F. W. Yanner cookbook

Section 5, Pages 121 - 150

A small ledger book containing recipes for desserts and other dishes compiled by F. W. Yanner who resided in Ottawa, Franklin, Kansas. Included in the cookbook are recipes for cough lozenges, medicines to treat dogs and cats, and instructions for tanning hides.

Creator: Yanner, F. W.

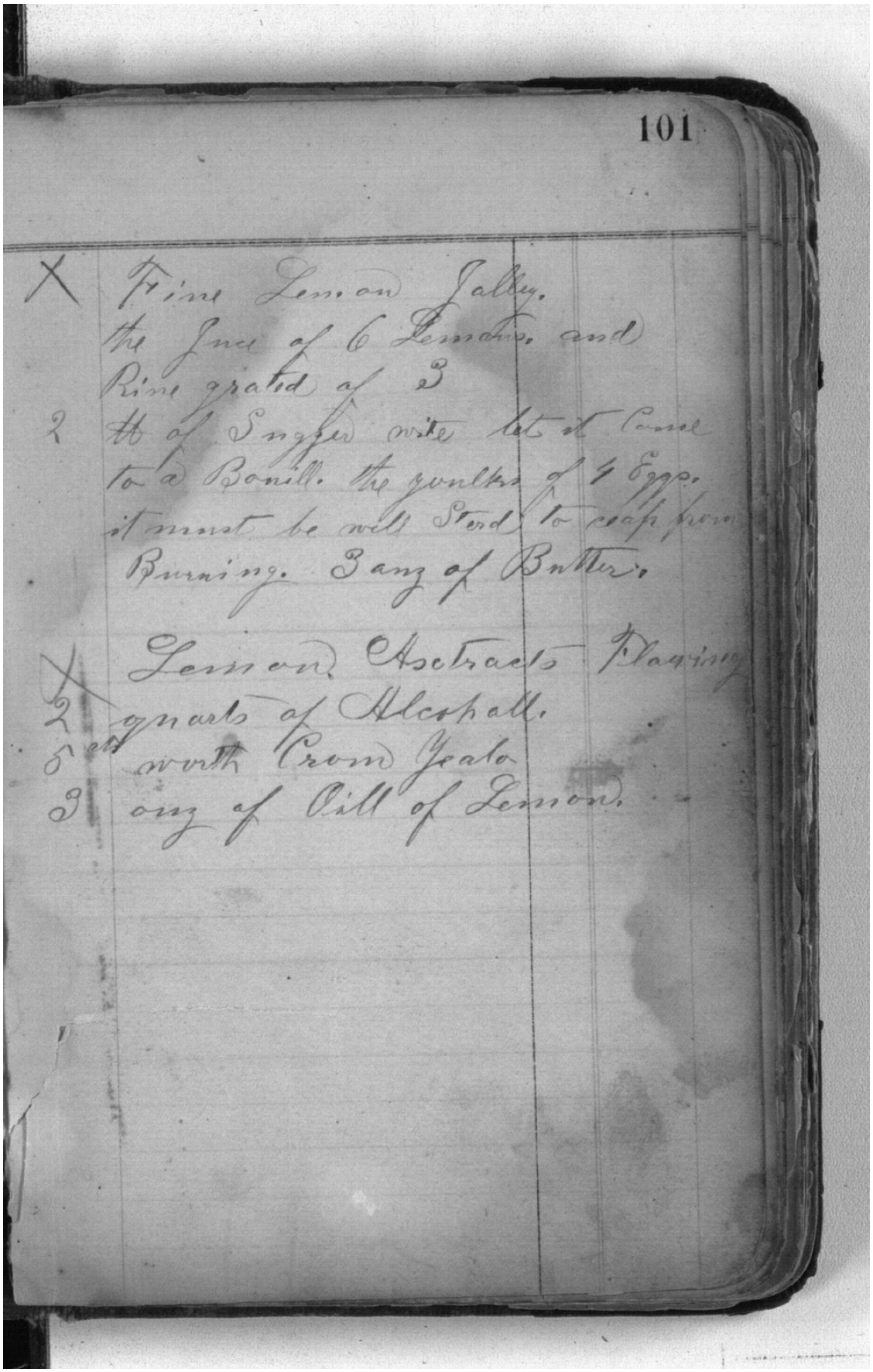
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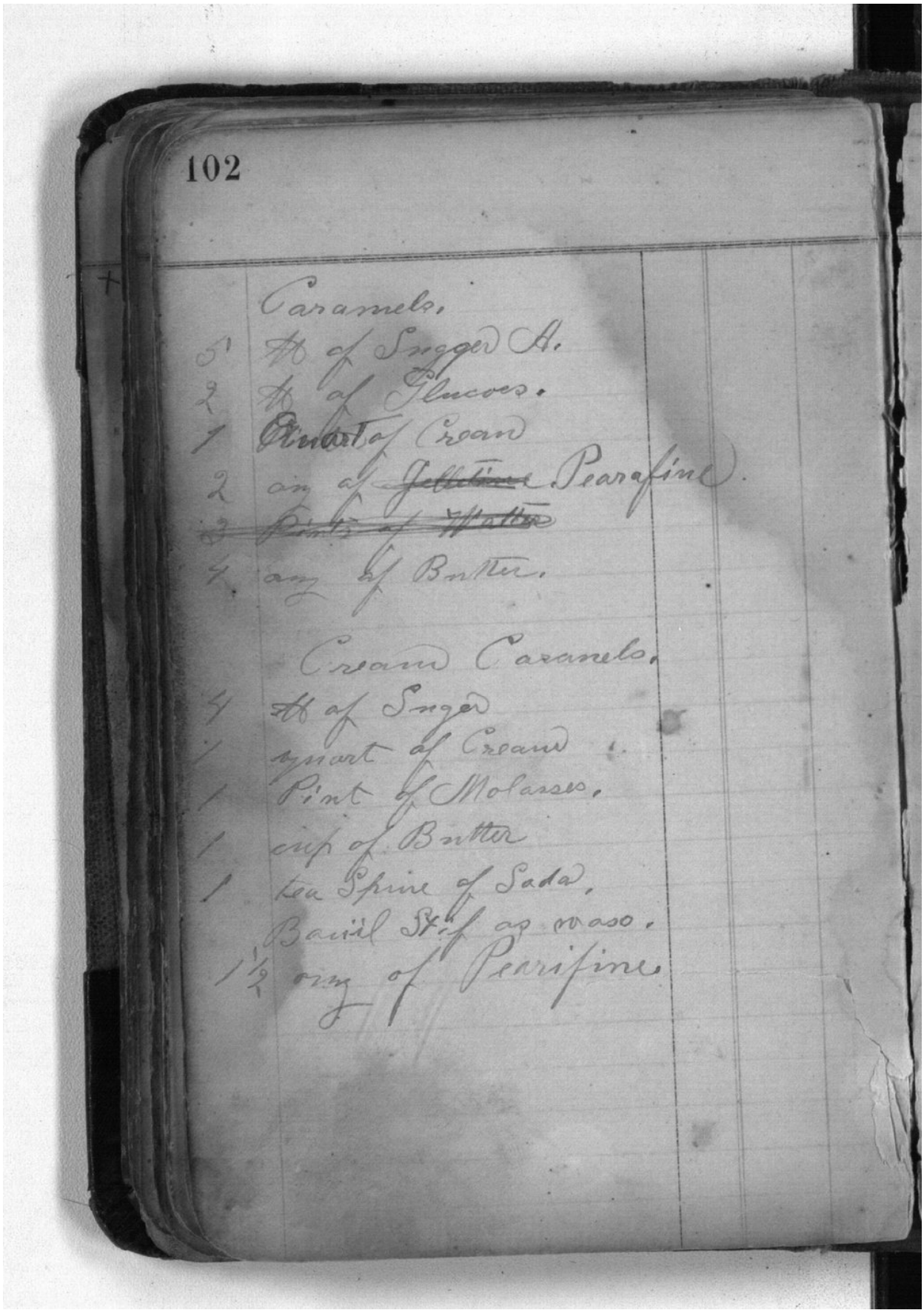
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F. W. Yanner cookbook



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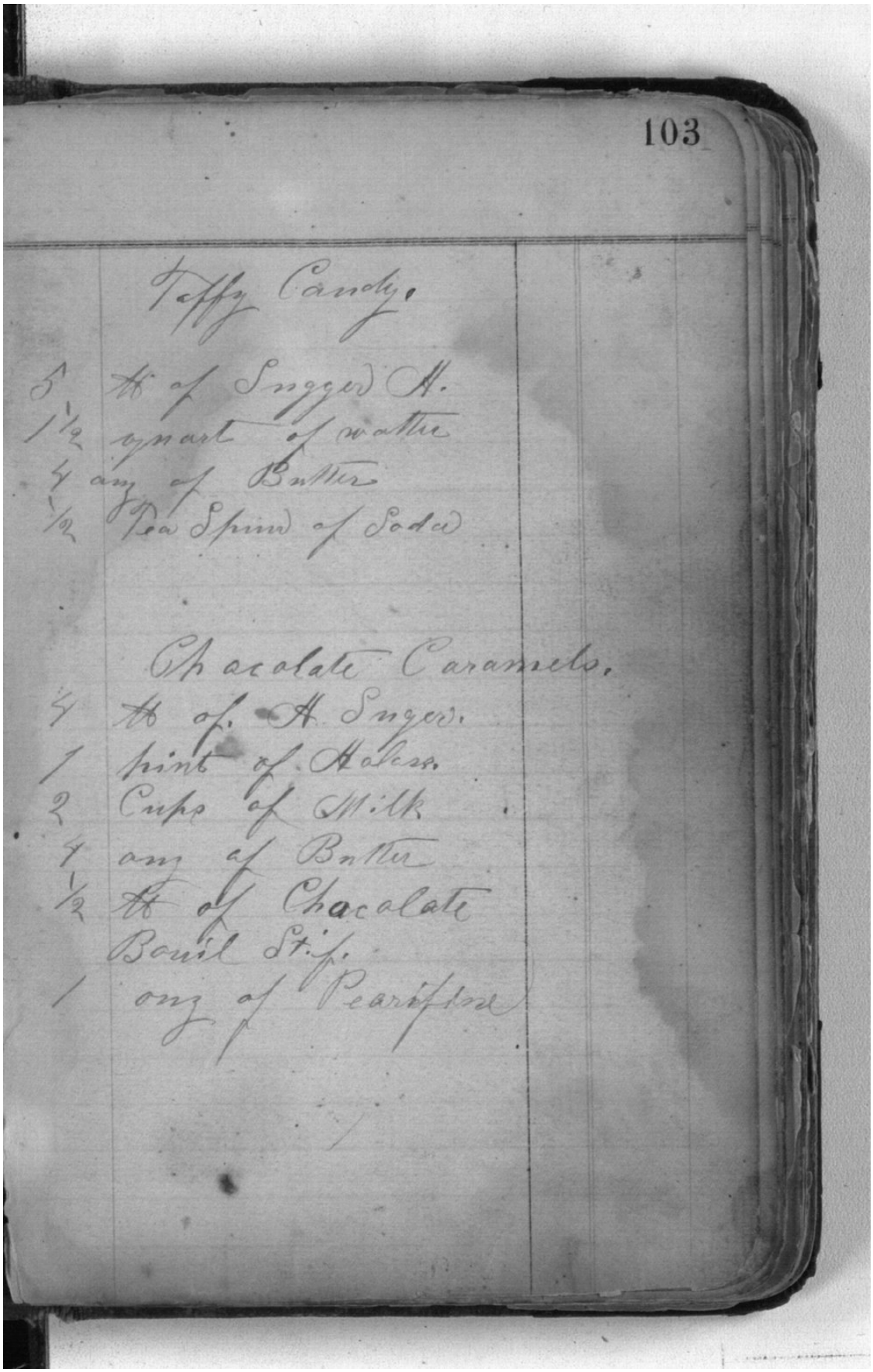


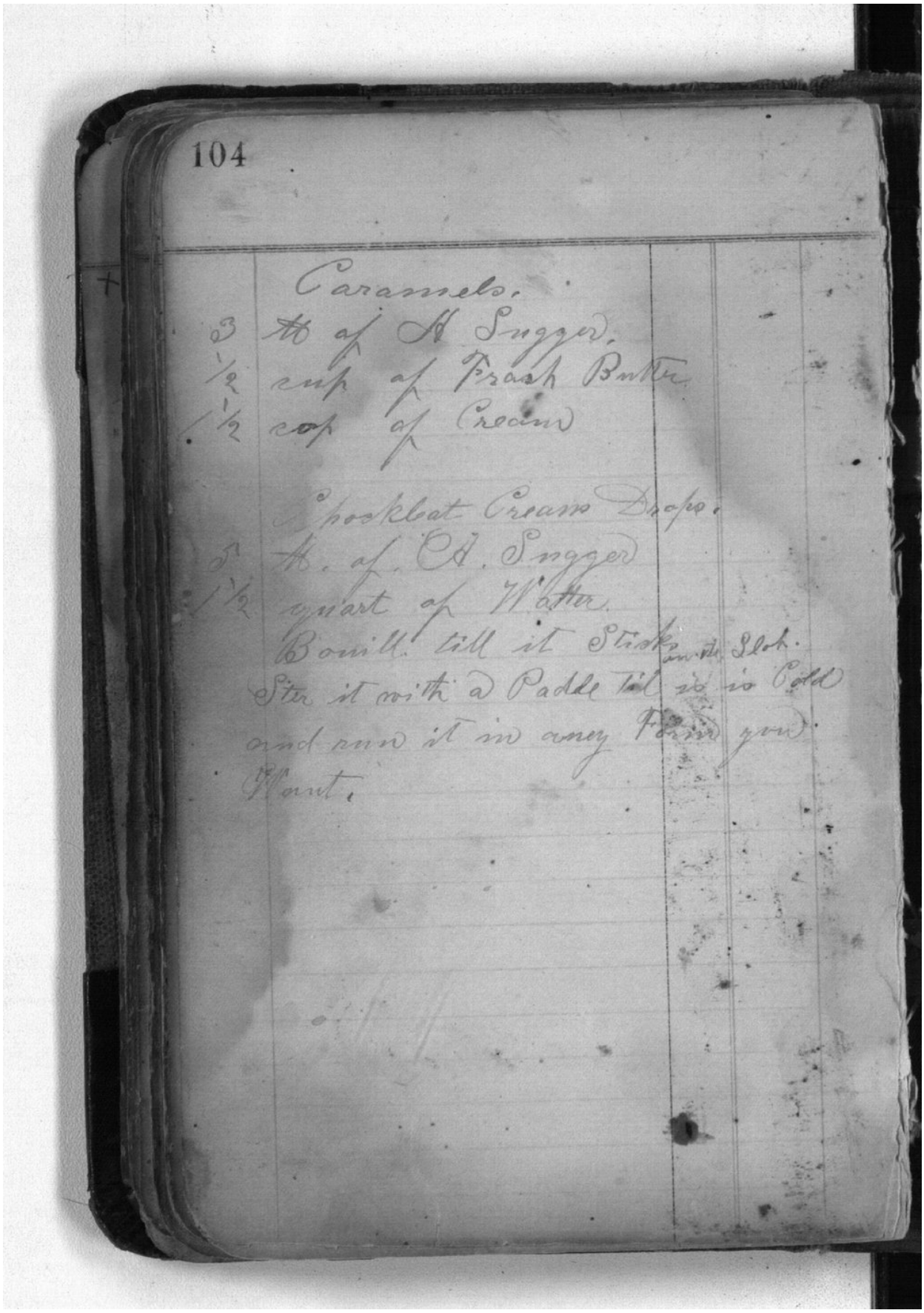
102

Caramels.
5 ℔ of Sugar A.
2 ℔ of Glucose.
1 Pint of Cream
2 oz of ~~Gelatine~~ Pearafine.
~~3 Pints of Water~~
4 oz of Butter.

Cream Caramels.
4 ℔ of Sugar
1 quart of Cream.
1 Pint of Molasses.
1 cup of Butter
1 tea Spoon of Soda.
Boil 8 hr. of as usual.
1½ oz of Pearifine.

F. W. Yanner cookbook





104

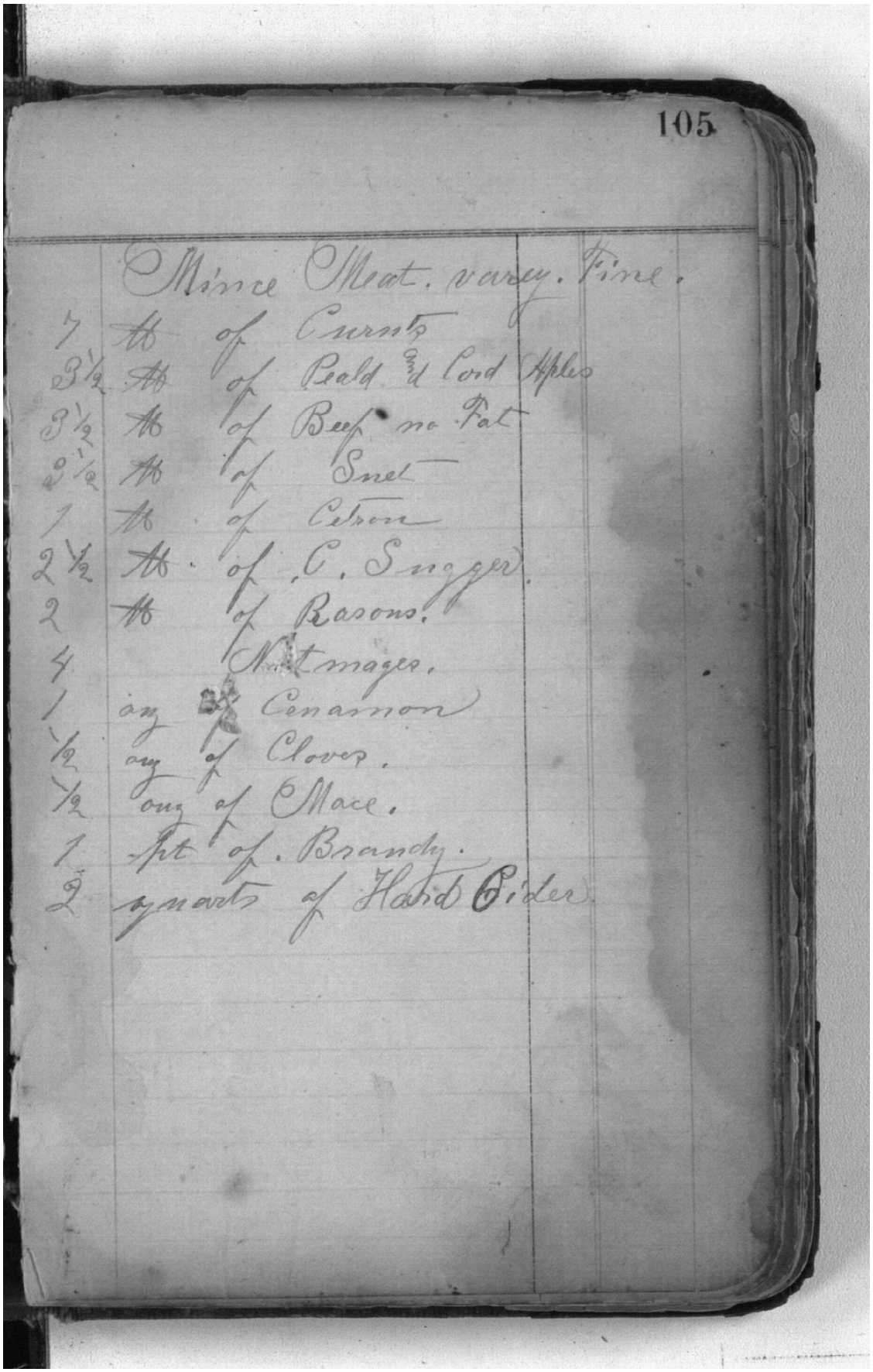
Caramels.

3 ℔ of A Sugar.
½ cup of Brown Butter
½ cup of Cream

Chocolat Cream Drops.

5 ℔. of C. A. Sugar
½ quart of Water.
Boil till it Sticks with Stick.
Stir it with a Paddle till it is Cold
and run it in any Form you
Want.

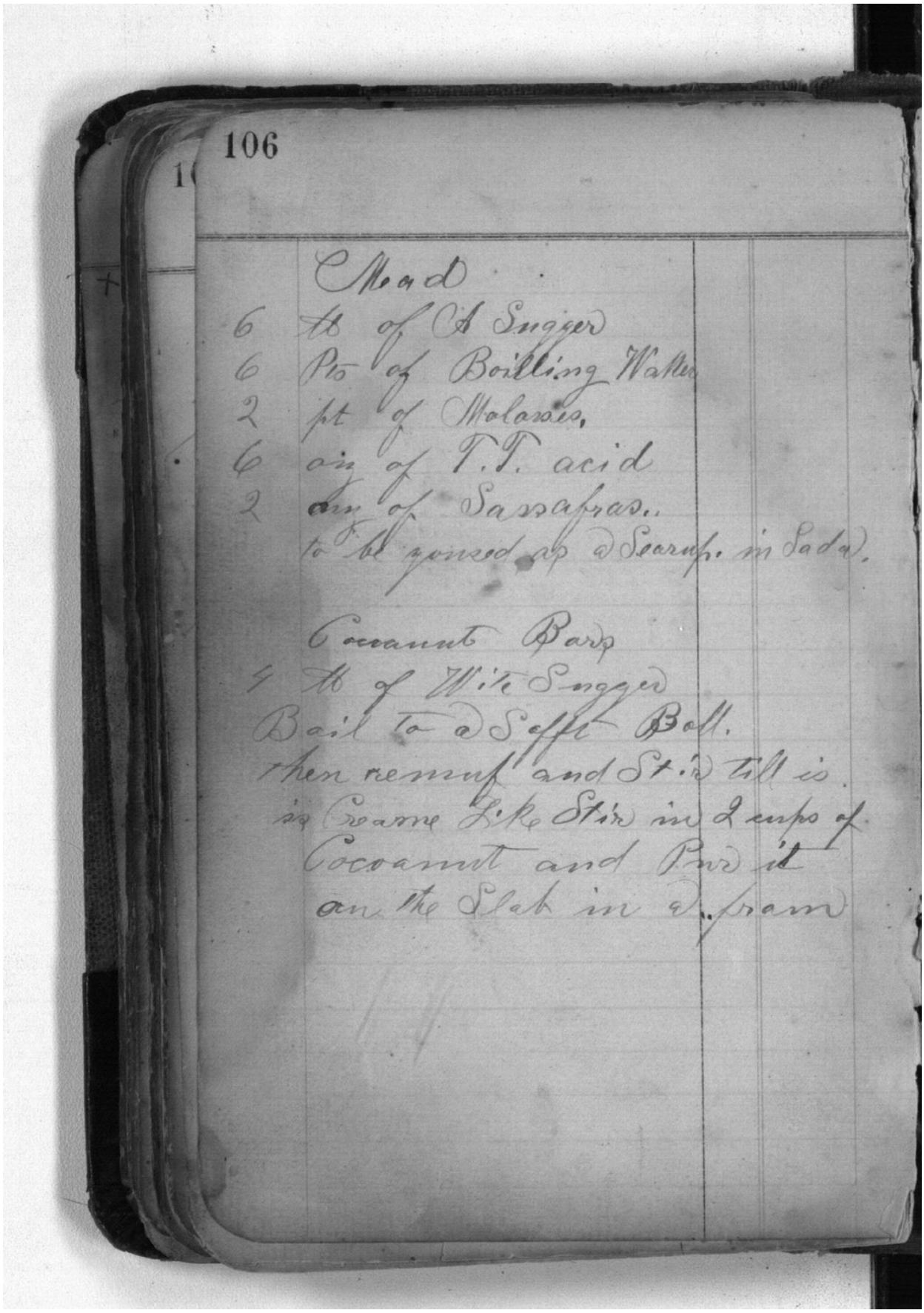
F. W. Yanner cookbook



105

Mince Meat. very. Fine.

7 lb of Currts
3½ lb of Peald and Cord Apples
3½ lb of Beef no Fat
2½ lb of Suet
1 lb of Citron
2½ lb of C. Sugar.
2 lb of Rasons.
4 Nutmages.
1 oz Cenamon
½ oz of Cloves.
½ oz of Mace.
1 pt of Brandy.
2 quarts of Hard Cider.

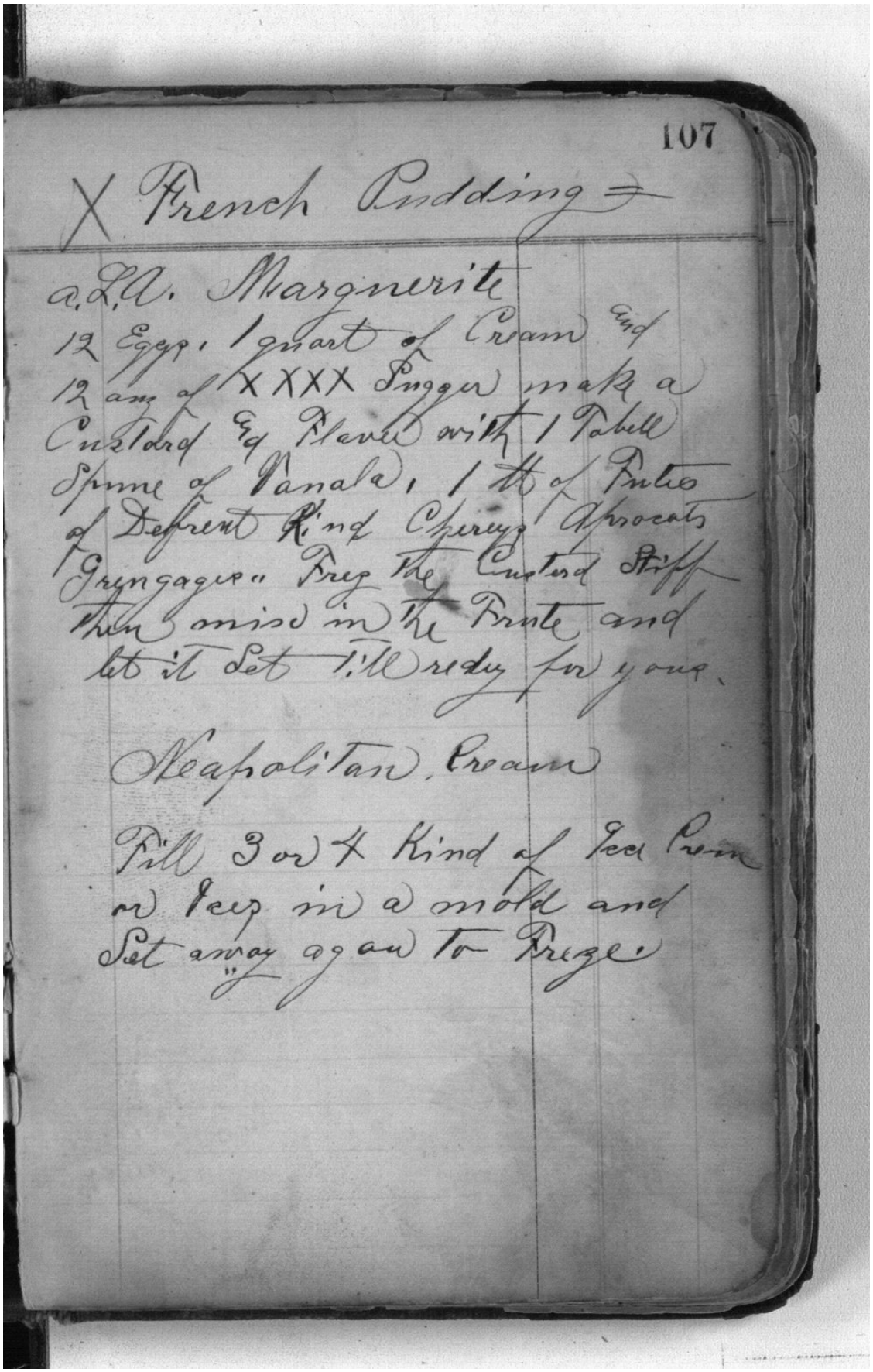


106

Mead.

6 lb of A Sugar
6 Pts of Boilling Water
2 pt of Molasses.
6 oz of T.T. acid
2 oz of Sassafras..
to be ground up & Scarce in Sada.

Cocoanut Bars
½ lb of Wh Sugar
Boil to a Soft Ball.
then remove and Stir till is
is Coarse Like Stir in 2 cups of
Cocoanut and Put it
on the Slab in a pan



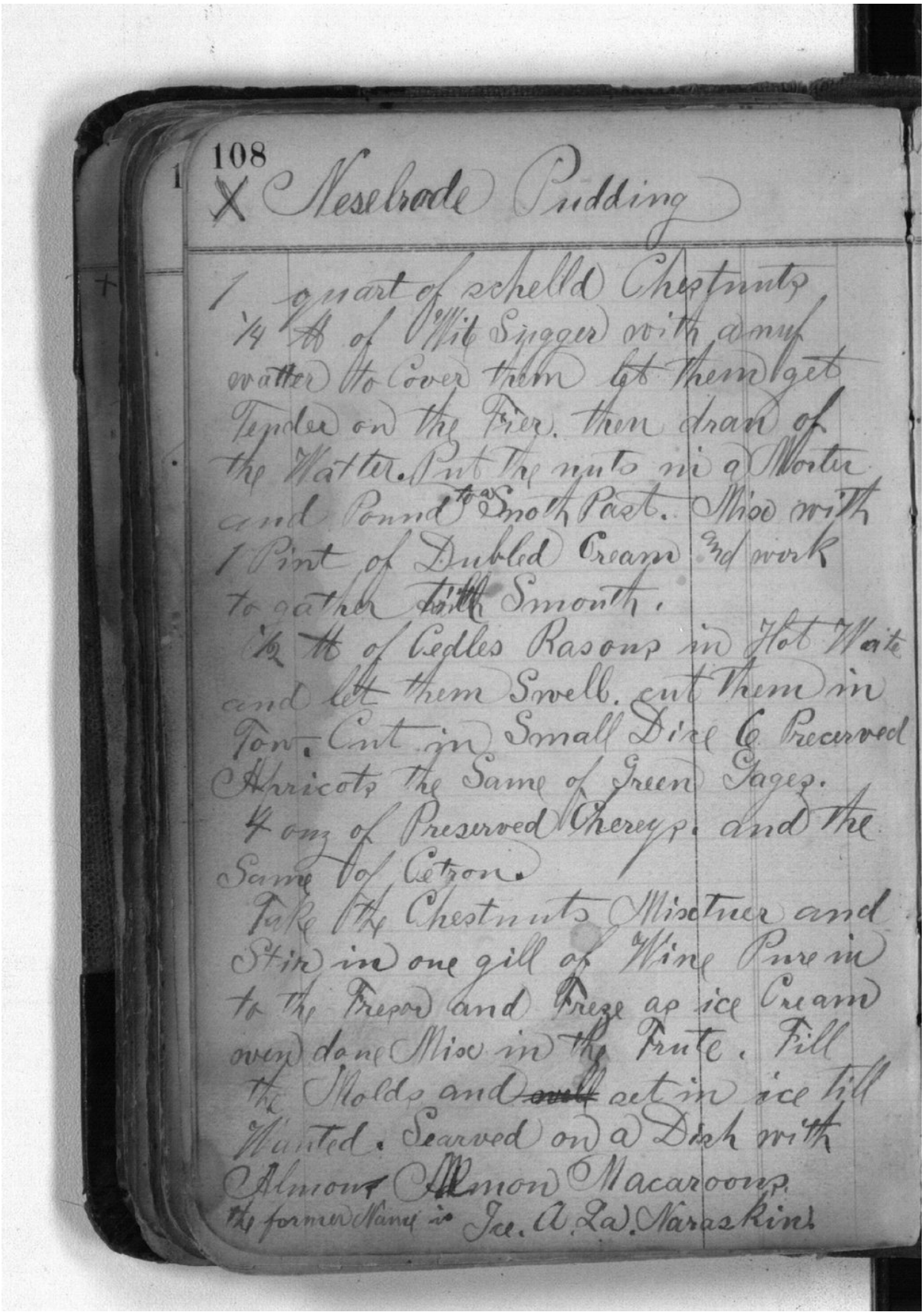
107

X French Pudding =

a. L. A. Marguerite
12 Eggs. 1 quart of Cream and
12 ans of XXXX Sugar make a
Custard Eg Flavor with 1 Tabell
Spune of Vanala, 1 lb of Fruits
of Defrent Kind Cherys Apricots
Grapes &c Prep the Custard Stiff
then mixd in the Fruit and
let it Set till redy for you.

Neapolitan Cream

Fill 3 or 4 Kind of Ice Cream
or Ices in a mold and
Set away again to Freeze.

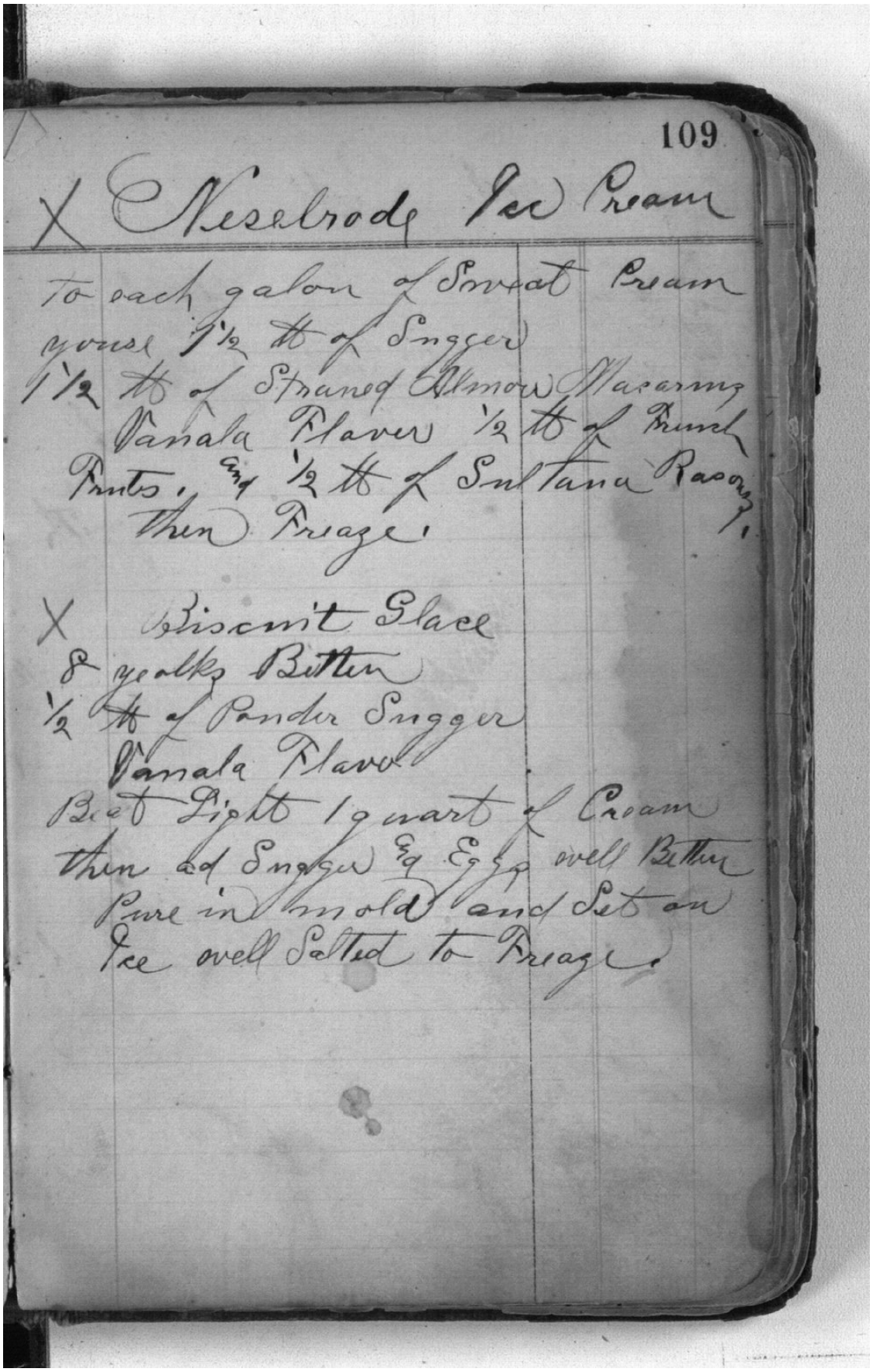


108

Neselrode Pudding

1 quart of schelld Chestnuts
¼ lb of Wit Sugger with a nuf
watter to cover them let them get
Tender on the Frer. then drain of
the Watter. Put the nuts in a Morter
and Pound to a Smoth Past. Mixe with
1 Pint of Dubled Cream 2nd work
to gather with Smouth.
½ lb of Cedles Rasons in Hot Wate
and let them Swell. cut them in
Ton. Cut in Small Dice 6 Preserved
Apricots the Same of Green Gages.
4 oz of Preserved Cherrys. and the
Same of Citron.
Take the Chestnuts Mixture and
Stir in one gill of Wine Pure in
to the Prepar and Freze as ice Cream
when done Mixe in the Frute. Fill
the Molds and ~~mold~~ set in ice till
Wanted. Searved on a Dish with
Almond ~~M~~Macaroons.
the former Name is Ice. A La. Nanaskin

F. W. Yanner cookbook

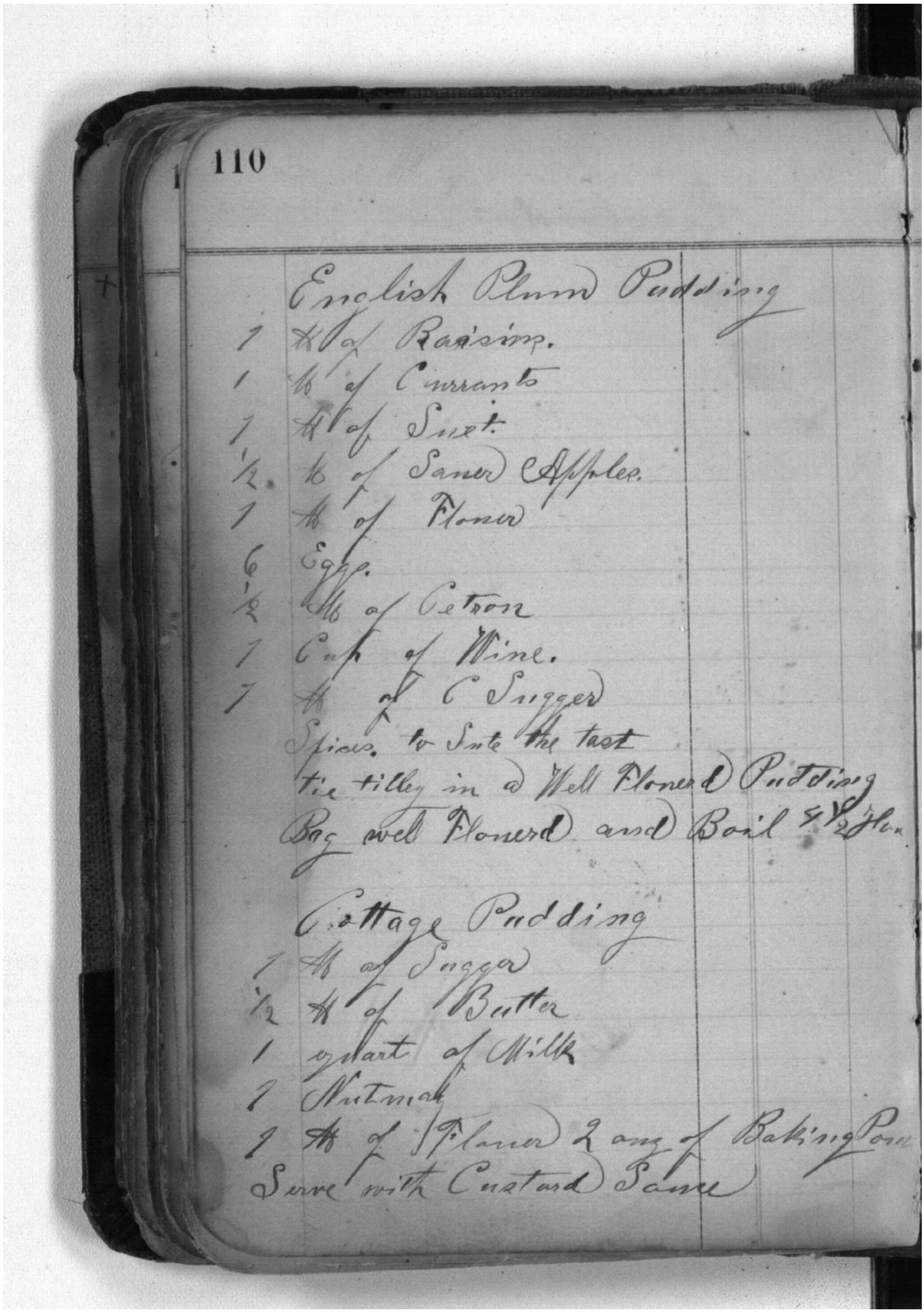


109

X Neselrode Ice Cream

To each galon of Sweet Cream
your 1½ lb of Sugar
1½ lb of Strained Almond Macaroons
Vanala Flavor ½ lb of Fruit
Fruits, Eng ½ lb of Sultana Raisins
then Freeze.

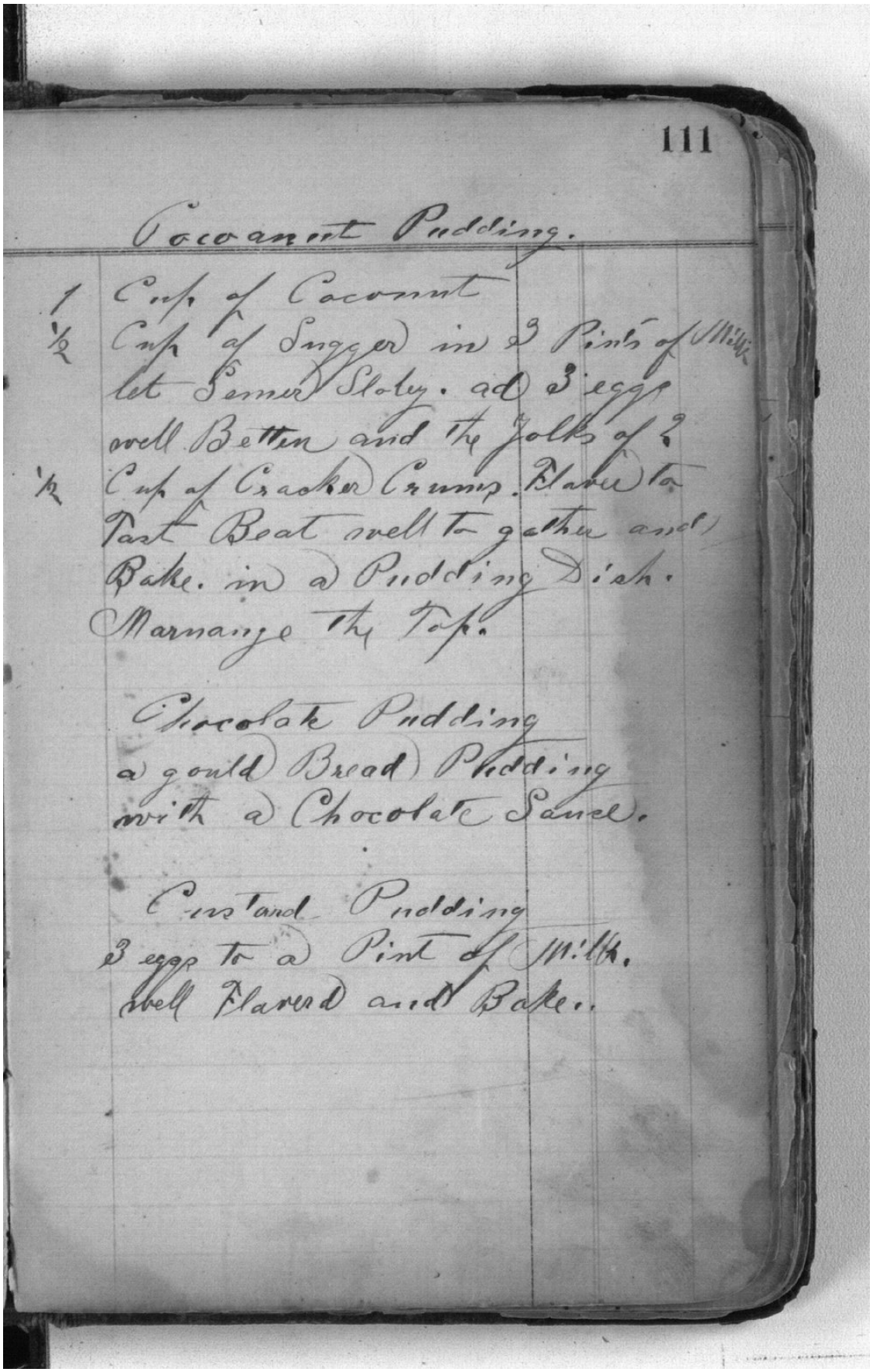
X Biscuit Glace
8 yealks Butter
½ lb of Pander Sugar
Vanala Flavor
Beat Light 1 quart of Cream
then add Sugar & Eggs well Butter
Pure in Mold and Set on
Ice well Salted to Freeze.



110

English Plum Pudding
1 lb of Raisins.
1 lb of Currants
1 lb of Suet.
1/2 lb of Sour Apples.
1 lb of Flour
6 Eggs.
1/2 lb of Citron
1 Cup of Wine.
1 lb of Sugar
Spices to Suit the taste
Tie tilley in a Well Floured Pudding
Bag well Floured and Boil 4 1/2 Hrs.

Cottage Pudding
1 lb of Sugar
1/2 lb of Butter
1 quart of Milk
1 Nutmeg
1 lb of Flour 2 ozs of Baking Pow
Serve with Custard Sauce



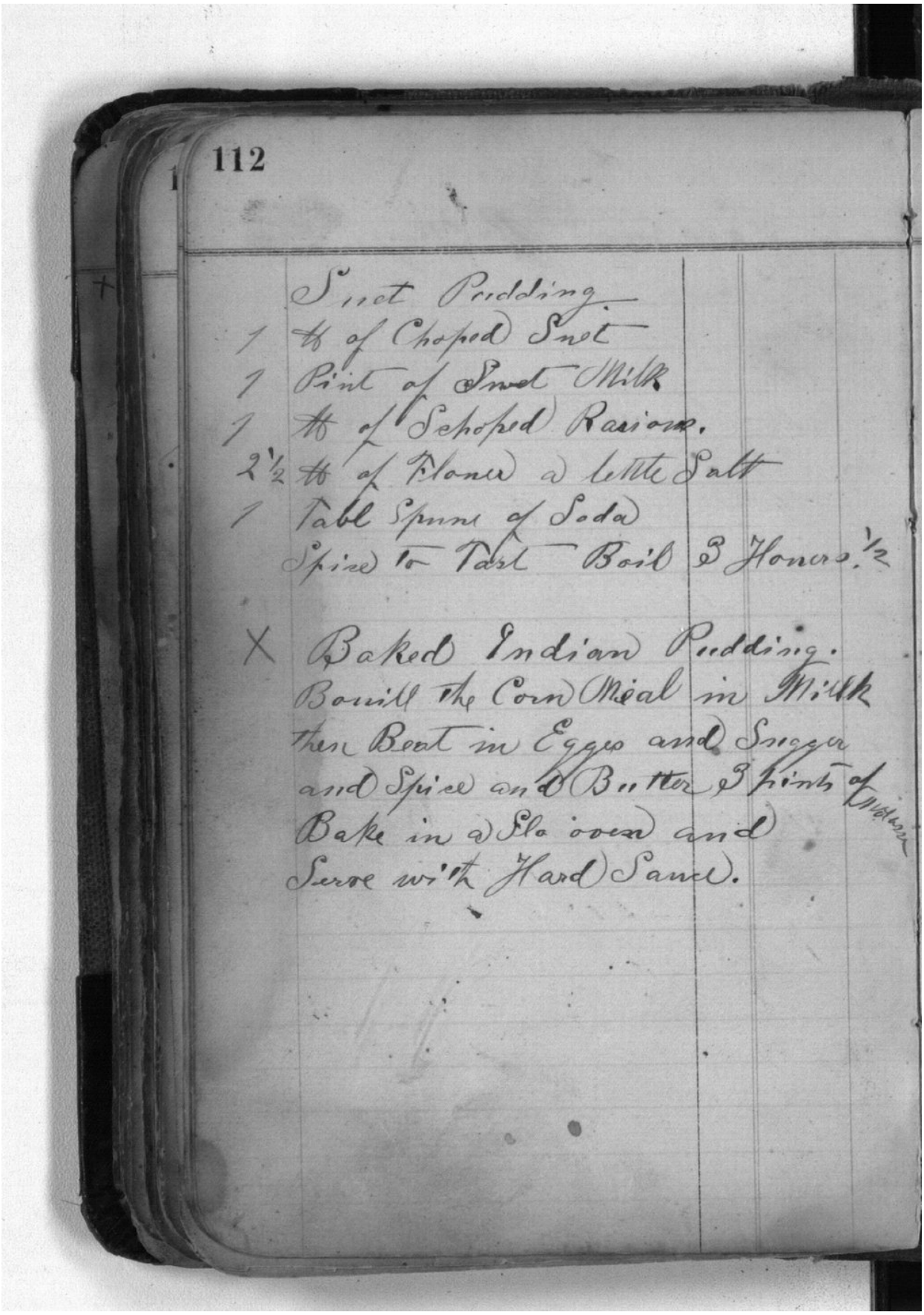
111

Cocoanut Pudding.

1 Cup of Cocoanut
½ Cup of Sugger in 2 Pints of Milk
let Come Slowly. add 3 eggs
well Betten and the Yolks of 2
½ Cup of Cracker Crumbs. Flavor to
Tast Beat well to gather and
Bake. in a Pudding Dish.
Marrange the Top.

Chocolate Pudding
a gould Bread Pudding
with a Chocolate Sauce.

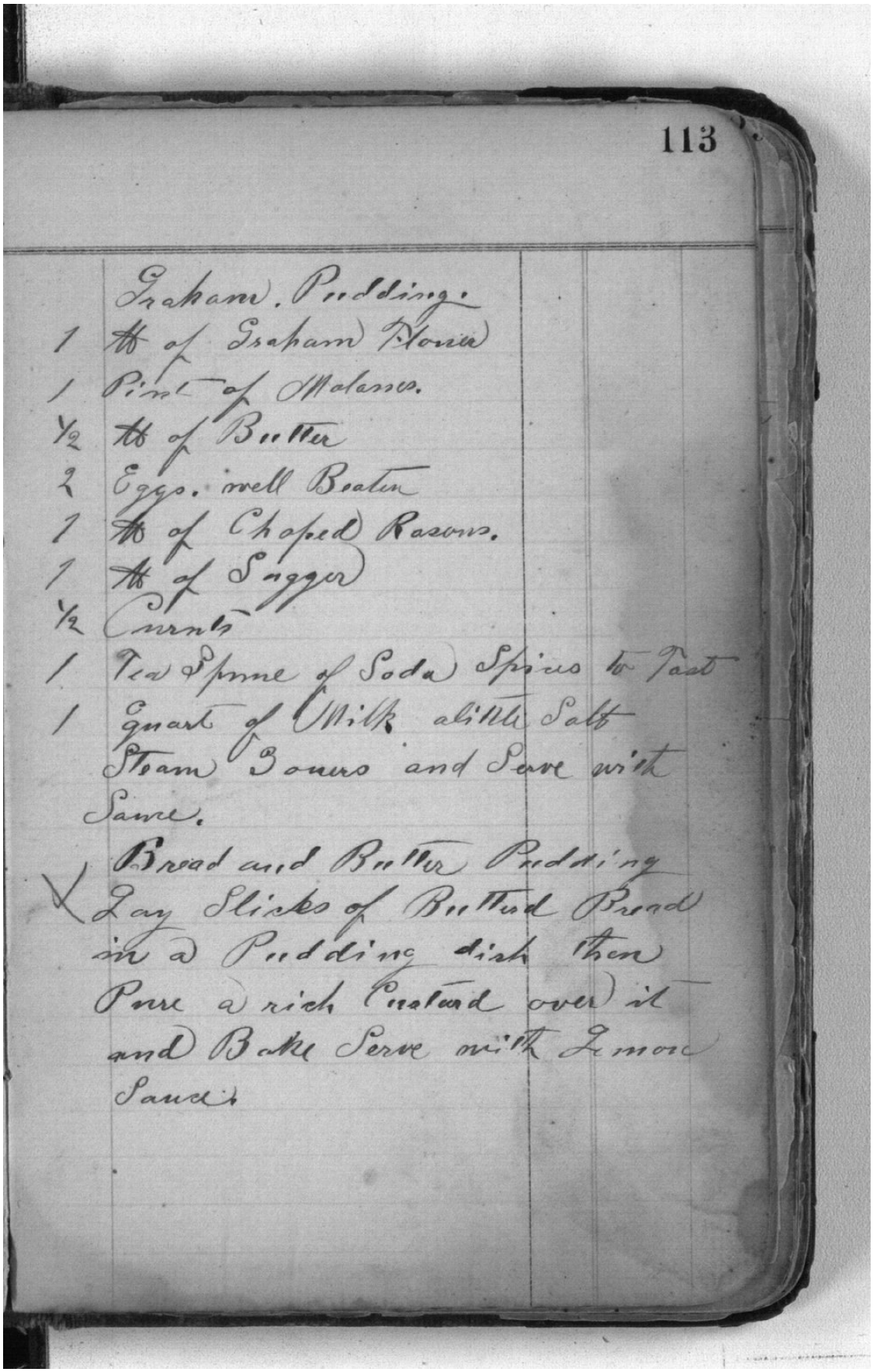
Custard Pudding
3 eggs to a Pint of Milk.
well Flavord and Bake..



112

Suet Pudding
1 ℔ of Choped Suet
1 Pint of Sweet Milk
1 ℔ of Schoped Raisins.
2½ ℔ of Flour a little Salt
1 Tabl Spunn of Soda
Spice to Tast Boil 3 Hours. ½

X Baked Indian Pudding.
Boil the Corn Meal in Milk
then Beat in Eggs and Sugar
and Spice and Butter 3 Pints of Milk
Bake in a Slo oven and
Serve with Hard Sauce.



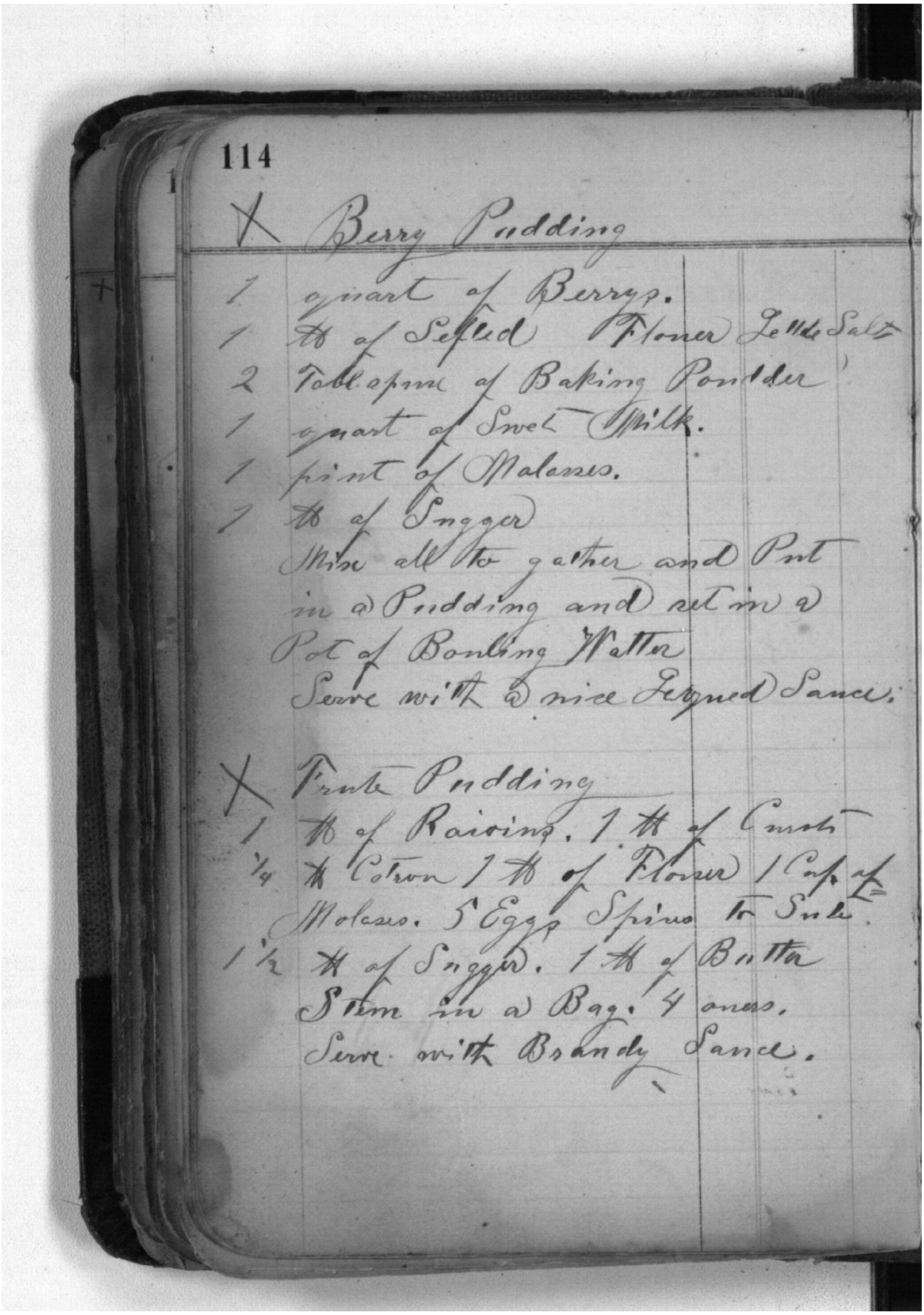
113

Graham Pudding.

1 ℔ of Graham Flour
1 Pint of Molasses.
½ ℔ of Butter
2 Eggs. well Beaten
1 ℔ of Chopped Raisins.
1 ℔ of Sugar
½ Currants
1 Tea Spoon of Soda Spices to Taste
1 Quart of Milk a little Salt
Steam 3 hours and Serve with Sauce.

Bread and Butter Pudding

Lay Slices of Buttered Bread in a Pudding dish then Pour a rich Custard over it and Bake Serve with Lemon Sauce

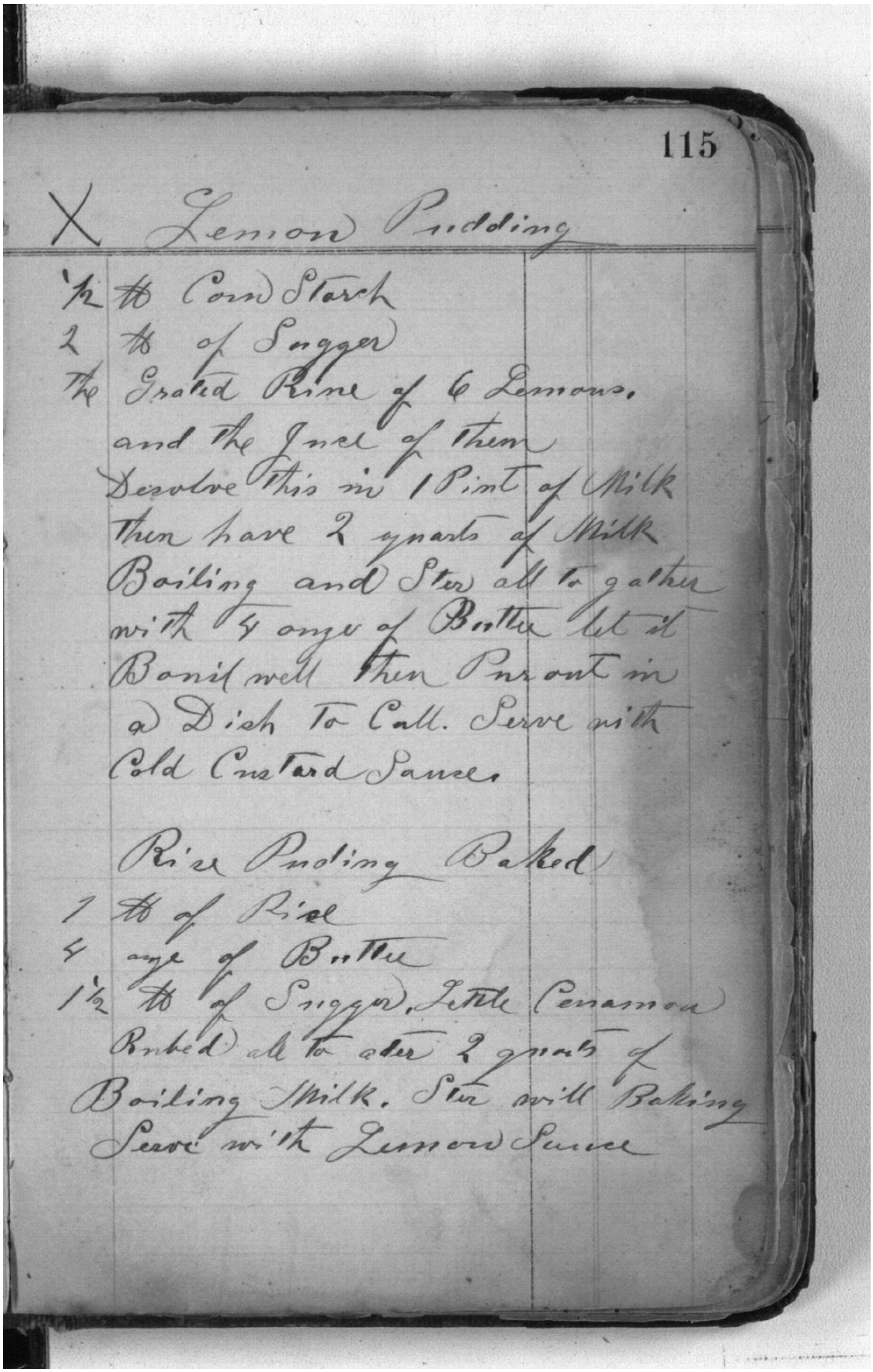


114

X Berry Pudding

1 qnart of Berrys.
1 ℔ of Sifted Flower Le ½ Salt
2 Tablespns of Baking Powder
1 qnart of Swet Milk.
1 pint of Molasses.
1 ℔ of Sugar
Mix all to gather and Put
in a Pudding and set in a
Pot of Boiling Water
Serve with a nice Seasoned Sauce.

X Fruit Pudding
1 ℔ of Raisins. 1 ℔ of Currants
¼ ℔ Cotton 1 ℔ of Flower 1 Cup of
Molasses. 5 Eggs Spice to Suit.
1½ ℔ of Sugar. 1 ℔ of Butter
Stem in a Bag. 4 hours.
Serve with Brandy Sauce.

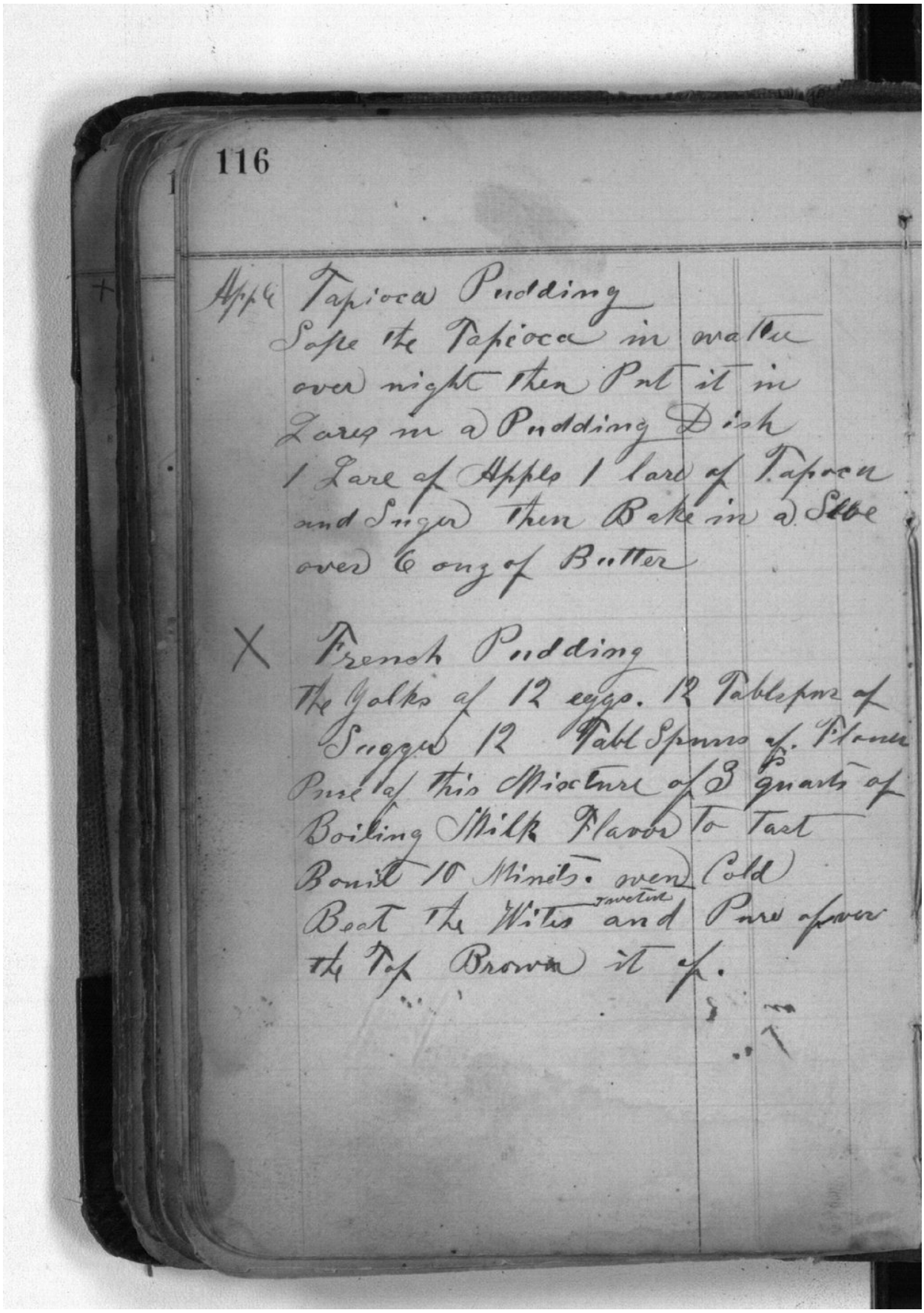


115

X Lemon Pudding

½ ℔ Corn Starch
2 ℔ of Sugar
the Grated Rine of 6 Lemons.
and the Juce of them
Dessolve this in 1 Pint of Milk
then have 2 qnarts of Milk
Boiling and Stir all to gather
with ¼ anye of Butter let it
Boil well then Pnr out in
a Dish to Call. Serve with
Cold Custard Sauce.

Rice Puding Baked
1 ℔ of Rice
¼ anye of Butter
1½ ℔ of Sugar. Little Cenamon
Rubed all to ether 2 qnarts of
Boiling Milk. Stir will Baking
Serve with Lemon Sauce

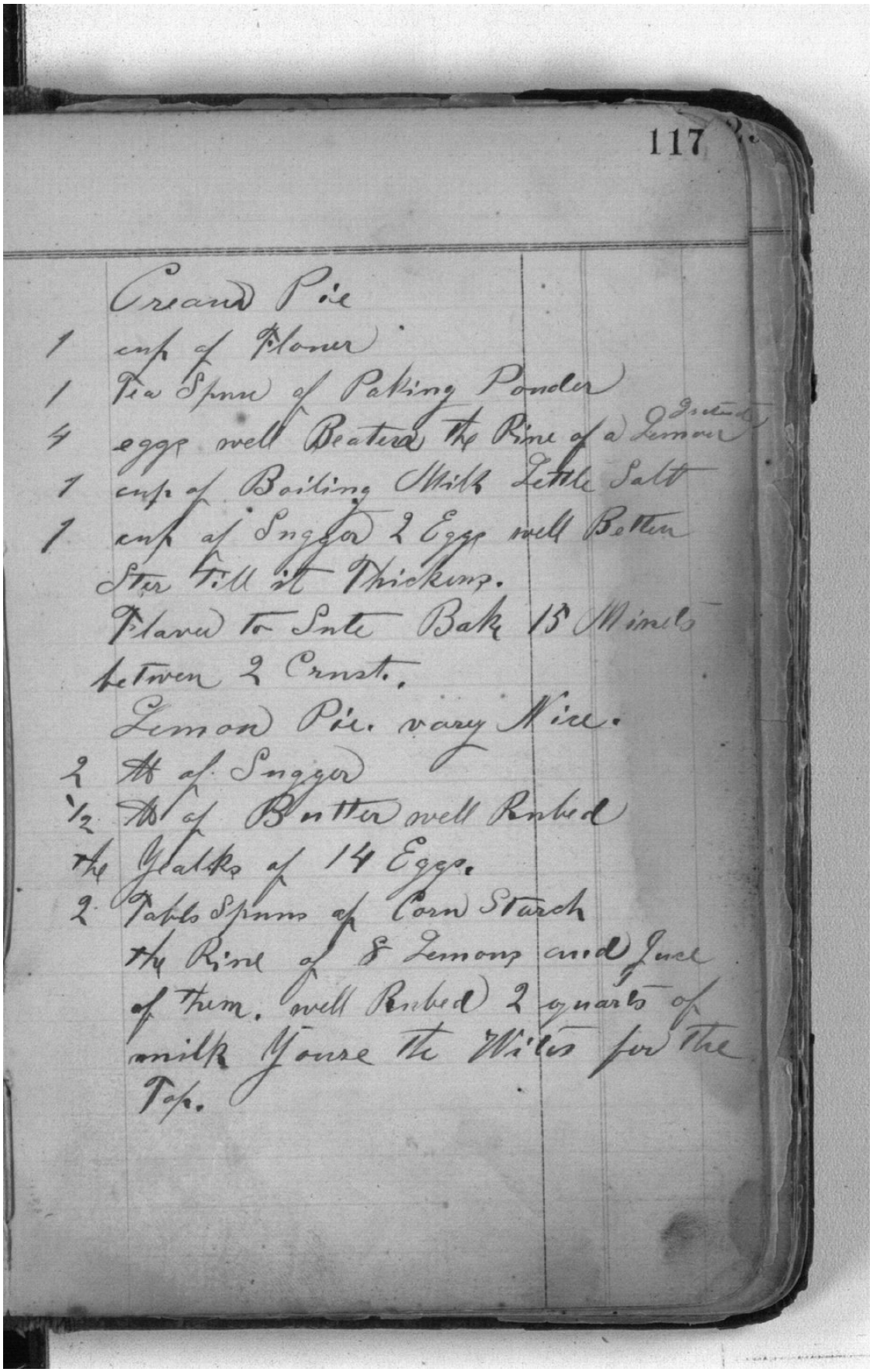


116

Apple Tapioca Pudding
Soak the Tapioca in water over night then Put it in Layers in a Pudding Dish 1 Layer of Apples 1 Layer of Tapioca and Sugar then Bake in a Slow oven 1/2 cup of Butter

X French Pudding
The Yolks of 12 eggs. 12 Tablespoons of Sugar 12 Tabl Spoons of Flour Put of this Mixture of 3 quarts of Boiling Milk Flavor to Taste Boil 10 Minutes. even (cold) Beat the Whites sweetened and Pour over the Top Brown it &.

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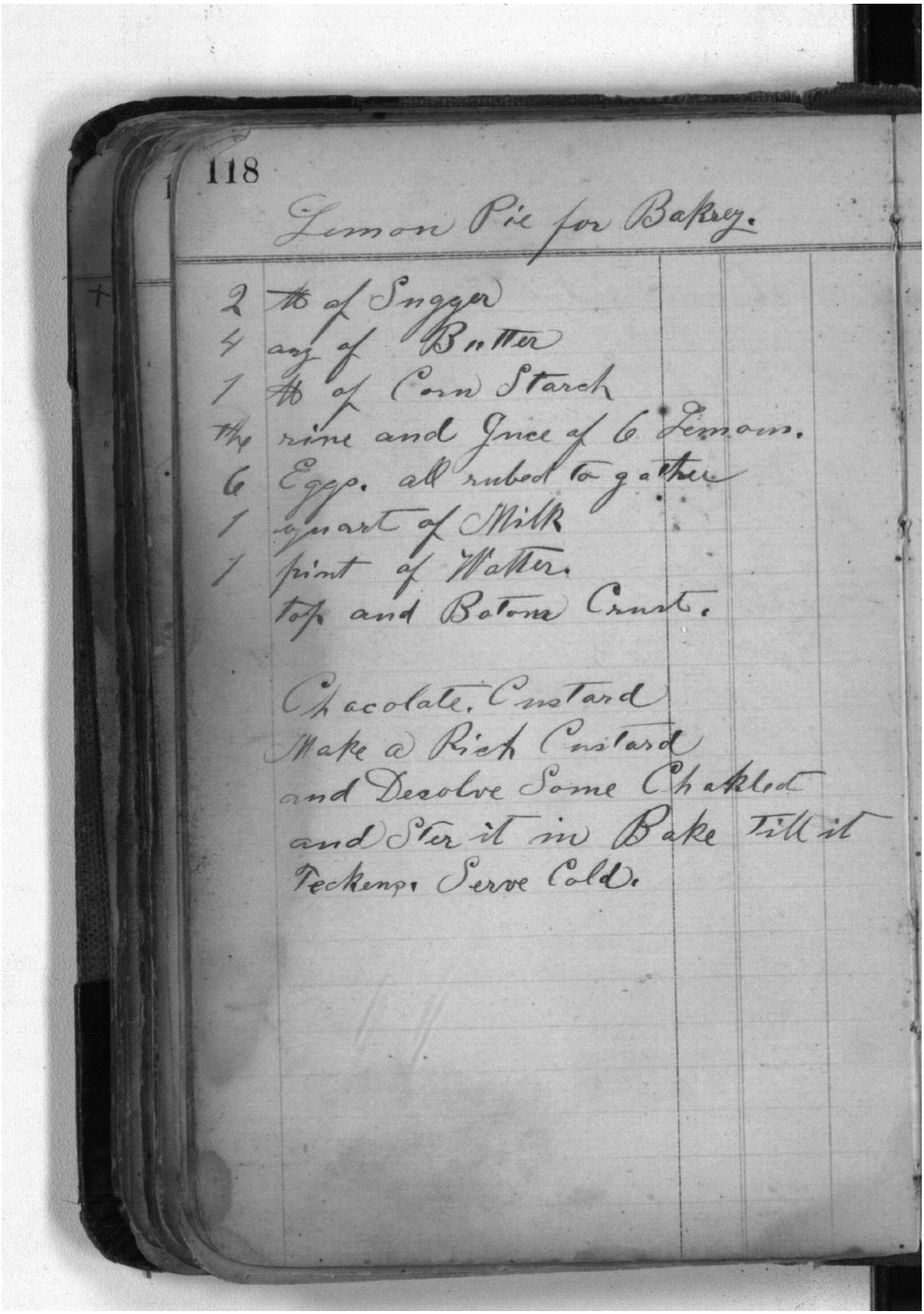
117

Cream Pie

1 cup of Flour
1 Tea Spoon of Baking Powder
4 eggs well Beaten the Rine of a Lemon Grated
1 cup of Boiling Milk Little Salt
1 cup of Sugar 2 Eggs well Beaten
Stir Till it Thickens.
Flavor to Suit Bake 15 Minutes
between 2 Crusts.

Lemon Pie. very Nice.

2 lb of Sugar
1/2 lb of Butter well Rubed
the Yolks of 14 Eggs.
2 Table Spoons of Corn Starch
the Rine of 3 Lemons and Juice
of them. well Rubed 2 quarts of
milk Youse the Whites for the
Top.

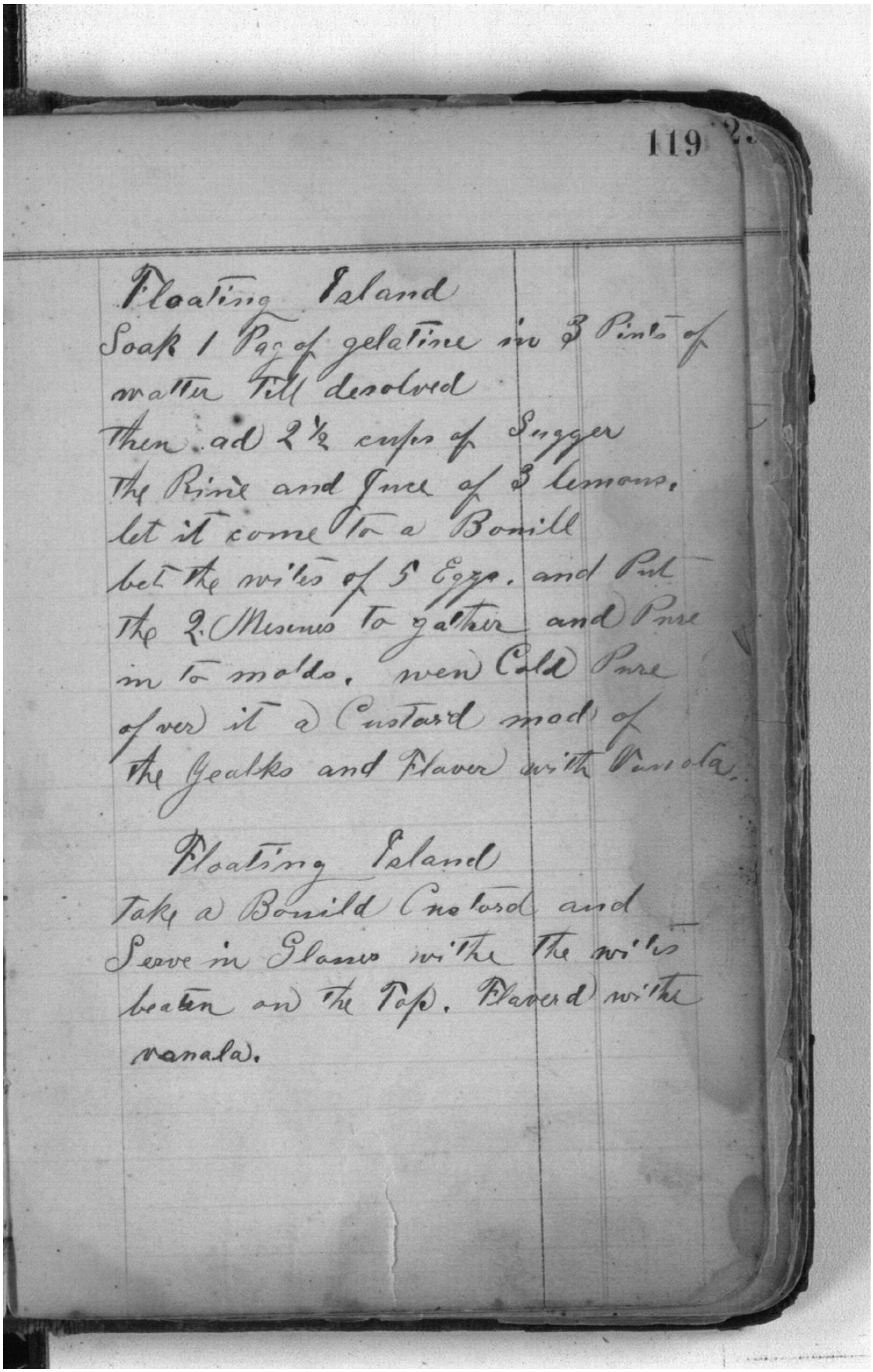


118

Lemon Pie for Bakey.

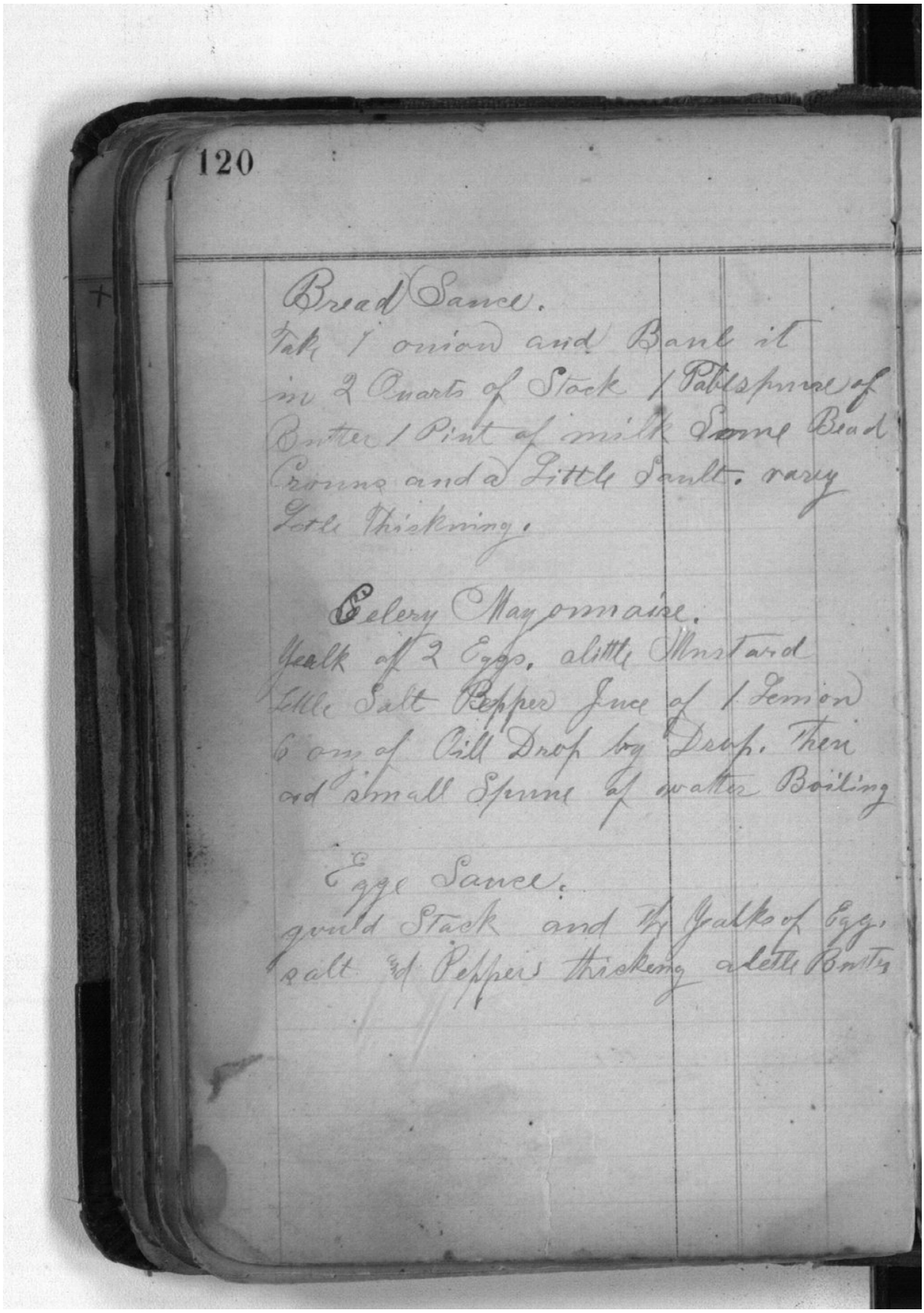
2 th of Snggar
4 oz of Butter
1 th of Corn Starch
the rine and Jnice of 6 Lemons.
6 Eggs. all rubed to gather
1 quart of Milk
1 pint of Water.
top and Botom Crust.

Chacolate Custard
Make a Rich Custard
and Desolve Some Chakled
and Ster it in Bake Till it
Teckens. Serve Cold.



Floating Island
Soak 1 Pac of gelatine in 3 Pints of
water Till desolved
then add 2½ cups of Sugger
the Rind and Juce of 3 lemons.
let it come to a Boild
bet the wites of 5 Eggs. and Put
the 2 Mesms to gather and Pure
in to molds. wen Cold Pure
over it a Custard mad of
the Yealks and Flaver with Vanila.

Floating Island
Take a Boild Custard and
Serve in Glass with the wites
beaten and the Top. Flaverd with
vanala.

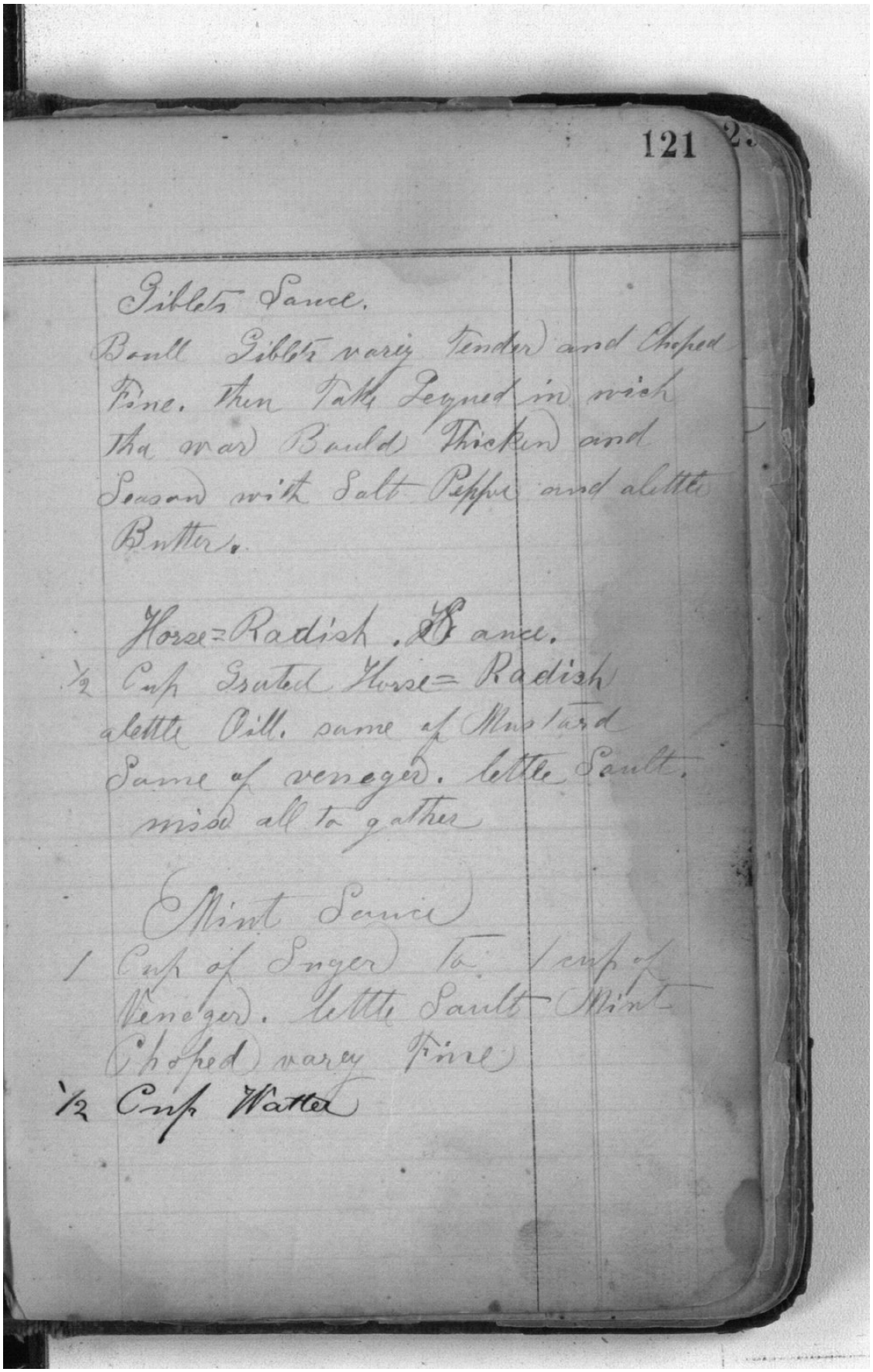


120

Bread Sauce.
Tak 1 onion and Bake it
in 2 Quarts of Stock 1 Tablespoon of
Butter 1 Pint of milk Some Bread
Crums and a Little Sault. vary
Lole Thickning.

Celery Mayonnaise.
Yealk of 2 Eggs. a little Mustard
Lille Salt Pepper Juce of 1 Lemon
& oz of Oill Drop by Drop. Then
ad small Spune of water Boiling

Egg Sauce.
grated Stack and the Yalks of Egg.
salt & Pepper thickeng a Lettle Butter

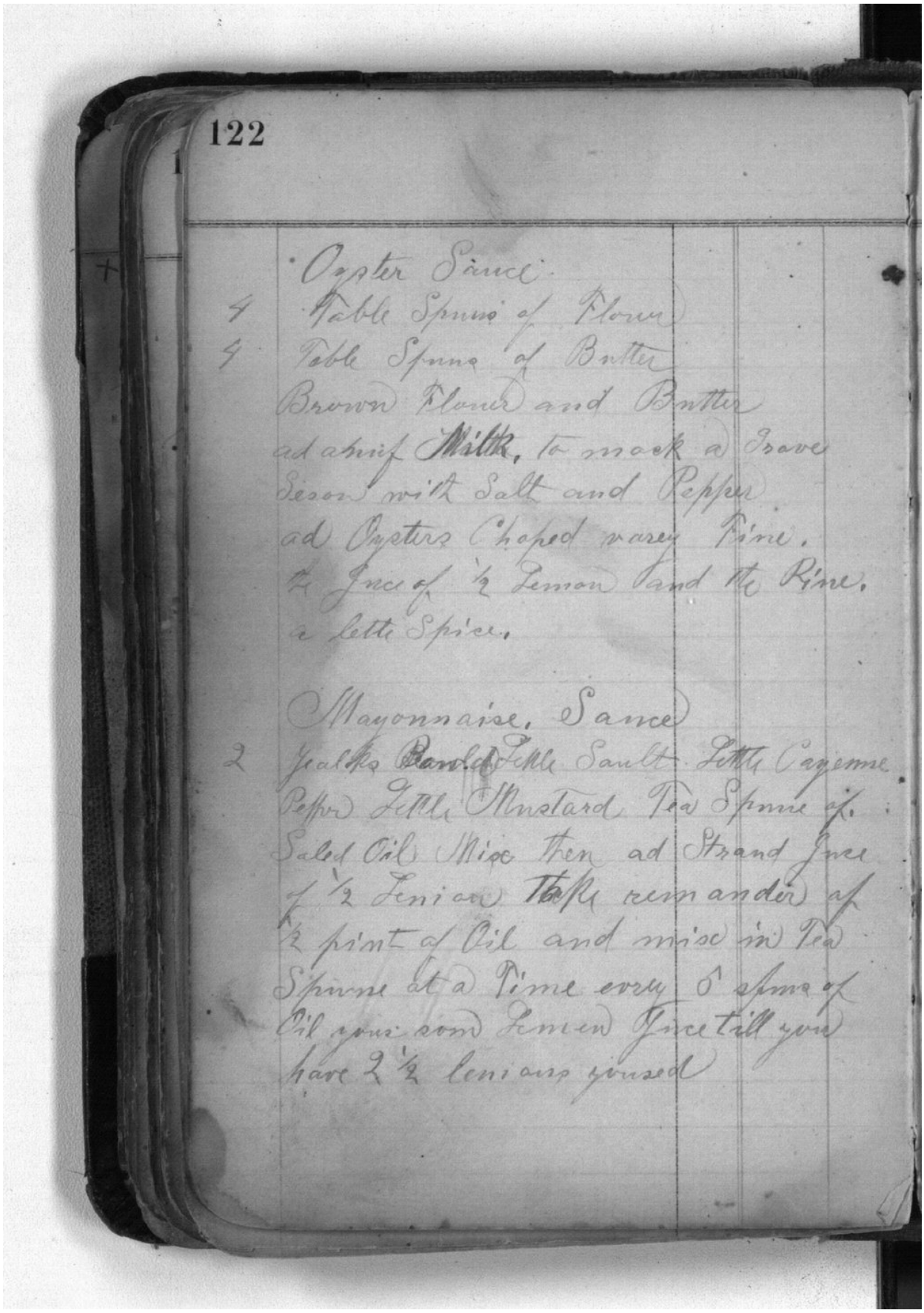


121

Giblets Sauce.
Boull Giblets vary Tender and Choped Fine. then Take Peyned in with the orig Bould Thicken and Seasond with Salt Pepper and alette Butter.

Horse=Radish Sauce.
½ Cup Grated Horse=Radish alette Dill. same of Mustard Same of veneger. Lettle Sault. mixd all to gather

Mint Sauce
1 Cup of Sugar to 1 cup of Veneger. Lettle Sault Mint (Choped) vary Fine
½ Cup Water

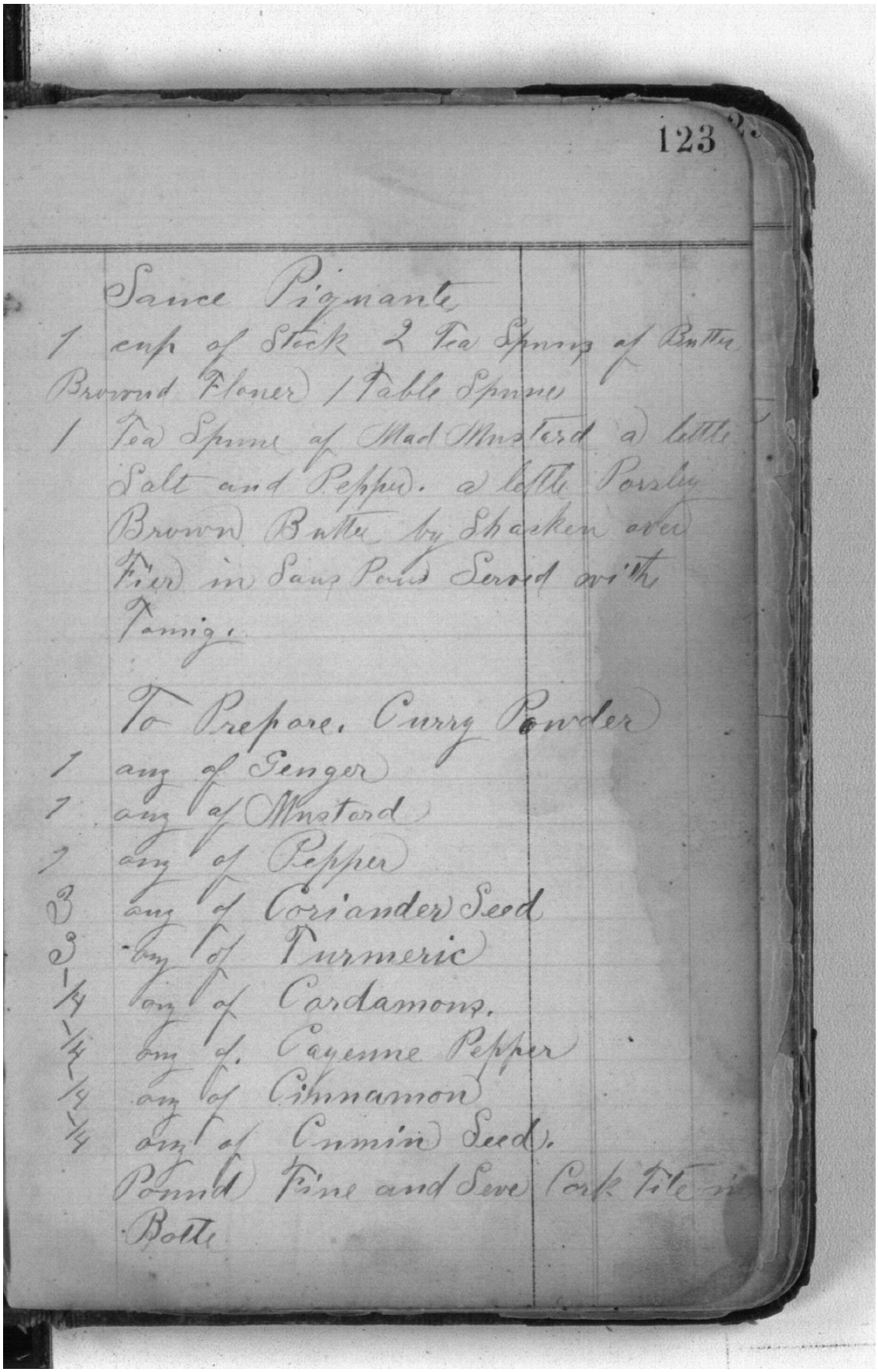


122

Oyster Sauce.

4 Table Spuns of Flour
4 Table Spuns of Butter
Brown Flour and Butter
ad amif Milk, to mack a Grave
Seson with Salt and Pepper
ad Oysters Chaped varey Fine.
2 Jnce of ½ Lemon and the Rine.
a Little Spice.

Mayonnaise. Sauce
2 yalks Beat Little Sault. Little Cayenne
Pepper Little Mustard Tea Spnne of.
Salad Oil Mixe then ad Strand Jnce
of ½ Lemon Taste remander of
½ pint of Oil and mixe in Tea
Spunne at a Time every 5 spns of
Oil you ad Lemon Jnce till you
have 2½ lemons yused



123

Sauce Pignante

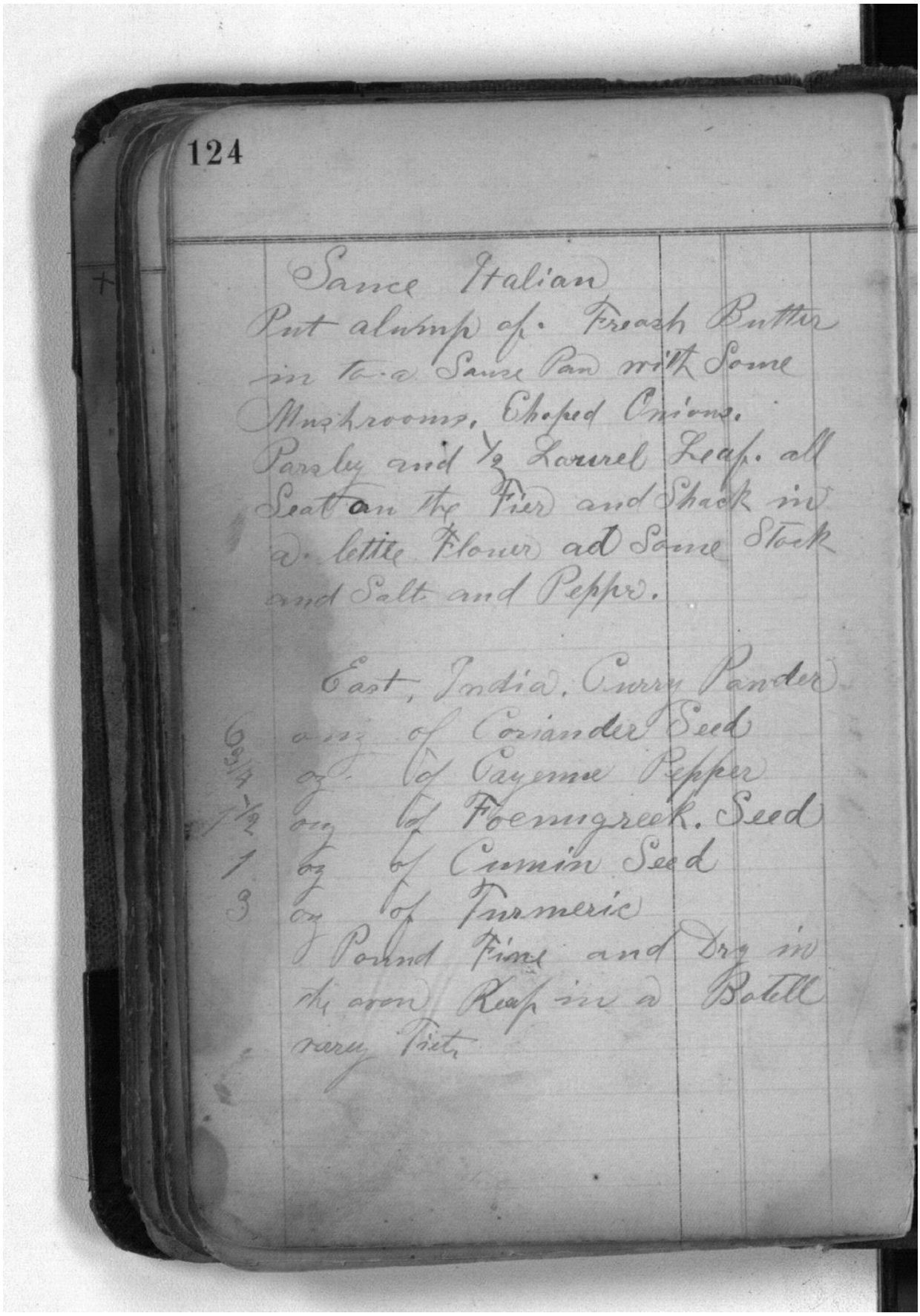
1 cup of Stock 2 Tea Spoons of Butter Brownd Floner 1 Table Spoon

1 Tea Spoon of Mad Mustard a little Salt and Pepper. a little Parsley Brown Butter by Shaken over Fier in Saus Pans Served with Tamigi.

To Prepare. Curry Powder

1 ounce of Ginger
1 ounce of Mustard
1 ounce of Pepper
2 ounce of Coriander Seed
3 ounce of Turmeric
1-1/4 ounce of Cardamons.
1-1/4 ounce of Cayenne Pepper
1-1/4 ounce of Cinnamon
1-1/4 ounce of Cumin Seed.

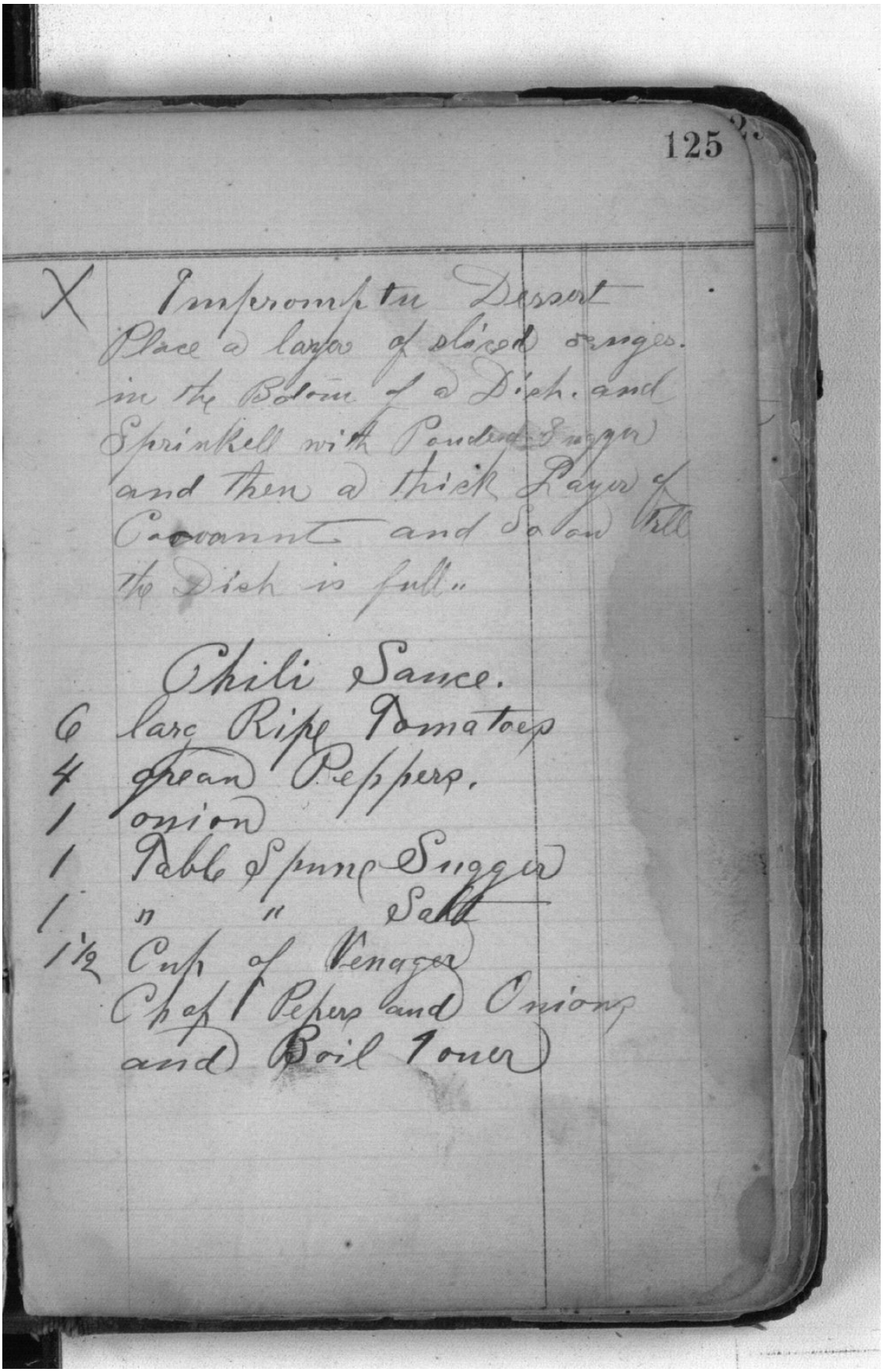
Pound Fine and Sive Cork Fit in Bottle



124

Sauce Italian
Put a lump of Fresh Butter
in a Sauce Pan with Some
Mushrooms, Choped Onions.
Parsley and ½ Laurel Leaf. all
Seat on the Fier and Shack in
a little Flour add Some Stock
and Salt and Pepper.

East, India. Curry Powder
6 3/4 ozs of Coriander Seed
1 1/2 oz of Cayenne Pepper
1 oz of Foenugreek. Seed
3 oz of Cumin Seed
of Pound Fine and Dry in
the oven Keep in a Bottle
very Tite



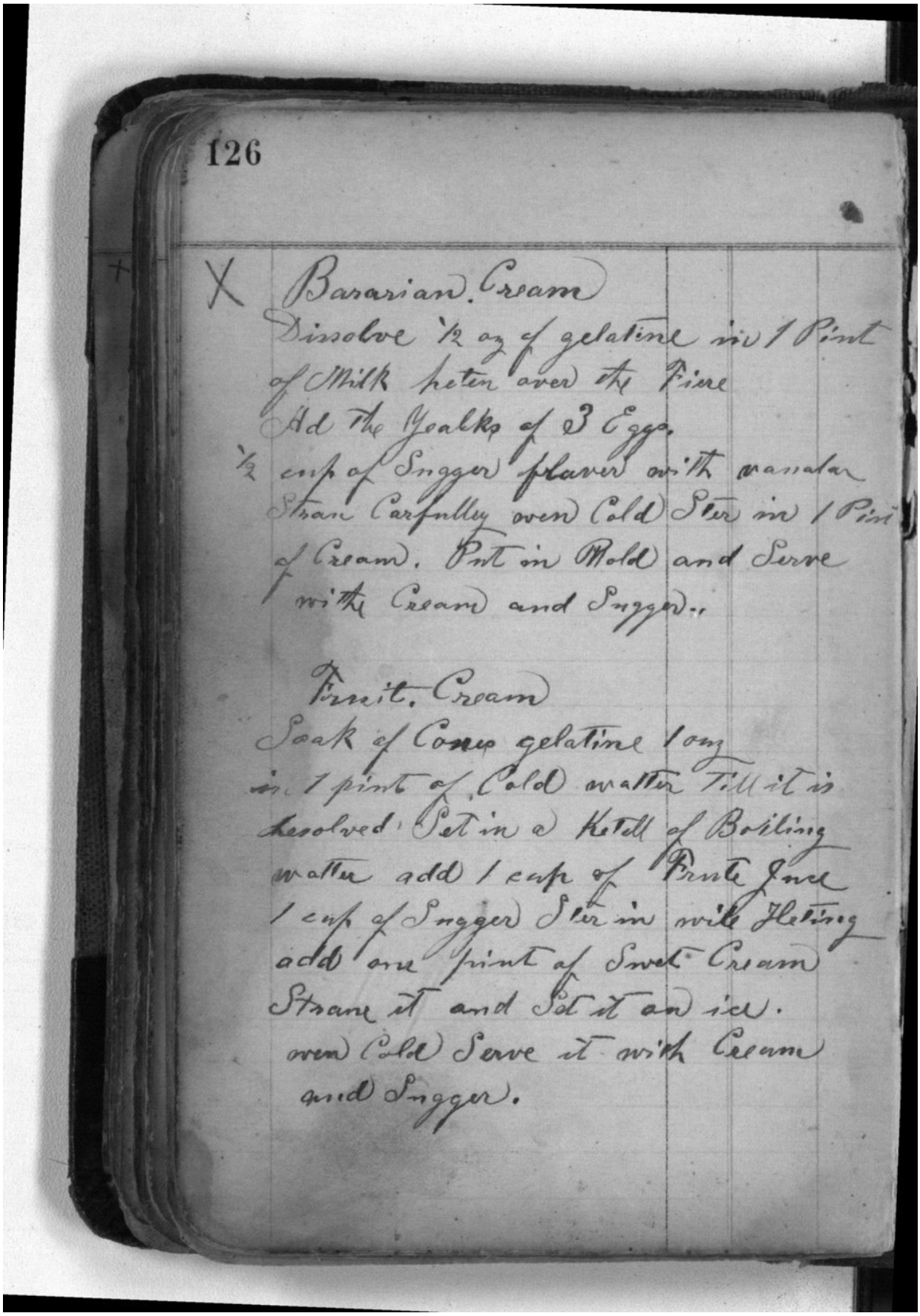
X Impromptu Dessert

Place a layer of sliced oranges in the Bottom of a Dish. and Sprinkell with Pouded Sugar and then a thick Layer of Cocoanut and Salad till the Dish is full.

Chili Sauce.

6 larg Ripe Tomatoes
4 green Peppers.
1 onion
1 Table Spoon Sugar
1 " " Salt
1½ Cup of Vinegar

Chop Peppers and Onions and Boil 1 hour



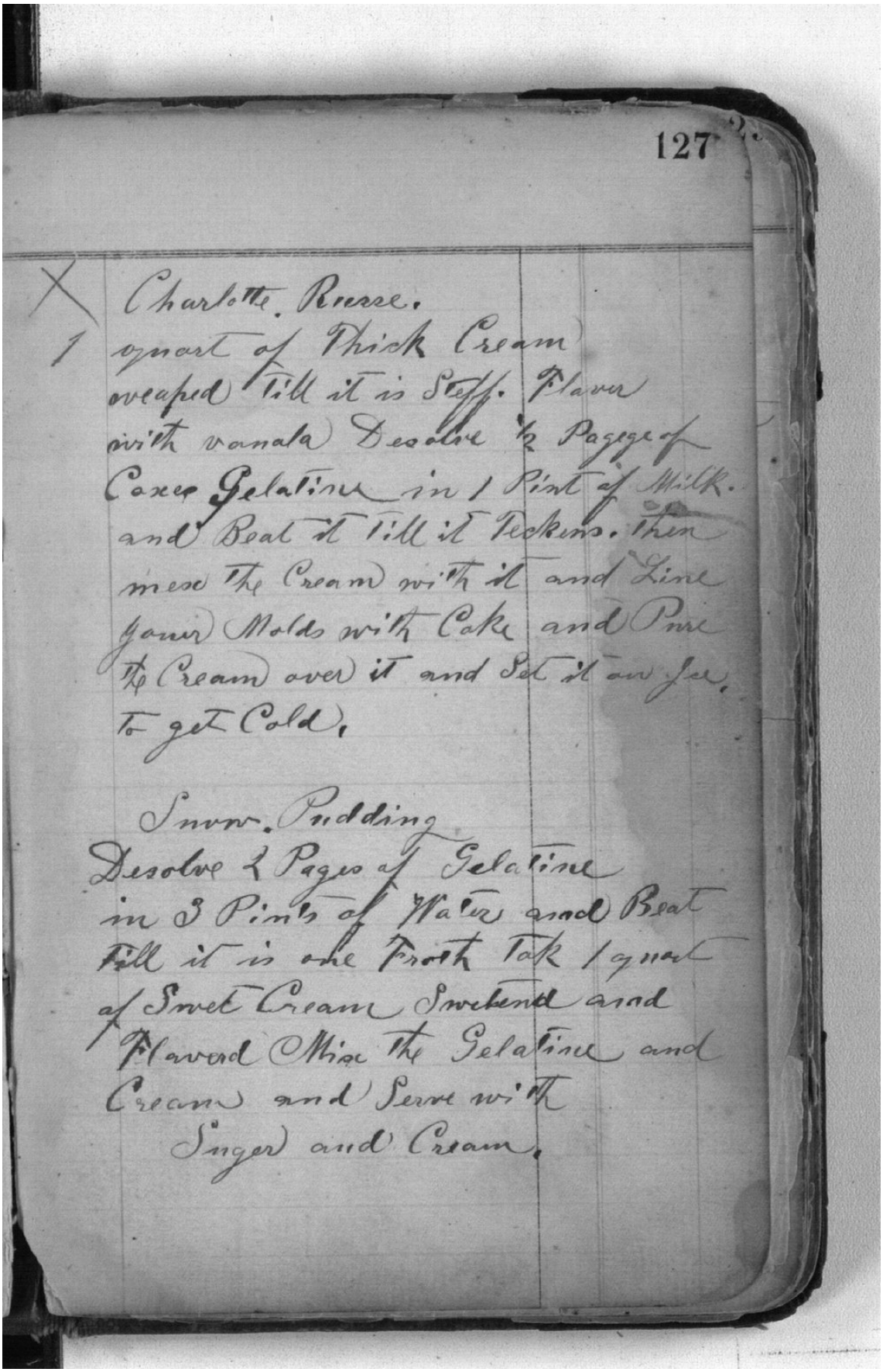
126

X Bavarian Cream

Dissolve ½ oz of gelatine in 1 Pint of Milk heten over the Fire
Ad the Yealks of 3 Eggs.
½ cup of Sugger flaver with vanala
Strain Carfully oven Cold Stir in 1 Pint of Cream. Put in Mold and Serve with Cream and Sugger.

Fruit Cream

Soak of Coup gelatine 1 oz in 1 pint of Cold watter Till it is desolved Set in a Ketell of Boiling watter add 1 cup of Fruit Juce 1 cup of Sugger Stir in with Flaking add one pint of Swet Cream Strane it and Set it and ice. oven Cold Serve it with Cream and Sugger.



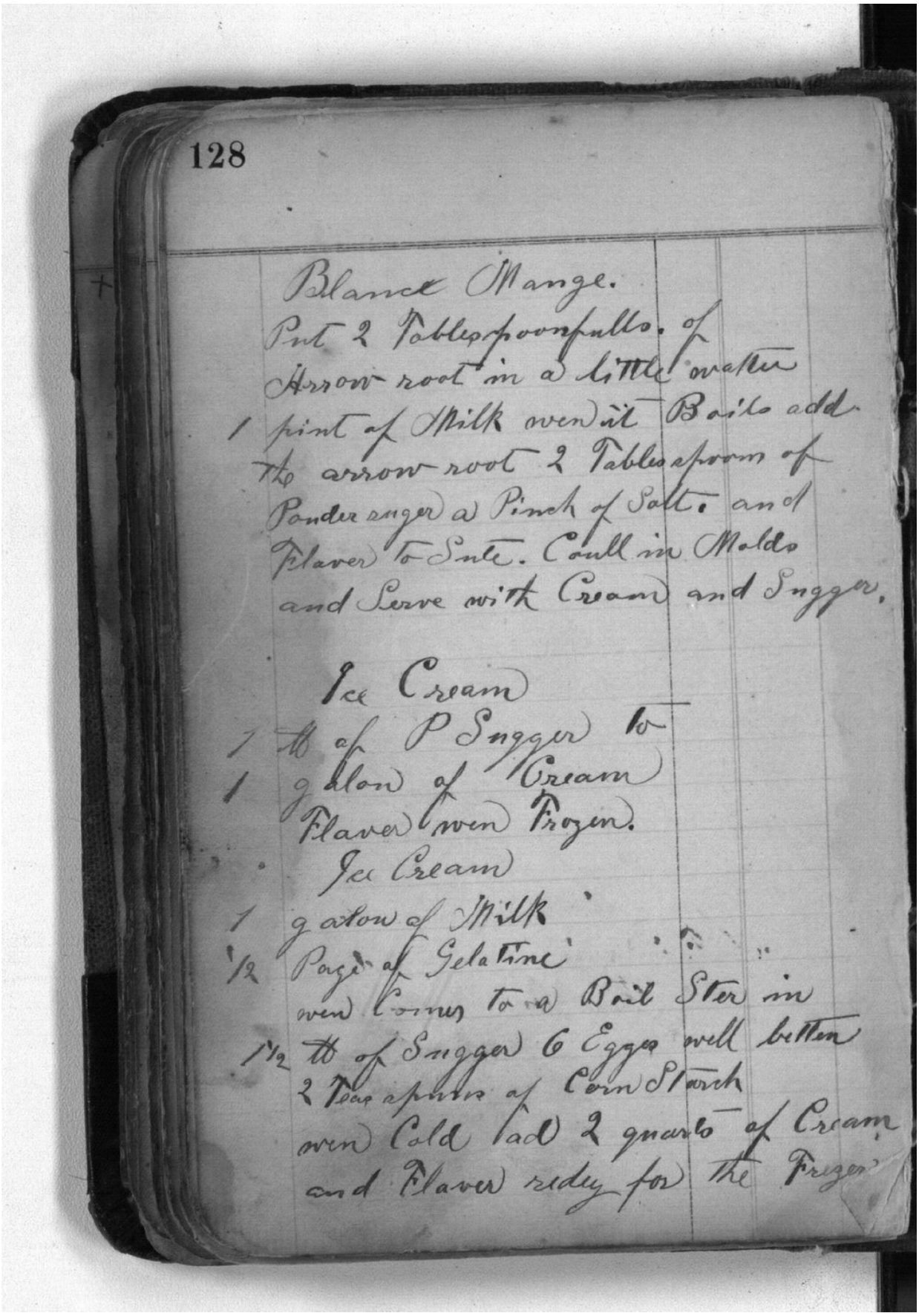
127

Charlotte Russe.

1 qnart of Thick Cream
oveaped till it is Stiff. Flavor
with vanala Desolve ½ Pagege of
Coxes Gelatine in 1 Pint of Milk.
and Beat it till it Tickens. then
mess the Cream with it and Line
your Molds with Cake and Pour
the Cream over it and Set it on Ice.
to get Cold.

Snow Pudding

Desolve 2 Pages of Gelatine
in 3 Pints of Water and Beat
till it is one Froth Tak 1 qnart
of Sweet Cream Sweetend and
Flavord Mix the Gelatine and
Cream and Serve with
Singer and Cream.

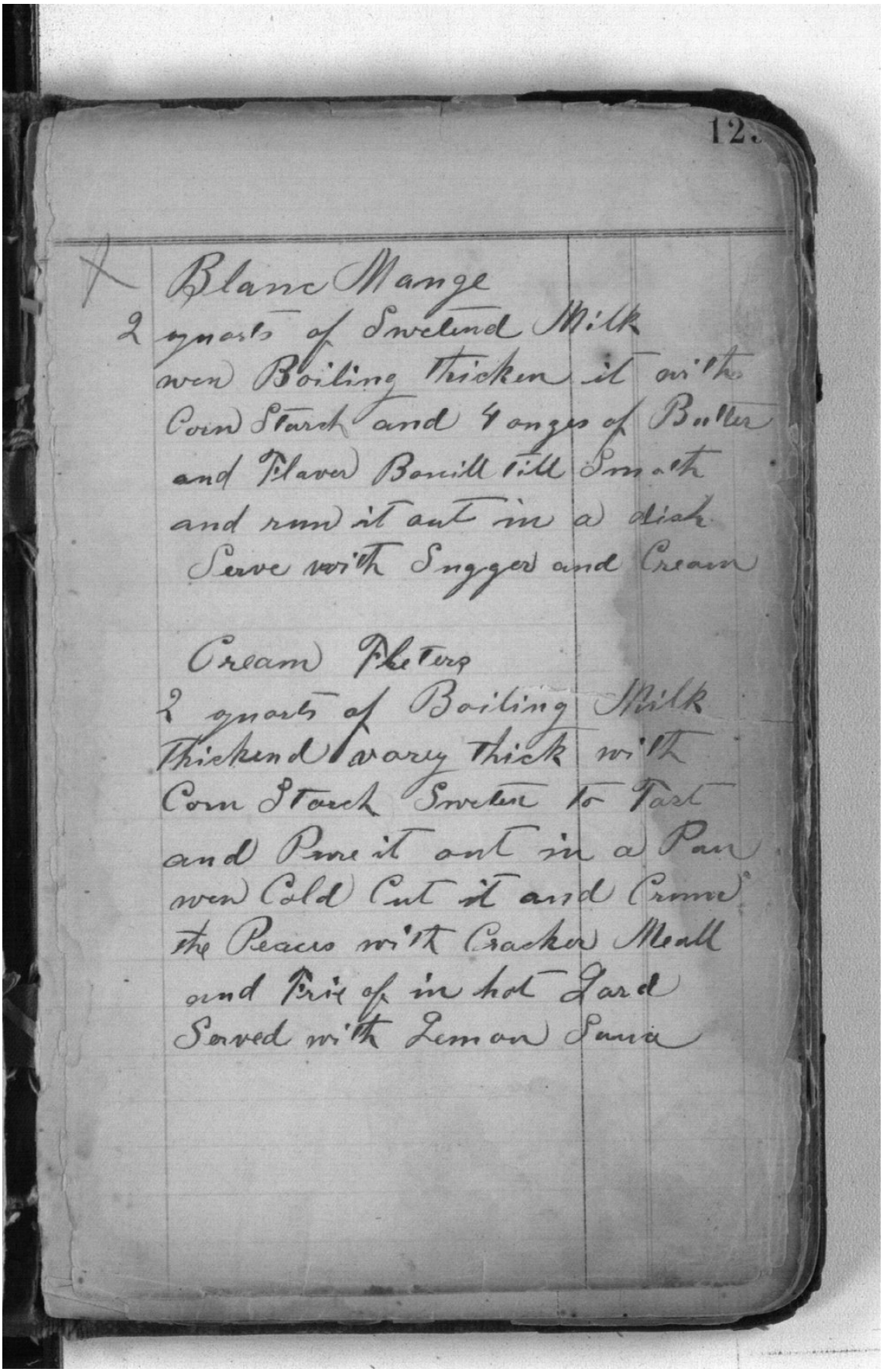


128

Blanc Mange.
Put 2 Tablespoonfulls of
Arrow root in a little water
1 pint of Milk over it Boils add
the arrow root 2 Tablespoons of
Powder sugar a Pinch of Salt. and
Flaver to Suit. Coull in Molds
and Serve with Cream and Sugar.

Ice Cream
1 lb of P Sugar to
1 gallon of Cream
Flaver when Frozen.

Ice Cream
1 gallon of Milk
1/2 Pages of Gelatine
when Comes to a Boil Stir in
1 1/2 lb of Sugar 6 Eggs well beten
2 Tea spoons of Corn Starch
when Cold Add 2 quarts of Cream
and Flaver redy for the Freezer



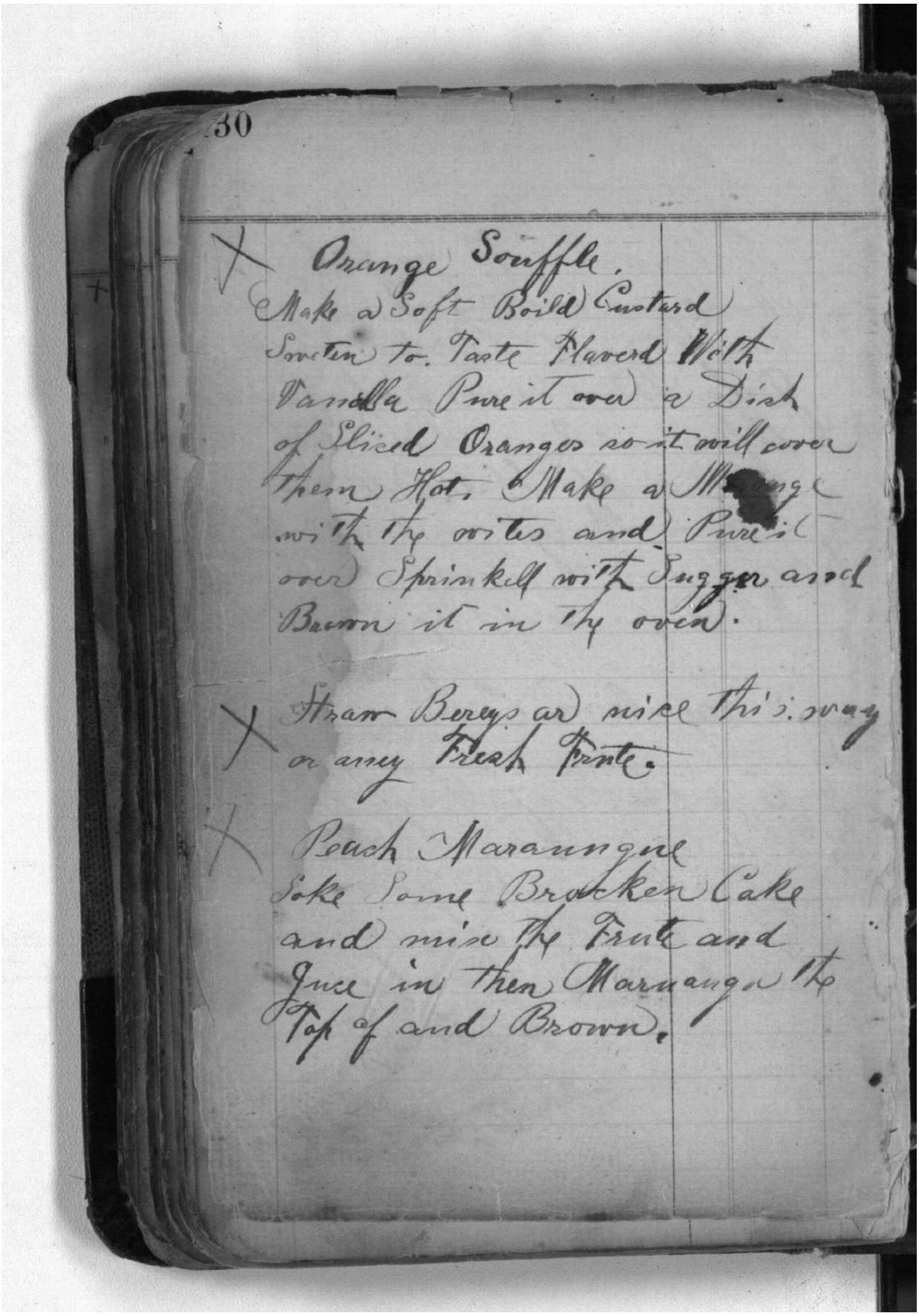
12.

Blanc Mange

2 qnarts of Sweetned Milk
wen Boiling thicken it with
Corn Stark and 4 onzes of Butter
and Flaver Bonill till Smoth
and run it out in a dish
Serve with Sugger and Cream

Cream Pie Crust

2 qnarts of Boiling Milk
Thickned Avary thick with
Corn Stark Sweten to Tast
and Pour it out in a Pan
wen Cold Cut it and Crum
the Peaces with Cracker Meall
and Fri of in hot Lard
Served with Lemon Sauce



130

Orange Souffle.
Make a Soft Boild Custard
Sweeten to Taste Flavord With
Vanilla Pure it over a Dish
of Sliced Oranges so it will cover
them Hot. Make a Merang
with the whites and Pure it
over Sprinkle with Sugar and
Brown it in the oven.

Straw Berrys or nice this way
or any Fresh Fruit.

Peach Marangue
Take Some Broken Cake
and mix the Fruit and
Juce in then Marangue the
Top of and Brown.