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## Old Recipes

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# OLD RECIPES

Evelyn Howard

**Editors Note:** All of these are handwritten recipes in the files of the Alben Barkley Museum in Paducah, and are furnished through the courtesy of Evelyn Howard, Museum Director. We show one in photographic reproduction, with the others transcribed as completely as possible, even to the original spellings. Please notice that the chef who gave us "spaghetti" was determined to find at least one correct way to spell it! The authors are unknown. If any of you try some of these recipes, please give us a report for the next issue of the *Journal*.

## Camphor Salve

2 oz of Gum Camphor                      2 oz Beeswax  
2 oz of Lard                              2 oz of Mutton Tallow  
1 oz Rosin

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## Green Aniline

Dissolve in hot rain water, stirring until all is dissolved, add hot rain water to get the desired shade, put in the goods and boil 30 minutes, turn them from time to time; cotten should be rinsed in soap suds first; after dyeing and drying rinse in a solution of Cream of tarter or diluted vinegar, which will set the color and increase its brilliancy, dyes from 1/2 to 2 lbs. according to shade.

to make ink add one pint rain water and 1/4 oz Gum arabic and Boil,

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## egg nog

yelks of 6 eegs  
6 table spoons sugar  
creamed together add  
1/4 pint of whiskey  
1 pint whipped cream  
whites of 6 eggs

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Take 5 Fresh eggs the same weight of sugar. the weight of 3 eggs in flower take 1 Tea spoonful flower out then Break your 5 eggs in a bason with the sugar and take a wisk and beat it 20 minutes when done take your flower and stir lightly in with a wooden spoon put a little grated Lemon peel in before you begin to beat it up a good size mould 3 parts full will take a hour to bake in a very slow oven

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## Blackberry Syrup

Two quarts of juice to one pound loaf sugar, half ounce of nutmeg, quarter ounce of cloves, half ounce of alspice, boil half hour add 1 pint of brandy.

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## Cherry Brandy

Get fine dry fruit put into a jar and the jar into a kettle of water set it on a stove or where it will not get smokey, let it simmer for a while untill the fruit is so that you can get the juice from it, strain through a clean towel, or something so that you may not lose any of the juice, to every pint and half add half a pound of white sugar, and some of the kernals out of the stons blanchd give one boil and skim it when cold put equal quantities of juice and Brandy mix well & bottle

Morellas are the best for it

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## spiegitta

cut 30 cts round stake  
1/2 slice ham season with onion  
cook with quart of tomatoes season  
with sum peper & salt - 1 lb  
of cheese (2 boxes spagetta cooked  
and blanchd then take a thick  
layer of the meats, and one  
of spegetta and a thin one of  
cheese let the meat layer be on  
top and bake for one hour

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## Ginger Snaps

1 cup brown sugar  
1 cup cairo Syrup  
1 large cup butter  
small tea spoonfull soda  
3 tea spoonfull ginger  
3 pints flour to began with  
Roll the dough thin  
Bake quickly without burning