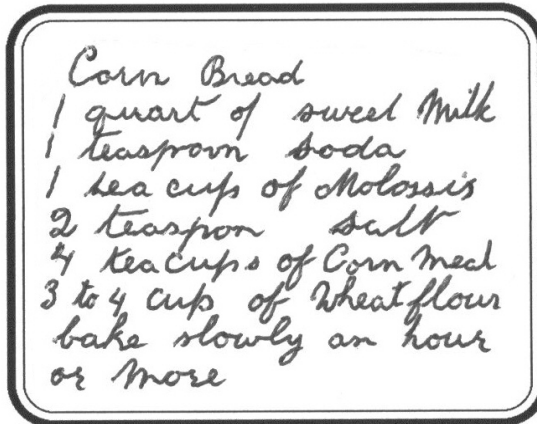


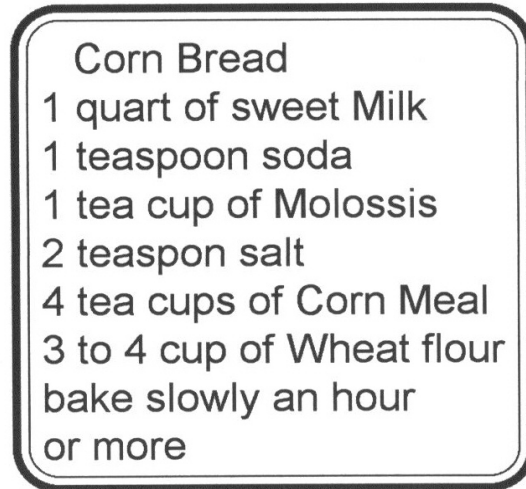
1866 Corn Bread Recipe:

On the left is Elizabeth Hanford's recipe, written in 1866. Can you read it?

Original:



Copy typed exactly as
Elizabeth wrote it:



Elizabeth's recipe will make a lot of corn bread, so the modern translation below is for one quarter of the original amount.

Modern Corn Bread Recipe:

Corn Bread

Mix together in bowl:

- | | |
|--------------------------|------------------|
| 1 cup corn meal | 1 cup milk |
| 1 cup wheat flour | 1/4 cup molasses |
| 1/4 teaspoon baking soda | |
| 1/2 teaspoon salt | |

Pour milk and molasses into dry mixture and stir together until combined. Grease an 8 inch round pan and put corn bread mixture in, pat level. Bake in 400° F. oven for 20-25 minutes, or until corn bread bounces back when lightly touched.

What is the same and what is different between the 1866 recipe and the modern translation?