

Holiday Nights

2019 RECIPES

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.

GIDDINGS FAMILY HOME, 1760

To Make a Hedge-Hog

Take two pounds of sweet almonds blanched, beat them well in a mortar, with a little canary and orange-flower water, to keep them from oiling; make them into a stiff paste, then beat in the yolks of twelve eggs, leave out five of the whites, put to it a pint of cream, sweeten it with sugar, put in half a pound of sweet butter melted, set it on a furnace or slow fire, and keep continually stirring till it is stiff enough to be made into the form of a hedge-hog, then stick it full of blanched almonds slit, and stuck up like the bristles of a hedge-hog, then put it into a dish. Take a pint of cream and the yolks of four eggs beat up, and mix with the cream; sweeten to your palate, and keep them stirring over a slow fire all the time till it is hot, then pour it into your dish round the hedge-hog; let it stand till it is cold, and serve it up.

Hannah Glasse, The Art of Cookery Made Plain and Easy, 1796, p. 224

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 Compleat Housewife, Eliza Smith, 1758, p. 199

To Make Fish Pond

Fill your large fish moulds and six small ones with flummery; take a china bowl and put in half a pint of stiff 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 slaver; be sure you make your jelly very stiff and clear.

The Complete Confectioner, Hannah Glasse, 1774, p. 196

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, 1796, 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

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GIDDINGS FAMILY HOME , 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.

The Art of Cookery Made Plain and Easy, Hannah Glasse, 1796, pp. 179-180

To Make India Pickle

To a gallon of vinegar, one pound of garlic, three quarters of a pound of long-pepper, a pint of mustard seed, one pound of ginger, and two ounces of tumerick; the garlic must be laid in salt three days, then wiped clean and dried in the sun; the long-pepper broke, and the mustard-seed bruised: mix all together in the vinegar; then take two large hard cabbages, and two cauliflowers, cut them in quarters, and salt them well; let them lie three days, and dry them well in the sun.

N.B.— The ginger must lie twenty-four hours in salt and water, then cut small, and laid in salt three days.

The Art of Cookery Made Plain and Easy, Hannah Glasse, 1796, p. 308

To Make Carraway Cakes

Take two pounds of white flour, and two pounds of coarse loaf-sugar well dried and fine sifted; after the flour and sugar are sifted and weighed, mingle them together, sift the flour and sugar together, through a hair sieve, into the bowl you use it in; to them you must have two pounds of good butter, eighteen eggs, leaving out eight of the whites; to these you must add four ounces of candied orange, five or six ounces of carraway-comfits; you must first work the butter with rose-water till you can see none of the water, and your butter must be very soft; then put in flour and sugar, a little at a time, and likewise your eggs; but you must beat your eggs very well, with ten spoonfuls of sack, so you must put in each as you think fit, keeping it constantly beating with your hand till you have put it into the hoop for the oven; do not put in your sweet-meats and seeds till you are ready to put it into your hoops; you must have three or four doubles of cap-paper under the cakes, and butter the paper and hoop: you must sift some fine sugar upon your cake when it goes into the oven.

Everlasting Syllabub and the Art of Carving, Hannah Glasse, 2011, p. 50

To Make a Sweet-meat Pudding

Put a thin puff paste at the bottom of your dish, then have of candied orange, lemon, and citron peel, of each an ounce; slice them thin, and put them in the bottom on your paste; then beat eight yolks of eggs, and two whites, near half a pound of sugar, and half a pound of butter melted; mix and beat together, and when the oven is ready, pour it on your sweet-meats in the dish. An hour or less will bake it.

The Compleat Housewife, Eliza Smith, 1758, p. 142

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McGUFFEY BIRTHPLACE, 1800

To Roast Rabbits

Baste them good with butter, and drudge 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, 1747, p. 23

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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 and 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.

The Art of Cookery Made Plain and Easy, Hannah Glasse, 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 Book, A Boston Housekeeper, 1832, p. 8

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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 Book, A Boston Housekeeper, 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, A Boston Housekeeper, 1832, p. 38

Bitter Almond Rolls

Blanch and pound eight ounces of almonds (five of sweet and three of bitter) to a very fine past; 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 Book, A Boston Housekeeper, 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 [gelatin].

The Cook's Own Book, A Boston Housekeeper, 1832, p. 50

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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 sweet 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 in Philadelphia, 1828, p. 55

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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 in 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 white, use almonds finely powdered with a little drop of water; or use cream. 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 Book, A Boston Housekeeper, 1832, p. 54

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 Book, A Boston Housekeeper, 1832, p. 52

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NOAH WEBSTER HOME, 1835

China Orange Jelly

To two ounces of isinglass [gelatin], 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 and Easy, Hannah Glasse, 1796, p. 330

Isinglass, to Clarify

Take an ounce and quarter of the best isinglass [gelatin], 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 Book, A Boston Housekeeper, 1832, p. 129

A Rich Plumb Cake or Twelfth Night 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° F).

The Complete Confectioner, or, the Whole Art of Confectionary Made Easy, Frederic Nutt, 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, Frederic Nutt, 1807, p. 47

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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.

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 Brown, 1839, pp. 100-101

Potato Stuffing

Bake or boil dry Irish Potatoes; mash and strain them through a colander; mix with them an equal quantity of bread crumbs; grate, and add three hard-boiled eggs; mix with a large tablespoonful of butter. If not sufficiently moist add a little cream; season to taste — a delicate and delicious stuffing. When batter-bread muffins, etc., are used, save some for stuffing; corn meal batter breads make a fine pig stuffing. Meats are sometimes added to stuffing. Sausage-meat is considered good to add to stuffing for baked turkey, also grated ham, or tongue. All stuffings made of cold breads, and moistened with milk or water, are richer for being fried a few minutes after they are mixed and seasoned, stirring constantly. Stuffing should not as a general thing, be bound together with raw egg; it is lighter without.

Mrs. Hill's New Cook Book or Housekeeping Made Easy, Mrs. A.P. Hill, 1867, pp. 176-177

Curry Soup

Cover four pounds of beef, veal, or mutton, with one gallon water. Boil gently until reduced to three quarts; skim carefully; add twelve corns of black pepper, one nutmeg, and half a teaspoonful of cinnamon. After boiling, one hour and a half, strain it. While it is boiling, fry of a nice brown, in butter and lard mixed, or in a good sweet lard alone, four slices of beef, veal, or mutton, and four onions. When they are done, pour the broth on them; put it on the fire; remove any scum that rises, and let it simmer half an hour. Mix two teaspoonfuls of curry powder, the same of flour, with a little cold water, and a teaspoonful of salt; add this to the soup, and let it simmer gently. Add boiling water if there is less than three quarts of soup when done. Serve the meat in a separate dish, with a rich tomato sauce. This soup may be made without the curry powder, seasoning high with pepper.

Mrs. Hill's New Cook Book, or Housekeeping Made Easy, Mrs. A.P. Hill, 1867, p. 24

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SUSQUEHANNA PLANTATION, 1860

Fish Cake

Take any kind of fish, and cut off the flesh. Put the heads, bones, fins, etc., 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

1/3 cup heavy cream whipped

1/3 cup chili sauce

2 teaspoons Worcestershire sauce

1 teaspoon lemon juice

Combine all ingredients and serve well chilled.

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

Meat Puffs

Roll out a sheet of good paste; cut it into circular pieces by pressing upon the dough with a saucer; pass a sharp knife round the saucer. Lay upon the half of each circular piece a spoonful of any kind of meat, poultry, fish, oysters, lobsters, clams, etc., minced fine, and seasoned to taste. Wet with wine or catsup; lay over the other half; crimp the edges, and bake or fry. Serve hot or cold.

Mrs. Hill's New Cook Book, or Housekeeping Made Easy, Mrs. A.P. Hill, 1867, p. 146

A Good Crust for Meat Pies, No. 4

Half a pound of lard rubbed into a quart of flour; dissolve a teaspoonful of soda in a wineglassful of water; add this to the flour, and wet up with sour milk to a smooth dough.

Mrs. Hill's New Cook Book, or Housekeeping Made Easy, Mrs. A.P. Hill, 1867, p. 249

A French Fish Sauce

Beat the yolks of two raw eggs; season them with salt, pepper, and two tablespoonfuls of vinegar, scald it; stir well; add the grated peel of a lemon. Add slowly two tablespoonfuls of fresh olive oil, stirring constantly until well mixed. Add the juice of the lemon, or vinegar, to make a piquant sauce. Color green with spinach juice.

Mrs. Hill's New Cook Book, or Housekeeping Made Easy, Mrs. A.P. Hill, 1867, p. 168

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SUSQUEHANNA PLANTATION, 1860

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

Christmas Gift Fruit Cake

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, Mrs. Lewis R. Andrews and Mrs. J. Reaney Kelly, 1963, p. 276

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, Mrs. Lewis R. Andrews and Mrs. J. Reaney Kelly, 1963, p. 25

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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.

SUSQUEHANNA PLANTATION, 1860

Cranberry Tart Filling

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

Lemon Tart Filling

1 cup sugar	1 tablespoon melted butter
1 heaping tablespoon cornstarch	juice and grated rind of 1 lemon
3 eggs	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. (Dust tart with powdered sugar.)

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

Mince Meat Tart Filling

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, Estelle Woods Wilcox, Ed., 1877, p. 190

Paste Royal

2 $\frac{3}{4}$ 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: Three Centuries of American Yuletide Sweets, William Woys Weaver, 1990, p. 95

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SUSQUEHANNA PLANTATION, 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 [1/2 teaspoon baking soda], dissolved in warm water; stir all together, and bake in pans or patties. Currants and raisins may be added.

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

Almond Sweethearts

Blanch and pound to a paste one pound of sweet almonds, adding a little rose water as you proceed. Beat the whites of six eggs to a stiff froth, and mix them with the almond paste, with as much powdered loaf sugar as will make it into a stiff dough. Add a few drops of essence of lemon, roll it out on your paste board, and cut it in the shape of hearts with little tin cutters; place some sheets of fine white paper on some buttered tin plates, put your hearts on them, placing them so far apart, that they cannot unite with each other; grate loaf sugar over them, and bake them a delicate brown in a brisk oven.

The Kentucky Housewife, Mrs. Lettice Bryan, 1839, p. 290

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 [half cup] 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

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FORD HOME, 1876

Roast Turkey

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, Estelle Woods Wilcox, Ed., 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, Estelle Woods Wilcox, Ed., 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, Estelle Woods Wilcox, Ed., 1877, pp. 24-25

Popcorn Balls

- 3 quarts popcorn
- 1 cup unsulfured molasses
- 1 cup broken peanuts (optional)

Put the popcorn in a large work bowl. Heat the molasses in a saucepan and bring to a hard boil. Boil until it reaches the thread stage (230 degrees-234 degrees F) — allow about 8 minutes. Immediately remove the molasses from the heat and pour it over the popcorn. Stir with a buttered batter stick. Butter your hands and mold into small balls about the size of an egg. This produces a popcorn ball that has the flavor and texture of old-fashioned Cracker Jack. Broken peanuts may be added to the popcorn if desired. If you stir the popcorn and syrup until the syrup cools, the popcorn will dry loose and can be served like Cracker Jack.

The Christmas Cook: Three Centuries of American Yuletide Sweets, William Woys Weaver, 1991, p. 230

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FORD HOME, 1876

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, Estelle Woods Wilcox, Ed., 1877, p. 57

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, Estelle Woods Wilcox, Ed., 1877, p. 62

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.

The Household: A Cyclopaedia of Practical Hints for Modern Homes, 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) and Ladies Cyclopaedia, May Perrin Goff, Ed., p. 568

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, Estelle Woods Wilcox, Ed., 1877, p. 58

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FORD HOME, 1876

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, Estelle Woods Wilcox, Ed., 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, Estelle Woods Wilcox, Ed., 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 [see next recipe], and pour the mixture in, then set it on ice till wanted.

Buckeye Cookery and Practical Housekeeping, Estelle Woods Wilcox, Ed., 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.

Buckeye Cookery and Practical Housekeeping, Estelle Woods Wilcox, Ed., 1877, p. 59

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 to 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, Estelle Woods Wilcox, Ed., 1877, p. 87

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FORD HOME, 1876

Cranberries

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

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, Estelle Woods Wilcox, Ed., 1877, p. 114

New Year's 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 mild, 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) and Ladies Cyclopaedia, May Perrin Goff, Ed., p. 430

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2019 RECIPES

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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 (which is removing inside contents). Wash in cold water and wipe. Stuff [see recipe below], 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.

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

Potato Stuffing

2 cups hot mashed potato	1 ¼ cups soft stale bread crumbs
¼ cups finely chopped fat salt pork	1 finely chopped onion
1/3 cup butter	1 egg
1 ½ teaspoons salt	1 teaspoon sage

Add to potato, bread crumbs, butter, egg, salt, and sage; then add pork and onion.

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

Mulligatawny Soup

5 cups White Stock II	1 cup tomatoes
¼ cup onion, cut into slices	¼ cup carrot, cut into cubes
¼ cup celery, cut into cubes	1 pepper, finely chopped
1 apple, sliced	1 cup raw chicken, cut in dice
¼ cup butter	1/3 cup flour
1 teaspoon curry powder	Blade of mace
2 cloves	Sprig of parsley
Salt and pepper	

Cook vegetables and chicken in butter until brown; add flour, curry powder, mace, cloves, parsley, stock, and tomato, and simmer one hour. Strain, reserve chicken, and rub vegetables through a sieve. Add chicken to strained soup, season with salt and pepper, and serve with boiled rice.

The Boston Cooking-School Cook Book, Fannie Merritt Farmer, 1896, p. 115

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EDISON HOMESTEAD, 1915

White Stock II

4 lbs. knuckle of veal	2 quarts boiling water
1 tablespoon salt	½ teaspoon peppercorns
1 onion	2 stalks celery
Blade of mace	

Wipe meat, remove from bone, and cut into small pieces. Put meat, bone, water, and seasonings in kettle. Heat gradually boiling-point, skimming frequently. Simmer four or five hours, and strain. If scum has been carefully removed, and soup is strained through double thickness of cheesecloth, stock will be quite clear.

The Boston Cooking-School Cook Book, Fannie Merritt Farmer, 1896, p. 109

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.

The Portland Woman's Exchange Cook Book, James A. Beard, Ed., 1913, p. 234

Dark Fruit Cake

½ cup butter	½ teaspoon soda
¾ cup brown sugar	1 teaspoon cinnamon
¾ cup seeded raisins	½ teaspoon allspice
¾ cup currants	½ teaspoon mace
½ cup citron (thinly sliced and cut in strips)	¼ teaspoon cloves
½ cup molasses	½ teaspoon lemon extract
2 eggs	2 cups flour
½ cup milk	

Follow directions for mixing butter-cake mixtures. Bake in deep cake pans, 1¼ hours. Other fruits, as maraschino cherries, candied pineapples, etc., may be added.

The Portland Woman's Exchange Cook Book, James A. Beard, Ed., 1913, p. 198

Sauer Kraut Candy

Cook one pound brown sugar and enough milk to moisten, for about five minutes, stirring all the time, then add one-quarter pound cocoanut, stir well and turn on buttered paper.

The West Bend Cook Book, Hattie E. Crump, Ed., 1902, p. 385

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EDISON HOMESTEAD, 1915

Sugar Kisses

- 1 pound powdered sugar
- 5 whites of eggs, beaten stiff
- 1 teaspoon lemon extract

Drop on white paper and bake about twenty minutes in a moderate oven.

The West Bend Cook Book, Hattie E. Crump, Ed., 1902, p. 388

Butter Tarts

- 1 egg
- 1 cup currants
- Flavor to taste
- 1 cup brown sugar
- Butter size of a walnut

Beat all until full of bubbles. Drop from teaspoon into lined patty tin, and bake in quick oven. One cup dates may be added if desired.

The Five Roses Cook Book, Lake of the Woods Milling Company Limited, 1915, p. 76

Puff Paste

- 1 pound butter
- 1 pound pastry flour or 14 ozs. bread flour
- Cold water

Wash the butter, pat and fold until no water flies. Reserve two tablespoons of butter, and shape remainder into a circular piece one-half inch thick, and put on floured board. Work two tablespoons of butter into flour with the tips of fingers of the right hand. Moisten to a dough with cold water, turn on slightly floured board, and knead one minute. Cover with towel, and let stand five minutes. Pat and roll one-fourth inch thick, keeping paste a little wider than long, and corners square. If this cannot be accomplished with rolling-pin, draw into shape with fingers. Place butter on centre of lower half of paste. Cover butter by folding upper half of paste over it. Press edges firmly, to enclose as much air as possible. Fold right side of paste over enclosed butter, the left side under enclosed butter. Turn paste half-way round, cover, and let stand five minutes. Pat, and roll one-fourth inch thick, having paste longer than wide, lifting often to prevent paste from sticking, and dredging board slightly with flour when necessary. Fold from ends towards centre, making three layers. Cover, and let stand five minutes. Repeat twice, turning paste half-way round each time before rolling. After fourth rolling, fold from ends to centre, and double, making four layers. Put in cold place to chill; if outside temperature is not sufficiently cold, fold paste in a towel, put in a dripping-pan, and place between dripping pans of crushed ice. If paste is to be kept for several days, wrap in a napkin, put in tin pail and cover tightly, then put in cold place; if in ice box, do not allow pail to come in direct contact with ice.

The Boston Cooking-School Cook Book, Fannie Merritt Farmer, 1896, pp. 461-462

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EDISON HOMESTEAD, 1915

Molasses Cakes

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

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

The Five Roses Cook Book, Lake of the Woods Milling Company Limited, 1915, p. 75

Stuffed Dates I

Make a cut the entire length of dates and remove stones. Fill cavities with castanea nuts [chestnuts], 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 with lies next to shell.

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

Coffee Cookies

1 cup molasses	1 cup sugar
1 teaspoon spice	1 cup lard and butter (mixed)
1 cup hot strong coffee	1 teaspoon soda
Five Roses flour to roll stiff	

The Five Roses Cook Book, Lake of the Woods Milling Company Limited, 1915, p. 132

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 cocoanut.

The Five Roses Cook Book, Lake of the Woods Milling Company Limited, 1915, p. 121

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EDISON HOMESTEAD, 1915

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.

The Five Roses Cook Book, Lake of the Woods Milling Company Limited, 1915, p. 86

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.

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

English Christmas Cake

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

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

The Five Roses Cook Book, Lake of the Woods Milling Company Limited, 1915, pp. 96-97

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EDISON HOMESTEAD, 1915

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. 11