounces of butter may be used instead of six eggs and eight ounces of butter. The salt should be washed out of the butter for cheese cakes.



CHERRY CAKE.

Take one quart of flour, five eggs, half a pound of butter, six ounces of brown sugar, about a pint of molasses, three teaspoonfuls of pounded allspice, one and a half teaspoonfuls of pounded cinnamon, a teaspoonful of soda dissolved in a little sour cream, a little salt, and twelve ounces of dried cherries. Prepare and bake like any other cake of the kind. More cherries can be used if you prefer.

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CITRON CAKE.

One pound of flour, one of sugar, one of eggs, and one of butter; prepare this exactly as you do for pound cake. Slice a pound of citron into small, thin slices, rub it in flour, and stir it in the cake. All cakes but fruit cake should be half cold before taking them out of the pan.



COMPOSITION CAKE.

One and three-quarters pounds of flour, a pound and a quarter of sugar, twelve ounces of butter, three gills of milk, six eggs, two pounds of seedless plums, half a gill of brandy, a gill of spices (nutmeg, cinnamon, cloves, and allspice) pounded very fine, and a heaping teaspoonful of soda dissolved in some of the milk (which should be sour). Each plum should be cut in two or three pieces and the pieces rolled in flour before being put in the cake. Have the pans prepared, put in the cake, and bake. Beat the whites and yellows of the eggs separately,

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and bake the cake immediately after it is made.



CREAM CAKE.

To three pints of flour put two of loaf sugar and three-quarters of a pint of cream, two drachms of cream of tartar and one of soda, eight eggs, and a little mace or nutmeg. Beat the eggs well, yellows and whites together. Put in the eggs, then the flour. Dissolve the soda in the cream and stir it in the sugar, eggs, etc. Mix the cream of tartar with the flour before sifting it and stir it in the cake. Bake immediately in pans that have been rubbed with lard.



FRUIT CAKE.

One pound of flour, one of sugar, one of eggs, one of butter, two of seedless raisins, two of picked currants, four ounces of blanched almonds sliced fine, and four ounces of citron sliced fine. First prepare the sugar, eggs, flour, etc., exactly as you

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do for pound cake. Cut the plums in two or three pieces, and roll them, the currants, and the citron in flour before putting in the cake. The best way of rolling them in the flour is to put them in a sifter with some flour and stir them about in it with the hand until all the flour falls through, except what adheres to the fruit. It takes more than double as long for this cake to bake than for pound cake. Have the pan well rubbed with lard. Let the cake be entirely cold before taking it out of the pan.



GENERAL R. E. LEE CAKE.

Take eighteen eggs, equal weight of all the eggs in sugar, and half the weight in flour. Make as you would sponge cake. Use the rinds and juice of two large oranges and two large lemons (or three medium-sized ones of each kind), half of these to go for an icing and the other half in the cake. Make the icing of the whites of six

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eggs, two and a half pounds of pulverized sugar, and the fruit rinds and juice. The rinds and juice put in the icing must be strained through muslin. After standing a while on the rind to extract the juice, put the icing between the cakes like jelly. Set them in the stove for four or five minutes to dry the icing.



GINGER CAKES.

Mix one quart of flour, four ounces of lard, a third of a gill of ginger, a full one of brown sugar, two gills of good molasses, and a little salt. Add a rounding teaspoonful of soda beaten up in some of the molasses. The dough should be kneaded and rolled well, cut in thin cakes, and baked crisp.



LEMON CAKE.

Take one pound of loaf sugar, three-quarters of a pound of butter, eight eggs, six ounces of flour, and juice of three lemons of good size and flavor. This is mixed

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exactly as for pound cake. It may be baked in a dish with or without paste as a pudding, or it may be baked in little moulds or cups as cakes.



LOAF CAKE.

To a quart of flour put four eggs, six ounces of butter, two teaspoonfuls of yeast, half a pint of water, and salt. Work them well together and set in a warm place to rise. When it has risen sufficiently add twelve ounces of loaf sugar, put it into a pan prepared as for other cakes, and after it is risen bake slowly.



MILK FRITTERS.

One quart of flour, one pint of milk, seven eggs, and a little salt. Put the pan on the fire, mix half the flour in a batter, and pour it in the milk, mixing it all the time. After it has boiled a few minutes take it off and stir in the remainder of the flour, the eggs, and salt. Drop the batter by spoonfuls into

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a pound of boiling lard, and let it stay until it is a light brown.



NAPLES BISCUIT.

One pound of flour, one of eggs, one of loaf sugar. Prepare and bake like sponge cake.



OLD MAID.

Take one pound of the whitest flour, one pound of loaf sugar, one pound or three-quarters of a pound of fresh butter, and the whites of twelve eggs. Wash all the salt out of the butter, and cream it with flour as for pound cake. Beat the white of eggs to a froth, stir in the sugar, and then beat in the creamed butter and flour. Bake in a mould or in cups.



PANCAKES.

To one quart of flour put one quart of milk and eight eggs. Beat the eggs well, stir in the flour and a little salt, then pour

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on the milk, stirring the batter all the time. Have your pan hot with a spoonful of lard in it and put in as much batter as will barely cover the bottom. When it is browned sufficiently turn and fry on the other side. If you like pancakes very thin add half a pint of milk to the above quantity.



PLUM CAKE.

One pound of sugar, one pound of eggs, one pound of butter, and one pound of flour. Prepare exactly as for pound cake. Take a pound and a half of seedless raisins, cut them into two or three pieces each, roll them in flour, and stir them in the cake.



POUND CAKE.

One pound of flour, one of eggs, one of sugar, and one of butter. Beat the yolks and whites separately,—the whites to a froth, the yolks until they are very light,—stir the sugar in the yolks, then the creamed flour. Wash the salt out of the butter and

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work it with the flour, until the mixture becomes what is called a cream, that is white and of the consistency of thick cream. Then work it into the cake and beat the cake for twenty minutes with a strong hand. Have a cake pan rubbed with a little lard, pour in the cake, and bake it with a slow heat. The whites of the eggs are not put in until after the butter and flour, creamed together, is beaten in.



SOFT GINGER CAKES.

Five eggs well beaten, two cups of molasses, one cup of brown sugar, one cup of butter, five cups of flour, and three table-spoonfuls of pounded ginger. If the butter is fresh add a little pinch of salt, and lastly a drachm of soda dissolved in half a cup of sour cream or milk. Bake in a brisk oven in small pans. All soda breads and cakes bake best in shallow pans or moulds of tin. There is no objection to the pans being large if they are shallow.

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SPONGE CAKE.

One pound of eggs, fourteen ounces of sugar, and half a pound of flour. Beat the eggs well, the yolks and whites separately, stir the sugar well into the yolks, then add the whites, then stir in the flour. Season with fresh lemon. Bake the cake as soon as it is made. Have the pan well rubbed with lard.



SWEET BISCUIT.

To one quart of flour put five ounces of butter, three eggs, twelve ounces of brown sugar, one drachm of soda dissolved in one tablespoonful of sour cream, and a rounding teaspoonful of powdered mace (or an even tablespoonful of pounded cinnamon), also a little salt. The dough should be well kneaded and rolled before it is cut into cakes. If sweet cream is used instead of sour, put in two drachms of cream of tartar.



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WHORTLEBERRY CAKE.

Six eggs beaten separately, one pound of sugar, three-fourths pound of butter, one quart of flour, one-half pint of sifted meal, one teaspoonful of soda, and a little mace. After mixing, stir in one quart of berries (dusted with flour) so as not to mash them. Mix the soda with one-half pint of milk or cream.

PUDDINGS

PUDDINGS

APPLE.

To one pint of stewed apples put twelve ounces of brown sugar, half a pound of fresh butter, and eight eggs. Pass the apples through a colander as soon as you take them off the fire, then immediately stir in the butter. Beat the eggs well, stirring the sugar, and then mix them with the apples and butter. Have a dish prepared with paste as for cocoanut pudding; pour in the pudding and bake it. Serve up cold. Wash the salt out of the butter for this pudding. The apples should be stewed dry.



COCOANUT.

Beat to a light froth the yolks of eight eggs, add one pound brown sugar, and eight ounces of fresh butter. Set these ingredients on the fire in an earthen dish and stir

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them for seven or eight minutes. Grate or beat up in a mortar one cocoanut, after carefully scraping off the rind, and mix it with the above ingredients. Pour it into a dish with pastry around the edges and at the bottom, and bake until done. Serve up cold. The whites of eggs make an equally good pudding prepared with the same ingredients as the yolks, but they are put together in different proportions. The salt should be washed out of the butter for this pudding.



CUSTARD, BAKED.

To three pints of milk put one pint of flour, nine eggs, and a little salt. Beat the eggs well, then stir in the flour, then pour on the milk. Rub a little butter free of salt on the sides of a deep dish in which the pudding is to be baked. Bake for rather more than an hour with a quick heat. Serve up hot with cream sauce. This pudding is to be baked immediately after making or

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the flour will settle to the bottom and make it heavy.



CUSTARD, BOILED.

Beat the yolks and whites of nine eggs separately. When they are sufficiently beaten put them together and add three-quarters of a quart of flour and a quart of milk, with a little salt. Pour into a cloth properly prepared and boil it. A thinner and softer pudding may be made with one pint of flour, one quart of milk, and eight eggs. Serve up hot with wine or cream sauce. Boiled puddings or dumplings are put on to boil in boiling water.



DIXIE.

Chop one cup of suet fine, add one cup of molasses, one cup of sweet milk, one pound of raisins, one cup of citron (one cup after it is chopped), two cups of stale bread crumbs, one cup of flour, and one teaspoonful of soda dissolved in two tablespoonfuls

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of hot water. Steam or boil three hours.
Serve with hard or wine sauce.



ENGLISH PLUM.

Cut the brown crust off a quart loaf, then soak it in a quart of milk, beat up ten eggs and add to the bread and milk a pound and a quarter of fine chopped mutton suet, half a pint of flour, a little salt, and three pounds of seedless raisins. The raisins should be cut in two and rolled in flour before they are put in the pudding. Dip a strong cotton or linen cloth in hot water, sprinkle it with flour, and then pour in the pudding, tying it securely, while not so as to press the pudding. Put it in a pot of boiling water and let it boil four hours. Serve up hot with wine or cream sauce. After putting the bread in the milk mash it well before adding the other ingredients.



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LEMON.

Take the yolks of one dozen eggs, the whites of six, stir in one-half pound of loaf sugar, half a pint of cream, half a pound of fresh butter, and the juice and grated rinds of three lemons. Beat the eggs well, strain them and the lemons through a sieve, and mix with the other ingredients. Put the pudding on the fire in the earthen dish in which it is made and stir it constantly until it begins to thicken. Then put in a dish prepared with paste and bake it. Serve up cold. Wash the salt out of the butter for this pudding.



MERINGUE.

Take the amount of two rolls, or say three slices of stale bread, pour over them one pint of milk, and let it soak a short time. Beat very light the yolks of four eggs and one teacup of brown sugar. Beat the mixture together and bake it in a dish as you would a custard. When cold spread over

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the top a layer of stewed fruit or marmalade of any kind. Whip up the whites of four eggs to a stiff froth with a teacup of white sugar; spread this over the layer of fruit, and set it in the oven for a few minutes until it is a light brown color. You may flavor the pudding with vanilla or any spice. The flavoring is put in the whites of eggs and white sugar.



MOLASSES.

Prepare a quart loaf as for preserve pudding. Butter the bread, using half a pound of butter for that purpose. Take three pints of molasses and stir in three-quarters of a gill of pounded ginger. Lay the bread in the dish and pour on the molasses between each layer. Pour what is left over the whole pudding. It takes between two and three hours to bake, and it should be chopped with a knife occasionally. Serve up warm or cold.



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POTATO.

Boil some Irish potatoes until they are perfectly well done; peel and mash them to a pulp. To one pound of potatoes put eight ounces of butter, a pound of brown sugar, eight eggs, and season with mace or nutmeg. Stir the butter in the potatoes while they are hot; beat the eggs well and then add the sugar; mix the whole and bake in a deep dish with or without paste. Serve hot.



PRESERVE.

Cut off the outside crust of a quart loaf, cut it into slices half an inch thick, make a batter of six eggs and a pint of milk, soak the bread in it so as to soak up all the batter, lay in the dish layers of bread and preserves (cherries are the best) alternately with some slices of good butter, four ounces in all. Bake until the bread is a light brown on top. Serve up warm with cream sauce. Bake in a deep dish.

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RICE.

Boil four ounces of rice; as soon as it is cool stir in four ounces of butter and a full half pint of cream, eight ounces of loaf sugar, and six eggs, well beaten; season with cinnamon and nutmeg. Pour the batter in a dish, prepare with paste, and boil it. Serve up cold. Bake in a shallow dish.



RICE CUSTARD.

To one quart of new milk put six eggs. Beat the eggs well, strain them, and pour the boiling milk on them, stirring them as you pour the milk on. Boil four ounces of rice until well done and with rather less water than it is boiled with as a vegetable; add it to the custard, and put the whole on the fire and boil it not longer than a minute, stirring well all the time. Sweeten with loaf sugar and season with nutmeg or vanilla.



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SAGO.

Take two ounces and a half of pearl sago, washed clean. Take one quart of new milk, let it commence boiling, then stir in the sago. Let it boil four or five minutes, stirring constantly. Then take it off, and sweeten with loaf sugar. When cool stir in half a pint of rice, cream, and season with vanilla.



SUET.

Cut the brown crust off a quart loaf, soak it in a quart of milk, then add half a pint of flour, eight or ten eggs, a little salt, and a pound and a quarter of minced beef or mutton suet. Prepare and boil in the same manner as plum pudding. Serve up hot with wine or cream sauce.



SWEETMEAT.

To one pint of syrup of green sweetmeats put four ounces of butter and six eggs; beat up the eggs well; wash the salt out of the

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butter; stir the eggs, butter, and syrup together; put the pudding on the fire and let it remain five or six minutes, stirring it all the time. Season with ginger beaten to a fine powder. Cut up four of the green sweetmeats in thin slices, lay them in a dish prepared with paste, pour on the pudding, and bake. It may be served up warm or cold according to the taste. Bake in a shallow dish.



TAPIOCA.

Take a thin lemon peel, a little loaf sugar and cinnamon, and a quart of new milk; put all in the stewpan on the fire; as soon as it commences boiling put in three or four ounces of clean picked tapioca; let it simmer gently until the tapioca is soft, then take out the lemon peel and cinnamon. Add the whites of two and the yolks of six eggs, beaten well, and sweeten to taste. Put the whole into a well-buttered pudding mould, cover with a piece of buttered paper, and steam in a stew pan for one hour with as

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little water as possible. Take it out of the stewpan and let it stand for a few minutes before turning it out. This pudding may be baked like rice pudding. It may be made richer by adding a large slice of butter when the eggs are put in, or by using cream instead of milk. Serve up cold.



TRANSPARENT.

Take eight eggs, half a pound of butter, half a pound of loaf sugar, season with nutmeg, ginger, or any seasoning you like. Beat the eggs well, add the butter and sugar, put it on the fire and stir until it begins to thicken, then pour it into a dish prepared with paste, and bake it. Serve up warm. Wash the salt out of the butter for this pudding.



VIRGINIA PLUM.

Take one pound of flour, one pound of loaf sugar, three-quarters of a pound of

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butter, and twelve eggs. Beat the yolks and whites separately until they are both very light, stir the sugar in the yolks, then add the whites. Cream the butter and flour together and then beat in the sugar and eggs. Take two pounds of stoned plums, cut them in two, roll them in flour, and put them in the pudding; also put in a little mace. Boil for four hours and serve the pudding hot with rice sauce.

SAUCES

SAUCES

ICING.

The whites of fourteen eggs, three pounds of sugar, and three gills of water. Boil the sugar and water until the syrup will rope, then pour it into a dish and beat it to blood heat. Have the whites beaten to a light froth; season with extract of lemon. When a cake is to be iced it should be glazed over with the white of an egg while it is warm — the glazing can be put on with a stiff feather. The sugar must be pounded and sifted through a fine sieve for icing and must be white loaf sugar. Another way of making icing is to beat the whites of four eggs to a froth and then beat in a pound of sugar; season with lemon. The thickness of the icing depends upon the number of coats put on the cakes.



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CREAMED.

Stir together one pound of pulverized sugar and eight ounces of butter until they become a sort of cream; then stir in a gill of good Madeira wine, and grate in sufficient nutmeg. This sauce is improved by adding two tablespoonfuls of rich cream before putting in the wine.



WINE.

Take one pound and a half of loaf sugar, a gill of very thin paste, six ounces of butter, and two gills of good Madeira wine; have the paste very hot, so as to make the batter. After stirring it in beat in the sugar, grate in half a nutmeg; last of all pour in the wine just as you are ready to serve the sauce. It should be kept by the fire always until wanted.

PRESERVES

PRESERVES

BLACKBERRY.

To one quart of blackberries put three-quarters of a pound of brown sugar; put the sugar and fruit on the fire together and stew them until they are quite done, stirring them all the time. Put them into a jar, and when they are entirely cold cover closely.



CHERRY.

Draw the stones out of the cherries by the stems, weigh the fruit, and to one pound of cherries put a pound or a pound and a quarter of pounded loaf sugar. Put the sugar over the cherries an hour or two before preserving them; stew them until they are done, then put them into jars (small jars are the best). When they are entirely cold paste on a paper cover and leave them for two or three weeks.

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CHERRY PEPPER.

Gather the peppers when they are young and tender, put them in brine for three weeks, changing the brine every two days. Then cut a slit into the side of them and take out the seeds. Afterward put them in cold water for a week, changing the water every day. Green the peppers with alum and grape leaves in a brass skillet; then throw them into cold water for twenty-four hours, changing the water once. Weigh the peppers, and into every pound of peppers put two pounds of loaf sugar and a quart of water. After making the syrup, boil the peppers in it for fifteen minutes, then put them in a jar and pour the syrup on them. Every other day pour off the syrup, boil it, and pour it back on the peppers; continue until the syrup is thick enough. Season with extract of lemon or mace. The peppers may require rather more than fifteen minutes for boiling in water and in the syrup.

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CRAB APPLE.

Pare the crab apples and weigh them. To a pound of fruit put a pound of sugar and a quart of water. Put the parings with a few crab apples, cut into quarters, and the water into a skillet; boil for half an hour. Strain the juice through a coarse cloth, put in the sugar, and make the syrup; then put in the fruit and boil it until perfectly done (it will turn a pretty red). Take it out and let the syrup remain until it becomes a thin jelly. When both syrup and fruit are entirely cold put them into jars and cover closely. This fruit should be preserved early in October, when firm or hard. Always gather it from the trees and select those apples that are of middle size. The apples should be laid in a dish to get cold and the syrup put into a bowl until it is cold.



DAMSON.

Pick the stems off the damsons and weigh them. To one pound of fruit put

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three-quarters of a pound of brown sugar. Stew them until they are done, stirring them all the time and taking out the stones; put them into a jar and cover closely. Put the damsons to stew without the sugar; after the skins have burst and the juices run out add the sugar.



FIG.

Gather the figs before they are perfectly ripe, with a short stem, slit them on one side, and soak in lime water three or four hours, then soak in water until they lose the taste of lime. Make a syrup of loaf sugar, one pound of sugar, and one pint of water to one pound of fruit. After the syrup has boiled a short time drop in the figs and boil until done.



GREEN SWEETMEAT.

Peel the melons and lay them in salt water for four or five days, changing the water every other day. Green them with alum

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and grape leaves; then throw them in cold water for twenty-four hours, changing the water once. Boil them in water until you can stick a straw through them easily; then throw them into a tub of ice water, changing the water to take out the alum. Weigh the melons, and to each pound put two pounds of loaf sugar and one quart of water; make your syrup, and season with ginger, extract of lemon, or mace. If you season with extract of lemon (then soak them in cold water twenty-four hours) or mace, do not put it in until you have boiled the syrup for the last time, then put it in just before pouring on the sweetmeats. If you season with ginger beat some white ginger fine, tie it in a little piece of muslin, and let it boil in the syrup the last time it is boiled, until there is a strong taste of ginger. Boil the melons in the syrup about half an hour, then put them in jars and cover close to keep in the steam. Every other day pour off the syrup, boil it, and pour it back on the melons. Repeat this process until it

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is thick enough. The last time the syrup is boiled let it get cold before the jars are covered. If you preserve the glass melons be sure they are not too tender. Take out the seeds after they have been greened and are cold.



LEATHER — APPLE, PEACH, AND PEAR.

Peel the fruit and stew it with a sufficient quantity of water until it is perfectly done, then pass it through a colander so as to avoid having hard bits in the fruit. Season the apples with ginger; the pears and peaches are best without seasoning. Sweeten to taste with brown sugar. Rub butter (without any salt on it) on the bottom of long dishes and spread the fruit on them in layers about a third of an inch thick, and set them in the sun to dry. After the fruit has dried on the upper side turn it over carefully, and when it has dried sufficiently on that side turn it over again, and

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keep turning it until it is perfectly dry. Always take it in at night. When it is quite dry put it away in jars with a little powdered loaf sugar put between the pieces of leather.



MARMALADE — PEACH, PEAR, AND QUINCE.

To one pound of pears put three-quarters of a pound of brown sugar and a gill of water; quinces take about half a pint, and peaches half a gill. Put the fruit and water in a brass vessel and let it stew about an hour, or until it has become a jam. Do not put the sugar in until the fruit has been stewed soft; stir the fruit constantly after you put in the sugar. When the marmalade is done put it into jars, and when it is perfectly cold cover the jars closely.



ORANGE.

Select good oranges as fresh as possible; lay them in cold water for twenty-four hours,

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changing the water once. Then put them in cold water and boil them until a straw can be darted through them. Throw away the water in which the oranges are boiled, as it has a bitter taste. Make a syrup of two pounds of loaf sugar and a pint of water to a pound of oranges; perforate the oranges all over with a sharp two-pronged fork or knitting-needle, and boil them in syrup. After the oranges are done take them out, and let the syrup boil until it is thick enough; then pour it hot over the oranges. The second day examine the oranges, and if the syrup is not thick enough boil it over and pour it hot on them. It must cover the oranges. Weigh the oranges before putting them in the water.



ORANGE PEEL.

Take off the peelings carefully; take only those peelings that are thick and have no imperfections on them; weigh them, then lay in cold water for two days, changing

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the water night and morning. Boil them in water until you can run a straw through them, then take them out and lay them separately in a dish. Do not use the water in which the peelings were boiled for making the syrup. Make a syrup with two pounds of loaf sugar to a quart of water (for a pound of peelings). Boil the peelings in it until done, then put them in jars, and when the syrup is done pour it over the peelings. To candy the peelings boil the syrup longer.



PEACH.

Pare the peaches carefully and take out the stones of about half the quantity you wish to preserve. To one pound of fruit put one pound of loaf sugar and half a pint of water. Put the sugar and water on the fire, let it boil for twenty minutes, then put in the peaches and boil them for a time, or until they are nearly transparent. After they are done lay them in a dish, each peach

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separate from the others. Boil the syrup until it becomes ropy, put it in a bowl, to get entirely cold; when both syrup and peaches are entirely cold put them in jars and cover closely. It is an improvement to the peaches to put a few peeled kernels into the syrup. In making preserves the heat should be uniform and not too great. If the fruit boils too fast it will not be so perfect.



PEAR.

Pare the pears, leaving the stems on, and weigh them. To one pound of fruit put a pound of loaf sugar (if fruit is sweet) or a pound and a quarter (if fruit is sour), and one pint of water. Boil the sugar and water about fifteen minutes, then put in the pears, and boil until a straw can be run through them. Take them out, lay them in a dish, boil the syrup until it becomes a thin jelly, then pour into a bowl. When the fruit and syrup become entirely cold put them into jars and cover closely. The pears should

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be red and nearly transparent before they are taken out of the syrup.



QUINCE.

Pare the quinces and take out the cores, after cutting them into quarters. Put the cores and peelings in a brass skillet, with rather more than a quart of water for every pound of cores and peelings. Boil for about half an hour, then strain through a coarse cloth, set the juice back on the fire and put in the quinces, boiling them until half done; then take them out and put in the sugar, a pound for every pound of fruit (loaf sugar is used always for fruits preserved whole). Boil the syrup about two or three minutes, then put back the quinces and let them remain until they have become a pretty red color and look transparent. Then take them out and let the syrup continue to boil until it becomes a thin jelly. When both fruit and syrup, or jelly, are entirely cold put them into jars and cover them closely. The

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slices of quinces should be laid separately in a dish to cool and the syrup poured into a bowl to cool.



RASPBERRY.

To one quart of raspberries put three-quarters of a pound of brown sugar; set the sugar and fruit on the fire together and stew until the fruit is done. Stew it so as not to let the fruit burn, but take care not to overheat it. Put it into jars and when it is quite cold cover closely.



STRAWBERRY.

To one pound of strawberries put one pound and four ounces of loaf sugar, laying the sugar on the fruit about three hours before you are ready to preserve it. Then set it on the fire and let it stew about twenty minutes, stirring it carefully so as to prevent burning, but at the same time do not break the fruit. Put it into half-pint tumblers, and when cold paste covers

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of white paper on them and sun them for about a fortnight. Strawberry marmalade, or jam, is made with three-quarters of a pound of brown sugar to a pound of fruit and stewed until it becomes a thick jam, being stirred all the time. Put it into jars and when cold cover closely. It is better to let the marmalade get cold before putting it in jars, some think.

JELLY

JELLY

APPLE.

Take eight pounds of crab apples, or any winter apple that has a pleasant flavor, wash them and cut them into quarters. Add to this quantity four quarts of water and stew them until they are entirely done. Then strain the juice through a coarse cloth. This quantity of fruit will make four pints of juice. To each pint put a pound of loaf sugar, then boil until the whole becomes a thick jelly. When cold put it into jars and cover closely. The pulp of the apple or of quinces and pears made into jelly may be passed through a sieve and, with the addition of sugar, makes a jam.



CRANBERRY.

To one pound of cranberries put one and a quarter pounds of loaf sugar and a gill

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and a half of water. Stew for about half an hour; when cold they are ready for use. They will keep two or three weeks. To make cranberry jelly, put two or three gills of water to a pound of the fruit; stew it to a perfect pulp, strain the juice through a piece of muslin, and put a pound of loaf sugar to every pint of juice. Boil it until it becomes a jelly, then pour it into moulds.



CURRANT.

Press the currants and strain the juice through a cloth; to one pint of juice put one pound of loaf sugar. Let the sugar and juice boil for twelve minutes, then put it into half-pint tumblers, and when the jelly is cold paste on covers of white paper. Sun the jelly for about a fortnight.



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FOX GRAPE.

Gather the grapes when they are green and tender, take as many as you wish, pick off the stems, and stew them in a brass skillet with sufficient water until they are entirely done. It takes just four pounds of the fruit and one pint of water to make three pints of juice. Strain the stewed grapes through a coarse cloth, and to one pint of juice put a pound of loaf sugar; let it boil until it becomes a thick jelly. Pour it into moulds, and when it is cold cover the moulds with paper. The best way to strain the juice is to first pass it through a colander, and then strain through a muslin cloth. Put a small piece of alum with the grapes to green the jelly.



GOOSEBERRY JELLY.

To every pound of gooseberries put two gills of water. Set them on the fire and



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stew them to a pulp, adding a piece of alum the size of a plum. Strain the juice through a muslin cloth, but do not press the fruit too much or the jelly will not be so clear. To every pint of juice put a pound of loaf sugar. Boil it until it becomes a jelly; then pour in the moulds. Cover the moulds.



QUINCE AND PEAR.

These jellies are made exactly in the same manner as the apple jelly, except that the quinces require rather more water for the same quantity of fruit. They may be moulded in blanc mange moulds. Cover the moulds, and when you wish to take them out, dip the moulds in hot water or hold them over the fire.



ICE CREAM AND ICES

ICE CREAM AND ICES

BURNT SUGAR.

To one quart of new milk put eight eggs (leaving out the whites if you prefer), beating the eggs well. Stir in a tablespoonful of flour, strain the eggs through a sieve, and add them to the milk. Take ten ounces of light brown sugar, put it into a skillet, and stir it until it boils up. Add the eggs and milk and boil two or three minutes. Season with cinnamon, pounded, put in a muslin bag and boiled in the custard. As soon as the custard is cold freeze it.



CARAMEL.

To one quart of fresh cream put ten ounces of light brown sugar and a tablespoonful of flour. Put the sugar into a brass skillet and let it boil up, stirring it constantly. Mix the flour with a little of

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cream and then add the remainder of cream, stirring it well so as to distribute the flour equally without any lumps throughout the cream. As soon as the sugar boils up pour on the cream and let it stay until the sugar mixes entirely with it, which is done by a constant stirring. Season with powdered cinnamon, and as soon as it is entirely cold freeze it. Brown sugar (it should be of the nicest) is much better than loaf sugar for caramel, as the loaf sugar has a bitter taste when burned.



COCOANUT CREAM.

To two quarts of cream put two cocoanuts (grated or beaten fine in a mortar), and a pound and four ounces of sugar. Beat the cream and cocoanut well together. The cream may be whipped before the cocoanut is put in.



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LEMON CREAM.

To one quart of pure cream put one quart of buttermilk, one pound of loaf sugar, the juice of two lemons, of medium size, with the oil from the rind of three or four of them. This cream may be made with the oil of lemon, but it is not so good as when made with the fresh lemon. Put the cream in the freezer on the ice before putting in the lemon. To obtain the oil from the rind, rub the sugar on the rind.



ORANGE ICE.

To two quarts of pure juice put one pound and six ounces of loaf sugar. To make orange ice cream, to two quarts of pure cream put twelve ounces of sugar and season it to the taste with extract of orange. The proper proportions for freezing is one pound of fine salt to two pounds of pounded ice.



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PEACH.

To two quarts of good cream put one pound and a half of loaf sugar and one quart of peaches (the soft peach) mashed to a pulp. The peaches must be perfectly ripe; take out the stringy substance that is next to the stone and mash them to a soft pulp. They are much nicer when passed through a colander if you have one of silver; a tin one will give them a taste. The ice cream is very good with only one quart of pure cream and one quart of milk.



SHERBET.

To one pint of water put one pound of loaf sugar, the juice of six lemons, and the whites of one dozen eggs beaten to a froth. Mix the sugar with the lemon juice and water as soon as the eggs are beaten, and stir them in and freeze immediately. The lemons must be large and well flavored.



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STRAWBERRY.

To two quarts of pure, rich, sweet cream, put seven-eighths of a quart of pure strawberry juice, and one quart of pounded loaf sugar; the cream should be at the freezing point when the juice is put in. Mix the sugar and cream well together; pour in the flavoring; set the freezer in the ice and salt and, when it is cold, stir in the juice. This cream and all the other creams, except peach and cocoanut, should be whipped with a whip just before freezing, unless a patent freezer is used — they always have dashers in them. Very good strawberry cream can be made by putting three-quarters of a quart of mashed strawberries to one quart of cream and one quart of milk.

The ice for freezing should be broken into small pieces and mixed with about half its weight of salt. Cover the vessel which contains the freezer with a woolen cloth unless it has a wooden cover. Shake the freezer constantly, unless you have a freezer with a dasher inside, in which case you turn that

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constantly until the cream is frozen too hard to move it easily. Always freeze in a pantry or a cool room in the basement. One quart of sugar weighs one pound and four ounces.



SYLLABUB.

To one pint of rich cream add half a pint of Madeira wine; sweeten to your taste with loaf sugar. Whip with a whip and churn in a cool room; or put the cream on the ice if the weather is warm. If you want the syllabub dry put it in a sieve to drip as fast as you whip it up.



VANILLA.

To two quarts of pure cream put twelve ounces of loaf sugar. The seasoning of vanilla depends upon the strength of the extract; generally it takes two teaspoonfuls of the extract to flavor one quart of cream. If a good bean is cut up and macerated in six tablespoonfuls of brandy it takes

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about four tablespoonfuls to flavor two quarts of cream.



WINE.

To two quarts of pure, rich cream put one pint of good Madeira wine and one pound six ounces of pounded loaf sugar; have the cream in the freezer and on the ice before you put in the wine. Whip it to a froth with a whip, and churn.

MISCELLANEOUS DESSERTS

MISCELLANEOUS DESSERTS

APPLE SNOW.

To about a quart of well-stewed green apples put the whites of two eggs beaten to a froth; sweeten the apples, and then beat them and the eggs together so as to mix them thoroughly. They are very good to eat with milk. By adding a little rich cream and freezing them you have a very good ice. Season the apple with nutmeg, the extract of leaves, or fresh lemon.



BLANC MANGE.

To three pints of milk add six eggs (save out the whites of three eggs for use later), one-half cup of white sugar, and a box of Cox's gelatin. Heat the milk until it comes to a boil, beat the eggs as light as possible; beat in the sugar. Pour on the boiling milk

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and immediately stir in the gelatin; then add the whites of three eggs, after they are beaten.



CHARLOTTE RUSSE.

Wash one box of Cox's gelatin in cold water, dissolve it in one pint of new milk by putting it on the fire in an earthen mug; beat the yolks of six eggs, strain them through a sieve, and add them, with six ounces of loaf sugar, to the milk. Let it boil, or simmer, stirring it all the time until it thickens like a rich custard. Have the whites beaten to a stiff froth; beat the custard from the time it is taken off the fire till it begins to stiffen, then beat in the eggs and cream. Flavor with vanilla, or any seasoning you like. Fit the cake to the mould and put in the above mixture.



GOOSEBERRIES, BOTTLED.

Gather the gooseberries when they are young and tender, pick off the bloom and

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part of the stem, and put them in dry black glass bottles. Drive the corks about an inch in the neck of the bottles and set them in an oven, filled with water as high as the neck of the bottles. Set the oven on the fire and let the water boil slowly until the gooseberries turn a light yellow. Then take them off the fire, and when cold drive in the corks and seal the bottles. Set them in a dry cellar. When you wish to make them into tarts put them on a hot fire and stew them about fifteen minutes, or until they turn a light green. To a quart bottle put one pound of loaf sugar, half a gill of water, and a piece of alum the size of a partridge egg, or one drachm of alum. Fresh gooseberries are made into tarts in the same manner. To a pound of gooseberries put a pound of loaf sugar and the same quantity of water and alum. Set the corks lightly in the bottles — do not drive them in.



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MINCE MEAT.

Grind one quart of beef suet fine and add one quart of lean beef, boiled and ground fine. To this add one quart of apples, chopped fine; raisins, one quart, currants, one quart, citron, quarter of a pound, sliced and chopped and dusted in the flour, almonds, quarter of a pound, blanched and chopped fine, one quart of sugar, one teaspoonful of ground mace, cloves, and cinnamon, one pint of whiskey, one pint of sherry wine poured over these ingredients, and lastly, one teaspoonful of salt.



PASTRY.

To one quart of flour put seven ounces of fresh butter and seven of good firm lard; mix the flour with as little water as will make it adhere together, putting in at the same time one-third of the lard and a little salt; then roll out the paste into a large cake, and put on the lard and butter in little dots all over it, fold the paste, and roll it

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well again, adding the lard and butter until all has been rolled in. It should be rolled at least four times. If the paste is to be made in the summertime it should be prepared in the cool of the morning in a pantry or some cool place and left on the ice for several hours before baking. Pastry for apple pies, puddings, etc., is made of six ounces of lard and six of butter to the quart. Pie crust for chicken pies, oysters, etc., is made with ten ounces of butter and lard to a quart of flour. The best pastry is made in cold weather. Even in the Winter pastry should never be made in the kitchen, but always in the pantry or some cool room.



RHUBARB FOR PIES.

Take the stem of the pieplant (rhubarb), strip off the thin skin, and cut into pieces the size of a gooseberry. Stir in sugar to suit the taste, three-quarters of a pound of sugar to one of fruit should make it sweet

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enough. Season with fresh lemon. Some stew the fruit before putting it on the paste; it is better, however, to put it on the paste before stewing. Water is unnecessary, as a sugar seasoning extracts enough juice. It is thought to be better not to strip off the skins.

DRINKS

DRINKS

COFFEE.

Take good Mocha or Java coffee, pick out any trash that may be in it, blow off the dust, toast it a good brown, turning it (if in a toaster) or stirring it (if in a skillet) constantly until it is done. Then grind it, pour it in the coffee pot, and pour on boiling water. Set it on the fire and let it boil fifteen minutes. Half a pint of toasted unground coffee will make three pints of coffee, that is, put that quantity of water to that measure of coffee. Put a teaspoonful of the white of egg in the coffee after putting it in the boiler; pour on two or three tablespoonfuls of cold water and mix the egg, coffee, and water together.



CORDIAL, BLACKBERRY.

To one gallon of the juice of ripe blackberries put two and a half pounds of loaf

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sugar. Cook in a preserve kettle twenty minutes; five minutes before it is done, put in a very little allspice, mace, and cloves, pounded fine. As soon as it is cold add one pint of the best old rye whiskey; put into bottles, cork tight, and seal with beeswax. If you wish it to keep, put in one quart of whiskey and three and a half pounds of sugar; if brown sugar is used instead of loaf, use one quarter of a pound more to the pound.



CORDIAL, RASPBERRY.

Mix five ounces of Tartaric acid to two quarts of water, pour this on twelve pounds of raspberries and let it stand twenty-four hours; then press the fruit and strain the juice through a muslin cloth. To every pint of juice put one pound four ounces of loaf sugar. Bottle the juice and seal up the bottles. It is best to use this cordial the Summer it is made, although it will keep

JANE HAMILTON'S RECIPES

twelve months. Blackberry cordial may be made in the same manner.



EGGNOG.

Take one quart of rich milk, one dozen large hen eggs, one quarter of a pint of good Jamaica rum, and three-fourths of a pint of the best whiskey; sweeten to the taste with loaf sugar. Beat the yolks until they are as light as beating can make them, and add the sugar; pour on the rum and whiskey (mixed) very slowly, beating the eggs all the time, so they will be thoroughly cooked. Now stir in the milk and, last of all, stir in one pint of whipped cream.



GINGER POP.

One ounce of ginger, one pound of brown sugar, one lemon, and one tablespoonful of hot yeast to one gallon of water. Break the ginger up fine, but not into a tartar; add it to the rind of the lemon and the sugar and pour the water, boiling hot, upon

JANE HAMILTON'S RECIPES

these ingredients. When cold add the yeast. Cover the jar and let it stand ten or twelve hours, then add the juice of the lemon and strain the whole. Bottle it, corking very tight, and tie the corks. Lay the bottles on one side in a tolerably warm place. The third or fourth day they will be fit for use; then put them on ice. Do not fill the bottles quite up to the neck.



TEA.

For making green tea take the purest of spring water and boil in the cleanest of kettles; the moment the water commences to boil take it off the fire and make the tea immediately. It should be made in china or fine earthenware vessels (it will not draw well in a metal pot), and set on a heater for ten minutes, not longer. If it is winter set the teapot by the fire. One teaspoon heaped as full as it can be taken up will make two cups (or two-thirds of a pint) of strong tea.

JANE HAMILTON'S RECIPES

For making black tea take the same quantity of tea to the same quantity of water. Take the water when it has just commenced boiling, pour it on the tea, and pour the whole into a saucepan lined with porcelain and let it boil ten minutes, with the saucepan covered.

There is no rule for telling good tea; it must be tasted to find out the flavor. Good green tea is a dark amber color.



WINE, BLACKBERRY.

Gather good ripe blackberries or dewberries, mash and strain them; to every gallon of juice put one quart of water and four pounds of brown sugar. Let it stand thirty-six hours, stirring occasionally and skimming off the scum that rises. Then put it in a cask or demijohn, putting in the cork loosely, and let it stand until the first of November. Then pour it off and bottle it. Cork the bottles tightly and keep them in a dry cellar.

JANE HAMILTON'S RECIPES

WINE, CURRANT.

Gather perfectly ripe currants with the stems on, mash them well with the hand, and add to each gallon of currants one quart of water. Strain through a strong muslin cloth or hair sifter and add three pounds of brown sugar to a gallon of the strained liquor. Put in a clean cask or demijohn and put in the cork or bung lightly. Set it in a moderately warm place and after it has fermented make the bung or cork tight. About the last of October or first of November pour or draw the wine off carefully, and to five gallons put a quart of good French brandy. Bottle the wine, cork and seal the bottles and set them away in a dry cellar.



PUNCH—“FISH HOUSE.”

Take two quarts of Jamaica rum, one quart of French brandy, one quart of lemon juice, four gills of peach brandy, two pounds of loaf sugar, and fifteen pounds of ice. Add as much water as there are quarts of liquor

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— the ice will make up the rest, enough for about fifty people.

This recipe was presented to Colonel Floyd Jones, of the Army, by the famous "Fish House" Club in Philadelphia. It has been in use since 1530.

Additional Recipes

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JANE HAMILTON'S RECIPES

Delicacies from the Old Dominion

PRESERVED AND COMPILED BY HER GREAT-NIECE
CHARLOTTE MASON POINDEXTER

THIS work is at once a cookery book and a plea that change does not mean progress and that the "good old days" have not been bettered. For these recipes are four generations old, the garnered culinary wisdom of the Masons, an historic family of Fredericksburg, Virginia. And the housewife who follows them in the cooking of staple dishes as well as in the characteristic Southern dishes, will find her results dis-

