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THE CHOWAN HERALD

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Beat eggs separately and well, add sugar to the yolks, then the suet or butter, then the whites and then the brandy, wine and spices all mixed together, also the lemon juice and rind. Mix fruits well together and without cutting raisins. Then mix the bread crumbs with the fruits and add last.

or mold inside well, put in the pudding and cover as tightly as possible, leaving no room to swell. Boil for 5

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Shelton Plantation, gave the following recipe.

Dress and clean a duck. (draw legs down more closely to the back by winding a string twice around each leg, leaving an inch of space between the legs, then drawing the legs back with the string and fasten securely.) Place on rack of a dripping pan, sprinkle with salt and pepper and cover breast with thin slices of salt pork. Bake about half an hour in a very hot oven, basting every five minutes with fat in pan. Domestic ducks require twice the time. You can stuff the duck with onions or apples to improve flavor, but not to serve. Serve with

currant jelly. It is the hope of Historic Edenton that many of our local residents may like to