

four two gallons of hot water on a pint of lime and half pint  
of salt drop your eggs as fast as you get them, be sure that there  
are no cracked ones.

I send you this receipt because I have found it  
a very good and useful one you can put your eggs in all the summer  
and they will be good all the winter

I congratulate you my dear sister on the birth of your son  
I think you are doing very well beating me all a hollow! O! how  
glad I would be to see you and two dear little children I would give any  
thing to visit you this summer but it will be entirely out of my power for  
you know I have three babies but I hope you will not disappoint <sup>us</sup> by not  
coming down next winter we all want to see you all so much give my  
love to Mr Fitzhugh and kiss the dear little one for me. I remain your  
Sister Lucie



Reduce separately to a fine powder two pounds of the  
best fine salt, one pound of loaf sugar and half a pound of saltpre  
Aze. Sift these ingredients one above another, on a large sheet of paper,  
then mix well together; keep this mixture covered up close in a  
nice jar, and placed in a dry closet.

When your butter is worked in the usual way, and ready to put  
in the <sup>it</sup>aro, use one ounce of this composition to every pound of butter  
worked it well into the mass. It will not do to use for a month,  
because earlier the salts will not be sufficiently blended with it.