



PILGRIM HALL
MUSEUM

BUILT IN 1824

MINCED PIE OF BEEF - 1796

from: *American Cookery*, by Amelia Simmons, 1796.

from: *Thanksgiving & the New England Pie*.

THE ACME
Mince Meat
—OF—
BINGHAMTON.



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Four pound boil'd beef, chopped fine, and salted; six pound of raw apple chopped also, one pound beef suet, one quart of Wine or rich sweet cyder, one ounce mace, and cinnamon, a nutmeg, two pounds raisins, bake in paste, three fourths of an hour.

Observations: All meat pies require a hotter and brisker oven than fruit pies, in good cookeries, all raisins should be stoned.