

To make bator pancakes that are
fryed with out butter or any shortning

Take very thick sweet Creame to wet your pan-
cakes with and a good many egges and salt and
the finest flowre and beat it all very well to-
gether a good while then cleane your pan very
well and then lube the pan with a litell butter
in a litell cleane cloth all over then put in your
bator and it wil fry them very well with out
any thing else

To Bake a hine quarter of lame

Take a small hine quarter of lame and cut it in small
peeces and season it with pepper and salt and then take
a large deepe dish and then lay puff past at the bot-
tom then lay in the lame and then lay any other pece
of puff past over it and first remember to put in a
litell butter and serve it hott to the table.

Against breaking out in the face of children

Take 2 or 3 quarts of strawberries or a row for a still full
and take them and set the strawberries in a great amett
and when the dish is full of ametts and their egges then
sturr them very well together that the ametts may stick
to the strawberries and when there be a good many ametts then
put them in a still and still them all together and wash
the childs face with the water