

## Bean Relish

4 qts of beans cut up any way you like.  $\frac{1}{2}$  cup salt water to cover, boil until tender, then drain. then add 2 qt vinegar sugar to taste

mix 1 heaping teaspoon mustard

1 level teaspoon turmeric

1 level tea spoon Celery Seed  
2 heaping table spoons flour

mix these with cold vinegar & stir in the beans till it thickens then seal in jars

I think I tried a cup sugar & tasted it to see. I cant remember this is the way I got the receipt. Here is how to Steam can raspberries.

wash put in jars & shake well to pack. add your rubber make a syrup of 1 cup sugar to 1 cup water boiling water will dissolve your sugar & fill your jars. I mean make your syrup medium which is half water & half sugar. Then seal your jars & turn back about  $\frac{1}{4}$  of a turn so it would be tight white boiling foil 1 qt jars ~~10~~ 10 minutes or 2 qts 20 minutes

# Molasses Cookies or Ginger snaps

1 cup Sugar or  $\frac{1}{2}$  and 1 tsp. Paula

1 cup shortening

$\frac{3}{4}$  cup molasses

1 cup boiling water

add flour to stiffen to  
what has been added

1 tea spoon salt

1 tea spoon soda

1 tea spoon cinnamon

$\frac{1}{2}$  tea spoon nutmeg

pinch of ginger or  $\frac{1}{4}$  tsp.

Mix in flour until you  
can roll a piece in  
your hand & it dont stick  
but try not to get too thick  
let stand over night  
or several hours. & they  
will roll up easy.

bake quickly

These 2: If you can sell those  
berries at 50 a qt. why dont you  
sell them? You can certainly  
use the money. I could care  
some the last of the week.  
Harry will be going over to  
help with the hay, and I'll  
come & get some for you.  
I'm sending Martha to help  
you, so you won't lose them.

I sure wish I could come. But I  
can't till they get thru the  
hay here. So you sell or can  
for yourself just now. Here  
is the receipt to make  
dressing for salad.

1 egg  
4 table spoons sugar  
1 tea spoon mustard  
1 tea spoon salt  
1 tea spoon flour heaping  
 $\frac{1}{2}$  cup sweet milk

Then add  $\frac{3}{4}$  cup vinegar &  
boil a few minutes till it  
thickens. Be sure to put  
milk in before the vinegar  
& it dont bubble so much  
when it boils up. good its do

Then sit away from a draft  
on some papers is a good  
idea tell Cook Be sure to  
tighten your jar tops when  
you take them out of the  
hot water bath. They  
keep swell like this & you can  
do 12 or 13 jars at once in  
the boiler. 1 qt. or 8 two  
qts. don't be afraid to use  
Sader seals as she  
told me to. She won't need  
them when she is not on  
the farm. Not all of those  
anyway. She told me to help  
myself. So you can & I won't  
send any of these jars over.  
If your syrup is hot on the fire  
have the water hot you put  
them in. If its cool, have it  
cool & you'll never break  
your jars.

## apple sauce cake

2 cups unsweetened apple sauce

2 cups granulated sugar

$\frac{1}{3}$  cup shortening or more.

1 cup seeded raisins

currants may be added  
and a handful of peel

about 2 table spoons or more  
just as you like.

$\frac{1}{2}$  tea spoon nutmeg.

1 tea spoon cinnamon

2 tea spoons Baking soda

$3\frac{1}{2}$  cups flour.

this is good, I only put raisins  
& a little mixed peel in.

Sweet pickled peaches or peaches.

3 cups vinegar

2 cups water

4 lbs sugar.

2 oz stick cinnamon

Boil up together 20 minutes

Then have your fruit ready  
& stick a whole clove in

each piece, drop them in

this syrup & cook till tender

then skin them out & seal  
and add some more fruit.

If it gets weaker add a little  
more sugar & vinegar. I always  
boil 2 bunches before I need  
to add more.

### • Pear Marmalade

Use equal parts of pears  
and granulated sugar.

Cut your pears in strips &  
orange & lemon. I used 4  
dishes of pears & same of sugar  
and 5 oranges & 1 lemon.

Boil about 3 hrs or less slowly  
after it boils about an hr. &  
it gets thick as you'll see by

this jar I'm sending you so  
you can make it if you like  
it. I'm making the Beets up

next week. Then you can have  
the grinder if you want it to  
make that mother's pickles. That's  
lettuce cabbage & horse radish

I been up all day to day my back  
is a lot better.

Bread & Butter pickle  
slice but do not peel 1 dozen  
large cucumbers. sprinkle  
with salt and let stand  
 $1\frac{1}{2}$  hrs. then drain and add  
 $\frac{1}{2}$  dozen small onions  
add. 1 tea spoon mustard seed  
1 tea spoon cinnamon  
1 tea spoon ginger  
 $\frac{1}{2}$  tea spoon pepper  
 $\frac{1}{2}$  tea spoon powdered mace  
 $\frac{1}{2}$  tea spoon turmeric x  
1 tea spoon chney seed x  
1 cup sugar 2  
2 cups vinegar 2  
1 tea spoon salt  
put in a sauce pan & simmer  
till tender & seal.