

Oct. 3.	23 lbs	of corn meal at Greens.	32	d
" 6	30	" "	70	
" 6	2.00	at Holland	24	0.82
" 31	1.00	flour meal	12.0	
		barley meal	70	
			<u>3.32</u>	

Dec 9. 4 3/4 @ 24
 " 14. 4 @ 24 for our sales
 " 14. 4 1/2 @ 24. Kulus 1.05
 " 18. 4 1/2 @ 24 Kulus 1.08
 " 27. 7 @ 24 Kulus 1.68

Brown cake. Two eggs (save white of one for icing) 1 cup sugar 1/2 cup molasses, 1 teaspoon mixed pastry spice, 1 teaspoon vanilla, 1/4 cup butter, 2 cups of flour, 3/4 cup soda on which has been stirred 1 teaspoon soda. Bake on layers on moderate oven. Scing whip white of egg in a stiff froth boil 1 cup granulated sugar with water enough to cover sugar until it hairs, then pour one egg. stir while pouring then add 1/2 teaspoon vanilla & spread on cake

Gingersnaps. 1 cup of brown sugar 1 cup of lard, 1 cup black strap, 2 teaspoons of ginger. 2 of baking soda. 1 cup boiling water
 Jam-jams - 1 egg broken in cup, fill with sugar, 3 Table spoons shortening, 3 Table spoons water. pinch salt: 1 teaspoon baking powder. mix stiff with flour & roll thin. cut with ring and put jam between.

Prima Albert cake

1 cup brown sugar, 1 heaping cup of flour, 1 cup chopped raisins. 2 eggs. 1 teaspoon cinnamon, 1 teaspoon of cloves 1/2 cup of butter, 3/4 sour milk, 3/4 teaspoon soda bake on two layers & ice

Marble Cake

Light Part. Whites of three eggs, half cup butter half cupful sugar half cupful milk.
 Two cupfuls flour one
 Oatmeal water

Two cups of oatmeal, one cup of brown sugar, one half cup of lard, one teaspoon soda, pinch salt, dissolve the soda in half a cupful of boiling water, and pour over the oatmeal, lard and sugar. when cool, stiffen with flour, roll thin, and bake

Jam-Jams - 1 cup of butter 1/2 cup of brown sugar, 1 egg. 3 Table spoons of boiling water, 3 teaspoons soda dissolved in the water, flour enough to roll thin. stick together with jelly while warm.

Hulled corn. Put 3 quarts of wood ashes & 6 quarts of cold water in a large kelly. Let it boil 5 minutes then bring several times. Take from the fire and add a little cold water to settle it. strain. Put 3 quarts of yellow field corn in a kelly, and pour over it the strained lye. Let boil 1/2 of an hour or until the hull will slip off when rubbed with the fingers. Skin out the corn & wash in several waters rubbing with the hands until the hulls are all off. Boil in clear water until soft.