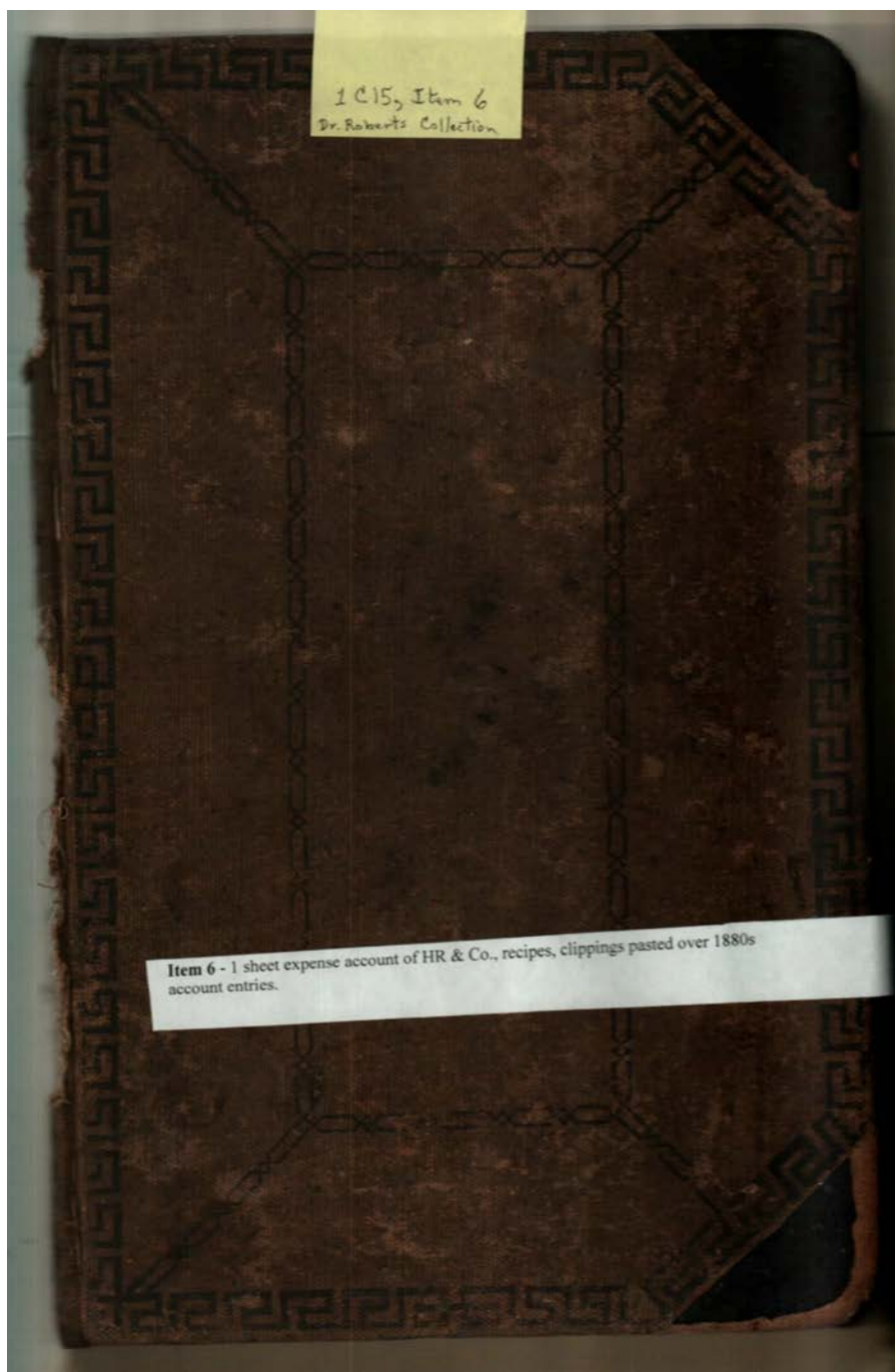


Frances Cabaniss Roberts Collection: Series 1, Subseries C, Box 15, Item 6
1 sheet expense account of HR & Co., recipes, clippings pasted over 1880s account entries
Image 1 r01c15-00-006-0038 [Contents](#) [Index](#) [About](#)



Names:

H. R. & Co.

Types:

ledger cover

Dates:

1880s

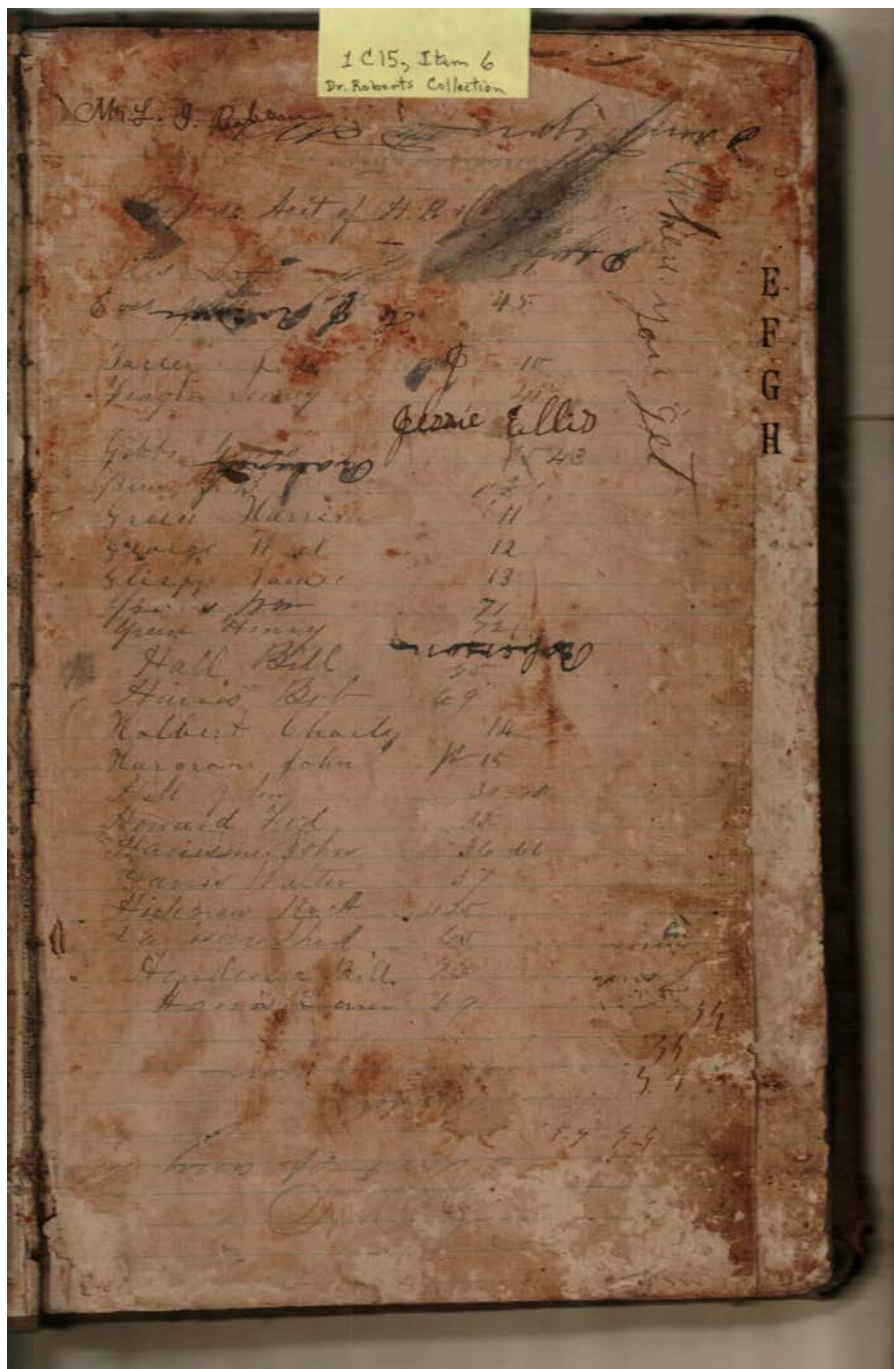
Frances Cabaniss Roberts Collection: Series 1, Subseries C, Box 15, Item 6
1 sheet expense account of HR & Co., recipes, clippings pasted over 1880s account entries
Image 2 r01c15-00-006-0039 [Contents](#) [Index](#) [About](#)



Names:
Puddings and Pies

Types:
recipe

Frances Cabaniss Roberts Collection: Series 1, Subseries C, Box 15, Item 6
 1 sheet expense account of HR & Co., recipes, clippings pasted over 1880s account entries
 Image 3 r01c15-00-006-0040 [Contents](#) [Index](#) [About](#)



Names:

Ellis, Jesse
 Ellis, L. G.
 Eves, John
 Farley, L. L.
 Feagin, Sonney
 George, W. N.

Gibbs, George
 Gilispy, James
 Green, Harrison
 Green, Henry
 H. R. & Co.
 Halbert, Charley

Hall, Bill
 Hargrave, John
 Harris, Bob
 Harris, Sam
 Harris, Walter
 Harrison, John

Henderson, Bill
 Hickman, R. A.
 Hill, John
 Howard, Fred
 Robson, L. J.

Types:

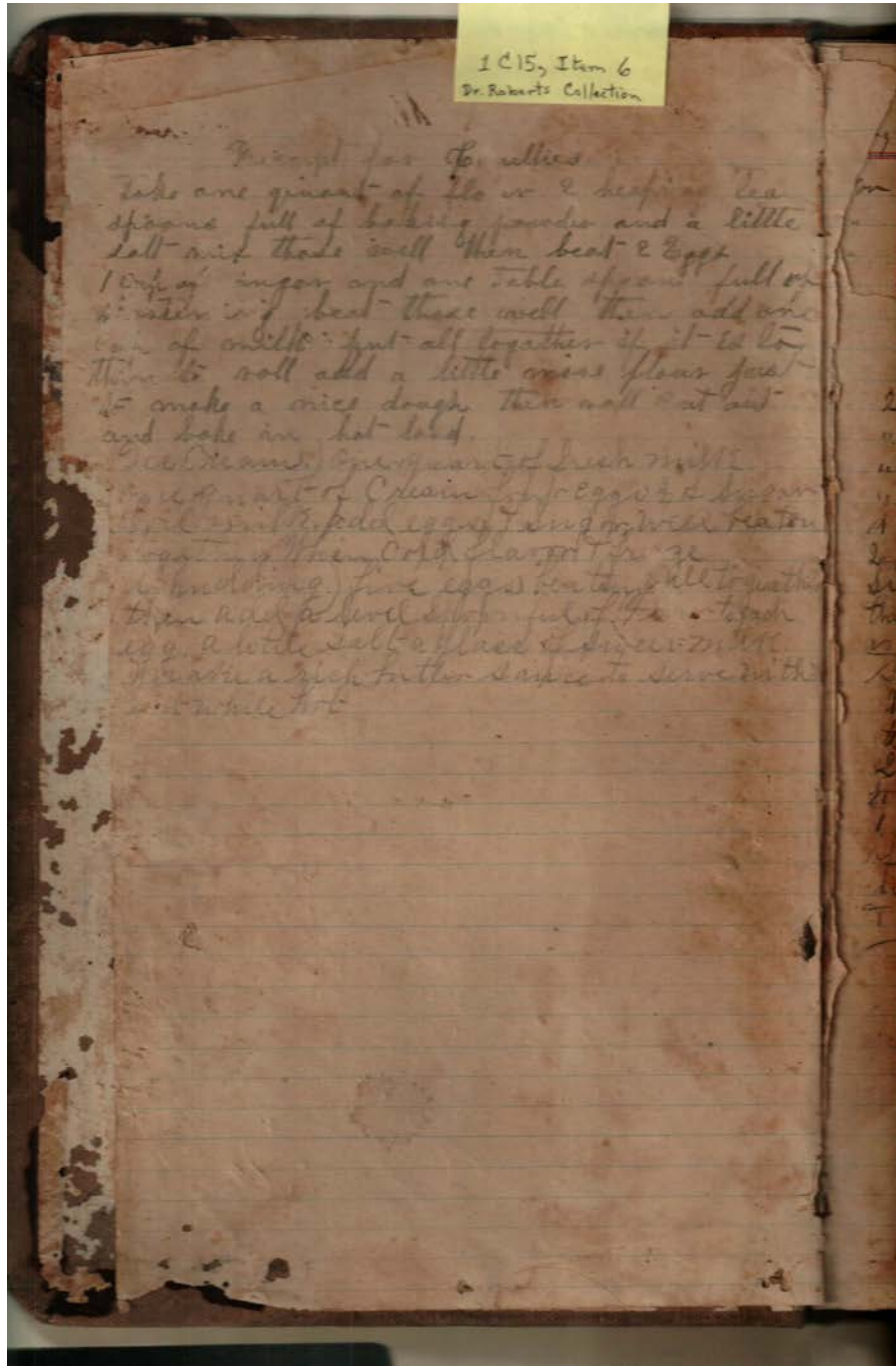
expense account

ledger

ledger index

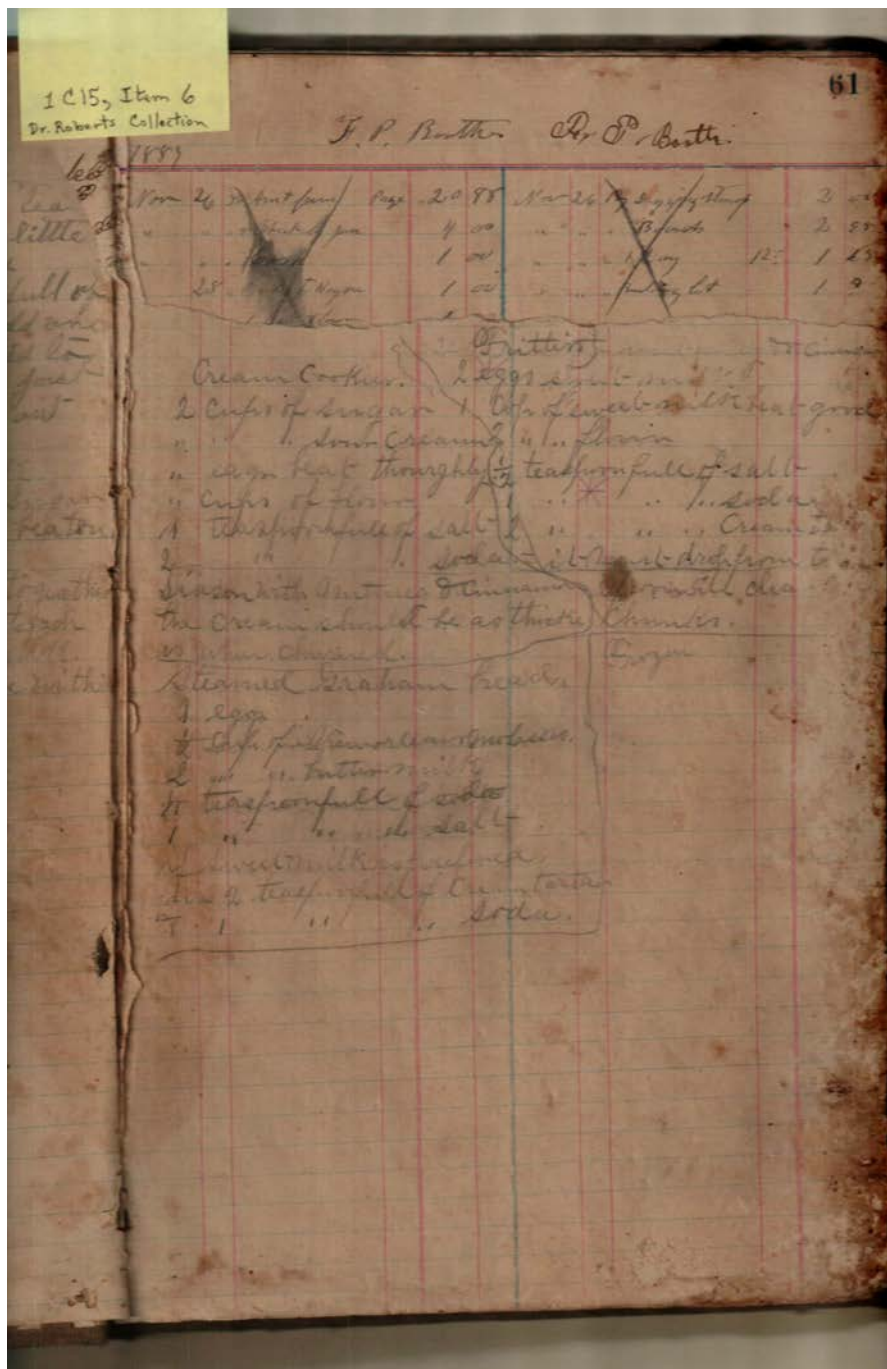
Dates:

1880s



Names:
ice cream

Types:
recipe



Names:

Booth, F. P.

Booth, R. E.

frittin

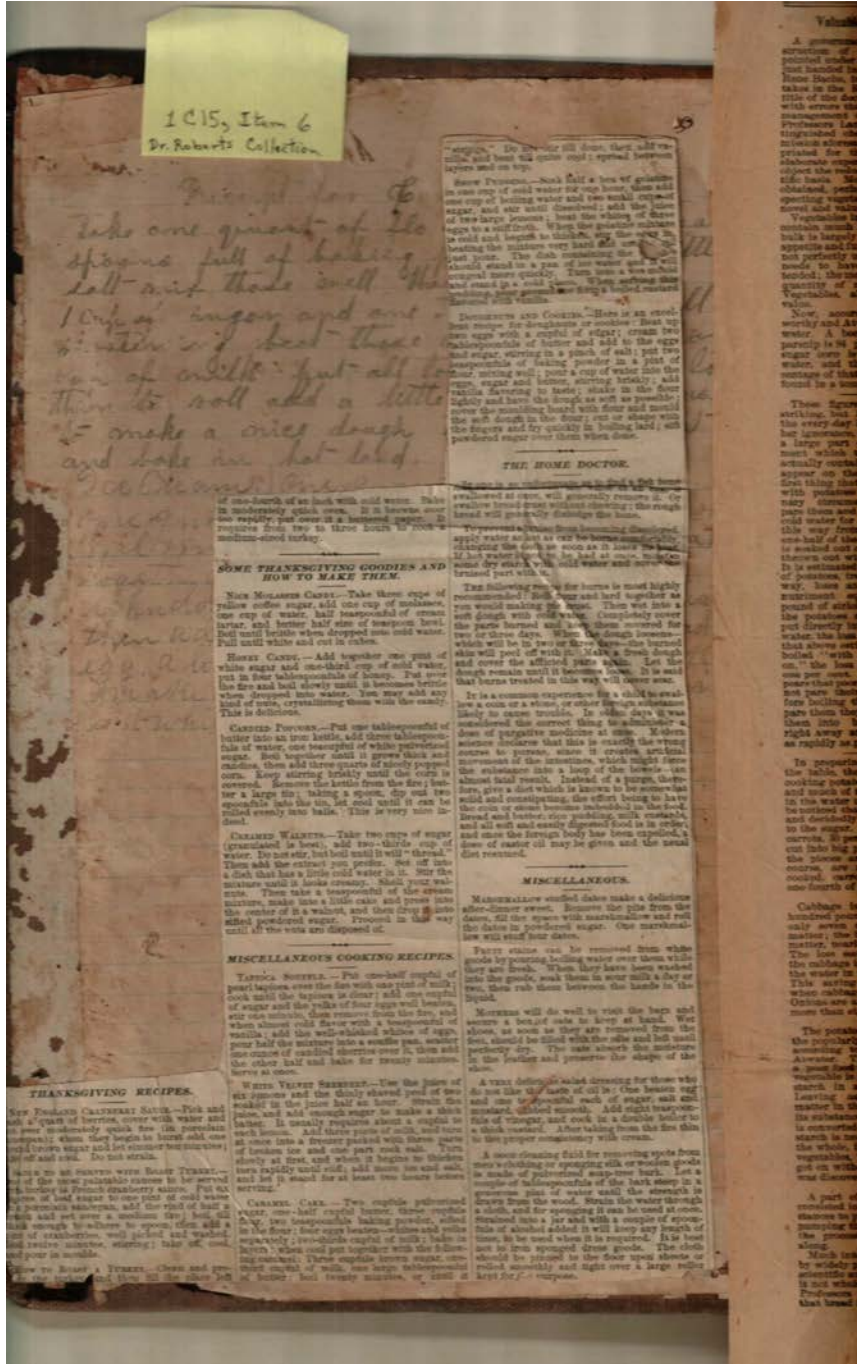
Types:

account

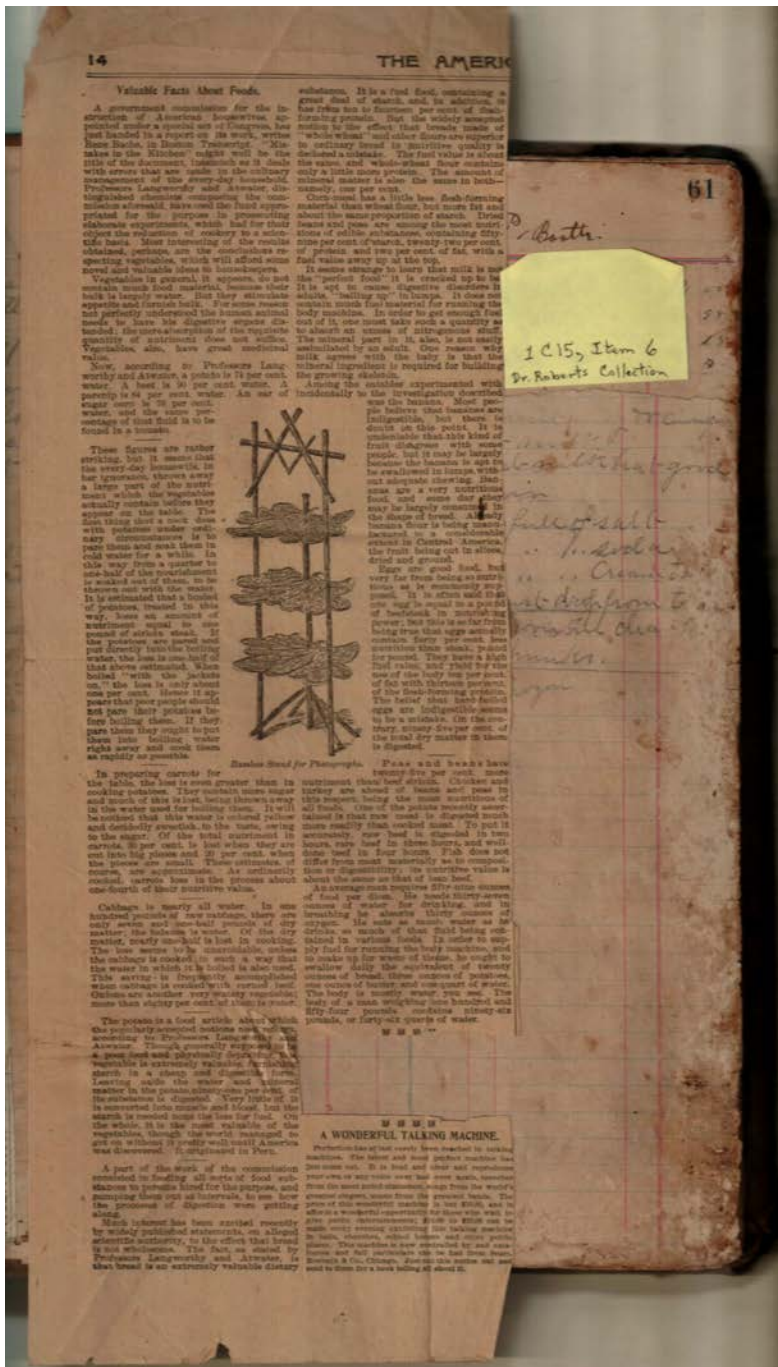
recipe

Dates:

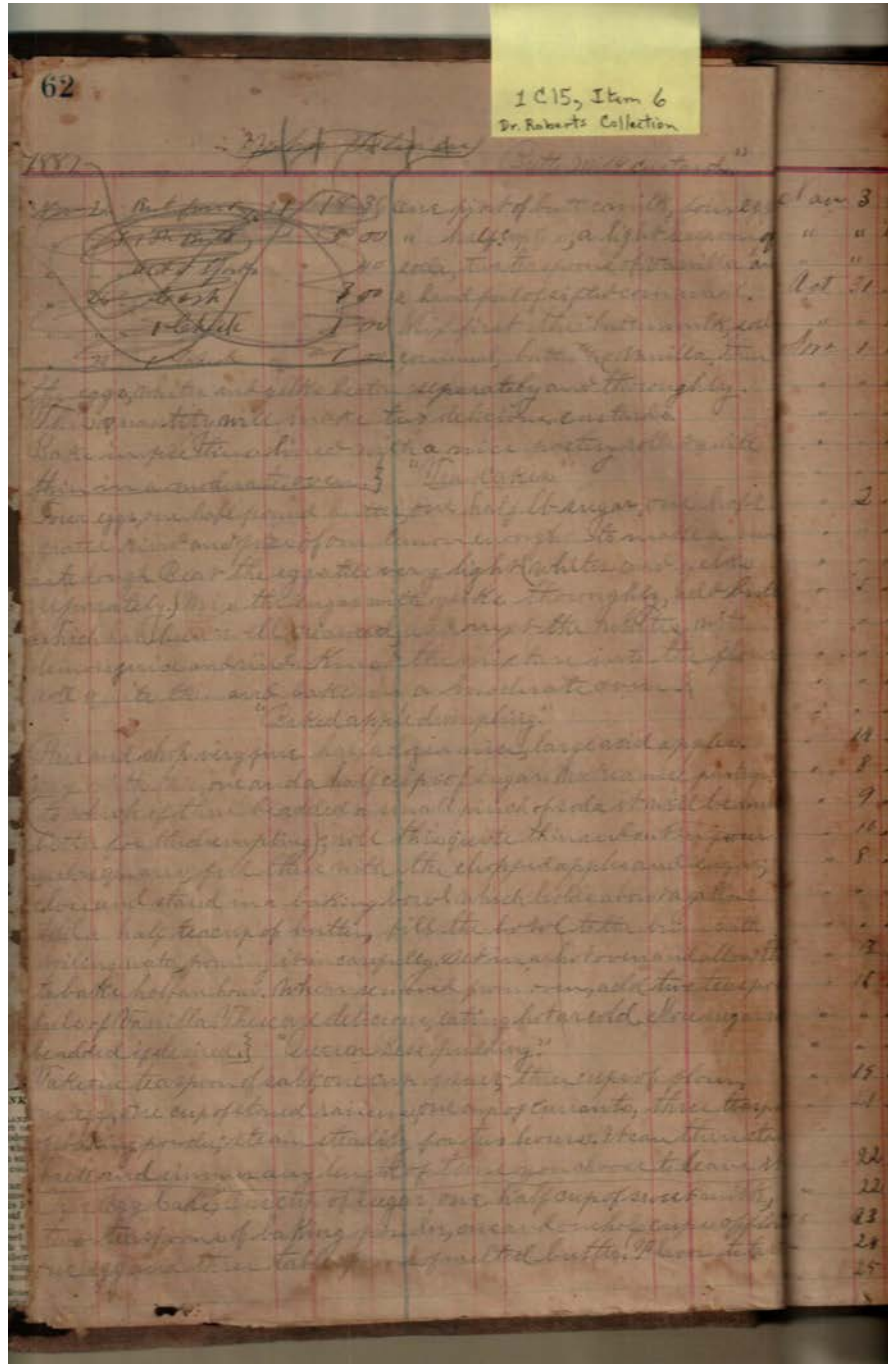
1880s



Names: Thanksgiving goodies
Types: recipe

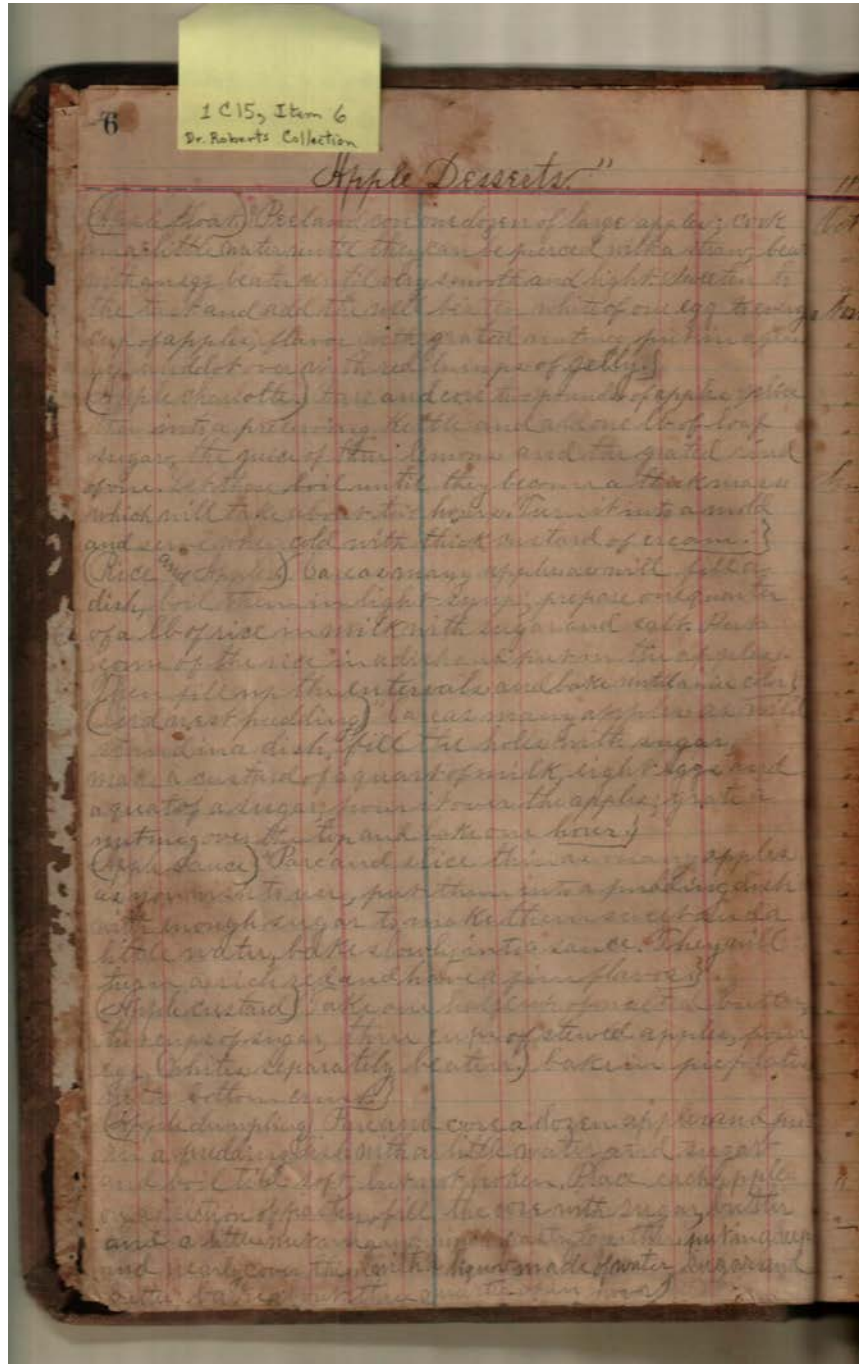


Names:
Valuable Facts About Foods
Types:
magazine article



Names:
 Baked apple
 dumpling

Types:
 recipe



Names:
Apple Deserts

Types:
recipe

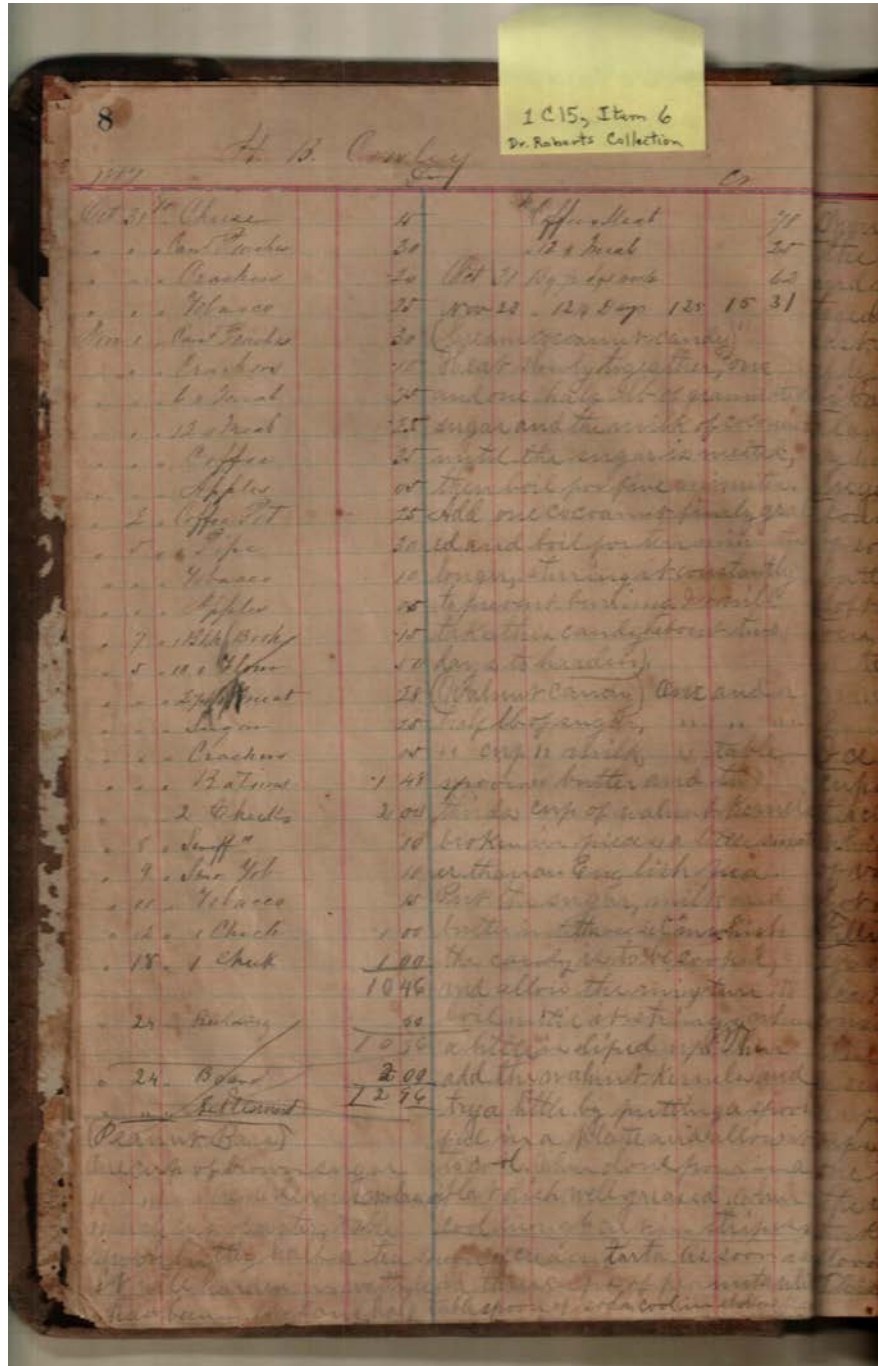
1177 Exie Coleman			1 C15, Item 6 Dr. Roberts Collection		
1	Nov 31	Handicap	21	Nov 31 Boys to	50
2		Flour	25	Nov 22 " Pat & Ben	50
3		Meat	25	25 " 194 dog	11 50
4		Meat	11		
5		Syrup	11	Apple Turnover Cold dish	
6		Apples	25	11 with soft starch pie	
7		Coffee Pot	25	and all sugar and spice	
8		Corn Cakes	25	to top the roll on a small	
9		Cheese Cakes	25	section of pastry to the size	
10		Mustard	25	of a plate, spread the apples	
11		Chives	25	on each side, turn over the	
12		Potatoes	25	other half and cover the	
13		Corn Cakes	25	sides together, prick with	
14		Syrup	25	a fork and fry in hot lard	
15		Apples	1 50	on both sides until a nice	
16		Meat	25	brown. Serve with honey	
17		Meat	25	syrup or apple sauce.	
18		Apples	25	Apple Sauce One half cup	
19		Apples	25	butter, one pint of cream	
20		Apples	25	and half cup of sugar, mix	
21		Apples	25	half teaspoon full of vanilla	
22		Apples	25	essence, mix together	
23		Apples	3 50	of flour or corn starch made	
24		Apples	1 50	into a smooth paste. Let it	
25		Apples	25	all boil together for 10 minutes	
26		Apples	25	and add a little grated onion	
27		Apples	25	Grind apple in a mortar	
28		Apples	25	three quarters of a pound of apples	
29		Apples	25	thoroughly and remove the	
30		Apples	25	one lb of sugar, mix together	
31		Apples	25	in a bowl, put in the butter	
32		Apples	1 00	two ounces of the cream and	
33		Apples	12 00	put in a bowl with the butter	
34		Apples	1 00	and	
35		Apples	1 00		
36		Apples	1 53		

Names:
 Coleman, Exie

Types:
 account

Dates:
 1887

Frances Cabaniss Roberts Collection: Series 1, Subseries C, Box 15, Item 6
 1 sheet expense account of HR & Co., recipes, clippings pasted over 1880s account entries
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Names:

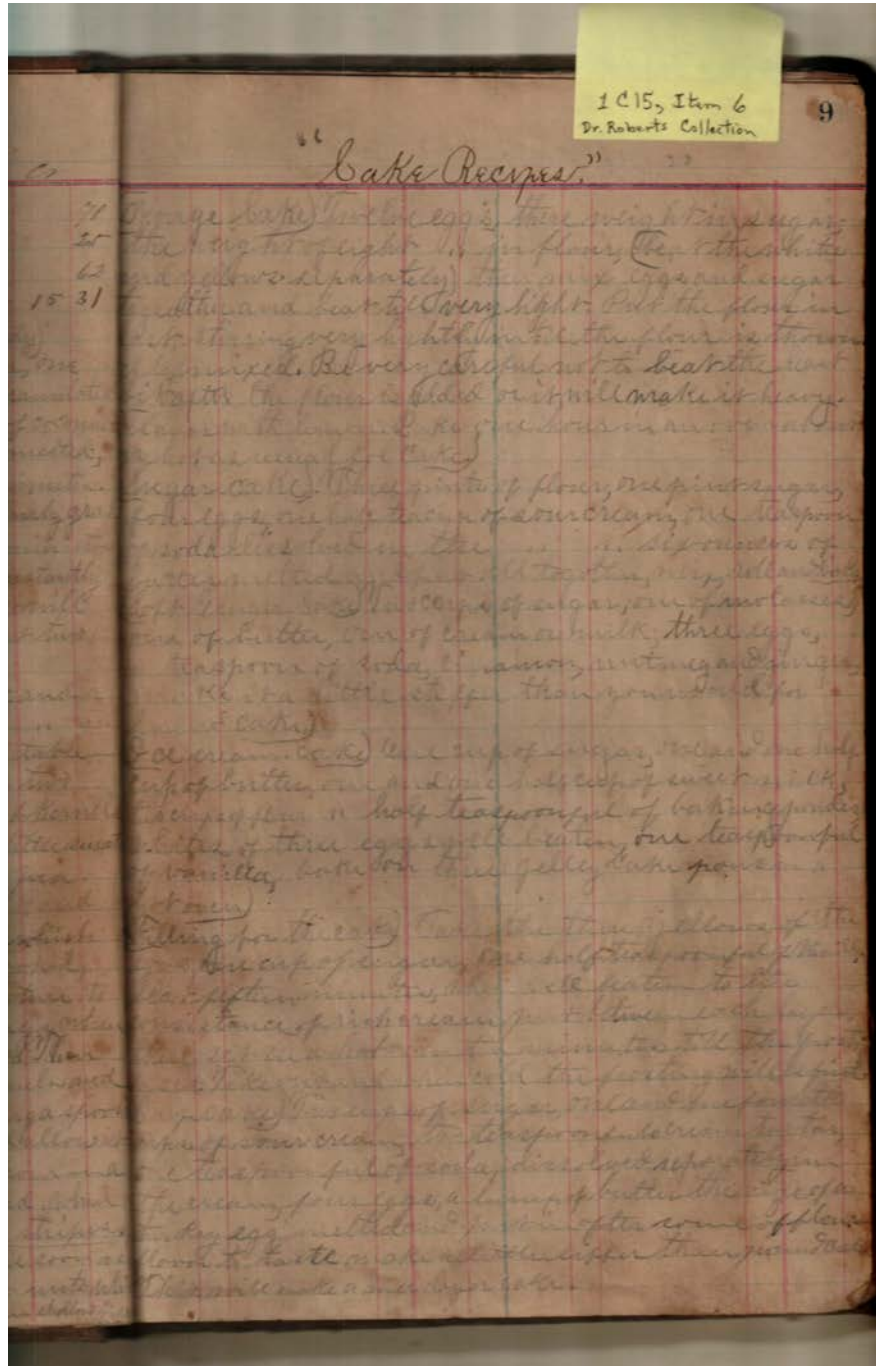
Conley, H. B. peanut bars

Types:

account recipe

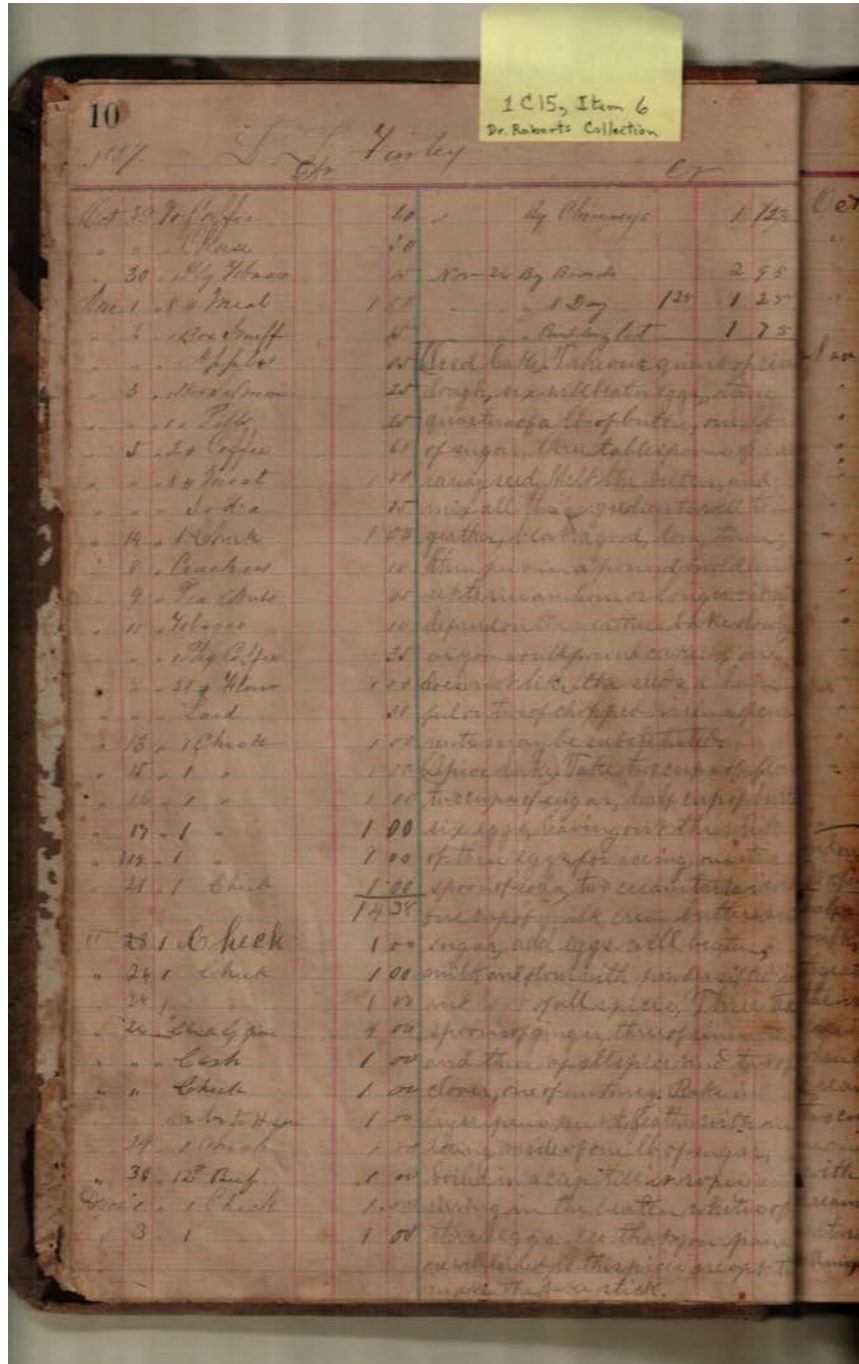
Dates:

1887



Names:
cake recipes

Types:
recipe



Names:

Farley, L. L.

Seed Cake

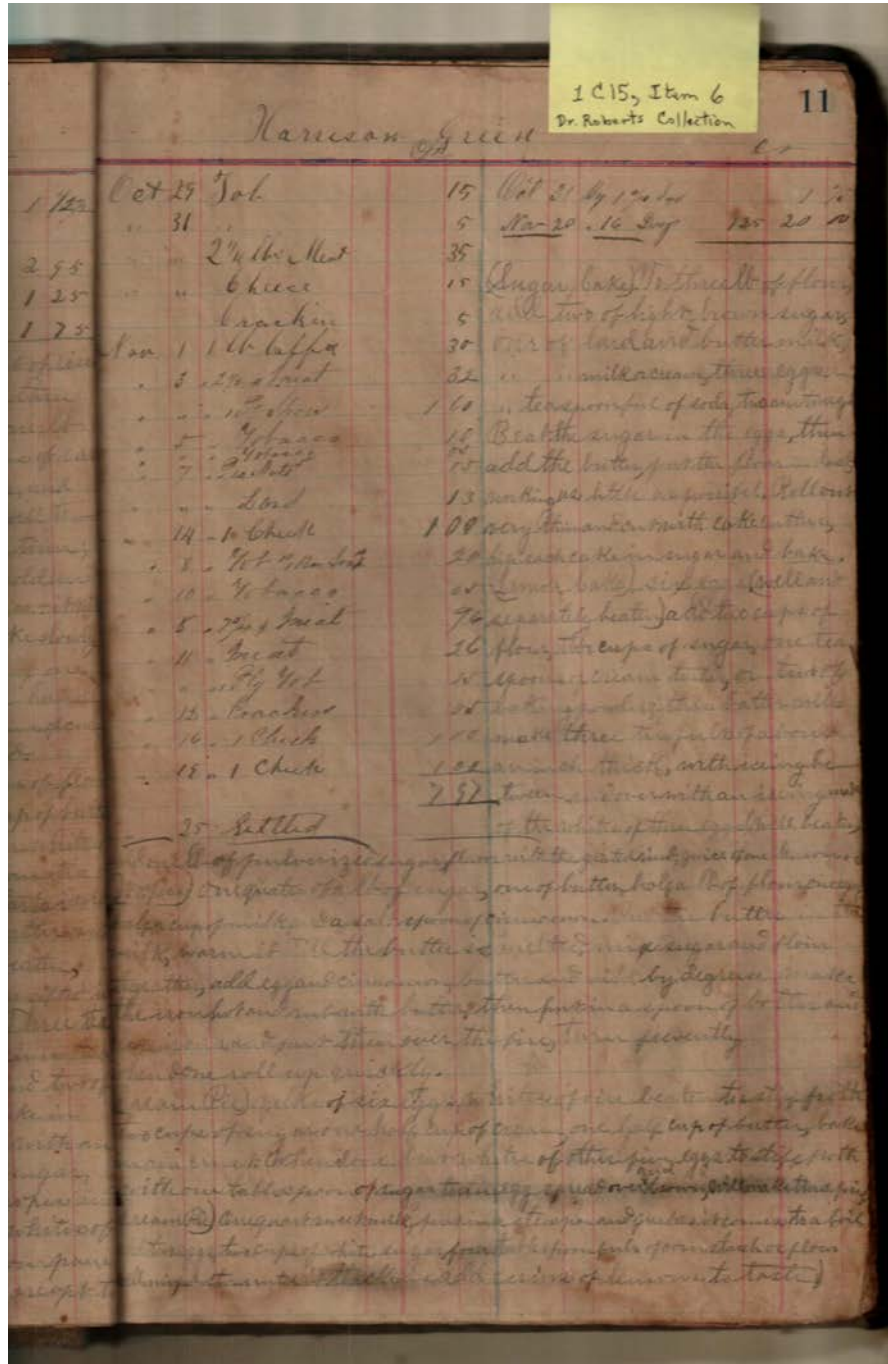
Types:

account

recipe

Dates:

1887



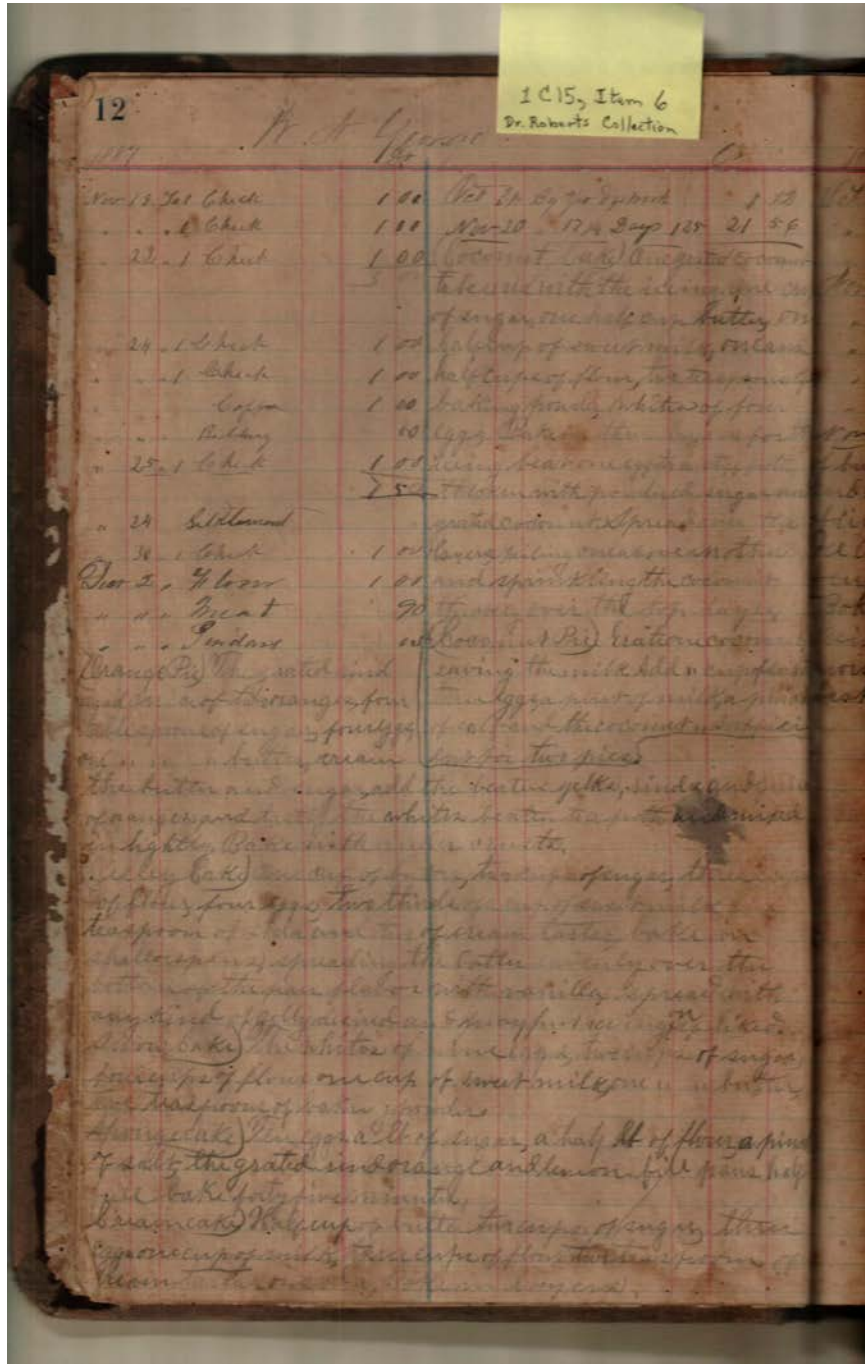
Names:
 Green, Harrison

Sugar Cake

Types:
 account

recipe

Dates:
 1887



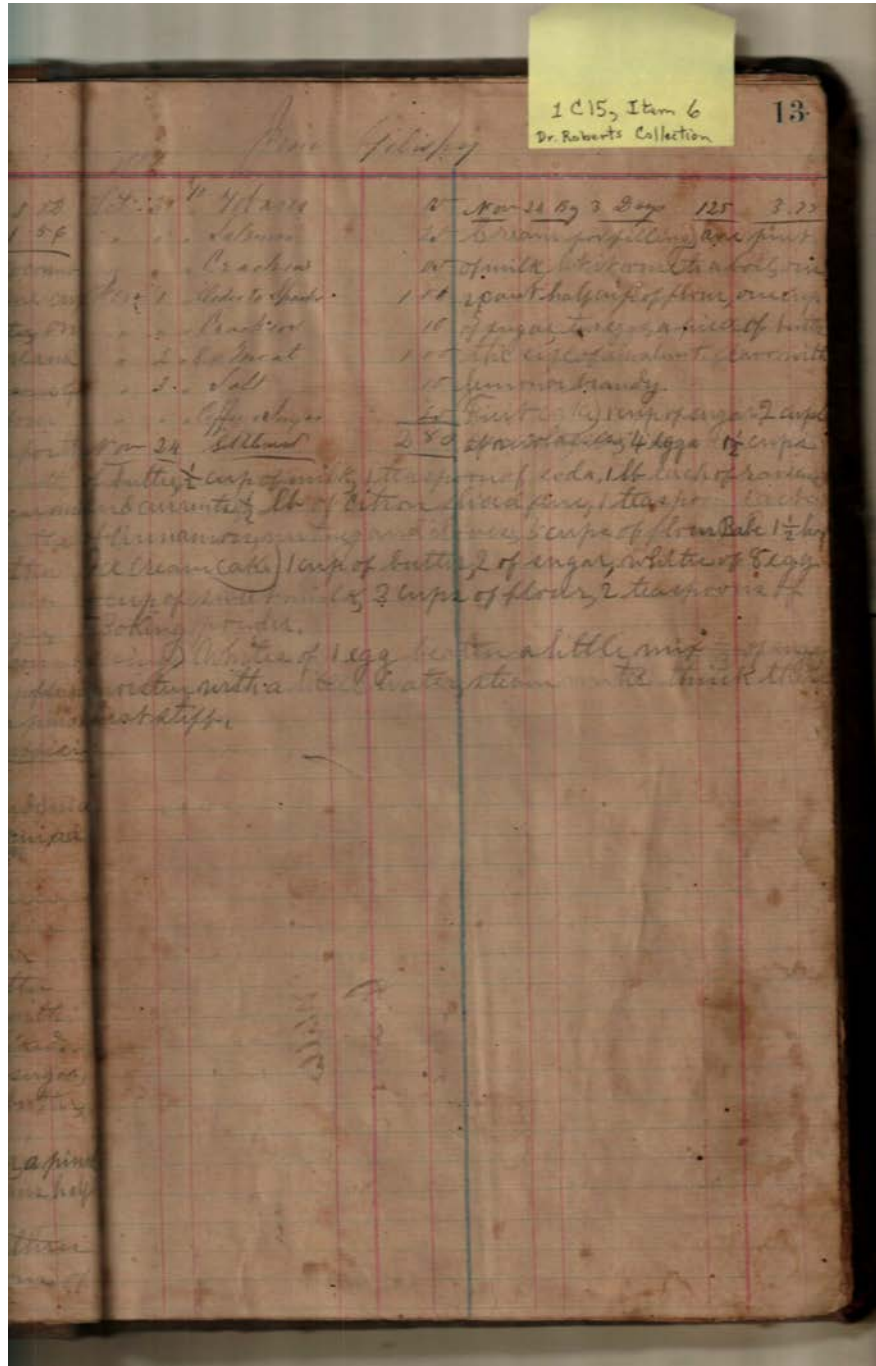
Names:
 Coconut Cake

George, W. N.

Types:
 account

recipe

Dates:
 1887



Names:

Gilspy, Jim

Ice Cream Cake

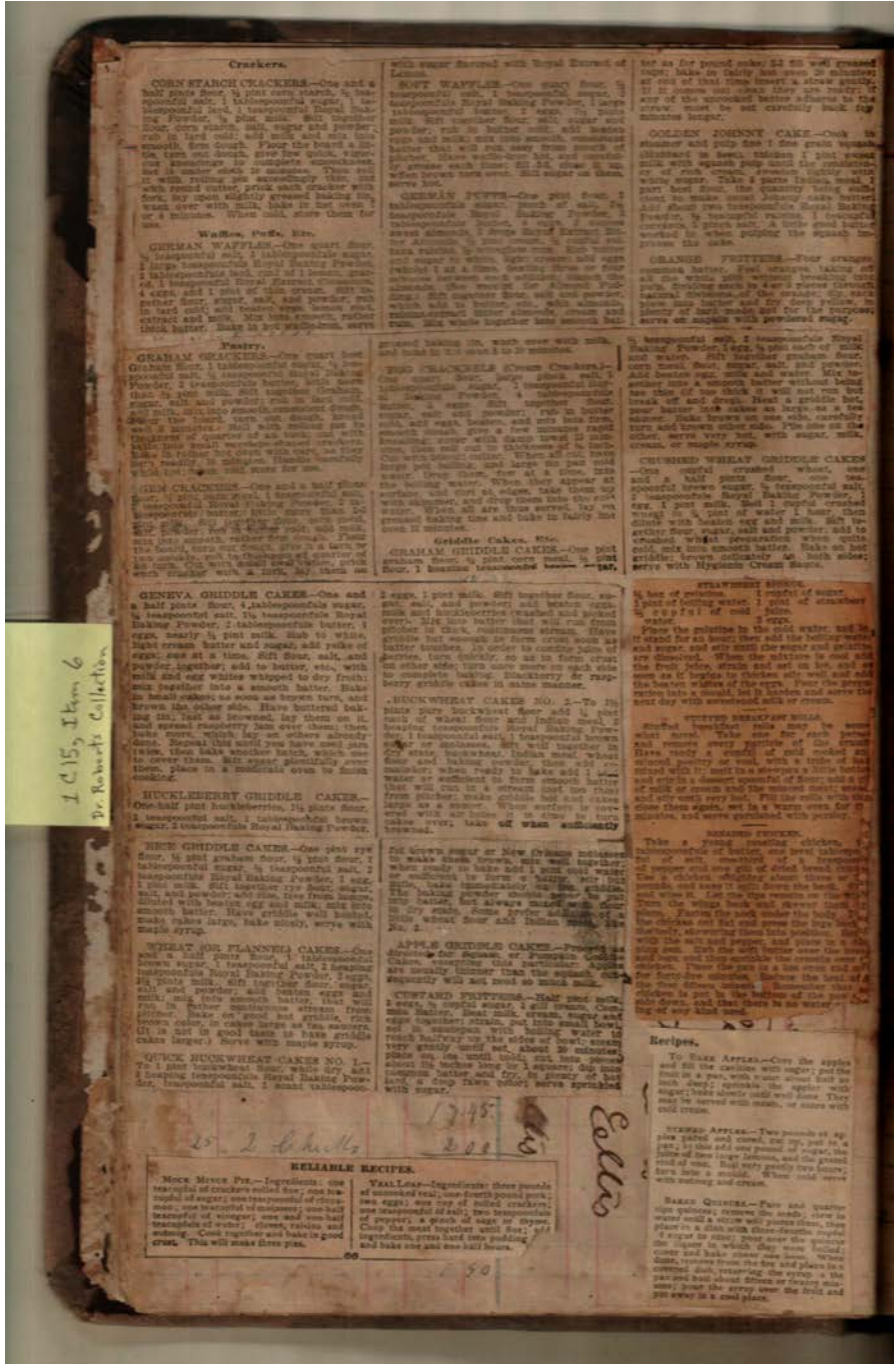
Types:

account

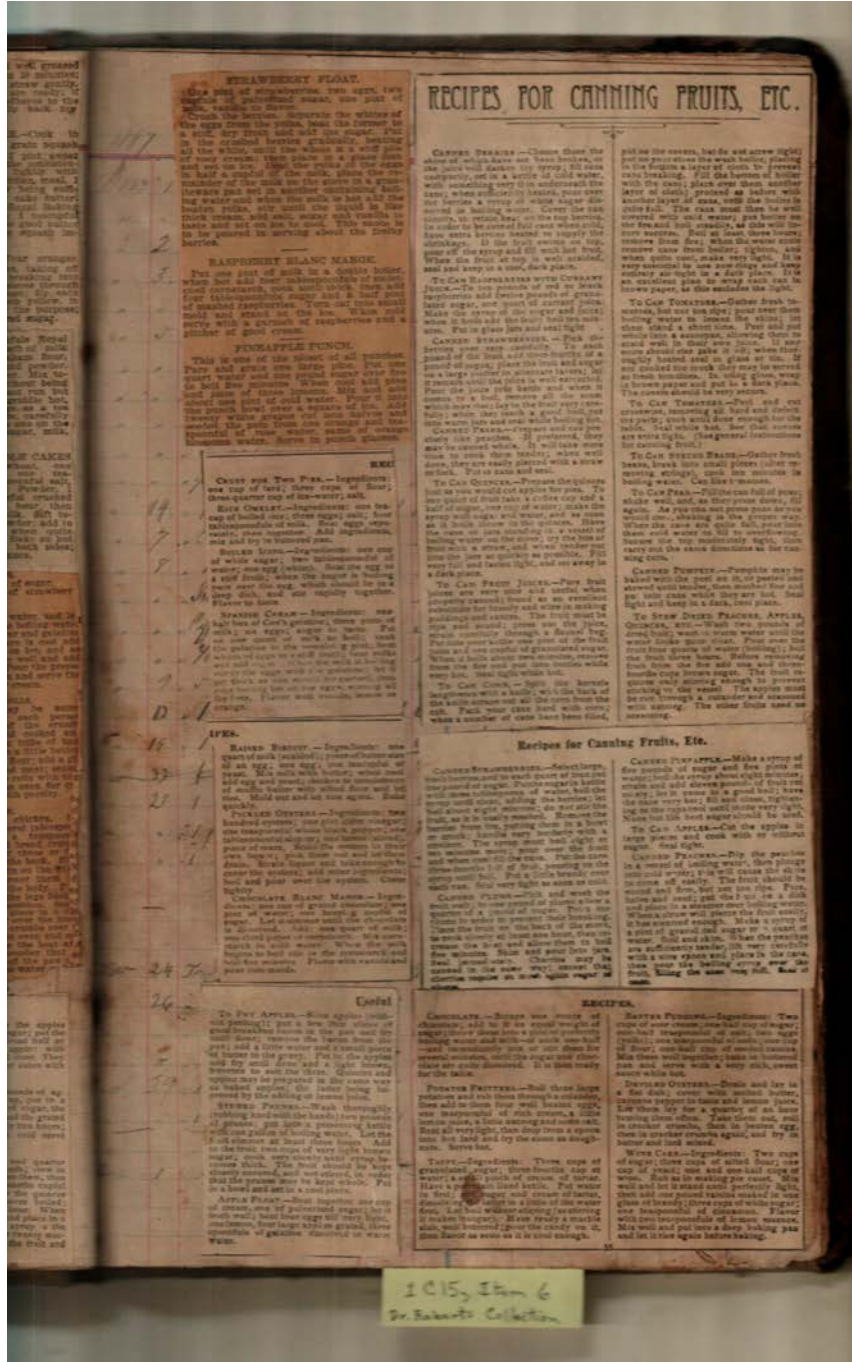
recipe

Dates:

1887



Names:
recipes
Types:
magazine article



Names:
Recipes For Canning
Fruits
Types:
magazine article

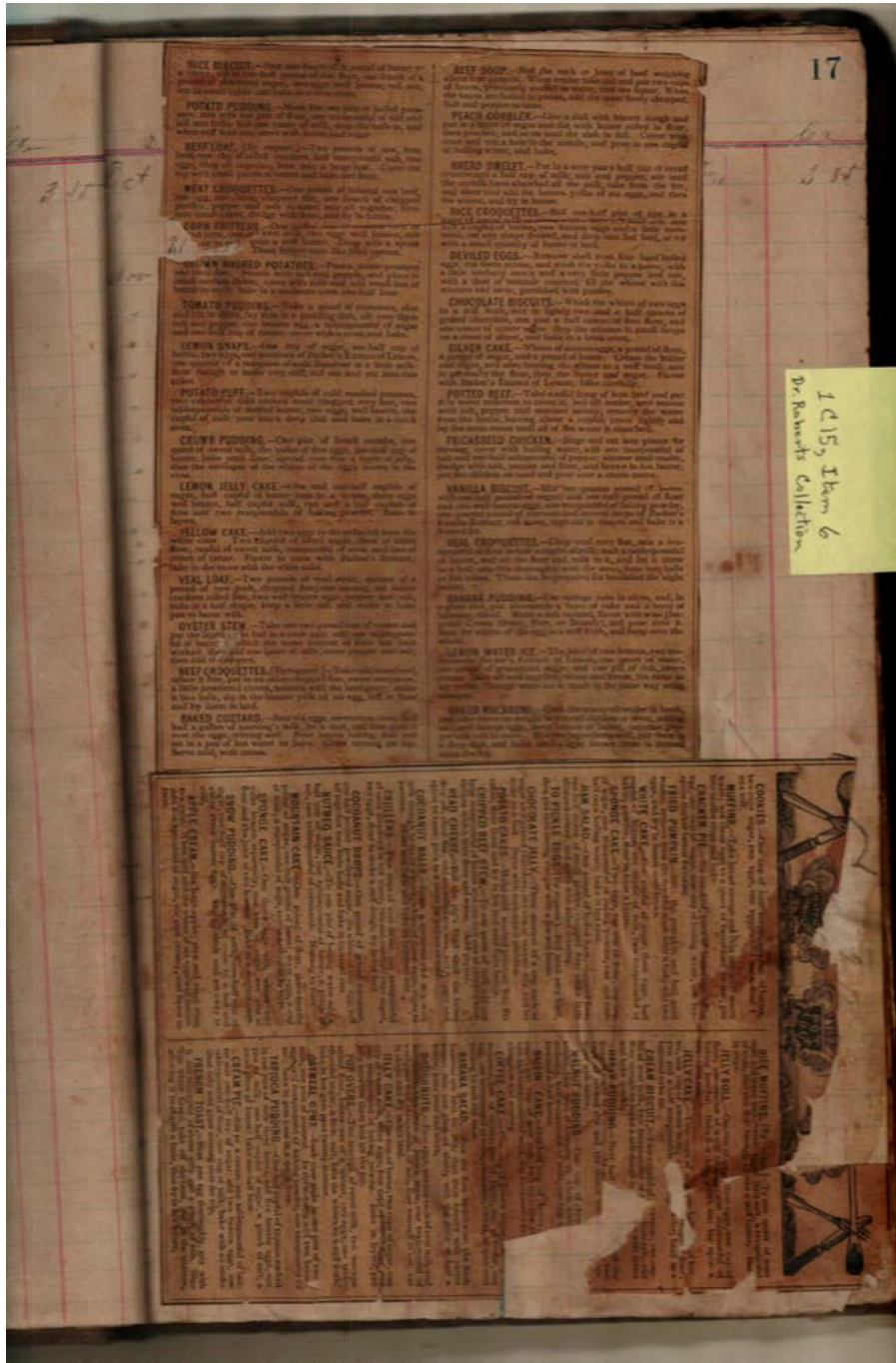
Item	Value
Land	10
Horn	20
Potatoes	30
Sugar	10
Corn	20
Apples	1.60
Crackers	20
Sugar	20
Peas	10
Sugar Peas	10
Apples	10
Bidding	2.50
Potatoes	20
Peas	10
Beans	20
Total	30

Names:
 Wassen, James

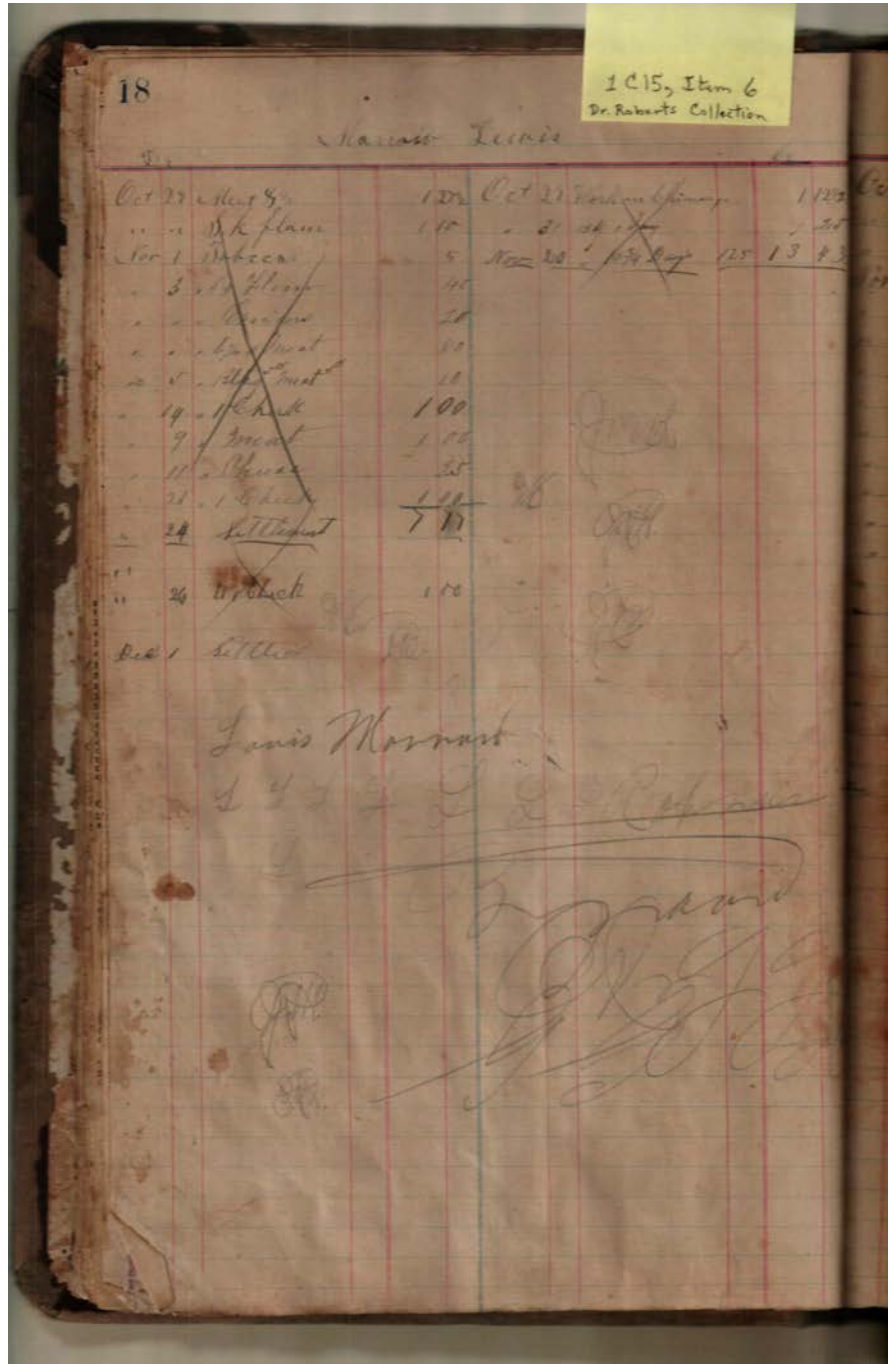
Types:
 account

Dates:
 1887

Frances Cabaniss Roberts Collection: Series 1, Subseries C, Box 15, Item 6
1 sheet expense account of HR & Co., recipes, clippings pasted over 1880s account entries
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Names:
 recipes
Types:
 magazine article



Names:
 Morrow, Lewis

Morrow, Louis

Types:
 account

Dates:
 1880s

1 C15, Item 6
Dr. Roberts Collection

19

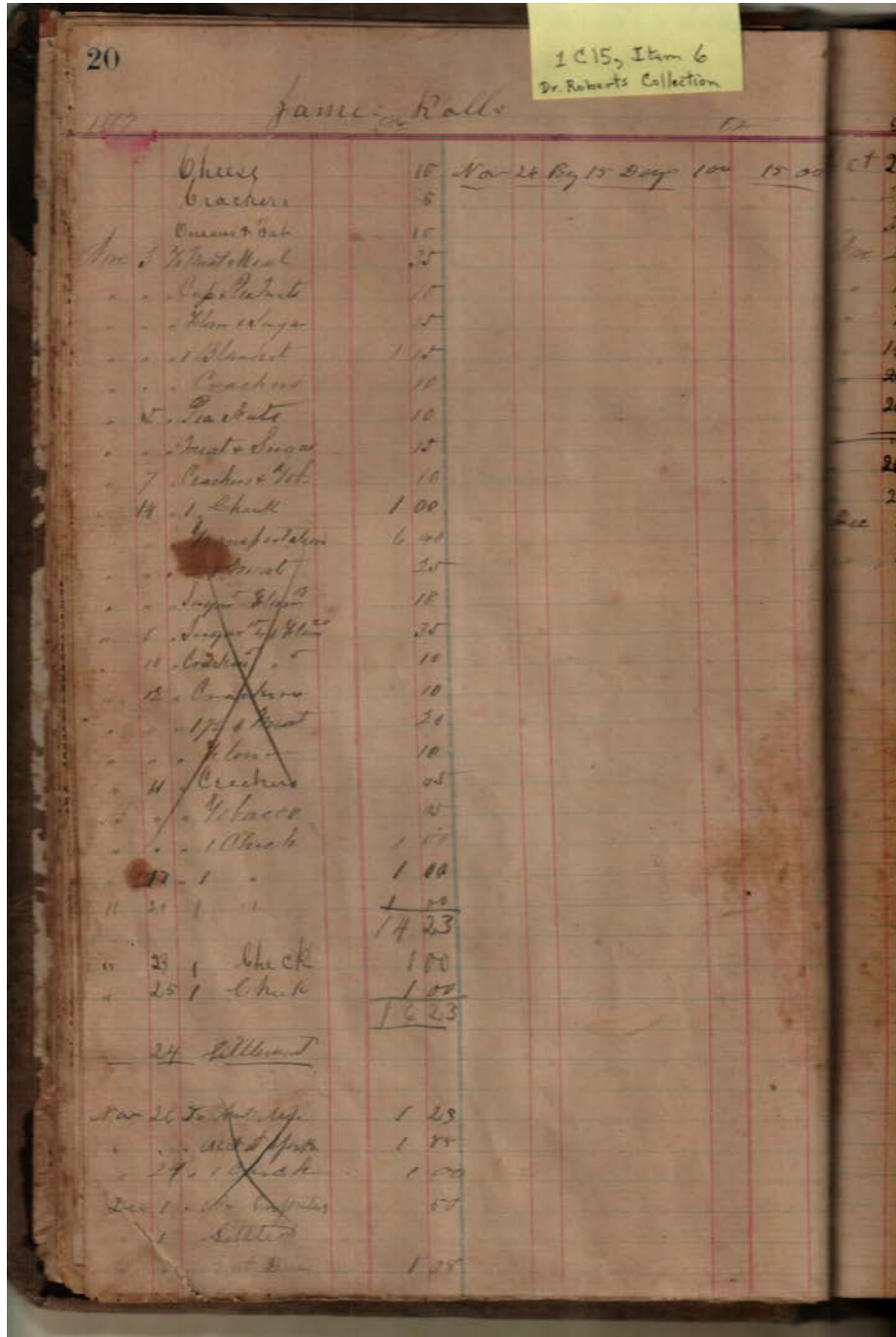
Ramsy Henry

11/22	Oct 31	thee	5	Nov 21	By J. Downer	60
12	"	in cup	5	Nov 24	"	7 71
13	8 3	Churn butter	15			
	1	Meat	35			
	"	1 p. grass	25			
	2	Butter	5			
	"	Soda	15			
	"	Wagon	15			
	3	Amalgam	65			
	"	Amalgam	65			
	5	Cracked corn	11			
	7	2 1/2 meat	50			
	18	1 Chick	1 00			
	21	1 "	1 00			
	23	1 "	1 00			
	23	1 Chick	1 00			
	24	Butter				
	24	Butter		Nov 24	By J. Downer	3 21
	27	1 Chick	1 00			
	28	1 Chick	1 00			
	1	Butter				

Names:
 Ramsy, Henry

Types:
 account

Dates:
 1880s

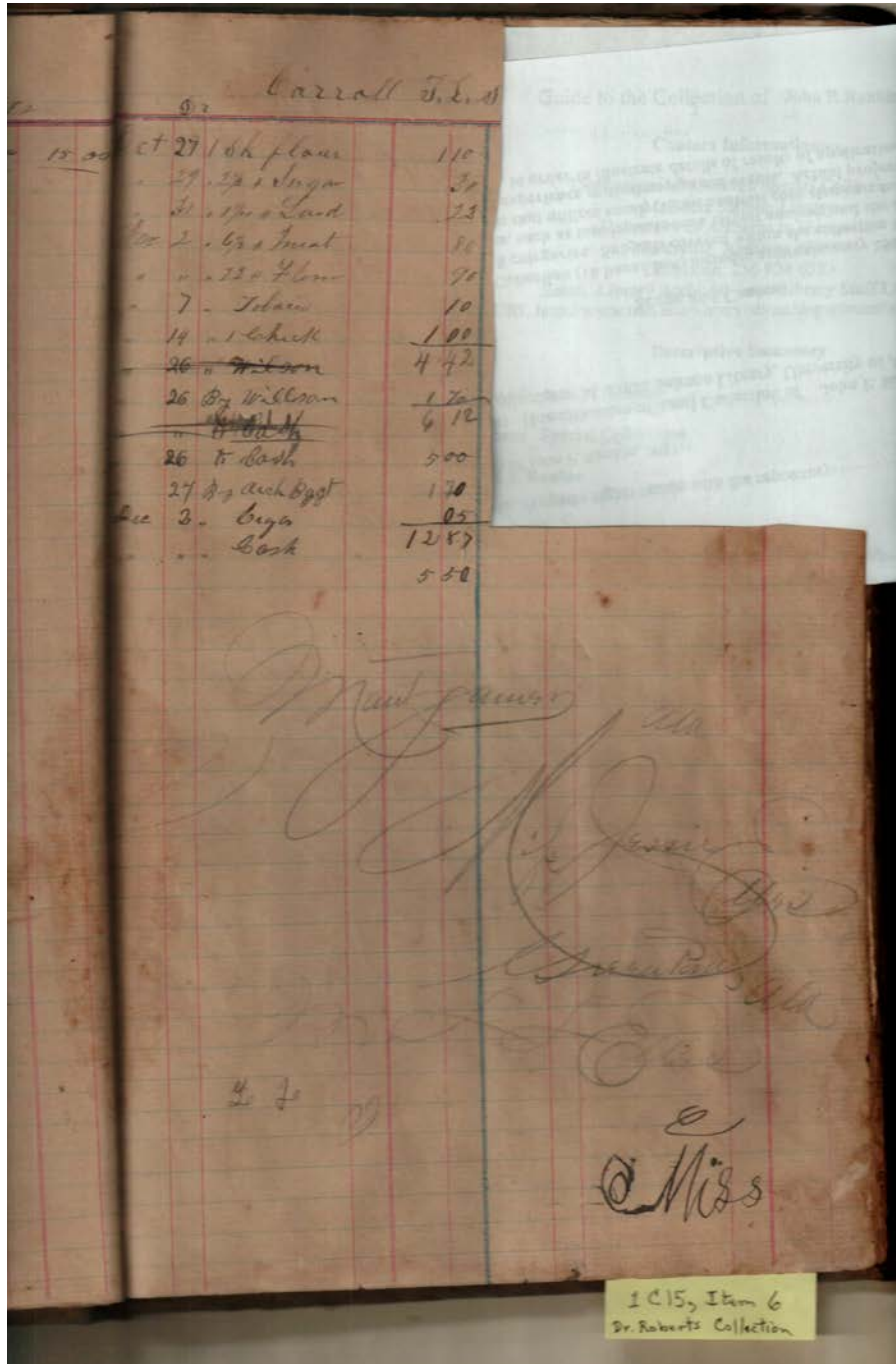


Names:
 Rolls, James

Types:
 account

Dates:
 1887

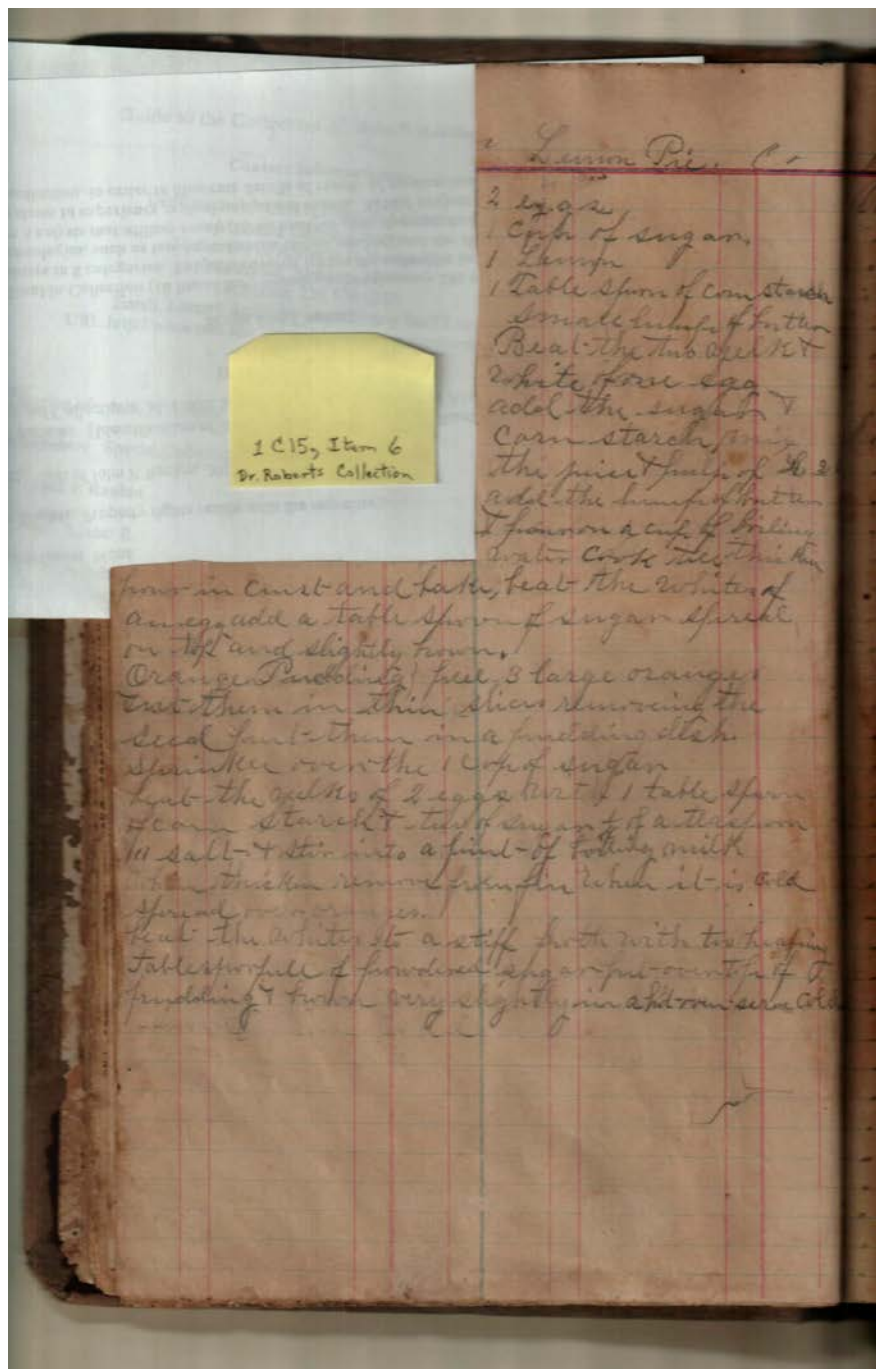
Frances Cabaniss Roberts Collection: Series 1, Subseries C, Box 15, Item 6
 1 sheet expense account of HR & Co., recipes, clippings pasted over 1880s account entries
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Names:
 Carroll, T. L.

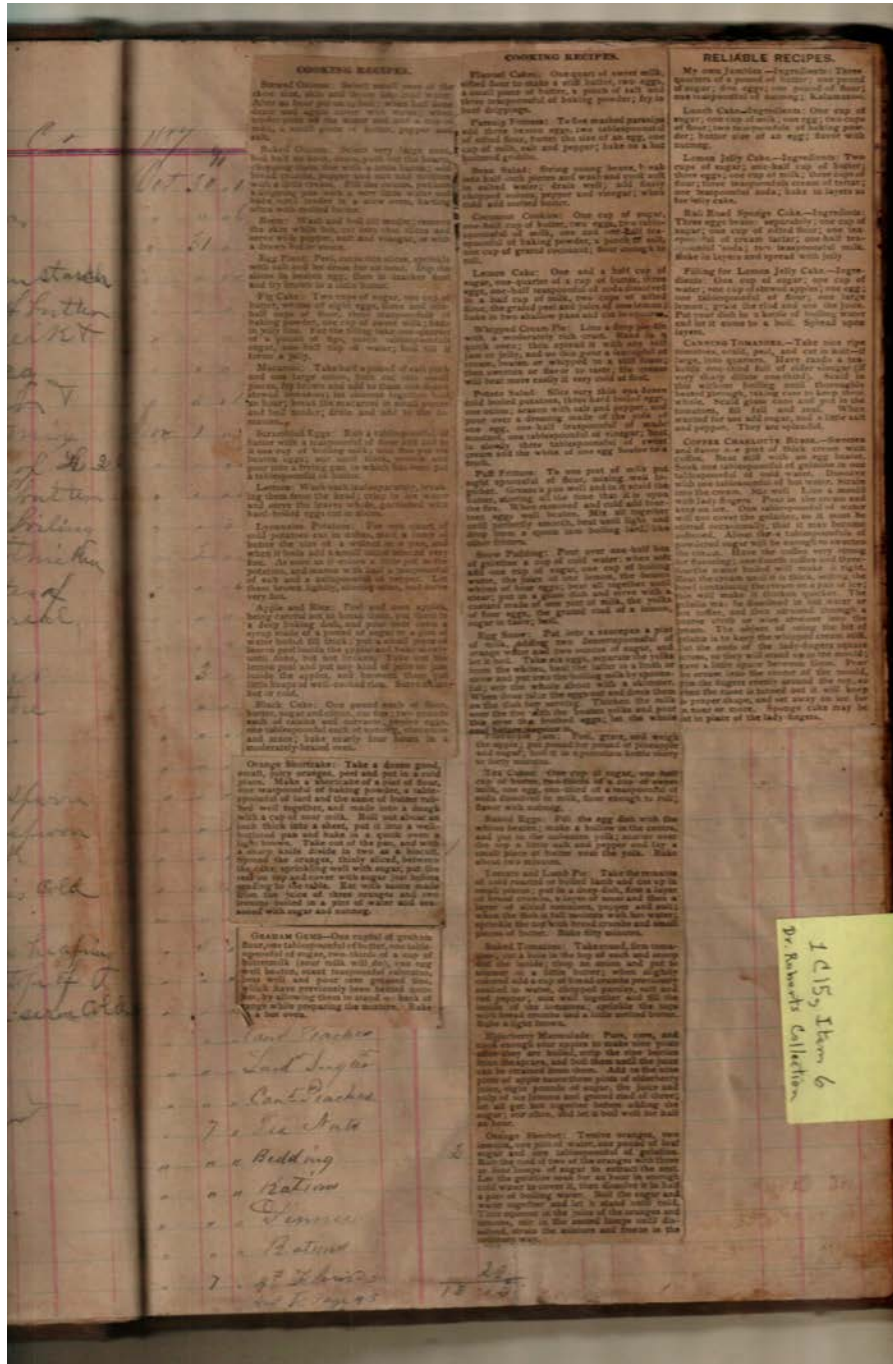
Types:
 account

Dates:
 1880s



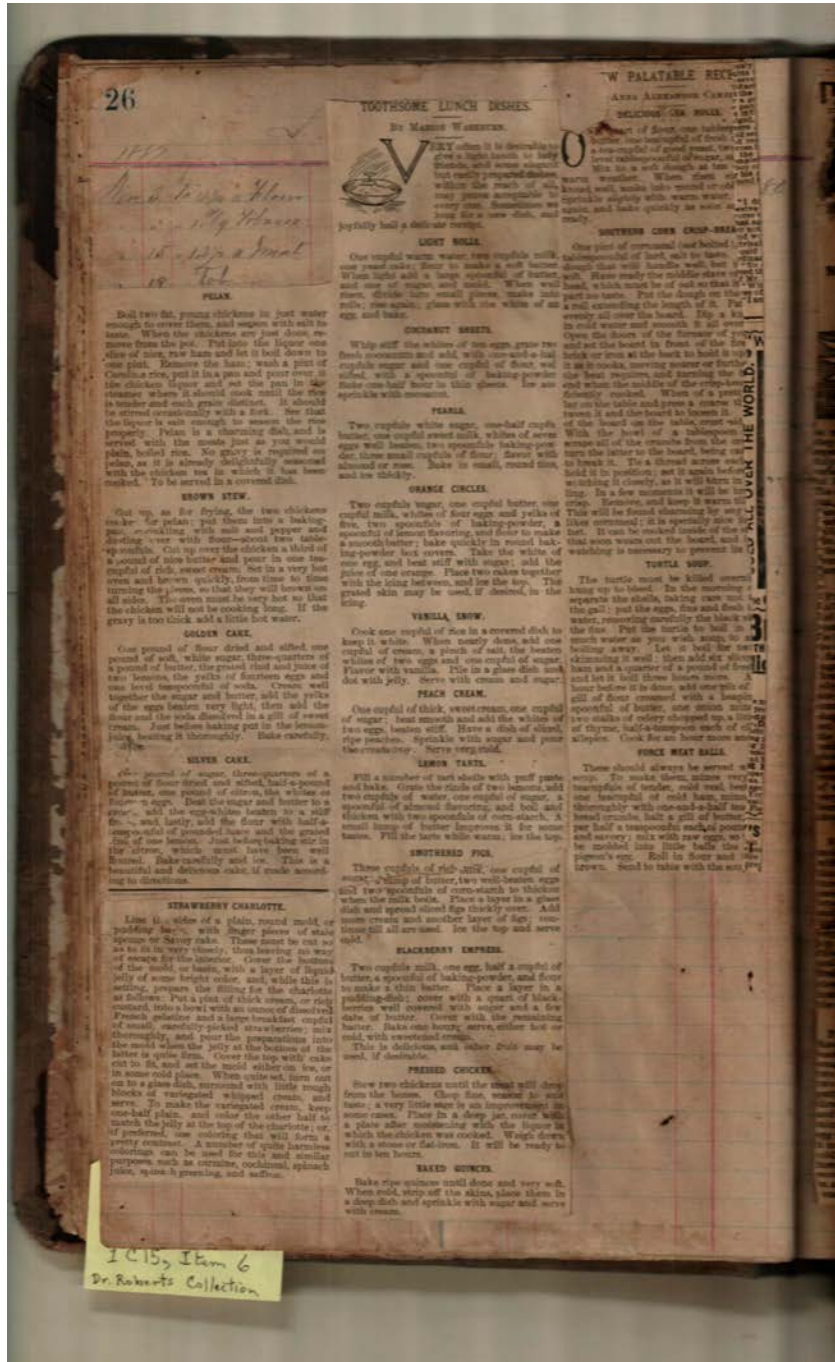
Names:
Lemon Pie

Types:
recipe



Names:
cooking recipes
Types:
magazine article

HR & Co. Item 6
Dr. Roberts' Collection

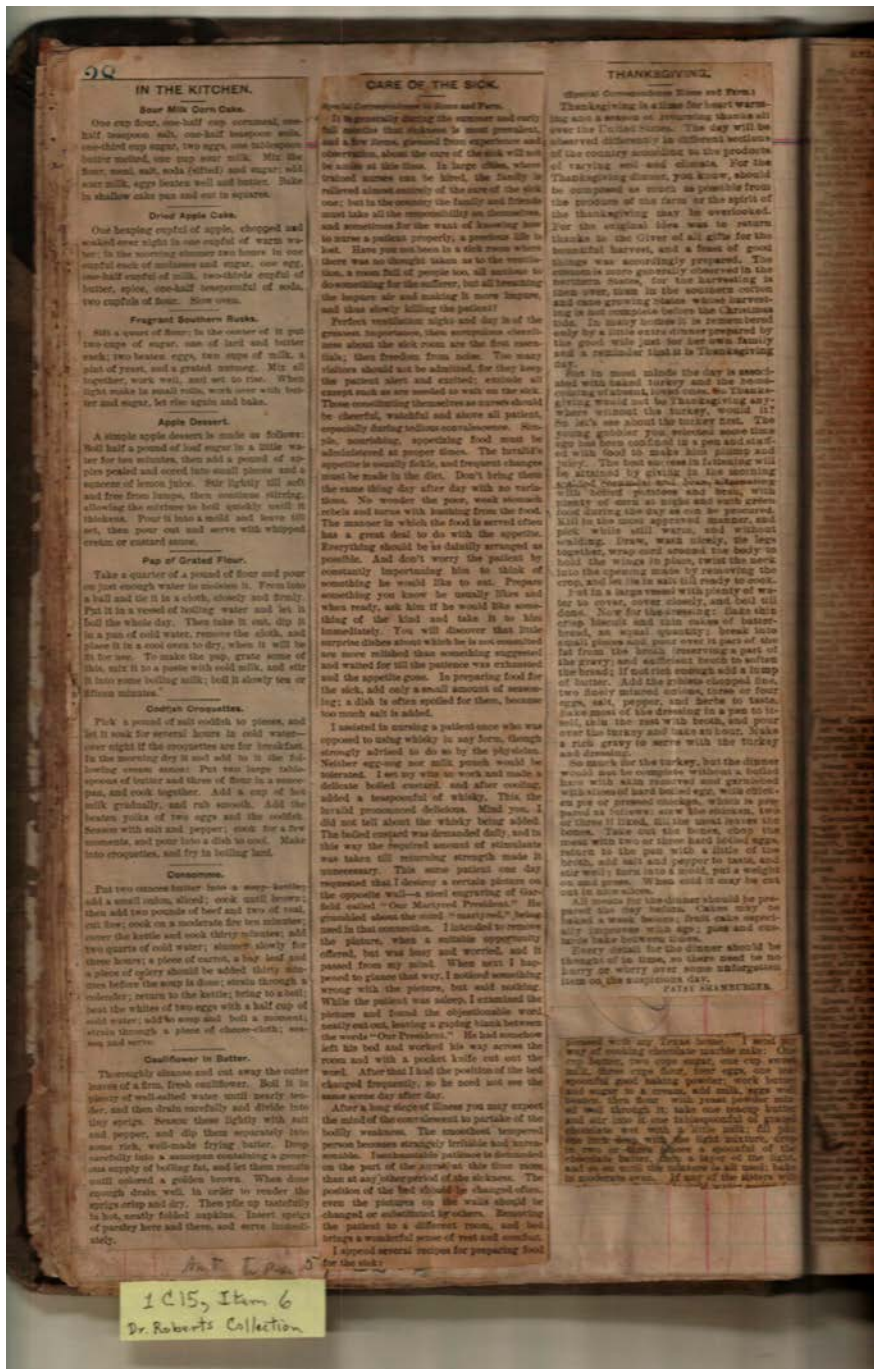


Names:
Toothsome Lunch
Dishes

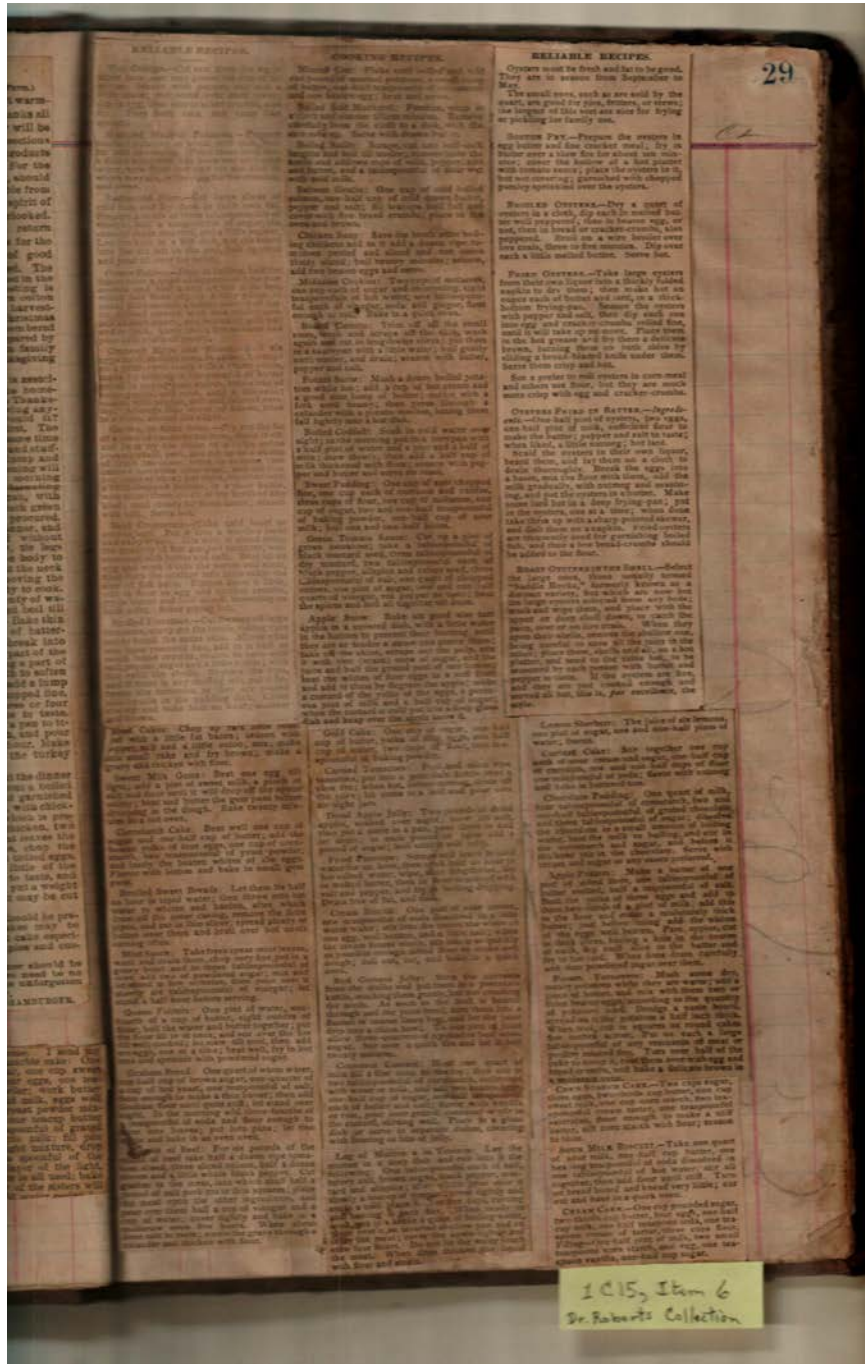
Types:
magazine article



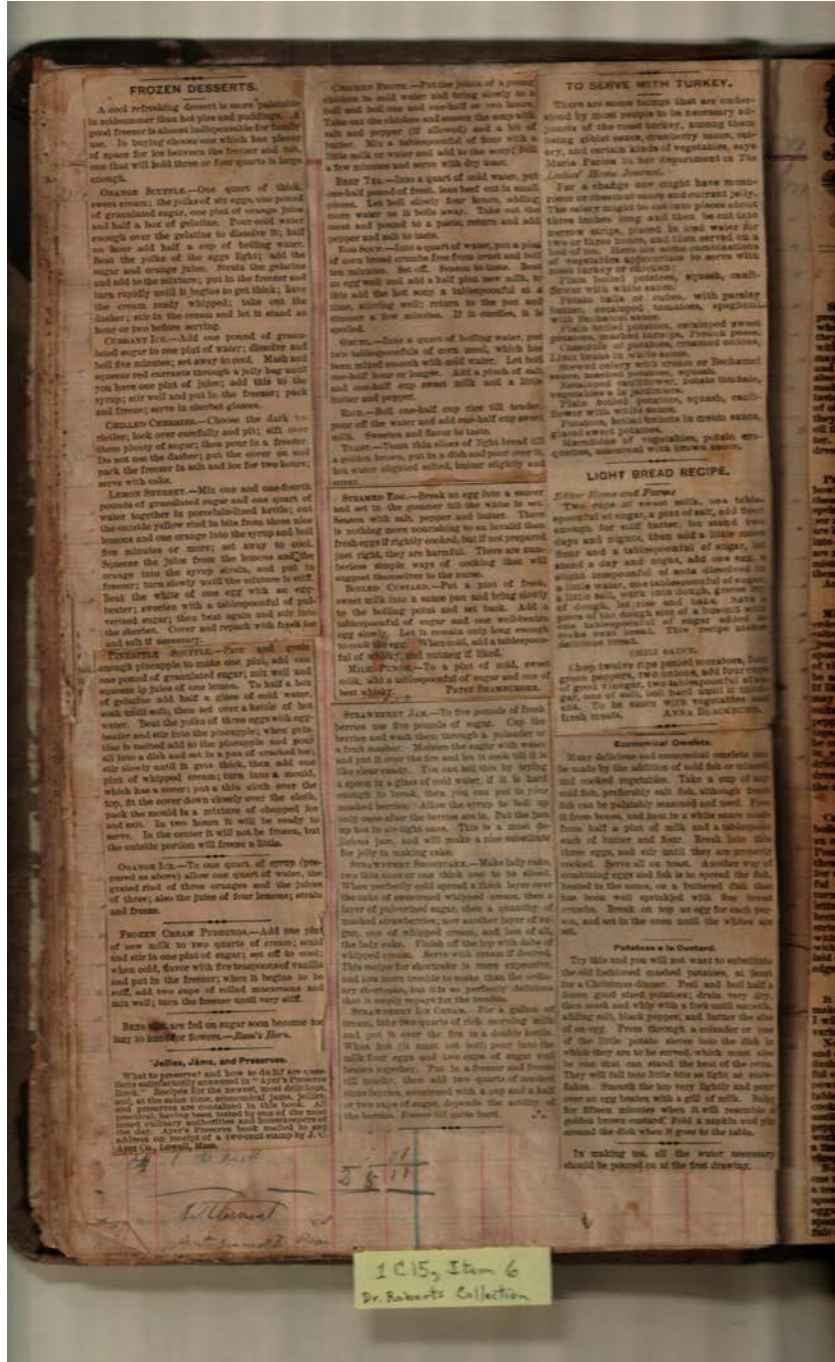
Ladies Home Journal
 Names:
 European Cookery
 Types:
 magazine article



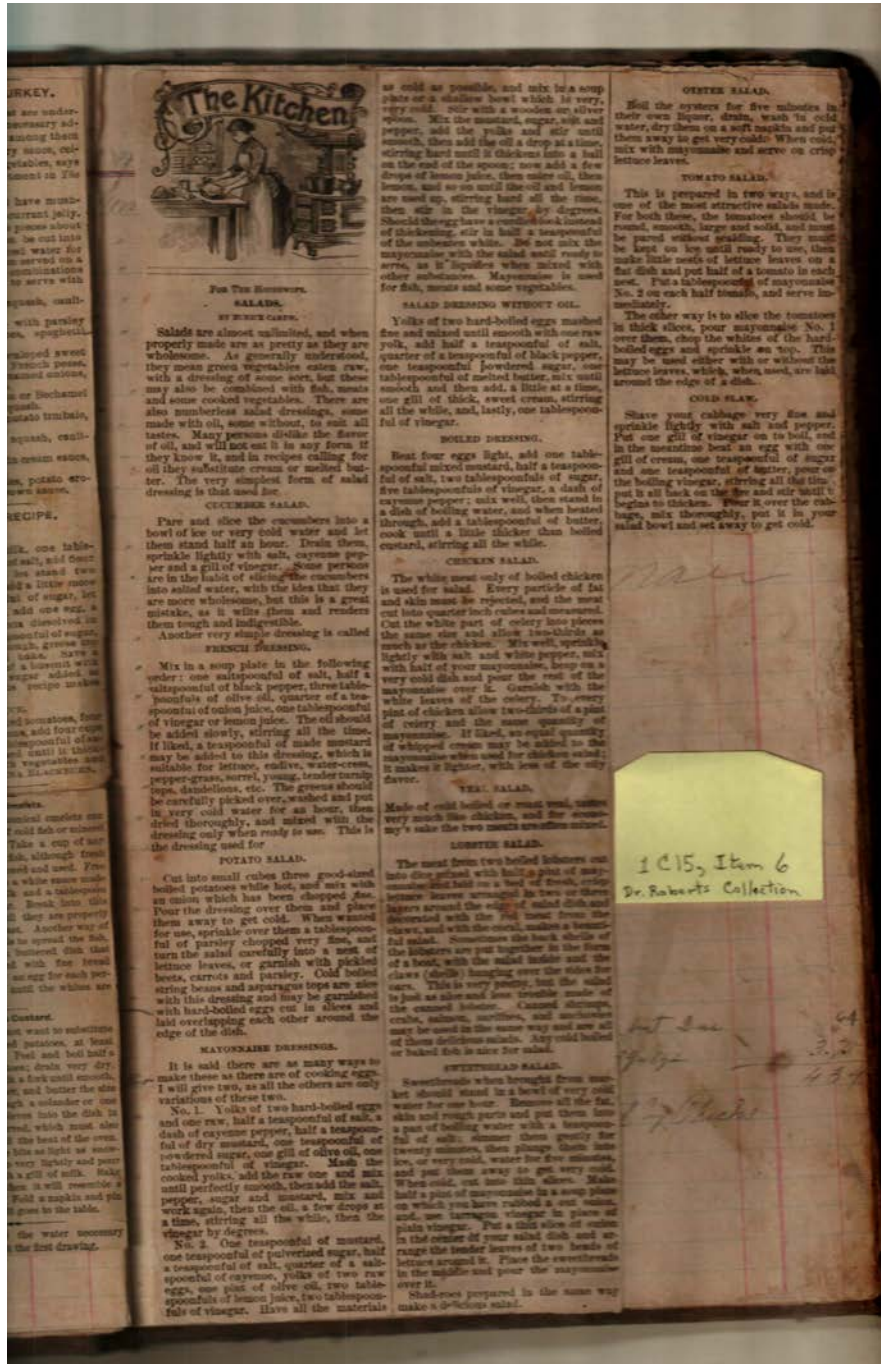
Names:
recipes
Types:
magazine article



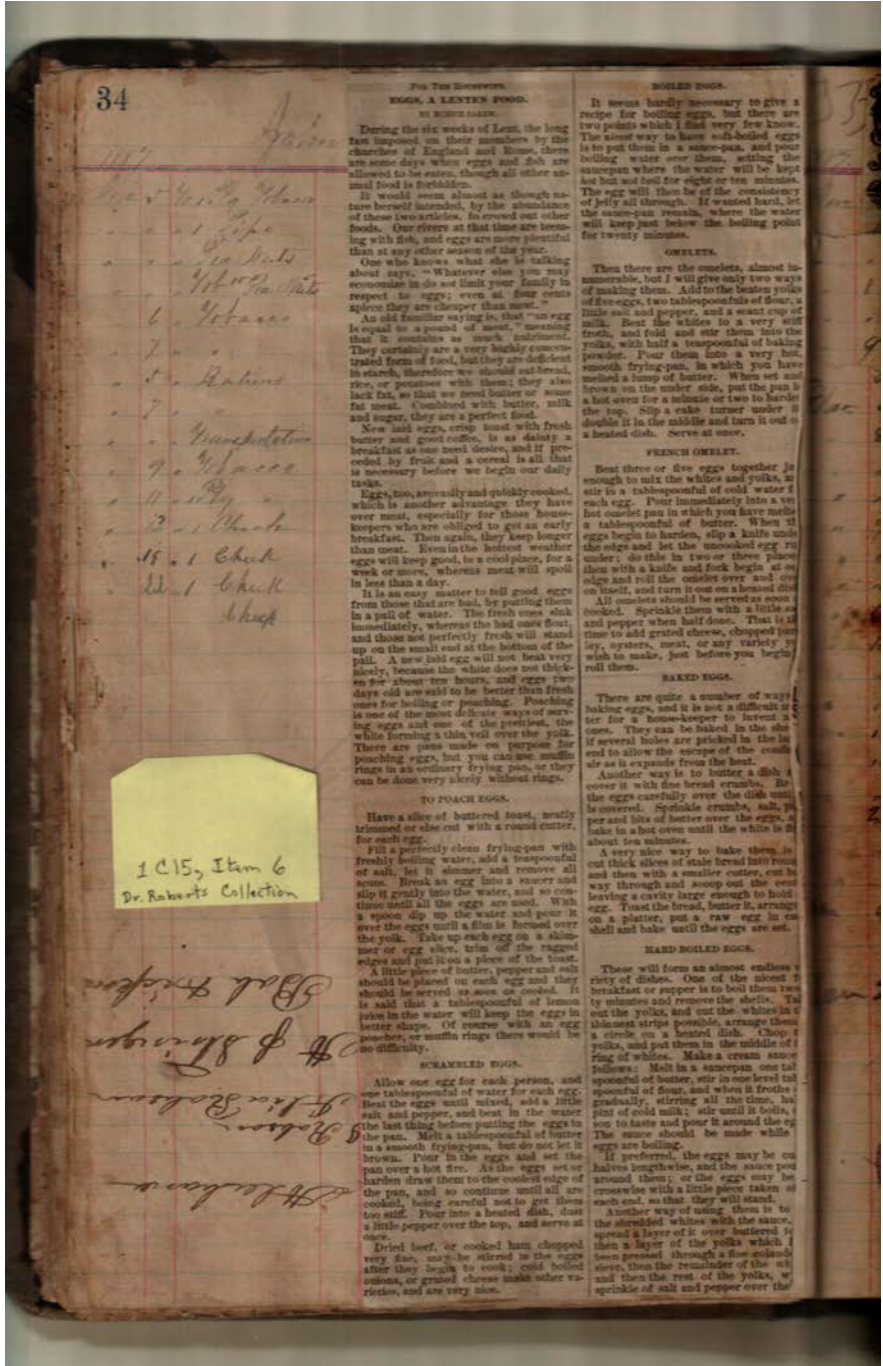
Names:
reliable recipes
Types:
magazine article



Names:
frozen desserts
Types:
magazine article



Names:
 salads
 Types:
 magazine article



Names:
eggs

Types:
magazine article

to give a
there are
few more.
boiled eggs
and pour
letting the
will be kept
in minutes.
consistency
and hard, let
the water
boiling point

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beaten yolks
of four, a
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a very stiff
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a very hot
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old water s
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a heated dis
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eggs.

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the shells. To
the whites in
arrange them
fish. Chop i
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a cream sauce
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in one level tal
when it froths
the time, lai
until it boils,
around the eg
made white

eggs may be cu
the sauce pou
eggs may be
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with the sauce,
or buttered to
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side of the ut
the yolks, an
sauce over the



The Kitchen

little salt, wrap in a clean cloth, just large enough to cover the fish, sew the edges evenly together and lay the fish in a fish basket, or in the bottom of a large sauce-pan, cover with boiling water, to which add one tablespoonful of salt, let simmer very gently ten minutes to every pound of fish. Take up as soon as done; drain, remove the cloth, turn the fish out carefully, garnish with slices of lemon and parsley. Serve with Hollandaise, egg or water sauce. An excellent stock in which to boil fish is made of one onion chopped, one stalk of celery, a bay leaf, a sprig of sweet herbs, a sprig of parsley, a pod of red pepper, a ham bone, a head of cabbage, a quart of water. Simmer for an hour, strain, and add the fish.

egg light, stir in with a tablespoonful of chopped parsley, mix carefully, and serve in shells.

CRAN A LA CREME.—Put a pint of milk on to boil, season with chopped parsley, onion juice and starch. Rub a table-spoonful of butter and pour together and stir in the milk, cook ten minutes, add the well beaten yolks of ten eggs, take from the fire and strain, season with salt and pepper. Put a pint of cold fish, picked to pieces, in a deep dish, pour the mixture over and bake.

FOR THE RECEIPTS.
HOW TO USE ONIONS.
 BY CLARA A. SPANG.
 There is probably no vegetable

to give a
there are
few more.
boiled eggs
and pour
letting the
will be kept
in minutes.
consistency
and hard, let
the water
boiling point

almost in-
by two ways
beaten yolks
of four, a
scent cup of
a very stiff
um into the
out of baking
a very hot
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When set out
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together ju
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ther a dish
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and hot rou
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an egg in ea
eggs are set.

eggs.

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f the shortest
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the shells. To
the whites in
arrange them
fish. Chop i
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a cream sauce
suspension one tal
in one level tal
when it froths
the time, lai
until it boils,
around the eg
made white

eggs may be cu
the sauce pou
eggs may be
pieces taken of
will stand
g them in to
with the sauce,
or buttered to
yolks which I
in fine-reland
side of the ut
the yolks, an
sauce over the

1 lb. Cabbage	1 00		
1 lb. Broccoli	11		
1 lb. Carrots	11		
9 lb. Meat	15	24	16 75
1 lb. Wash	25 75		8 25
6 lb. "	70	1 lb. White	1 00
8 lb. Bread (7.4)	1 36	1 lb. Butter	50
1 lb. Milk Feed	2 66	2 lb. Wiland Item	4 50
1 lb. Yucca	10	1 lb. Big Cash	75
1 lb. Eggs 4/1	10		63 50
1 lb. Oregan	60	Big Cash	4 50
1 lb. Potatoes	15		
1 lb. Chicken	60		
1 lb. Cash	30		
1 lb. Oregan	10		
1 lb. Chick	75		
1 lb. Wash	1 50		
1 lb. Coffee pot	5 00		
1 lb. Wash	2 50		
1 lb. Wash	25		
1 lb. Wash	25		
1 lb. Wash	30		
1 lb. Coffee	2 50		
	64 00		
	42 35		
	21 65		

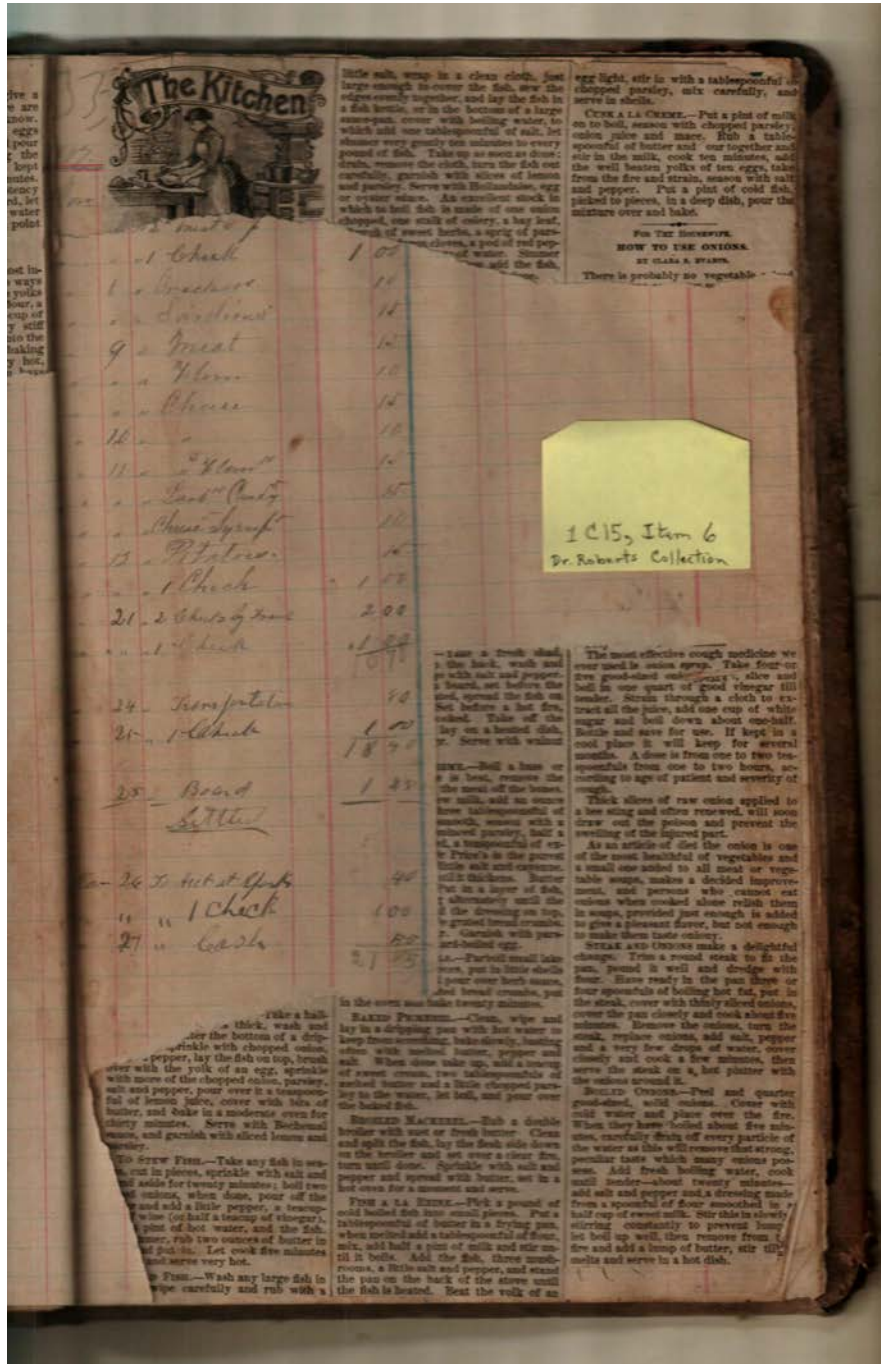
Jan 27 - lettuce in jar

Jan 27

IC 15, Item 6
 Dr. Roberts Collection

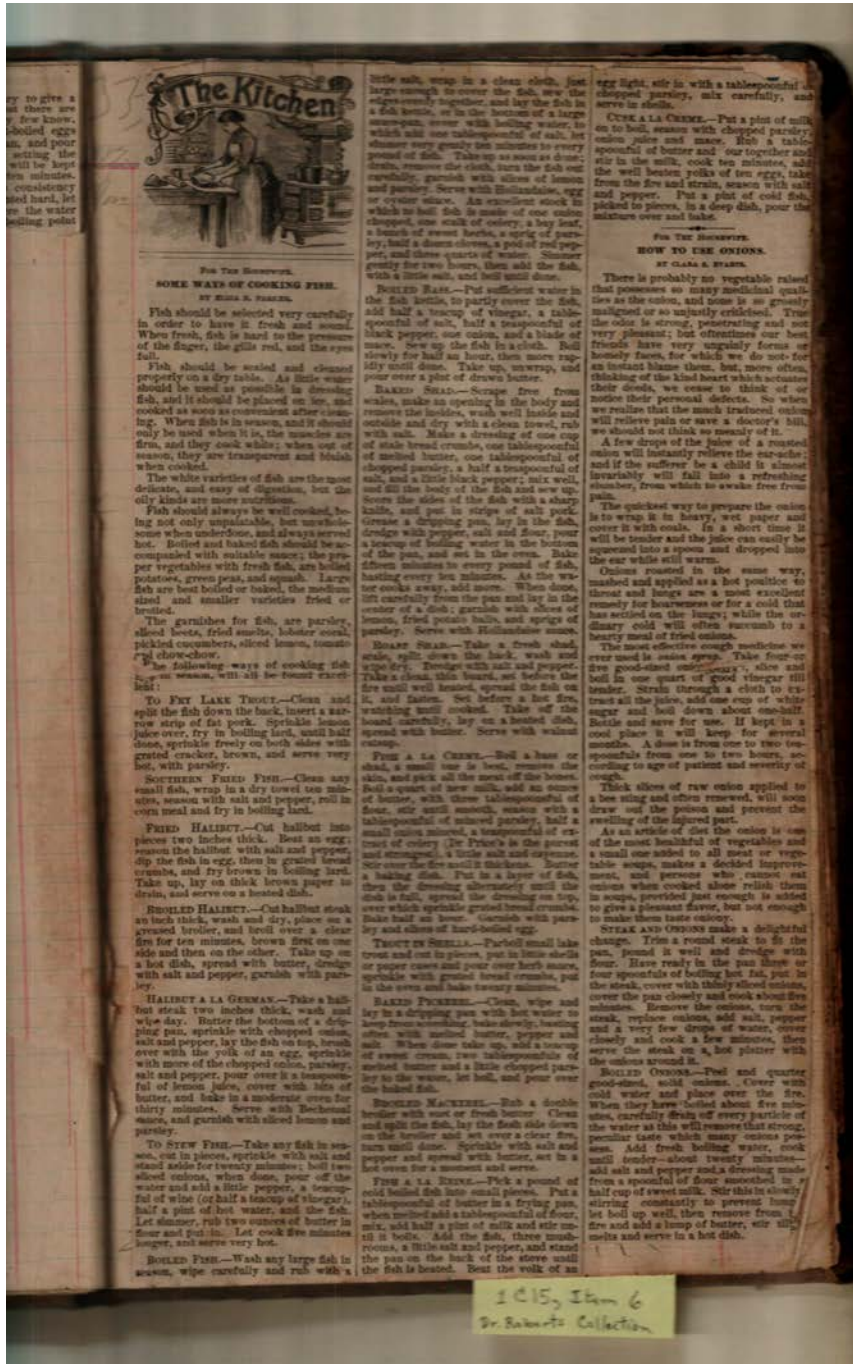
Names:
 onions

Types:
 magazine article

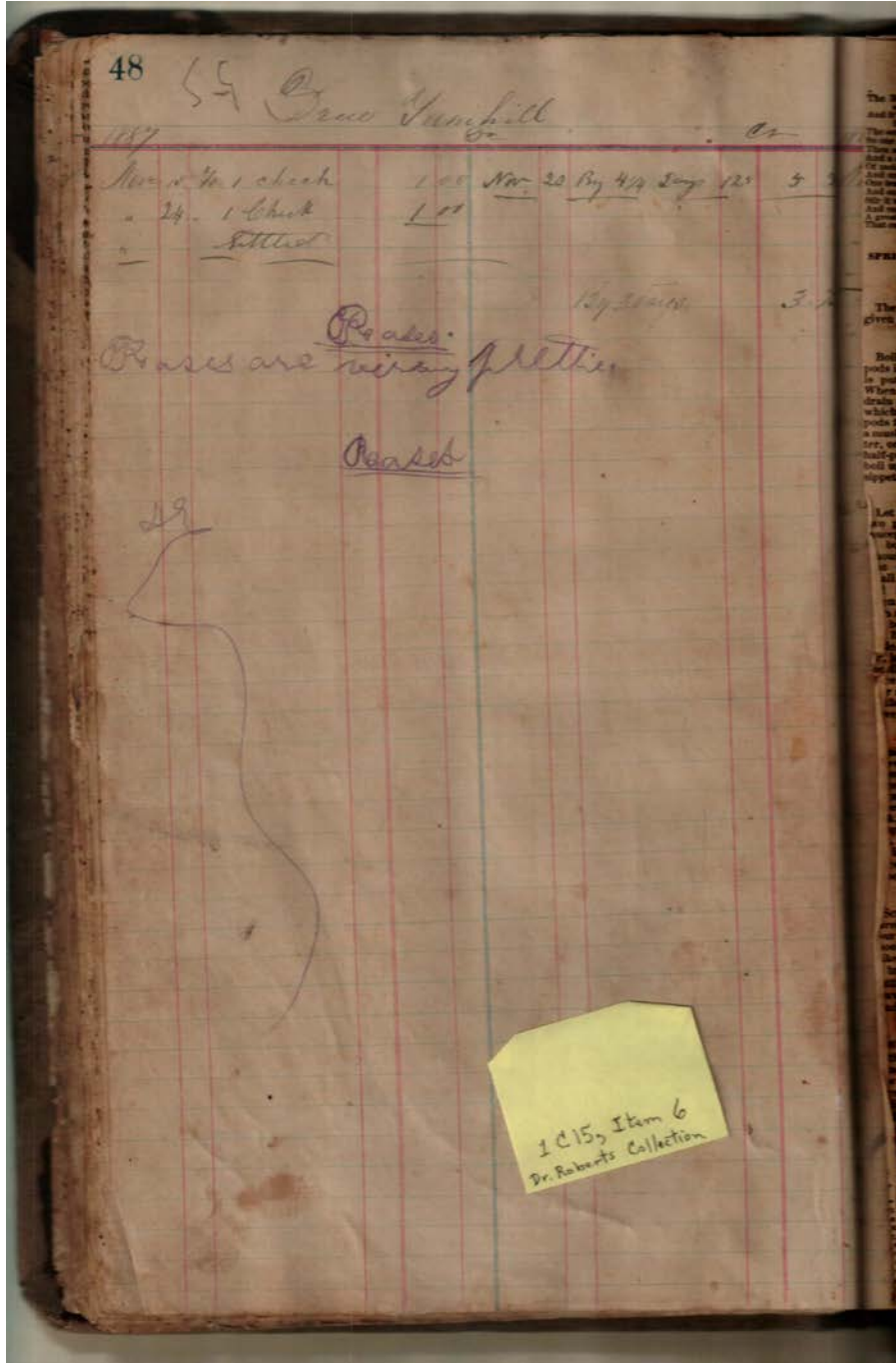


1 C15, Item 6
 Dr. Roberts Collection

Names:
 onions
 Types:
 magazine article



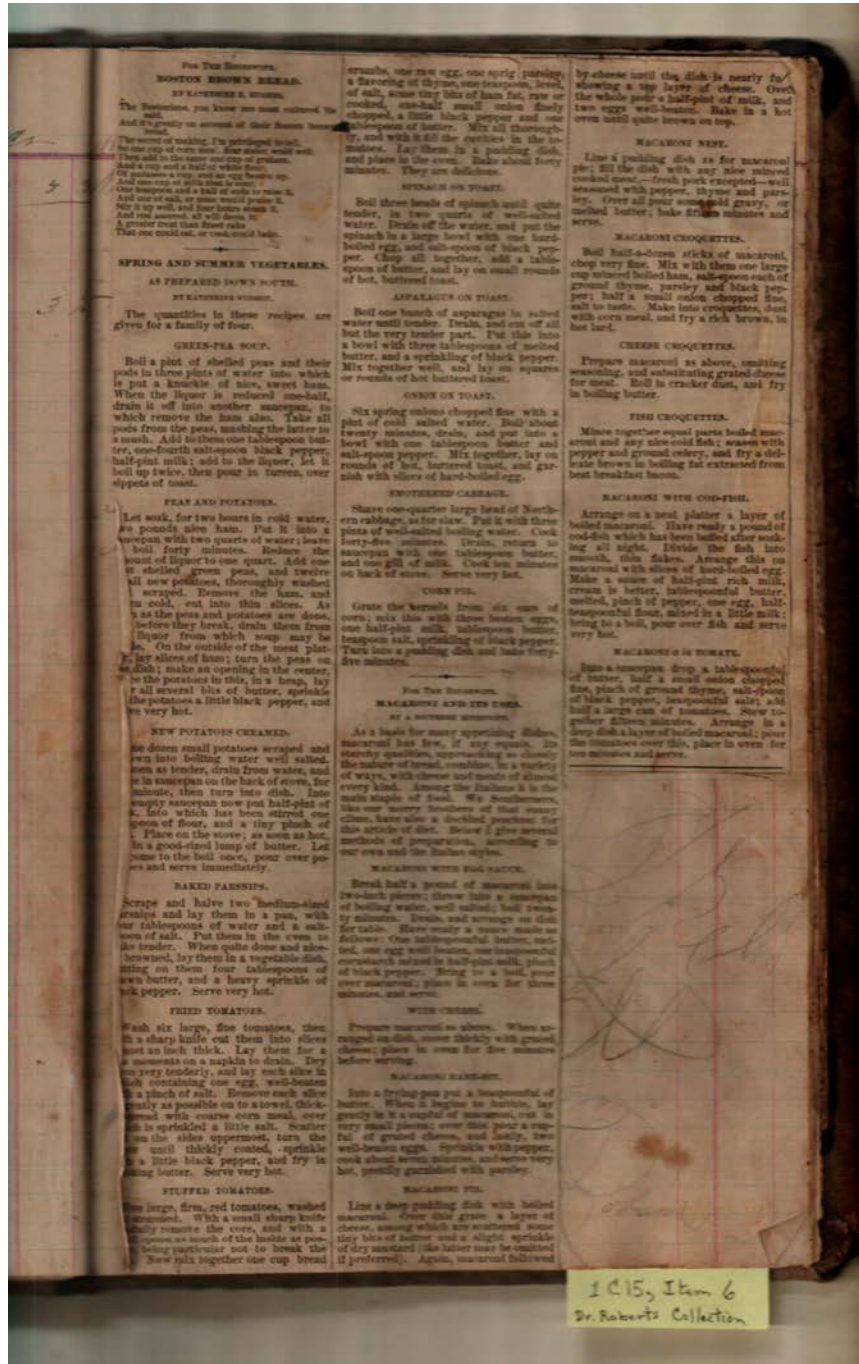
Names:
 cooking fish
 Types:
 magazine article



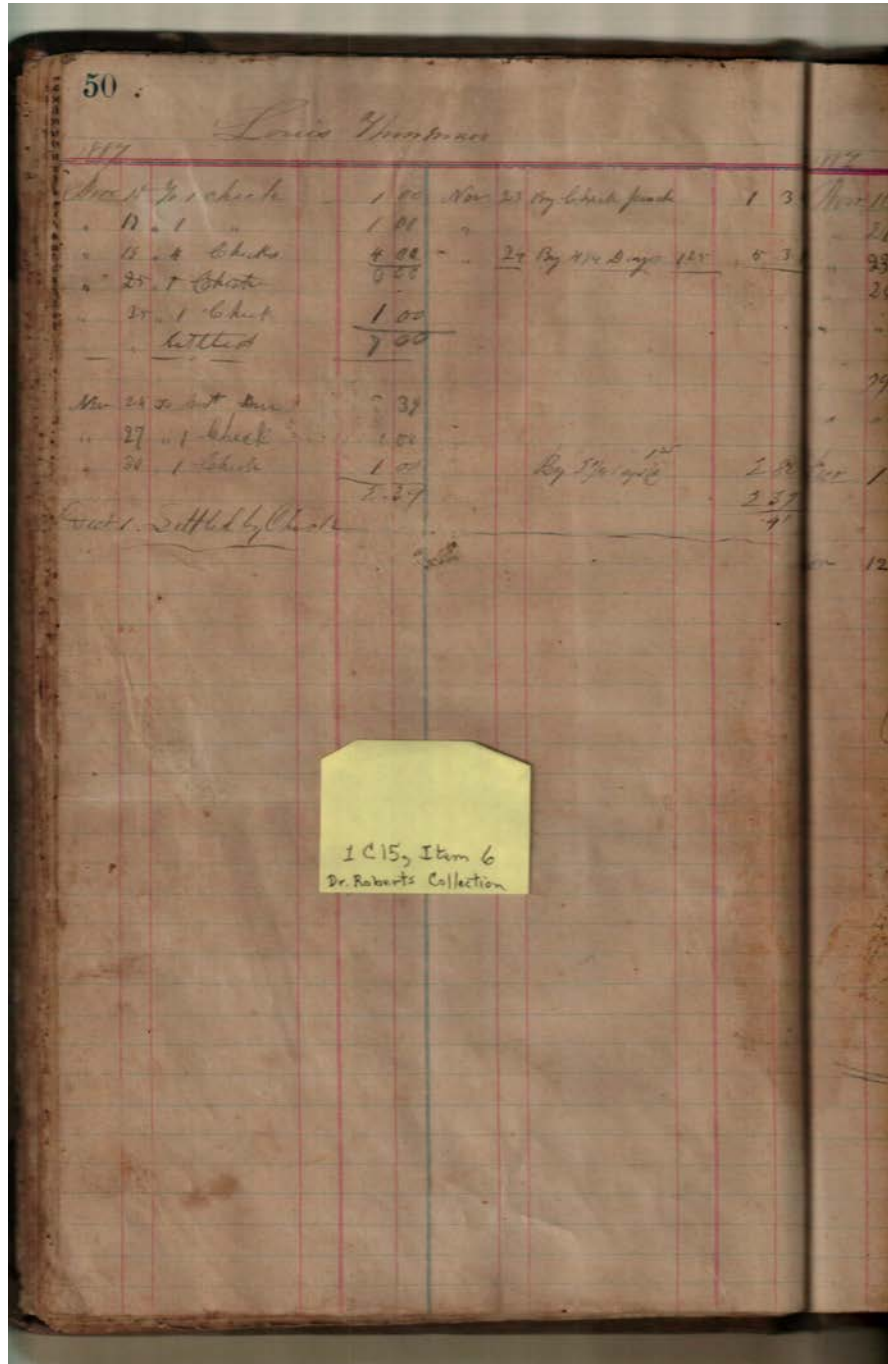
Names:
Tanihill, Drew

Types:
account

Dates:
1887



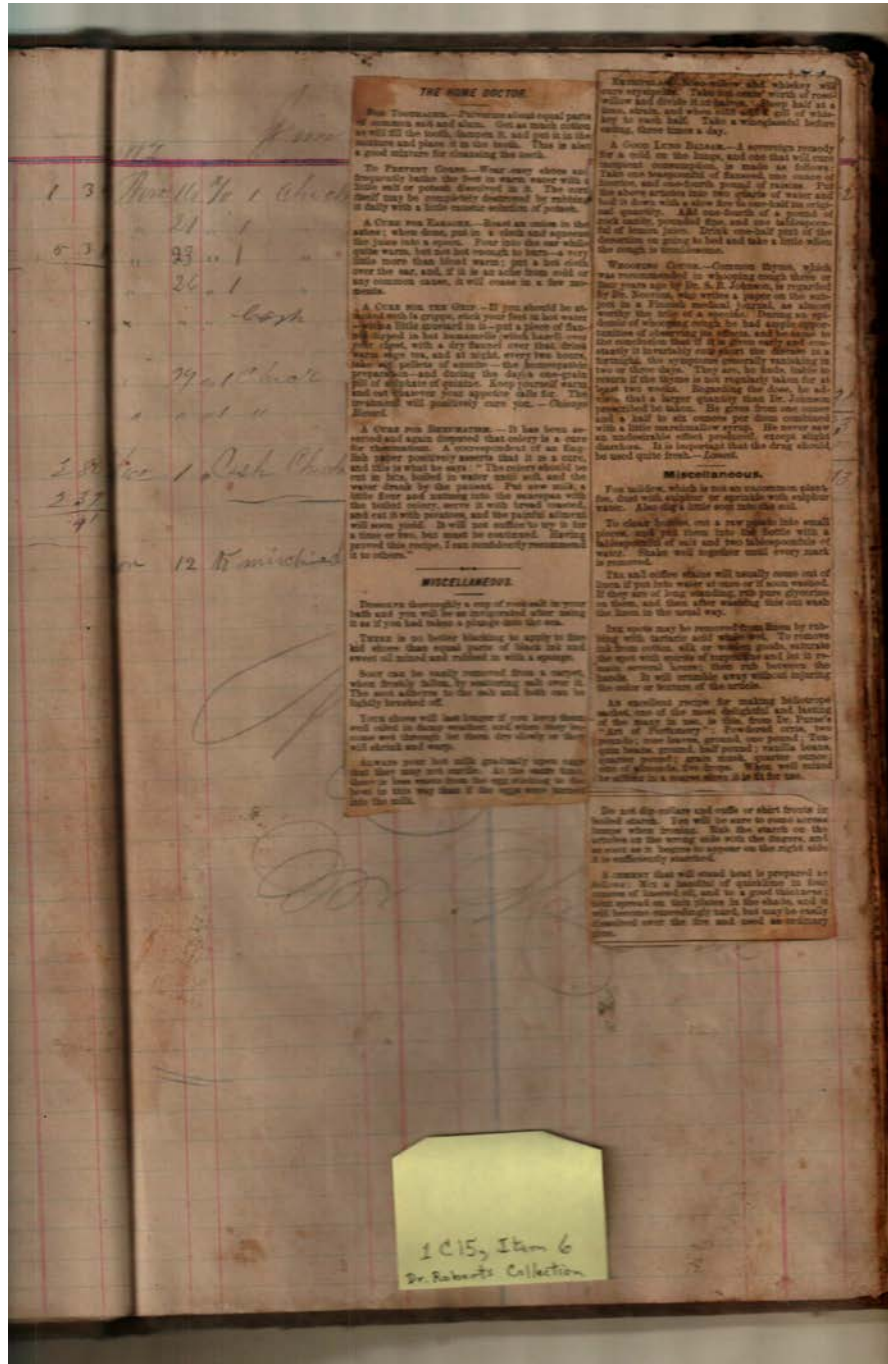
Names:
 Bread and Vegetables
 Types:
 magazine article



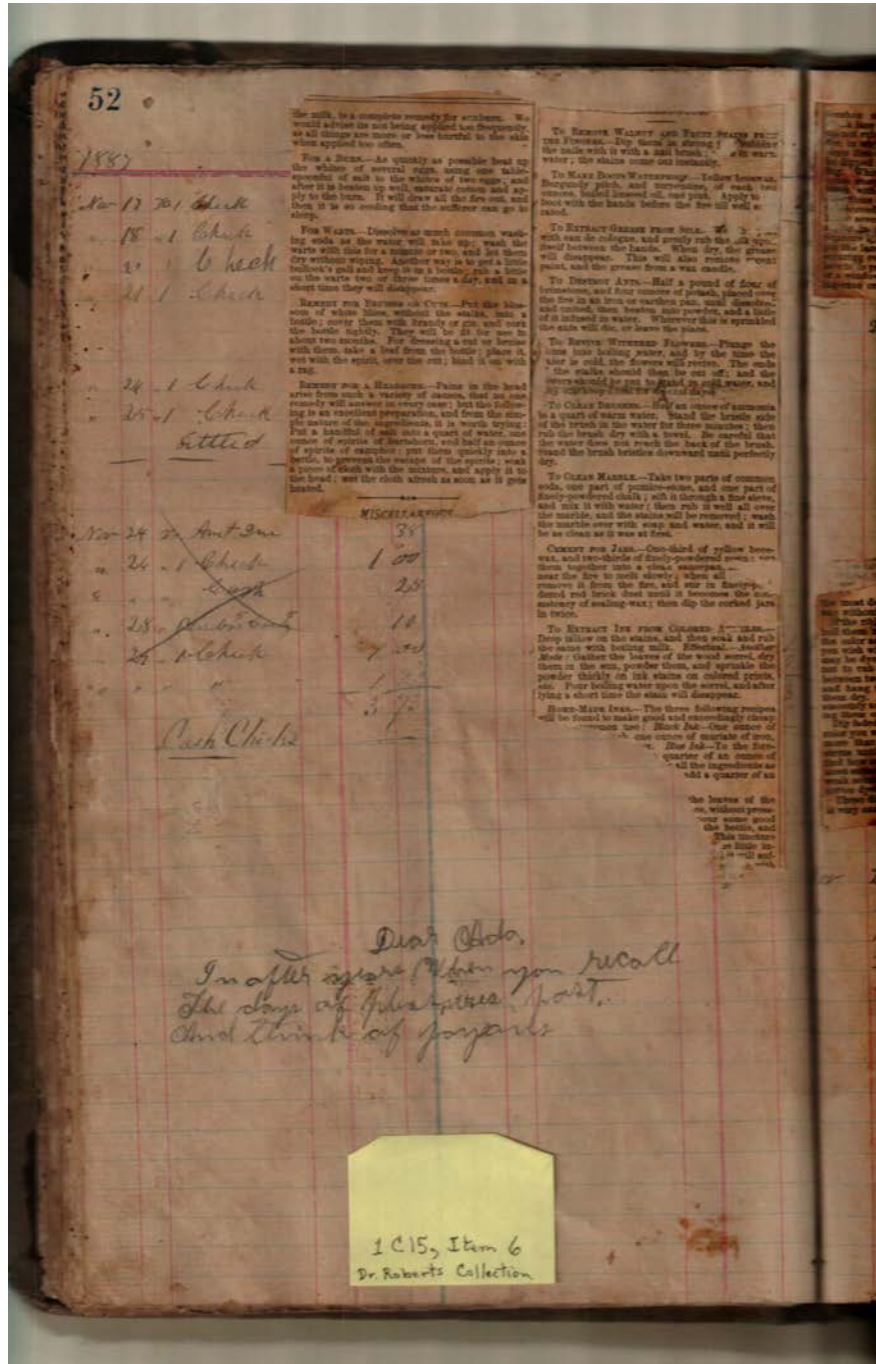
Names:
Thompson, Louis

Types:
account

Dates:
1887

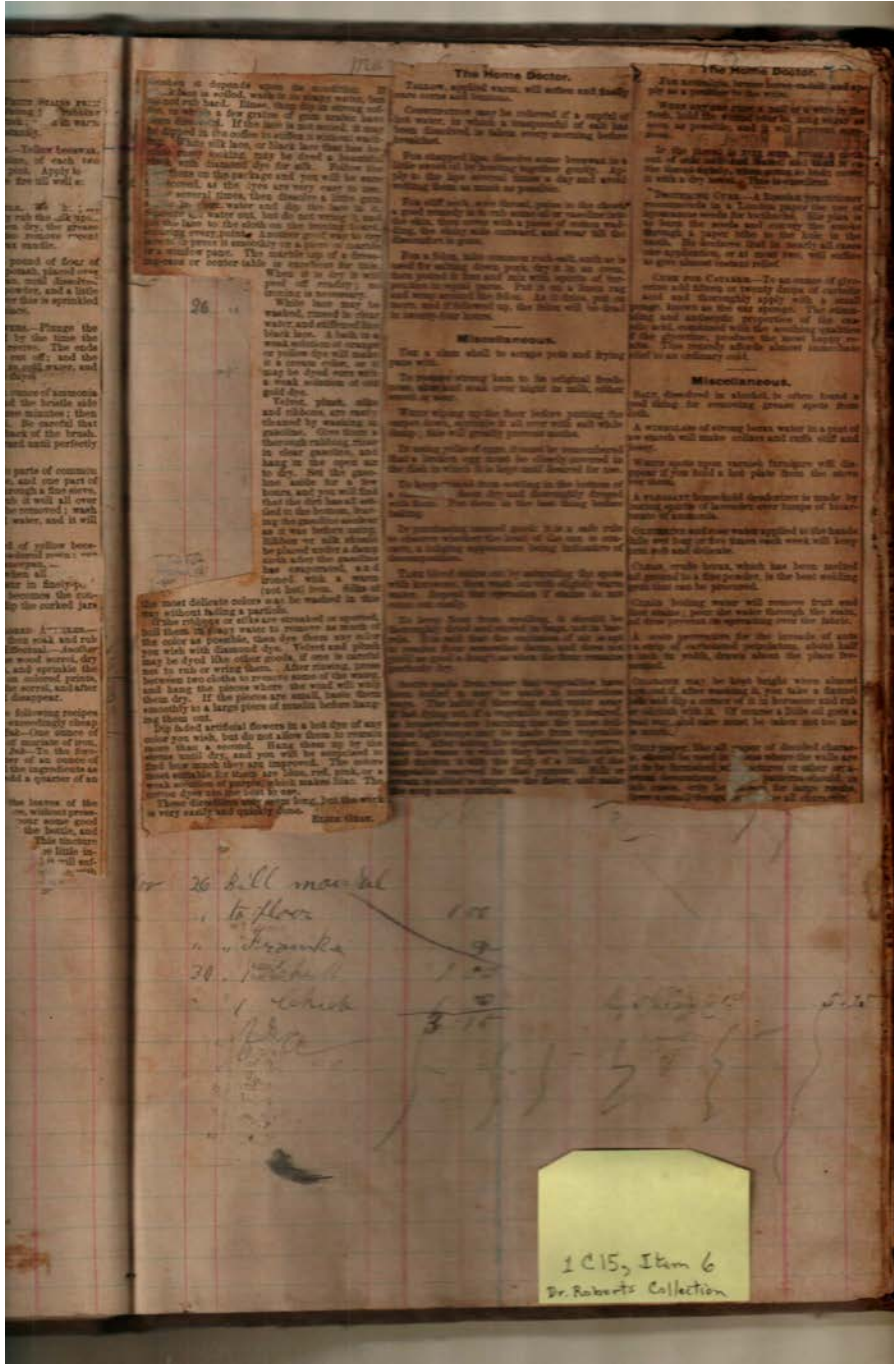


Names:
The Home Doctor
Types:
magazine article

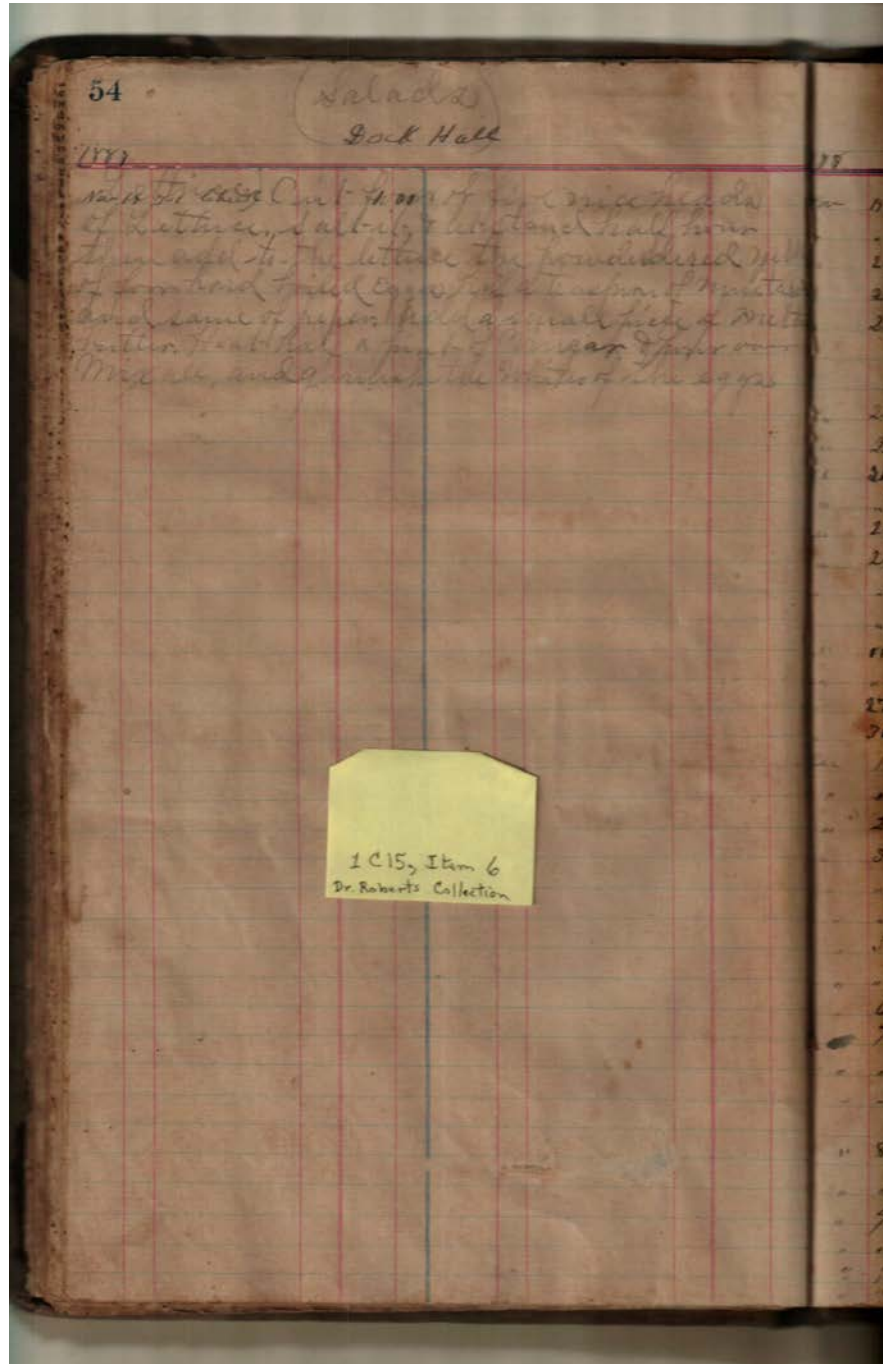


Names:
 The Home Doctor

Types:
 magazine article



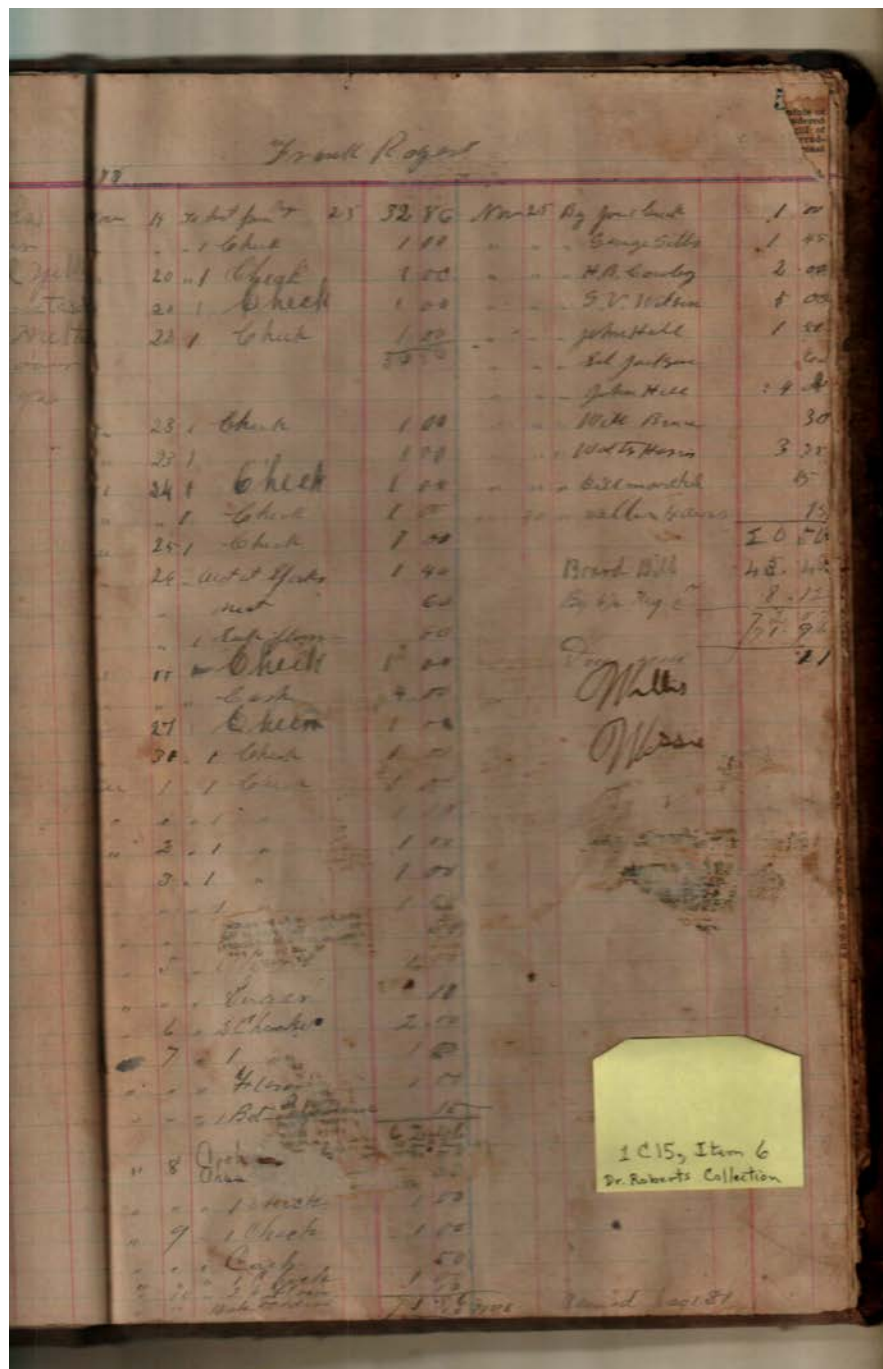
Names:
 The Home Doctor
 Types:
 magazine article



Names:
Hall, Dock

Types:
account

Dates:
1887

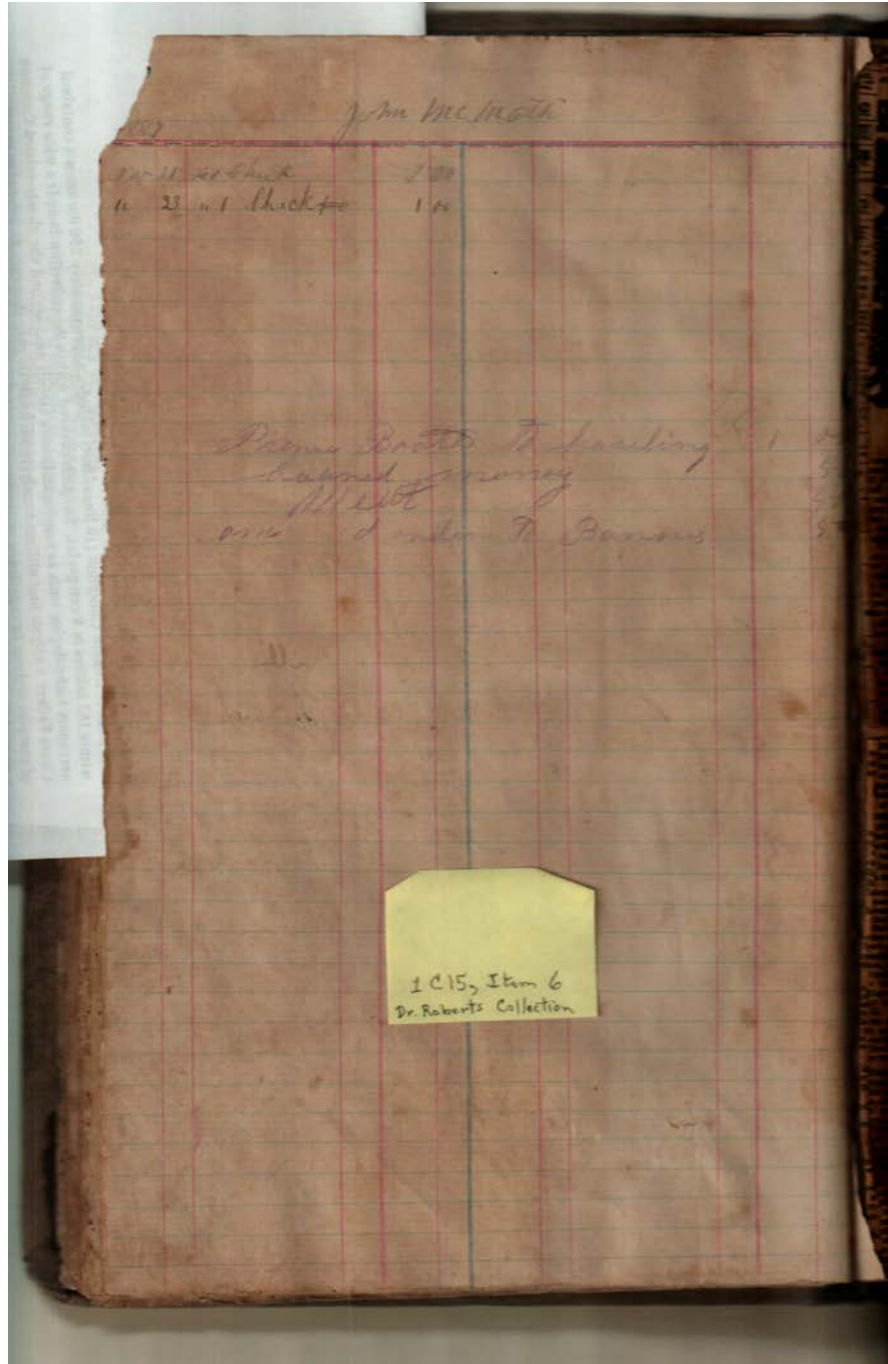


Names:
 Rogers, Frank

Types:
 account

Dates:
 1887

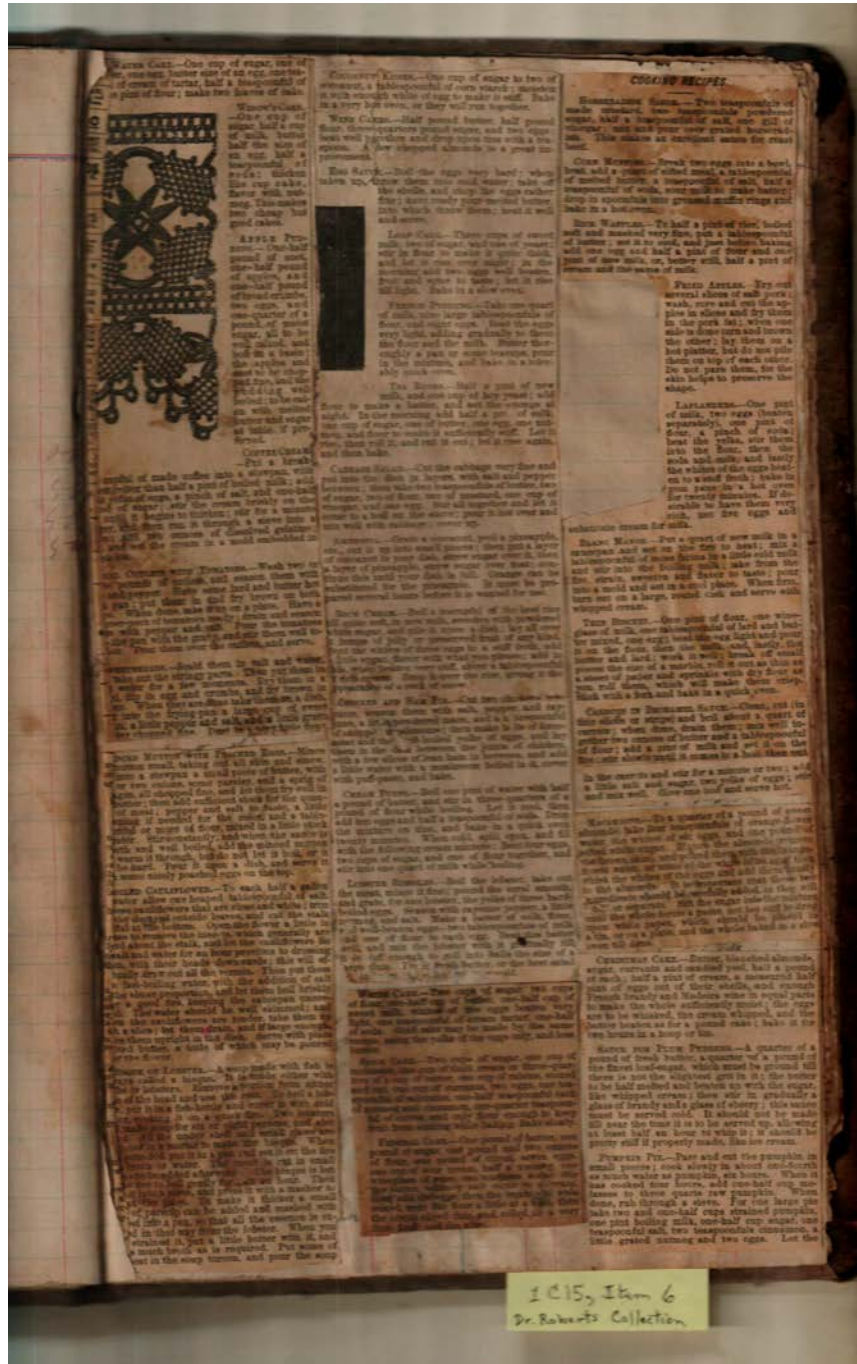
Frances Cabaniss Roberts Collection: Series 1, Subseries C, Box 15, Item 6
1 sheet expense account of HR & Co., recipes, clippings pasted over 1880s account entries
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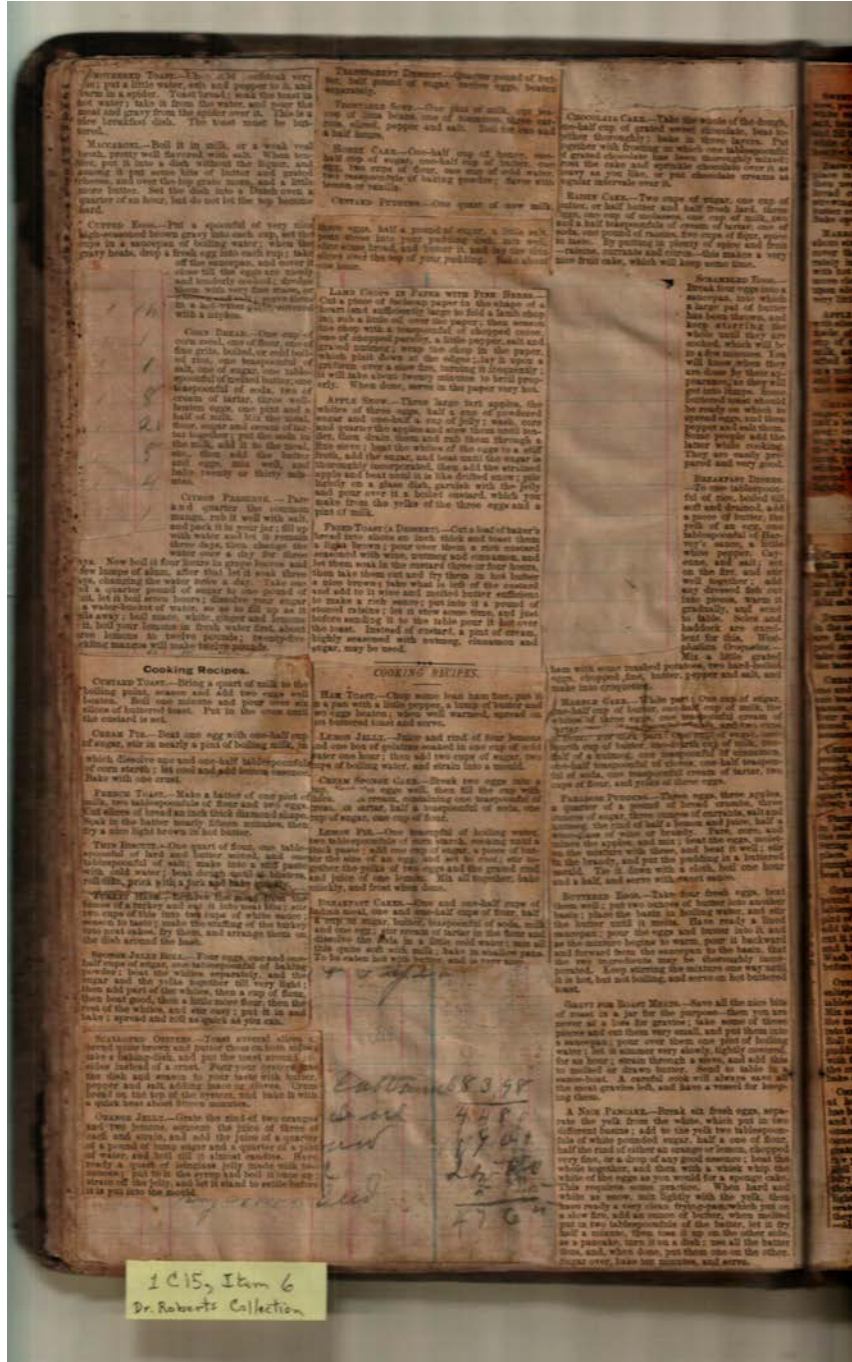
Names:
McMath, John

Types:
account

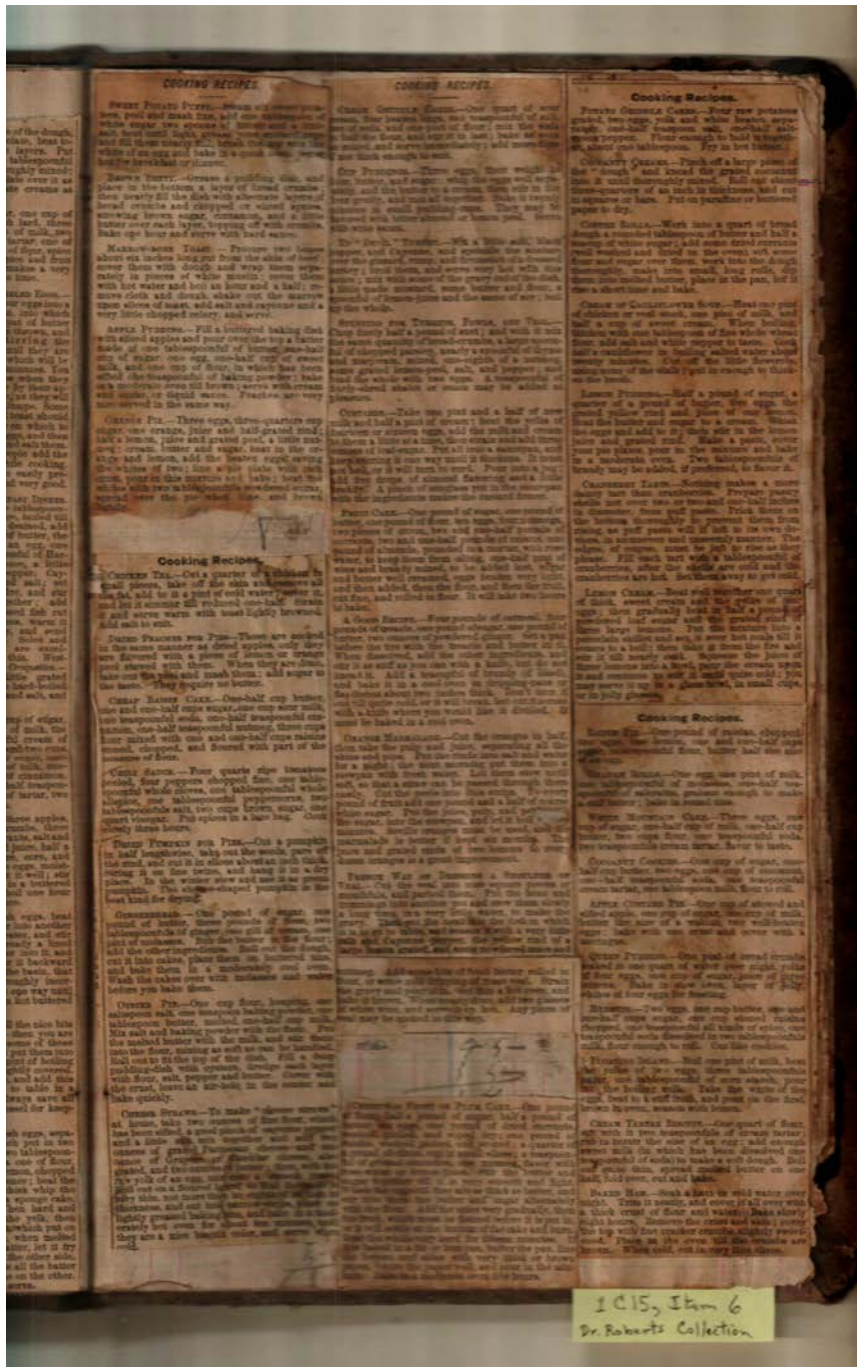
Dates:
1887



Names:
cooking recipes
Types:
magazine article

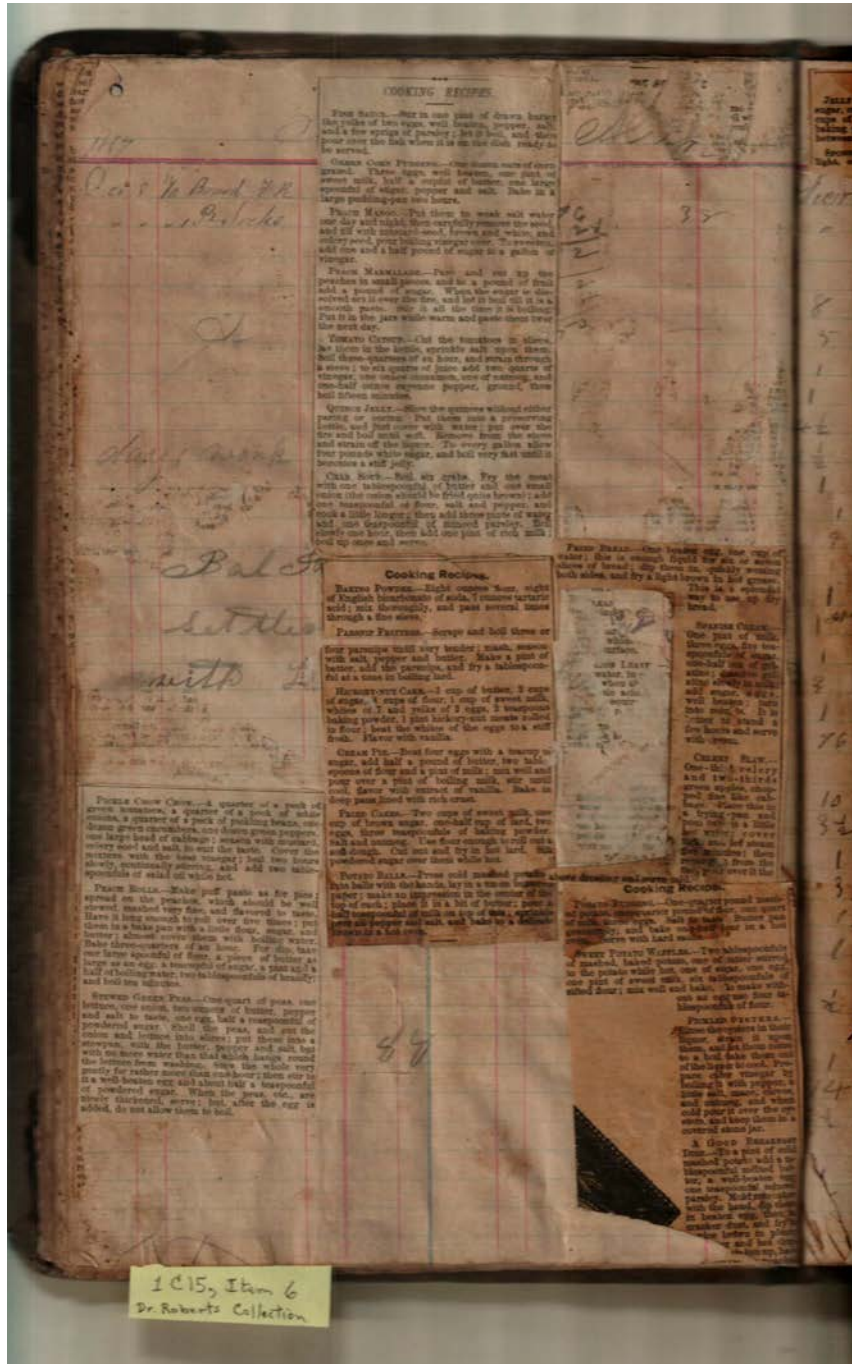


Names:
cooking recipes
Types:
magazine article

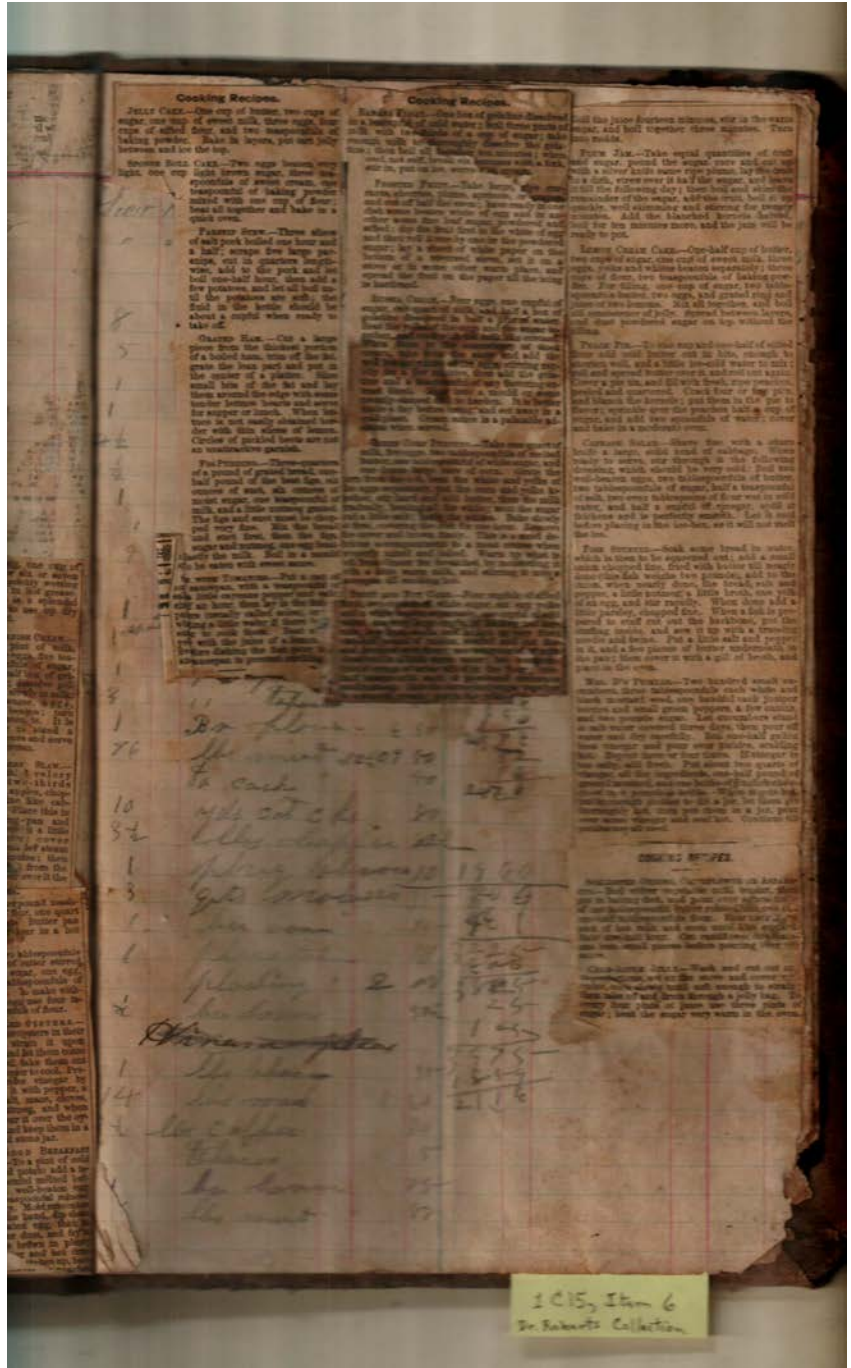


Names:
cooking recipes
Types:
magazine article

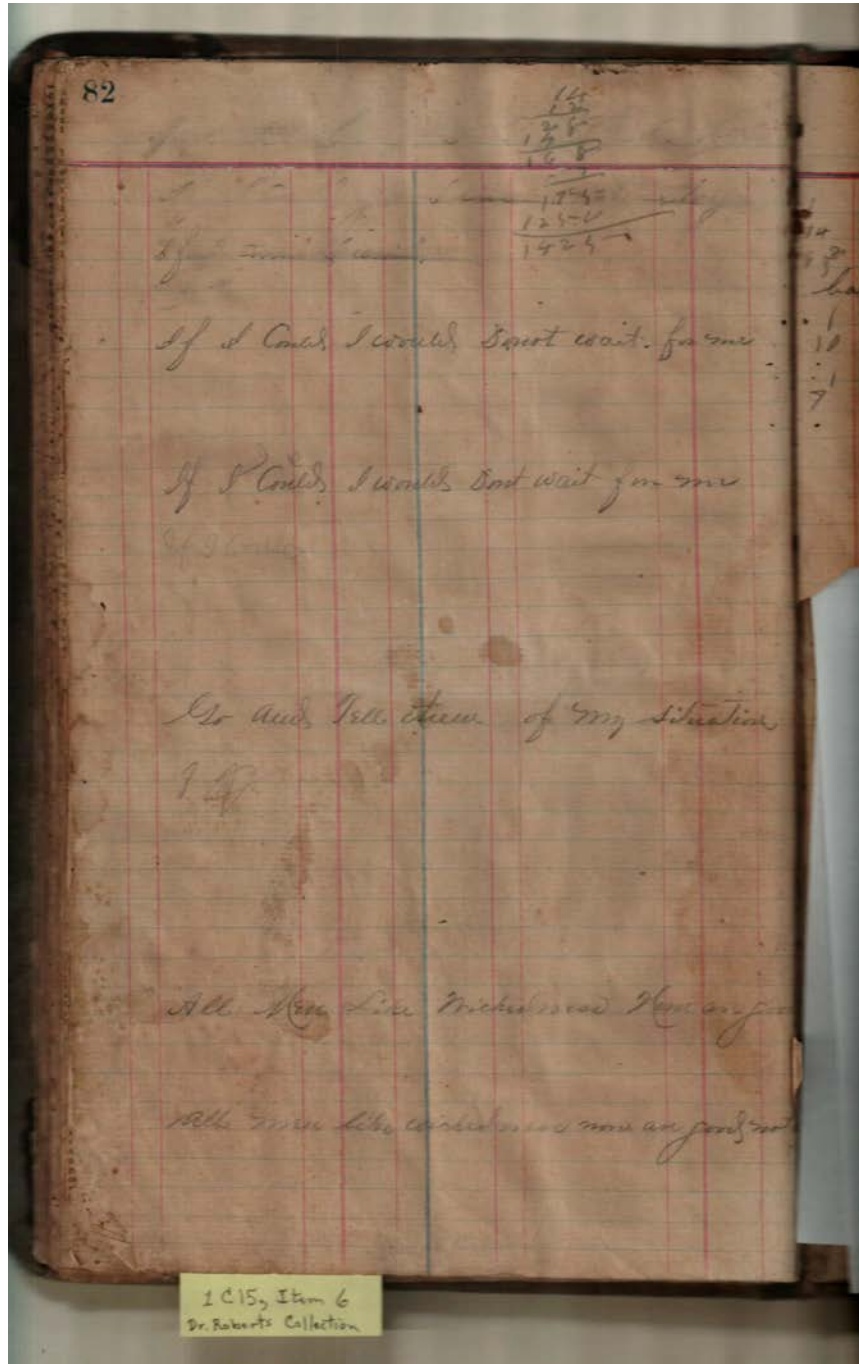
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1 sheet expense account of HR & Co., recipes, clippings pasted over 1880s account entries
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Names:
cooking recipes
Types:
magazine article

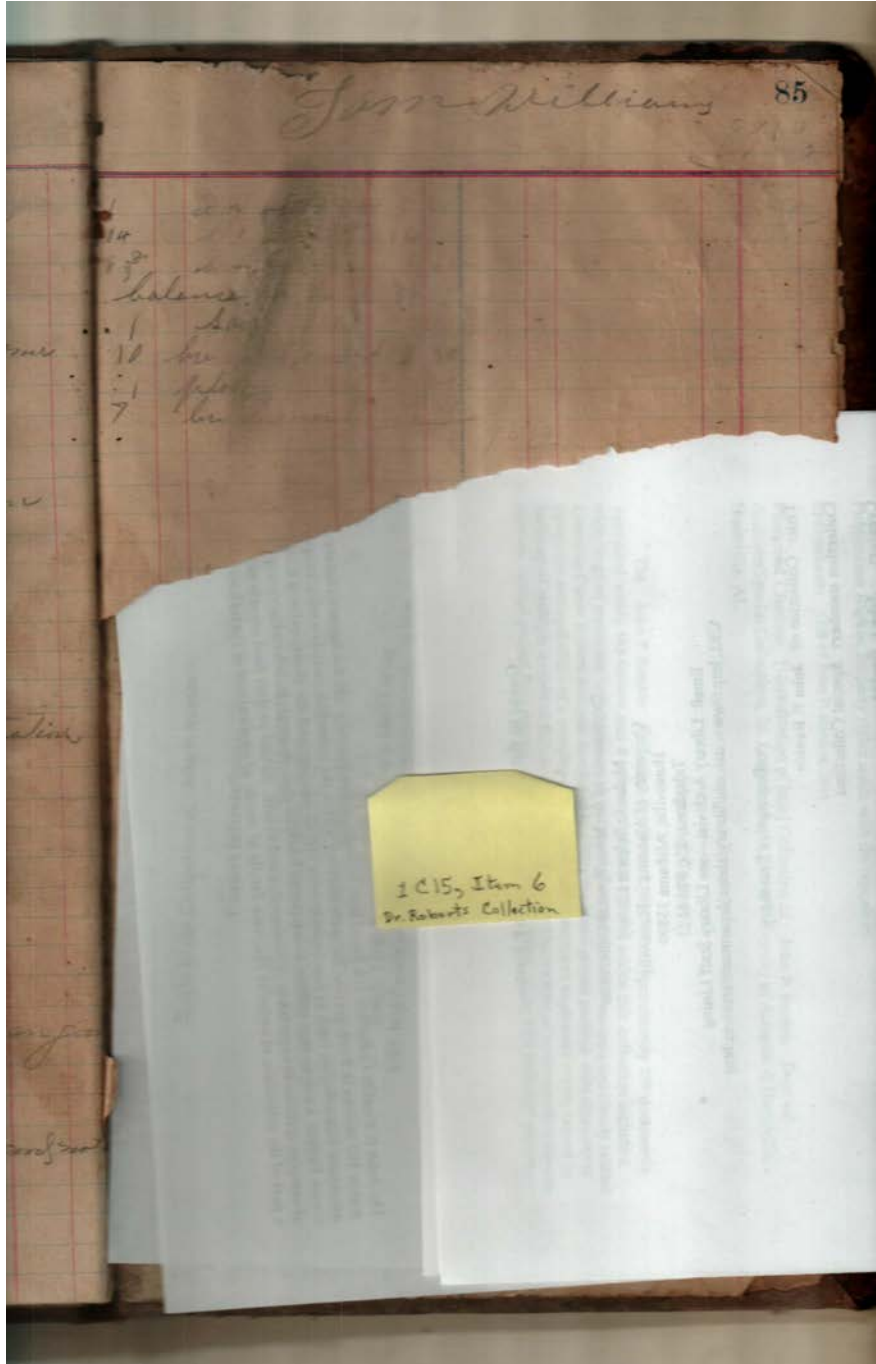


Names:
cooking recipes
Types:
magazine article



Types:
marginal note

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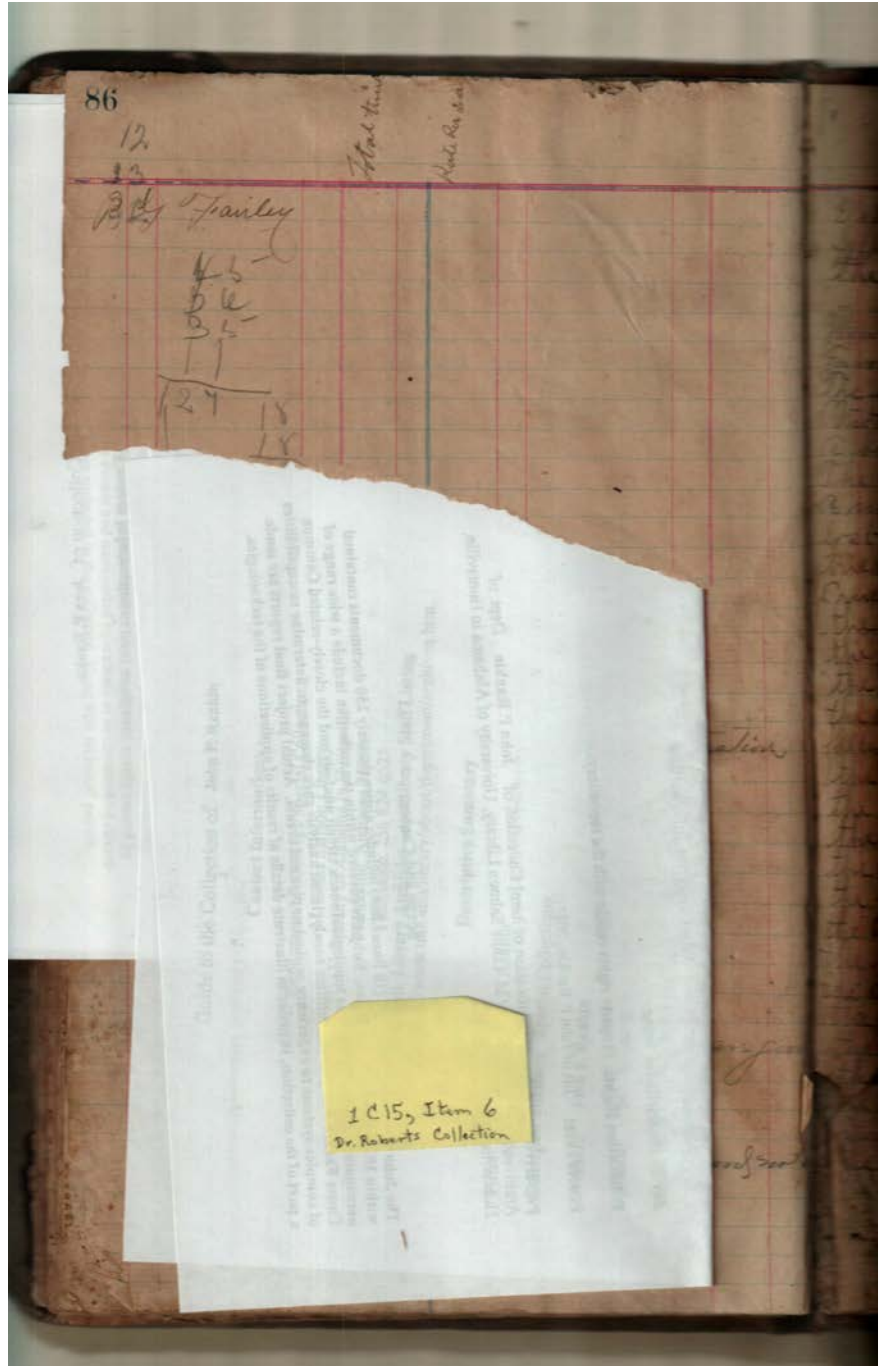
Names:

Williams, Tom

Types:

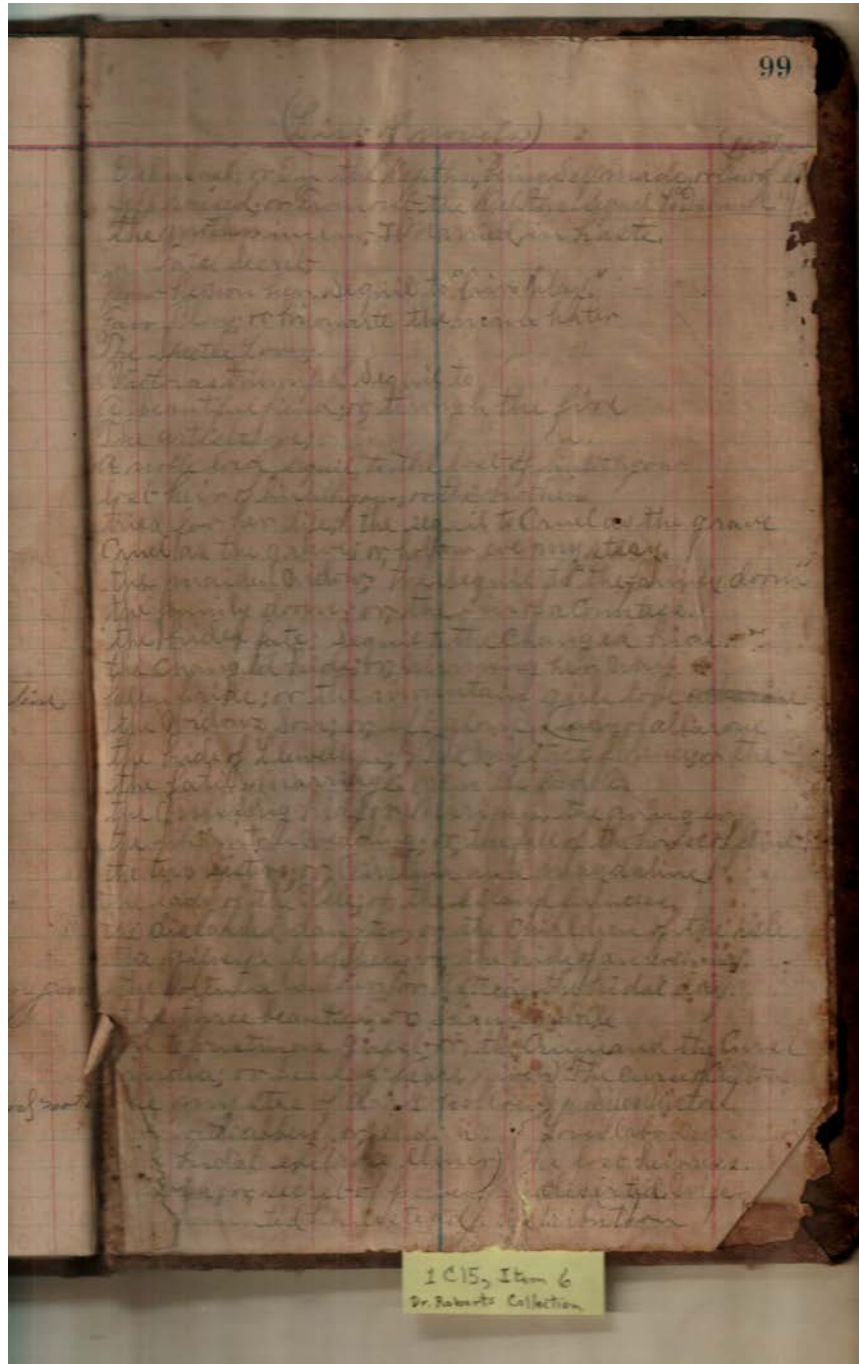
account

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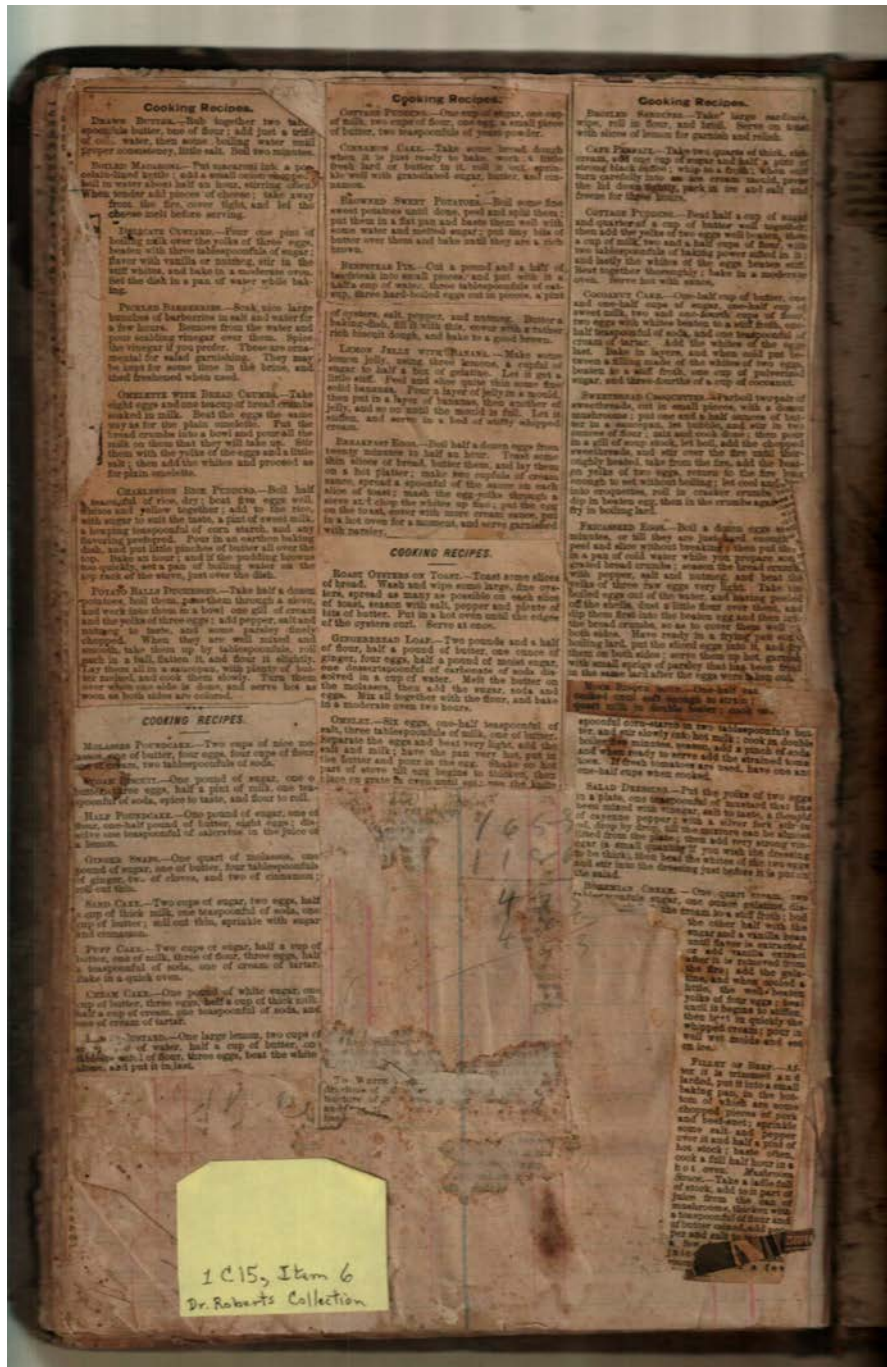
Names:
Fairley

Types:
scrap



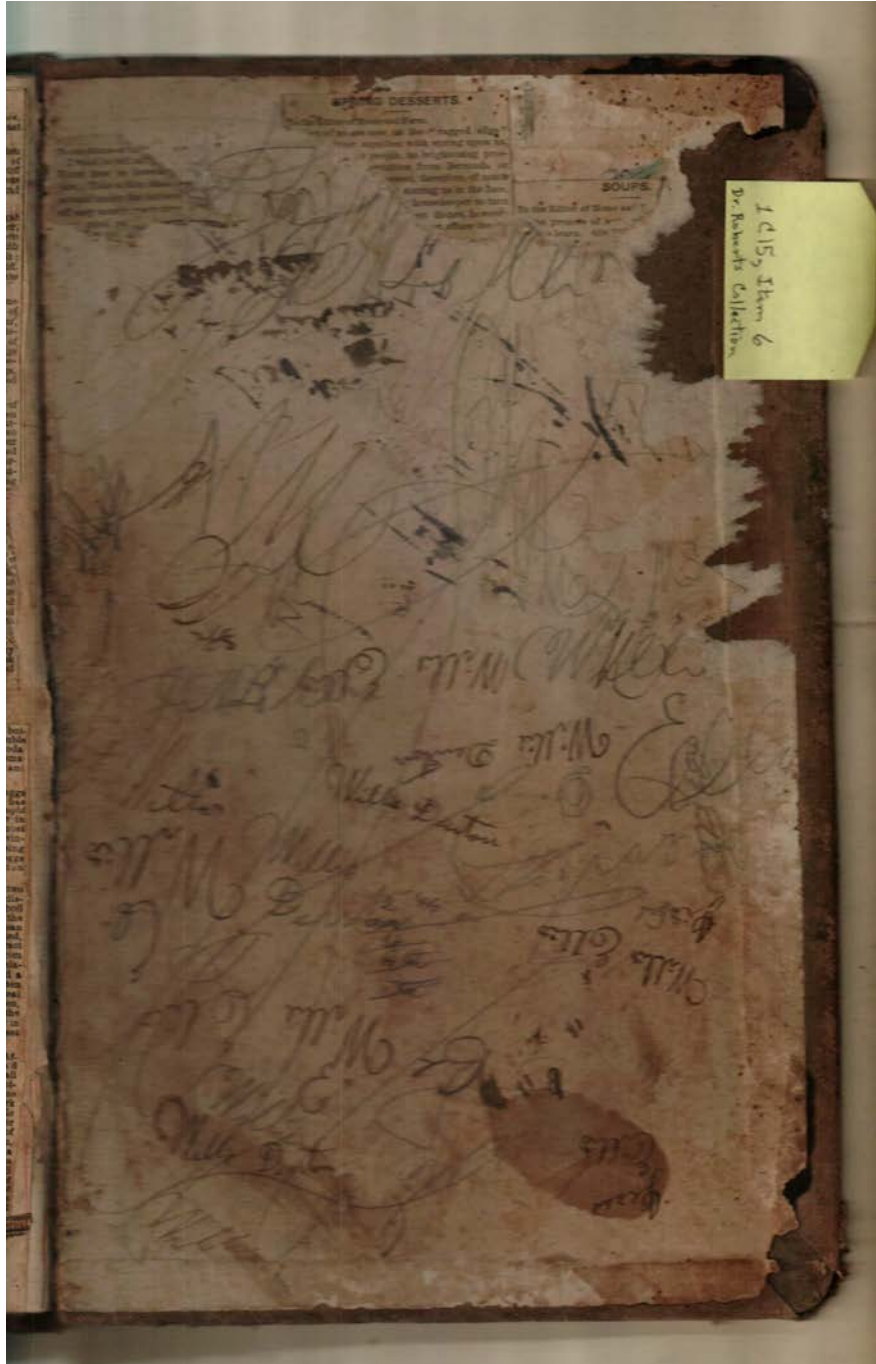
Names:
novels

Types:
list



Names:
 cooking recipes
 Types:
 magazine article

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Types:
ledger cover

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Frances Cabaniss Roberts Collection

Preferred Citation: Frances Cabaniss Roberts Collection, Archives and Special Collections, M. Louis Salmon Library, University of Alabama in Huntsville, Huntsville, AL.

Collection Scope and Content: The Collection of 114 Linear ft. includes a total of 156 Archival Boxes. The Frances Cabaniss Roberts collection covers the historical records of the Cabaniss Roberts family. This collection contains extensive correspondence records of the Cabaniss Roberts family circa 1830 to 1930.

Archives/Special Collections Access Restrictions: None

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