

Pear Sweet Pickles
If the pears should be prepared the same as for preserves
and simmered in the spiced vinegar which
requires, for one quart of vinegar, one pound of brown
sugar, (so that gives them a better color) and a table-
spoonful of each, cloves, allspice, cinnamon, and
ginger, to be tied in a muslin bag and steeped in
the vinegar.

Lettuce Dressing
For a family of six, boil three eggs for ten minutes
throw them into cold water for a minute, remove
the shell, cut and mash the eggs fine and mix with
them two table-spoonfuls of melted butter or
sweet oil as much of mustard as prepared for
meats, a dash of pepper and a little salt
Cut the lettuce fine, pour over it vinegar and sprig
sugar to taste, then mix in the prepared egg
This dish is as appetizing as it is nutritious and
delightful.

Malted Corn

6 quart measure of ashes

three gallons of water boil for five minutes
turn in a pint of cold water to settle it
then of the ley and strain
Put it into an iron kettle with 6 quarts of shelled corn
let it boil half an hour skimming & stirring
strain of the ley and remove in several matters
turn the corn into a large dish pour with water
enough to cover it and of the black chits remove
until the water looks clear
then put into a clean kettle and boil until
soft with water enough to cover it

When of the so as not to burn. Hard wood
ashes is the best

Peas

Peel and grate six good size potatoes, pour over
the pulp one quart of boiling water and let all boil
about five minutes; then set aside till cool;