

[Early American Manuscript Recipe Books from a Prominent Quaker Family]. [Bucks County, Pennsylvania/New Jersey: circa 1770-1859].

Convolute of five discrete manuscript recipe books and one manuscript book with non-culinary notes (various sizes), with numerous additional individual recipes on separate loose sheets. Six hundred and sixty-three recipes in all. Full physical descriptions and lists of recipes below. The group is from the family of prominent Quaker Moses Moon (1754-1822), of Woodbourne, Penn., and his descendants. The father of Moses Moon established a farm and nursery on two hundred eighteen acres in Middletown Township, now known as Woodbourne, in Bucks County Penn. and the farm remained in the family for more than a century. Substantial portions of the material collected herein show ownership marks of, or are in the hand of: Moses Moon (1754-1822) of Woodbourne, Penn., married Rachel Burgess; James Moon (-1855) of Woodbourne, Penn., married Jane Haines in 1813; Jane Moon, *né* Haines; and Charles Moon Sr., son of James and Jane.

The notebooks represent a remarkable collection of manuscript recipes from the late 18th through the mid 19th centuries, combining culinary, medical, and household receipts. Most notable is the collection's vivid illustration of the process of collecting, compiling, and copying recipes into a new work. Sources are frequently cited from within the family, but also from members of the extended family, community members, and from published sources including newspapers, almanacs and books from the U.S. and England. Personal names cited as recipe sources include: M. Knowls, Anne Richardson, Dr. Jones, J. Frith, Admiral Peacock (and Admiral Pocock), Dr. Meredith, Daniel Large, Lord Howell, Mary Johnson, Dr. Green, Mary Leggin, Dan'l Quinby, Deborah Field, David Bacon, Michael Weaver, Elizabeth Gaskell, J.R., Mary Pennell, Mary Deshler, Leonard Snowdon, George Harrison, Timothy Matlock, Dr. Phillips, H. Hutson, E.H. Shapley, Anne P. Evans, M. C. Randolph, Mary Newlin, Sister Anne, J. Rowland, Eliza Morral, and David Broomal. Published sources include "Walsh's paper of 7th mo. 6th, 1822", "*Almanach 1791*", and Robert Stubbs, in a Cincinnati almanac of 1813.

A recipe for Blackberry syrup is credited to Quaker author E[lizabeth] Nicholson, and indeed appears verbatim in her cookbook *What I Know* (1856). The handwritten recipe appears with the additional note of the compiler, "This is a copy that I took from Eliza's book and that I copied from into ours. It is very rough, but was done in a hurry. Do please preserve this as it is our receipt for butt- nuts". She did, in fact, copy the recipe perfectly, and has added a timing recommendation above the line, "about ½ an hour" for the boiling of the nuts. Interestingly, in Nicholson's book the recipe appears printed as a quotation with the prefatory note, "The following is the recipe for making the famous blackberry syrup. No family should be without it. All who try it will find it a sovereign remedy for bowel complaints." Thus, the recipe that has been quoted in this manuscript collection, is itself a quote, and recognized as such by the author of the printed source. This should not be a surprise, but it is a particularly nice illustration of the passage of recipes in and out of various compilations, both personal and published. Two other recipes, one for Calves Head and the other To Pickle Walnuts, are copied, we are told, "verbatim from Mary Newlin's book". Other examples of the specific process of copying can be found throughout.

Many of the recipes in the collection have secondary comments, criticism, and even edits, suggesting intention to formalize and perhaps to publish. A Cheap Soap comes with the recommendation, “We like this soap very much”, A.K.’s Receipt for Court Plaster is “very superior”, a Pork Sausage Seasoning is “too hot, very hot”, and a Calf’s Head Soup “...if well made can not be surpassed”. A significant number of recipes appearing on loose slips of paper are marked “copied” in a tiny hand in the margins, indicating that they had been added to another, later book. Perhaps this book was to become a more organized collection for the compiler’s own use, or the recipes were compiled to be a gift to a daughter or granddaughter.

Culinary recipes include breads, puddings, cakes, biscuits, jams and jellies, marmalades, ketchups, pickles, custards, and some candies. Also included are a variety of meat and seafood recipes, such as To Preserve Ham, Calves Foot Jelly, To Dress a Calves Head, To Pickle Oysters, Eel Soup, Eel Pye, To Dress Terrapins, Allemode Beef, Oyster Pye, Force Meat, Sausages, Admiral Peacock’s Receipt for Pickling Beef, To Stew Rockfish, Pork Sausage Seasoning, and To Make Bologna Sausage. Techniques and processes go well beyond common cookery, with recipes describing the making of multiple wines, beers, vinegars, syrups, yeasts, and bitters.

Medical recipes were actively pursued and collected from many sources amateur and professional. In particular, there are dozens of recipes related to cancer cures. But most other ailments and injuries of the time are represented (cholera, cholick, asthma, rheumatism, sores and wounds, burns, dysentery, heart palpitations, etc.), as well as non-ailments, (e.g. “Ill and not really – figgiets...”). A wide-ranging understanding of the globe’s useful plants is demonstrated, with snakeroot, gypsum weed, missletoe, Peruvian bark, asafetida, myrrh, boneset, hellebore, tamerick, indigo, and much more, all making appearances.

Household recipes include soaps, inks, dyes, paint, whitewash, and pest (“Elder leaves stewed on the hearth... kills cockroaches”). Repairs include a Chinese Method of Mending China, A Good Cement to Mend Cracks in Iron, and numerous methods for removing spots. There are a few veterinary recipes included, but nothing agricultural, which indicates a divide between agricultural practice (in a family that made much of its living farming and with a plant nursery), and the many other culinary, household and medical, practices represented here.

The recipe lists below attempts to preserve the orthography of the originals. While efforts were underway to standardize spelling, significant variation was still in use, even by the same compiler. One recipe that appears with multiple spellings is Paracelsus’ elixir of saffron, aloe, and myrrh. It appears here three times, spelled both Elixir Proprietatis and Elexer Propotates. Suprisingly, this alchemist’s herbal remedy shows up on Caleb Bingham’s list of commonly misspelled words for children, there charmingly misspelled “Lixir Propotatoes” (Bingham, Caleb. *The Child’s Companion, being a concise spelling book*. 12th ed. Boston, 1808). One wonders how often early American children had an opportunity to be writing this recipe title.

Condition varies throughout, but shows significant use and subsequent wear. \$9000.00

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1. Blank book (20.5 x 17.5 cm.), [106] mostly unpaginated pages, with an additional sixty-eight leaves of various sizes laid-in, many with text on both sides and multiple recipes. [circa 1770-1851]. With the stationer's ticket of "Wm. F. Murphy, Blank Book Manufacturer, no. 26 South Third Street, Above Chestnut Street, west side. Philadelphia" pasted to the front pastedown. Largely disbound, and repaired (and then disbound again) in marbled boards. A variety of hands, and with varying condition throughout. Many leaves, both of the book, and individually laid-in are chipped, folded, or otherwise damaged, but most recipes are legible.

*Section header: Medical Receipts*

Root Beer, on verso, "From Barilla  
 Scott's recipes which he sells for  
 \$10.00... 1850. (sewn onto the text  
 block)  
 To make a tea  
 Aqua specific  
 Asthmatic elixir  
 To make laudanum  
 To make lavender compound  
 To make bitters  
 For the whooping cough  
 Cough drops  
 A remedy for [...] of putrid sore  
 throat  
 Warner's cordial  
 For sore throat  
 Bitters  
 Calogne [sic] water  
 Strengthening plaster for the breast  
 Elixir proprietatis  
 For asthma  
 For dyspepsia  
 To make a cream a tartar punch  
 For the Cholera  
 Mullen Syrup  
 For the croup  
 To prevent gathered breasts  
 Vinegar of squills  
 Syrup of squills  
 For a cough  
 For cancers  
 For a cancer (St. John's Wort)  
 [...]ches] of liquorice  
 Ointment of white hellebore  
 Simple cerate  
 Remedy for Fevers

Mad dog, bite of

*Section header: Conservatory*

Cream cake (pinned on)  
 To preserve strawberries  
 To preserve crabs green  
 Blackberry syrup  
 To preserve peaches  
 To preserve citrons – M. Knowls  
 To preserve watermelon rind - M.  
 Knowls  
 Butter pears – M. Knowls  
 Pickle pears  
 Anne Richardson's principal medicine  
 Tomato mustard  
 Cream cheese – Charles Moon Sen.

*Section header: Culinary Receipts*

To make bologna sausage  
 (additional note down side of recipe  
 in later hand, dated "1858-9")  
 To stew a rockfish  
 A Plain way of dressing a calf's head  
 Pork sausage seasoning – "too hot,  
 very hot"  
 Oyster pie  
 Alimode beef  
 To pickle red cabbage  
 Receipt for cracked wheat  
 1857 Sausage (later hand)

*Section header: Desarts & Pastry*

Floating islands  
 Cheese cake  
 Whip sylabub  
 Rice Florendine

*Section header: Household*

Potash soap  
Hard soap  
Cracked wheat (sewn-in: this is the

*New section begins (new paper stock,  
early hand – possible the hand of James  
Moon)*

Partial index  
To drive back a fellow  
For a cough  
For a cough (another)  
Partial index (4 pages)  
An excellent ointment for the dew  
worm  
The black plaster which has been  
proved very useful  
Elixer for the cholick  
To make spiced rhubarb for the  
Flux  
To make tobacco ointment  
To cure ring worms of all sorts  
Receipt for burns  
To cure all sort of running sores  
To make the solution of lead  
For a mortification  
For a sprain in the ankle  
To cure swelling caused by fever  
To cure a finger or tow nail grown in  
Cure for the cramps  
For a sore throat  
For numbness  
For sick stomach  
Round potato roasted and well  
For the rheumatism  
For a cough  
For the consumption wear flannel...  
For a soar throat  
For the asthma get the root of the  
common gimpson weed  
Palpitation of the heart  
For a cough  
Eye water  
For a sprain  
For burns in about the eye  
For the asthma  
For the quinsey or hives  
For the canker boil

same recipe found in the Culinary  
Receipts section)  
Good cough mixture (sewn-in)

buttered (as a poultice)  
Poison, a strong tea  
For bleeding at the nose  
For a cramp in the stomach  
For removing the dirt from dyed silk...  
Ointment for rheumatic complaints  
To stop a pucking  
Cure for cancers  
Receipt for making Anderson's pills  
Leaden plaster  
An excellent ointment  
For a sore mouth or tongue  
For a bruise  
Deshler's Salve  
Plaster for a strain  
Black Plaster  
For a wen  
For a burn or scald  
Blackberry syrup  
For the dysentery  
Dr. Jones's astmatick elixir  
For the dysentery (another)  
Ill and not really – figgits...  
When teeth have been drawn  
Cordial for the bowel complaint  
A receipt to destroy moths bugs and  
fleas  
Receipt for a cough  
For a sore mouth  
To allay heat in the eyes  
For a suppression of wind  
For the cholick  
To make eye water  
For a scald  
A receipt to make good pills  
  
For bad sores take missletoe...  
To make Tar Ointment  
For the cholic or pain in the bowels  
Cure for things evil (with wild  
carrot root)  
For bad wounds  
For bilious cholic (with powdered

brimstone or sturgeon oil)  
Carnation red rose-colour  
Sassafras colour, 1821  
To dye red – Negro alder  
Cold blue dye for linen or cotton  
Orange or hi colour  
To make curran wine  
To colour wool orange  
To colour linen yarn hi colour  
To colour woolen yarn green  
Recipe for making point work  
coverlet  
To make good mathiglem  
To make curren wine  
To make whip  
To make marmalet  
To make carpet  
To make quince wine  
Blackberry wine  
Maple biscuit  
Sponge cake  
To take iron mould stain or ink out  
To make wine  
To make floaten islands  
To pickle shad melts  
To make a round of beef red for a  
cold standing dish  
To make ginger wine  
From J Frith a complete scourer &  
dresser of cloth  
Admiral Peacock's receipt for  
pickling beef & keeping it sweet – "I  
think I like it best to put but one  
half of the quantity of the brown  
sugar"  
To preserve beef for drying  
To fry tomates preserved  
To preserve Fox grapes  
Peaches  
Fox grape jam  
Stoutans Bitters  
White wash for houses  
Durabale paint  
To make a Richmond pudding  
Cup cake  
To cure butter  
Raspberry vinegar  
Raspberry jam  
To preserve Fox grapes (another)  
To preserve strawberries  
To make rusk  
To make calf's feet jelly  
Huxham's Tincture  
Calf head  
Force meat  
Apple pudding  
Potato pudding  
Jam pudding  
Orange pudding  
Queen cake  
Mince meat  
Plumb pudding  
Fine cakes  
To make a cake that is called Bunns  
Stew black berries  
To make smear cake, take  
bonnyclabber  
To make scrapple  
To make Sour-croust  
A method in England for making  
butter  
A mastick which resist fire and  
water for mending cracked  
earthenware  
To make jumbles  
White chicken soup  
Boild turkey  
To die green  
Oyster sauce  
Drop biscuit  
To stew wild fowl  
A good gravy  
Dry ginger bread  
Lemon cheese cake  
Coconut pudding  
The most common bitters for wine  
For an inflamed limb  
For a humour in the blood  
For a bit of a mad dog  
To make syrup of rhubarb  
Common or simple syrup  
Syrup of Damask roses  
Lavender compound

Recipes laid-in:  
Jane Moon presents...  
Cure of ulcerated cancers (clipped  
from a Baltimore paper of 1790  
Lung wort off of white oak tree  
Meat sausage  
Hop syrup for cough M.A.E.  
Cordial  
Bilious pills  
Dispeptic Pills  
Bateman's drops (on verso of partial  
letter dated 1845)  
An excellent tonic  
To stop or prevent...- Dr. Meredith  
Cure for the gravel  
Cure for the hollow horn in cattle  
Gravel, a certain cure...  
Receipt for pickling beef  
To make good vinegar  
Indian balls, an herb...  
Jaundice...  
Dropsy, drink plentifully of gin...  
Jaundice (another)  
[illeg.]  
Ginger bread  
To colour wool sassafras  
Strengthening plasters  
Ginger bread  
Cure for summer complaint  
A composition for seed wheat...  
To pickle asparagus  
Elixir proprietatis  
Elixer propotates (pinned to the  
above)  
Take a grain of Calamel...  
Rheumatism to cure  
Dysentary  
Gravel  
2 qts. skimmed milk...  
For dying. Blue – Daniel Large  
To dye red – Negro aulder  
Cancer (newspaper clipping from  
Dawson's Advertiser, 1803)  
Strong ashes and lime together  
Cancer cured of an aged woman  
Consumption in Poor Will's  
Almanac  
1812

Elder syrup – Poor Will's Almanac  
1812  
Cure for the disorder in [...] bowels  
To make Lord Howell's Leaden  
Paint  
Mary Johnson's rect cure cancer  
Cure for cancer  
...hard of hearing – Dr. Green,  
Reading Penn. Sept. 1817  
The herb called by the people about  
Hoboken "Boneset"...  
For preserving turnips  
Cure for rheumatism  
Jaundice  
Directions for Moses Moon's Son  
(as a baby)  
[illeg.]  
Mary Leggin's sponge cake  
Tea cakes  
Lemon syrup  
Blackberry jam  
To die cotton or linen  
To dye a London brown  
Chinese method of mending China  
Recipe for the cholera  
Efficacious method of driving away  
rats  
Lock-jaw  
Receipt for extracting spots of ink  
Recipe for the cholick  
Recipe for the piles  
Elder leaves stewed on the hearth...  
kills cockroaches  
To make Rog[...]es salve – Dan'l  
Quinby  
Yellow wash for a wall  
Receipt for Tummer complaint  
To cure any cutaneous disorders  
An elixer for the bilious cholic –  
Deborah Field  
An effectual cure for the same  
To prevent the ravages of the  
Hepian Fly  
Vermin on animals  
Sweet oil thickened to the  
consistence of honey  
To cure fresh wounds  
To destroy weavels

|                                     |                                      |
|-------------------------------------|--------------------------------------|
| To make good vinegar                | Elizabeth Gaskell cure for the       |
| Mending put about the root of peach | pthysick                             |
| trees                               | For a bad cold or hoarseness         |
| David Bacon cured of the dropsy     | Take about 12 of the tamerick or red |
| Michael Weaver a Dutchman of        | root...                              |
| Bethlehem proposes...               | To make tomato ketchup               |
| Cure for frozen, burnt, or scalded  | “Confectio Lemme [sp?]”              |
| flesh                               | To colour a blue...                  |
| To take out the fire from a burn    | To colour a never fading blue...     |
| To cure the measles in swine        | For rheumatism                       |
| F.T Stewart of Essex in England     | Pains in the bowels                  |
| being brought to the verge of the   | Rheumatism & gout                    |
| grave...                            | Pills of aloes & myrrh               |
| A person afflicted with boils...    | Compound pills of rhubarb            |
| Mint cordial                        |                                      |
| A receipt for cough                 | <i>Pasted to the rear board:</i>     |
| To make raspberry giam              | Preserved oranges                    |

Also laid-in are two autographed letters signed:

- a. William Leigh to William Gordon. “Charles County, July 2<sup>nd</sup>, 1787”. One leaf, with manuscript text both sides. Letter announcing a “Sovereign Remedy for Cancers...” and with a description of the remedy below on the same leaf. A later hand has been added below additional instructions from a “Sam’l Downing”. The verso of the letter contains further instructions to cure cancer, this one with various edits and credited to a “Woman in Maryland”.
- b. John Pemberton to “Esteemed Friend”. “Philadelphia, 5 month 17 1791”. Bi-fold leaf, with letter on one quarter and recipe on another. Pemberton, a prominent Quaker, supplies a requested recipe for cancer.

2. Oblong blank book (10 x 17 cm.), unpaginated, on watermarked, laid paper bound in full reverse calf. Decorative tooled border to boards. [1790-1833 ff.] In several hands, some identified by a later note. Arranged tete-a-tete, with culinary and medicinal recipes running from front and back, and with a separate section in the center with recipes written across the long surface of the page. Some recipes with comments: “good”, “tried”, “found good”, “it should be strained thro’ flannel”, “memo, made mine too salt”, “from Walsh’s paper of 7th mo. 6th, 1822”, “pan bread best kept in large loaves”, etc. Some leaves separated from text block, but still in good order. Front board separated at hinge.

|                                    |                              |
|------------------------------------|------------------------------|
| <i>From the front to the rear:</i> | Sugar biscuit                |
| Sevil orange cheese cakes          | Rusk                         |
| Rice cheese cakes                  | Drop biscuit                 |
| Buns                               | Another sort of little cakes |

Little plumb cakes  
Gingerbread  
Nut gingerbread  
Spiced gingerbread  
Milk biscuit  
Sugar biscuit  
Butter biscuit  
Cup cakes  
Buns  
Jumbles  
To make merveils  
Sponge cake  
To preserve butter sweet  
Rusk  
Buns  
[loose] Strengthening plaster (Dr.  
Taylor's recipe)

*Center section*

Section title in pencil; "*Penmanship*  
by, [illeg. Randolph?] *Anno Domini*  
1833.

Section header: *Puddings*

Citron pudding  
Sweet meat pudding  
Orange pudding  
Almond pudding  
Coconut pudding  
Yam pudding  
Yam pudding (another)  
Ground rice pudding  
Irish potatoe pudding  
A Marlborough pudding  
A bread & butter pudding  
A very fine plain pudding  
A quaking pudding  
An apple pudding  
Another potatoe pudding  
Custards  
Custards (another)  
Boiled custards  
Imitation plum pudding (laid-in)  
A boiled plum pudding  
A swet pudding  
Apple pudding  
A Marlborough pudding

*Section header: J.R.'s Receipts*

Jumbles  
Gingerbread  
Black cake  
Mackaroons  
A.P.  
Dough nuts  
Spanish buns  
English buns  
Iceing  
Almond sponge cake  
Milk biscuit  
2 coconut puddings  
2 lemon puddings  
To preserve apples  
Queen cake  
"end of JR"

*Section header: Preserves*

To preserve Crabs for Tarts (apples)  
Yellow Peaches  
Another  
To make courrant jelly  
To preserve courrants in bunches  
To preserve morrelly cherrys  
To preserve raspberries whole  
To preserve strawberries  
To make quince marmalade  
White quince marmalade  
Gooseberry jam  
Jelly of calves feet  
To preserve quinces  
Cherry bounce  
Cherry bounce (another)  
Wine bitters  
To make catchup "memo, made mine  
too salt"  
Oyster sauce  
Oyster pye  
Force meat  
Calves head  
Claves head whole  
Sausages  
To preserve watermelon rind  
Trifle  
Black berry sirrup

*Few blank pages*

Potatoe yeast "from Walsh's paper  
of 7th mo. 6th, 1822"  
Eel soup  
Eel pye  
To dress terrapins  
Perpetual yeast  
Allemode beef  
To dress calves head turtle fashion  
To pickle oysters to [illegible]  
Snow ball  
To make composition cake  
Floating island  
To make English gingerbread  
Savoy biscuit  
Calves foot jelly  
Kisses  
Currant cakes  
Tunbridge cake  
Warm cakes for breakfast or tea  
Another  
Indian slapjacks  
Plain Indian cakes  
Rolls  
Plain apple pudding  
A very economical dinner for five or  
six persons  
Fish [salt cod]  
Cocoa shells  
Common beer  
Spruce beer  
Orangeade  
Ginger beer  
Pudding sauce  
Drop cakes  
Muffins  
Dyspepsia biscuit  
Buckwheat cake  
Tart paste  
Short paste for fruit pies  
Raised crust  
Custard tart  
To ornament custards or creams

*From the rear forward*

[Incomplete] (first leaf lacking;  
recipe starts in the middle)

To dress a calves head "E.T.R.,  
March 24 /33"  
Mock cream  
To pickle walnuts  
To pickle red cabbage  
Another  
To pickle mangoes "E.T.R.'s recipe,  
Jan. 8th /33"

*Recipes now run the long way*

Rye & indian Bread  
Sponge cake  
Lemon sponge cake  
Seed cake  
Macaroons

Apple cream  
To sweeten butter  
Yeast  
Milk yeast  
Dry yeast  
~~Obliterated recipe~~  
To sweeten butter  
Sago pudding  
Sauce for Sago Pudding "from  
R.C.R."  
Mary Pennell on Queen's Pudding  
"from Mary E.T.R."  
Apple Meringue "R.C.R."  
Vermacilli Pudding "P.A. G.E.  
Justi[.]e (?)"  
Indian Pone "R.C.R."  
Madam Delano Pudding "R.C.R."  
Lemon Pie "M.G. Randolph"  
Parker House Rolls "C.W.R."  
Wine Cream "C.W.R."  
Lady Cake  
Chocolate Blancmange

To make cinnick  
Leonard Snowdons receipt for  
making yeast  
Admiral Pocock's receipt for  
pickling beef, pork, mutton... (this is

copied from the Burlington [New Jersey] Almanach of 1774).  
 Excellent cure for a strain  
 Another cure for a strain  
 For a cough or spitting of blood  
 For cough or consumption  
 To stop somiting  
 Eye water  
 For worms  
 Another  
 For the rheumatism  
 Eye water  
 A method for the taking off of the impression of leaves, plants &c. in a correct and expeditious manner  
 Spiced rhubarb  
 Slice half a pint of comfrey root – for a weakness  
 Mary Deshler’s plaster (Mary Deshler born 1824, into the George W. Deshler family of Brunswick, NJ). Genealogies of NJ Families.  
 Spiced rhubarb  
 Eye water  
 Weeds syrup

Warner gout cordial  
 Camphor tea  
 Cholera morbus  
 Cholera morbus (another)  
 A good cement to mend cracks in iron  
 To make permanent Ink [illegible]  
 For the whooping cough  
 To make coulinge water  
 To make soap  
 Garlic syrup  
 Cure for the croup  
 Sodaic powders  
 Peppermint drops  
 For dyspepsia  
 For the gravel  
 Syrup for a cough  
 For chill & fever  
 Ink & bron mould  
 To cure the tetter  
 The best stimulant – not heating  
*Center:*  
 Chocolate Blancmange

3. Blank book (19 x 16 cm.), [16] pages, with seven additional leaves of recipes laid-in, various sizes. Printed wrapper, in pale blue laid paper, illustrated with an image of country frivolities, and on the rear panel, an illustration of and instructions for a hand sun dial. [Undated, 1791-1814]. The leaf with the first recipes laid-in listed below states, “Almanach 1791” on the recto. Another receipt states, “Middletown, Bucks County, 1814”. The final receipt, “To make sweet cider”, has an interesting record on its verso. “Cincinnati July 31<sup>st</sup>, 1813. A new star has made its appearance it is very luminous & of the first magnitude... Robt. Stubbs.” This is likely Robert Stubbs, compiler of numerous almanacs of the period, all published by Browne of Cincinnati.

The booklet contains only a single attached leaf with medical recipes:

Lyons magnetic powder  
 Ointment for Irrisip[...]

Neuralgia  
 Fomenting Spirits

*Laid-in:*

A Paint Recommended of the first quality  
 A durable white wash – “this from Joseph [...] & George Harrison  
 To a peck of fine salt...

To have cider sweet  
 Wine vinegar  
 To make a good vinegar  
 The stalks of raisins  
 To make sugar vinegar

|                                        |                                                |
|----------------------------------------|------------------------------------------------|
| Gooseberry vinegar                     | A fine Cider – leaf signed “Moses Moon”        |
| To refine beer                         | To make a good vinegar                         |
| To make Lisburn wine of cider          | I put a pint of lime and 3 pints persimmons... |
| To preserve Ham                        | To preserve cider sweet                        |
| To make good vinegar – Timothy Matlock |                                                |

4. Jane Moon’s Recipes (Married 1813). Small booklet (12.5 x 11 cm.), [28] pages. On pale blue, laid paper, with additional natural, laid paper booklet sewn-in. Cover title: “For Jane Moon, these receipts ‘all singular’, are copied by Marianne, Woodbourne 1834”. The hand in both booklets seems consistently the hand of one person, though perhaps separated by time.

|                        |                                        |
|------------------------|----------------------------------------|
| <i>Recipes:</i>        | Johnny cake                            |
| Doughnuts              | Sausage                                |
| Soda cake              | To make [...] cloth or camphor plaster |
| Cup cake very superior |                                        |

|                                                 |                           |
|-------------------------------------------------|---------------------------|
| <i>Recipes in smaller booklet:</i>              | Apple omilet [sic]        |
| Extract of cannibus [illeg.] for asthma & cough | To fry bread in mollasses |
| For croup... [other medical notes]              | Sago pudding              |
| Lemon puddings                                  | Lemon pie                 |
| Yeast cakes                                     | Soda crackers             |
| Rice waffles                                    | Mulled cider              |
| Mush muffins, very extra                        | Cucumber sauce            |
|                                                 | [medical notes]           |

5. Re-purposed blank book, (19.5 x 16.5 cm.), [30] pages. Titled “Specimens of Penmanship” on the printed brown wrapper, with images of elephants, Washington as a general, “exuberant crops”, and eagles. [1764- 1830?]. Index. Some recipes attributed. A few recipes added later in pencil. All leaves separated from original cord-bound wrapper, edges worn. Wrappers had been reinforced with a thick cotton backing, now separated from front wrapper.

|                            |                     |
|----------------------------|---------------------|
| Curing beef                | Peach pickles       |
| Seasoning sausage meat     | Potato pudding      |
| Cider wine                 | Honey moon crumble  |
| Green ointment             | Tomato catsup       |
| To color red               | Tomato sauce        |
| Deshley salve              | Tomato pickles      |
| New York ginger pound cake | To preserve tomatos |
| Raspberry vinegar          | Spanish buns        |
| Rice flummery              | Cottage pudding     |
| Mansfield muffins          | Tea biscuit         |
| Cake                       | Soft ginger bread   |
| To pickle peaches          | Ginger bread        |

Mountain ginger bread  
Cup cake  
Tea cake  
Sponge cake  
Dutch cake  
Washington breakfast cake  
Turkish cake  
Mainsfield muffins  
Common buns  
Queen cake  
Albany cake  
Sponge cake  
The substance of Dr. Morton's  
prescription for feverish infants  
To paint a gathering [?] – Dr.  
Phillips  
poultice for gathering  
Burns  
Tar ointment – H. Hutson  
[illeg.] Spirits for neuralgia  
Effective cure for felon  
Soft soap  
For cough  
To preserve raspberries – E.H.  
Shapley (wife of [illeg.])  
Ann P. Evans receipt to preserve  
quinces  
To make gelatin  
For wine jelly  
Blackberry syrup  
Snapping turtle – Magt. C. Randolph  
Terrapin  
Green corn pudding  
Cottage pudding  
Muffins  
Cup cake  
Do[.] cake – Mary Newlin

laid in receipts:  
Green tomato pickle – Susan L.  
Cucumber cauce – “A.E.M. otherwise  
Eliza Morral”  
Welsh rarebit [newspaper clipping  
dated 1861]  
To pickle butternuts  
Blackberry syrup – Elizabeth  
Nicholson  
[note about Mary Randolph?]

English walnuts pickled – Mary  
Newlin  
For currant wine [long recipe]  
Lemon pie – A.S.  
A cheap soap “We like this soap very  
much.”  
Dr. Sam'l George Morton's directions  
for barley water  
Cooking rice – tipped-in  
Seed cake (begins a new hand)  
Astor House corn bread (with an  
interesting note on use)  
Probably for dysentary  
Jellies for the sick  
Biscuit jelly  
Arrow root jelly  
Rice jelly  
Sago jelly  
Tapioca jelly  
Fanny's crisp ginger bread  
To [illeg.] calf head [illeg.] – from  
Mary Newlin's book  
To pickle walnuts – “verbatim from  
Mary Newlin's book”  
Sister Anne's receipt to pickle cherries  
A.K. receipt for very superior court  
plaster  
Mary Pennell's pudding  
Dr. J.s Rowland's receipt for chalk  
Mixture  
Measure cake  
The best clam soup  
Calf's head soup – “This soup if well  
made can not be surpassed.”  
Blackberry syrup  
[ten pages of a child's doodles]

Measure cake  
Soft ginger bread  
A receipt for diet drink  
Beeswax and hogs lard [dated 1764]  
A receipt how to cure a burn  
[incomplete receipt]  
Receipt for making a superfine BK ink  
– William  
For wind on the stomach  
Take olive oil eight ounces...

David Broomal rent for the sawmill

For the ague

6. Small hand-stitched booklet (10.5 x 8.5 cm.), [12] pages. With ninety-five handwritten names of presumably younger women, as they are all unmarried names. A note on the front leaf states, “some of the girls names from Weston [?] part of 1809 part of 1810 & 1811”. It is possible this is Weston, Pennsylvania, in Luzerne County.