



Sunnyside Files

Suzanne Perfect Crowell

Best Wishes
Edward E. Lowry

Sunnyside
Files
OF

Sarah Norris
Brown

Her Diaries and Receipts

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To
Sarah's Grandchildren

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For her tremendous help in preparing this book, in lending diaries, receipt books, and for her sharp memory in relating stories, I wish to thank Pearl S. Marston.

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Unless otherwise documented, all quotations appearing in this edition are taken directly from the unpublished diaries and files of Sarah Norris Brown (1870-1917).

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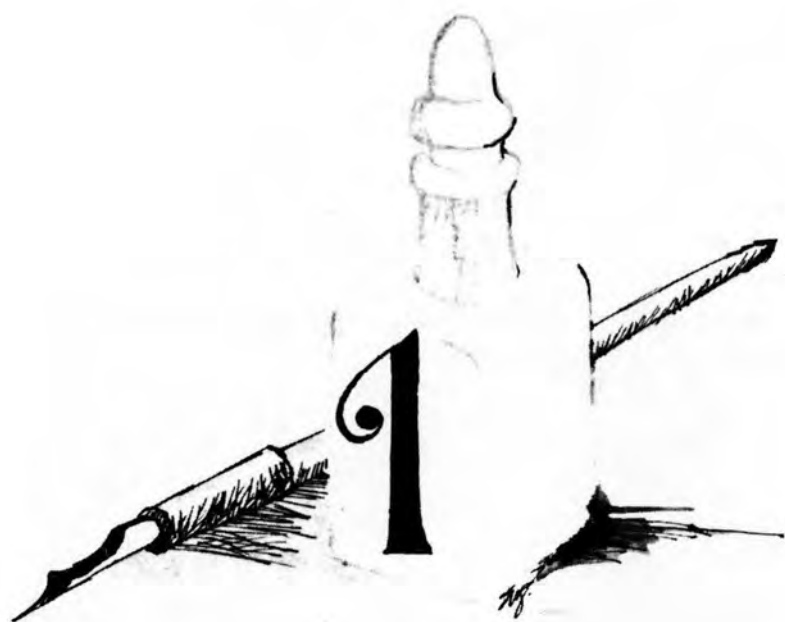
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Diaries



Sarah Gertrude (Norris) Brown

1841-1917

"Wife of Warren Brown. She was a native of Dover, New Hampshire, and educated in the public schools of Lowell, Massachusetts. She was married, January 1, 1867, and lived in Hampton Falls during the remainder of her life. Her golden wedding was celebrated, January 1, 1917; she died January 24. She was a person of great executive ability and force of character." They had four children; Harry, Arthur, Gertrude, and Mildred.

(Excerpted from Warren Brown's Hampton Falls Town History, Vol. II, P. 318.)



Introduction

I spent happy childhood days in the attic of the Big House, as we children called Sunnyside. My grandparents, Arthur and Frances Brown, then owned the house and allowed us to uncover old memories and discover fascinating new ones as we played for endless hours.

I remember the trunks filled with old clothes, smelling faintly of homemade sachets. Dressing up, we would invent many games; we'd carry the flintlocks and stalk bear; we'd use the old utensils in preparation for the delicious meals of our imagination. There were six rooms in that attic, each filled with memories and marvelous treasures.

My mother, sister, and I lived in Sunnyside during World War II. We slept in the Dutch Room. I loved going into the Red and Blue Rooms: it was my introduction to potpourri; the jars that still sat on the bureaus were filled with my great grandmother's special fragrances.

Portraits of ancestors loomed on the walls of the Great Hall upstairs. I would race by them; they seemed so fierce to my child's eye.

Summers, when my grandparents stayed at Sunnyside, were special times. I can remember sitting in the vast dining room eating Welsh Rarebit from those beautiful old dishes.

Sunnyside has seen generations and holds wonderful memories.

I am pleased that so much information still exists about Sunnyside and about Sarah Norris Brown who built it and gave to it its character. Her diaries, covering forty-seven years, made this book possible. But for me the hours spent in those yellowed pages of fading script were so much more:

they were a resurrection of those childhood hours of happiness and wonderment. Each new page kindled a memory, enriching it with answers to mysteries long forgotten.

I am glad I was there.

S.P.C.
Gemeinschaft Farms
Nov. 16, 1975

1

From the Diaries

"Sophia, you have two daughters while I have none: give me one to raise as my own."

Thus, Sophia's sister, Lavinia Osgood Merserve acquired little Sarah Gertrude Norris in Raymond, New Hampshire, in the mid 1840's.

Little is known of Sarah's childhood other than the fact that she was brought up lovingly and well and was extremely fond of Auntie and Uncle Merserve. Her father, Daniel L.¹ died when Sarah was ten years old. He was born in Raymond and moved to Dover where he kept an auction and commission store from 1832 to 1840. He compiled and published the Dover Directory for many years and was proprietor of a periodical store. Sarah had two brothers and a sister. Albe, one brother, died at the age of thirteen. Sarah's mother, Sophia Osgood Norris, died in 1873.

Sarah was also a direct descendent of the Reverend Stephen Bachiler, born in 1551, who came to this country in 1632 and settled the Hamptons.

Throughout her diaries is evidence of her love and respect for the couple who reared her. There is evidence that Sarah was brought up in strict Victorian tradition: she was carefully and well taught the duties and responsibilities of young ladies of the day, and acquired a strength of character which was to stand her in good stead throughout her long life.

Educated in the public schools of Lowell, Mass.,

she was a member of the graduating class of 1860; Governor Greenhalge was also a member of this class.

In the Hampton town report of 1864 Sarah was listed as school teacher. During the summer term she had forty-one scholars with an average attendance of thirty. There were sixteen weeks during this term. During the winter term she had twenty-nine scholars, average attendance, twenty-five. The term ran fifteen weeks. Her wages were \$12 per month. The report states:

"Miss Norris succeeded in gaining the affection of her little pupils and had a happy way of imparting instruction. The examination at the close of the winter term was highly satisfactory."²

Sarah then met Warren.

Warren Brown was a descendent of Jacob Brown and Abigail Berry (who is said to have brought the sense of humor to the Brown family). Jacob was a farmer and moneylender.³ Money was often lent on short term to farmers in Hampton Falls and surrounding towns to buy cattle and other needed things. At Jacob's death, the following notice appeared and was copied extensively in the paper in all parts of the country:

"The Portsmouth 'Journal' records the death of Mr. Jacob Brown, at the age of ninety-two. At sixteen his father gave him a yoke of steers, a start in life not unusual in that day in the neighborhood. Young Brown sold the steers for one hundred dollars. This sum he put at interest at the rate of six per cent, resolved to keep it distinct from his other property. He adhered to his determination strictly and entered upon manhood a tenant on the farm of another, receiving one half of the crops for his labor and manage-

"ment,--not touching his one hundred dollars, but remaining a tenant until he became able to buy the farm. At the age of seventy-five his one hundred dollars had become three thousand. His entire property, accumulated during seventy years of active life, amounted to about fifty thousand dollars, which, in his own language, is 'the result of temperate and frugal, but not parsimonious habits, and looking carefully after those little leaks through which property frequently disappears'."4

Jacob had four sons; Thomas, living on the property across from Applecrest Farm; Nathan W., a merchant in Newburyport; Joseph C., a farmer living on the farm presently occupied by the Hilliards. Joseph died quite early in life from a falling rock. That left John B., also a farmer and moneylender, who had one child, Warren, born in 1836.

Warren married Sarah in 1867 at the age of thirty-one. Sarah was twenty-six. They took up residence on the homestead Jacob had purchased in 1812. The house was a center chimney colonial home beside the road.

Life on the farm in the latter quarter of the century was filled with work. Sarah began her house-keeping with Warren's mother, who lived with them until her death in 1896.

Prior to 1858, lighting in homes was by kerosene lamps using whale oil or tallow. Kerosene oil began to be used in Hampton Falls in 1858; it was produced by refining crude petroleum and sold for as low as ten cents per gallon.⁵

Mark Roberts of Stratham⁶ drove a tin peddler's cart through the town beginning in 1840. It was Mr. Roberts or another like him who made all of Sarah's tinware. She had fluted cake pans, steaming tins, and other tinware which is still being used today to make many of the "receipts" Sarah perfected (see illustrations, Part III).

In 1868 her first child, a boy, was born and died on August fourth. The tiny, painstakingly sewn clothes made for him (Sarah never named the baby, calling him many names over the years, Norris, Charles, and others) were placed carefully away in tissue. There would be other children.

January 1, 1870 was muddy. It was Sarah's third wedding anniversary and she spent the day visiting Auntie: "Partook of a turkey dinner and oyster supper. Rode in the carriage." Sarah was extremely partial to leasurely sleigh rides, a pleasure she enjoyed throughout her life, and was disappointed there was no snow that day.

In March of 1870 Sarah called in Mary Ann, a young woman in the town, to get some stitching done. She began papering the spare chamber and putting in a new carpet. On April twenty-third Sarah wrote, "Finished baby cloak," and the first indication that she was about to have another child. On June eighth, "My little baby was born at 9½ o'clock in the evening. Weight 11 pounds. Name--Harry B." True to Sarah's sense of propriety and modesty, there was nothing more mentioned. Indeed, the next day's entry in the diary read; "Charles Dickens died."

Births were always an extra special happening in those days and Sarah enjoyed many visitors in her confinement. She named the baby Harry Benson "to please Auntie."

She spent many quiet, pleasant days following Harry's birth. Taking her time before coming downstairs, she waited until July before venturing outside. By this time the mowing had started and hired men, as many as five, came with scythes to cut the hay. Warren commenced mowing on the marsh on August fifteenth:

"The time for cutting, called the marsh season was after the change of the moon and after the full and before the new moon. If the perigee occurred between these phases of the moon one tide kept up and it was not a suitable time to make hay. Some made it a rule to cut just after the 3

"o'clock tide which was usually the highest. As soon as the new almanacs came in January some men laid out the marsh seasons for the year. Thomas Brown was considered an oracle in this matter. The green head fly made its appearance the last of June and continued until some time in August. They were noted for close application to business and a quick reminder of their presence. The marsh season was a social occasion where people met and talked over the news. Old men, past labor, regretted that they could not go on the marsh.

The marsh was owned in tracts of from two to five or more acres; each tract was generally called by the name of the former owner. The bounds were marked by stakes and ditches. The mains left in mowing were plainly visible, and the bound lines were respected:

Some farmers living a few miles back in Kingston, Danville, and Freemont, owned marsh. They used to come down and camp, bringing their provisions, supplemented by clams which were dug and cooked. The men who came with them did not cost a great deal as it was considered an enjoyable outing. In this way the hay was secured at no great expense. It was thought a bad thing to sell hay from the farm but if a quantity of salt hay could be fed, hay could be sold with no fear of injury. The salt hay did not receive as much care and attention as the hay on the upland. When well cared for it was much more valuable for feeding. In the Fall when the grass

"had all been cut and the creeks, ditches, and sloughs neatly trimmed out and filled with water at high tide, with the hundreds of hay stacks it made a very pretty picture."⁷

The year 1871 was busier for Sarah. In February the baby became sick: "The doctor pronounces it lung fever and doesn't think he can live." Harry was sick for several weeks and it was later learned that he had meningitis. He was in much pain and had difficulty moving his little legs. Sarah, on her own, decided to exercise his limbs every day; she gently pulled his legs, and hung weights on them. Harry slowly recovered and never even had a limp.

When Harry was nine months old she dressed him in his first short clothes. It was a milestone and Sarah felt a little pang.

Spring cleaning was a huge undertaking in those days but fortunately Sarah had Mrs. B. and Ella, two hired ladies. For a week, beginning May sixteenth they cleaned the entire house, papering walls as they went.

Harry was thoroughly weaned by October, indicating the length of time commonly nursed.

Warren noted in his Journal:

"A disastrous storm and tide occurred in November 1871 when the railroad tracks were badly injured. Nearly all the hay-stacks below the railroad were moved and deposited about as thick as they could be placed along the track and in other places. A great many unpleasant and uncomplimentary things were said by those claiming and dividing the hay. There is nothing which will occasion more ill feeling than a fight for drift hay. Many were able, as they thought, to distinguish their own hay by the looks of it."

The following account shows the expenditures

of a hired girl. This account was Sarah's expenses for Ella's upkeep:

"Ella's Account Commencing September 19, 1870
And Ending Sept. 19. 1871

Pair Boots	\$2.00
Shawl	6.50
Hat	1.65
Borrowed to send to Quebec	2.00
Borrowed for Mip Story	4.00
Blue Dress	3.75
Paint	1.25
9 Yds. Unbleached Cloth	1.26
5 Yds. Bleached Cloth	.83
Hoop Skirt	.50
Net	.24
1 Yd. Ribbon	.14
Pair Gloves	.25
Tooth Extracted	.25
Pair Shoes	1.25
2 Doz. Buttons	.25
4 Yds. Braid	.16
2 Handkerchiefs	.30
Pair cuffs	.35
Cutting Dress	.35
9 3/4 Yds. Print	1.22
1 Doz. Buttons	.12
1 Yd. Elastic	.04
2 Pairs Stockings	.25
Paid Mrs. Janvrin	5.00
10 Yds. Bleached Cloth	1.50
Pair Cloth Boots	1.75
½ Cost Pair Rubbers	.37
1 Yd. Edging	.01
Picture Taken	.40

Hired girls generally received \$2.00-2.50 per week as well as their keep.

In 1872 Warren went to Portsmouth to the Senatorial Convention and was nominated by a majority of twenty (he was a member of the State Senate in 1872 and 1873). He was serenaded by the townspeople and there was gaiety all around.

Sarah settled back into the business of her home, sewing carpets for her sitting room. On July first she stated; "I am sick abed," an understatement considering the fact that it was to be six weeks before she resumed her activities. Since it is known that she lost several children, this may have been one of the miscarriages. True to her strict upbringing nothing was mentioned.

Sarah put up bottles of cider and much apple-sauce. Since Warren had a large orchard (Jacob having carried seventy trees on horseback from Kingston many years earlier)⁹ there were barrels of apples in the cellar. She always "did up" her apples in the winter months, well after the garden harvests. Staggering the canning and preserving chores made life easier for the farm wives who worked in this manner.

Warren had many interests besides farming and consequently was absent from the homestead a great deal of the time. Sarah found herself in command of the farm more and more often and set about becoming familiar with the books, records, and field work.

A series of hired girls came and went in the Brown household. Warren brought many of them from the ships coming into Boston harbor from many parts of the world. Most of the hired help came from Sweden, Norway, and Ireland. Some of the girls stayed many years, others came and left within a matter of days. Bertha joined the family the summer of the new mowing machine and baby, Arthur Warren. The year was 1873.

Sarah allowed herself ten days of rest and plunged into caring for her garden and preserving food.

By Thanksgiving it was snowing hard and one hundred twenty-five bushels of apples went into the cellar. The winter proved lighter and sparkling

with gaiety. There were sleigh rides and masquerades.

The hired men cut tons of ice for the ice house and Sarah commenced using barrel flour:

"Flour was not sold in barrels much before 1810. At first it was made from wheat raised in Western New York and was called Genesee. Later, Ohio Flour, then St. Louis Flour was used. Roller process and Haxall were names which came into use (in Sarah's time)." 10

She used one barrel of flour every two weeks and a barrel of sugar every four weeks. There were hungry hired help to feed as well as her growing family.

The farm was expanding. Another barn was needed and Warren purchased one across town. The man moving the barn took it down, moved it, and rebuilt it on the Brown farm for \$1 a day. He took exactly one hundred days to do the job. In 1875 they "commenced raising the new barn to put the cellar in." Warren placed a large weathervane on the top, an American eagle.

On June 17, 1875, Sarah and Warren took the family to enjoy the Bunker Hill Centennial Celebration at Boston and Charleston. The day was beautiful and the parades and costumes were a joy to behold.

Sarah was a hard working woman who drove herself unmercifully even in doing those projects which were generally considered relaxing. She began working on a "Welcome" motto only to complete it the next day. She completed several that year. Her hand sewing and small stitching were her pride and many dresses and suits still exist to show her fine craftsmanship. She was constantly sewing and mending for her family; a prized job that year was a grey suit for Harry.

Sarah was sickly during the early Spring of

1876. That she lost another child is merely speculation, but she confined herself to the homestead and didn't overtax herself. Warren went to Boston and brought back a rattan sewing chair (\$7) and a new girl named Bridget Murphy who was to stay for several years. With Bridget's help Sarah set to work in August putting up tumblers of crabapple jelly, canning apples, and making marmelades.

In early October, Warren asked Sarah if she'd care to go to the Centennial Celebration in Philadelphia. They departed on the ninth arriving in Philadelphia the afternoon of the tenth. They spent the next few days visiting the grounds, looking at exhibits, and inspecting the Botanical Garden. In the evenings they attended the theatre. Enjoyable days were spent and the Browns returned home in a week.

On November 7, 1876, Sarah noted the Presidential Election: "Hayes elected by fraud."

On January 1, 1877, Warren and Sarah celebrated their Tin Wedding Anniversary amongst happy friends and a raging blizzard. Many couldn't join them in the festivities as the drifts were high and the storm intense. In those days the citizenry of the town often helped with the road work to lighten their taxes and teams of oxen were employed to clear the roads. Sarah looked forward to this kind of weather.

The townspeople voted to erect a Town Hall and a new one story school house on the Hill (where the present school stands). The Town Hall was completed that Fall and there was a Dedication Ball on November first. Later that year the Grange began meeting in the new building.

Sarah was plagued with pains and finally called on Dr. Odlin who gave her "two kinds of powders to take, five per day." Her dear Auntie had been growing progressively weaker and in early December Sarah visited her noting that, while she was more comfortable, she had to be under the influence of morphine. Sarah knew that the end wasn't far away.

On January 12, 1878, Auntie passed away and

Warren took care of the funeral arrangements, going to Exeter for the casket, shroud, and plate, at a cost of \$50.

In early February, Sarah made her prized grape and rhubarb wines and commenced sewing, in earnest. On May seventeenth her first daughter, Gertrude Norris, was born, weighing ten pounds.

The next few weeks were a nightmare for Sarah: the day following Gertrude's birth both Arthur and Harry were taken ill with scarlet fever. Bridget worked long strenuous hours cleaning their throats with chlorine and caring for Sarah, who herself had the symptoms. Decoration Day came and went with Arthur slightly improved. Harry suffered very much with his neck, being unable to move his head. Their skin commenced peeling, showing gain. Both improved rapidly, having been well-cared for.

By the middle of June, Sarah began making tumblers of strawberry preserve and canning pineapples, strawberries, and cherries.

The haying commenced in July; it was an excellent year and Sarah put up dried apple jelly and cans of raspberries and spiced currants. She made her tomato wine.

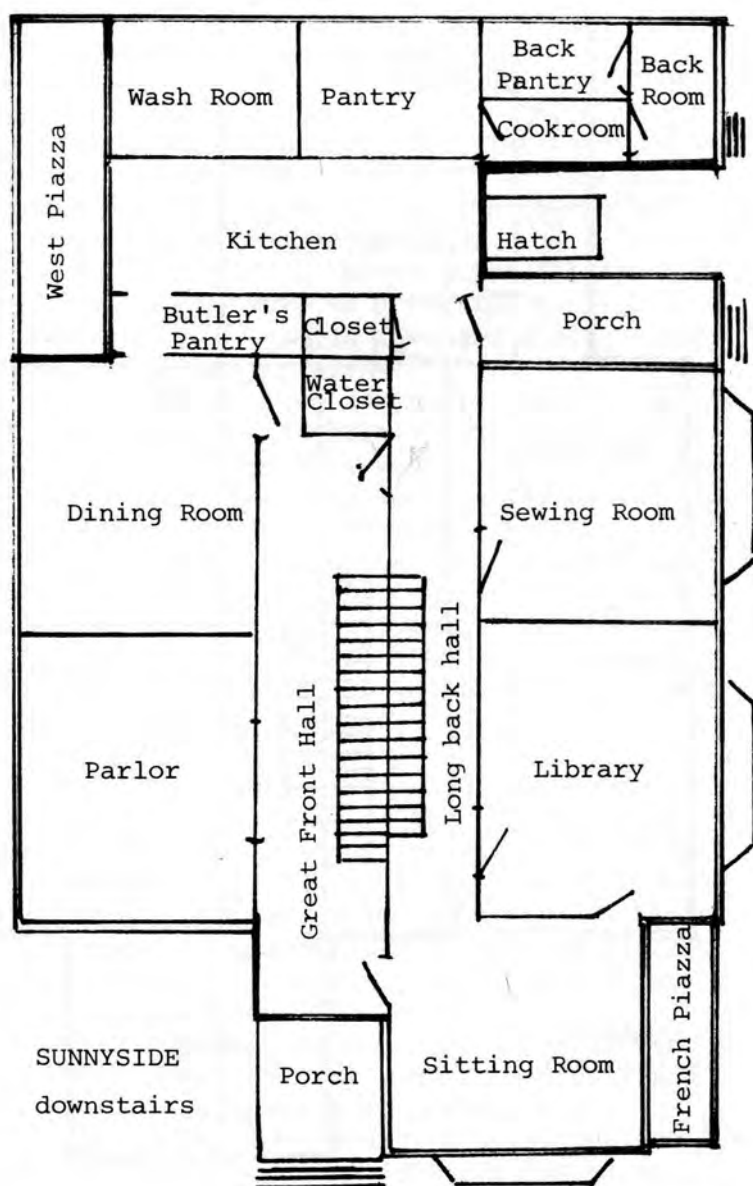
By August first, Warren had stacked 118 loads of hay and seven loads of barley.

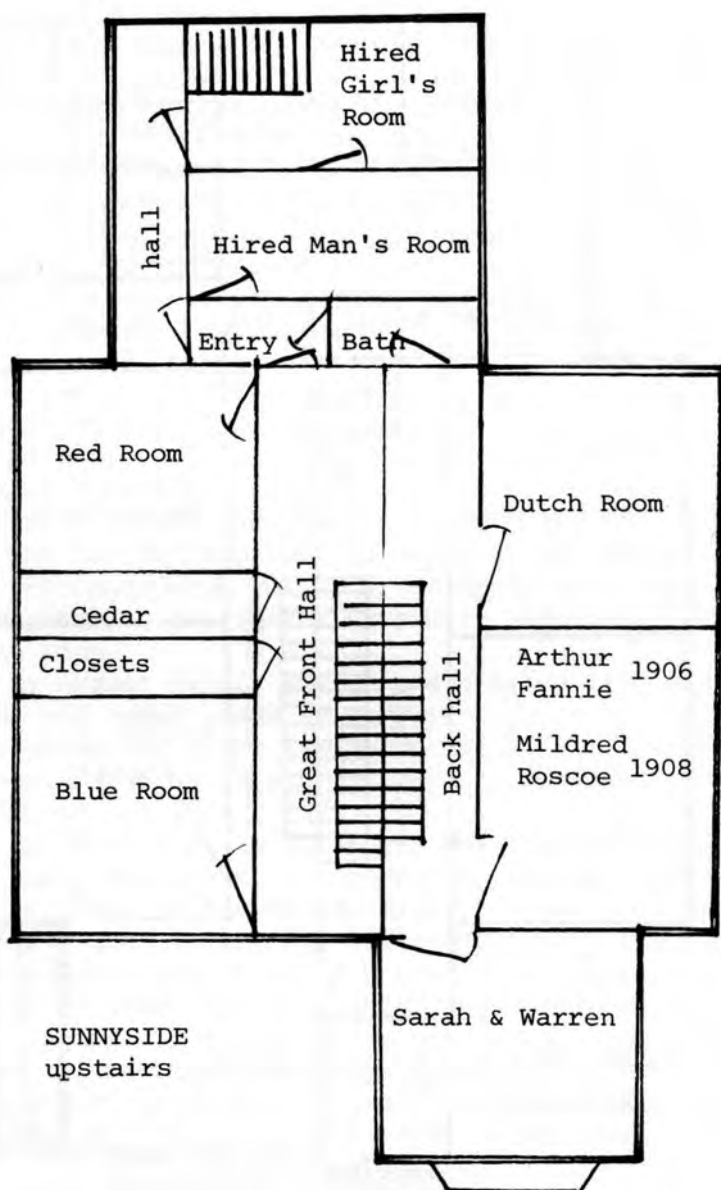
Taking her first lesson on the Singer Sewing Machine, Sarah bargained for several days and purchased one for \$40.

On January 9, 1879, Arthur was five and one-half years old, going to school in Hampton, and already reading in the Third Reader. Sarah made Harry his first long pants, and started planning the house she'd been constructing in her mind for many years.

Sarah knew what she wanted and needed in a house; above all it had to be practical. She planned a cellar which would have many rooms for the dried fruit, vegetables, cider, apple barrels, and the many preserves and pickles which she made every year. The floor was to be bricked.

Sarah planned several pantries and cook rooms. Off the kitchen she planned her main pantry, housing





barrels of sugar and flour in large bins which swung out from built-in cupboards; this led to the cook-room, back pantry, and backroom; all designed for specific purposes.

Her wash room would contain a bricked-in boiler for boiling clothes.

The hatch was planned between the cookroom and side porch. It was large enough to accomodate a wagon, making delivery of fruits and vegetables from the garden relatively easy.

The butler's pantry, between the kitchen and dining room, would serve as a station for the food being delivered and removed from the dining room; it would also house the dishes.

Both the dining room and parlor were to be spacious; the windows would have inside shutters to combat drafts. Fireplaces, made of marble, would grace both rooms. The fireplace in the dining room would be verte marble and extremely elegant.

The morning sun would peep into the sewing room where Sarah would spend much of her time, next to it the library, Warren's room.

The sitting room at the front of the house would be the family room; the parlor was reserved for social occasions; a marble fireplace was planned for this room as well.

Upstairs, the hired girl's and hired man's rooms would be at the back of the house, leading to the back stairs which led to the wash room below.

Facing East, the Red Room and Blue Room would be magnificent; complete with built-in wash basins.

The Dutch room, so called because of various Delph articles and pictures it later housed, was a bit smaller, as was the East bedroom.

Sarah and Warren planned the master bedroom to overlook the road. The bay windows and West and French piazzas would be added later.

In May, 1879, Sarah enlisted Mr. Bruce, an architect from Newburyport, to examine her plans. The house was to have twenty-eight rooms.

In early June, the workmen commenced digging the cellar; within two weeks the cellar wall was

built. By August the stonework had been completed and the men left to wait for the ell underpinning to be put in place.

On August twenty-fifth, four carpenters started building. Lumber was hauled from the landing, brought up the river by boat from Boston. From that time until the early Spring of the following year there were from five to twelve carpenters working on Sarah's new home. She scrupulously kept track of every nail and board used, and oversaw every detail. In February, the plastering was done and the plumbers were finished in March.

On April third her little baby, another daughter, was born. She named her Mildred Leavitt.

In July, Sarah began to decorate the new house. In September they moved in, and she named her new home Sunnyside.

Throughout the remaining year and the following year, Sarah sewed, stitched, made rugs, carpets, and curtains for Sunnyside. On May 4, 1880, she states: "I have cut and made and put up twenty shade curtains today in the second story besides doing other work and I am tired."

On July 2, 1881, President Garfield was shot in Washington, D.C. by a Frenchman named Guiteau. Sarah waited avidly for any news; meanwhile she put up her raspberry vinegar. President Garfield died in September.

Tuesday, September 6, 1881, was known as "the yellow day."

"Everything took on a glaring yellow hue, unlike anything before seen. It was a dark day. The disc of the sun was not visible. A smell of smoke was in the air. It was difficult to see the hands of a clock across the room, and too dark to read ordinary print. It was painful to the eyes. Although business was not suspended, it was a serious hindrance to doing many things. The next day was cloudless and all signs of the preceding day had disappeared. It was supposed

"to have been caused by forest fires in Canada sending down smoke under atmospheric conditions not yet explained. It caused alarm among the ignorant and superstitious."11

The second week in April, 1882, Sarah and Warren left for Washington, D.C. by way of Richmond, Virginia. They saw the site of the Battle of Fredericksburg. Sarah remarked that the country certainly looked wild in that vicinity. They found Richmond quite pleasant; the apple trees and Japanese Quince were in full bloom.

While in Washington Sarah insisted on going to the prison to peek at Guiteau; Warren placated her.

Warren and Sarah were invited to several receptions and teas while in Washington. On April thirteenth they enjoyed a reception at Senator Rollins' residence and the next day went to a banquet at the Willard Hotel given by Secretary Chandler. President Arthur entertained them at a reception given at the White House. Sarah was quite at home in the Washington atmosphere and enjoyed herself immensely.

The year 1882:

"My darling Gertrude is four years old. She has for presents: a doll's bedstead, three dolls; Clara Boardman, Molly Garfield, and Daisy Eyebright. She also received a Tin Kitchen."

"Mildred is 2½ today, and a more mischievous child would be hard to find. She tore a beautiful cluny lace collar all to bits yesterday. It fell off the line. After dinner she put a dustpan full of shavings into my pickled pears."

Sarah began writing in the Boston Globe under the name of Sunnyside. She wrote household hints and receipts and did so for many years. It was at this time that she began her files, cutting and

snipping prized receipts and adding her own in polished script, filling several books.

She also started a lucrative business: weekly she would churn many pounds of butter and together with the eggs she gathered, went to Newburyport to sell her products. Sarah proved a formidable sight driving the Newburyport cobblestone streets in her shiny phaeton pulled by her own sleek prancing horse. She always wore her beautiful seal coat on her route. In 1883 she allowed Harry to go to Newburyport alone to make the deliveries; he was thirteen years old. During that year she noted that she had made 2,216 pounds of butter, averaging \$58 monthly income. she found that business was lucrative enough to warrant a Ferguson Creamery which duly arrived from Burlington, Vermont. It cost \$75, an expensive item in those days.

Warren and Sarah visited Montreal in 1883, observing the Queen's birthday. They attended a reception given by the Consul General of the United States, Prentiss Sterns.

Returning home, they enlisted the aid of Clarence Currier who bricked in the cellar. He also set the front slips and laid a walk. He worked twenty-six days and charged \$2.50 a day. The entire job cost \$65.

Two iron hitching posts were installed near the front door by the driveway. Sarah searched some time before finding them; she was quite pleased with her purchase.

The major project in 1884 was the building of a tower to hold the windmill. Warren went to Amesbury for a plumber "to attach a pipe in the kitchen to a tank in the attic from the windmill well."

In February 1885, Warren asked Sarah to accompany him to New Orleans to enjoy the Mardi Gras. They arrived around the fourteenth and enjoyed the festivities greatly. Sarah noted attending a "reception given by the Admiral, in the morning." On their return trip to New Hampshire they stopped at Richmond, Virginia in the evening and "attended a Negro church."

1885 was a year for purchases: Sarah bought a range called the New Hub and Warren ordered a new phaeton from George Osgood, costing \$150. On November seventeenth she wrote, "I am 44 today. Oh dear, how old. My hair is nearly white but my sight is perfect."

The carpenters arrived in early February 1886 to begin building the bay windows.

May 17, 1886:

"Dear little Gertrude is eight years old today. She is a very nice girl, quite tall for her age and a very good scholar; reads in the Fourth Reader and spells in a class of scholars 12 and 14 years of age. Studies geography and is on the 68th page of Colburn's Arithmetic."

July 20, 1886:

"Arthur is thirteen today. Examined for the Putman School at Newburyport in June and admitted, but we think him too young to go so I have promised him a bicycle if he will go to the town school another year. Engaged a bicycle for \$70."

Bridget, who had been with the family for many years, finally left, much to Sarah's annoyance. Sarah felt that Bridget raced into marriage but the latter, on a more practical side, felt it was probably the only chance she'd have.

Sarah began feeling the effects of hard work:

"I am not well, being severely afflicted with rheumatism in the region of the heart which is very hard to bear, but if I had less work I should be better."

Sarah celebrated her Twentieth Wedding Anniversary on New Year's Day, 1887.

April 3, 1887:

"Mildred is seven years old. She is

"quite a nice little girl and is very capable, can knit, and run up a seam very nice. She has helped piece a tumbler quilt and can make a bed quite well."

In May, Sarah had her hands full: "Oh dear! No girl and eleven in the family with Arthur sick with the measles." Caring for the family and hired men was work enough in itself but within the week the other children were sick as well. Sarah worked with diligence and organization and didn't get a hired girl until September: "Warren came home bringing a girl named Annie Smith who is slow as a snail and walks like a man." She received \$4 a week. Warren brought home a second girl, "named Mary Moran for \$2.50 per week."

In November the Legislature adjourned and Warren was home "very much to the blight of the family." Because of Warren's frequent trips Sarah felt that his time at home should be spent with the family. She forced the issue, however, insisting Warren and the children should sit together and talk after supper. Sitting in the parlor in the evenings was a forced situation and the children were understandably frightened and ill at ease in the lap of the man who was their father. In his effort for closeness and family comraderie he would rub his rough face against theirs and say; "Are you my dear little daughter?" Whereupon the dutiful little child would answer, "Yes, father," in a tiny voice.

January 3, 1888:

"Arthur was examined today in ten studies for the Cushing Academy and admitted to Sophomore, second term. 70--standard

Grammar	68	U.S. History	85
Reading	70	Arithmetic	88
Penmanship	80	Phys. Geo.	90
Physiology	80	Spelling	90
Algebra	84	Geo.	98

Sarah noted on March sixth that A. Bronson Alcott was buried and that Louisa May Alcott died at Boston Highlands of "nervous prostration and meningitis with apoplexy--age 55 years 3 months" (at this time the term apoplexy was often used to describe unexplained ailments).

April 3, 1888:

"Dear little Millie is eight years today. She had \$2.51 in money, a Parian Figure, a pearl pocket book, a glass slipper with bottle cologne, a paper plaque. She is a nice little girl, has made a sheet and pillow slip almost alone, this winter, and shows a very good taste in dressing dolls. Can knit garter-stitch well, is a very affectionate little daughter and very obliging. I think she bids fair to make a very smart woman if her health is spared."

May 17, 1888:

"Gertrude is ten today. She is quite tall and is pretty well, most of the time. A kidney trouble resulting from a fall in 1880 has improved but little. She is a very good girl but cannot disguise her feelings. When offended her face is a true index. I trust she may overcome it in time and grow up into a lovely person. She is quite capable and a very good scholar. She has made an entire sheet and although she is left handed it was sewn nicely. Has not learned to knit."

July 8, 1888:

Harry is 18 today. He is tall, measuring 6'1" in his stocking feet. He is a very good boy but lacks in reverence, and has not enough respect for his elders. I hope that he will overcome some of his

"faults for he possesses many excellent traits."

July 20, 1888:

"Arthur is 15 today. He is quite tall and an excellent scholar, is kind to his mother and loving and obliging to all of the family. I hope he will continue as he has begun in life, thereby gaining the love and good will of all. He is called 'smug' but I think when he has more of 'this world's goods' he may change."

Arthur started school at Cushing Academy and Sarah sent him \$1,000 tuition.

Sarah suffered intermittently with "erysipelas" (inflammation of the lungs) and the doctor came often.

In 1889 the plumber came to put the water closet in. He was there two weeks and charged \$166.

Sarah's Christmas list was always lengthy and the list below is typical of the gifts and money spent each year:

"1890--Presents Given at Christmas

Grandma	Dress	\$1.25
Warren	7 Hdkfs	1.13
Harry	cash	1.00
Arthur	album & tie	4.75
Gertrude	cape & book	7.55
Mildred	skates & book	1.10
Annie Lane	skates & Wk. Bask.	2.50
Alice Lane	Hdkf	.17
Geo. Brown	Initial Hdkf	.25
Mrs. Geo.	" "	.25
Luseba	" "	.25
Isabel	Embroidered "	.35
Forrest	Initial Hdkf	.25
Mrs. Tilton	Work Box	.35

Flora A.	Clock	.85
Eugene	Game	1.00
Annie Healy	Calendar	.50
Fl. Healy	Needle Case	.25
Marion Cram	Calendar	.15
Georgie Brown	Tie	.25
2 Hired Men	Pr. Mittens	
	Pr. goves	1.00
		<u>\$25.15</u>

In 1890 Sarah also bought an oil stove: "I like the oil stove very much. It can bake loaves in 35 minutes from time of lighting wicks, oven ready in five minutes."

Gertrude began attending the Robinson Female Seminary in Exeter during the year 1892. She boarded with various ladies in the town.

The school which Millie attended was closed for two weeks "on account of inefficiency of the teacher."

April 3, 1892:

"Mildred is 12 years old today. How time flies. I take a great deal of comfort with her. She has improved in sewing, can outline nicely, and helps repair her brothers' clothing."

May 14, 1892:

"Gertrude is 14 today. She is getting along nicely in her studies, especially Algebra; being over to Binomial theorem. I feel perfect confidence in her care-taking when I am absent, which is worth a great deal, and she is so thoughtful of me when I am tired out."

In August two men came to build the piazza. "It took them 13 days for \$65."

In 1893, Warren brought home a woman with an eight month old boy, to help Sarah; she anticipated a hard time:

"I am nearly crazed with the woman and child for when it cries the woman will sing at the top of her voice. She is lazy, dirty, and saucy. Her stay will be short."

A dozen days later Sarah sent the woman away.

July 20, 1893:

"Arthur is 20 today and I wish he would try to be more agreeable to the family. He certainly can be pleasant when he chooses but for the most part he is crabbed and surly. Before he went away to school he was a very pleasant boy."

In 1895 Gertrude seemed to be somewhat weaker. Her cough was more prevalent. During the middle of January:

"Gertie had Dr. Smith yesterday but she coughed a great deal last night. I am almost discouraged about her as she has coughed since Christmas."

Warren's mother was feeling poorly as well:

"I have become quite disgusted with the doctors' remedies and have resorted to cherry rum which proves very effective. Grandma seems to be better by taking cherry rum and has eaten four oysters and a slice of bread."

Mildred entered Sanborn Seminary in Kingston that year.

In the Spring:

"Arthur has become very discontented and thinks he needs a change. He left for

"Portland, Maine where he expects to find work to his taste. I hope he may succeed."

A few days later Arthur left for Boston

June 8, 1895:

"Harry is 25 today. He is in business at Hampton; has the deliveries of all the milk from Newhall and Company, Lynn, and is to run a team to and from the Beach to the Depot. He seems quite smart for business and I wish he might marry some nice person and settle down."

Early that Fall workmen came to paint the house. It took three to five men working six days a week well over two weeks to complete the job.

Sarah continued to have severe pains in her chest. The doctors insisted it was indigestion. She was to suffer from this malady for the rest of her life.

The year 1896 was a terribly sad one for Sarah and her family. On March seventeenth while Gertrude was attending school she was taken quite ill:

"Gertrude takes sick in the evening, with a hemorrhage, at Exeter. Received a letter telling me of her illness. Warren and I went directly to Exeter; found her under a doctor's care and a trained nurse. They fear pneumonia. She is very feverish."

Three days later Warren's mother died. There was a flurry of funeral preparations.

They then brought Gertrude home.

On March thirty-first:

"Dr. Smith came to see Gertie for the first time. He does not speak very

"encouraging but hopes to help her."

April fifth:

"Doctor called the third time. He now says that Gertie has some symptoms of scarlet fever which she must have taken from the trained nurse who had been with two cases before coming to Gertie."

After two weeks at home Gertrude still had not improved. Sarah spent many hours comforting and caring for her, and they had long talks. The doctor made several visits and wasn't optimistic.

May sixth"

"Gertie appears worse today. I feel wholly discouraged about her. Between the Baptist minister and the doctors I think she will die. The doctor made the eleventh and last visit to Gertie. She has grown worse since Monday."

On May ninth Gertrude was helped out of bed and placed carefully in the phaeton. She longed for a short ride to see a beautiful Spring day. They rode to Hampton. The drive taxed her dearly and she was very weak.

May fifteenth:

"Gertie's night was no better than last night. Her strength is going fast. The darling child has been patient and hopeful until the past week."

May sixteenth:

"Gertie's wish is for me to go to Boston and get her watch that has been promised her for her eighteenth birthday. She realizes her end and wishes the watch to be given to Milly."

May seventeenth:

"This is Gertie's 18th birthday. She passed a very hard night and is quite restless this morning. She requested to go to the hall sofa but could get no rest then wished to go to the sewing room onto the sofa where she passed away at 12:00."

The following day Sarah asked Sadie Dow to come and make Gertrude's graduation dress for her burial.

"Oh how I miss my dear Gertie! And her poor father seems quite heartbroken while Arthur and Millie share our grief. What can I think of doctors when such mistakes have been made in Gertie's case. And Dr. Varney called so very skillful-- Dr. Smith also; both thought the whole trouble was her lung when it proved the whole illness was caused by her heart."

On June tenth, Warren and Sarah attended Commencement Exercises at Robinson Female Seminary:

"My darling Gertrude was anticipating so much pleasure in graduating but was taken from all she held dear. I wish I could feel reconciled. The exercises proved to be a very sad day for us. Gertie's chair was filled with flowers and was the keystone of the group as they sat, nine each side."

Sarah was extremely bitter over the seeming incompetence of those who had administered to Gertie during her illness. Her attitude was to remain the same throughout the remainder of her life. Indeed, later she was to write in her diary:

"Four years ago tonight my darling child was taken with a hemorrhage caused by frightful talk of the Reverend (?) Woodsum of Exeter. What shall I call him but a murderer?"

Feeling the magnitude of mortality she wrote: "Warren is 60 years old today. I feel sad to have him grow old."

On Sarah's birthday she stated:

"I am 55 today. O, what sorrow the past year has brought to the family. It seems at times as if I cannot bear up under it. I long so much for my darling child. Oh why was she taken?"

The new year, 1897, marked Sarah and Warren's Thirtieth Wedding Anniversary. She plunged back into the workings of the house:

"I have 'tried out' the suet of the hindquarter of beef Warren bought of James Brown. Boiled my pie meat, corned some of the rib pieces, and boiled three pieces in salted water."

"Dr. Colcord called and brought me some medicine for my pain in the heart which is very sharp at times."

In 1898 Millie had her heart set on going to college and indeed had decided on Boston University, but Sarah had lost one daughter and dreaded the prospect of having the other too far from her sight. It was arranged that the coming year would find Millie in dressmaking school after graduating in June from Sanborn Seminary. Millie always felt a disappointment about being unable to attend Boston University but her mother always tried very hard to compensate.

Millie started for Boston in early January to take her two month dressmaking course. Sarah became quite ill at this time and Millie was obliged to return home and nurse her for a few weeks:

"Millie went to Boston after being home two weeks, tonight. She has been a very nice nurse and I feel very grateful. Emma too has done nicely, both tried to do all they could to make the family comfortable. I hope it will be a very long time before I shall be dependent. It is such a blessing to be able to wait upon yourself."

Sarah got well and the following month:

"I went to Boston to get my collarette at Stickney and Smith's, 157 Tremont St. It is Auntie's Hudson Bay Sable, Victorine and muff combined. They dyed it and it is very handsome. I paid \$78. Mr. Smith says he should ask \$100 at least, if he owned it."

On March ninth:

"I am making a rug from Gluten sacks cut in strips and ravelled on each side then double them in the middle lengthwise, leaving ten threads in the middle. I then bought 1½ yards of best ticking because the stripes are nearer together, cut in two and sewn up salvages making it just the length required for a hearth rug or to be put beside the bed. Then I sew each strip onto the white stripe of the ticking."

April ninth:

"Mildred is 19 today which seems so very hard to realize. I feel very thankful that she has been spared

"to me for I hardly know what I should do if she were taken from me. A house with no daughter must be very very desolate."

Warren had been doing research on the Hampton Falls Town History and in 1889 he spent much time at the publisher's in Manchester conferring on his book.

The electric car lengthened its run:

"Millie, Emma, and I went to Newburyport from the Hill by trolley car, our first over the electric road from Exeter to Amesbury. We enjoyed it very much."

The trolley line was also extended through Rye and they took rides, noting the improvements on the Wentworth Hotel.

Mr. Gould of Exeter came to enlarge the pantry and build an ice closet. He asked \$.20 an hour with board and lodging. The ice (or cold) closet had a wall of ice cakes, having first been insulated, and a large thick door.

January 1, 1900 began the new century with a perfect winter's day:

"The ice teams are passing at a trot, the icy roads are so smooth. Arthur finished at noon--315 cakes of ice or about 25 tons. Harry has engaged to fill Mr. French's ice house (1,000 tons) at North Hampton and 350 tons for the Casino at the Beach, besides filling his own ice house (1,400 tons).
Total: 2,750 tons."

On March thirtieth Emma left, after several years."

"She is undecided whether to go to Sweden or not. I rather think she'll

"stay in America until Fall, at least. Wishing to settle down on a small farm has been her ambition for a long time."

"Warren brought a man from Boston last night but he left before breakfast. He thought the farm too large for him."

"For the first time in 33 years we have no girl or man and I am happy, for hired men are a bane of farm life in having to board, lodge, wash and iron for them and having them around. I wish they could be dispensed with."

Warren hired painters who "came to paint the house which is to be white body, slate trimmings, and very dark green blinds. Warren is tired of the fancy colors--they peel off so badly."

June eighth:

"Harry is 30 today. I wish he would marry some suitable person and settle down with someone to care for him and take an interest in his home now that he has one of his own. I think that he would be a very kind and indulgent husband."

The days were hot and beautiful in the summer of 1900. Sarah and Warren could allow themselves the luxury of easier living now that Arthur was doing a major share of running the farm:

"Warren, Milly, and I went to the Beach by trolly from the Hill. Attended the

"Variety Show at the Casino. It was the first time I had ever visited the Beach in the evening since the Casino opened."

Warren's Hampton Falls Town History, Volume One came out at the end of the Summer (the second volume would be published in 1918). It was quite successful. It depicted the history of the town from 1840-1900. Copies are still available today and are fascinating to read. Warren's tongue-in-cheek comments caused a stir among some of the town gentry, and it was argued that he showed prejudice toward some, but both books acquaint the reader with some amazing facts about the area.

In 1901 Emma returned to Sunnyside, to the delight of the family. They were all quite fond of her.

Mildred began painting lessons, going to Exeter every week. As she grew in proficiency she started traveling to Portsmouth weekly for advanced training.

When King Edward VII was crowned on August 9, 1902, Milly and Emma were busy gilding the radiators. Sarah brought gilt powder and banana oil from Portsmouth.

Emma stayed less than two years, leaving again in November, 1903.

Sarah lamented that she had been married thirty-six years and still had no grandchildren.

In June, Harry, a handsome and big man, was thirty-three years old:

"There is no prospect of his ever marrying, much to my disappointment."

Harry had been having troubles with kidney stones and "has gone to Boston to have an x-ray examination." A few days later revealed "a large stone in one kidney from which he has suffered for 2½ years." He was to go to Boston for an operation the following week. On June eighteenth, Harry's housekeeper Grace came with the news:

"My dear child passed away between 11-12 noon ...Harry died on the operating table... (he) was laid beside his darling sister, Gertrude."

Life slowly became routine again at Sunnyside. On Arthur's thirtieth birthday Sarah noted "I very much fear that I shall never have a grandchild to love."

The year 1904 was a happier, lighter year for the Brown family. Milly began china painting in Newburyport and did exquisite work. She also began music lessons. Arthur decided to buy an automobile, the first one in town to do so; it was a Stanley Steamer. He took his mother for rides and for a while her feelings went from quiet terror to great excitement.

Arthur and his friends belonged to the Ananias (liars) Club, a men's club situated at the corner of Brown and Exeter Roads. The members would get together often to socialize. On August eleventh, Sarah stated:

"Arthur and Louis Piper went to the Club-house in the evening by invitation of Miss Fannie Wadleigh. The company included her brother and two visitors from Salem, Massachusetts. No others present. Rather a singular proceeding (yet rather transparent) as she is supposed to be engaged to Everett Mace of Kensington. We learn that she is trying very hard to be agreeable to Arthur."

Frances (Fannie) Wadleigh was a very beautiful and petite young woman whose parents, Mr. and Mrs. Charles Wadleigh, lived on Drinkwater Road on what is now the Blue Chip Farm. She taught school at the four corners below her house toward Elton's Orchards. A fiery little thing noted for her temper, she was extremely disarming and intelligent. She had become acquainted with Arthur during

rehearsals and performances of the many community plays. They began keeping company.

Sarah wrote when 1905 came to a close:

"The past year has been a pleasant one for the family, no severe illness, weather for the most part favorable for pleasure or work. Good hay crop, fruit abundant, especially peaches and plums. Apples not quite as plentiful as usual, but good price.

January 2--Telephone put in library
September 27--Electric lights (7) put in barns. And a motor for pressing hay, cutting bedding etc.

October 24--We had 6 electric lights put into the house viz Ice-closet, cellar, toilet-room, back room, front piazza, and back piazza.

April 20--The Otis family from Squamscott Mass. moved into the cottage. Mr. Otis is to work on farm wages \$20. per month to December 1, rent and firewood, \$32. per month in Winter.

We have had no help in the house for two years, very much to our delight, and only one man for a month in haying time to board and lodge. Quite a change from former years when we boarded 5-6 men through haying and one man, often two, the year around--board and lodging, ironing and washing."

Warren's diary read:

"February 5, 1905: free rural mail delivery--Mailboxes, government approved, were obtained from Michigan at \$1-2 each. Nearly every family has one or two daily papers, the increase in the intelligence of the community is very apparent."¹²

In January of 1906, the weather was unseasonably mild. At times the temperature rose into the sixties:

"Another pleasant day but the traveling is awful. The farmers are hauling ice from the pond (Taylor River). I have never seen the horses appear so tired. Every team stops to rest a number of times before they reach the mill road. It is cruel to haul ice on such going."

In March the People's Telephone Company was organized:¹³ "There are now fifteen Shaw telephones in town." In later years it was sold to the New England Telephone Company.

While Alice Roosevelt was getting married to Nicholas Longworth of Cincinnati and enjoying her reception with 1,000 guests at the White House, Sarah was trying out a new washing machine:

"It removes some of the dirt but I have yet to find a machine that equals my two hands for scrubbing off all the streaks from the clothes. And I feel sure that the clothes are improved by boiling after washing."

During the early part of May Arthur became engaged and Miss Fannie Wadleigh began taking tea with Sarah and Millie.

On July third, men broke ground for Arthur's house, which was to be constructed across from Sunnyside. The cottage was built from stones taken from the roadside and from division walls.

On July twentieth, Arthur was thirty-three: "He received a birthday cake from Mildred and a smoking set (very handsome) from Miss Wadleigh."

On October 11, 1906, Arthur and Fannie were married. Sarah wrote:

"Wedding took place at Miss Wadleigh's residence at 12 noon by Reverend J.

"Kimball. Arthur's cousins combined and sent him a chair. Louis Piper came for the wedding--brought a beautiful cut glass dish."

Arthur and Fannie took up residence at Sunnyside until they were able to move into their home. They spent the next few months buying furniture and preparing for the move. They moved into the cottage in March of 1907: "They have a very pretty and cozy home. I trust they may enjoy it for many years."

In April, Mr. M. Coggar purchased all of Harry's milk wagons and harnesses from Warren and Sarah completed the task of keeping the milk books, a task she really disliked.

On Memorial Day Fannie "went to the woods for evergreen. She gave us some and we made three wreathes with that and apple blossoms to take to the cemetery."

This custom still prevails in parts of New England, notably Kensington, New Hampshire.

In October, Roscoe Swain took tea with the family and Mildred announced their engagement. Mildred and Roscoe were married the following year, June 11, 1908.

Throughout the winter Mildred and Sarah planned and worked on the wedding. They decided to have a reception for Roscoe on March eleventh:

"We have issued 102 invitations to the townspeople to meet Roscoe and his sister this evening. We shall have for refreshments, Ham and beef sandwiches, six kinds of cake, coffee, and Harlequin ice cream in brick form (8 bricks) --4 gallons @ \$1.25 from Higgins of Exeter. Sent by electric to our post office for \$5.15.

Mildred and Sarah set about papering and painting: "Mildred has recovered the crimson tete a tete in the sitting room" and re-covered the parlor set as well.

In May Sarah and Mildred went to Boston to

order engraved invitations and announcements: "Warren and I drove to Rye Beach to call upon Miss Annie Philbrick who has consented to play the Wedding March." Miss Philbrick had been a dear friend of Gertrude's. Not taking the traditional step of sewing her wedding gown, Mildred bought one, a lovely two piece affair. On June tenth, "Decorations from New Hampshire College came today including large palms and the holders for banking mantels, wedding bell etc." The New Hampshire College Conservatory personnel did a superb job of decorating; the parlor looked lovely and festive.

Mildred's bouquet was lilies of the valley, unfortunately out of season, they proved to be quite expensive, \$10, but Roscoe who was to give her the flowers for her bouquet was quite obliging and let her have her preference.

Sarah wrote of the wedding:

"Mildred's wedding day was a very beautiful one. Some of the guests arrived before 12 and Prof. Pettie and wife about 1:00. The caterer and two colored men waiters next, then the minister and all were ready at the appointed time (3:00 P.M.). Everything passed off satisfactorily. Mrs. E. Brown sent me a box of pinks and Dutzia, the latter I put with veil on Mildred's hair. It was lovely."

There was a bit of difficulty as the minister stood on the wrong side of the room and the wedding party had to walk over the cushions to reach him, leaving the wedding bell to hang alone.

The guests were given boxed pieces of cake to take with them. Mildred had several pieces put away for her Tenth Anniversary but her children discovered them long before and promptly ate them, beginning an unplanned family tradition carrying even to this generation. "When nearly all had departed the couple was taken to the station to board the train for Portland, Maine." Mildred wore a beautiful

dress of printed brown silk and a huge 'merry widow' straw hat with brown ribbons as her going away outfit.

The following day Sarah "sent off a half bushel basket full of announcements" and took many of the lovely pink and white carnations to put on Gertrude's and Harry's graves.

In August, Mildred, Roscoe, Arthur, and Fannie "drove to South Hampton for berries. They picked nearly a bushel, reaching home at 8:50."

Roscoe moved all of his creamery works from Sarah's back room to the old house where Warren "has had two rooms fitted up for a very convenient creamery."

Sarah was feeling poorly and called for Dr. Chesley "who responded very quickly. She calls my trouble congestion of the liver partly caused by blackberry seed with symptoms of gallstones." Sarah was ill for many weeks.

On March 31, 1909, Sarah wrote:

"I was as well as usual in the morning; assisted about the dinner, then went upstairs to do my own chamberwork. Had just finished my bed when my legs refused to go any further and my right arm and hand were helpless, having had a shock."

She rested for several weeks and had some difficulty in walking but resumed her activities as best she could.

In May, three vacuum cleaners came to clean the house. They charged \$.60 per hour and were at the house for four days.

Mildred gave birth to a daughter July ninth, named Marjorie Morrill; she had a heart defect. Five days later Fannie "commenced to feel uncomfortable this afternoon" and on July sixteenth had a "dear little son, born at 12:10 last night. He's named for his grandpas--Charles Warren." His week old cousin, Marjorie, died later that morning.

Sarah was more and more confined to Sunnyside from 1910 on. In March Mildred took Sarah out for a ride, the first time since November 1908.

Sarah, being the woman she was, insisted on doing as much as she could. On a balmy day in May she made seventy-two cakes of soap.

Later that month she had occasion to ride in an auto, a "Cadillac Thirty", and began asking Warren if they could acquire one: "Warren says we might have a 'Cadillac' if he could sell the two Avenue cottages in Hampton." The two houses had been Harry's.

Summer, 1910:

"Our dear horse Dolly died today after a fortnight of sickness. She has been with us eight years and was about 24 years old. She will be sadly missed. Always pleasant, never afraid of Electrics or Automobiles and perfectly safe. I fear we will never see her likes again. She is buried in the orchard. Dear Old Dolly."

Warren took Sarah for a ride to Hampton in July and they saw the Lane Memorial Library being built.

August twenty-ninth:

"A woman recommended by Mr. Warren Batchelder came this afternoon, from Nashua, to work for us. I fear she will prove 'cranky' for she reminds me very much of Dickens' characters. She wears a wig, also a hoop skirt when everyone else tries to look as lank as possible. Talks incessantly."

On Candlemas Day, February, 1911 Mildred's second daughter was born. They named her Pearl Elizabeth. On May second of the same year Arthur and Fannie had a daughter named Lois Wadleigh.

In June, 1912 Warren ordered a Reo for \$1,235;

Sarah was thrilled. On July twelfth, it was brought from Boston by friends; Dr. and Cecil Neal, who went on to Portsmouth to 'limber it up' after stopping to let her see it. Needless to say Sarah was most impatient, having waited long enough to acquire an Auto.

In July of 1913 Fannie and Arthur had a baby boy, Harold Arthur. On August ninth, Kenneth Warren was born to Mildred and Roscoe. Sarah was getting her grandchildren and it made her very happy.

Sarah was quite ill during the next few years. Her heart was not strong from years of hard work. She suffered another stroke in 1913 and it left her lame, but she managed "to go around slowly by dragging my right foot."

Sarah didn't keep a steady diary after 1912. There were long stretches of blank pages, separated by notations such as:

September 23, 1915:

"The largest fire ever known at the Beach occurred from 5 P.M. to 7. A boy used matches, paper rubbish and a dry goods box. The result was the burning up of fifty houses including an Episcopal Church, two theatres, and six hotels."

Warren took Sarah driving on the days she felt strong. They observed the new Exeter Academy Building ready for occupancy. It was especially interesting as it had been designed by Warren's relation, Ralph Adams Cram, the architect who designed the Cathedral of St. John the Divine in New York City and buildings at West Point.

On December 12, 1915 "Fannie had a daughter born at 3:20 this morning--named Elinor Frances."
1916 was the last year of Sarah's diaries:

"...commencing the fiftieth year of married life."

"Mildred started for Boston this morning to do some shopping. She had very good success and purchased quite a variety of children's ready made garments."

Warren cared for Sarah during the last three years of her life. In January, 1917, he wrote in his journal:

"A cold unpleasant month. There is snow enough for sleighing most of the time. Not much thawing. The necessities of living have advanced in price. Mrs. Sarah G. Brown, wife of Warren Brown, died."¹⁴

. . .

Sarah left a legacy, a strong will and invincible spirit. Her accomplishments were numerous and are remembered in many ways. Sunnyside stands today as an example of a proud woman's desire for practicality and elegance. The days are gone when Sunnyside included thirty outbuildings and was a lucrative innovative farming operation. The house stands alone...dignified and stately...a monument to Sarah.

FOOTNOTES

1. Leonard Allison Morrison, Norris Family in America From 1640 to 1892 (Damrell & Upham: Boston, Mass., 1892), p. 111.
2. Town of Hampton, Report of the Receipts and Expenditures of the Selectman of Hampton, Year Ending February 25, 1864 (Dutton & Son: Boston, Mass., 1864), p. 17.
3. Warren Brown, History of Hampton Falls, New Hampshire, 1900-1917, Vol. II (Rumford Press: Concord, N.H., 1918), p. 565.
4. Warren Brown, History of Hampton Falls, New Hampshire, 1640-1900, Vol. I (John B. Clark Company: Manchester, N.H., 1900), p. 281.
5. Warren Brown, ibid, Vol I, p. 509.
6. Warren Brown, op cit, Vol II, p. 276
7. Warren Brown, Vol. II, pp. 268-69
8. Warren Brown, Vol I, p. 409.
9. Warren Brown, Vol I, p. 509.
10. Warren Brown, Vol I, p. 513.
11. Warren Brown, Vol I, p. 409.
12. Warren Brown, Vol. II, p. 161.
13. Warren Brown, Vol. II, p. 162.
14. Warren Brown, Vol. II, pp. 230-32.

Historical Epilogue

Historians, whether self-taught or finely schooled, can offer no more than speculation. In the rhetorical assemblage of trivia, scholars often lose sight of the simple human lessons that are there in the past for us to discover.

Great care has been taken here not to use information for the purpose of rendering opinion or judgement about people or the era in which they lived. It is simply the story of one woman's life and way of life.

Reading Sarah's diaries causes one to question traditionally accepted views of our Victorian ancestors...pretentious? There is no pretense in that which is genuine and above all, Sarah was genuine. From the intimacy of her diaries to her family and social roles, she remained the same person.

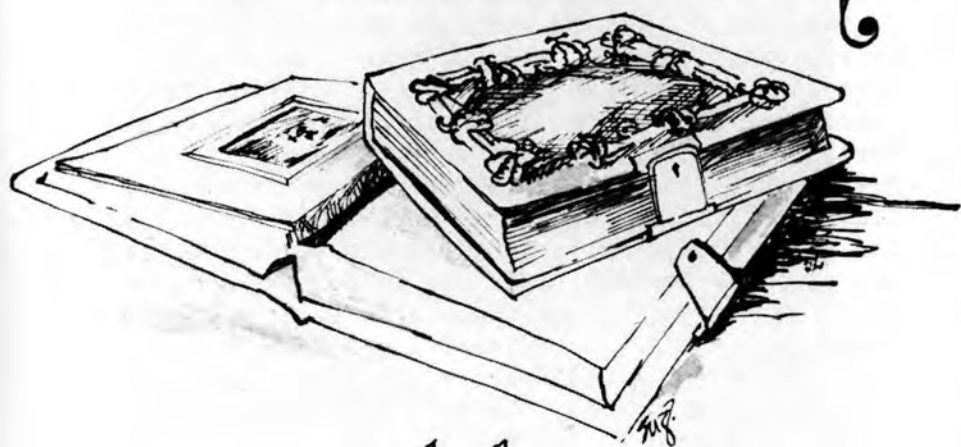
The world was as uncertain then as it is now, but from it Sarah Norris Brown molded a way of life which provided simplicity and security, the keystones of happy living.

Our greatly advanced standard of living would probably not impress Sarah: she was more concerned with quality of life than standard of living. No doubt she would judge much of our world as "singularly transparent" as the liars club to which her son, Arthur, belonged.

I cannot help but think that history is doomed to repeat itself: but, I might add, when it's Sarah's turn again, it will be a pleasure.

Gary Crowell

Album



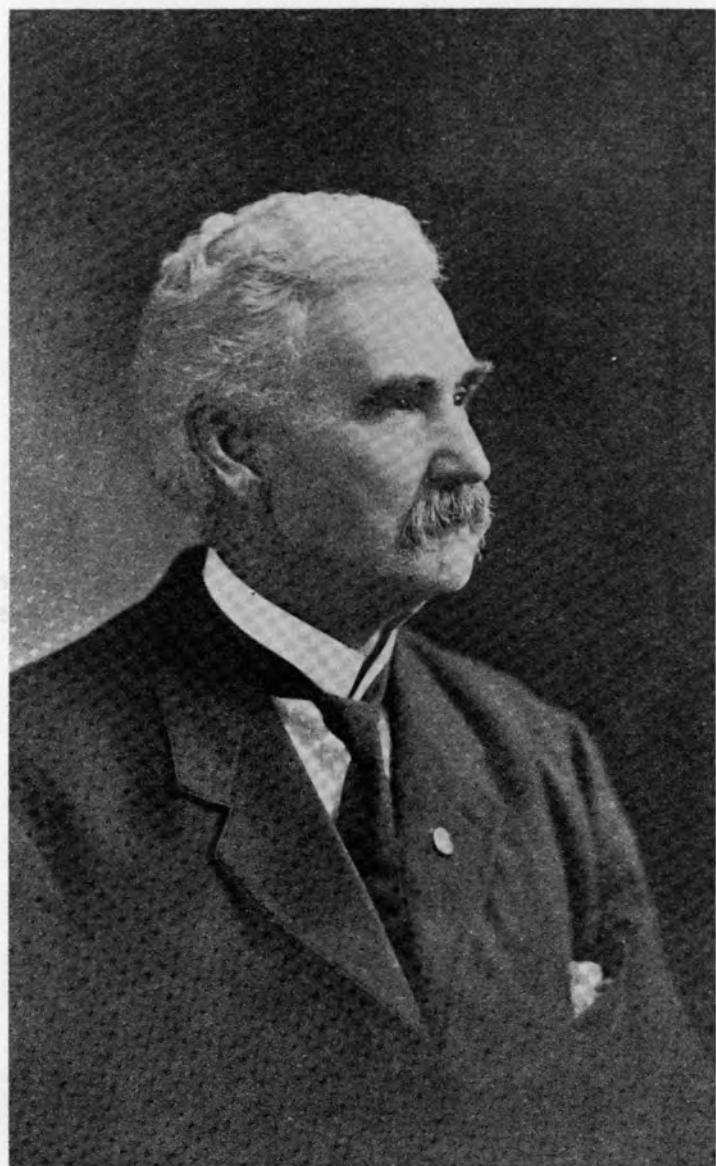
11

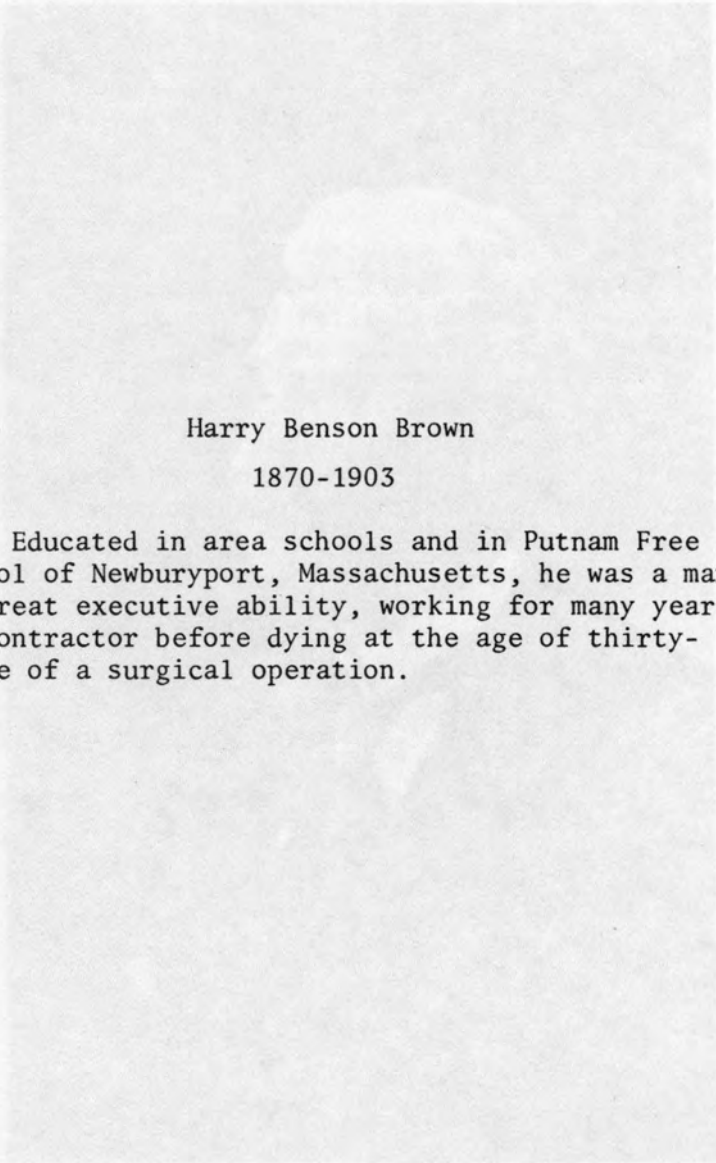
Warren Brown

1836-1920

"Only son of John Berry and Sarah M. Leavitt Brown. He was born August 11, 1836 and was educated in the town school and Phillips Andover academies. He is town historian, and a farmer. Has taken a life-long interest in Agricultural matters; eleven years president of the New Hampshire State Agricultural Society; twenty-five years treasurer of the New England Agricultural Society; twenty-four years trustee of the New Hampshire College of Agriculture and the Mechanic Arts; four years president of the board; state senator, 1879-81; delegate to the Republican National Convention at Chicago, 1884; representative, 1887; presidential elector in 1908; active promoter of the electric railways in southeastern New Hampshire. He is a Knight Templar, Shriner and 32nd degree Mason."

(Excerpted from Warren Brown's Hampton Falls Town History, Vol II, P. 315.)

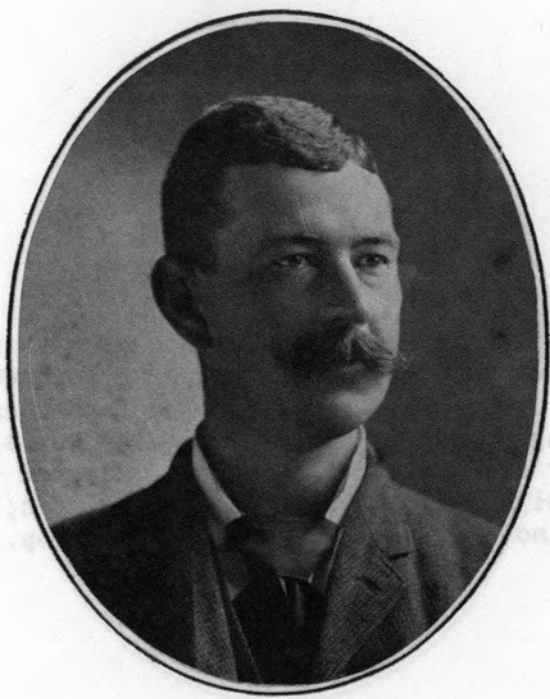




Harry Benson Brown

1870-1903

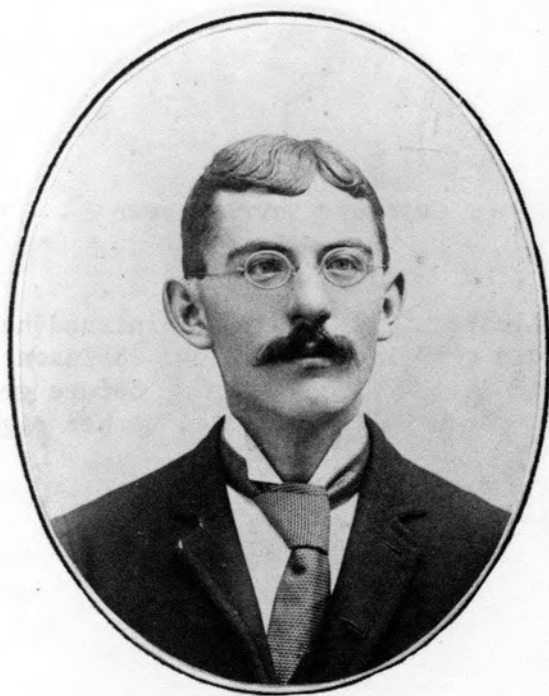
Educated in area schools and in Putnam Free School of Newburyport, Massachusetts, he was a man of great executive ability, working for many years as contractor before dying at the age of thirty-three of a surgical operation.



Arthur Warren Brown

1873-1960

Educated in Hampton Falls and at Cushing Academy, Ashburnham, Massachusetts, he graduated in the class of 1890. His occupation was farmer and plumber, having a shop in Hampton for many years. He was noted for his wry sense of humor. Married to Frances Wadleigh in 1906 they had six children; Charles, Lois, Elinor, Harold, Ernest, and Winthrop.



Gertrude Norris Brown

1878-1896

A delicate child, Gertrude finished her education in town schools and attended Robinson Female Senimary in Exeter. A few months before graduation she was taken quite ill and died on her eighteenth birthday.



Mildred Leavitt (Brown) Swain

1880-1965

Born the year Sunnyside was completed, Mildred was a talented girl, musically and artistically. Graduating from Sanborn Seminary, she attended dressmaking school in Boston. She married Roscoe F. Swain in 1908. They had four children; Mary, who died shortly after her birth, Pearl, Kenneth, and Dorothy.



Frances (Wadleigh) Brown

1881-1966

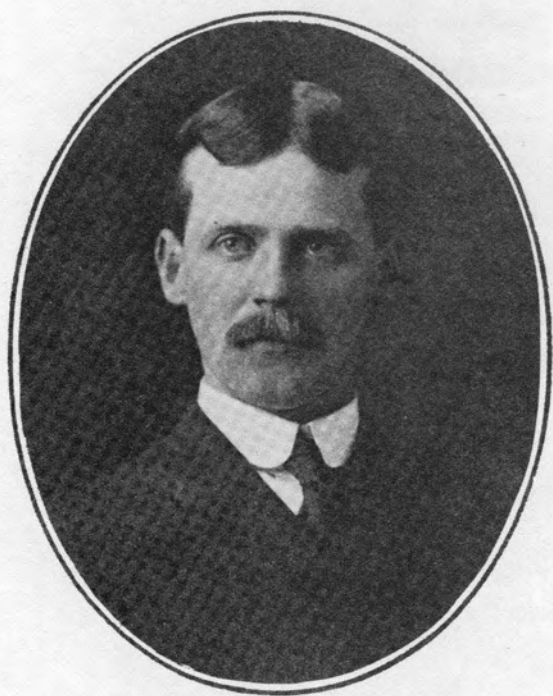
Married to Arthur W., she was a spirited woman and a very artistic one. A tiny lady, she was by no means frail, and lived a long active life, known for her fine needlework and hooked rugs.



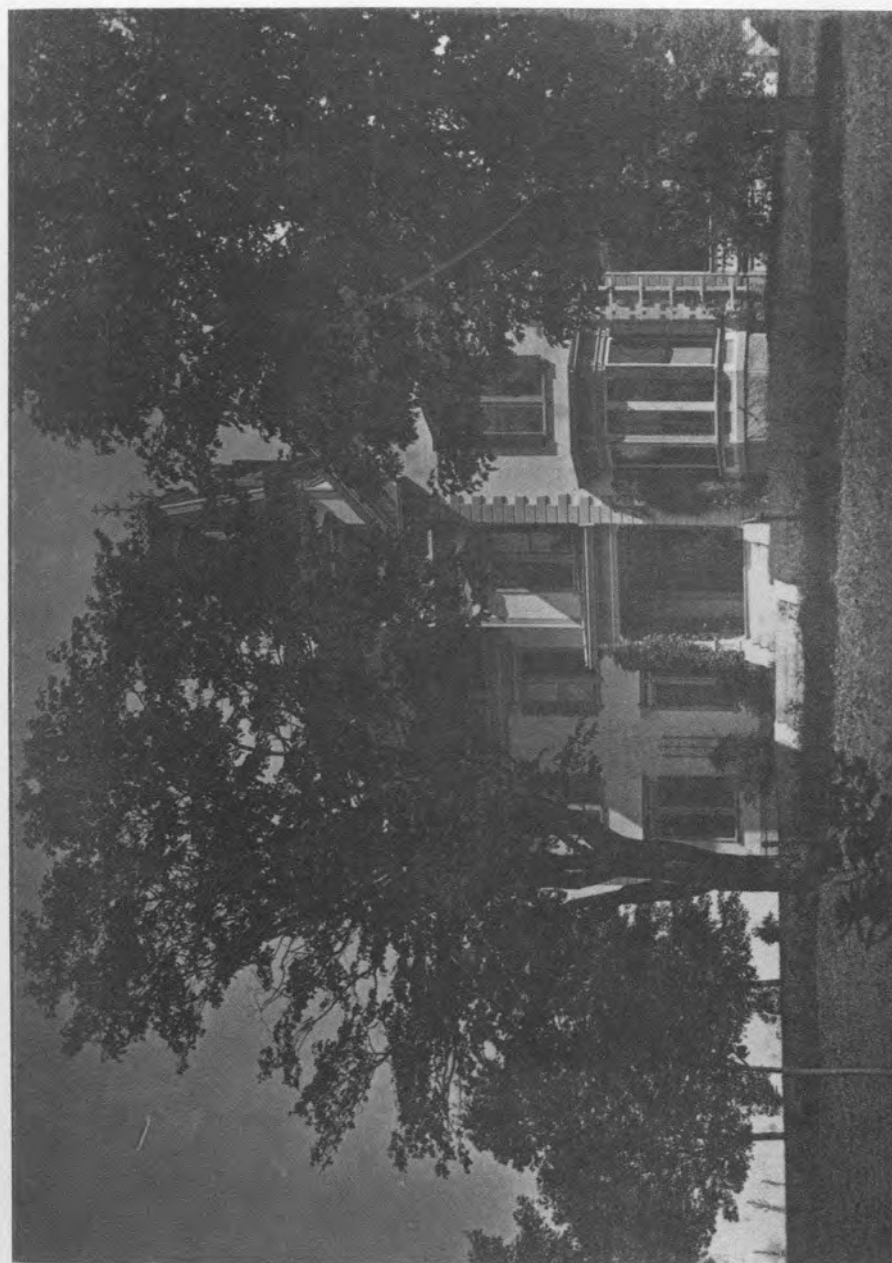
Roscoe Franklin Swain

1881-1946

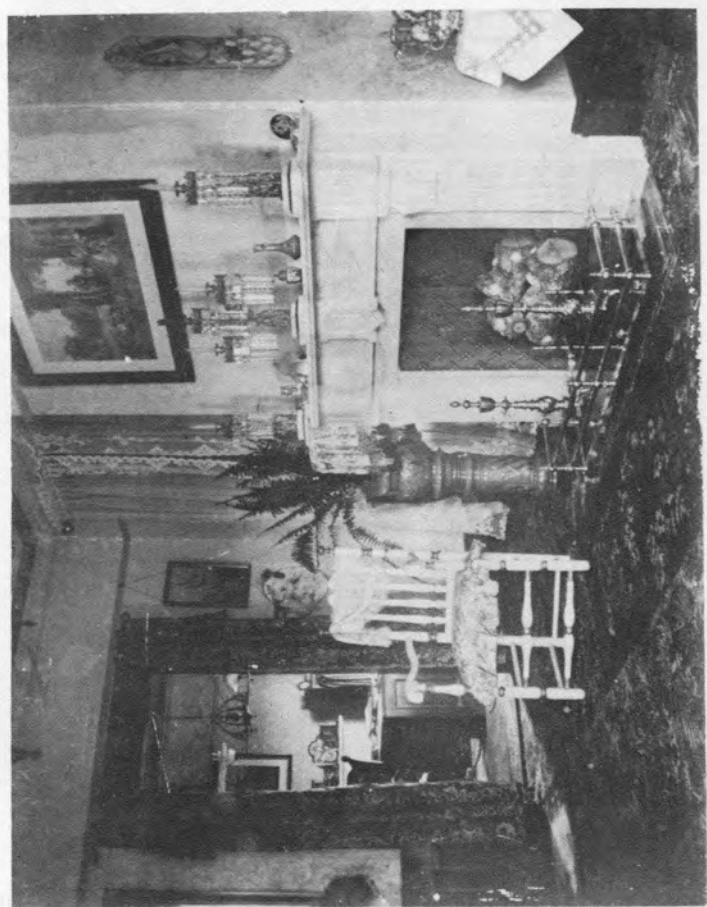
Son of Frank B. and Belle (Fitts) Swain, he was born in South Hampton and educated at Sanborn Seminary and New Hampshire State College. A diary man, he came to Hampton Falls in 1908 and married Mildred.



SUNNYSIDE



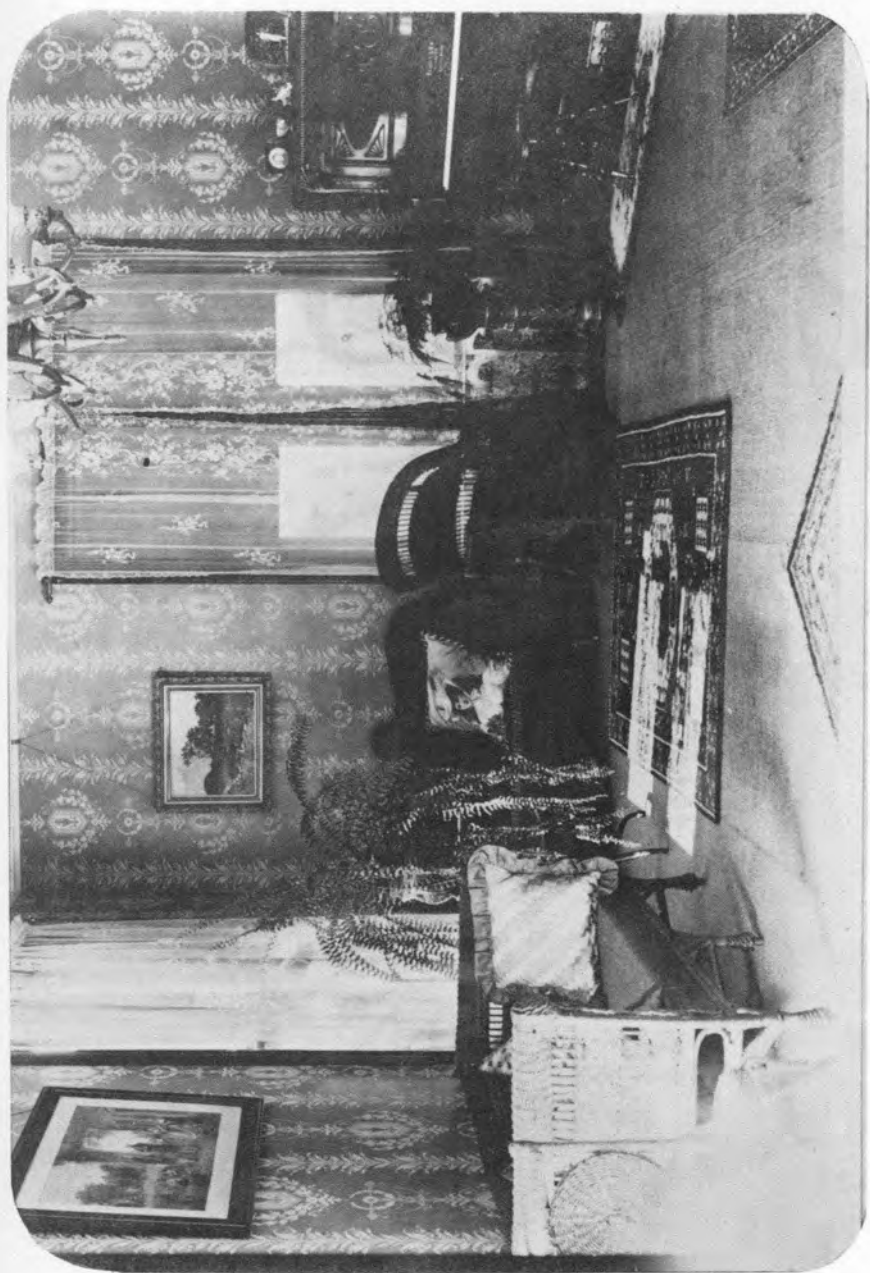
SITTING ROOM
Christmas, 1908





PARLOR

Circa 1910



Receipts



111

The following receipts are reproduced exactly as they appear in Sarah's books. Many list only the ingredients, assuming the ingenuity of the cook. In this age of prepared foods much of this old time ingenuity has been lost.

Since stoves had no thermometers, a hand thrust quickly into the oven was enough to determine proper temperature for baking. Thus a moderate oven is approximately 350 degrees F., a hot oven, 400 degrees.

Some receipts list several eggs and a great deal of milk; dairy products were no luxury for the farm families. Substituting with powdered milk is an excellent idea but don't cut back on the eggs. The finished product really does suffer.

These receipts are delightful to read and are quite delicious. You will note that the majority of receipts are sweet. Much entertaining in the form of afternoon teas and social gatherings went on in those days.



BREADS

Sarah was known far and wide for her fine raised doughnuts, and the receipt is found on page 69. They are indeed lighter and fatter than the usual raised doughnut, and fry much faster. There is also a receipt for filled doughnuts, for the sweet tooth.

Mrs. D. Brown's Bunns (page 67) may be made in free form, shaped like Hot Cross Buns, or placed in muffin tins.

According to Sarah, her Parker House Roll receipt (page 67) is the "correct" one, meaning that it is the original receipt.

When baking these breads preheat the oven to 350 degrees and bake until the bread sounds hollow when tapped. Unless otherwise stated, you will require a moderate oven for baking breads.

Whether you are making Sarah's crackers (page 65) or her delicious breakfast breads, you are in for a treat.

Auntie's Brown Bread

1 quart Indian Meal	2/3 quart Rye meal
1 cup molasses	

Mix molasses with $\frac{1}{2}$ cup buttermilk and $\frac{1}{2}$ cup water. Add a little soda and salt. Bake slowly (in a low oven, about 300 degrees).

Blueberry Gems

1 cup flour	2 tablespoons sugar
1 cup graham flour	1 egg beaten in a cup
salt	2 teaspoons baking powder
large cup of blueberries	
1 spoon of butter	

After beating egg in a cup, add milk until nearly full. Mix with the above ingredients and put in pan. Bake in moderate oven.

Boston Brown Bread

4 cups Indian meal	1 cup molasses
2 cups Rye meal	1 teaspoon soda

Add boiling water enough to make it as thick as griddle cakes. When cool enough add $\frac{1}{2}$ cup yeast (1 package of yeast) and a very little soda. Let rise a little. Bake in pans in a moderate oven.

Breakfast Rolls

1 cup flour	2 tablespoons sugar
1 cup Indian Meal	egg
2 teaspoons cream tartar	2 tablespoons cream
1 teaspoon soda	1 cup milk

Mix dry ingredients together and add to wet ingredients. Bake in hot gem pan. Can use graham, rye meal or flour in place of Indian Meal.

Cinnamon Rolls

To your bread batter add 2 eggs, beaten well with a cup of sugar and cup of butter, enough flour to make it mix well, but not stiff. Set away to rise for two hours, cut off about 2 pounds of the batter at a time, roll up and cut off slices a little less than an inch thick. Before putting into the oven, spread them once more with butter, sugar and cinnamon. These are fine.

Crackers

3 quarts flour	1 pint water
6 oz. butter	3 teaspoons cream tartar
	$\frac{1}{2}$ teaspoon soda

Mix stiff. Roll $\frac{1}{8}$ inch thick. Prick and bake in a quick oven.

Cream of Tartar Biscuit

1 quart flour	butter the size of an egg
1 pint milk	2 teaspoons cream tartar
	1 teaspoon soda

Dissolve the soda in the milk. Cream the butter with the flour. Add mixtures together, roll out.

Cut and bake in a moderate oven.

Doughnut Braids

$\frac{1}{2}$ pint sour milk	1 teaspoon soda
2 cups sugar	$\frac{1}{2}$ teaspoon salt
1 cup butter	$\frac{1}{2}$ teaspoon nutmeg
3 eggs well beaten	1 teaspoon cinnamon

Flour as stiff as doughnuts. Roll $\frac{1}{4}$ inch thick, divide one end in 3 or 4 strips like fingers and plait or twist. Fry in boiling lard. Very nice.

French Rolls

1 pint milk	salt
1 cup yeast	Flour to make stiff batter
(2 pkg. yeast dissolved in $\frac{1}{2}$ cup water)	

Raise overnight, in the morning add 1 egg, 1 tablespoon butter, and flour enough to make it stiff to roll. Let it rise then knead again. Make into cakes, rise again, and bake in a moderate oven.

Health Bread

2 cups rye meal	1 cup sour milk
1 cup flour	1 egg
1 teaspoon salt	1 spoon of lard
$\frac{1}{2}$ teaspoon of soda	

Bake in loaf or flat tins, slowly. Nice with maple syrup.

Mrs. D. Brown's
Bunns

3 cups milk	1 cup sugar
1 cup yeast	4 cups flour

Let it rise, then add:

2 cups sugar	1 nutmeg, ground
2/3 cup butter	1 teaspoon soda
flour enough to knead	

Let rise then chop and 'mould'. After they are, put in pan. Let them rise again. Rub over them the white of an egg before putting them in the oven.

Hampton, 1865

Parker House Rolls

Boil 1 pint of milk and cool,

1 quart flour	½ tablespoon salt
3 ounces lard	¼ cup sugar
1 yeast cake	

Let rise then mould and rise again. Mould; cut out ½ inch thick (round). Spread a little melted butter over them and fold like a turnover. Let them rise in pans 2 hours and bake twenty minutes.

Correct

Scotch Scones

1 quart flour	1 teaspoon soda
1 teaspoon salt	1 pint milk or water
2 teaspoons cream of tartar	shortening size of an egg

Knead it soft and bake on top of stove in spider.

Sea Foam Rolls

Pour 1 pint of scalding hot milk on:

1 tablespoon butter	1 tablespoon sugar
1 teaspoon salt	

Mix well. When cool add:

$\frac{1}{2}$ yeast cake	3 cups flour
--------------------------	--------------

Set to raise for 2-3 hours. Add flour enough to knead. Raise again and knead the dough again, and roll out into thickness of 1 inch. Cut into biscuits. Roll each biscuit into an oblong shape, brush with butter and fold over. Brush the tops with butter, and let rise until very light. Bake in a hot oven (400 degrees).

Squash Biscuits

1 pint sifted squash (boiled)	1 teacup sugar
$\frac{2}{3}$ cup butter	1 teaspoon soda, sifted with bread flour
a little salt	1 yeast cake, dissolved in
flour to make stiff	$\frac{2}{3}$ cup sweet milk

Knead 5 minutes, let rise overnight and in the morning mould into shape. Let rise again and bake in quick oven (425 degrees).

Tea Rolls

1 pint milk	2 tablespoons butter
1 quart flour	$\frac{1}{2}$ cake of yeast

This makes a sponge; let it rise, salt it; dissolve a very small quantity of soda and put into the sponge, mix it with a quart of flour and let it rise again, then cut out and put in pans to raise very light before putting into a (quick) oven.

Raised Doughnuts

At noon;

Scald and cool $\frac{1}{2}$ pint of sweet milk

Add:

$\frac{1}{2}$ cup sugar

pinch salt

$\frac{1}{2}$ compressed yeast cake
(dissolved)

St. Louis (or pastry flour)

to make batter stiff

Mix together. Let rise until night, then add 1 egg, beaten, 1 tablespoon soft butter, and $\frac{1}{2}$ cup sugar with sufficient flour to roll (as other doughnuts). Set where it is warm and let rise overnight. After breakfast I stir it down and let it rise again; then roll and cut out, with a hole-cutter, put on a floured board and set in a very warm place to rise, twice as thick as at first.

As soon as fat is very hot, fry them, turning but once. They should never sink from sight but float immediately. They fry much quicker than common ones. I have a large sheet of brown paper to place them on after frying, to absorb the fat. If flavoring is liked add grated nutmeg or cinnamon.

Raised Doughnuts With Cream Filling

At night:

Scald 1 cup milk

Add:

pinch salt

flour enough to make

stiff batter

$\frac{1}{4}$ yeast cake (dissolved in

$\frac{1}{4}$ cup lukewarm water

In the morning add:

2 tablespoons melted $\frac{1}{2}$ cup sugar

butter 1 beaten egg

flour to make stiff dough

Roll $\frac{3}{4}$ inch thick, cut in diamonds, and let rise $\frac{1}{2}$ hour. Fry in deep fat. When cool, cut across with sharp knife. Lay spoonful of whipped cream, press halves together, sprinkle with sugar.

Cakes



CAKES

Sarah's taste for sweets has most certainly been passed down over the years. Her books contain many pages of cake receipts. Most are baked in a moderate oven (350 degrees) unless otherwise stipulated in scalloped pans or two 9" round cake pans. You may substitute, using Bundt or Turks head pans; the latter is excellent for these old receipts.

Sarah's Cider Cake (75) is very impressive in taste and easy to make. It contains, as many receipts do, spices to taste. For the fastidious cook, this can mean approximately $\frac{1}{4}$ teaspoon each of three different spices (such as cinnamon, nutmeg, and ginger).

Election Day, Inauguration Day, conventions and receptions each have their own special cakes. There is also a Bride's Cake (74) and a Wedding Cake (86).

You will find cakes within these pages which you will not find in other sources. Remember: homemade cakes are richer and heavier in texture than those which are from processed mixes.

Abington Cake

Mix together:

3 egg yolks, beaten 1 cup sugar
 1 teaspoon lemon

Add:

$\frac{1}{4}$ cup hot water 1 cup bread flour
 Beat all ingredients together then add:
 3 egg whites, beaten pinch salt
 stiff

Bake 40 minutes in a round scalloped tin.
 (Bake in a moderate oven.)

Sunnyside Cookbook

Almond Cake

$1\frac{1}{2}$ cup sugar $\frac{1}{2}$ cup milk
 $\frac{1}{2}$ cup butter 1 teaspoon cream tartar
 whites of 4 eggs $\frac{1}{2}$ teaspoon soda
 $2\frac{1}{2}$ cups flour 1 cup blanched almonds

Mix together, bake in a moderate oven.

Angel Cake

Sift flour 4 or 5 times then set aside 1 cup.
 Draw a knife across cup so the cup will be even.
 Sugar the same. Beat 10 egg whites, pinch of salt,
 add $\frac{1}{2}$ teaspoon cream of tartar and finish beating
 until very stiff. Stir in $1\frac{1}{2}$ cups sugar, 1 small
 teaspoon vanilla, and then the flour gently.

Bake 50 minutes in moderate oven. Use tube
 pan without greasing. Let it fall out itself.

Sunnyside Cookbook

Augusta Brown's
Cream Sponge Cake

Break 2 eggs in a cup and beat with a fork, then fill the cup up with sweet cream. Pour into a bowl with:

1 cup sugar	1 teaspoon cream of tartar
1½ cups flour	lemon
½ teaspoon soda	

Bake in sheet form (in moderate oven).

Nov. 10, 1859

Auntie's Nice Sheet
Cake

3 eggs	1 teaspoon cream of tartar
½ cup milk	½ teaspoon soda
½ cup butter	vanilla
1½ cups sugar	currants

Mix together and bake in sheet tin.

Auntie's White Cake

3 cups flour	¾ cup milk
2 cups sugar	6 egg whites
½ cup butter	1 teaspoon cream of tartar
	½ teaspoon soda

Mix together and bake in scalloped tin.

Bertha's Cake

2 eggs	½ cup sweet milk
½ cup butter	1 teaspoon cream of tartar
1 cup sugar	1 teaspoon soda
	nutmeg

Fruit and spices added, makes a good fruit cake. Bake (in loaf pans in moderate oven).

Black Fruit Cake

1 pound butter	1 cup molasses
1 pound dark brown sugar	1 cup milk
4 pounds flour	1 teaspoon each: clove, all-
4 pounds raisins	spice, mace, cinnamon
4 pounds currants	1 cup cream
3 pounds citron	$\frac{1}{2}$ pint brandy
12 eggs	1 teaspoon soda
2 teaspoons cream-tartar	

Makes 3 loaves. Bake 2 hours (in a moderate oven).

Bride's Cake

Mix together:

2 cups sugar	$\frac{1}{2}$ cup butter
whites of 5 eggs beaten stiff	
Add to this 1 cup cold water. Mix well.	
Add:	

3 cups flour	2 teaspoons cream-tartar
	1 teaspoon soda

Flavor with almond (extract) and bake quick (425 degrees). Frost the top.

Charlotte Russe Cake

2 cups flour	2 cups sugar
	4 eggs

Add $\frac{2}{3}$ cup hot water and mix. Beat the whites separately, and add. Spread on long pans so as to have it thin. Bake. When cold cut in pieces to fit closely into 3 pint pans or $\frac{1}{2}$ pint pans. Line bottom and sides.

Cream

Turn a small cup cold water over 1 ounce gelatine. Let stand 1 hour.

For the custard:

$1\frac{1}{2}$ cups milk	yolks of 4 eggs
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1 cup sugar flavoring (vanilla, lemon,
or pineapple)

Beat the whites very stiff. Take 1 pint of rich cream and 1 cup sugar and beat til stiff. Stir into the custard. Strain it into the gelatine. Add the whites and a glass of wine. Turn it upon the cake in the tin and set to cool. Just before needed, turn onto a handsome dish and decorate with frosting squeezed through a paper funnel.

Cider Cake

Two pounds of good flour, the best superfine
A pint of good cider is better than wine
Of nice powdered sugar, 16 ounces
Of raisins and spices your judgement counts
 $\frac{1}{2}$ pound butter
1 tablespoon soda
(Bake in a moderate oven.)

Circle Cake An Excellent Cake

1 cup butter	1 cup milk
3 cups sugar	$\frac{1}{2}$ teaspoon soda
5 eggs beaten	vanilla, lemon, or rose
4 cups flour, with	water for flavoring
1 teaspoon cream-tartar	$1\frac{1}{2}$ cups currants

Jan. 1875

Composition Cake

$1\frac{1}{2}$ pounds sugar	1 cup milk
$1\frac{1}{4}$ pounds butter	6 eggs
$1\frac{3}{4}$ pounds flour	1 glass brandy
fruit to taste	

Bake in a slow oven (325 degrees) in loaf pans.

Convention Cake

Beat together:

1 pound sugar 1 pound butter

Beat:

10 egg whites and yolks separately.

Add:

yolks to butter and sugar

Stir in:

1 pound flour $\frac{1}{2}$ teaspoon soda (dissolved
1 teaspoon cream-tartar in a bit of water)

Add:

egg whites 1 pound raisins
 $\frac{1}{2}$ pound currants $\frac{1}{2}$ pound sliced citron

Flavorings: 1 teaspoon clove

mace

nutmeg

juice and grated peel of lemon

1 cup molasses $\frac{1}{2}$ cup strong coffee

Bake in a moderate oven.

Election Cake

2 cups butter 1 teaspoon soda
2 cups sugar 2 cups currants
10 beaten eggs 1 cup citron, shaved fine
1 quart flour cinnamon
2 teaspoons cream of nutmeg to suit taste
tartar

Bake in a moderate oven.

Exeter Cake

-my favorite-

Cream:

 $\frac{1}{2}$ cup butter 1 cup sugar

Add:

1 cup molasses 1 egg beaten thoroughly
1 cup sour milk $\frac{2}{3}$ teaspoon soda
 $2\frac{1}{2}$ cups flour $\frac{1}{2}$ teaspoon each:
 $1\frac{1}{2}$ cup raisins, nuts cinnamon
 $\frac{1}{2}$ teaspoon clove nutmeg

Bake in loaf pans in a moderate oven.

Sunnyside Cookbook

Feather Cake

1 cup sugar	2 tablespoons butter
$\frac{1}{2}$ cup milk	1 teaspoon cream-tartar
$\frac{1}{2}$ cup flour	$\frac{1}{2}$ teaspoon soda
2 eggs	lemon

Bake in a moderate oven.

Fig Cake

Cream:

$\frac{1}{2}$ cup butter

1 cup brown sugar

Add:

2 well beaten eggs

$\frac{1}{2}$ cup water, coffee, or
milk; either will answer

Sift together:

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

$\frac{1}{2}$ teaspoon each:

cinnamon

nutmeg

$\frac{1}{4}$ teaspoon clove

Add $\frac{3}{4}$ cup raisins and $\frac{3}{4}$ cup figs cut fine,
mixed with 2 tablespoons flour. Add:

1 teaspoon cream-tartar $\frac{1}{2}$ teaspoon soda

Bake in moderate oven $1\frac{1}{2}$ hours.

Sunnyside Cookbook

Finger Cakes

Beat 2 eggs light; measure a cup of sugar reserving a tablespoonful. Beat the sugar and eggs together. Add $\frac{1}{2}$ teaspoon cream-tartar and $\frac{1}{4}$ teaspoon soda. Add flour to make a stiff dough. Roll thin, and cut in strips 1 inch wide, 3 inches long. Before cutting, sprinkle the spoonful of sugar over and roll lightly with a rolling-pin.

Frostings

Boiled Frosting

Boil 1 cup sugar and $\frac{1}{3}$ cup water 10 or 15 minutes, or until it will thread. Use no spoon. When done, remove from fire and add 1 teaspoon vanilla. Now pour slowly on the beaten white of 1 egg stirring well. It will harden in 2 hours. Always use a cold spoon to test it. But do not stir while boiling. For lemon flavor add $\frac{1}{2}$ teaspoon lemon juice which is nice for the Fig cake.

Caramel Frosting

Put into a basin 2 cups sugar, $\frac{2}{3}$ cup sweet milk, a piece of butter the size of a walnut. Boil briskly seven minutes, take off, add one drop of rose (extract) and beat all quickly. Pour over cake as soon as it shows the least sign of hardening, or it will be so that you cannot spread it. I usually mark the slices or squares with the back of a knife before it is cold, so that it will not crack when cutting.

Fruit Cake

No. 1

1 cup butter	$1\frac{1}{2}$ teaspoons cream-tartar
1 cup sugar	1 teaspoon soda
1 cup molasses	1 cup sweet milk
3 cups flour	2 pounds raisins
4 eggs	1 teaspoon each:
	cinnamon, allspice
	nutmeg, cloves

Bake in a slow oven (325 degrees).

Globe Cake

Whites of 3 eggs.	3/4 cup sweet milk
1½ cup sugar	1 teaspoon cream-tartar
1 cup butter	½ teaspoon soda
	1½ cup flour

This is very good for a Washington Pie, and filled with either grated chocolate or grated coconut.

Sunnyside Cookbook

Gold Cake

Mix together:

½ cup butter	1 cup sugar
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Add:

½ cup milk	2 cups flour
1 teaspoon cream-tartar	½ teaspoonful soda
	yolks 4 eggs

Mix well and bake in a moderate oven.

Grandma Brown's Favorite Cake
to be eaten while warm

3/4 cup butter	3 small eggs
2 cups sugar	1 teaspoon soda
1 cup clabber milk	lemon
	caraway seeds

Bake in a long pan, in quick oven (400 degrees). It should be about one inch thick, and very light. I used often to make it for dinner as she preferred it to pie or pudding. It tastes very much like my Grandma's saucer cakes, that she used to bake in a brick oven.

Helen Sanborn's Harrison Cake

6 eggs	2 cups molasses
6 cups flour	1½ cups butter
1½ cup sugar	1 teaspoon soda
1 cup milk	Fruit and spices to taste

Bake in loaf pans in a moderate oven.

Nov. 22, 1875

Inauguration Cake

Cream:

1½ cups butter	2 cups sugar
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Add:

3 eggs	1 cup milk
2 cups raisins	1½ pints flour
1 cup currants	2 teaspoons cream-tartar
½ cup chopped citron	vanilla to taste

Bake 2 hours.

Jelly Roll

3 eggs	1 teaspoon cream-tartar
1 cup sugar	½ teaspoon soda
1 cup flour	pinch of salt

Spread with jelly when done, and roll on towel, put away in a cool place. Slice 2/3 inch thick.

Ladie's Fingers

1 cup sugar	1 teaspoon cream-tartar
½ cup butter	½ teaspoon soda
1 egg	¼ teaspoon vanilla

Cut in strips. Roll in sugar and bake quick. Use your hands to roll them instead of a rolling pin.

Marble Cake

5 eggs	1 cup milk
3 cups sugar	5 cups flour
1½ cups butter	1 teaspoon cream-tartar
	½ teaspoon soda

Take out $\frac{1}{4}$ of the quantity and add 1 teaspoon each of: cloves, cinnamon, and $\frac{1}{2}$ teaspoon mace or allspice.

Massachusetts Picnic Cake

2 cups sugar	½ cup milk
½ cup butter	½ teaspoon soda
3 eggs	1 teaspoon cream-tartar
	lemon

Bake in sheet tin. Nice.

July 4, 1875

Mrs. Chas. Smith's
Fruit Cake #4

1½ pounds butter	15 eggs
2 pounds sugar	2 pounds currants
2 pounds flour	1½ glasses brandy
spice & citron to taste	

(Bake in appropriate pans, in a moderate oven.)

Mrs. Newell Healey's
Sponge Cake

Beat until stiff:

5 egg whites

Add:

1 even cup granulated sugar. Beat for 10 minutes.

Mix in:

5 yolks

lemon

1 cup flour

pinch of salt

May 27, 1874

Mrs. S. Brown's
Sponge Cake #1

Beat:

3 eggs for 10 minutes

Add:

1 cup sugar	$\frac{1}{2}$ teaspoon soda (on which
$1\frac{1}{2}$ cups flour	pour 1 tablespoon hot water)
1 teaspoon cream-tartar	pinch of salt
	lemon

Lawrence, 1865

Mrs S. Brown's
Sponge Cake #2

Put into a teacup:

flour	1 teaspoon cream-tartar
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Add:

3 beaten egg yolks	1 teacup sugar
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Mix well. Add:

Well frothed egg whites	$\frac{1}{2}$ teaspoon soda (dissolved
	in 2 spoonsful of milk)
	lemon

Mrs Staples'
Pork Cake

Chop 1 pound of fat salt pork very fine. Pour 1 pint boiling water over it. Let it stand upon the stove a little while.

Add:

2 cups sugar	1 teaspoon each:
1 cup molasses	cream-tartar
2 pounds chopped fruit	soda
spice to taste	flour enough to thicken
(Put in loaf pans and bake in a slow oven.)	

Concord, Mass.

Nannie's Cake

2 pounds flour	5 eggs
1½ pounds sugar	2 teaspoons cream-tartar
¾ pound butter	1 teaspoon soda
2 pounds raisins	2 nutmegs
1 pint new milk	1 tablespoon each: allspice,
1 glass brandy	cinnamon, & clove

(Bake in appropriate pans in a moderate oven.)

1, 2, 3, 4 Cake

1 cup butter	2 cups sugar, powdered
Beaten to a cream	
Add:	
4 eggs, beaten	½ cup milk
3 cups flour	1 teaspoon soda (dissolved
2 teaspoons cream-	in ½ cup water)
tartar	lemon or rose flavoring

Grease the pan, then shake flour over. Invert the pan and beat off all that will drop off easily and your cake will not likely to stick. I like it better than paper in the pan.

Orange Cake

2 cups sugar	3 cups flour
½ cup butter	3 eggs
1 cup milk	2 teaspoons cream-tartar
	1 teaspoon soda

Bake as cream pies.

Filling:

White of 2 eggs beaten to a froth. Add 2 cups sugar, and the juice and grated peel of 2 oranges, and put between the layers.

Railroad Cake #2

Beat:

3 eggs

Add gradually:

1 cup sugar

Add:

1 cup sifted flour

1 teaspoon cream-tartar

salt

$\frac{1}{2}$ teaspoon soda

lemon extract

(Bake in loaf pans in a moderate oven.)

Reception Cake

1 quart light dough

$1\frac{1}{2}$ cup flour

$1\frac{1}{2}$ cups sugar

1 teaspoon soda

1 cup butter

1 cup raisins

$\frac{1}{2}$ cup milk

1 teaspoon cinnamon

2 eggs

$\frac{1}{2}$ a nutmeg

Let rise, when light, bake.

Silver Cake

Mix together:

4 egg whites

1 cup sugar

Add:

1 cup butter

1 teaspoon cream-tartar

2 cups flour

$\frac{1}{2}$ cup milk (mixed with

$\frac{1}{2}$ teaspoon soda)

Bake in a moderate oven.

Sophy's Cake

3 cups flour

1 teaspoon cream-tartar

2 eggs

$\frac{1}{2}$ teaspoon soda

1 cup sweet milk

butter twice the size of

2 cups sugar

an egg

1 teaspoon of all kinds of spices

Dec. 31, 1869

Spiced Gingerbread

1 cup sugar	$\frac{1}{2}$ teaspoon each:
butter size of an egg	clove
1 egg	cinnamon
$\frac{2}{3}$ teaspoon soda	nutmeg
(dissolved in 2 table- spoons <u>sour</u> milk)	flour sufficient to roll out raisins

Bake in sheet form (in a moderate oven).

Superior Cake

1 cup milk	2 teaspoons cream-tartar
$\frac{1}{2}$ cup molasses	1 teaspoon soda
4 cups flour	1 cup chopped raisins
1 cup currants	1 teaspoon salt, clove,
1 cup sugar	cinnamon, lemon
$\frac{1}{2}$ cup butter	2 eggs

Bake in a moderate oven.

Superior Pound Cake

Beat until light:

yolks of 10 eggs

Add:

1 pound flour

Cream:

1 pound sugar

1 pound butter

Add:

$\frac{1}{2}$ glass wine

2 tablespoons orange-flower
water

$\frac{1}{2}$ glass brandy

$\frac{1}{2}$ grated nutmeg

Whip the 10 egg whites into a froth. Add to above mixture. Stir them well together with a broad-bladed knife. Have ready a cake pan, well buttered; pour in the mixture. Bake in a moderate oven. Frost with frosting flavored with orange-flower water.

Tumbler Cake

1 tumbler sweet milk	3 eggs
2 tumblers sugar	2 teaspoons cream-tartar
3/4 tumbler butter	1 teaspoon soda
4 tumblers flour	lemon

Bake in moderate oven.

Vanity Cake

3 eggs	1 teaspoon cream-tartar
1 cup sugar	1/2 teaspoon soda
1 1/2 cups flour	cream

Bake in small round tins.

Walnut Cake

1 cup butter	1 cup sugar
Beat til froth comes. Beat:	
1 egg	
Add:	
1 cup flour	1 teaspoon cream-tartar
1 cup milk	1/2 teaspoon each:
1 egg	nutmeg & lemon
1 cup of walnut meats	

Wedding Cake

1 cup butter	1 pint brandy
1 cup sugar	1/2 ounce cloves
10-12 eggs	1 ounce mace
4 pounds currants	1 1/2 pound citron
4 pounds raisins	Sufficient flour
1 pint molasses	to make it stiff

Makes 3 loaves. Bake in a slow oven (325)

West Amesbury Cupcakes

1 cup sugar	2 eggs
1½ cups flour	½ teaspoon soda
½ cup butter	½ teaspoon cream-tartar
	nutmeg

Bake in a moderate oven.

Aug. 31, 1871

White Cake

3 cups sugar	1 cup milk
1½ cups butter	1 teaspoon soda
4 cups flour	2 teaspoons cream-tartar
	whites of 9 eggs

Cookies



COOKIES

The ingredients most commonly used in cookies were molasses, seeds, raisins, and spices.

Sarah's Ginger Snaps (92) and Hermits (91) are really fine treats. Her most unique receipt is one using vinegar (94) which adds an extra tang to the usual molasses cookie.

Aunt Sophy's Gingerbread

1 cup boiling water	1 teaspoon soda
1 cup molasses	1 teaspoon ginger
butter, size of yolk of an egg	1 pint flour

(Bake in square tin, in moderate oven.)

Cream Cookies

1 egg	salt
1 cup sour cream	$\frac{1}{2}$ teaspoon soda
$1\frac{1}{2}$ cup sugar	$\frac{1}{2}$ teaspoon caraway seeds

Drop on sheets, or roll out and cut.

Delicate Cookies

1 cup butter	$\frac{1}{2}$ teaspoon soda
2 cups sugar	1 cup grated chocolate
4 eggs	3 cups flour

Roll thin, bake 20 minutes. This will make 100 cookies. They improve with age.

Demorest Cookies

5 cups flour

Rub into it:

1 cup butter

Add:

2 cups powdered sugar

1 well beaten egg

lemon

1 handful caraway

1 cup sour milk (with 1
teaspoon soda added)

Rolled cookies.

Very nice indeed.

Gertrude's Cookies

$\frac{1}{2}$ cup butter	1 egg
1 cup sweet milk	1 teaspoon cream-tartar
1 cup sugar	$\frac{1}{2}$ teaspoon soda
3 cups flour	caraway seeds
	nutmeg

(Roll out on floured board and cut. Bake in a moderate oven.)

Hermits

3 eggs	1 teaspoon each: cloves,
1 cup butter	allspice, and cinnamon
$1\frac{1}{2}$ cups sugar	flour to roll
citron, chopped fine	

Cut in round cakes. (Bake in a moderate oven.)

Jackson Jumbles

3 cups sugar	3 eggs
1 cup lard	1 teaspoon soda (in cream)
6 cups flour	grated rind of 1-2 lemons
1 cup sour cream	

Bake in shallow pan in moderate oven.

Jelly Jumbles

Cream:

$\frac{1}{2}$ cup butter

Add:

1 cup sugar	1 egg
$\frac{1}{2}$ teaspoon soda dissolved in $\frac{1}{2}$ cup sour milk	
$\frac{1}{2}$ level teaspoon salt	flour to make soft dough

Chill. Shape with round cutter and on $\frac{1}{2}$ the pieces put currant jelly, On the remaining pieces cut three small openings (I use a thimble without any top). Put pieces together, press edges slightly and bake in hot oven.

Mrs. Dean Tilton's Cookies

1 egg	lemon
1 cup sugar	seeds of your choosing
butter size of an egg	flour enough to roll out
$\frac{1}{2}$ teaspoon soda	

Aug. 30, 1876

My Favorite Cookies

1 cup butter	3 eggs
3 cups sugar	1 small teaspoon soda
$\frac{1}{2}$ cup milk (that isn't	1 nutmeg
clabbered but is skim-	caraway seeds
med & a trifle sour)	flour enough to roll out

Oct. 1876

Oatmeal Parkins

1 egg	1 cup rolled oats
$\frac{1}{2}$ cup butter	$2\frac{1}{2}$ cups flour
$\frac{1}{2}$ cup sugar	1 teaspoon soda (dissolved
$\frac{1}{2}$ cup molasses	in water)
1 teaspoon spices	dash of salt

Drop from spoon about 2 inches apart. Bake in a hot oven.

Premium Ginger Snaps

1 cup molasses	$\frac{2}{3}$ cup butter
$\frac{1}{2}$ cup sugar	1 teaspoon soda (dissolved
1 tablespoon ginger	with $\frac{1}{2}$ cup water)

Roll out and cut. Bake in moderate oven.

Rich Cookies

5 cups flour	3 tablespoons sour cream
2 cups sugar	3 eggs
1 cup butter	$\frac{1}{2}$ teaspoon soda
	seeds

Drop cookies. Bake in a moderate oven.

Seed Cakes

1 cup sugar	1 teaspoon cream-tartar
1 cup butter	sifted in the flour
2 eggs	caraway seed
$\frac{1}{2}$ teaspoon soda (dis-	spice to taste
solved in 4 tablespoons	flour enough to roll very
milk)	thin

Bake in moderate oven.

Soft Cookies

2 cups thin cream	$1\frac{1}{2}$ teaspoon soda
2 cups sugar	2 tablespoons caraway seeds
2 eggs	little nutmeg
flour enough to make it as stiff as pancakes	

Drop with a spoon in pans. Bake in a moderate oven.

Spiced Cookies

1 cup sugar	1 teaspoon soda
$\frac{1}{2}$ cup molasses	1 teaspoon ginger
$\frac{2}{3}$ cup butter	1 cup currants
$\frac{1}{2}$ cup water	nutmeg and cinnamon
flour to make stiff enough	
to roll out	

Bake in a moderate oven.

Sugar Cookies

2 cups sugar	2 cups flour
1 cup butter	1 teaspoon soda
1 cup lard	2 eggs
1 cup milk	2 teaspoons cream-tartar
2 cups cornstarch	caraway and vanilla

Roll soft. (Bake in a moderate oven.)

Godey's, Mar. 1869

Sugar Snaps

1 cup butter	4 cups flour
1 egg	1 teaspoon water with
2 cups sugar	$\frac{1}{4}$ teaspoon soda
	$\frac{1}{2}$ teaspoon cream-tartar

Roll very thin. By adding a tablespoon of ginger you will have excellent ginger snaps.

Vinegar Cookies

1 large cup molasses	little vanilla
1 medium cup sugar	any spice (I use cinnamon
2 eggs	and nutmeg)
salt	3 tablespoons vinegar
1 tablespoon soda	flour enough to roll
	1 teaspoon soda

They will be brittle and nice.

York Beach Cookies

1 cup sugar	1 teaspoon salt
1 cup molasses	1 tablespoon ginger
1 cup shortening	1 heaping teaspoon soda
1 egg	dissolved in $\frac{1}{2}$ cup boiling
flour enough to roll	water

Only enough flour to handle the dough. These cookies should be soft.

Chowder Stew



CHOWDERS AND STEWS

Sarah's Corn Chowder (98) and Clam Chowder (97) were fine fare on a blistery Winter day. It is best to not reheat a fish chowder or stew as the fish becomes tough.

Asparagus Soup

Boil 1 quart of asparagus cut in inch lengths in a quart of water until tender. Rub through a collander and return to the water in which it was boiled. Heat 1 pint of milk, stir in 1 teaspoon of butter rubbed with one of flour and cook a few minutes. Season and pour into asparagus. Let it get boiling hot, pour into tureen over toasted bread (diced), and serve at once.

Clam Chowder

One peck of clams, washed in shells and put into kettle without any water; set over fire and cover. When the shells on top are opened about an inch, skim out into a pan and pour the clam water into a pitcher.

Take out clams and cut off the black end. Wash kettle and put in 4 slices salt pork, fried brown, then add four onions sliced thin. Fry a few moments turning constantly. Pour in a quart of boiling water to each quart of clam water, being careful to leave the sand in the pitcher. Add 3 pints sliced potatoes (very thin), a little salt if needed. When potatoes are nearly done add 2 quarts of milk which has had 8 crackers split and soaked in the milk and then all heated through by setting over a boiler of water. Mix 4 tablespoons of butter and 1 teaspoon pepper with 2 heaping tablespoons flour, and stir in. Now add the clams and let boil for a minute. Serve.

If liked, 2 beaten eggs will take the place of the flour for thickening, added after the chowder is removed from the fire.

It is a good idea to save out one cup of clam water and rinse each clam in it as you remove them from shell so as to cleanse them of any sand which may adhere.

Be sure that you have a teakettle of boiling water when you commence, and keep the kettle of

chowder closely covered while cooking. The potatoes require 20 minutes hard boiling. Crackers are improved by soaking in cold milk about 10 minutes. They are very hard if plunged immediately into hot broth.

Sunnyside Cookbook

Codfish Chowder

Fry 4-5 pieces of salt pork. When done, put in a kettle with about 2 quarts of water, then slice 6 goodsized potatoes, 2 good big onions medium fine. Pick a big cupful of codfish and put all into the kettle. Boil for an hour or until done. Take off, and just before serving add $\frac{1}{2}$ pint milk and a big piece of butter. Serve with crackers.

Corn Chowder

1 can corn	1 teaspoon salt
1 onion	2 tablespoons butter
4 potatoes	$\frac{1}{4}$ teaspoon pepper
$1\frac{1}{2}$ cups milk	$\frac{1}{4}$ can tomatoes

Cut onion fine and brown in the butter. Slice potatoes thin. Cover with water and simmer till tender, then stir 1 tablespoon flour into the milk and add to the other; cook until slightly thickened. Add heated tomato.

Sunnyside Cookbook

Cream of Oyster Soup

With a pair of scissors cut the hard part from a pint of oysters; put $1\frac{1}{2}$ pints of milk on the fire with the hard part and the oyster juice. Allow to grow very not, but never boil. Season to taste. Place large pat of butter before serving.

Fish Chowder

Have your kettle ready with 1 quart of cold water, cut up 1 large or 2 small onions in it. Boil until soft, then cut up about 6-7 small potatoes in slices. Place in kettle and cook until done. Add a little water to keep from catching, then when potatoes are done add about 1 quart of milk, salt and pepper to taste. Set this on side hole, have a separate dish. Clean and cut up a haddock or cod about 2-2½ pounds. Wash clean, place in dish, let boil up until the meat comes freely from bones. Pick all fish off bones then place in kettle with milk, potatoes, and onions and let boil up once. Then add your cracker, which you can split in halves and place in chowder to soften. Cut up 3-4 slices of fat pork in very small dice, try out and then turn into the chowder. You may add either more milk or water if needed.

Lobster Stew

Meat of one small lobster chopped fine, 1 cracker rolled fine, butter size of an egg, pepper and salt to taste. Mix all in the same pan, and add gradually 1 pint boiling milk, stirring all the while. Boil up once and serve.

Mock Turtle Soup

Clean and wash a calf's head, split in two, save the brains, boil the head till tender in plenty of water. Put a slice of fat ham, a bunch of parsley, a sprig of thyme, 2 leeks, cut small, 6 cloves, 1 teaspoon pepper and 3 ounces of butter into a stewpan and fry a nice brown. Add the water in which the head was boiled, cut the meat from the head and put them in the soup, add one lemon sliced thin. Let simmer for two hours and serve.

Ox-tail Soup

Cut a fresh ox tail into pieces and throw them into boiling water for 15 minutes. Drain and wipe. Put in stew pan with 2 carrots, an onion stuck with 3 cloves, a sprig of parsley, a piece of thyme, 2-3 sticks of celery, $\frac{1}{2}$ blade of mace, 1 teaspoon salt, 6-8 peppercorns, and a quart of water. Boil and remove the scum as it rises, carefully, then simmer gently till tender. Lift out the pieces of ox tail, strain the soup and if not clear, clarify it. Put the vegetables into a sauce pan and pour the stock over them and simmer till done. Heat the pieces of ox tail, pour the soup upon them and serve hot.
Time: 3 hours.

Salmon Chowder

One-half pound salt pork. Fry it in the kettle you make your chowder in; then add 6 onions, 6 potatoes and $\frac{1}{2}$ can salmon, water enough to cook until the vegetables are tender. When ready to serve add 1 pint of milk and season to taste.



Desserts

DESSERTS

The receipts included here are creams, ices, sherberts, and others defying any classification, such as Flummery (107).

Creams are lighter, generally using fresh berries, gelatin, and heavy cream. These are especially good as Summer desserts or after an unusually heavy meal. Some, like Rhubarb Sherbert (104), are much like the ices one buys at fairs today, tasting more tart.

Chocolate Ice Cream

Scald 1 pint milk.

Beat 2 eggs until light.

Add 2 cups sugar.

When well mixed, pour the hot milk over them, return all to the double boiler and cook till thick and smooth, stirring constantly.

Have ready 5 rounded tablespoons grated chocolate made into a smooth paste with a little milk.

Stir into the custard and strain it, then beat it, while it cools. When cold add 1 teaspoon vanilla.

Add 1 pint of cream.

Freeze

If preferred, freeze the custard partially and then stir in the whipped cream. This makes it lighter.

Sunnyside Cookbook

Lemon-Orange Ice

Juice of 4 large lemons Juice of 1 orange

1 pint sugar 1 quart water

(Freeze to a slush.)

Lemon Sherbert

1 tablespoon gelatine 1 pint sugar

1 quart water Juice of 6 lemons

Soak the gelatine in a little of the water for 10 minutes. Heat the remainder of the water by boiling and dissolve the gelatine in it, add sugar and lemon juice and freeze.

Orange Ice

Six oranges, rinds of 1½ oranges steeped in 1 pint water 10 minutes (do not allow it to boil), juice of ½ lemon, 1 pint water, 1 cup sugar.

Freeze.

Raspberry Granite

Boil together for 15 minutes:

1 quart water 1 pint sugar

Add:

juice of 3 lemons 2 quarts red raspberries

Cool and pour into the freezer. Pack with equal quantities of ice and salt; at the end of an hour take a wooden spoon and scrape the granite from the side of the can but do not beat it; pack again for another hour, and just before serving stir in $1\frac{1}{2}$ pints of fresh berries.

Rhubarb Sherbert

Boil together for 10 minutes:

1 dozen stalks rhubarb 1 quart water

Strain. Add:

$\frac{1}{2}$ pound sugar pure essence of lemon

Set aside for some hours. When ready to use put in cracked pieces of ice.

June 8, 1872

Strawberry Ice Cream

Cook and stir until smoking hot:

1 pound sugar $\frac{1}{2}$ pint cream

Cool. Add:

another $\frac{1}{2}$ pound sugar $1\frac{1}{2}$ quarts strawberries

Mash through a coarse colander and stand aside for 30 minutes. When the cream is cool add to it 1 pint of cold cream, turn it into the freezer and freeze. When frozen remove the lid, add the strawberries and sugar and freeze again; beat rapidly at first and more slowly toward the end.

Vanilla Ice Cream

Put 1 pint of cream into a double boiler. Split a small vanilla bean into halves, scrape out the seeds and pulp and mix them with $\frac{1}{2}$ pound of sugar; add the sugar to the cream, stir constantly until smoking hot; take from the fire and when cold add another pint of cream; turn into the freezer and freeze as directed. Where the vanilla bean cannot be obtained add 2 teaspoons of good extract of vanilla or 2 of vanilla sugar. The latter may be added to the hot cream, the former to the cold just before putting it in the freezer.

Cranberry Cream

Put 1 pint of cranberries in a saucepan with about 1 teaspoon of water, just enough to keep them from scorching. Cover the saucepan, and as soon as the cranberries pop press them through the colander.

Add 1 cup of sugar and 2 tablespoons of gelatin that has been allowed to stand for $\frac{1}{2}$ hour. Now stand the pan holding the mixture of berries, sugar, and gelatine in another pan of cracked ice, stir till it begins to thicken, then stir in a pint of thick cream, turn in a mold and stand away to harden.

Roman Cream

Dissolve $\frac{1}{2}$ box gelatine in 1 quart milk.

Place this over a kettle of hot water and let it remain until it boils. Add 1 cup sugar beaten with yolks of 4 eggs. When scalded remove to a cool place. Let remain undisturbed 4 minutes. Stir in the whites of the eggs, beaten to a stiff froth. Flavor with vanilla or lemon.

Spanish Cream

1 quart milk 4 eggs
 1 box gelatine

Pour half the milk on the gelatine; let it soak 1 hour; add the rest of the milk; let it boil; separate the eggs; add a little sugar to the yolks; add 4 tablespoons of sugar to the whites. When the milk and gelatine have boiled, add the yolks. When the cream is thick and smooth take it off the fire and let it cool before adding the whites; flavor with lemon; turn into wet moulds same as blanc mange. This is very nice.

Velvet Cream

Dissolve over the fire:

$\frac{1}{2}$ box gelatine

Add:

Juice and grated peel of 1 lemon

When the gelatine has dissolved put in a coffee cup of white sugar. Let it cool slowly; strain it and add $1\frac{1}{2}$ pints of rich milk. Stir until cool, then pour into a mould previously wet.

Vanilla Cream

1 quart milk 2 tablespoons tapioca

Soak tapioca in cold water enough to cover it. Add to milk. Add 4 eggs. Take the whites of 2 of them and beat to a stiff froth. Take the yolks and make into a custard. Pour while hot on the whites. Put the tapioca after it is soaked into the custard and cook.

A Danish Mold

Cover and cook till transparent:

1 cup tapioca	1½ pint boiling water
---------------	-----------------------

Stir occasionally. It will require about 1 hour.

Add:

pinch salt	1 cup currant or raspberry
4 ounces sugar	jelly

When all dissolved pour into a wet mold and when cold turn out and serve with boiled custard also cold.

Sunnyside Cookbook

Charlotte Russe

Line 2 molds with sponge lady-fingers. Pack around the sides of the molds.

Pour 1 cup boiling water on ½ box gelatine and leave it in a warm place but not boiling. Then stir 1 pint thick sweet cream until it thickens, then pour in quickly the gelatine, 2 teaspoons vanilla, whites of 7 eggs beaten, 1 cup powdered sugar. Fill moulds and put in a cool place.

Claret Jelly

Soak 1 ounce gelatine in ½ pint cold water. After it dissolves put on to boil in 1 pint claret, ½ pint currant jelly, ¾ pound sugar and stir until all dissolved. Stir in the beaten whites of 3 eggs and boil 2 minutes. Afterwards, let it stand 3 minutes then strain and put into moulds.

Flummery

Put small sponge cakes into a deep dish and pour on white wine to moisten them. Make a boiled custard of the yolks of 5 eggs. When cool turn it over the cakes. Beat the whites and turn over the whole.

Sunnyside Cookbook

Peel off the thin yellow rind of 2-3 fine oranges and boil it until quite soft, then pound it into a paste. Express the juice of the oranges in it, removing the seeds. Add a wineglass of brandy, $\frac{1}{2}$ pound of sugar and yolks of eggs. Then by degrees add 1 quart boiling hot cream or milk and stir all well together until nearly cold. Pour the mixture into small custard cups and place in a pan of water. Place in the oven and let them remain until firm.

Add 1 quart boiling water, 1½ pint sherry, 1½ pounds sugar. Put into molds and let stand overnight. Measure by wine measure.



DRINKS

The punches and spirits contained in the next few pages are simple and delicious. Often the wine receipts are brief, assuming that one knows from long experience how to go about making them in the first place. Follow the simple instructions and you should have no trouble.

The beers are made in much the same fashion as root beer, using yeast and allowing the capped bottles to sit for a few days, preferably in the sun.

Allow the cordials to sit a while before using. While some take several months to acquire a mellow taste, others may take only a few weeks.

The Summer drinks are refreshing and certainly not as sweet as the prepared soft drinks of today. They are well worth the few extra minutes of preparation.

Beef Tea

Cut 1 pound lean steak in small pieces; place in glass fruit jar, cover tightly and set in a pot of cold water; heat slowly and boil 3-4 hours until the meat is like white rags. Season with very little salt and strain.

Currant Shrub

Fill a stone jar with red currants stripped from their stems. Place it in a kettle of water and boil the water till the juice is extracted. Strain through jelly-bag.

1 pint juice	1 pound sugar
	$\frac{1}{2}$ gill brandy

Cork up tight. Use with ice-water for a summer beverage.

English Ginger Beer

Pour 4 quarts of boiling water on $1\frac{1}{2}$ ounces of ginger, 1 ounce of cream of tartar, 1 pound of brown sugar and 2 lemons sliced thin; put in 2 gills of yeast, let it ferment 24 hours and bottle it; it improves by keeping a few weeks, unless it is very hot weather, and is a very nice beverage.

Flaxseed Tea

Put 2 tablespoons of the seed into a quart of cold water; set it over the fire, and when it begins to boil, allow it 2 minutes by the clock. Then strain, add juice of 1 lemon, and white sugar to taste. Keep on back of stove to keep warm.

Fruit Punch

Lemonade is always better for having the sugar boiled with the water to a syrup and then cooked.

Punch: Boil 1 pint sugar and 2 quarts water 10 minutes and set away to cool. To this syrup add $\frac{1}{2}$ pint lemon juice, 1 pint strawberry juice and a small pineapple grated. When it is to be served put in a little cracked ice, a few whole strawberries, and slices of lemon. Serve in glass punch cups, from a tall glass pitcher or a punch bowl.

Always add chopped ice very cautiously when putting it into a glass bowl or pitcher so that the change of temperature will be more gradual.

Haymakers' Lemonade

2 tablespoons vinegar	1 tablespoon ginger
or 1 lemon sliced	1 cup molasses
cold water to suit	

Stir well.

Hot Spiced Fruitjuice

Boil some cinnamon bark, allspice berries, 2 cloves, blade of mace, cardamom seed and cassia buds in a pint of water 10 minutes, add 2 cups hot sweetened juice. Strain. Pass wafers or marguerites with it.

Lemon Syrup

Roll and squeeze the lemons removing the seeds. Boil the pulp but not the peel in water, a pint to a dozen pulps. Boil a few minutes then strain the water with the juice. Put a pound of sugar to a pint of juice. Boil 10 minutes and bottle. Use 2 tablespoons of it in a glass of water for a nice lemonade.

May, 1872

Ottawa Root Beer

1 ounce each:	$\frac{1}{2}$ ounce each:
sassafras	wild cherry bark
allspice	coriander
yellow dock	$\frac{1}{4}$ ounce hops
wintergreen	3 quarts molasses

Pour boiling water on them, macerate 24 hours, then filter and add $\frac{1}{2}$ pint yeast or 1 yeast cake. Add 4 gallons water. Ready to use in 24 hours.

Oatmeal Water

1 cup oatmeal or rolled oats, 1 quart water; stir occasionally. Pour off in 2 hours; add a little lemon juice and serve.

Soda Cream

2 $\frac{1}{2}$ ounces tartaric acid 2 quarts water
 3 pounds white sugar whites of 3 eggs
 1 tablespoonful of flavoring

Put the acid, sugar, and water together and let it just come to a boil. Add the whites beaten stiff. Boil just 4 minutes, stirring every minute. Strain. Add the flavoring when cold and bottle it tightly. When wanted for use put 2 tablespoons of it into $\frac{1}{2}$ tumbler of ice water and add $\frac{1}{3}$ teaspoon soda. Stir and drink quick.

-Daisy Eyebright
 June 1, 1871

Tamarind Water

Pour 1 cup of boiling water over 2 tablespoons of preserved tamarinds; let stand half an hour and strain; sweeten to taste.

Watermelon Lemonade

Pick a ripe melon and through the stump of the stem drive in a glass tube, the other end of which is placed in a bowl of claret. Milk, rum, or lime juice may be substituted for the claret to suit individual tastes. The melon should be left so for several days, the lower end of the glass tube not being uncovered. Then cut the melon in halves and squeeze out the juice of the red flesh, not forgetting the ice.

Barberry Cordial

Put an inch layer of berries in bottom of jar, then a layer of granulated sugar, and alternate till the jar is full, close the jar and set away in the preserve closet till spring and you will find a quantity of rich red syrup. Dilute to your own taste.

Black Currant Cordial

The currants must be fully ripe. Pick them over carefully and press out the juice. To each quart of the strained juice allow $1\frac{1}{2}$ pounds of granulated sugar. Tie 2 tablespoons of cinnamon and 1 each of clove and nutmeg in a muslin bag and put over a slow fire; boil 10 minutes; take from the stove and let cool. When cold add $\frac{1}{2}$ pint brandy and bottle. When wanted to use, dilute with $\frac{1}{2}$ water.

Cherry Rum

Take 1 gallon of best old Medford, 1 pound of granulated sugar, $1\frac{1}{2}$ pints of fresh-picked wild cherries; don't bruise them; now put all in a 2-gallon jug, and shake well every day or so for a month; the longer you keep it the better it will be.

Currant Wine

2½ gallons juice 5 gallons water
25 pounds sugar

Put it in a cask with one hole open. Let it remain for 3 months, then rack it carefully into another and let it remain for 9 months. Bottle.

Dandelion Wine

Two quarts dandelion blossoms free from stems, 4 quarts of boiling water poured over them; let stand 3 days, stirring each day. Strain and add 5 pounds sugar, 3 oranges and 3 lemons, sliced thin, 1 yeast cake; let stand 3 days longer and then skim out the fruit and let stand 4 weeks; strain through cheesecloth. Add ½ pint of whisky and 3 raisins in each bottle; seal airtight.

Daisy Wine

Three quarts white daisy flowers (picked from the stem), 1 gallon boiling water. Let it stand overnight, strain and boil 20 minutes, with 3 pounds brown sugar. Grate and squeeze juice of 2 lemons and 2 oranges, 1 cake compressed yeast cake. After it is about milkwarm put all into a keg or jug. Let work as it will. When it stops working "which will be a long time", bottle. This is a beautiful wine and the older the better.

Elderberry Wine

One quart of berry juice, 2 quarts warm water, 3 pounds white sugar; put in a jug or stone crock, and, after it has worked, strain and bottle. I have used this rule for all kinds of berries, even huckleberries. It's but little trouble, and the wine delicious.

Grape Wine

As I made it in 1877, and was very nice. To 1 gallon bruised grapes add 1 gallon water. Let stand 1 week (a butter firkin will answer), then draw off the liquor, add 3 pounds sugar to every gallon, put into a cask but do not close it until it has done hissing. Let it stand 2 months after you close it when it will draw off clear and fine. Bottle it close with cork tied down. Keep it cool in a dry cellar with the cork end down. (A jug will answer for a cask.)

Home Beer

Steep 1 ounce of dandelion root, $\frac{1}{2}$ ounce of hops in 6-8 quarts of water. Add 3 cups of sugar, 1 cake of compressed yeast; when milkwarm bottle and let stand in a warm place 6 hours; then keep it cool for 48 hours, when it will be ready for use.

Raspberry Wine

To every quart of berries, gathered in fine weather and freed from husks, put the same measure of good cider; let it steep 2 days, then press out the juice, and to each quart put $\frac{3}{4}$ pound of sugar, rinse a cask out with brandy, put the juice into it, and to every gallon put a $\frac{1}{2}$ pint of brandy. Bung the cask, and in 3 months bottle and cork well; fit for use at Christmas.

Rhubarb Wine

6 pounds bruised	4 pounds crushed sugar
rhubarb	3 quarts water, wine
	measure

Let the rhubarb lay in the water 6-7 days; strain it off and put in the sugar. Put the cork in lightly for a few days then stop it up tight.

Walnut Wine

To 1 gallon of water put 2 pounds of brown sugar and 1 pound of honey; boil this mixture half an hour, skimming carefully. Put into a clean tub a large and full handful of walnut leaves, and pour the liquor over them. Let them stand a night, then squeeze out the leaves and add a teaspoon of yeast, or a yeast cake, dissolved. Let it work for a week, heating it several times a day to take off the sweetness; then let it stand six months. This is delicious.



PIES

Fried Pies (122) are not made today as they once were, and are a delicacy the people of later years would regret not sampling. Sarah's Fried Pies contained apples.

She was extremely fond of lemon and has several receipts here (123-24).

Among the more unusual pies are Date (122), Gooseberry (123), and Currant Meringue (122).

There are also two mincemeat receipts (121, 125). This is especially nice to give for Christmas gifts.

Almond Tartlets

Blanch and chop fine $\frac{1}{4}$ pound of sweet almonds, add $\frac{1}{2}$ cup of sugar, 1-2 tablespoons of cream and the whites of 2 eggs beaten stiff and flavor with a drop of bitter almond extract. Fill patty shells with the mixture and bake in a very moderate oven until firm.

Apple Puffs

Mix $\frac{3}{4}$ pound of butter with a quart of flour, 2 eggs, 1 teaspoon of salt, when well rubbed together add $\frac{1}{2}$ teaspoon soda dissolved in a little cold water; moisten it with cold water so that you can just roll it out easily; roll it out as thin as possible, cut it into cakes, put 3 of them together, sprinkling flour between each one. Lay on top a few thin slices of tart apples. Sprinkle sugar over them and grate on a little nutmeg; enclose the apples by doubling the pastry over them, so as to make them of a crescent form. Press the edges together so that the apples cannot get out. Fry the puffs in sufficient hard lard to cover them; when of a light brown take them out carefully.

Aunty Brown's 3 Cream Pies

6 eggs	2 teaspoons cream-tartar
2 cups sugar	1 teaspoon soda
3 cups flour	pinch salt
2 tablespoons cold water	

Flavor with lemon extract. Bake in 6 plates. Bake in quick oven and watch carefully as they require turning around often.

Filling:

Cook in double boiler $1\frac{1}{2}$ pints milk; add, well beaten, $1\frac{1}{2}$ cups sugar, $\frac{3}{4}$ cups flour and 3 well beaten eggs. Cook until thick. When cool, flavor with lemon extract and spread between cakes.

Belle Smith's Cream Pie

2 cups sugar	6 eggs
3 cups flour	2 teaspoons cream-tartar
	1 teaspoon soda

This quantity will make 3 pies.

Filling:

1½ pint milk	1½ cups sugar
¾ cup flour	3 eggs

Stir into the milk while boiling. Flavor with lemon.

Brambles

Chop finely together:

pulp of 1 lemon	1 cup seeded raisins
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Beat well one egg. Add:

1 cup sugar	butter size of small egg
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Cut rounds of pie crust with the biscuit cutter; wet edge of lower one, lay on a spoonful of the filling; cut slit on top round and press edges of upper and lower circles firmly together; bake in quick oven (400 degrees); these are nice with filling of mincemeat, jelly, jam or preserved fruit.

Christmas Mincemeat

3 pounds beef	dessert spoon mace
1 pound suet	" cinnamon
5 pounds apples	" ginger
2 pounds raisins	" salt
2 pounds currants	pint brandy
2 lemons grated	2 pounds sugar
juice of 2 lemons	cider
2 spoons clove	molasses to make right consistency
2 nutmegs	

Cook down until thick and store.

Cranberry Pie

$\frac{1}{2}$ cup raisins	1 cup cranberries
	1 cup sugar

Chop cranberries and raisins together and stir in sugar. Bake in 2 crusts. Very nice.

Currant Meringue Pie

Wash 1 cup currants and put them into a bowl. Cover with 1 cup sugar and mash slightly. Add the yolks of 2 eggs beaten with 1 heaping teaspoon flour. Turn the mixture into a pie plate lined with rich paste and bake. When done cover with the whites of the 2 eggs beaten until stiff with 2 tablespoons powdered sugar. Return to the oven and brown. Serve cold.

Date Pie

Cup of dates, $\frac{1}{2}$ cup raisins, chopped; cook until tender; remove from stove. Add $\frac{1}{2}$ cracker rolled fine, $\frac{1}{4}$ cup sugar, 1 teaspoon butter, little grated nutmeg. Let cool before filling crust.

Fried Pies

2 cups flour	1 tablespoon sugar
2 teaspoons baking powder	1 egg
salt	butter size of walnut
	$\frac{1}{2}$ cup milk

Break off small pieces, roll out about the size of a saucer, put a spoonful of stewed apple on each piece, wet the edges with milk and press firmly together. As soon as one is filled drop in a kettle of hot lard. Have the fat hot as for doughnuts, and be careful not to burn.

Gooseberry Pie

Stew 3 cups gooseberries for 15 minutes with $1\frac{1}{2}$ cups sugar. Bake in 1 crust with a rim built around the edge. This may be covered with pastry strips covering each other at right angles, or baked without upper pastry and covered with meringue, or baked plainly in 2 crusts.

Jelly Pie

1 cup sugar	$\frac{1}{2}$ cup flour
1 egg	$\frac{1}{2}$ teaspoon soda (dissolved
$\frac{1}{2}$ cup sour cream	in a little water)
1 teaspoon cream-tartar	

Bake in 3 pans.

Lemon Jelly Pie

1 cup sugar	3 tablespoons sour cream
butter size of a	$1\frac{1}{2}$ cups flour
butternut	1 teaspoon cream-tartar
3 eggs	$\frac{1}{2}$ teaspoon soda

Bake the same as cream pies.

Filling:

juice and	3 eggs
peel of 2 lemons	2 cups sugar
butter size of an egg	

Stir it over a slow fire until it boils. Put in pie shell.

June 17, 1874

Lemon Custard Pie

1 cup sugar	1 lemon (juice & rind)
4 teaspoons flour	1 egg

Beat well, add 1 cup milk and bake with two crusts.

Lemon Pie for 2 Crusts nice

2 lemons chopped fine	2 cups water
3 eggs	4 tablespoons flour
2 cups sugar	or cornstarch

Makes 2 small or 1 very large pie.

Lemon Mince for Tarts

Peel 1 large lemon and stew it in a little water until tender. Cut the lemon pulp into bits, removing the seeds. Chop fine:

$\frac{1}{2}$ cup fresh beef suet	3 large tart apples
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Add:

1 cup currants	$\frac{1}{2}$ cup sugar
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Chop fine the candied peel of 1 orange and the stewed lemon peel and enough candied citron to make, $\frac{1}{4}$ cup. Mix all thoroughly and use as a filling for turnover tarts or for tarts baked in small tins.

Lemon Tarts

Shells:

2 heaping cups flour	$\frac{1}{2}$ cup butter
$\frac{1}{2}$ cup lard	a little salt
pinch baking powder	

Mix with ice water.

Filling:

grated rind & juice of 1 lemon and 1 orange	1 heaping tablespoon flour or corn starch
1 cup sugar	1 cup boiling water
2 egg yolks	butter size of a walnut
	little nutmeg

Cook until clear. Put this in the shells, beat the whites of the eggs and spread on top. Brown in the oven.

Mincemeat

(The following receipe is delicious and easy to make if you measure 6 cups as a bowl. This makes about 10 quarts. S.P.C.)

1 bowl chopped beef	1 bowl sugar
1 bowl chopped pork	3 lemons
2 bowls apples	$\frac{1}{2}$ ounce allspice
1 bowl raisins	$\frac{1}{2}$ ounce clove
1 bowl cider	$\frac{1}{2}$ ounce cinnamon
$\frac{1}{2}$ bowl molasses	salt

Boil down (approximately 3 hours or until thick).

Very good.

Newport Pie

1 cup sugar	$1\frac{1}{2}$ cups flour
2 tablespoons butter	$\frac{1}{2}$ teaspoon soda
1 egg, beaten	1 teaspoon cream-tartar
$\frac{1}{2}$ cup milk	vanilla

Bake in 2 layers; when done spread thickly with raspberry jam; when ready to serve beat $\frac{1}{2}$ pint of sweet cream to stiff froth; add $\frac{1}{2}$ cup powdered sugar; flavor to taste and pour over top of cake. This is delicious and an inexpensive dessert.

Raisin Pie with Meringue

Boil 1 heaping cup of raisins until soft. When cold, mix them with juice and grated rind of 1 lemon, $\frac{1}{2}$ cup sugar, and the yolks of 2 eggs. Bake with 1 crust.

Meringue:

Whites of 2 eggs beaten stiff, with 3 table-spoons of sugar and 1 teaspoon cornstarch. Add a little lemon extract to flavor and brown lightly in oven.

Strawberry Pie with Meringue

Make a very rich pie crust and cut it round as a dinner plate; bake it light brown in a quick oven; the minute it is done cover it with strawberries rolled in sugar. Over the berries spread a meringue made of the whites of 4 eggs beaten stiff, with 3 tablespoons of sugar. Put back in the oven and bake a golden brown. It is delicious served hot or cold.

Squash Pie

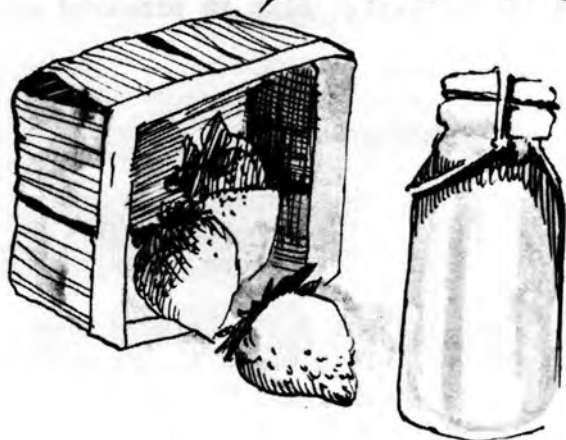
Boil and sift squash; thin with boiling milk. To every quart add 2 eggs, 2 spoons melted butter, and nutmeg or cinnamon to taste. Sweeten with sugar. Add a little salt. Bake in prepared pie shells.

Washington Pie

3 eggs	$\frac{1}{2}$ teaspoon soda in
1 cup sugar	1 tablespoon milk
1 cup flour	1 teaspoon cream-tartar
$\frac{1}{2}$ cup butter	

Bake in 3 pans and put jelly between them. Sprinkle sugar on top. This makes 1 very nice pie.

Pickles Preserves



PICKLES AND PRESERVES

Pectin was not added to preserves as it is today so the following receipts call for a longer cooking time.

For a totally different sauce served with pork try Sarah's Cider Apple Sauce (131).

Try some of her excellent sweet pickle receipts. Blackberry Pickle (130) is the most interesting preserve. Pickled Peaches (132), Sweet Pickled Pears (134), and Citron Preserve (129) were favorites in Sarah's family.

Auntie Merserve's Citron Preserve

Pare the citron and cut in pieces. Put them in a porcelain lined kettle and cover with water; let them boil $\frac{1}{2}$ hour, then throw away the water and put the citron in a sieve to drain.

Weigh the citron. Take twice as many pounds of sugar. Cover the bottom of the kettle $\frac{1}{2}$ " deep with water and add the sugar. Boil $2\frac{1}{2}$ minutes. Add citron. Simmer 2 hours. Skim out and let the syrup boil until thick enough, then pour over the citron. When cold add extract of lemon to taste.

If you haven't citrons, watermelon answers very well.

Barberry Jelly 1880

Boil the barberries until they will mash, just covering the bottom of the kettle with water to prevent burning. For each pint of juice use 1 pound of sugar. Add sugar and boil 8 minutes.

Barberry Sauce

3 quarts berries	1 gallon molasses
	1 peck apples

Boil 1 gallon molasses 10 minutes then add berries and boil 5 minutes. Steam apples, pared and quartered, and add to molasses mixture. Boil 3 minutes.

Beet Sweet Pickle

Boil beets until tender. When cool remove the skin and cut lengthwise in pieces of convenient size. Boil equal parts of vinegar and sugar 3 minutes with a little ground clove and cinnamon. Put the beets in a stone jar and pour the hot vinegar over. Ready for use in 3 days.

Blackberry Pickle

7 pounds fruit 3 pounds sugar
 1 pint white wine vinegar

Put sugar and vinegar together, let sugar melt. Put berries in and let boil a little while (20 minutes). Take berries out and let the juice boil 1 hour. Put all kinds of spices in a cheesecloth bag and boil the juice. Return berries to juice and boil at once. Bottle at once.

This receipe can also be used for huckleberries.

Chow-Chow

Chop:

1 peck green tomatoes 1 head cabbage
 6 green peppers 6 onions

Mix thoroughly.

Stew 1 cup salt among the above and let remain 24 hours. Then turn off the water and add:

1 cup grated horse- 1 tablespoon ground clove
 radish 1 tablespoon cinnamon
 2 lemons, chopped 1 tablespoon allspice

Cover with vinegar in a porcelain kettle and boil soft. Add the lemon juice last, with 1 pound sugar.

Very nice.

September 14, 1876

Cranberry Sauce

Stew 2 quarts cranberries, putting only enough water to keep from sticking. Cover until nearly done then stir in 1 quart sugar and boil until thick. The color is finer when sugar is added just before it is done.

Cider Apple Sauce

One gallon sweet cider reduced to 1 quart by boiling. Add 2 gallons quartered sweet apples. Boil 2 hours then add 1 quart molasses and boil until done. Be careful not to let it burn on the kettle. Do not stir it as it will be more likely to burn.

Cranberry Jelly

2 quarts cranberries 1 pint cold water
Boil 15 minutes. Add 1 quart sugar. Boil additional 10 minutes.

Currant Jelly

Heat the currants in a kettle, then strain. Allow 1 pint juice to 1 pound sugar. Heat the sugar in a pan in the oven while the juice is boiling just 5 minutes, then add sugar and boil just 1 minute. All jelly is clearer if boiled very fast.

Dried Apple Jelly

Soak 1 quart dried apples in 2 quarts warm water overnight. In the morning boil in same water until soft. Strain but do not squeeze. Allow 1 pound sugar to 1 pint juice. Boil juice 15 minutes. Add sugar and boil an additional 15 minutes.

Grape Preserve

Mrs. Wells Healey's method

Weigh the grapes, then squeeze out the pulps. Boil the skins in water until soft, then press out the seeds from the pulps and add the latter to the skins. Add sugar in proportion of 4 pounds to 5 pounds of fruit.

Boil until done.

Sept. 19, 1878

Green Tomato Pickle

4 quarts sliced tomatoes	1 tablespoon each: salt
8 onions, sliced	pepper
1½ quarts vinegar	mustard
2 cups sugar	2 teaspoons each:
2 teaspoons mace or bark cinnamon	whole allspice clove

Simmer all together till vegetables are soft, then can in pint cans. Good.

Hodge Podge

4 quarts chopped green tomatoes	1 quart chopped onion
1 coffee cup mustard seed	1 coffee cup chopped peppers
	1 coffee cup salt

Put salt on tomatoes and let stand overnight. Drain, add the other ingredients, and cover the whole with cold sharp vinegar. Don't cook.

Pickled Peaches

1 peck peaches	3 pounds sugar
	3 pints vinegar

Stick 2 cloves and a piece of cinnamon into each peach. Cook in the syrup until all are heated through. Boil the syrup by itself a little longer and add the peaches when cold.

Pickled Pears

Prepare the same as above. Sweet apples are also nice prepared in the same way.

Pickle for Ham or Beef

For 25 pound beef: 2 pounds salt, 1 pound sugar, 1 ounce salt petre. Dissolve, (scald and skim) in 1 gallon water or enough to cover the meat. Pack the meat and when the brine is cold pour it over. Keep the meat under brine by putting a large rock on it.

Pineapple Preserve

Parboil the pineapples, then peel and cube in thick slices carefully taking out the cores. Allow 1 pound of sugar to 1 pound of fruit. Let it remain all night to make the syrup. Boil till done, without adding any water.

Quince Preserve

Boil a part of the pieces at a time in clear water to cover. After all is boiled soft take out and add as many pounds of sugar as there were pounds of fruit before it was boiled. Then put in the fruit and boil 2 minutes. Boil the syrup separately, then add fruit again and can.

Saratoga Pickles

1 peck green tomatoes 1 dozen onions

Slice and sprinkle with salt. Let stand overnight. Strain off the juice. Mix together:

1 pound sugar $\frac{1}{4}$ pound mustard seed

1 ounce black pepper 1 ounce ginger

1 ounce clove 1 ounce cinnamon

Put a layer of tomatoes and onions in a kettle and sprinkle with spices and so on till done. Cover with vinegar and boil slowly 2 hours. Can.

Spiced Currants

5 pounds currants	1 pint vinegar
3 pounds sugar	2 tablespoons cinnamon
	" clove

Bring all to a boil then skim out the fruit and boil juice 20 minutes. Return the fruit and bring again to a boil and dip into jars at once.

Strawberry Jelly

Gather the berries and crush and press through woolen or cotton. To 1 pint juice add 1 pound of sugar. Boil briskly from 20-25 minutes, sometimes less.

Have glasses in hot water. Pour jelly in quick without stirring or agitating after it leaves the fire.

Sweet Pickled Pears

Twelve pounds of hard pears, with 1 or 2 whole cloves in each piece of fruit. One ounce of cinnamon and 1 nutmeg tied in a muslin bag. Put the spice bag in a syrup made of 2 quarts of vinegar and 6 pounds of sugar, and let it boil a few minutes. Then drop in the fruit and cook till soft. Pour into a stone jar, and 3-4 times during the week turn off the syrup and spices and boil them a few minutes, pouring over the pears while hot each time. Cover closely and keep in a cool place.

Tomato Catsup

Wash the tomatoes and boil 2 hours, then strain as dry as possible. To every gallon of pulp add:

4 teaspoons salt	1½ teaspoons clove
4 " pepper	4 " cinnamon
2 " mustard	1 cup sugar
1 " allspice	1 pint vinegar

Boil slowly 1 hour.

Puddings



PUDDINGS

These receipts are for both steamed and baked puddings.

Steamed puddings are fun to make and are especially nice to have for holiday fare. There are two Indian Pudding receipts (138-39); one is baked, one is steamed. Sarah's Thanksgiving Pudding (141) is especially delicious.

Most steamed puddings are served warm and with a hard sauce.

You don't need to have a pudding mold, although molded puddings are quite festive. Molds may be obtained at antique shops or purchased new. A one-pound coffee tin serves very well, if covered adequately with aluminum foil. Make sure that you have a tight top no matter what you are using for a mold.

Amherst Pudding

3 cups flour	2 cups raisins, chopped
1 cup suet	1 teaspoon salt
or $\frac{1}{2}$ cup butter	$\frac{1}{2}$ teaspoon clove
1 cup milk	1 teaspoon cinnamon
1 cup molasses	$\frac{1}{2}$ teaspoon soda

Steam 3 hours. Serve with a wine sauce.

Apple Pudding

Slice 6 apples into pudding dish. Add 2 table-spoons molasses, $\frac{1}{2}$ cup sugar, $\frac{1}{2}$ teaspoon cinnamon, small piece butter, $\frac{1}{2}$ teaspoon vinegar. Cover with pie crust. Bake 30 minutes. Serve with hard sauce.

Sunnyside Cookbook

Auntie's Baked Indian Pudding

Bring 1 quart milk to boiling point. Stir in 2 cups sifted meal (after you remove it from fire), $\frac{1}{2}$ cup molasses, little salt. Add 1 cup cold milk without stirring it in. Bake in moderate oven.

Oct. 11, 1862

Baked Sponge Pudding

Three eggs, their weight each in butter, sugar, and flour. Beat the eggs very light and add the butter beaten to a cream. Add sugar and flour.

Fill cups half full and bake in a moderate oven 10 minutes. Serve with a wine sauce.

Cherry Pudding

One pound stoned cherries. Lay them in a sieve over an earthen dish to collect the juice. Sprinkle over them $\frac{1}{2}$ pound sugar. In the morning make a batter viz 3 eggs to 1 quart of milk. Thicken with flour to pour easily. Stir in the fruit.

Bake 1 hour or steam 2 hours. For sauce, take the juice, heat it and add a little butter and sugar.

Indian Pudding

My favorite

Put 1 quart of milk in double boiler and bring to boiling point. Scald 1 even cup Indian meal in the milk, stirring constantly for 20 minutes. Take off the stove and add 1 cup molasses, 2 tablespoons butter, 1 egg beaten, $\frac{1}{2}$ teaspoon salt, 1 teaspoon ginger. Mix thoroughly and add 1 quart cold milk. Pour into pudding dish and bake slowly 3 hours, stirring thoroughly when it has baked $\frac{1}{2}$ hour. If sauce is liked, make hard sauce. Some prefer cold butter on pudding. Others like cold cream.

Sunnyside Cookbook

Italian Cream Pudding

Pour 1 quart of rich milk over 1 box gelatine. Let it stand overnight. In the morning add 1 pint more and scald the whole, sweeten and strain. Let it stand until the jelly is well set, then beat the whites of 5-6 eggs to a froth. Pour into the jelly and beat until light and frothy. Let stand awhile before using. Serve with quince jelly if preferred. Half this quantity will answer for a small family. Be sure and add pinch of salt.

Very nice.

Long-Branch Pudding

1½ cup flour	½ tumbler water
½ cup molasses	2 eggs
½ cup sugar	3 pints berries

Steam 2 hours.

Mrs. S. Brown's
Steamed Pudding

1 cup milk	½ pound raisins
1 cup molasses	1 teaspoon soda
3 cups flour	1 tablespoon butter
1 tablespoon clove	

Steam 3 hours.

Pan-Dowdy

Butter a large pudding pan; fill with apples peeled, quartered, and cored. Add 2 cups brown sugar, 1 large spoonful cinnamon, 1 cup cider or water. Cover with a piecrust. When done break the crust into the apple. Serve with cream.

Queen of Puddings

1 pint bread crumbs	4 egg yolks
1 quart milk	grated rind of 1 lemon
1 cup sugar	butter size of an egg

Bake. When done spread over the top slices of jelly and cover the whole with whites beaten stiff and 1 cup sugar with juice of 1 lemon.

Brown lightly in the oven.

Raspberry Pudding

Fill your dish with ripe raspberries well mixed with sugar to make them sweet. Beat 6 eggs, mix with 1 pint milk, 4 tablespoons sugar. Pour over the berries and bake $\frac{1}{2}$ hour. Serve very cold.

Sarah's Apple Dumplings

Mix well:

1 egg	1 pint rich buttermilk
1 teaspoon soda	or sour milk with cream
1 teaspoon salt	flour to make stiff batter

Into well buttered teacups, 12 in all, drop $\frac{1}{2}$ tablespoon of batter and 1 apple pared, quartered, and cored (with the quarters put together again). Cover apple with batter, and put cups in a steamer. Cook 1 hour. They are very soft and nice.

This batter mixed with cherries or berries makes a nice baked pudding.

May 1, 1875

Steamed Rice Pudding

$1\frac{1}{2}$ cups rice	1 cup raisins
$1\frac{1}{2}$ cups sugar	1 teaspoon salt

Put all into a 2 quart basin filled up with milk and steam.

Thanksgiving Pudding

Pound well:

12 medium crackers

Add:

4 eggs	1 teaspoon clove
2 quarts milk	" cinnamon
1 cup molasses	" nutmeg
1 pound raisins	$1\frac{1}{2}$ " salt

Bake slowly 4 hours. Let stand until cold and it will turn out whole. Serve with hard sauce.

Remedies



REMEDIES

Remedies for numerous maladies were found in Sarah's cook books and find their place here in this one. There are poultices and medicines to take for nervousness (145). Hair preservers (145) and cures for "chilblains" (144), salves, and cough candy (145), all here to tickle your fancy and cure your ills.

For Bronchitis

Cook 2 onions; strain and put a piece of rock candy in the juice. Take a teaspoon every hour. At night rub camphor oil on the chest.

For Chilblains

Pulverize common chalk and mix with lard to make a medium thick paste. Apply to the parts affected which will give almost immediate relief.

Mustard Poultice

Mix the mustard with the white of an egg and it will not blister.

For Invalids

Take 1 large spoonful of oatmeal, either coarse or fine; mix it very smoothly with 2 tablespoons of cold water. Stir it into a pint of water boiling on the fire. Let it boil briskly 10-15 minutes; strain off. For either sort of gruel, a bit of fresh butter and a little salt may be stirred in, or a little sugar and nutmeg.

For Diarrhea

Equal parts laudanum, tincture capsicum, and cardamon. Add extract of ginger. Take 1 teaspoon in warm water and sugar.

October 8, 1876

Neuralgia

Boil a small handfull of the leaves of the Canada Thistle in 2 quarts water reduced to 3 pints. Dose: One wine glassful 3 times a day before meals.

For Hoarseness

Beat up the white of 1 egg, add the juice of 1 lemon, and sweeten to taste. Take 1 teaspoonful from time to time.

Liniment

Put into spirits of turpentine as much camphor as will dissolve. Add as much laudanum as there is turpentine.

Cough Candy

Take 2 tumblers:

In 1, place a gill of flaxseed; fill the other with broken bits of slippery-elm bark; fill both tumblers with boiling water and leave standing 2 hours. Put $1\frac{1}{2}$ pounds of brown sugar into a basin and strain all the liquid that will pour from the 2 tumblers. Put on the fire and stir until the candy seems turning back to sugar. Then pour out instantly and break into pieces when cold.

1874

Flaxseed Poultice

Pour boiling water on the ground seed, stirring all the time till like mush. Then put into a flannel bag. Apply and cover with several folds of flannel.

Hair Preserver

A preparation of 1 ounce of flower of sulphur and 1 quart of soft water if applied thoroughly to the scalp night and morning will remove every trace of dandruff and render the hair rich and glossy.



Salads

SALADS

Sarah' Lobster Salad (149) is a supreme delight, and a must if you can obtain the main ingredient. Most of these were made to be eaten at tea, and are light dishes.

Asparagus Salad

Boil 2 bunches of asparagus in 1 quart water and 1 tablespoon salt, for 20 minutes. Take up and drain. When cold, take the tender points and arrange on a dish. Pour over a cream dressing.

Dressing:

1 tablespoon each:	yolks of 2 eggs
salt	2½ tablespoons melted butter
mustard	¾ cup milk
flour	

Cook in double boiler stirring constantly. Add ¼ cup vinegar very slowly. Cook till it thickens then set it in a pan of cold water and stir until it is cool.

Sunnyside Cookbook

Cheese Salad

Chop together:

1 cup minced chicken	½ pound cheese
½ cup pickled cauliflower	

Rub the yolks of 2 hard-boiled eggs fine. Add:
 1 teaspoon mustard 3 tablespoons vinegar
 4 tablespoons butter salt and cayenne to taste

Pour over the salad and garnish with rings of white of egg.

Chicken Salad

Boil, bone, and chop fine 3 chickens. Chop up celery. Take equal quantities of meat and celery and mix with the yolks of 3 eggs. Stir them with a fork then stir in slowly 1 cup melted butter. Do not put in faster than will mingle nicely. Salt to taste and add 1 teaspoon powdered sugar, 1 cup vinegar, and a pinch of red pepper.

English Walnut Salad

Remove the meats from $\frac{1}{2}$ pound English walnuts. Cover them with boiling water. Add a small slice of onion and a bit of bay leaf. Cook gently for 10 minutes. Turn into cold water, remove the brown skin, and sprinkle generously with lemon juice. Line a salad bowl with watercress or heart leaves of lettuce. Sprinkle with a few chives. Add a large tart apple pared, cored, and cut in small thin slices. Cover with the nuts and dress with oil, salt and paprika.

Fruit Salad

A layer each of sliced bananas, oranges, pine-apples, and cover with whipped cream. The pines should be cut in small cubes after slicing.

Hot Chicken Salad

Melt 1 tablespoon butter. Add 1 tablespoon flour mixed with a pinch of salt, pepper, cayenne, and celery salt. For a change, put in a few drops of onion juice. Use about 1 cup of milk to make a cream. Stir in a beaten egg, then carefully a cup of chopped chicken meat. Veal is good instead of chicken, and lamb can be used, but cut it into little dice instead of chopping it. Serve on toast or with fried potatoes.

Lobster Salad

Chop 6 small lobsters fine.

2 bunches celery	2 eggs
1 teaspoon sugar	1 teaspoon black pepper
1 teaspoon curry powder	1 teaspoon mustard
$\frac{1}{2}$ cup milk	1 lemon (grate & squeeze)
butter size of an egg	

Boil all together, then pour over lobster. Stir well. Put on a platter and garnish with green tops of celery and legs and fans of lobster.

Onion Salad

Break white bread into bits and dry in the oven until sufficiently brittle to rub through a sieve. Boil 4 eggs hard; with 2 teacups of sifted crumbs mix 2 small onions chopped, the chopped whites of 2 eggs, 2 tablespoons melted butter, a teaspoon salt, pepper, and 3 tablespoons vinegar. Add lukewarm water to make a smooth mass. Place in a glass dish. Smooth the top and rub the yolks of the eggs through a sieve to cover. Cut the remaining whites into rings and scatter over the top.

Shrimp Salad

For this salad cover 1 pint of shrimps with ice water and let them stand an hour. Drain and break into pieces. Marinate with a French dressing, using 3 tablespoons of oil to 1 of vinegar with salt and pepper. Serve on lettuce leaves with mayonnaise dressing and garnish with the yolks and whites of hard-boiled eggs.

Tomato Salad

Pare ripe tomatoes which are very cold, then slice and arrange on flat dish. Put a teaspoonful of dressing on each slice and pieces of parsley between each and around the platter.

Sunnyside Cookbook

White Grape Salad

1 pound white grapes	2 eggs
2 cups wine	1 dessertspoon sugar
$\frac{1}{2}$ teaspoon salt	pinch of mustard

Stew and skin grapes, halve and remove seeds. Set on ice. Beat eggs and add slowly the wine. Cook in double boiler till thick. Remove from fire and add sugar, salt, and mustard. Set in cool place.

Origin of the Spices

Sarah's Diary 1870

Nutmeg: Kernel of a small pear-shaped fruit that grows on a tree in the Molucca Islands. The trees commence bearing in their seventh year, and continue fruitful until they are 70-80 years old. Around the nutmeg is a bright brown shell. This shell has a covering which when flattened out and dried, is known as mace. The best nutmegs are solid and emit oil when pricked with a pin.

Ginger: The root of a shrub first known in Asia, and now cultivated in the West Indies. The stem grows 3-4 feet high and dies every year. There are two varieties. The white and the black, caused by taking more or less care in selecting and preparing the roots, which are always dug in Winter when the stems are withered. The white is best.

Cinnamon: The inner bark of a tree native of Ceylon, that grows from 20-30 feet high and lives to be centuries old.

Cloves: Blossoms gathered before they are quite unfolded. They grow on a straight smooth bark about 40 feet high.

Allspice: A berry so called because it combines the odor of several spices. It grows abundantly on the allspice or bayberry trees native to South America. A single tree has been known to produce 150 pounds berries. They are purple when ripe.

Black pepper: Made by grinding the dried berry of a climbing vine native to the East Indies.

White pepper: Obtained from the same berry tree from their husk or rind.

Red or cayenne pepper: Obtained by grinding the

scarlet pod or seed vessel of a tropical plant that is now cultivated in almost all parts of the world.

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Weights and Measures

Measure in Length	3 Ft. make 1 Yard
4 In. make 1 Hand	5½ Yds. make 1 Rod or Pole
7 In. make 1 Link	40 Poles make 1 Furlong
18 In. make 1 Cubit	8 Fur. make 1 Mile
12 In. make 1 Fathom	69 1/6 Miles make 1 Degree

Measure of Surface

144 Sq. In. make 1 Sq. Ft.
 9 Sq. Ft. make 1 Sq. Yd.
 30¼ Sq. Yd. make 1 Rod, Perch or Pole
 40 Sq. Rods make 1 Sq. Rood
 4 Sq. Roods make 1 Sq. Acre
 10 Sq. Chains make 1 Sq. Acre
 640 Sq. Acres make 1 Sq. Mile
 Gunter's Chain equal to 22 Yards or 100 Links.

Measure of Solidity

1728 Cubic Inches make 1 Cubic Foot
 27 Cubic Feet make 1 Cubic Yard

Avoirdupois Weight

27 11/32 Grains make 1 Drachm (dr.) or 27 11/32 Grains
 16 Drachms make 1 Ounce (oz.) or 437½ Grains
 16 Ounces make 1 Pound (lb.) or 7000 Grains
 28 Pounds make 1 Quarter (qr.)
 4 Quarters make 1 Hundred-weight (cwt.)
 20 cwt. Make 1 Ton

Troy Weight

24 Grains make 1 Pennyweight or 24 Grains
 20 Pennywts make 1 Ounce or 480 Grains
 12 Ounces make 1 Pound or 5460 Grains

Apothecaries Weight

20 Grains make 1 Scruple
 3 Scruples make 1 Drachm
 8 Drachms make 1 Ounce
 12 Ounces make 1 Pound

Liquid Measure

4 Gills make 1 Pint	2 Gallons make 1 Peck
2 Pints make 1 Quart	31½ Gallons make 1 Barrel
4 Quarts make 1 Gallon	54 Gallons make 1 Hhd.

Dry Measure

8 Quarts make 1 Peck	8 Bushels make 1 Quarter
4 Pecks make 1 Bushel	36 Bushels make 1 Chaldron

A bushel of wheat is on an average 60 pounds.
 Barley or Buckwheat, 46 lbs; Indian Corn or Rye,
 56 lbs; Oats, 30 lbs.; Salt, 70 lbs.; 14 lbs. of
 Lead or Iron make 1 Stone; 21½ Stone, 1 Pig.; 1
 Bbl. of Flour contains 196 lbs; Beef or Pork, 200
 lbs. The Imperial Gallon is 10 lbs. avoirdupois of
 pure water; the pint 1¼ lbs.

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Photo by Gary Crowell

Suzanne Perfect Crowell is the great-granddaughter of Sarah Norris Brown whose life and ways this book chronicles. Formally a teacher and puppeteer, Suzanne is a free lance artist whose own receipts, sculptured breads, embroidery, dolls, puppets, and craft items are widely recognized and sought throughout New England. Described by her writer husband, Gary, as "the reincarnation of Sarah," they are the proprietors of Gemeinschaft Farms, Monkton, Vermont, a twenty-first century version of the self sufficient living system similar to that which Sarah spent her life creating, four generations ago. As with Sarah, Suzanne and Gary use the best that modern society has to offer in order to reinforce rather than replace the fundamental ways and needs of life which, like man himself, have changed very little over the centuries.