

# Holiday Nights Recipes 2018

Try these seasonal favorites, and you just might change the way you pick your menus year-round.

## Ford Home, 1876

### Roast Turkey (Without Stuffing)

Place turkey to roast in a rack within a dripping-pan; spread with bits of butter, turn and baste frequently with butter, pepper, salt and water; a few minutes before it is done glaze with the white of an egg; dish the turkey, pour off most of the fat, add the chopped giblets and the water in which they were boiled, thicken with flour and butter rubbed together, stir in the dripping-pan, let boil thoroughly and serve in a gravy-boat.

*Buckeye Cookery and Practical Housekeeping, edited by Estelle Woods Wilcox, 1877, pp. 249-250*

### Chicken Pie

Cut up two young chickens, place in hot water enough to cover, boil until tender; line a four or five quart pan with rich baking-powder or soda-biscuit dough quarter of an inch thick, put in part of chicken, season with salt, pepper and butter, lay a few thin strips or squares of dough, add the rest of the chicken and season as before; some add five or six fresh eggs hard boiled and sliced or a few new potatoes in their season; season liquor in which the chickens were boiled with butter, salt, and pepper; add a part of it to the pie, cover with crust a quarter of an inch thick, with a hole in the center the size of a tea-cup. Keep adding the chicken-liquor and hot water if needed, since the fault of most chicken pies is that they are too dry. There can scarcely be too much gravy. Bake one hour in a moderate oven, having the heat turned to the bottom, as great care is necessary to have the bottom crust well baked.

*Buckeye Cookery and Practical Housekeeping, edited by Estelle Woods Wilcox, 1877, p. 243*

### Soda Biscuit

Put one quart of flour, before sifting, into sieve, with one teaspoon soda and two of cream tartar (or three of baking powder), one of salt, and one table-spoon white sugar; mix all thoroughly with the flour, run through sieve, rub in one level table-spoon of lard or butter (or half and half), wet with half pint sweet milk, roll on board about an inch thick, cut with a biscuit cutter, and bake in a quick oven fifteen minutes. If you have not milk, use a little more butter, and wet with water. Handle as little as and make as rapidly as possible.

*Buckeye Cookery and Practical Housekeeping, edited by Estelle Woods Wilcox, 1877, pp. 24-25*

### Marbled Chocolate Cake

Make a batter as for white cake, take out one tea-cup add to it five table-spoons of grated chocolate, moisten with milk, and flavor with vanilla; pour a layer of the white batter into a baking-pan, then drop the chocolate batter with a spoon in spots, and spread the remainder of the white batter over it.

*Buckeye Cookery and Practical Housekeeping, edited by Estelle Woods Wilcox, 1877, p. 57*



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### White Cake

One cup butter, two of sugar, one of sweet milk, three of flour, whites of five eggs, two tea-spoons baking-powder

*Buckeye Cookery and Practical Housekeeping, edited by Estelle Woods Wilcox, 1877, p. 62*

### Chocolate Frosting

2 whites of eggs; beat to a stiff froth. Add 1 ½ cups pulverized sugar, 6 tablespoons grated chocolate, ½ tablespoon essence of vanilla.

*Mrs. Owens' Cook Book, Frances E. Owens, 1884, p. 224*

### Chocolate Drops

Two and a half cups pulverized or granulated sugar, one-half cup cold water; boil four minutes and beat till cold enough to make into little balls; take half a cake of Baker's chocolate, cut off fine and set where it will melt, and when balls are cool enough, roll in the chocolate. This makes eighty. Or while making into balls, mold over almond meats, roll in coarse sugar, and you have delicious "cream almonds."

*Buckeye Cookery and Practical Housekeeping, edited by Estelle Woods Wilcox, 1877, p. 95*

### Cocoa-nut Caramels

One pint milk, butter size of an egg, one cocoa-nut grated fine (or desiccated cocoa-nut may be used), three pounds white sugar, two tea-spoons lemon, boil slowly until stiff (some then beat to a cream), pour into shallow pans, and when partly cold cut in squares.

*Buckeye Cookery and Practical Housekeeping, edited by Estelle Woods Wilcox, 1877, p. 95*

### Centennial Drops

White of one egg beaten to a stiff froth, quarter pound pulverized sugar, half tea-spoon baking-powder; flavor with lemon; butter tins and drop with tea-spoon about three inches apart; bake in a slow oven and serve with ice-cream. This is also a very nice recipe for icing.

*Buckeye Cookery and Practical Housekeeping, edited by Estelle Woods Wilcox, 1877, p. 95*



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### Pyramid Pound Cake

One pound sugar, one of butter, one of flour, ten eggs; bake in a dripping-pan one inch in thickness; cut when cold into pieces three and a half inches long by two wide, and frost top and sides; form on the cake stand in pyramid before the icing is quite dry by laying, first in a circle, five pieces with some space between them; over the spaces between these lay five other pieces, gradually drawing in the column and crowning the top with a bouquet of flowers.

*Buckeye Cookery and Practical Housekeeping, edited by Estelle Woods Wilcox, 1877, p. 58*

### Centennial Drops

Two cups pulverized sugar, one of butter rubbed to a light cream with the sugar, one of sweet milk, three of flour, half cup corn starch, four eggs, half pound chopped raisins, half a grated nutmeg and two tea-spoons baking powder.

*Buckeye Cookery and Practical Housekeeping, edited by Estelle Woods Wilcox, 1877, p. 45*

### Plum Pudding

Take of cold beef suet one pound, string it, and crumble into a wooden bowl and chop very fine. Mix with one cup of brown sugar. Into an earthen bowl put half a pound of currants, an equal amount of raisins, seeded; one-fourth pound each of candied citron, lemon, and orange peel, sliced to transparent thinness with a very sharp knife on a board; one ounce each of cinnamon, ginger, nutmeg, cloves; one teaspoonful salt (or more); cover these with one pound of flour and stir with fingers until fruit is coated. Now add two cups of fine bread crumbs, four eggs well beaten, one cup of milk, one-half cup of brandy. Mix and stir to a stiff dough. Now set this aside to assimilate flavors for two hours or more. Have ready a large flannel pudding bag, square in shape. Wet this, wring as dry as possible; lay the cloth on the table, butter the centre, and sprinkle with flour. Place this over a bowl and pour in the pudding. Tie firmly with string, leaving a little room for the swell but not much. Put a plate in bottom of a large kettle of boiling water, set the pudding on it, and let boil for seven hours. Serve on a round platter with a small amount of brandy poured over, to which a light is applied after the room is darkened. A sprig of holly adds to its tastiness. This pudding (if not eaten) will last for weeks and is as good cold as it was hot.

*Adapted from The Country Kitchen, Della Lutes, 1935, pp. 250-252*

### Hard Sauce

Take two cups powdered sugar; add a half cup of butter slightly warmed, so that the two can be worked up together. When they are well mixed, beat a grating of nutmeg and the juice of a lemon. Whip smooth and light, mound neatly on a dish and set in the cold to harden.

*The Household (of the Detroit Free Press): A Cyclopaedia of Practical Hints for the Modern Home, May Perrin Goff, 1881, p. 568*



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### Mincemeat Pie

Two bowls chopped apples, one of chopped meat, with one-fourth pound suet, grated rind and juice of one lemon, two tea-cups molasses, one large tea-spoon each of cinnamon and cloves, one nutmeg, one pound raisins, half pound currants, one-fourth pound citron cut fine, one quart cider, and sugar and salt to taste.

*Buckeye Cookery and Practical Housekeeping, edited by Estelle Woods Wilcox, 1877, p. 190*

### Centennial Cake

Two cups pulverized sugar, one of butter rubbed to a light cream with the sugar, one of sweet milk, three of flour, half cup corn starch, four eggs, half pound chopped raisins, half a grated nutmeg and two tea-spoons baking powder.

*Buckeye Cookery and Practical Housekeeping, edited by Estelle Woods Wilcox, 1877, p. 45*

### Charlotte Russe

One ounce gelatin, one pint sweet milk, one of cream, four eggs, sugar to taste; beat the sugar and yolks of eggs together until light, boil the gelatin in the milk and strain over the eggs and sugar; whip the cream, which must be very cold, to a nice froth and add to the above; flavor with vanilla. Line the dish you wish to serve it in with the sponge-cake, and pour the mixture in, then set it on ice till wanted.

*Buckeye Cookery and Practical Housekeeping, edited by Estelle Woods Wilcox, 1877, p. 85*

### Sponge Cake for Charlotte Russe

Three eggs, one and a half cups powdered sugar, two of sifted flour, two tea-spoons cream tartar, half cup cold water, tea-spoon soda, grated rind and half the juice of one lemon; bake in dripping-pan.

*Adapted from Buckeye Cookery and Practical Housekeeping, edited by Estelle Woods Wilcox, 1877, p. 59*

### Cranberry Sauce

Pour scalding water upon them, as this will make it much more easy to separate the defective ones from the good, than if they are washed in cold water. Measure the fruit, and allow two quarts of sugar for five of fruit. Boil the cranberries till they are soft in half as much water as fruit. Stir them very often. When they are soft add the sugar, and boil gently as possible for half an hour more. They are very liable to burn, and therefore should be carefully attended to. If you like cranberry sauce very sweet, allow a pound of sugar for a pound of fruit. Cranberries keep very well in a firkin of water in the cellar, and if so kept, can be stewed fresh at any time during the winter.

*Young Housekeeper's Friend, Mary Hooker Cornelius, 1859, p. 104*



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### Macaroons

Pour boiling water on half a pound almonds, take skins off and throw into cold water for a few moments, then take out and pound (adding a table-spoon essence lemon) to a smooth paste, add one pound of pulverized sugar and whites of three eggs, and work the paste well together with back of spoon; dip the hands in water and roll mixture into balls the size of a nutmeg, and lay on buttered paper an inch apart; when done, dip the hands in water and pass gently over the macaroons, making the surface smooth and shining; set in a cool oven three-quarters of an hour. If this recipe is strictly followed, the macaroons will be found equal to any made by professional confectioners.

*Buckeye Cookery and Practical Housekeeping, edited by Estelle Woods Wilcox, 1877, p. 114*

### News 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 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 till light brown.

*The Household (of the Detroit Free Press): A Cyclopaedia of Practical Hints for the Modern Home, May Perrin Goff, 1881, p. 4*

### Ladies Fingers

One and one-eighth pound of flour, one of powdered sugar, ten eggs; beat eggs and sugar as light as for sponge-cake; sift in with flour one tea-spoon baking powder and stir slowly. Make a funnel-shaped bag of heavy ticking or strong brown paper; through the hole in the small end push a funnel-shaped tin tube, one-third inch in diameter at small end and provided with a flange at the other to prevent it from slipping quite through; tie the small end of bag firmly around the tube, and you have a funnel-shaped sack with a firm nozzle projecting slightly from the small end. Into this bag pour the batter, over which gather up the bag tightly so that none will run out, press and run the dough out quickly through the tube into a pan lined with light brown paper (not buttered), making each about a finger long, and about as thick as a lead-pencil, being careful not get them too wide. Sprinkle with granulated sugar, bake in a quick oven, and, when cool, wet the under side of the paper with a brush, remove and stick the fingers together back to back. The bag, when made of ticking, will be useful in making macaroons and other small cakes.

*Buckeye Cookery and Practical Housekeeping, edited by Estelle Woods Wilcox, 1877, p. 87*



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## Edison Homestead, 1915

### Roast Goose with Potato Stuffing

Singe, remove pinfeathers, wash and scrub a goose in hot soapsuds; then draw [remove inside contents]. Wash in cold water and wipe. Stuff, truss, sprinkle with salt and pepper, and lay six thin strips fat salt pork over breast. Place on rack in dripping-pan, put in hot oven and bake two hours. Baste every fifteen minutes with fat in pan. Remove pork last half-hour of cooking. Place on platter, cut string, and remove string and skewers. Garnish with watercress and bright red cranberries. Serve with Apple Sauce.

*Boston Cooking School Cook Book, Fannie Merritt Farmer, 1896, p. 228*

### Potato Stuffing

2 cups hot mashed potatoes	1/3 cup butter	1 teaspoon sage
1 1/4 cups soft stale breadcrumbs	1 egg	1 finely chopped onion
1/4 cup finely chopped fat salt pork	1 1/2 teaspoons salt	

Add to the potato, breadcrumbs, butter, egg, salt, and sage; then add pork and onion.

*Adapted from Fannie Farmer Cook Book, Fannie Merritt Farmer, 1896, p. 228*

### Spiced Soup

Prepare beef stock day before, and when cold skim off all grease. One pint tomatoes (stewed), 1 pint of water, 1 large carrot, 1 large onion, 1 teaspoon sugar, 1 teaspoon thyme, 1 stick cinnamon, 3 cloves, small piece of mace, and salt and pepper to taste. Put all in stewpan and let cook 1 hour, boiling all the time; then add as much beef stock as you wish soup (not less than a quart) and let come to a boil; strain and put back on fire, and when boiling add 1 level tablespoon of cornstarch that has been well dissolve in a little cold stock; let boil a little, then skim. Lastly, add 1 tablespoon of butter and stand back on stove until ready to serve.

*Portland Woman's Exchange Cook Book, Oregon Historical Society, 1913, p. 23*

### Snowballs

2 cups sugar	3 cups Five Roses flour
1 cup sweet milk	3 teaspoons baking powder
1/2 cup butter	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 coconut.

*Five Roses Flour Cook Book, Lake of the Woods Milling Company, 1915, p. 121*



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### 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.

*Five Roses Flour Cook Book, Lake of the Woods Milling Company, 1915, p. 86*

### Lebkuchen or Honey Cakes

2 pounds 5 ounces flour	2 ounces candied lemon peeling
2 pounds honey or molasses	1 ounce cinnamon
½ pound powdered sugar	½ ounce cloves
4 eggs	½ ounce baking soda
¼ pound butter	2 ounces citron
½ pound chopped almonds	Peeling of 1 lemon

Dissolve soda [small amount] in sweet milk. Warm syrup [molasses or honey] on stove, add sugar, butter and spices [candied fruit and cinnamon]. Take from stove, stir in flour and soda. Let stand over night. Knead well the next day. Roll ¼ inch thick, cut out, sprinkle with almonds and bake. These are German Christmas cakes and are usually cut about 4 inches long and 2 inches wide.

*Highland Park Congregational Church Cookbook, 1915, p. 55*

### Rose Leaves

1 cupful sugar	¼ teaspoonful salt
6 tablespoonfuls Crisco	1 teaspoonful rose extract
2 eggs	2 cupfuls flour

Cream Crisco, adding sugar gradually, then stir in eggs well beaten; add salt, extract, and flour. The dough should be soft. Now chill dough, then roll very thin, using sugar instead of flour, to dust rolling-pin and board. Cut out with small fancy cutter. Place on tins greased with Crisco and bake in moderate oven eight or ten minutes or until slightly browned. Sufficient for fifty small cakes.

*The Story of Crisco, Marion Harris Neil, 1913, p. 110*



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### English Christmas Cake

¾ pound butter	½ teaspoon cloves
1 pound brown sugar	1 teaspoon allspice
2 pounds currants	1 teaspoon mace
2 pounds raisins	1 teaspoon mixed spice
1 pound dates	Vanilla
10 eggs (8 will do)	¾ teaspoon soda
¼ pound almonds	5 cups Five Roses flour
¼ pound walnuts	¾ or 1 cup brandy
½ cup molasses (or rose water)	

Brandy may be mixed with other ingredients or poured over cake when baked. Bake in very slow oven 3 to 4 hours

*Five Roses Flour Cook Book, Lake of the Woods Milling Company, 1915, p. 96*

### German Cakes

2 ½ cups brown sugar.	2 large spoons brandy.
3 eggs well beaten.	3 cups flour.
2 teaspoons cinnamon.	1 teaspoon salt.
1 teaspoon cloves.	1 cup walnuts broken in pieces.
¼ teaspoon soda.	1 cup citron chopped fine.

Sift flour, spices, soda and salt together, spread in tins ½ inch thick. When taken from oven have ready a frosting as follows: 3 tablespoons of cream well beaten with ¾ cup powdered sugar. Let stand until partly cold. Cut in lines. When cold remove.

*Portland Woman's Exchange Cook Book, Oregon Historical Society, 1913, p. 219*

### Chocolate Hermits

½ cup butter.	½ cup raisins.
2-3 cups sugar.	¼ teaspoon salt.
2 eggs.	2 teaspoons baking powder.
¼ cup grated chocolate.	1 ¾ cups flour.
2 tablespoons hot water.	1 teaspoon cinnamon.

Cream butter; add sugar, eggs, raisins, flour in which baking powder has been sifted, chocolate melted in water, salt and cinnamon. Drop from spoon in buttered pan; put raisin in each. Moderate oven.

*Portland Woman's Exchange Cook Book, Oregon Historical Society, 1913, p. 217*

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### Spice Cake

3 eggs.	1 teaspoon grated nutmeg.
1 ½ cups sugar.	1 teaspoon cinamon.
1 cup butter.	1 teaspoon cloves.
½ cup milk.	1 cup raisins.
½ cup hot water.	¼ pound chopped walnuts.
1 teaspoon baking powder.	3 cups <i>Five Roses</i> flour.
½ teaspoon soda.	

Mix and bake as you would for any cake.

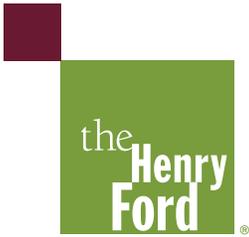
*Five Roses Flour Cook Book, Lake of the Woods Milling Company, 1915, p. 110*

### Rich Fruit Cake

½ pound of butter (1 cup).	½ gill of grape juice.
8 eggs.	½ pound of pulverized sugar (1 cup).
¾ pound of raisins.	½ pound of sifted flour (2 cups).
¼ pound of citron.	¾ pound of sultanas.
¼ ounce of mace.	½ pound of candied or preserved cherries.
¼ ounce of cinnamon.	½ pound of candied or preserved gages.
⅛ ounce of cloves.	½ pound of candied or preserved apricots.
½ gill of orange juice.	½ pound of candied orange and lemon peel.
1 nutmeg (grated).	

Stem and seed the raisins. Pick over the sultanas. Shred the orange and lemon peel and the citron very fine. Cut all the remaining fruit into tiny dice; mix and flour with a half cupful of extra flour. Beat the butter to a cream, add the sugar gradually, and give a thorough beating. Beat the eggs without separating until creamy, add them to the butter and sugar, then gradually add the flour and spices sifted together; beat well. Add the orange and grape juice, mix, and then stir in the fruits. Line fruit cake pans with greased paper, turn in the mixture, smooth with a knife, stand the pans in a steamer, steam continuously three hours, and bake in a moderate oven one hour. Let them stand in the pans over night to cool. Next day remove them from the pans, take off the paper, and puncture them from top to bottom with a skewer. Mix one tumbler of currant jelly, the juice of three oranges, with a half pint of brandy and a half pint of sherry; baste the cakes thoroughly with this mixture, put them in a granite or earthen pot and let them rest for one month. Then boil together one cupful of sugar and a half cupful of water, until the syrup spins a light thread. Add to this when cold a half pint of rum. Baste the cakes again with this mixture, cover the crock closely for another month, and they are ready to use. This quantity will fill three, three-pound cake molds or one nine-pound mold.

*Mrs. Rorer's Cakes Icings and Fillings, Sarah Tyson Rorer, 1912, pp. 19-20*



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### Citron Cake

2 eggs.	1 ½ cups raisins.
2 ½ cups brown sugar.	A little lemon peel.
1 cup (heaping) butter and lard mixed.	Pinch of salt.
1 cup sour milk.	1 teaspoon cinnamon.
1 cup citron.	1 teaspoon nutmeg.
1 ½ cups currants.	1 teaspoon soda.
4 cups Five Roses flour.	

Mix and bake as you would for any cake.

*Five Roses Flour Cook Book, Lake of the Woods Milling Company, 1915, p. 97*

### Mrs. Vaughn's Plum Pudding

½ lb. brown sugar	½ teaspoonful grated nutmeg
3 eggs	¼ teaspoonful powdered mace
¼ lb. breadcrumbs	½ cupful New Orleans molasses
½ lb. browned flour	½ cupful brandy (or grape juice)
½ lb. Crisco	¼ cupful lemon juice
2 teaspoonfuls baking powder	½ lb. seeded raisins
1 teaspoonful salt	1 lb. currants
½ teaspoonful powdered cloves	1 lb. crystallized fruits, consisting of pineapple, cherries, figs, orange peel, and citron
½ teaspoonful powdered cinnamon	
1 teaspoonful powdered ginger	

Chop crystallized fruits, add raisins and currants, then pour brandy (or grape juice) over them and let stand several hours. Cream Crisco and sugar, add eggs well beaten together, and all other ingredients. Divide into greased mold (small Crisco cans will do) filling two-thirds full and steam steadily for three hours. Turn out while hot and serve with hard sauce. Sufficient for two medium-sized puddings or one very large one.

*The Story of Crisco, The Procter & Gamble Company, 1915, pp. 82-83*

### Brandied Cherries

Large ripe Royal Anne cherries; leave half stem on each, wash, drain and pack in jars; place in steamer and when hot through pour over them a hot syrup made with a little sugar, lemon juice, red fruit coloring and water sufficient to cover cherries; pour 3 or 4 tablespoons of brandy over each quart of the hot cherries; fill with hot syrup and seal. Do not steam too long or the fruit will shrivel.

*Portland Woman's Exchange Cook Book, Oregon Historical Society, 1913 p. 234*



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### Molasses Cakes

Two dozen molasses cakes may be made in the following way:

1 cup molasses.	2 tablespoons boiling water
1 cup brown sugar.	1 egg.
½ cup lard.	1 teaspoon ground ginger.
1 cup buttermilk.	1 teaspoon ground cloves.
2 ½ cups Five Roses flour.	½ teaspoon cinnamon.
2 teaspoons baking soda.	Pinch of salt.

Put molasses, sugar, lard, spices and a pinch of salt in basin to warm. Mix. Add the egg unbroken, also milk. Dissolve the soda in the boiling water and add to the other ingredients. Then sift in the flour and beat all ingredients well together in basin. Bake in patty pans in moderate oven for 20 minutes.

*Boston Cooking School Cook Book, Fannie Merritt Farmer, 1896 p. 444*

### Maple Cookies

1 egg.	3 tablespoonfuls hot water.
1 cupful sugar.	½ teaspoonful salt
3 tablespoonfuls Crisco.	Flour.
1 cupful sour cream.	Maple sugar.
1 teaspoonful baking soda.	

Cream Crisco and sugar together, add egg well beaten, mix well, add cream, salt, soda dissolved in water, and sufficient flour to make of right consistency to drop from spoon. Grate some maple sugar on each cookie and bake in moderate oven eight minutes. Sufficient for forty cookies.

*The Story of Crisco, Marion Harris Neil, 1913, p. 107*

### Stuffed Dates

Make a cut the entire length of dates and remove stones. Fill cavities with castanea nuts, English walnuts, or blanched almonds, and shape in original form. Roll in granulated sugar. Pile in rows on a small plate covered with a doily. If castanea nuts are used, with a sharp knife cut off the brown skin which lies next to shell.

*Boston Cooking School Cook Book, Fannie Merritt Farmer, 1896, p. 444*



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### Creamed Walnuts

White 1 egg.  
½ tablespoon cold water.  
¾ teaspoon vanilla.

1 lb. confectioners' sugar.  
English walnuts.

Put egg, water, and vanilla in a bowl, and beat until well blended. Add sugar gradually until stiff enough to knead. Shape in balls, flatten, and place halves of walnuts opposite each other on each piece. Sometimes all the sugar will not be required.

*Boston Cooking School Cook Book, Fannie Merritt Farmer, 1896, p. 452*

### Wine Cake

1 cup butter, 2 cups sugar, 2 cups flour, ½ teaspoon Royal Baking Powder, 1 gill wine, 3 eggs. Rub butter and sugar to light cream, add eggs, 1 at a time, beating 5 minutes after each addition; add flour sifted with powder, and wine; mix into medium, firm batter; bake in shallow square cake-pan, in moderate oven, 40 minutes; when taken from oven carefully ice with transparent icing.

*Royal Baker and Pastry Cook, Royal Baking Powder Company, 1911, p. 16*

### Layer Cake No. 11.

3 eggs, beaten whites and yolks apart  
2 cups of sifted flour  
1 ½ cups of "A" sugar (essential)  
1 heaping teaspoon of Royal baking powder  
Lemon rind and vanilla to taste  
¼ teaspoon of ground mace may be added  
1 cup of butter  
1 cup of milk

Cream butter and sugar together; add yolks and flavoring. Beat well. Add milk, the flour which has been sifted with the baking powder, and lastly the whites of eggs beaten to a stiff froth. Bake on well greased jelly tins in a quick oven about 6 or 8 minutes. This will make 6 medium sized layers. Recommended.

*Portland Woman's Exchange Cook Book, Oregon Historical Society, 1913, p. 202*

### Layer Cake Au Rum, or Kirsch.

Prepare two layers of Layer Cake No. 11. Lay one layer on a plate with the upper side down. Spread it thickly with raspberry and currant jelly, or with cider jelly (the jelly must be a little tart). Put the second layer over this. Make an icing of 1 gill of Jamaica rum, or Kirsch, with powdered sugar beaten into it until just thick enough to spread. Cover with this and set away. After ½ an hour a second layer of icing may be added if liked. Recommended.

*Portland Woman's Exchange Cook Book, Oregon Historical Society, 1913, p. 202*



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## Giddings Family Home, 1760

### Orange Wine

Take twelve pounds of the best powder sugar, with the whites of eight or ten eggs well beaten, into six gallons of spring-water, and boil three quarters of an hour. When it is cold, put into it six spoonfuls of yeast, and also the juice of twelve lemons, which being pared must stand with two pounds of white sugar in a tankard, and in the morning skim off the top, and then put it into the water; then add the juice and rinds of fifty oranges, but not the white parts of the rinds, and so let it work all together two days and two nights; then add two quarts of Rhenish or white wine, and put it into your vessel.

*The Art of Cookery Made Plain and Easy, Hannah Glasse, 1774, p. 291*

### Syringed Fritters

Take about a pint of water, and a bit of butter the bigness of an egg, with some lemon-peel, green if you can get it, rasped preserved lemon-peel, and crisped orange-flowers; put all together in a stew pan over the fire, and when boiling throw in some fine flour; keep it stirring, put in by degrees more flour till your batter be thick enough, take it off the fire, then take an ounce of sweet almonds, four bitter ones, pound them in a mortar, stir in two Naples biscuits crumbled, two eggs beat; stir all together, and more eggs till your batter be thin enough to be syringed. Fill your syringe, your butter being hot, syringe your fritters in it, to make it of a true lovers-knot, and being well coloured, serve them up for a side-dish.

At another time, you may rub a sheet of paper with butter, over which you may syringe your fritters, and make them in what shape you please. Your butter being hot, turn the paper upside down over it, and your fritters will easily drop off. When fired strew them with sugar, and glaze them.

*The Art of Cookery Made Plain and Easy, Hannah Glasse, 1774, p. 158*

### Naples Biscuits

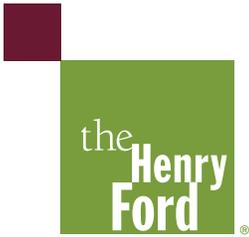
Put three quarters of a pound of very fine flour to a pound of fine sugar sifted; sift it three times, then add six eggs well beat, and a spoonful of rose water; when the oven is almost hot, make them, but take care that they are not made up too wet.

*The Complete Confectioner, Hannah Glasse, 1800, p. 133*

### Drop Biscuits

Beat the yolks of ten eggs, and the whites of six, with one spoonful of rosewater, half an hour, then put in ten ounces of loaf sugar beat and sifted; whisk them well for half an hour, then add one ounce of caraway seeds crushed a little, and six ounces of fine flour; whisk in your flour gently, drop them on wafer papers, and bake them in a moderate oven.

*The Complete Confectioner, Hannah Glasse, 1800, p. 134.*



# Holiday Nights Recipes 2018

Try these seasonal favorites, and you just might change the way you pick your menus year-round.

## Giddings Family Home, 1760

### Anniseed Biscuits

To every twelve pounds of dough put twenty ounces of butter, a pound of sugar, two ounces of anniseeds, with a little rose water, and what spice you think fit, and bake it in a moderate oven.

*The Complete Confectioner, Hannah Glasse, 1800, p. 136*

### Lemon Pickle

Take twelve lemons, scrape them with a piece of broken glass, then cut them across in two, four parts downright, but none quite through, but that they will hang together; put in as much salt as they will hold, rub them well, and strew them over with salt. Let them lie in an earthen dish three days, and turn them every day; slit an ounce of ginger very thin, and salted for three days a small handful of mustard seeds bruised and seared [sifted] through a hair sieve, and some red Indian pepper; take your lemons out of the salt, squeeze them very gently, put them into a jar with the spice and ingredients and cover them with the best white vinegar. Stop them up very close, and in a month's time they will be fit to eat.

*The Art of Cookery Made Plain and Easy, Hannah Glasse, 1796, p. 152*

### Chocolate Almonds

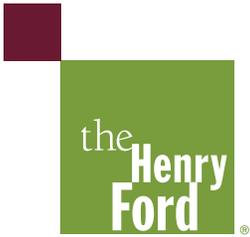
Take a pound of chocolate finely grated, and a pound and half of the best sugar finely sifted; then soak gum dragant in orange-flower water, and work them into what form you please; the past must be still; dry them in a stove.

*The Complete Housewife, Eliza Smith, 1758, 1994 edition, p. 224*

### Fishpond

Fill your large fish moulds and six small ones with flummery; take a china bowl, and put in half a pint of still clear calves-foot jelly; let it stand till cold, and lay two of the small fishes on the jelly, the right side down; put in half a pint more jelly, let it stand till cold, and lay in the four small fishes across one another, that, when you turn the bowl upside down, the heads and tails may be seen; then almost fill your bowl with jelly, and let it stand till cold; lay in the jelly four large fishes, fill the bason full with jelly, and let it stand till the next day; when you want to use it, set your bowl to the brim in hot water for one minute; take care that you do not let the water go into the bason; lay your plate on the top of the bason, and turn it upside down; if you want it for the middle, turn it upon a salver; be sure you make your jelly very still and clear.

*The Complete Confectioner, Hannah Glasse, 1800, p. 134.*



# Holiday Nights Recipes 2018

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## Giddings Family Home, 1760

### Isinglass Jelly

Boil an ounce of isinglass, and a quarter of an ounce of cloves, in a quart of water, till it is reduced to a pint; then strain it over some sugar.

*The Complete Confectioner, Hannah Glasse, 1774, p. 92*

### Little Fine Cakes

One pound of butter beaten to a cream, a pound and a quarter of flour, a pound of fine sugar beat fine, a pound of currants clean washed and picked, six eggs, two whites left out, beat them fine, mix the flour, sugar, and eggs by degrees into the batter, beat it well with both hands, either make it into little cakes or bake it in one.

*The Art of Cookery Made Plain and Easy, Hannah Glasse, 1774, p. 275*

### To Make Icing for the Cake

Take a pound of the best refined sugar, sift it through a lawn sieve, take the whites of two eggs well beat, with four or five spoonfuls of orange flower water; put your sugar into the eggs, and never leave beating them till they are as white as snow; cover your cake all over, and stick some thin slices of citron, if you put any in the cake.

*The Complete Confectioner, Hannah Glasse, 1774, pp. 111-112*



# Holiday Nights Recipes 2018

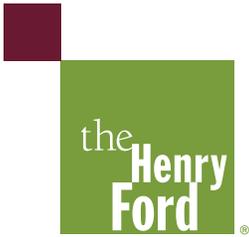
Try these seasonal favorites, and you just might change the way you pick your menus year-round.

## McGuffey Birthplace, 1800

### To Roast Rabbits

Baste them good with butter, and dredge them with a little flour. Half an hour will do them, at a very quick, clear fire; and if they are very small, twenty minutes will do them. Take the liver with a little bunch of parsley and boil them, and then chop them very fine together. Melt some good butter, and put half the liver and parsley into the butter; pour into the dish, and garnish the dish with the other half – let your rabbits be done of a fine light brown; or put the sauce in a boat.

*The Art of Cookery Made Plain and Easy, Hannah Glasse, 1796, p. 27*



# Holiday Nights Recipes 2018

Try these seasonal favorites, and you just might change the way you pick your menus year-round.

## Susquehanna Plantation, 1860

### To Roast a Loin of Pork

Pork, for roasting or baking, should be entirely fresh, fat, and not of the largest size. It should be roasted on a spit turned by a jack, before a clear brisk fire. Do not rub dry salt on it, but baste it with salt water and a little pepper till it is well seasoned, and then baste with cold lard, tied up in a small piece of linen, till it is well done. Notice the meat particularly while it is roasting, and have the fire so arranged that every part of the meat will be done at the same time....When you think it is done, try it, by running a fork or knife into the centre of it, beginning on the under side, so as not to spoil the looks of it; and if the bloody water will ooze out, you must roast longer; but if there is no appearance of blood, and white gravy exudes from it, you may be sure it is done. When it is perfectly done through, draw off the skin smoothly, dust the meat with flour, and baste it with butter till you have raised a rich froth on the meat, and it drips white gravy; then serve it up.

Wash and scrape it nicely, make several deep incisions in it, at equal distances apart, and fill them with stuffing prepared thus: Take equal portions of boiled onions and mashed potatoes, season them with butter, salt, pepper and chopped parsley, and make it sufficiently moist with yolks of eggs, and work it with your hand till it is well incorporated. Place it upon a spit before a clear fire, and roast it by the directions previously given. When it is done, draw off the skin smoothly, and dredge it with brown flour or grated bread. For gravy, skim the drippings, add to them butter, brown flour, pepper and horseradish, having boiled it in a small cup of sweet milk. Have upon the table apple sauce, cold slaugh, and turnips or potatoes.

*The Kentucky Housewife, Mrs. Lettice Bryan, 1839, pp. 100-101*

### Compote of Apples

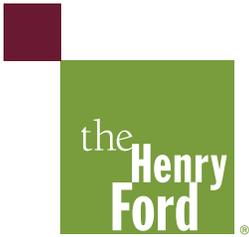
Pare and core the apples, and if you prefer it, cut them in four, wash them clean, and put them in a pan with water and sugar enough to cover them; add cinnamon and lemon peel, which has been previously soaked, scraped on the inside, and cut in strings; boil them gently until the apples are done, take them out in a deep dish, boil the syrup to a proper consistency, and pour it on them: it will take a pound of sugar for a large dish.

*The Virginia Housewife, Mrs. Mary Randolph, 1828, p. 128*

### Onion Sauce

Pull some onions and boil them in plenty of water 1 hour. Put them to drain. Afterwards chop them fine and put in saucepan with a little flour sprinkled over them. Add a large piece of butter and cream to make as you like it. Set them over the fire, put a little salt and pepper, and when the butter is melted they will be sufficiently done. For veal or mutton.

*Maryland's Way, edited by Mrs. Lewis R. Andrews and Mrs. J. Reaney Kelly, 1963, p.218*



# Holiday Nights Recipes 2018

Try these seasonal favorites, and you just might change the way you pick your menus year-round.

## Susquehanna Plantation, 1860

### Taffy Candy

Fill a saucepan half full of coarse brown sugar; moisten it with molasses; add a table-spoonful of butter, and some lemon-juice and peel; boil your candy and pour it on well buttered tin sheets or plates. It must be very thin.

*The Carolina Housewife, Sarah Rutledge, 1847, p. 220*

### Fish [Crab] Cake

Take any kind of fish, and cut off the flesh. Put the heads, bones, fins, &c, on the fire, with a little water, an onion, herbs, a little pepper and salt, to stew for gravy. Then mince the flesh of the fish fins, and mix it with a third of bread, a little parsley, onion, pepper and salt. Add the white of an egg, and a small quantity of melted butter. Form it into the shape of a cake, cover it with raspings of bread, and fry it a pale brown.

*The Carolina Housewife, Sarah Rutledge, 1849, p. 53*

### Aurora Sauce

1 ½ cups mayonnaise, ⅓ cup heavy cream, whipped; ⅓ cup chili sauce, 2 teaspoons Worcestershire sauce, 1 teaspoon lemon juice. Combine all ingredients and serve well chilled.

*Maryland's Way, edited by Mrs. Lewis R. Andrews and Mrs. J. Reaney Kelly, 1963, p. 211*

### Baked Shrimp and Rice

⅓ cup chopped onion, 2 tablespoons butter, 1 or 2 cloves garlic, 2 pounds cooked shrimp, 1 cup raw rice, 3 cups stewed tomatoes, 2 cups chicken stock, 1 bay leaf, 3 tablespoons chopped parsley, ¼ teaspoon cloves, ½ teaspoon marjoram, 1 teaspoon chili powder, 2 teaspoons salt, ⅛ teaspoon pepper, dash cayenne.

Brown onion in butter with garlic which has been put through press. Mix with shrimp and add all other ingredients in a large baking dish. Cover tightly and bake for 1 ½ hours in 350° oven.

*Maryland's Way, edited by Mrs. Lewis R. Andrews and Mrs. J. Reaney Kelly, 1963, p. 69*

### Snowballs

Stir together half a pound of powdered loaf sugar, and half a pound of fresh butter, till they resemble thick cream. Beat to a very stiff froth the whites only of twelve eggs, and stir them into the butter and sugar, alternately with half a pound of fine flour; add a few drops of essence of lemon, and a glass of white wine. Butter some small round bottom tea cups, and having beaten the batter till smooth, put it into the cups, filling them about half full, and bake them in a moderate oven. When done, take them from the cups, invert them on a plate, and ice them very white with two coats of cake icing.

*The Kentucky Housewife, Mrs. Lettice Bryan, 1839, p. 291*



# Holiday Nights Recipes 2018

Try these seasonal favorites, and you just might change the way you pick your menus year-round.

## Susquehanna Plantation, 1860

### Christmas Gift Fruitcake

½ pound chopped citron, ¼ pound lemon peel, ¼ pound orange peel, 1 pound pitted dates, 1 pound dried figs, 1 pound raisins, 1 pound currants, ¼ pound walnut meats, 1 glass strawberry preserves, 1 pound butter, 1 pound sugar, 1 dozen eggs, 1 pound flour, 3 tablespoons molasses, 1 teaspoon soda, Brandy.

Chop citron, lemon and orange peels; halve dates and cut up figs. Flour all fruits and nuts. Cream butter and sugar and beat in eggs. Mix all ingredients; use Brandy with discretion until mixture is right consistency. Bake in buttered pans of desired size for 2 to 3 hours at 275°. Makes about 8 pounds of cake. The receipt may be halved or quartered.

*Maryland's Way, edited by Mrs. Lewis R. Andrews and Mrs. J. Reaney Kelly, 1963, p. 276*

### Apple Roll

To one quart of flour add a tablespoonful each of butter and lard (or two of butter, if preferred) and one teaspoon of fine salt. Work the lard or butter into the flour dry until it is thoroughly mixed, then add salt and a teacupful of water, a little at a time, and mix until the dough is sufficiently thick to roll on the pastry block. Always sprinkle dry flour on the block to keep the dough from sticking. Use one and one-half pounds of mellow apples, peeled and cut very thin. Roll your dough out as thin as pie crust, eighteen by ten inches in size. Have three pieces of this size, and lay one sheet of it down and cover it with apples; then lay the second and third sheets down, covering each with apples. Roll the whole up together as you would a towel, then wet a white cloth in cold water and wrap it around the roll, sewing it tightly; then put into a pot of boiling water. Sprinkle dry sugar over each layer of apples before rolling in the cloth. Do not cook over twenty minutes. Put in water enough to cover the roll.

*What Mrs. Fisher Knows About Old Southern Cooking, Mrs. Abby Fisher, 1881, p. 64*

### Sauce for this Roll

Two tablespoons of butter and one and one-half teacupfuls of powdered sugar rubbed together until as light as cream, one-half of a grated nutmeg, one wine-glassful of brandy beaten into the creamed butter and sugar.

*What Mrs. Fisher Knows About Old Southern Cooking, Mrs. Abby Fisher, 1881, p. 64*



# Holiday Nights Recipes 2018

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## Susquehanna Plantation, 1860

### Cream Almond Cake

4 eggs, 2 cups sugar, 1 teaspoon almond flavoring, 1 cup hot milk, 2 cups flour, 2 teaspoons baking powder.

Beat eggs until thick and creamy, add sugar gradually, then flavoring. Add hot milk alternately with flour to which baking powder has been added. Bake in three layers in 9-inch cake pans in moderate oven.

**Filling and frosting:** 1 ½ pounds almonds, 2 cups heavy cream, 2 tablespoons granulated sugar, 1 teaspoon almond flavoring.

Shell and blanch almonds, dry thoroughly and grind. Whip cream, add sugar and flavoring. Add almonds and spread between layers and over cake.

*Maryland's Way, edited by Mrs. Lewis R. Andrews and Mrs. J. Reaney Kelly, 1963, p. 250*

### Cranberry Tarts

Take half a pint of cranberries, pick them from stems and throw them into a saucepan with half a pound of white sugar and a spoonful of water; let them come to a boil; then let them stand on the hob to cool while you peel and cut up four large apples; put a rim of light paste around your dish; strew in apples; pour the cranberries over them; cover with a lid of crust, and bake for an hour.

*Godey's Lady's Book, Mrs. Sarah J. Hale and Louis A. Godey, 1870, p. 91*

### Paste Royal

2 ¾ cups pastry flour.  
8 tablespoons (1 stick) cold, unsalted butter.  
3 tablespoons shortening.  
1 egg yolk.  
3 tablespoons dry white wine.

Put the flour into a large sieve. Cut the butter into bits and scatter over the flour. Add the shortening. Rub this into a soft, fluffy crumb through the sieve. Beat the yolk and the wine together. Make a hole in the center of the crumbs and add the egg mixture. Taking a large wooden fork, stir the crumbs and the liquid until balls of dough roughly the size of lima beans form. Do not touch the dough. Spread half of the crumbs in the center of the righthand half of a 24-inch sheet of wax paper. Fold the lefthanded part over the crumbs, and roll out the dough, taking care to roll only in one direction, away from the crease. Pull back the folded side of the wax paper and turn the dough out into your pie plate. Repeat this procedure for the top crust. Crimp and bake as required.

*The Christmas Cook, William Woys Weaver, 1990, p. 95*



# Holiday Nights Recipes 2018

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## Susquehanna Plantation, 1860

### Lemon Tarts

1 cup sugar	1 tablespoon melted butter
1 heaping tablespoon cornstarch	Juice and grated rind of 1 lemon
3 egg yolks	Pinch of salt
1 cup water	3 tablespoon powdered sugar

Mix sugar, cornstarch, and egg yolks together. Then add the butter, lemon juice and rind, salt, and water. Cook in a double boiler till thick and smooth. Pour into baked tart shells which have cooled.

*Maryland's Way, edited by Mrs. Lewis R. Andrews and Mrs. J. Reaney Kelly, 1963, p. 231*

### Mincemeat Tarts

See Ford Home recipe for mincemeat pie.

*Buckeye Cookery and Practical Housekeeping, Estell Woods Wilcox, 1877, p. 90*

### A Beef Steak Pie

Butter a deep dish, and line it with rather a thick sheet of pie paste. Cut some small thin slices from the thick part of a loin of fresh beef, and beat them tender, but do not tear nor break them into pieces; season them with salt and pepper and put a layer of them on the paste in the bottom of the dish. Remove the hard part from an equal proportion of oysters to that of steaks, and mince them fine; season them with a little pepper and nutmeg, and if they are fresh ones, add a little salt; put a layer of them over the steaks, dispersing among them some broken bits of butter, rolled in flour, and some small thin squares of paste. Do this till the dish is full, strain on a little of the oyster liquor and fill the dish with water; then put a sheet of paste over the top, notch and ornament it handsomely with paste leaves and flowers and bake it in a moderate oven. Another mode is to substitute for the oysters fresh beef's marrow, or minced suet, and for the dumplings, white potatoes, neatly scraped and sliced.

*The Kentucky Housewife, Mrs. Lettice Bryan, 1839, p. 40*

### Egg Nogg

Break six eggs, separating the white from the yolks; beat the whites to a stiff froth, put the yolks in a bowl and beat them light. Stir into it slowly, that the spirits may cook the egg, half a pint of rum, or three gills of common brandy; add a quart of rich sweet milk and half a pound of powdered sugar; then stir in the egg froth, and finish by grating nutmeg on the top.

*The Kentucky Housewife, Mrs. Lettice Bryan, 1839, p. 408*



# Holiday Nights Recipes 2018

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## Susquehanna Plantation, 1860

### Lemon Drops

To one pound of powdered sugar add the peel and juice of one lemon; mix these well together; then add the whites of two eggs, well beaten, to the sugar and lemon; rub the whole in a marble mortar; then roll and cut in slices, and bake on a tin sheet well sugared. The tin should be sugared as you roll.

*The Carolina Housewife, Sarah Rutledge, 1849, pp. 219-220*

### Another Mould Pudding

Take any kind of stale cake, break it in small pieces; butter a mould ... place the cake, or stale slices of baker's bread, with any kind of preserves between, in the mould; fill with custard ... and fill it nearly full with the cake. Beat three eggs to a pint of milk; flavor to taste; turn this over the cake; let it soak two hours. Set the mould into a deep saucepan of boiling water; let it boil an hour and a half. Turn the mould over into the pudding-dish, to stand a few moments before serving; then lift the mould carefully, that the pudding may not break. Serve with a nice wine or cold sauce.

*Mrs. Putnam's Receipt Book and Young Housekeepers Assistant, Mrs. E. Putnam, 1863, p. 146*



# Holiday Nights Recipes 2018

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## Noah Webster Home, 1835

### Calves Feet Jelly

Boil two calves feet in a gallon of water till it comes to a quart, then drain it, let it stand till cold, skim off all the fat clean, and take the jelly up clean. If there is any settling in the bottom, leave it; put the jelly into sauce-pan, with a pint of mountain wine, half a pound of loaf-sugar, the juice of four large lemons; beat up six or eight whites of eggs with a whisk, then put them into a sauce-pan, and stir all together well till it boils; let it boil a few minutes; have ready a large flannel bag, pour it in, it will run through quick, pour it in again till it runs clear, then have ready a large china bason, with the lemon peels cut as thin as possible, let the jelly run into that bason; and the peels both give it a fine amber colour, and also a flavor; with a clean silver spoon fill your glasses.

*The Art of Cookery Made Plain & Easy, Hannah Glasse, 1796, p. 329*

### New Year's Cake

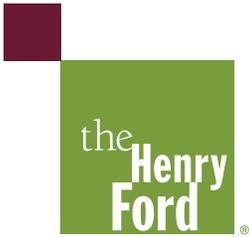
Take 14 pound flour, to which add one pint milk, and one quart yeast, put these together over night, and let it lie in the sponge till morning, 5 pound sugar and 4 pound butter, dissolve these together, 6 eggs well beat, and caraway seed; put the whole together, and when light bake them in cakes, similar to breakfast biscuit, 20 minutes.

*American Cookery, Amelia Simmons, 1796, p. 45*

### Aspick

Take a knuckle of veal, a knuckle of ham, a thick slice of beef, and if they will not make your jelly stiff enough, add two calf's feet or some swards of bacon rasped; put them into a sauce-pan with a pint of rich stock and sweat it over a stove till reduced to a glaze, then moisten it with stock, boil and skim it well. Put to it two onions, two carrots, salt, parsley, scallions, four cloves, two bay leaves and a clove of garlick; let the whole stew for seven hours, then strain off the liquor or consommé. Break four eggs into a stewpan and put to them the consommé when cold, the juice of two lemons and two spoonfuls of tarragon, and beat it with a whisk over the fire till near boiling, and when it does so, remove your stew-pan to a smaller fire, and place fire on the lid for half an hour; then pass it through a wet napkin doubled. If the jelly is not sufficiently clear, clarify it a second time. Put a layer of this jelly, about half an inch thick, at the bottom of an aspick mould, garnish it with truffles, white of eggs, sprigs of parsley, according to your taste, pour in another half inch of the jelly, while liquid, with great care, so as not to discompose your garnish, then put either calf's brains, breasts of fowl, veal sweetbreads, cocks' combs, kidneys, fat livers, or game. Be sure to lay whatever you may use, as equal and smooth as possible, then fill up your mould with jelly, and let it stand till set. When wanted, dip the mould in hot water an instant, place your dish on the top and turn it over.

*The Cook's Own, Mary Middleton Rutledge Fogg, 1832, p. 10*



# Holiday Nights Recipes 2018

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## Noah Webster Home, 1835

### Scots Christmas Buns

Take four pounds of raisins stoned, two and a half of currants well cleaned and dried, half a pound of almonds blanched, of candied orange and lemon-peel a quarter of a pound each, cut small; of pounded cloves, pepper, and ginger, half an ounce each, four pounds of flour, and twenty-two ounces of butter. Then rub the butter with the flour, till well mixed together; add a little warm water, and a quarter of a pint of fresh good yeast, and work it into a light smooth paste; cut off nearly one-third of the paste, to form the sheet or case, and lay it aside; with the rest work up the fruit, sweetmeats, and spices; make it into a round form like a thick cheese. Roll out the sheet of paste, lay the bun in the centre, and gather it all round, closing it at the bottom, by wetting the edges of the paste, and cutting it so as to lie quite flat. Turn it up, and run a wire or small skewer through from the top to the bottom every here and there, and prick the top with a fork. Double and flour a sheet of gray paper, and lay the bun upon it; bind a piece round the sides, also doubled and floured, to keep the bun in a proper shape. Bake it in a moderate oven.

*The Cook's Own, Mary Middleton Rutledge Fogg, 1832, p. 29*

### Queen Cake

Beat one pound of butter to a cream, with some rose water, one pound of flour dried, one pound of sifted sugar, twelve eggs; beat all well together; add a few currants washed and dried; butter small pans of a size for the purpose, grate sugar over them; they are soon baked. They may be done in a Dutch oven.

*The Cook's Own, Mary Middleton Rutledge Fogg, 1832, p. 38*

### Bitter Almond Rolls

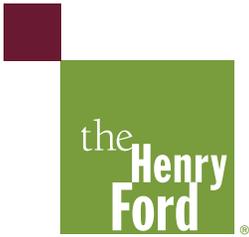
Blanch and pound eight ounces of almonds (five of sweet and three of bitter) to a very fine paste; then place eight ounces of flour on your slab; make a hole in the middle, and put into it eight ounces of powder-sugar, the yolks of four eggs, and a grain of salt; mix them all well together into a firm smooth paste, roll it out and cut it into four equal parts; roll each piece to the same length; cut them into pieces about the size of a walnut, and form them to the shape of a wild turnip, and as you do them put them on a baking-tin lightly buttered; dorez [egg-wash] them and bake them in a moderate oven. When they are taken from the oven, let them stand a little while to dry.

*The Cook's Own, Mary Middleton Rutledge Fogg, 1832, p. 2*

### Cherry Jelly

Take the stones and stalks from two pounds of fine clear ripe cherries, mix them with a quarter of a pound of red currants, from which the seed have been extracted; express the juice from these fruits, filter and mix it with three-quarters of a pound of clarified sugar and one ounce of isinglass.

*The Cook's Own, Mary Middleton Rutledge Fogg, 1832, p. 50*



# Holiday Nights Recipes 2018

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## Noah Webster Home, 1835

### Bishop Punch

The day before you want to use the liquor, roast four large oranges till they are of a pale brown. You may do them either before a clear fire or in the oven of a stove. Dissolve half a pound of loaf-sugar in half a pint of claret. When the oranges are roasted, quarter them without peeling. Lay them in the bottom of a bowl or a tureen, add two beaten nutmegs and some cinnamon, and pour on them the wine and sugar. Cover it, and let it stand till next day. Then having heated the remainder of the bottle of claret till it nearly boils, pour it into a pitcher, and having first pressed and mashed the pieces of orange with a spoon to bring out the juice, put them with the sugar, &c. into a cloth, and strain the liquid into hot claret. Serve it warm in large glasses.

*Directions for Cookery in Its Various Branches, Eliza Leslie, 1851, p. 406*

### Maccaroons

Half a pound of shelled almonds, a quarter pound of shelled bitter almonds, the whites of three eggs, twenty-four large tea-spoonfuls of powdered loaf-sugar, a tea-spoonful of rose-water, a large tea-spoonful of mixed spice, nutmeg, mace, and cinnamon

Blanch and pound your almonds, beat them very smooth, and mix the sweet and bitter together; do them, if you can, the day before you make the maccaroons. Pound and sift your spice. Beat the whites of three eggs till they stand alone; add to them, very gradually, the powdered sugar, a spoonful at a time, beat it very hard, and put in by degrees, the rose-water and spice. Then stir in, gradually, the almonds. The mixture must be like a soft dough; if too thick, it will be heavy, if too thin, it will run out of shape. If you find your almonds not sufficient, prepare a few more, and stir them in. When it is all well mixed and stirred, put some flour in the palm of your hand, and taking up a lump of the mixture with a knife, roll it on your hand with the flour into a small round ball; have ready an iron or tin pan, buttered, and lay the maccaroons in it, as you make them up. Place them about two inches apart, in case of their spreading. Bake them about eight or ten minutes in a moderate oven; they should be of a pale brownish colour. If too much baked, they will lose their flavour; if too little, they will be heavy. They should rise high in the middle, and crack on the surface. You may, if you choose, put a larger proportion of spice.

*Seventy-Five Receipts for Pastry, Cakes, and Sweetmeats, A Lady of Philadelphia, 1828, p. 55*

### China Orange Jelly

To two ounces of isinglass, boiled down very strong by itself, put one quart of orange-juice, with a little cinnamon, mace, as much sugar as you find requisite, the whites of eight eggs, boil all together about ten minutes pretty fast, run it through a bag; and after it is cleared, take some of the skin of the orange, cut small like straws, and put into it.

N. B. — It is a great improvement to add the juice of two Seville oranges.

*The Art of Cookery Made Plain & Easy, Hannah Glasse, 1796, p. 330*



# Holiday Nights Recipes 2018

Try these seasonal favorites, and you just might change the way you pick your menus year-round.

## Noah Webster Home, 1835

### Crullers

Half a pound of butter, three-quarters of a pound of powdered white sugar, six eggs, or seven, if they are small, two pounds of flour, sifted, a grated nutmeg, a tea-spoonful of powdered cinnamon, a table-spoonful of rose-water.

Cut the butter into the flour, add the sugar and spice, and mix them well together.

Beat the eggs, and pour them into the pan of flour, etc. Add the rose-water, and mix the whole into dough. If the eggs and rose-water are not found sufficient to wet it, add a very little cold water. Mix the dough very well with a knife.

Spread some flour on your paste-board, take the dough out of the pan, and knead it very well. Cut it into small pieces, and knead each separately. Put all the pieces together, and knead the whole lump. Roll it out into a large square sheet, about half an inch thick. Take a jaggging-iron, or, if you have not one, a sharp knife; run it along the sheet, and cut the dough into long narrow slips. Twist them up in various forms. Have ready an iron pan with melted lard. Lay the crullers lightly in it, and fry them of a light brown, turning them with a knife and fork, so as not to break them, and taking care that both sides are equally done.

When sufficiently fried, spread them on a large dish to cool, and grate loaf-sugar over them. Crullers may be made in a plainer way, with the best brown sugar (rolled very fine) and without spice or rose-water.

They can be fried, or rather boiled, in a deep iron pot. They should be done in a large quantity of lard, and taken out with a skimmer that has holes in it, and held on the skimmer till the lard drains from them. If for family use, they can be made an inch thick.

*Seventy-Five Receipts for Pastry, Cakes, and Sweetmeats, A Lady of Philadelphia, 1828, p. 69*

### Coloring for Jellies, Cakes, Etc.

For a beautiful red, boil fifteen grains of cochineal in the finest powder, with a drachm and a half of cream of tartar, in half a pint of water very slowly, half an hour. Add, in boiling, a bit of alum the size of a pea. Or use beet-root sliced, and some liquor poured over. For yellow yolks of eggs, or a bit of saffron steeped in the liquor, and squeezed. For green, pound spinach-leaves, or beet-leaves, express the juice, and boil a tea-cupful in a saucepan of water, to take off the rawness.

*The Cook's Own, Mary Middleton Rutledge Fogg, 1832, p. 71*

### Cochineal Prepared

Pound an ounce of cochineal to a very fine powder, pound also an ounce of cream of tartar and two drachms of alum; put these ingredients into a saucepan with half a pint of water; when it boils take it from the fire, and let it cool; pour it off into a bottle, as free from sediment as possible, and set it by for use.

*The Cook's Own, Mary Middleton Rutledge Fogg, 1832, p. 68*



# Holiday Nights Recipes 2018

Try these seasonal favorites, and you just might change the way you pick your menus year-round.

## Noah Webster Home, 1835

### Isinglass, to Clarify

Take an ounce and quarter of the best isinglass, cut it into small pieces, and wash them several times in warm water. Put the isinglass into a preserving pan, with five glasses of filtered water, set it on the fire, and, as soon as it boils, place it at the side of the stove, so as to keep up the boiling; take off the scum directly it rises; and when the whole is reduced to three-quarters, strain it through a cloth into a basin for use. Some add, in clarifying isinglass, lemon-peel, to remove its disagreeable taste; but as good isinglass ought to have no flavor, and as the lemon-peel is certain to give a yellow tinge to that, it is much better left out.

*The Cook's Own, Mary Middleton Rutledge Fogg, 1832, p. 129*

### A Rich Plumb Cake or Twelfth Cake

Take one pound and six ounces of currants, wash and pick them very clean, then dry them, and rub a little flour with them, to make them all white; take one pound of butter, and put it into a copper preserving pan, rub it with your hand quite to a cream; take another pan, and break sixteen eggs, yolks and whites together, whisk them about ten minutes; take one pound of powdered sugar, put it in with the eggs, whisk them well over the fire, and be careful it does not burn at bottom; make the whisk go to the bottom, and when you feel they are warm, take it off; whisk them till they are quite cold before you put them to the butter, mix them well with the butter with your hand, put the pound and six ounces of currents in with it; put in one pound and a quarter flour, and mix it with the rest; add half a pound of citron and lemon and orange peel cut in it; and a handful of sweet almonds cut; and a handful bitter almonds pounded with a little powdered sugar; half an ounce of cinnamon and mace pounded, and a glass of brandy; then paper your hoop, put your cake in the oven, and let it be of regular heat [350°].

*The Complete Confectioner, or the Whole Art of Confectionary Made Easy, Richard Scott, 1807, p. 29*

### Icing for a Rich Cake

Take six whites of eggs and whisk them very strong; then have a pint of syrup in a small stewpan, and let the syrup boil until it comes to blow through your skimmer; work it about the pan with a spoon, when it is all white and is a great deal thicker, mix the whites of eggs together, make it very thick, put it over your cakes and put them into your stove; let them dry, then put another coat over them; make it as smooth as you possibly can and let it dry in your stove.

*The Complete Confectioner, or the Whole Art of Confectionary Made Easy, Richard Scott, 1807, p. 47*