



Waterford Echoes

VOLUME XXX Number 1 (Issue 44)

Spring/Summer 2007

Waterford Historical Society

Nuances

GRANDMA'S KITCHEN IN 1664 by Nancy Marcotte

"The Accomplished Cook: Or the Art and Mastery of Cookery," first published in England in 1664, came to Massachusetts and was updated with New World foods, probably around 1712. Down East Enterprise, Inc. presented excerpts from a book which had belonged to Elizabeth Bull, wife of the first minister of Kings Chapel, Boston. Since we also had a minister and wife named Bull in Waterford, I thought it might be amusing to see some of what people ate over 300 years ago, and how it was prepared. (This is something I also share with my students.)

A Grand Sallet (Sallet)

Take the buds of all good sallet herbs, capers, dates, raisins, almonds, currants, figs, orangado. Then first of all lay it in a large dish, the herbs being finely picked and washed, swing them in a clean napkin: then lay the other materials round the dish, and amongst the herbs some of the afore-said fruits, some fine sugar, and on the top flic't lemon, eggs scarce hard cut in halves and laid round the edge of the dish, and scrape sugar over all; or you may lay every fruit in partitions several.

Otherways

Dish first round the center flic't figs, then currants, capers, almonds and raisins together; next beyond that olives, beets, cabbage-lettuce, cucumbers or flic't lemon carved; then oyl

(Continued on page 3)



This early 19th century photo of the Town House shows elms along Main Street.

Old Town House Turns 164

WHS Celebrates 10th Year of Ownership

It has been 10 years since the Waterford Historical Society took over the maintenance of the Old Town House. This meeting house was the second one built in the town of Waterford. The first was both Congregational Church and seat of government until the center of population shifted.

A petition was sent to the Legislature in 1841 to sell the old meeting house. This was controversial but in 1843 the old building was sold and torn down. We are told some of the timbers were used in the construction of the present building on the shore of "Tom Pond" (later Keoka Lake).

The book *Oxford County Maine: A Guide to its Historic Architecture* describes our Town House as a "one-and-a-half story vernacular Greek Revival frame structure built in 1843. Many of the timbers beneath its clapboarded surface date back to the town's first meetinghouse, a two-and-a-half story frame structure with porch completed on nearby 'Kingman Hill' (on the present Plummer Hill Road) in 1802.

Built at a time when Congregationalism was still the "established" religion in most of New England, the meeting-house was later the focus of a debate brought about by several factors, namely the establishment of other religious denominations within the town (especially the Methodists and Baptists), the separation of church and state made final by the ratification of the state constitution in 1820, and the change in local population patterns brought about by the growth of South Waterford Village. Regarding this population shift, the Congregationalists abandoned the meetinghouse to secular use in 1837 and built a late Federal style church near the center of the 'Flat'...

"The Town House is a rather plain three-bay structure with a transomed double-doored entry, twelve-over-twelve paned windows, and a closed pediment in the facade gable-end." The door has since been replaced with a single modern door and

(Continued on page 4)

President's Column

by Lilo Willoughby

Hello neighbors and friends and welcome to summer in Waterford. Yes, summer did finally arrive after a strange winter and spring, with late but lots of snow and a vicious Patriot's Day rainstorm that flooded and washed out many roads in town.

As I mentioned in an earlier issue of the ECHOES, this year is the 10th anniversary of the Society's ownership of the OLD TOWN HOUSE. A lot of activity has been going on around the place — inside and out. The biggest job is the painting of the outside and some improved maintenance and cleaning inside. The painting was done professionally. The town through a vote at the annual meeting contributed \$1,500 toward this work, which covers about half the cost.

Thank you, Town of Waterford.

On July 29 in the afternoon we will celebrate this anniversary with an Open House and an Art Show. Artists with a Waterford connection or artists who have painted a Waterford scene are invited to participate. Not all the details are in place at this time. We will use the local media to keep you informed.

Thanks to Prentiss Kimball the benches on the Common have been refurbished and once again we owe a great thank you to the Wright brothers of the

Waterford Masonic Lodge for bringing them out of storage and returning them safely on their places on the Common.

The "Village of Waterford" sign also located on the Common has been repainted and left its winter storage in Henry Plate's barn.

June is the month to renew your membership. You will find the dues schedule on the next page in this newsletter. Your dues are vital for the work of the Society. Please, don't forget.

There is always more to report. Come to our meetings on the second Thursday of the month and you will not only be entertained but you will also be amazed how much has been accomplished by your trustees. I want to thank each and every one for their commitment and hard work. You, the members should do the same. Our volunteers are great! Yet this relatively small group cannot do it all. We need help in our archives, collections, maintenance of our buildings, gardening, hosting receptions and meetings, publicity, ideas for meetings and fund raisers.

Please step forward and become involved. The opportunities are exciting and seem almost endless. It is also fun to work for this historic and beautiful town of ours. I know there are more talents out there. We can use yours, big or small.



Lilo Willoughby explains the Society's request for \$1,500 at Waterford's annual town meeting March 4.



Dan Drew paints the green shutters on the Old Town House. He also painted the two sides and the rear of the building.

Nuances

(Continued from page 1)

and vinegar beaten together, the best oyl you can get, and sugar or none, as you prefer; garnish the brims of the dish with orangado, flic't lemon, jagged olives stuck with flic't almonds, sugar or none.

Another Grand Sallet

Take all manner of knots of buds of sallet herbs, buds of pot-herbs, or any green herbs as sage, mint, balm, burnet, violet-leaves, red coleworts streaked of divers fine colors, lettuce, any flowers, blanched almonds, blue figs, raisins of the sun, currans, capers, olives; then dish the sallet in a heap or pile, being mixt with some of the fruits and all finely washed and swung in a napkin, then about the center lay first flic't figs, next capers and currans, then almonds and raisins, next olives, and lastly either jagged beets, jagged lemons, jagged cucumbers, or cabbage-lettice in quarters, good oyl and wine-vinegar, sugar or none.

Otherwayes

The youngest and smallest leaves

of spinage, the smallest also of sorrel, well washed currans and red beets round the center being finely carved, oyl and vinegar; and the dish garnished with lemon and beets.

I assume "flic't" means splashed or tossed over the dish but wouldn't you love to know what "jagged" meant? Colewort seems to have been a multi-colored cabbage (the origin of cole slaw). I wonder if "orangado" was an earlier name for orange; they seem to have had access to other citrus fruit, like lemons, probably because they were seafaring people. They seem to have had a lot of seafood recipes, egg and meat recipes and quite a diverse amount of vegetables and greens. Here are some pastry recipes:

The Make a Paste for a Pye

Take a gallon of flour, a pound of butter, boil it in fair water, and make the paste up quick. Cool Butter Paste for Patty Pans or Pasties Take to every peck of flour five pounds of butter, the whites of six eggs, and work it well together with cold spring water; you must bestow a great deal of pains, and but little water, or you put out the miller's eyes. This

paste is good only for patty-pan and pasty. Sometimes for this paste put in but eight yolks of eggs, and but two whites, and six pound of butter.

The Make Custard Paste

Let it be only boiling water and flour without butter, or put sugar to it, which will add to the stiffness of it, and together very well and stiff, then roul it out very thin, and put flour under it and over it, then take near a pound of butter and lay it in bits all over it, double it in five or six doubles; this being done, roul it out the second time, and serve it as at the first, then roul it out and cut it into what form or for what use you please; you need not fear the curle, for it will divide as often as you double it, which ten or twelve times is enough for any use.

Cream Tarts

Thicken cream with muskefied basket bread and serve it in a dish, flick wafers round about it and slices of preserved citeron, and in the middle a preserved orange with biscuits, the garnish of the dish being of puff-paste. Or you may boil quinces, war-

(Continued on page 8)

Waterford Echoes

Vol. XXX Number 1 Issue 44 Spring/Summer 2007

The Waterford Historical Society newsletter is published to benefit its membership. The Society, founded in 1965, is a non-profit Corporation created for the purpose of preserving and making available to persons interested, any and all historical and other material that shall be deemed valuable and worthy of preservation, in an effort to perpetuate for this and future generations, events, customs and traditions of local history, past, present and future, and to make possible the diffusion of such knowledge.

2007-2008 OFFICERS

President:	Lieselotte Willoughby
Vice President:	Bonnie Parsons
Secretary:	Nancy Marcotte
Treasurer:	Ralph MacKinnon
Curator:	
Newsletter Editor:	Bill Haynes
Trustees:	Mary Andrews, David Marston Marjorie Kimball, Henry Plate, Joy Plate, Joanne MacKinnon and Tony Butterall



MEMBERSHIP DUES

Classification: Individual/Couple

Life member: \$100/\$150

Annual: \$10/\$15

Seniors (65 & over) — \$5/\$8

Send checks to: Waterford Historical Society
PO Box 201
Waterford ME 04088

Current membership in the Waterford Historical Society runs from July 1, 2006 to June 30, 2007. Membership dues help to fund our newsletter and its mailing cost. This will be the last newsletter sent to those who have not renewed their membership this year.

Purchase a pair of Waterford histories for \$20.

Please note: The new Society publication "This is Waterford" is being offered to paid-up-dues members who order 2 or more copies at \$25 per copy. Shipping and handling at \$6 per copy will still apply.

Old Town House

(Continued from page 1)

the Waterford Historical Society is looking for the original doors.

Martha McNamara and Lee Dassler did archaeological research in 1999 and discovered that a chimney has been removed from the front and that the second floor and stairs were added later than the original construction. It may have been originally two rooms and the front room may have been divided when the stairs were added.

The late Bill Fillebrown recalled that, in his childhood, the building was always used the first Monday in March for town meeting (his father Walter was moderator for many years) and occasionally for elections at other times. The front room was used for trash until it was turned into an office after World War II.

But most town business was conducted at the home of the town clerk (sometimes taxes were even paid on Christmas day) until the 1970s. Alice Howe on Howe Hill was the last at-home town clerk.

The town's 8th graders came to observe town meeting, Bill said, and the small desks in the corners were so that students could do their work. Joann Bean Fillebrown remembered that Town Meeting Day was the official date for shedding heavy winter clothes.

Dinner was served at the Community House to divide up the meeting in the middle of the day. Since the beginning, men sat on the left and women on the right. Bess Dewing

recalled that in 1969 she and her husband Dr. Steve broke that tradition. The male crowd protested Bess' sitting with them but Steve was allowed to sit on the female side. In my memory the gender separation broke down in the afternoon, after dinner.

There was no electricity in the hall for most of its span, because it cost too much. But the big old woodstove in the middle of the room could really keep you warm. And there

ond exit were added in the 1980s at the behest of the fire marshal. To preserve the 19th Century facade of the building, half the ramp roof was removed by Malcolm "Mac" Bean and Bruce Sanborn in 1999. That steel roofing was donated to Waterford Recreation for a snack shack. Town beach equipment is also still stored in this building.

In 1996, when the new town office and fire department building was

under construction, a town committee including then WHS Treasurer William "Whizzer" Wheeler made an agreement with the Waterford Historical Society Future Use Committee" (Oscar Andrews, Lilo Willoughby, Bill Fillebrown and Mac Bean) to deed the building to the WHS, who agreed to maintain it and use it for historical purposes, in return for money to help with the maintenance. The

The Old Town House

a poem by Charlotte Fillebrown

For long years it has stood there
On the shores of Keoka Lake
Where people from all parts of town
Have loved it for its own sake.
It is a demure little building
And some of its boards are old
Taken from the old church
So we've often been told.
That only makes us love it more
To know our ancestors had a part
In building this little place
We hold so close to our heart.
It stands there so serene
Looking up at Tire'm so old
Or down across the lake,
What stories it might have told,
Stories of the years gone before

Of men and women, too,
Who helped to build our town
And make the laws anew.
It is the first building to greet us
As we drive along the way
And the last to bid us farewell
On every kind of day.
So little building that through the years
Has welcomed all parts of town alike
Still lives on in our hearts
And always stands for the right.
When town folks get together
At any time of day
Let them stand united
And never let them stray.
It is only in doing our duty
That we can help you at all
So, dear little Town House,
We will always answer your call.

were bats, mice and the occasional squirrel to keep you company.

Then in 1975 Brenda Bigonski became the first combined town clerk/treasurer/tax collector and she moved into the redone office in the town hall. The calculator could blow the circuits. The space was so small, Brenda said the selectmen "had to get along." She and her mother papered and painted the entry and Norway Savings Bank donated curtains.

Brenda also tells a funny story about how people who ran for office in those days were in the habit of bringing their own paper for ballots — something she knew nothing about. At her election she had to come up with paper ballots in a hurry!

A roofed handicap ramp and sec-

town voted \$500 that first year and as much as \$1500 in 2007, primarily for roof and painting. The town retained title to the land with the Town Beach; Bruce Rood researched the deed.

A Strategy Committee chaired by Lynn Baker did some visioning for all of our buildings at that time.

The old ballot box and town records were returned to the Town House in 1998. Exhibits and photographs have been displayed here. The annual meeting every June and some open houses have been held here, as well as a mock town meeting for fifth graders, moderated by Sawin Millett.

In June of 2000, the Town Hall was painted by volunteers Mac Bean and Whizzer Wheeler. New signs were purchased for all our buildings in



The Waterford Town House in a photo probably taken in the 1920s or 1930s judging from the utility poles.

that year and an archivist, Katherine Hoving, was working under a New Century Grant.

In 2002, a new dead-bolt lock was added and we had to pay \$200 to have the old safe opened, as no one remembered the combination. At some point the incinerator toilet was removed.

In 2003, David Bell did some foundation work; in 2004, Dan Drew replaced half the steel roofing and topped off the chimney. This year (2007), Drew has painted the building again. Thanks to Henry Plate, small trees have been removed and fence work will be done. All records which were at the Waterford Library have

been moved to the Town House along with some of the library's furniture and artifacts. We hope to do some curatorial work on cataloguing and filing this material. The Waterford

Historical Society takes seriously our commission to maintain this building, as well as the other two buildings which the society owns.

by Nancy Chute Marcotte

Two State Champions Living in Waterford

Did you know that there are two state champions living in Waterford?

As they are getting on in age, I decided to do some sleuthing about them (maybe research is a better word). I found out some interesting things but it takes a bit more work before they can be presented to the public. Does anyone who is reading

this know what I am talking about? If so, maybe you can make a contribution to their story.

Write me at PO Box 91, Waterford or call me at 583-4533. Anyway, please stay tuned. They will make their debut in the next Waterford Echoes.

Lilo Willoughby



In Memoriam

Elizabeth "Betty" Hamilton Dabczynski of Portland, Maine, formerly of Kinnelon and Columbus, N.J., and of New York, and a lifelong summer resident of Waterford, Maine, died Dec. 4, 2006, of cancer. She was 89. The daughter of Charles and Minnie Hamilton, she was born in the Charlotte neighborhood of Rochester, N.Y., on Dec. 1, 1917. In 1947, she married Henry S. Dabczynski. Married until his death in 1995, the couple had two children, Deborah, currently of Harrison, Maine, and a member of the Portland Symphony Orchestra and Andrew, professor of music at Brigham Young University, Provo, Utah. Growing up in Elizabeth, Mrs. Dabczynski graduated from Battin High School. She attended the Eastman School of Music of the University of Rochester as its first female French horn student, graduating from that institution with a bachelor's degree in 1938 and a master's degree in 1945. A highly regarded music educator, Mrs. Dabczynski taught music at the Durand-Eastman elementary school in Rochester, and served as an itinerant music supervisor in rural, one-room schools of Hunterdon and Warren counties of New Jersey. Mrs. Dabczynski was a member of the Board of Education in Kinnelon from 1957 to 1960 and then taught music in the Kinnelon public schools from 1961 until her retirement in 1978. She held numerous professional and educational leadership positions, and received many awards for her outstanding service as a music teacher. After retirement, she practiced her French horn daily and continued to perform as a member of the Rochester New Horizons Band, the Westbrook (Maine) Community Band and the Bridgton (Maine) Band, until shortly before her death. In addition to her husband, Mrs. Dabczynski was predeceased by her brother, Charles T. Hamilton. Besides her children, she is survived by her daughter-in-law, Diane of Provo, Utah; a sister-in-law, Frances Hamilton of East Stoneham; grandsons, Rexford and Joseph Rolfe; as well as her granddaughters, Renata Rolfe, and Emily and Elizabeth Dabczynski. She also leaves several nephews and nieces.

Elizabeth R. Tibbetts, 76, of 204 Ashton Road, Norway, died Jan. 23, 2007 at Maine Medical Center. She was born in Waterford, on Sept. 9, 1930, the daughter of Clement and Rebecca (Bubier) McAllister. She attended Bridgton Academy and later married George W. Tibbetts Jr. on Aug. 18, 1957. She was a member of the Bear Mountain Grange #62 in South Waterford for more than 50 years, a member of the American Legion Auxiliary Post 82 of Norway and director of the Norway Historical Society. She picked apples at Morse's Orchards in Waterford for many years and worked for Ashton's Drug Store as a soda jerk. She is survived by her husband, George W. Tibbetts Jr.; her children, Bruce and Linda Skinner of Norway, Penny and Stanley Merrill of Harrison, James and Rhonda Tibbetts of Norway, Vicki Tibbetts of Norway and Melanie and Lloyd Carver of Bethel; 10 grandchildren; seven great-grandchildren; a brother, Carl McAllister of Norway; and two sisters, Leona Dunn of Lancaster, N.H. and Mildred Pope of Norway. She was predeceased by a brother, Stanley McAllister. She is buried in Elm Vale Cemetery.



Margaret M. Doore, 87, of Waterford, a life member of the Society, died on March 14, 2007 at Norway Rehabilitation and Living Center. She was born in Waterford on Feb. 27, 1920, the daughter of Augustus G. and Lillian Ray Morse. She attended Waterford schools and graduated from Norway High School. She had been a homemaker, a waitress in Fla., an apple picker and packer at Fillebrown Orchards and worked at B. E. Cole and other area shoe shops. She was a member of the Order of the Eastern Star and attended Waterford Congregational Church. She married George S. Doore Sr. She is survived by two sons, George S. Doore Jr. of LaMarque, Texas. and Thomas Doore of Augusta; four grandchildren; five great-grandchildren; two sisters-in-law, Barbara Goodwin of Topsham, and Nancy Smith of Dover-Foxcroft; and several nieces and nephews. She was predeceased by her husband. She is buried in Elm Vale Cemetery.



Edwin M. Gardner, 87, of Waterford, died March 20, 2007 at Stephens Memorial Hospital. He was born in Waterford on Jan. 5, 1920, the son of Horace M. and Mary E. Hamlin Gardner. He attended Waterford schools and graduated from Bridgton Academy. He served in the U. S. Army during World War II. He was a factory worker at Paris Manufacturing for 29 years and an assembler at Howell Labs for 21 years. He was a dowsing, traveling throughout Maine, and a life member of the Harrison VFW Post. He married Lillian M. Baker in 1961. He is survived by his wife, Lillian Dora Gardner, of Waterford; a stepson, Edward Carter, of Bethel; a stepdaughter, Ann Grove, of Orinda, Calif.; two brothers, Charles Gardner, of Norway and Ralph Gardner of Harrison; six step grandchildren; and three step great-grandchildren. He was predeceased by three sisters, Annie H. Gardner, Agnes L. Howe and Mary Elizabeth Gardner and a brother, Howard F. Gardner. He is buried in Elm Vale Cemetery.

Ella P. Rolfe, 85, died March 20, 2007 at Stephens Memorial Hospital. She was born in Berlin, N.H., on Dec. 11, 1921, the daughter of James and Lizzie Maude Kittredge. She married Winfield Rolfe on Sept. 19, 1937, who passed away on Feb. 16, 1991. She had many jobs in her lifetime, but was the proudest of the time she worked for Stephen King in Lovell. She was a member of the North Waterford Congregational Church and an honorary member of Stoneham Rescue. She is survived by two sons, Harold and Bruce "Gibby" Rolfe of Albany Township; a brother, Henry Kittredge, of Winston, Ga.; five grandchildren; seven great-grandchildren. She was predeceased by a son, Michael Rolfe; a daughter, Margaret Pike; three brothers, Arthur, Lewis and Herbert Kittredge; and a sister, Lillian Herrick. She is buried in Woodlawn Cemetery.



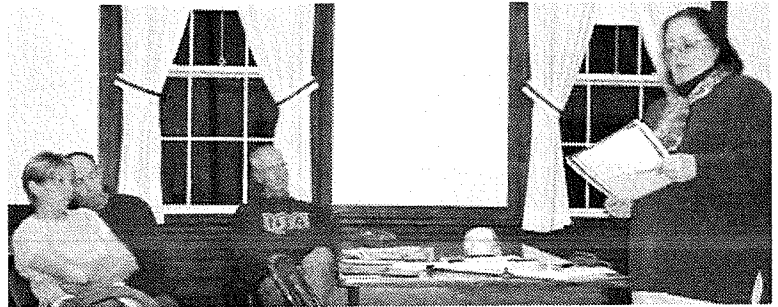
Edward N. Swett Jr., 68, of Waterford, died March 25, 2007 at Market Square Health Care Center. He was born in Paris, on Sept. 6, 1938, the son of Edward N. and Ruth Sweatland Swett Sr., and graduated from Paris High School in 1957. He served his country in the U.S. Air Force from 1958 to 1962. On July 28, 1962, he married Ruth Allen; she died July 17, 2006. Ed worked many years for Maine Central Railroad. He was a past member and supporter of the Waterford Fire Department. Survivors include his children, Bruce and April Swett, and Andrea and Brad Grover, all of North Waterford; grandchildren, Tammi and Donn Lemay; children, Sydney and Raegan of Littlerock AFB, Arkansas, and Jeremy and Danielle Edwards and children, Bridgett, Brianne, Natalie and Jeremiah of the U.S. Army in Germany; two sisters, Nancy Harvey of South Paris, and Cynthia and David Demers of Greenville; and many nieces and nephews. He is buried in the Riverside Annex Cemetery in So. Paris.



Granville "Bud" F. Hill, 66, of Waterford died from recurring cancer April 12, 2007 at his home in Waterford. Granville was born June 20, 1940 in Lewiston, son of Harold F. Hill and Marion Judkins Hill. He was self-employed for many years in the heavy equipment and welding industries. During the 1960s and '70s, he raced a stock car at Oxford Plains Speedway. He is survived by his companion, Ruthie, with whom he shared the last 10 years and who cared for him during his illness; four sisters, Cynthia Curtis of Spokane, Wash., Marilyn Bailey of Bakersville, N.C., Rosetta Milliken of Windham, and Lenora Burke of Brunswick; two sons, Gary Lee of Waterford, and Rawn Eric of South Paris; and two grandsons. He also leaves six nieces and seven nephews.

David G. Erickson, 76, of Biddeford, died April 13, 2007 at Southern Maine Medical Center after a long illness. He was born in Rochester, N.Y. on Dec. 20, 1930, a son of Henry G. and Myra D. Moore Erickson. He graduated from Bridgton Academy in 1949. He joined the U.S. Navy Reserves and later served in the U.S. Army during the Korean War. He worked for 13 years with the Phoenix Mutual Insurance Co. in Waterford. He also owned and operated the Bear Mountain Village Campground in South Waterford for 10 years. He graduated from the University of Southern Maine in the 1980s with a bachelor's degree. He continued his education at USM to gain a degree in substance abuse counseling. He last worked at a rehabilitation center in Dover, N.H., retiring in 2003. On Feb. 14, 2003, he married Jacqueline E. Reader Jolly in St. Albans, Vt. He was a member of Mt. Tiren Masonic Lodge. Survivors include his wife of Biddeford; two daughters, Myra Jan Erickson of Ormand Beach, Fla., and Suzan E. Erickson of Orlando, Fla.; a son, Christopher D. Erickson of Newport, R.I.; and two step-daughters, Heather Maye of Ontario, Canada, and Carla Laidley of Sault Ste. Marie, Ontario, Canada.

Iva E. Fox, 70, a resident of Academy Road, Monmouth, died May 14, 2007 at her home. She was born Feb. 8, 1937, in North Waterford, the daughter of Chesley H. and Christine I. Burgess Rugg. She attended schools in North Waterford, East Stoneham and Bethel, graduating from Gould Academy in 1955. On Jan. 6, 1956, in North Waterford, she married Paul C. Fox. They made their home in Norway before moving to Monmouth in the fall of 1957. She worked for several years for Wilson's Dollar stores in Winthrop and later working for the state of Maine in the Department of Transportation for 27 years, holding various secretarial positions. At the time of her retirement, she was senior administrative secretary to the commissioner. In 1993, she was a recipient of the David H. Stevens Award at the 43rd annual Department of Transportation Conference given by the MDOT in recognition of demonstrated transportation excellence. Over the years, she had been active in the firemen's auxiliary, a member of the UCC of the United Church of Monmouth, the church choir and the United Church Women. She is survived by her husband, Paul; two sons, Curtis and Kevin of Monmouth; a brother, Carlton Rugg of Albany Township; two sisters, Deanna Andrews of Auburn and Alberta Ridlon of Norway; six grandchildren; and many nieces and nephews. She was predeceased by her sister, Mildred Barker.



UNUSUAL TOOLS — The Society's October, 2006 meeting at the Wilkins House focused on unusual tools and items. At left, Marjorie Kimball discusses an item while Mary Andrews looks on. Above right, Secretary Nancy Marcotte reads a mysterious letter. Below that, Henry Plate asks if anyone can identify the tool he is holding.

Bonnie Parsons photos

Nuances

(Continued from page 3)

dens, pears and pippins in slices or quarters and drain them into cream, as also these fruits: melacartons, necturines, apricocks, peaches, plums, or cherries, and make your tarts of these forms.

To make a French Tart

Take a pound of almonds, blanch and beat them into fine paste in a stone mortar with rose-water, then beat the white breast of a cold roste turkey being minced, and beat with it a pound of lard minced with the marrow of four bones, and a pound of butter, the juyce of three lemons, two

pounds of hard sugar; being fine beaten, slice a whole green piece of citron in small slices, a quarter of a pound of piaches, and the yolks of eight or ten eggs, mingle all together, then make a paste for it with cold butter, two or three eggs and cold water.

To make a Cinamon Pudding

Take and keep a penny white loaf in a quart of cream, six yolks of eggs and but two whites, dates, half an ounce of beaten cinamon, and some almond paste. Sometimes add rose-water, salt and boiled currans, either bake or boil it for stuffings.



What in the world is "muskefied bisket?" Or melacartons? What could

it mean to "put out the miller's eyes?" Could "piaches" be peaches? There are some really unpleasant recipes, like for "Haggas Pudding" made with "calves chaldron" and "sheeps maw," or Rice Pudding cooked in "the small guts" of a hog, sheep or beef. There were methods for keeping a lobster "a quarter year very good" and some methods for freshening "tainted venison;" if that didn't work, there were sauces to cover it up!

And everything is just so much work, for of course all the butter had to be made by hand, all the animals butchered, all the spices ground up and even the sugar scraped from a sugar loaf. I am very glad for the convenience of today!

Waterford Historical Society
PO Box 201
Waterford ME 04088

