

Henry Kuhn collection, record [and recipe] book

Section 3, Pages 61 - 90

This record book includes a territorial map of Shannon township, Atchison County, Kansas, drawn by Henry Kuhn, county surveyor of Atchison County from 1856-1858. It also includes a registry of voters of Atchison and Shannon townships printed in 1859 and signed by Kuhn as township clerk. It also includes an alphabetical list of section owners. Later the book was used to record cooking and baking recipes. Henry Kuhn was born in Franklin County, Pennsylvania, on February 2nd, 1830. In 1854 he moved his family to Atchison County, Kansas Territory, where he was the first superintendent of public instruction, county surveyor, and helped organize the First National Bank. Kuhn enlisted in the Eighth Kansas Infantry in September 1861. He served under Colonel John A. Martin (Kansas Governor 1885 - 1889) until the end of the war. His last active rank was commissioned Captain. From 1865 to 1891 he resided at Fort Leavenworth where he organized the German Savings Bank, built the city's first railroad, and was chief clerk and acting agent for the Indian agency in Indian Territory (Oklahoma). Then he moved to Marion County where he farmed and raised stock. In 1890 he began publishing the "Marion Times." In February 1899 he moved back to Atchison and published the "Atchison Champion." In the autumn of 1899 he moved to Topeka where he died June 11th, 1900.

Creator: Kuhn, Henry, 1830-1900

Date: 1856-1859

Callnumber: Henry Kuhn Coll. #411, Box 3 Folder 4

KSHS Identifier: DaRT ID: 212595

Item Identifier: 212595

www.kansasmemory.org/item/212595

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B L 10

4	16	125					
3	20	200					
"	21	100					
10, 11th	1	3					
		4					



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Lane & Wallace					
Likens A					
Lane Co					
Link Phillip	NW	28	5	20	600
"					
Lamy Peter	SW	11	6	20	1600
Leiblich & Saqui					1300
Langelue Mrs					2725
Littlefield A. J.					
"					
"					

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B L V			
Ch Ad 4	2	200	
	23	5	50
S Atc 18	2	75	
Atch 44	6	600	
"	7	300	
20	1/2	400	
Atch 2	3	225	
"	4	225	
"	7	11	650

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	Gr	S	E	R	Acres	
Metz Adam	S.W	9	6	20	800	
Millions Estate	N.E	11	6	20		
"	"					
McCubbin A.S.	S.E	2	6	20	500	
"	N.W	3	6	20	1700	
McDonald, J.C.	N.E	22	5	20	800	
McLuff Peter	S.W	15	5	20		
McAtee J.W.						170
McCormick And	N.E	3	5	20	1200	
Murray John	S.W	4	5	20	600	
McVey William	N.E	30	5	21	1600	745
McVey Frank	S.E	19	5	21	1800	
McVey Jas. Estate	S.W	19	5	21	1600	250
McVey Dudley						
Morris M. D.						
"						
Middleton A.						

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B L A

Atchis	20	14	1500
	23	3	300
	12	^{sspr} 7	1600
Atch	19	11	600
"	20	14	400
Atch	3	22, 23, 24	225
Atch	19	12	700
"	1	11	200
"	7	11	125
"	9	6	200

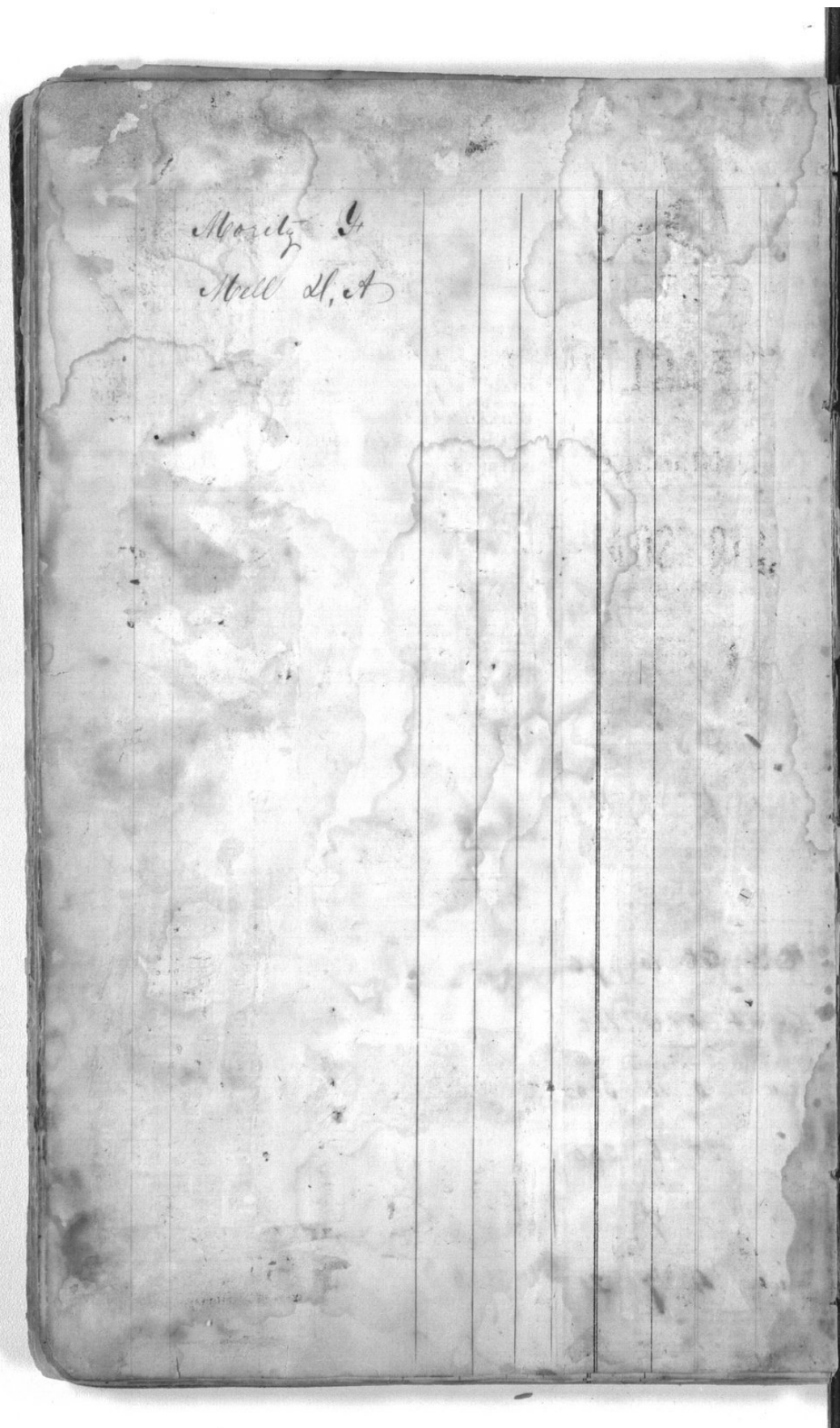
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9. 8. 8. 8. 8.				
Martin J. A.				
"				
Marvin & Lucie				
Montgomery W.				
"				
Massasoit House				1060
Morrison W.				
Martin G. W.				
"				
McCauley & Brown				
Martin Jos.	10. 5. 6. 20. 1060			
McGrath Pat				
Meoy. E.				
Milly Adam				
M.C. J. C. & S. M.				
Mast. Lodge				
McIntosh				

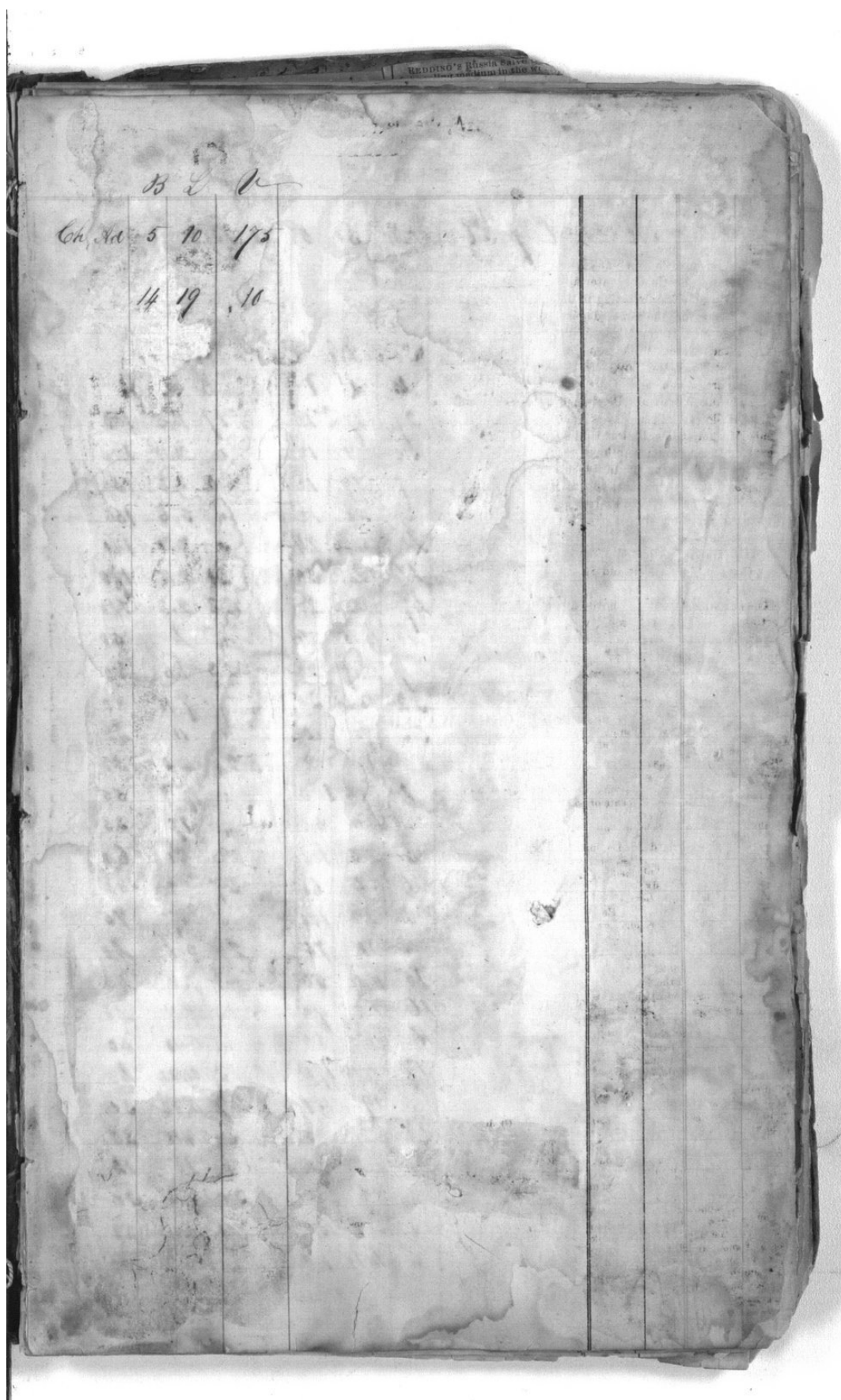
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	B	L	(V)
Atch	11	11	400
S. A. C. C.	12.3		300
Atch	18	6	1200
"	19	3	800
"	22	1	700
"	19	7	4000
"	36	1	250
"	87	12	
"	7	7	
"	12	8.9	1000
S. A. C. C.	10		90
C. A. A.	4	6	100
"	5	11	310
"	35	6	250
"	4	9	
"	4	19	125

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No Bratney R

<i>r. n</i>	<i>30</i>	<i>5</i>	<i>21</i>	<i>1500</i>	<i>355</i>
<i>South Atchison</i>					
<i>B</i>	<i>L</i>	<i>N</i>	<i>B</i>	<i>L</i>	<i>N</i>
29	17	12	19	13.14	100
30	1	12	"	20.21	120
31	19	12	20	3.4	180
"	20	12	"	5.6	130
40	25.26	24	"	7.21	140
46	13.14	30	21	14.15	175
47	21.22	20	22	2.3	100
48	14.15	24	"	4	50
49	15.19	20	23	1.6	80
52	23.24	20	"	7.10	80
53	19	10	"	11	40
55	14	28	24	4.5	130
1	3.4	100	"	7.13	55
"	13.14	50	"	19	35
5	2.3	180	26	21	60
6	6	60	27	2	80
8	22	100	"	17	75
"	11	75	28	3.4	40
15	11.12	50	"	7.8	40
16	1.2	90	"	9.11	40
16	21.22	80	"	12.13	40
17	8.15	175	"	24.22	40
18	19	100	29	11.12	30
18	2	5	"	14.15	30
19	1	75	"	18	15
"	2	250	30	9.10	30
"	3.4	150	31	10.11	30
"	11.12	100	"	12.13	30



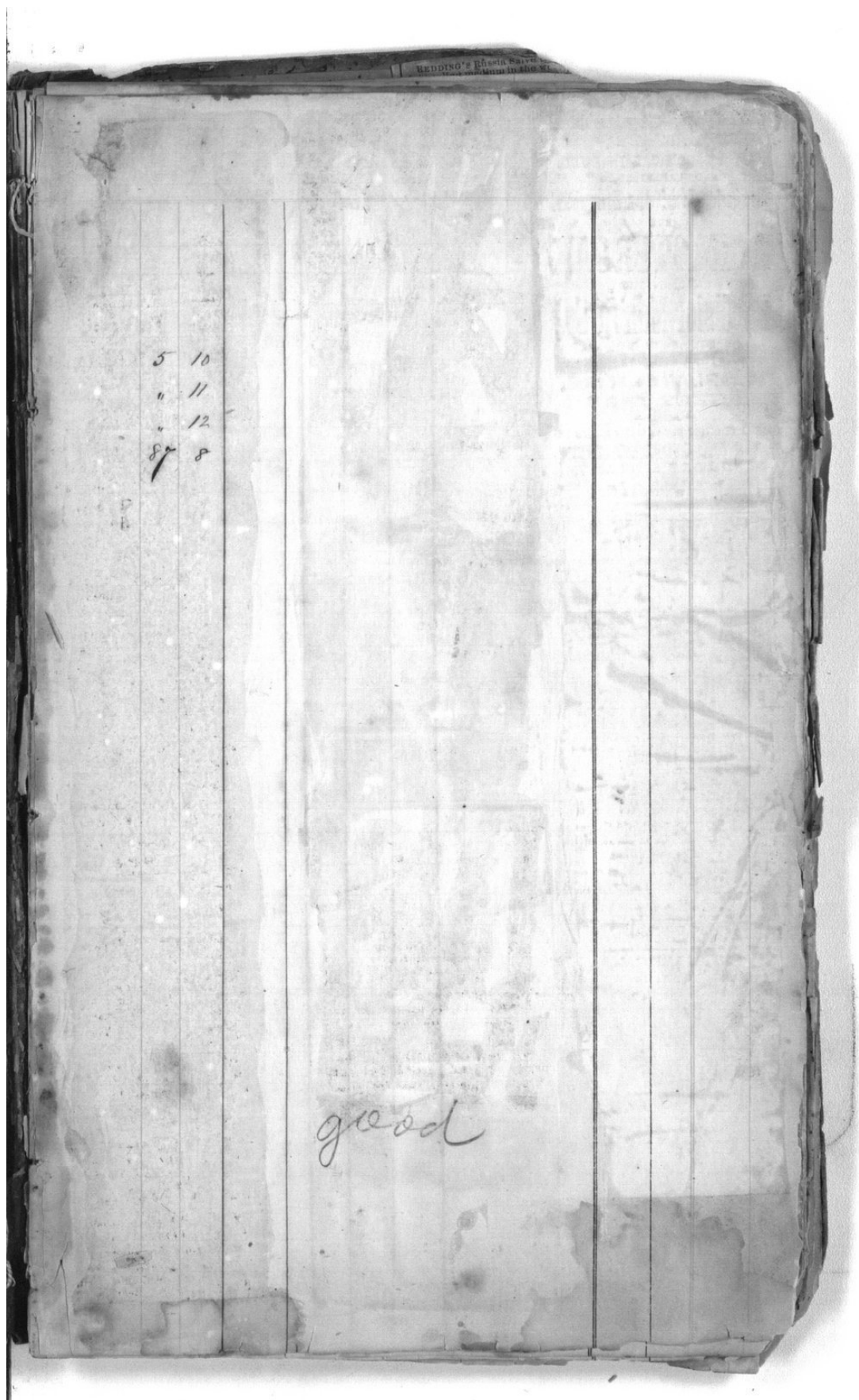
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MEDDING'S RUBBER BALLOON MADE IN AUSTRIA			
	B	L	(b)
Ala.	25	7	200
"	29	5	300
"	39	13	150
"	"	14	175
S. Ala.			
	32	1.2	50
"	5.6		90
"	7.14		80
33	12.13		50
"	17.18		55
34	2.3		40
"	4.15		40
"	16.18		40
"	19		20
36	3.4		50
"	14.17		80
"	15.19		90
"	20		40
37	7.18		60
38	1.2		40
39	7.8		50
41	7.8		60
42	3.4		30

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	gr	S	W	N	R
Nance Helene	S.W	23	5	20	800
Newman Julius	S.W	25	5	20	2000
Norton E. H.					

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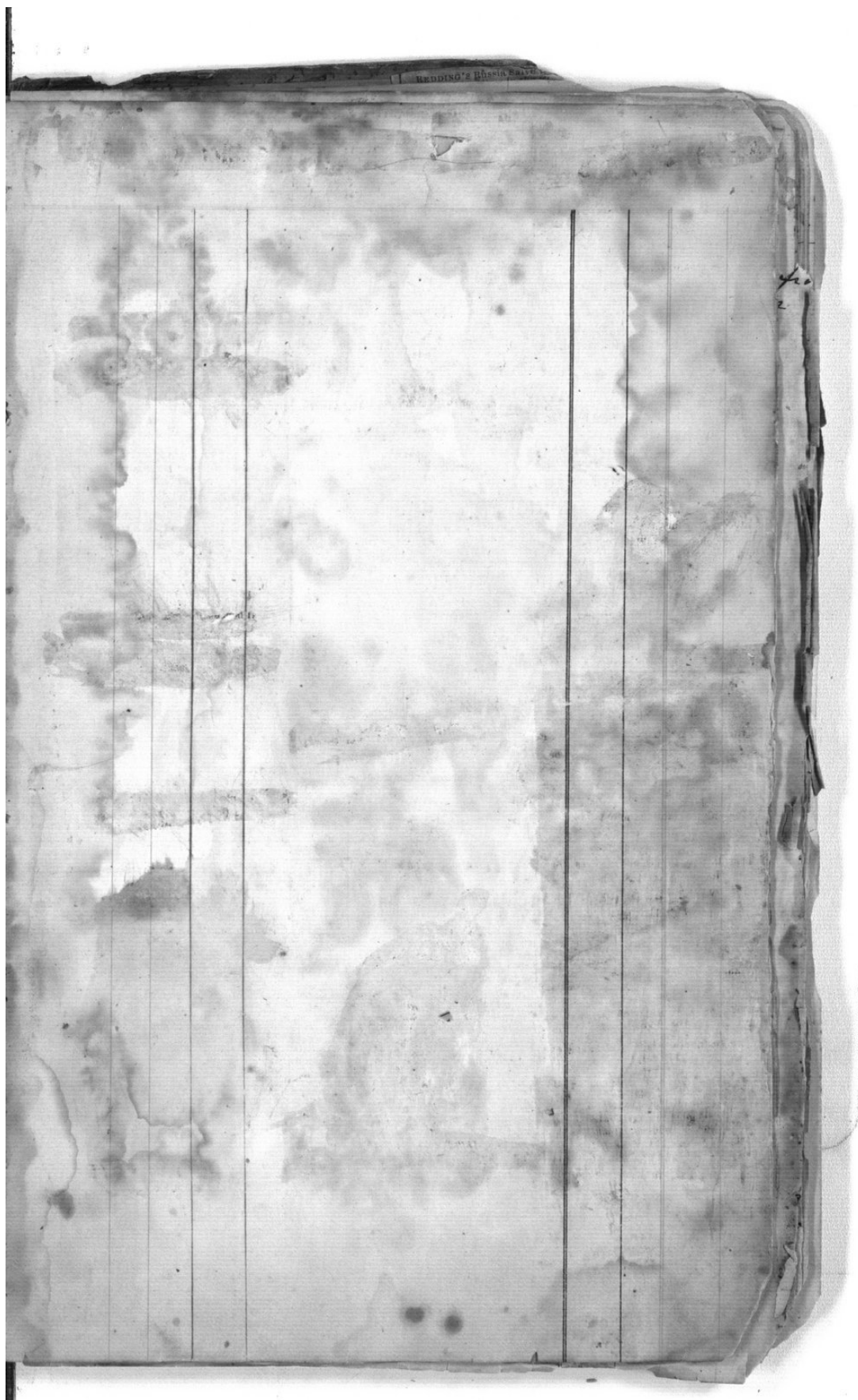


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Providence, May 2. 1859

1	Merchant;	Dr	
	By Cash as Capital.		1000 00
1	R. H. Mason;	Dr	
	By M ^{rs} . as for Invoice		800.78
2	J. R. Whitwood	Dr	
	By M ^{rs} . as for Invoice		287.84
2	L. L. Ma. Oak	Dr.	
	To Cash loaned		800.00
3	J. Fitzpatrick	Dr.	
	To 48 yds Sheetting @ 10¢ 4.80		
	" 15 gal Whiskey @ 50¢ 7.50.		

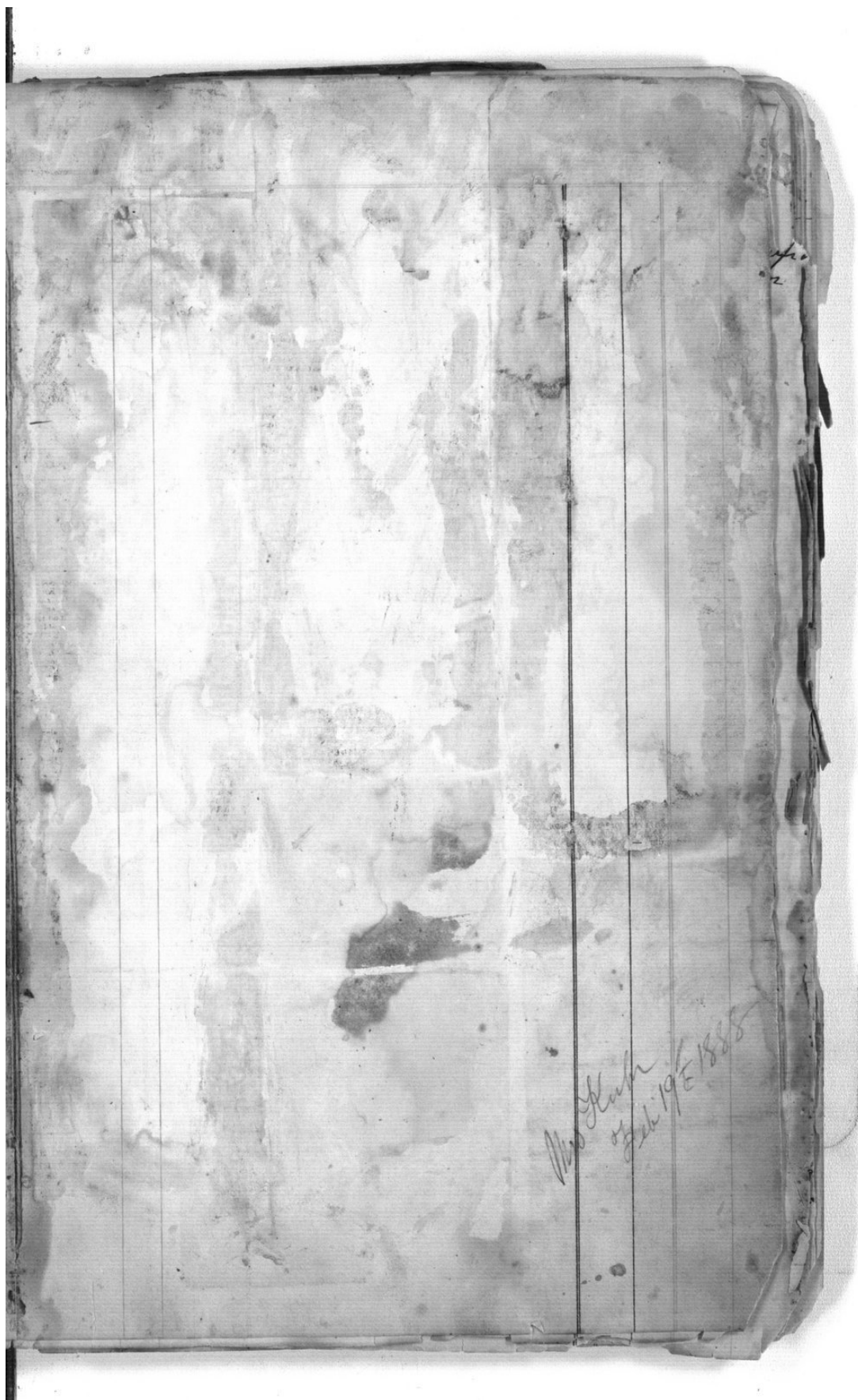
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Refreshments for one hundred or seventy five
 Six gallons oysters three small hams
 five large turkeys ten tongues
 Six chickens and twelve punches of
 Celery for salad three gallon pickles
 Seventeen dozen buns twelve bread
 made in wedding sandwiches rolls
 or in plain sandwiches twenty two
 large cakes fifteen large oranges
 sliced seventeen doz meringues fifteen
 doz pears thirty pounds grapes seven
 gallon ice cream and four gallon
 of lemon ice coffee made of twelve
 pints of ground coffee and eight
 gallon water serve coffee at the
 beginning and lemonade at the last
 Sept 30 85 Buckeye cook receipt

Refreshments for twenty persons
 where the refreshments are passed around
 sandwiches and coffee chocolate tea
 variety of nice cake = and ices
 or fruit.

Mrs Browns Cup cake

2 coffee cups = white sugar

1 cup = butter

4 = sifted flour

1 = sweet milk

6 eggs 2 teaspoons baking powder

for white cake take 12 eggs and if
make a fine cake

cake with fruit-icing Mrs Hunt

Make any nice cake and bake in pie
pan rather thick layers

Use sugar for various purposes as follows
for baked custard mince pie squash
pie fruit use brown sugar
for all light colored cakes icing
floating island blange Meringue whips
powdered sugar
for puddings sauce use powdered sugar

Fried Cakes Mrs Reynolds

- 1 coffee cup of sugar
- 1 " " " sweet milk
- 1 egg
- 2 cups tablespoon butter
- 2 teaspoon full baking powder
- nutmeg cinnamon, salt -
- make stiff with flour
- also a quantity of a spoon of soda -

Lady Cake

Take three-quarters of a cup of butter,
beaten to a cream - add two cups of white
sugar, one cup of sweet milk, four eggs
beaten stiff, and three cups of flour
with two teaspoonfuls of Dooley's Yeast
powder mixed with the flour dry and
passed through a sieve.

Flannel Cakes

one quart of sweet milk.
three tablespoonfull of yeast
one tablespoonfull of salt -
flour enough to make a good batter;
mix it the night before, in the morning
add two well beaten eggs and one table spoon
of butter - St. Joe Gazette -

Delicious Brown Bread -

- 2 coffee cups of corn meal
- 1 " " " and asses
- 1 quart of sweet milk
- 1 tablespoonfull baking powder salt -
- 2 teaspoonfull baking powder
- and two eggs stirred with flour about
as stiff as for cake - bake in a pudding
dish - this excellent -

Prairie Cake

Birdie Peller

1 cup butter - 2 cups sugar
Yolk of three eggs, 1 cup sweet milk
Whites of three eggs, 3 cups of flour
2 teaspoons full yeast powder
 $\frac{1}{2}$ pound currants
 $\frac{1}{2}$ Essene of Vanilla

White Cake

$\frac{1}{2}$ cup of sugar $\frac{1}{2}$ cups of butter
 $\frac{1}{2}$ " " sweet milk, 2 large cups of
flour, 1 teaspoon full cream tartar
 $\frac{1}{2}$ teaspoon full soda
Whites of 8 eggs -

White Mountain Cake

1 cup of butter
2 " " sugar
3 " " flour
5 eggs $\frac{1}{2}$ cup of sweet milk
1 teaspoon full of soda
2 " " Cream Tartar

Bake in jelly cake pans, and put to
gether with frosting

Loaf Cake with fruit

2 large cups of powdered sugar one and
a half cups of butter, stir to a cream,
five cups of flour, with three teaspoon-
full of Dooch Yeast powder, one cup of
sweet milk, half a pound of raisins, two
meas of citron cut in small peices, one grated
nutmeg, one wine glass of wine, one of brand
eight eggs, add the flour with the
milk, sugar and butter, the beaten
yolks of the eggs, and then the whites
well beaten, then the wines spice and

fruit; make this into two loaves: bake slowly 1 hour.

Black Jennie

Sponge - Mrs. Wells

5 eggs, 1 cup full sugar -
 $\frac{1}{2}$ flour, 1 teaspoon full baking powder -
 $\frac{1}{3}$ cup of water flavoring.

Mrs. Spomer's Cookies

one cup of butter, three eggs, two cups sugar, two teaspoonfull baking powder dissolved in two tablespoon of milk; flour to make a stiff paste, flavor to taste.

Cream Cake

$\frac{1}{2}$ cup sweet milk, 1 cup sugar, $\frac{1}{2}$ cup flour, 2 eggs
1 tablespoonfull butter, just before putting in the oven. Stir in two teaspoonfull of baking powder and bake in layer - for the inside.

$\frac{1}{2}$ cup sweet milk, 1 egg, 1 tablespoonfull sugar - three tablespoonfull flour, mix slowly and stir fast.

Sweet Potato Pie,

Steam or boil six potatoes until done, pare them and slice; make paste as for any other pies and put one layer of slices on crust add butter and two spoons of sugar spice or nutmeg if desired, put on another layer of slices add butter and sugar as before put top crust in full with water taking care to have edges well pressed together to prevent escape of juices; bake in good oven.

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Onions a Cure for Croup

Application of roast onions mashed laid up
a folded napkin and goose oil, sweet-oil, or
even lard poured on it, and applied as
warm as can be bared comfortably to the
throat and upper part of the chest and
to the feet and hands

L. K.

raisins if wished.

Dried Apple Cake

- 2 cups dried apples
- 2 cups molasses
- $\frac{1}{2}$ cup butter
- 1 cup sour milk
- 2 teaspoon soda

1 cup of raisins, 1 of currants.

soak apples summer in apples till they are cooked chop fine of salt.

Take a long time in a moderate oven



Lapine Pudding

Quarter enough peeled apples to cover the bottom of a dish let them cook partly have cooked some rice sweeten and flavor sticks of cinnamon strewn over the dish pour over the apples set in the oven and bake eat with cream.



Lunch Cake

1 large tablespoon butter or lard melted in a cupfull hot water

2 cupfull molasses

1 quart flour stir 2 teaspoon full baking powdered into molasses grease tin with buttered paper and bake



White Cake

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

$\frac{1}{2}$ milk

1 cup sugar

whites of four eggs, 3 cups flour

1 teaspoon full baking powder

Mrs Scott-Yellow Cake

The same as white-leaf cake take
yellow of the eggs or take all to
gether and bake one

Yorkshire Pudding
14 table spoon flour, 1 qt sweet
milk, 3 eggs -

Lizzie Currie Ginger Bread

- 1 cup of molasses.
- 1 cup of sugar
- 1 cup of sour milk
- 1 small tea spoon full soda
- 1 lump of butter
- 1 table spoon full ginger
- 1 table spoon cinnamon
- flour to make it right.

Sauce

- 1 cup of butter
- 1 cup of sugar beat to a cream
and a pint of hot boiling water

Mrs Jim Atkins Cake

- 6 eggs
- 1 cup of butter
- 2 cups of sugar
- 2 cups of flour
- 2 tea spoons of yeast powder

Sauce for cake

- Beat the yolk of two eggs
- 1 cup of white sugar
- 1 table spoon full of butter
- Beat eggs sugar to a cream
and butter then add 1 cup full
boiling milk, then place

on the fire let it come to a
boiling heat flavor with Vanilla
S. Plattenburg

Tea Cake

- 1 cup of sugar
- 1/2 cup of lard
- 1/2 cup of butter with
- 2 eggs
- 1/2 teaspoon soda
- nutmeg to your taste
- S. Plattenburg

Ginger Cake

- 3 cups of molasses
- 2 " of boiling water
- 1/2 teaspoon full soda, ginger
- fisher

Black Cake

- 1 pint of molasses
- 1 cup of sugar
- 2 eggs
- 2 teaspoon full soda
- 2 cups of butter with 1 cup of
- butter lard ginger and lemon

Salmon Salad

- To one can of salmon take
- 3 eggs well beaten
- 1 teaspoon of salt
- 1 of sugar and mustard mixed
- 1 cup of butter size of a hen's
- egg - 1 teaspoon of celery seed
- 1 cup of vinegar put all in
- a pan and set over a kettle
- of boiling water stirring it all
- the time until it gets thick

Miss Sally Plattenburg
June 1 - 1881
Larkwood

Break up four crackers when
you wish it for the table and
mix with salad, pour sauce
over it. The same for
Coke Oysters only pour the oil
off the oysters.

Mrs. Fuld's Buns
1/2 cup butter
2 " sugar
3 eggs -
1 pt. flour -
1 cup sour milk
1 tsp. soda
2 " " Cream tartar

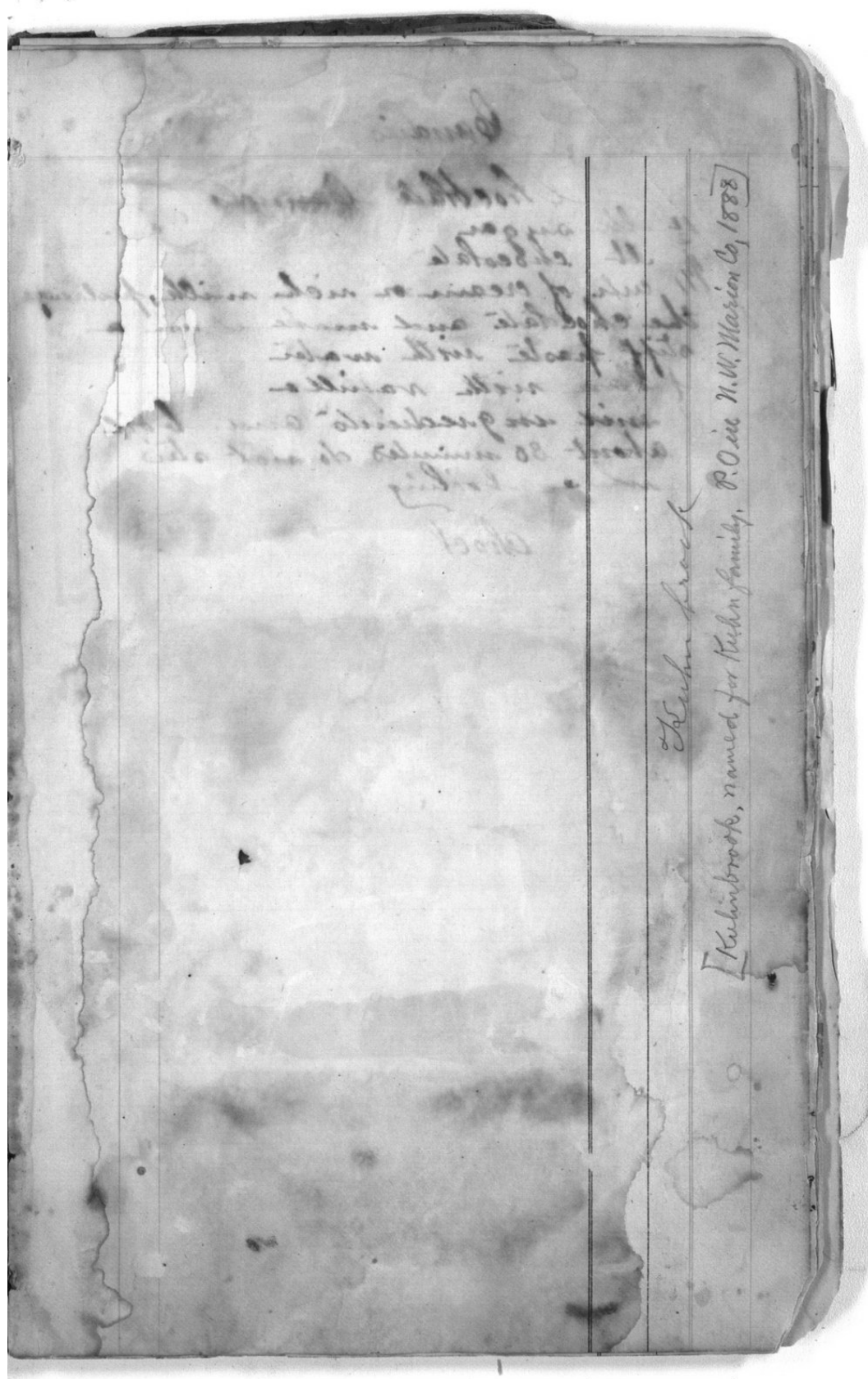
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2 " sugar
3 eggs
1 pt. flour
1 cup sour milk
1 tsp. soda
2 " " Cream tartar



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Candies

Chocolate Cannels

$\frac{1}{2}$ lb sugar
 $\frac{1}{4}$ lb chocolate
 $\frac{1}{4}$ cup of cream or rich milk of pulps
the chocolate and make it in a
stiff paste with water
of flavor with vanilla
mix ingredients and boil
about 30 minutes do not stir
while boiling

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