



**William Holmes  
McGuffey Museum**

410 E Spring St  
Miami University  
Oxford OH 45056  
513-529-8380

**Open to the Public**

Tuesday - Friday  
1:00 p.m. - 5:00 p.m.  
Saturday - Sunday  
1:00 p.m. - 4:00 p.m.

**Admission is Free**

**Museum Staff**

Curt Ellison  
Director

Steve Gordon  
Curator

Helen Sheumaker  
Coordinator of  
Museum Education

Cindy Fledderman  
Administrative Assistant

# McGuffey Museum

## Summer 2008

### Roman Punch

Take two pounds of best loaf-sugar; beat fine the peels of three oranges; then add the juice of eight or ten oranges, one quart of water, add lemon juice in such proportion as to give the dash of acidity without making positively sour. Now pass through a thin cloth. Whip up the whites of four eggs, and mix in well. To ten punch glasses add half a tumblerful of rum. Freeze it, and serve up in punch glasses set around the table, or set it on the table in an urn or pitcher after the company are seated, and let each person help himself. Roman punch comes in just after you commence the meat dinner, or after you remove the meats – like Champagne, and to take the place of sangaree [sangria] – not as a dessert, or with dessert.

From *Harper's Bazaar*, July 1872

### About Roman Punch

“If every one has done justice to all the above delicacies, it is time for the host or hostess to serve a glass of nearly frozen punch – Roman punch – to each guest, so that its delicate flavor can prepare the mouth and palate for the succulent dishes yet to be dispatched. While the punch is being sipped (as punch *must* be)...”

From *The Galaxy. A Magazine of Entertaining Reading*, February 1868

### Portable Lemonade

Acid of tartar, one ounce; sugar, six ounces; essence of lemon one drachm: rub together, divide into twenty-four papers, for a tumbler of water each.

From *The Rural Repository Devoted to Polite Literature, Such as Moral and Sentimental*, September 1841

### Coffee Jelly

Soak a little more than half a box of gelatin in a cup of cold water. After two hours pour on one cup of boiling water in which a cup of sugar has been dissolved, then add two cups of good fresh coffee. Blend and strain through cheese cloth into a mold. When cold arrange on an oval dish and surround with whipped cream, letting the top show.

From *New York Observer and Chronicle*, March 1906



### Useful Gardening Tips

*To make names grow upon fruit.* — When fruit is about half ripe, cover the side exposed to the sun with strips or specks of wax, in any desired shape or form, which hinders the sun from colouring the parts covered, and when the fruit is ripe and wax removed, it will be marked in the manner desired.

From *The American Farmer, Containing Original Essays and Selections on Rural Economy*, January 1825.



### To Make Sandwiches

Rub one table spoonful of mustard flour into half a pound of sweet butter; spread this mixture upon thin slices of bread; from a boiled ham, cut very thin slices, and place a slice of ham between two slices of the bread prepared as above; cut the sandwiches in a convenient form, and serve.

Some people chop the trimmings of the boiled ham very fine, and lay them between the slices of prepared bread.

This is a good dish for lunch or evening entertainments.  
From *Prairie Farmer*, April 1841

### Stuffed Eggs

Halve ten hard-boiled eggs lengthwise; take out the yolks, pound them in a mortar; add to them some breadcrumbs soaked in milk, and a quarter of a pound of fresh butter; pound all together; add a little chopped onion and parsley, some bruised pepper, and grated nutmeg; mix it with the yolks of two raw eggs; fill the halved whites with some of this forcemeat; lay the remainder at the bottom of a dish, and arrange the stuffed eggs upon it; put it into an oven, and when nicely browned served. [sic]

From *Prairie Farmer*, March 1870

### Hickorynut Cake, Good.

One-half cup of butter; one cup of sugar; one-half cup of molasses; three and one-half cups of flour; one cup of milk. Season with spices; one teaspoonful of cream of tartar; one-half teaspoonful of soda; one pint of hickorynut meats. When baked, cover the cake with frosting. A good keeping cake, and a favorite with many, and preferred to fruit cake. The hickorynuts must be well dried, but fresh — that is not over six months old. [you can substitute walnuts for hickorynuts. -HS]

From *Ohio Farmer*, December 1877

Compiled by Helen Sheumaker  
McGuffey Museum



