

## **To Stuff & Roast a Turkey**

from: *American Cookery*. By Amelia Simmons, 1796.  
The Great American Turkey Exhibit.



**One pound soft wheat bread**, 3 ounces beef suet, 3 eggs, a little sweet thyme, sweet marjoram, pepper and salt, and some add a gill of wine; fill the bird therewith and sew up, hang down to a steady solid fire, basting frequently with salt and water, and roast until a steam emits from the breast, put one third of a pound of butter into the gravy, dust flour over the bird and baste with the grave; serve up with boiled onions and cranberry-sauce, mangoes, pickles or celery.