

Cough Medicine

Into a 2-quart jar (glass) put:
1 QUART WHITE VINEGAR
1/3 cup white honey
1 tablespoon molasses (dark)
10¢ worth horehound candy
3 eggs - shell and all

Put on the lid and screw tight. Place this in the corner of the kitchen cupboard and every time you think of it, while passin, give it a good shake until all the egg shell and candy is dissolved. Administ^r: whenever required.

Stewed Plums

Wash small port barrel and put it in the cellar. Make a wooden lid a bit smaller than the barrel. Select a 10-lb. stone, wash and place the lid and stone beside the barrel. Pick the plums when just not quite ripe. Pour boiling water over them in a large pail. Use enough water to cover the plums. Let cool thoroughly, then empty water and all into the barrel. Continue doing this each day until the barrel is about 3/4 full. Place lid and stone on top of plums and leave until 1 inch of mold forms on top. Carefully turn this back and leave as is. Dip out plums, wash off, and stew in a little water. Add sugar to taste. DELICIOUS ?

Skilly Galee

Into 2 cups of rapidly boiling salt water, slowly pour enough dry flour to make of the consistency of gruel. Stir gently as you pour in the flour so as not to break up all the lumps. Cook 1 or 2 minutes. Use warm with hand-skimmed cream and brown sugar.

Flour Porridge

Follow above directions using whole milk instead of water. The lumps are yummy !

Morning Corn

In the morning take 4 cups of ripe dry corn. Pour over this enough lye from the leach to cover. Let stand all day. In the evening drain and rinse in cool water to remove most of the lye and all the hard shells. Pour cool water over it. Leave again until morning to be sure to remove all the lye. Rinse and serve. Do not cook. Add cream and a little sugar.

Pease Porridge

Take 2 cups of dry field peas. Cover well with warm water and leave over night. In the morning drain and put on to cook with plenty of hot water and one tablespoonful of salt. Add more water as needed and boil to a mush and bññl down until quite dry. Add a good lump of butter. Pour into porridge bowls, and add top milk and a very little sugar.

To Make a Hootnanny

Select the tip of a nicely formed balsam tree. Cut off about 1 foot below last group of small branches. Cut out the center growth. Then peel. Then peel the rest of the wood, bend the small branches and tie to the foot of the center at about the 8 or 10-inch mark. Set aside to dry. Cut off each branch on a bias leaving about 5 inches of each end and cut off the main stem to about 6 inches. Fasten a wire about the end. Hang above the kitchen stove to dry wet sox and mitts on.