

THE PURITAN NOTE- BOOK



Copyright

Manasse Cook Book
Capt. of Schminners
N. Y. City

108.

Cream of Tapioca

One can of sweet peas, cold water
has 3 table-spoons of sugar, six
pint milk, one olive oil, one
tin table-spoons butter, some of them
one table-spoon salt, few grains pepper
Remove peas from cans skin,
Fill the can with cold water, &
add the water to the peas milk the
sugar, Boil 15 minutes on soft
stir during a fire, Strain the
milk with the onion, then remove
onion, add the milk to the peas
& boil with the butter & cream
until together. Salt's pepper &
be added milk the cream.
Serve with crisp crackers.

Beef Tea

Beef from the round, finely chopped, and
free from fat. 1 lb. beef to 1 pint cold
water. Let beef soak in water 2 hrs.
Steaming occasionally. Cut into the stove;
add salt, until the red color disappears
never boil it. Steam; when off grass, or

Beef Juice

Round steak, an inch thick, slightly
broil, cut into squares or mince. Squeeze
mince between squares, when carefully
careless.

Churn with very cold, or place the cup
containing the juice, in a bucket of
running water; stir carefully, as soon
as it is warm, ~~see~~, serve, if left to
long it will curdle.

Orchels & Sarsaparilla

Soak half a pint of
grounded Sarsaparilla in
a quart of water for
half an hour; then add
a pint of boiling water;
boil slowly until perfectly
transparent. Have ready
an earthen baking dish
half full of apples that
have been parred, cored
and quartered; sprinkle
with four Tablespoons of
sugar; and pour over the
top the Sarsaparilla. Sprinkle the top
of the Sarsaparilla with sugar
and bake in a moderate
oven for thirty minutes
before either cold or hot
with milk or cream.

Beef tea in a bottle.

Put into a Brass or Pewee pan, a
pound of beef, chopped
for cooking beef tea. Cut this into
pieces of about an ounce, with a sauce
the bottom. Set it on a low fire to a
boil, and boil for an hour; Skim
the bottle, and squeeze the beef.

Chopped Beef.

Take a piece of lean round steak, wrap
with the edge of a spoon; until the
place is covered, having more surface
meat. Put on by white paper, but
this off with a sharp knife, upon
one more a fresh surface. Steam, as
some have ordered, or boil a light
in little water.

Eggs

Separate one egg. Beat the white in a stiff froth, drop into it the yolk and beat again. Pour over it slowly half a pint of scalding milk; pour the mixture from one glass to another for just a moment, add a teaspoon of sugar and it is ready to use.

Butter

Take the cream from the soured milk, put in $\frac{1}{2}$ inch piece. Place in a wide mouthed bottle, cork tightly. Stand on a tin in a deep kettle. Boil on sufficient salt water, to reach the neck of the bottle. Put on the fire when the water will heat slowly. Keep at simmering point for 3 hours. Pour off all the juice, and press the butter through a cloth, when needed reheat by standing in hot water. Nothing, swimming, shows on top, may be added to vary the flavor.

Boiled Rice.

Wash 2 table spoons rice, put in four
thousand cold water, Put on quart
cold water in a saucepan, when
boiling hard, add rice and salt.
Keep boiling, never stir with a spoon
if any kernels adhere to the bot-
tom of vessel, loosen them with a
spoon. In 15 minutes, test by put-
ting a few grains between the fingers.
If thoroughly soft, it is done.
Sift under a paper strainer, to pour
off the water, return to saucepan
and tightly cover. Detach sides of pan
to dry, and steam,
If properly cooked, every grain
will be distinct.

Potato Souffle

One potato, one table spoon cream,
white of one egg, salt to brown salt,
bitter nutmeg.

Scrub well one good sized potato,
shave until tender, cut in half,
lengthwise, scoop the potato care-
fully from the shell, mash, season
and the cream, and beat with a
fork until light.

Beat the white of one egg to a
stiff froth, mix lightly with the
potato, and heap in the shell.
Place in a hot oven for 5 minutes
until a light brown.
Serve hot.

Boiled Bird.

Split the bird down the back,
remove outside, and wipe with a
damp cloth, rub thoroughly with
a little soft butter, and salt.
Boil over a clear fire 15 minutes,
serve on slice of water toast.

Mutton Broth

Scrub from the neck - 1 lb. mutton
cut to 1 qt. water.

Put the mutton in cold water, on
a fire of stone. Set it some boiling
aloud, keep until meat is ready
to fall from bone. After strain
through a cloth, and pour off
mutton. Dinner half a pound.

There in some also seen
Dent from
Jehiel disease

Sham Broth. No. 1

Send out -
5:30 A.M.

5:30 A.M. Pills 3 II - Steer - water 3 II

Take one quart. Steam off juice.
chop ham juice. return ham to
juice, simmer an hour.
Put on to scald, as much milk

6:00 A.M. A cup of corn milk
with some pepper and salt.

all juice. Steam out steam,
thickener with corn starch, about
all thick, as seen, pour juice
into a bowl, add milk.

10:30 A.M. Pills - found.

1 P.M. Part of chicken Broth, chocolate
sugar, glass of aspartamine

Sham Broth No. 2

3:30 P.M. Glass of 4 Stumps

6:15 P.M.

James No. 1, only out of the
hard part of the ham, chop with
peas, and leave them in the
broth.

Some jelly. water 3 II, soda

For James No. 2

9:00 P.M. cup of tea

10:00 P.M. Cup of milk with butter

Sunday

Yam Proth.

No. 3.

1:00 a.m.

Cup of warm beef- tea.

Take little merchandise, make more
appear with a brush.

4:10 a.m.

Wrote 3 in sheet- water. 3 1/2

Place on top of the stove in a clay
dug pan, and during the whole
day, take them off, remove the
skams, from the price in a row
to be covered hot. 3 p. to strong
add, or little boiling- water.

7:00 a.m.

Change milk- basis- coffee

10:00 a.m.

Wrote 3 milk- beef- butter

12:45 p.m.

Soup, water, water,

about 2 o'clock

3:30 p.m.

Wrote 3 of Yampro.

6:30 p.m.

Wrote 3 soup, water, tea

9:40 p.m.

Wrote 3 milk- beef- butter
good looking 3 1/2

It sometimes occurs to manna
only a few people
of course for every week people
only a few people
at a time

Tuesday.

Whiskers Broth.

2.30 a.m.

Cup of warm Position

As found not to young, putting pieces of water at 1 lb. of food.

2.4. m.

Boiled apple & cream soup.

Put it with the stone in cold water, let it heat slowly, then boil gently until medd falls from bone

10.10 a.m.

Egg - may - potato - sweet & on lounge

Strain, strain, and add rice. Boil some more for 1/2 hour, salt to taste & serve with toast & butter.

1.00 p.m.

Plate of consommé, sweetbread, Brass, baked potatoes, Olive jelly

Oysters Broth.

8.30 p.m.

1/2 glass milk, half glass JSS. & potatoes in bed.

Equal quantities of rice and milk. Cut each in stones, in separate rows.

6.00 p.m.

Scrambled egg in cup & cup of

Thin piece for 1/2 hour, and slightly thicken. Cover the milk having few

11.20 p.m.

Milk with soup and good made begin to boil. Serve with washed hot chicken hot.

Freedom day.

Oysters Period.

4.25 a.m.

Wm J Smith & Son - Baker -

Dry the oysters, lay on one or two heat, in

a bowl, having a slice of toast buttered,

7.30 a.m. Wash, drain & sprinkle with salt & pepper. Pour over this a little

hot oyster juice.

10.15 a.m.

Wm J Smith & Son - Baker -
patent up & down.

Arrange the oysters on a fire & butter
slices, cook over a brisk fire, until
browned, turn over. It takes

1.10 p.m.

Vegetable soup, poultry, celery
mashed potato, small bread, custard & jelly

about 5 minutes. Place on the toast
about salt, butter, & vermouth.

Crabfoot Oysters.

3.30 p.m.

Wm J Buttermilk

Crabfoot oysters fine, butter small

6.15 p.m.

Three blueprints, buttered toast
dish, and sprinkle with oyster

juice, Place on three or four oysters

one yellow egg, cup of tea

10.10 p.m. With milk & bread.

Crabfoot oysters, butter

10.10 p.m. With milk & bread.

Crabfoot oysters, butter

10.10 p.m. With milk & bread.

Crabfoot oysters, butter

Thursday

Broiled Chicken

4:00 a.m.

Wills J II Hot-water J III

Steinbein must be going. Split down the back, steam it for 30 min.

7:00 a.m.

Baked apple & cream, small rolls, & butter.

Long on the griddle and broil evenly, turn frequently. Serve on buttered toast.

10:00 a.m.

Wills J II

Broiled Beef Steak

1:00 p.m.

Yonkers soup. Boiled beef steaks, potato, celery, broccoli. Ham, orange, cauliflower & peas

Steak must be cut thick 3/4 in. and rarely broiled, rare, unless particularly requested to do it, otherwise. Good beef not to smoke it.

4:00 p.m.

Wills J II

Paternal Spruce

6:30 p.m.

Ham, cauliflower, yellow eggs

Take 2 large table spoons full of

tomato & leaf

11:00 p.m.

Soup of beef & rice with

carrots, mushrooms, & onion. All the time, then add a small

broiled steak

As possibility of various, seeds.

Cooy	mosterably	steel
Bears	Partridges -	shell - meals -
Pineapple	Bell & Lamb.	Pork & meal
Smilax	Buck	Shoes & shoes
Wings & legs	spinal	Shoes & shoes
Peaches	Wheat	Ma & meal
Wimberley	Eggs & butter	Shoes
Toad - Water	Wattle	Shoes
Black sea	Earl	Shoes
Mutton	Wheat - new	Shoes
Tomato	" - seeds	Shoes
Apple	fruit - "	Shoes
Truffles	Partridges	Shoes
Partridges	Turnips	Shoes
Bell - sea	Bell -	Shoes
Mutton - salt	Cabbage	Shoes
Fresh fish	Essex	Shoes
Shadrock	Shinrock	Shoes
Poor spots	Settles	Shoes
Shale head	Apples	Shoes
Co parages	Shoes	Shoes
Sea & shells	Shoes	Shoes