

Holiday Nights 2024 Living History Recipes

GIDDINGS, 1760

Queen Cakes

Beat and sift a pound of loaf-sugar, take a pound of well-dried flour, a pound of butter, eight eggs, half a pound of currants washed and picked, grate a nutmeg, and the same quantity of mace and cinnamon. Work your butter to a cream, and put in your sugar. Beat the whites of your eggs near half an hour, and mix them with your sugar and butter. Beat them exceedingly well together, and when they be ready for the open, put in your flour, spice, and currants. Sift a little sugar over them, and bake them in tins.

John Farley, *The London Art of Cookery*, 1783, p. 292.

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.

Hannah Glasse, *The Complete Confectioner*, 1774, p. 111-12.

Lemon Biscuits

Take the yolks of ten eggs, and the whites of five, and beat them well together, with four spoonfuls of orange-flower water, till they froth up. Then put in a pound of loaf sugar sifted, beat it one way for a half an hour or more, put in half a pound of flour, with the raspings of two lemons, and the pulp of a small one. Butter your tin, and bake it in a quick oven; but do not stop up the mouth at first, for fear it should scorch. Dust it with sugar before you put it into the oven.

John Farley, *The London Art of Cookery*, 1783, p. 285.

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.

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 slaver; be sure you make your jelly very still and clear.

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

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.

Hannah Glasse, *The Art of Cookery Made Plain and Easy*, 1796, p. 179-80.

SUSQUEHANNA, 1860

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

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.

Lettice Bryan, *Kentucky Housewife*, 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.

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

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.

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

Mrs. Lewis R. Andrews and Mrs. J. Reaney Kelly, *Maryland's Way*, 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.

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

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.

Lettice Bryan, *The Kentucky Housewife*, 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 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.

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

SMITHS CREEK DEPOT, 1863

Pumpkin Cakes

Having stewed fine sweet pumpkin, mash a pint of it very fine, pass it through a sieve, and mix with it one quart of fine Indian meal. Add a small dessert spoonful of salt, two large spoonfuls of butter, two beaten eggs, and enough sweet milk to make it a thick batter. Drop it by large spoonfuls on buttered tin sheets and bake them a nice brown in a brisk oven.

Mrs. Lettice Bryan, *The Kentucky Housewife*, 1839, p. 314.

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, Estelle Woods Wilcox, Ed., 1877, p. 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 (for above Chicken Pie)

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, p. 24-25.

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 its tastiness. This pudding (if not eaten) will last for weeks and is as good cold as it was hot.

Della Lutes, *The Country Kitchen*, 1935, p. 250-252.

Hard Sauce (for above Plum Pudding)

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.

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

Mock Mince Pie

Of the best apples, six pounds, pared, cored, and minced; of fresh suet and raisins, stoned, each three pounds, likewise minced; to these add of mace and cinnamon one-quarter ounce of each, eight cloves in finest powder, three pounds of finest powdered sugar, juice of two lemons, half a pint of port wine, rinds of four lemons. Boiled cider is good to give flavor to mince pies in place of liquor.

May Perrin Goff, *The Household of the Detroit Free Press*, 1881, p. 546.

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, 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 above 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 (for above Charlotte Russe)

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

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.

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

Puff-Paste

One quart flour, three-quarters pound butter or lard, yolks of two eggs, a tea-spoon salt, and a tablespoon powdered sugar; mix with cold or ice-water in a cool temperature. Place the flour on a board, sprinkle over the salt and sugar, add gradually the yolks of eggs beaten up with the tips of the fingers of the other, until it becomes a smooth dough, as soft as can be readily handled. Roll out as described in preceding recipe.

Buckeye Cookery and Practical Housekeeping, Estelle Woods Wilcox, Ed., 1877, p. 183.

Cranberry Sauce

After removing all soft berries, wash thoroughly, place for about two minutes in scalding water, remove, and to every pound fruit add three-quarters of a pound granulated sugar and a half pint water; stew together over a moderate but steady fire. Be careful *to cover* and *not to stir* the fruit, but occasionally shake the vessel, or apply a gentler heat if in danger of sticking or burning. If attention to these particulars be given, the berries will retain their shape to a considerable extent, which adds greatly to their appearance on the table. Boil from five to

seven minutes, remove from fire, turn into a deep dish, and set aside to cool. If to be kept, they can be put up at once in air-tight jars. Or, for strained sauce, one and a half pounds of fruit should be stewed in one pint of water for ten or twelve minutes, or until quite soft, then strained through a colander or fine wire sieve, and three-quarters of a pound of sugar thoroughly stirred into the pulp thus obtained; after cooling it is ready for use. Serve with roast turkey or game.

Buckeye Cookery and Practical Housekeeping, Estelle Woods Wilcox, Ed., 1877, p. 131.

Sand Tarts

Two cups sugar, one of butter, three of flour, two eggs, leaving out the white of one; roll out thin and cut in square cakes with a knife; spread the white of egg on top, sprinkle with cinnamon and sugar, and press a blanched almond or raisin in the center.

Buckeye Cookery and Practical Housekeeping, Estelle Woods Wilcox, Ed., 1877, p. 98.

Pumpkin Pie

Remove the seeds of the pumpkin, cut into small pieces, steam till tender, then remove peel and mash fine with Victor vegetable masher. Or, cut up, peel, and boil in very little water till well done and dry. After mashing, to each quart add 1 quart milk, 2 cups sugar, 1 teaspoon each of cinnamon, ginger, and salt, 3 tablespoons corn starch or 2 eggs. Bake in a custard-pan with an under crust.

Owens, Francis E. *Mrs. Owens' Cook Book and Useful Household Hints*, 1884, p. 177.

Cocoa-nut Balls

Take off the brown rind from the cocoa-nut, then grate with a coarse grater; add equal weight of white sifted sugar, and the white of one egg well beaten. Make into balls about the size of a walnut, and bake upon a tin in a moderate oven a light brown. Place the balls upon thin white paper; remove when taken out of the oven.

Godey's Lady's Book and Magazine, Vol. 93, 1876, p. 564.

Orangeo, or Orange Jelly

Break up, in a very little water, two ounces of the best Russian gum isinglass; boil it gently till it is completely dissolved, and looks like thick starch, mashing it with a spoon against the sides of the pan, which will greatly facilitate the process; then strain it into a large bowl; grate the yellow rind from one dozen large, deep colored oranges, squeeze the juice into the bowl, with the isinglass, adding one pound powdered loaf sugar; put it in a pan, give it one boil up, and then remove it from the fire. Have your moulds made precisely in the shape and size of common oranges, making each one in two equal halves, which will fit very closely when put together, with the exception of a small hole at one end, that must be, to pour the jelly into the moulds. Wet them with water, to make the jelly come out smoothly, pour in your jelly, and set them to congeal. After which, open the mould, and turn out the jelly; sprinkle the grated orange peel regularly over the moulds, wet your jelly balls with a little jelly that is lukewarm, put them in the moulds, press them together, and set them in ice till the jelly and orange peel consolidates; then turn them out into a glass dish.

Lettice Bryan, *The Kentucky Housewife*, 1839, p. 334.

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, truss, sprinkle with salt and pepper, and lay six thin stripes 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, and place Potato Apples between pieces of watercress. Serve with Apple Sauce.

Fannie Merritt Farmer, *The Boston Cooking-School Cook Book*, 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 the potato, bread crumbs, butter, egg, salt, and sage; then add pork and onion.

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

Yule Tide Punch

2 quarts water

4 pounds sugar

2 pints pineapple juice (fresh, if possible)

1 ½ cups lemon juice

2 ½ teaspoons grated lemon zest

1 cup orange juice

2 ½ teaspoons grated orange zest

2 cups white grape juice, or 2 cups dry white wine, or 2 cups light rum

Mix the sugar with the water and boil 10 minutes. Add pineapple juice and set aside to cool.

When cool, add the lemon juice, lemon zest, orange juice, orange zest, and the grape juice, white wine, or rum. Put this into an ice cream freezer, or simply put into a metal container, cover, and set in a deep freeze. When frozen, beat with a whisk to smooth the texture, and pour into a punch bowl. Serve immediately.

Ladies' Aid Society of the Presbyterian Church, *The Tidioute Cook Book*, 1904, p. 188

Spice Cookies

½ Cup Molasses

¼ Cup Sugar

1 ½ Tablespoons Butter

1 ½ Tablespoons Lard
1 Tablespoon Milk
2 Cups Flour
½ Teaspoon Soda
½ Teaspoon Salt
½ Teaspoon Clove
½ Teaspoon Cinnamon
½ Teaspoon Nutmeg

Heat molasses to boiling point. Add sugar, shortening, and milk. Mix and sift dry ingredients, and add to first mixture. Chill thoroughly, and proceed as with Ginger Snaps.

Ginger Snaps – Toss one-fourth of mixture on a floured board and roll as thinly as possible; shape with a small round cutter, first dipped in flour. Place near together on a buttered sheet and bake in a moderate oven. Gather up the trimmings and roll with another portion of dough. During rolling, the bowl containing mixture should be kept in a cool place or it will be necessary to add more flour to the dough, which makes the cookies hard rather than crisp.

Fannie Merritt Farmer, *Boston Cooking-School Cook Book*, 1906, pg 486

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.

Stuffed Dates I

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 with lies next to shell.

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

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 coconut.

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

Portsmouth Frosting (For Snowballs)

2 Tablespoons Cream
Confectioner's Sugar
1 Teaspoon Melted Butter
½ Teaspoon Vanilla

Add Confectioner's sugar to cream until mixture is of right consistency to spread; then add butter and vanilla and beat two minutes.

Fannie Merritt Farmer, *Catering for Special Occasions with Menus & Recipes*, 1911, p. 132.

The Usual 'Plain' Dessert

Dissolve one package of Jell-O, any flavor (orange), in a pint of boiling water. Pour into a bowl of mould and set in a cold place to harden. From the seven different flavors a great variety of desserts are made, and every one is delicious. No pictures can reproduce them in their full beauty. They are served either with or without whipped cream.

Genesee Pure Food Co., *Jell-O and the Kewpies*, 1915, p. 3.

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.

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

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

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.

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