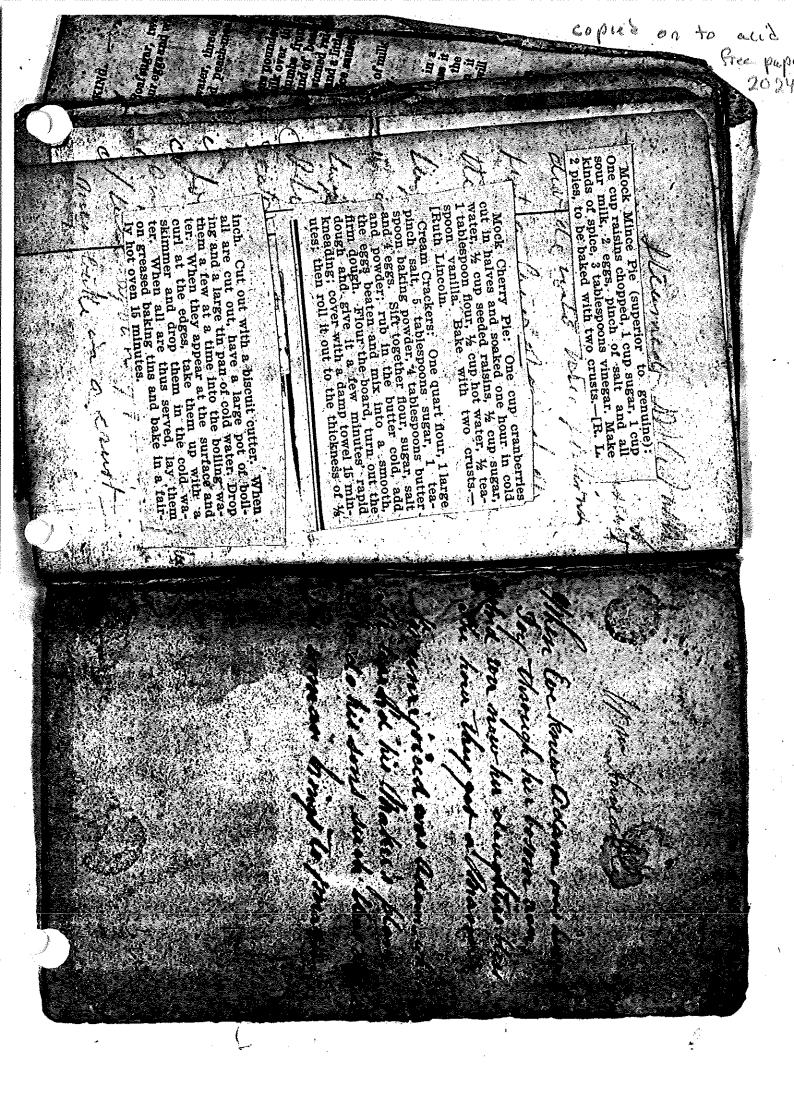
PHELPS – MANN FAMILY COOKBOOK USED ON BURNT HILL, HEBRON

MADE AVAILABLE THROUGH JOHN, RUTH, AND CHARLES PHELPS

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PUBLISHED MATERIAL FROM THIS SOURCE SHOULD BE REFERENCED TO THE GENEROSITY OF THE PHELPS FAMILY ARCHIVES

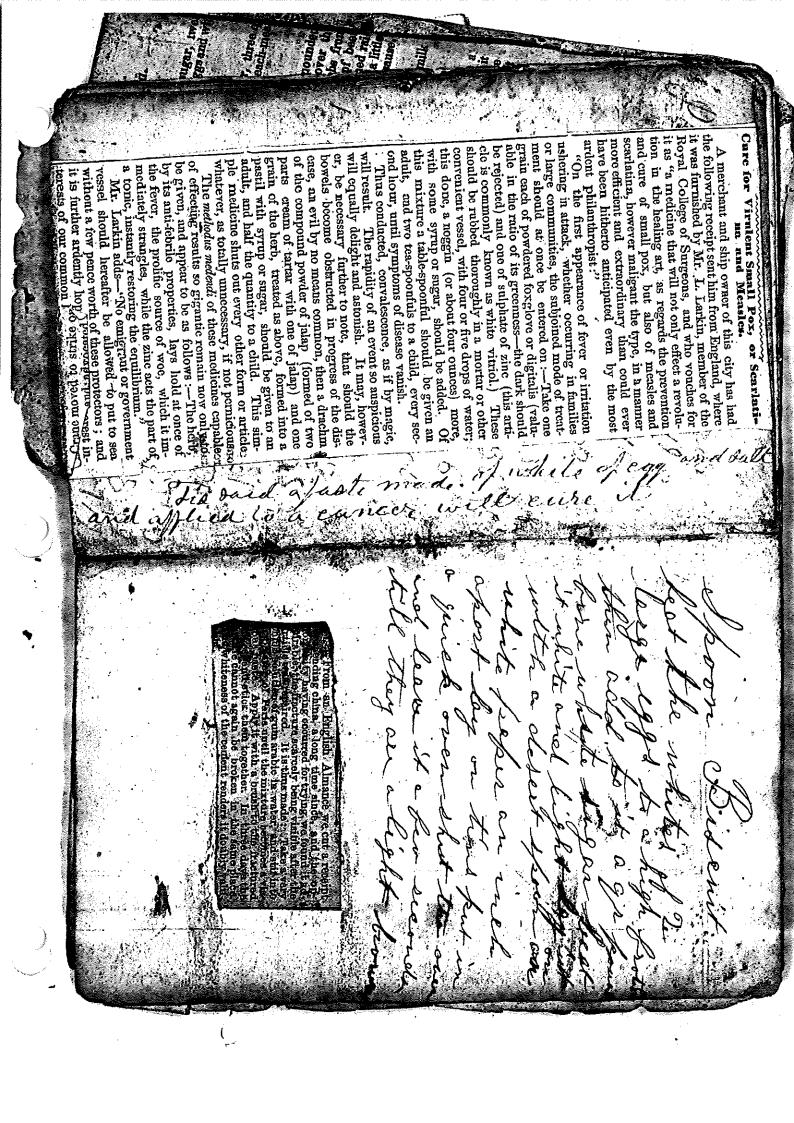


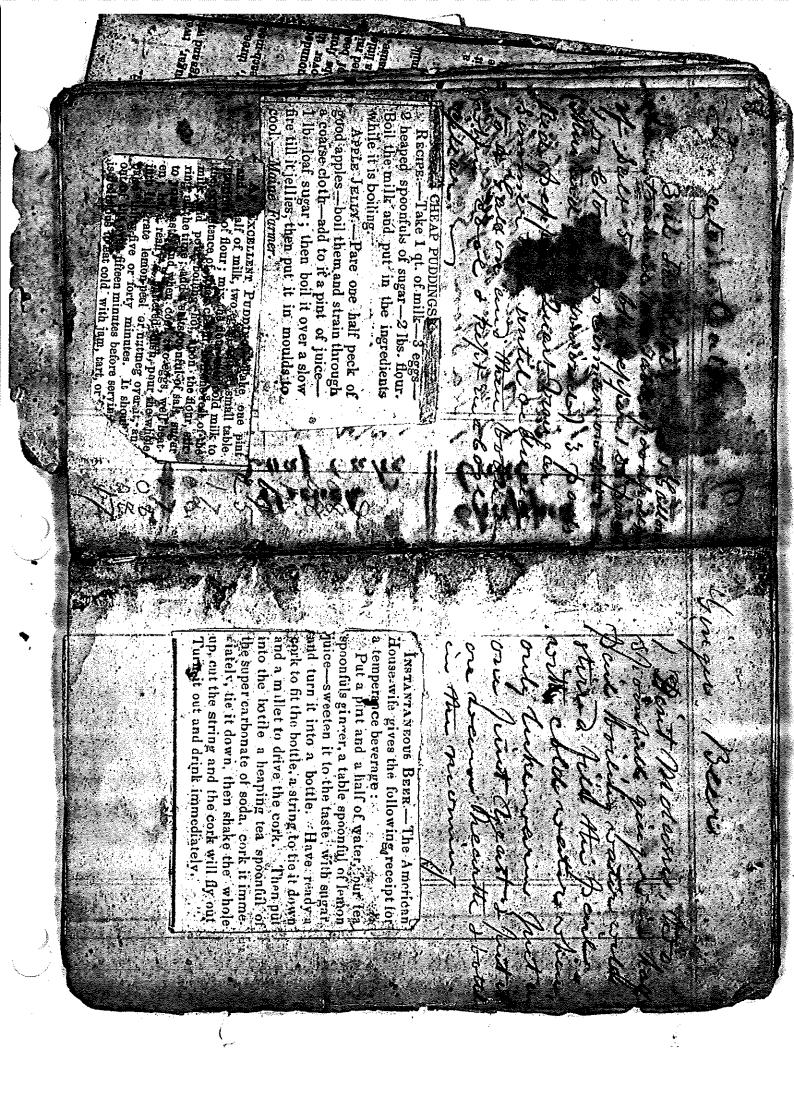
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burning (the size of I brigary male mic a mine grade para & breaking the tout Genale the tooks in well two precent of stal ha spoon. ding in substance lypia, making I had mexing it has with near brown , without のなるない。 our po to fea the on Stable stroom

Lomose linear drups a place, and add half a large piece of bookings. Esale 3 large lemons, with a reoderate actions on ight paste, with theto haker, and but ma Jul poonful of flower; mix of an egg, bot it who Blad Cherry Con C. Strong to have quicked (* Mary The show worn dock

ula with two teaspoonsial of water. Take a an infallible cure for small pox and scaries fe-A CURE FOR SMALL POX AND SCARLET FIL ver; Sulphate of zinc, one grain , forgleve (digwould be no need of pest houses. tries will compel their dectors to use this, there doses according to age. It states that if counappear in twelve hours. spoonful every bour. Either disease will dis-VER.—The London Scapel, the highest medica pepper, rhubarh, peppermint and camphor, and mix them for use; dose from 10 to 20 drops in three or four tea-spounfulls of water—to be taken the instant the bowels are perceived to be out of order." specific for cholers has been in use for forty years, and the New York Journal of Comtakes it in time will ever have the cholera:merce save no one who has it by him and A CHOLERA PREVENTIVE.—The following "Take equal parts tincture of opium, red For a child, smaller

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manney and the

For inside of levery De 141- Milk 1 Egg & Careup Flour 2 de maked I bake 2 cups Mour , hours Sugar , 2 cups Butter, & cuft milke I tage leashoom bream Tertar to do Valeratus is iting Lasins. Hor one Confe

it through a continue the continue to the cont brown, w oint of

Her with a little water to P with the soup and let it boil for a short time. a fine light brown, without burning, you man akea, gravy for them or eat them with melled the thand let it stand till next day, then take off the half a pound of sweet almonds, beat them. let them lay an hour before cooking. The boil after the cream is a heaf, put it in a pot with a knuckle of real, five name, two turnips and four onions, in cold water for twelve hours two four hours, or all the strength bet extrao g, add a pint of rich cream. Do not a uful of white pepper, a little mace and denty of butter or lard to fry them it desert spoon in 10 WHITE SOUP. ggs, then roll them. cullender, beat revent their oiling,

art is to have plenty of butter or lard to fry them in; fry season them with salt, pepper, and nutmeg, stale bread and sift it through a cullender, them of a fine light brown, without burning, you may crumbs, let them lay an hour before cooking. The great eggs, dip the cutlets in the eggs, then roll them in the either make a gravy for them or eat them with melted but Out a fillet of yeal in slices about the size of a large oyster wery lean beef, put it in a pot with a knuckle of veal, blanch halfa pound of sweet almonds, beat grain it and let it stand till next day, then take off the fat, et this boil four hours, or till the strength be extracted intole spoon full of white pepper, a little mace and salt, morter with a little water to prevent their oiling, mix fore serving, add a pint of rich cream. Do not allow the them with the soup and let it boil for a short time, just besoup to boil after the cream is stirred in. Blanch in cold water for twelve hours, two three for cream, is the same quantity of milk boiled and nixed with a desert spoon full of arrow-root. uts of water, two carrots, two turnips and four onions, aste, and it will make one loaf. FORE PUBLISHED ur eggs, a tea cup, of milk glass of wine, one do brandy, fruit and spice three quarters of a pound of COMPOSITION CARE. VEAL CUTLETS. WHITE SOUP. ras the iroth rises take tea spoon of beat up some grate some pounds of

water, cooled and then boiled again for hound leaves boiled in one quart of dies consists of a pound of dried horefive minutes. After that strain off the and when dissolved, enough fine sugar the fire and let it simmer until +he liquid through a cloth, put it back on quantity, is reduced to four or five A tested recipe for horehound canenges. Roll out and cut in perfectly to make a dough or paste, as for lozounces. Add an ounce of gum arabic, used by confectioners. small pieces with a perfectly thimble or a little cutter such as is Recipe for Horohound Candy-

grated freel- Tolks of eggs, a searty cup of eggs, a searry
2 cups of water
2 tablespoons of flour
take the whites of 2 eggs wett
beaten stiff, add four tablespoons
howdered while sugar
hut the above ingredients into a
must and when bakes wh
must and when bakes wh glass of rose-water, one do of wine; put them in a sausepan more beat with sugar to your tastes three table spoons full over a slow fire, when turned to a curd add three yolks water-it will keep in the pans two years if baked well. deste in small pans about as much as stoned raisins, four do. citron twenty eggs, two?ounces. mace, one-do. ginger, one quart brandy, one-quart rose cloves, two do. cunamon, two do. nutmeg, meat pie may be made in a similar manner. er, sixteen do. currents, well cleaned. Ten pounds of and if you choose a little nutneg. A small Wof cold water, rub them in one pound of butter add found the top of the pre. ment it by making leaves of the paste and tatoes cut in thin slices and a small piece of buffer, then a minced onions : spread over the meat a layer of cold pomushroom katsup, is an improvement, so, also are a few rove a beet-steak pie, so, also will mushrooms. Any laving a layer of meat on top, then pour so on till the dish is full and heaped up Take the yolks of five eggs and a quart of milk, one andsomly, with a knife, or if you please Jover the pie with a paste, and trim the edge, notch it. ayer of meat, seasoned, and then a layer of will make the gravy too greasy and strong, as it cannot be To seven pounds of flour, add seven of sugar, do but sour dish, and season it to your taste with pepper, salt, ne size of a cracker, beat the meat well with the f untill sufficiently thick, then roll it out. eat three whites of eggs, put to them three spoons to make it juicy and tender; if you put in the fat, it Butter a deep dish, and spread a paste on t Put a layer of meat over the bottom crust of EXCEPLENT FRUIT CAKE. CHEESE CAKES. PUFF PASTE. BEEF-STEAK PIE. lean in small thin pieces of You may ornain a little water. pomioes, and one ounce quantity of he middle rollingYou must have met your match
Would you the real Borby see
Just wait for this to hatch

SEGGE EN EN SOME OF SEGGE EN SEGGE EN SE SEGGE MAN SE SEGGE EN SEG

Re up brysloules deep founts of h p Ond supermorn the augels sing for joy schingsheart 100, let me trust entirely, health and strength that nothing can dest carsing the ayaisong like titls by bitter extrent overdowns they sung my neightor's happy bli erty girls and one glad-hearted boy igostabelr song's rejoicing burden theschaff but and their cheerful voices ing everyphing, and trusting all l cotten Christmas daysrof yore, w hearth. O perfect faith of childhood hers west mouth for a Christmas kiss! down my face against the pillow thy from my pleasan ar, outside my chai gure standing uptoe, colgedn a Christmas song.

gereraning, and trusting all1 heart it or let me trust entirely, and strongth that nothing can destro ainty stocking on the wall, Operfect faith of childhood in deeiny fair-eyed darling the Claus her dreams among. Short dreams and joyn the control and