**FORD HOME, 1876**

**New’s Eve Cookies**

Weigh out a pound of sugar, three-quarters pound butter, stir them to a cream, then add three beaten eggs, a grated nutmeg, a spoonful of extract of lemon and a pint of flour; dissolve a teaspoonful of saleratus [baking powder] in a teacup of milk, strain and mix it with half a teacup of cider and stir it into the cookies; then add flour to make them sufficiently stiff to roll out. Bake them as soon as cut into cakes in a quick oven [375–400°F] till light brown.

*May Perrin Goff, Detroit Free Press Cook Book (The Household and Ladies Cyclopaedia), p. 43.*

**EDISON HOMESTEAD, 1915**

**Snow Balls**

2 cups sugar  
1 cup sweet milk  
½ cup butter  
3 cups Five Roses flour  
3 teaspoons baking powder  
5 eggs (whites)

Mix and beat well. Bake in deep square tin. Cut in 2 inch squares. Remove outside. Frost on all sides, then roll in freshly grated cocoa nut.

Confectioner’s Frosting: Two tablespoons boiling water or cream and a little flavoring essence of vanilla, lemon, or almond. Add enough confectioner’s sugar to the liquid to make of right consistency to spread.


**GIDDINGS, 1760**

**To Make Everlasting Syllabub**

Take five half pints of thick cream, half a pint of Rhenish wine, half a pint of sack, and the juice of two large Seville oranges grate in just the yellow rind of three lemons, and a pound of double-refined sugar well beat and sifted; mix all together with a spoonful of orange-flower water; beat it well together with a whisk half an hour, then with a spoon take it off, and lay it on a sieve to drain, then fill your glasses; these will keep about a week, and are better made the day before. The best way to whip syllabub is, have a fine large chocolate-mill, which you must keep on purpose, and a large deep bowl to mill them in: it is both quicker done, and the froth stronger; for the thin that is left at the bottom, have ready some calf’s-foot jelly boiled and clarified, there must be nothing but the calf’s-foot boiled to a hard jelly, when cold take off the fat, clear it with the whites of eggs, run it through a flannel bag, and mix it with the clear which you saved of the syllabubs; sweeten it to your palate, and give it a boil, then pour it into basins, or what you please: when cold, turn it out, and it is a fine flummery.


**SUSQUEHANNA, 1860**

**Lafayette Ginger Cake**

One and a half pounds of wheat flour, quarter of a pound of butter, one pint of molasses, one pint of brown sugar, ten eggs, ginger to the taste, one teaspoonful of pearlash [one-half teaspoonful of baking soda], dissolved in warm water; stir all together, and bake in pans or patties. Currants and raisins may be added.

*Sarah Rutledge, The Carolina Housewife, 1847, p. 198.*

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These recipes are taken from original historical resources and contain spellings and references that will be unfamiliar to today’s cooks. These were retained for accuracy and are explained where possible.