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, née 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 Elezer Propotates. Surprisingly, 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
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)
 […]es of liquorice
Ointment of white hellebore
Simple cerate
Remedy for Fevers

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 Floreadine
Section header: Household
Potash soap
Hard soap
Cracked wheat (sewn-in: this is the 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 cholic
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 tomatos 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 strawberrys  
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-crout  
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
Elexer 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
To mending put about the root of peach trees
David Bacon cured of the dropsy
Michael Weaver a Dutchman of Bethlehem proposes…
Cure for frozen, burnt, or scalded flesh
To take out the fire from a burn
To cure the measles in swine
F. T. Stewart of Essex in England being brought to the verge of the grave…
A person afflicted with boils…
Mint cordial
A receipt for cough
To make raspberry jam

Elizabeth Gaskell cure for the physick
For a bad cold or hoarseness
Take about 12 of the tamerick or red root…
To make tomato ketchup
“Confectio Lemme [sp?]”
To colour a blue…
To colour a never fading blue…
For rheumatism
Pains in the bowels
Rheumatism & gout
Pills of aloes & myrrh
Compound pills of rhubarb

Pasted to the rear board:
Preserved oranges

Also laid-in are two autographed letters signed:

a. William Leigh to William Gordon. “Charles County, July 2nd, 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.

From the front to the rear:

Sevil orange cheese cakes
Rice cheese cakes
Buns

Sugar biscuit
Rusk
Drop biscuit
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 strawberrys
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
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

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. Justice (?)”
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,
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
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 31st, 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 Urrisip[...]
Neuralgia
Fomenting Spirits

Laid-in:
A Paint Recommended of the first
good
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
To refine beer
To make Lisburn wine of cider
To preserve Ham
To make good vinegar – Timothy
Matlock

A fine Cider – leaf signed “Moses
Moon”
To make a good vinegar
I put a pint of lime and 3 pints
persimmons…
To preserve cider sweet

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.

Recipes:
Doughnuts
Soda cake
Cup cake very superior

Recipes in smaller booklet:
Johnny cake
Sausage
To make […] cloth or camphor plaster

Extract of cannibus [illeg.] for asthma
& cough
For croup… [other medical notes]
Lemon puddings
Yeast cakes
Rice waffles
Mush muffins, very extra

Apple omilet [sic]
To fry bread in molasses
Sago pudding
Lemon pie
Soda crackers
Mulled cider
Cucumber sauce
[medical notes]

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
Seasoning sausage meat
Cider wine
Green ointment
To color red
Deshley salve
New York ginger pound cake
Raspberry vinegar
Rice flummery
Mansfield muffins
Cake
To pickle peaches

Peach pickles
Potato pudding
Honey moon crumble
Tomato catsup
Tomato sauce
Tomato pickles
To preserve tomatos
Spanish buns
Cottage pudding
Tea biscuit
Soft ginger bread
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

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]
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.