

July

M. 17th. commenced to split shingles for L.S. Barn. L.S. a cow to Bull. Then as L.S. mends a cow to Bull. this statement of bull business is for 3-18th ^{next time}

T. 18th. Splitting shingles.

W. 19th. Splitting shingles

Th. 20th. Splitting shingles

F. 21st. Splitting shingles Mr Moyer a cow to Bull

S. 22nd. Splitting shingles. finished.

M. 24th. commenced hewing the timber for L.S.

Barn. L.S. helping to score George Ruppel hewing timber last ~~Thursday~~ Tuesday to state I received my watch from J. J. Lehnen gave him a dollar on it.

T. 25th. Working at the barn timber left off after dinner on account of rain George and L.S. as yesterday. Noah Clemens cow again. Feeds keeps Bulling. made some shingles this afternoon.

Deal of Mr J. D. David by our steelyards 16 1/2 lbs by his 13 lbs. to be paid in Veal when we Kill.

W. 26th. Working at the barn. L.S. & G. Ruppel also A receipt of Uncle Idens for making New England corn pudding. One Quart of scalding milk, 7 table-spoonfuls of corn meal, let it scald well, then add one heaping full of syrup, a teaspoonful of salt, Ginger Cinnamon & allspice to taste stir like sixty, put in a deep dish and bake five or 6 hours, sauce good butter To cure Beef & ham. For 100 lbs of meat make a brine of 8 lbs of salt, 2 lbs of brown sugar, 2 oz of saltpetre 1/2 oz of pearl ash, 2 ozs of allspice one of red pepper. 4 gallons of water, boil, skim, & cool, meat to coat a day & night to be covered with brine, with a weight to keep it down, produces finest corned beef in 10 days. & does not get too salt by keeping in the brine. Ham requires from four to six weeks