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Handwriting solution 11

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The Solution to the Handwriting Example XI

Transcription

Med stöd af 2 mom. 12 § uti Kongl. Fabriks- och
Handtvärks Ordningen den 22 December 1846 och
i förmåga af bilagde Fräjdebevis får jag öd-
mjukast anhålla om gunstigt tillstånd, att
här i staden få idka brödbakning, såsom
försörjningsmedel. Kalmar den 13 Augusti
1853.

Maria Lovisa Jacobsson
gift med Vedgårdskarlen Wernström

Translation

With support from the 2 moment of the 12th paragraph of the Royal Resolution on Factories and Trade of the 22nd December 1846 and by the power of the included testimonial of conduct I humbly ask for kind permission to, in this city, start as a bread baker, as a means for support [of myself and family]. Kalmar the 13th August 1853.

Maria Lovisa Jacobsdotter
married to the woodyard worker Wernström

Grandmother Alma's *kola* (fudge)

As the holiday season is getting close, here is a simple recipe for fudge (*kola*) that has been handed down in the family:

1 cup granulated sugar
1 cup molasses (Swedish *ljus sirap* is best if you can get it)
2 cups heavy cream

Put all ingredients in a saucepan and boil slowly for about 20 minutes. Drop a little of the fudge into a cup

of cold water and see if it forms a ball. If that works, then pour the fudge into a flat pan lined with parchment paper. Chill it overnight, then cut into 1-inch squares. Next, cut out squares of parchment paper and wrap the fudge in those.

If you want to, you can wrap the *kolor* in fancy paper and hang them on the Christmas tree.

