

CHERRY SLUMP

2 Cups Cherries
1/2 cup water
1 cup flour, sifted
1/3 tsp salt

2/3 cups sugar
1 tsp. cinnamon
2 tsp. baking powder
1/2 cup milk



Remove stems and pits from cherries and combine them with the sugar, water and cinnamon. Bring to a boil. Mix and sift the flour, baking powder and salt and add the milk gradually. Drop this dough by spoonfuls into the boiling fruit mixture. Cover and cook for 25 minutes. Remove the cover and cook 10 minutes longer. Serve with cream. Serves 4.

We also came across a recipe in the same book called "DR. ZABDIEL BOYLSTON'S HONEYCOMB PUDDING. The entry before the recipe says that Dr. Zabdiel Boylston, who braved the threat of mob violence in 1721 in order to get Bostonians inoculated against smallpox, favored this excellent pudding. We are wondering if Dr. Boylston might be a relative of Helen Boylston who lived many years in Weston, and worked many years as nurse.

The recipe is as follows:

1/2 cup flour
1/2 cup sugar

1/2 cup butter, melted
1/2 cup warm milk

1/2 tsp. each: cloves
cinnamon, allspice
1/4 tsp. salt

4 eggs beaten
1 Tbs. soda in 1 cup molasses

Stir together the dry ingredients, add the rest of the ingredients, and pour the mixture quickly into a buttered baking dish. Bake in a moderate oven (350 degrees) for about 30 minutes. Turn out on a hot plate. When the pudding is sliced, the honeycomb will show.

Honeycomb Pudding Sauce

1 cup sugar
1/4 cup butter
juice of 1 lemon
1 egg beaten

1/4 tsp. salt
3 tsp. cornstarch
1 cup boiling water

Cream the sugar and butter, add the rest of the ingredients and cook over low heat, stirring constantly until thickened. Serve the pudding and sauce warm.