

Recipe for Buns.

Ferment.

$\frac{1}{2}$ pint of warm water.

Handful of sugar.

Handful of Flour.

1 oz. of Yeast.

Mix well together, let it stand for half an hour.

Then add the following:-

1 oz. of Yeast.

7 ozs. of Sugar.

4 ozs of Lard.

Spot of Lemon Essence.

$\frac{1}{2}$ lb of currants.

$3\frac{1}{2}$ lbs of plain Flour.

Mix with warm water untill a soft dough. Leave for half an hour, turn and knock it over well, and leave for another half an hour.

P.T.O.

Raisin Chutney

$\frac{1}{2}$ lb Sugar
2 lbs Apples.

1 qt Vinegar

2 medium sized Onions

2 Tablespoons Salt,

$\frac{1}{2}$ Teaspoonful ground ginger

$\frac{1}{4}$ lb Raisins

$\frac{1}{2}$ teaspoonful pepper

pare the apples & quarter

Stone Raisins, cut onion

up fine Put in stewjar

with the other ingredients

& stew for 2 $\frac{1}{2}$ hrs when done

add pepper, & pass through a sieve

Lemon Curd

2 Eggs

$\frac{1}{4}$ Butter

$\frac{1}{2}$ Castor sugar

Juice of 2 lemons &

rind of the same

make in a double

Saucepan & melt

Add beaten eggs

Stir while in

Thickens

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