

## **Cookery-books: 19th cent.**

### **Publication/Creation**

c. 1850-c. 1875

### **Persistent URL**

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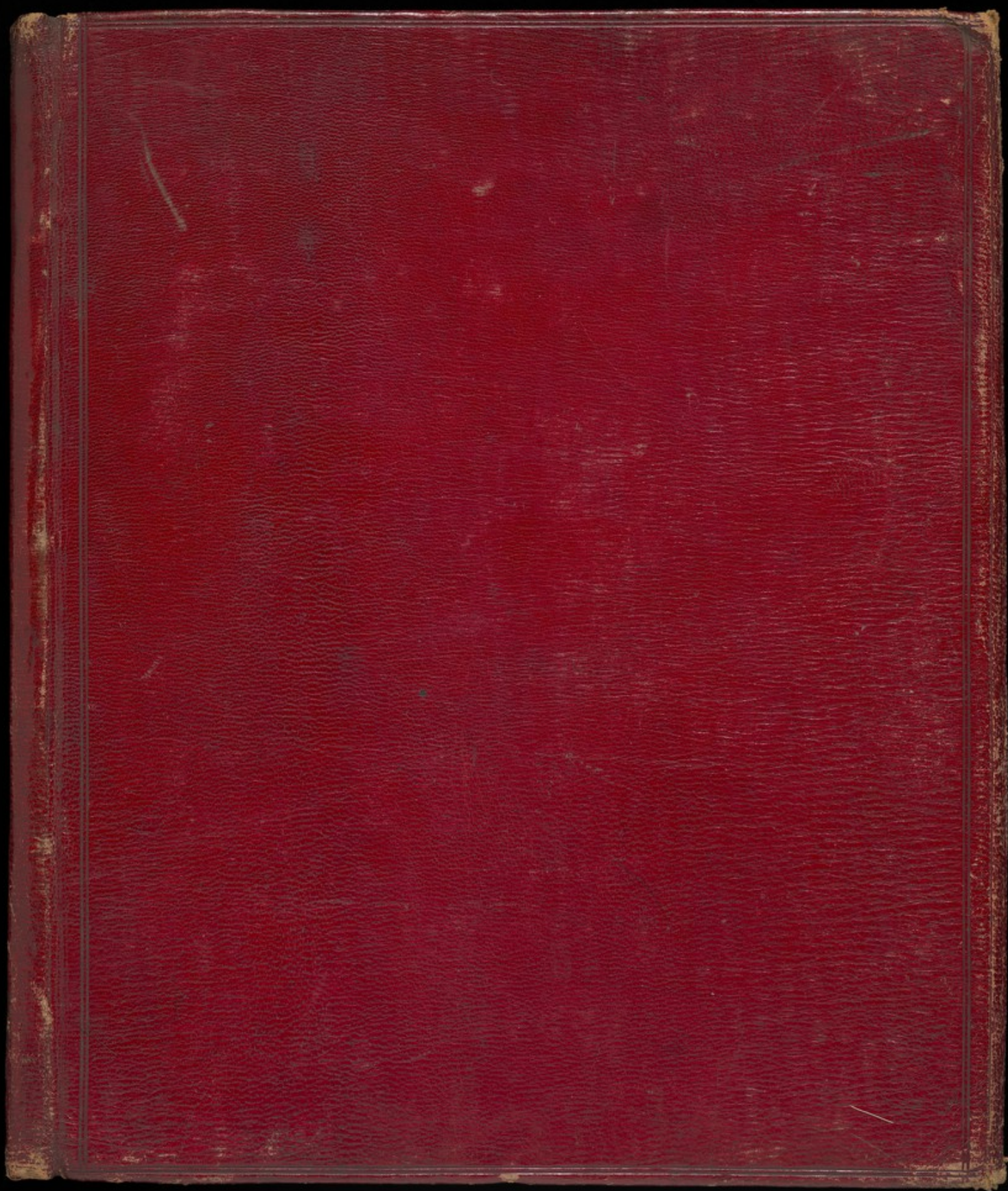
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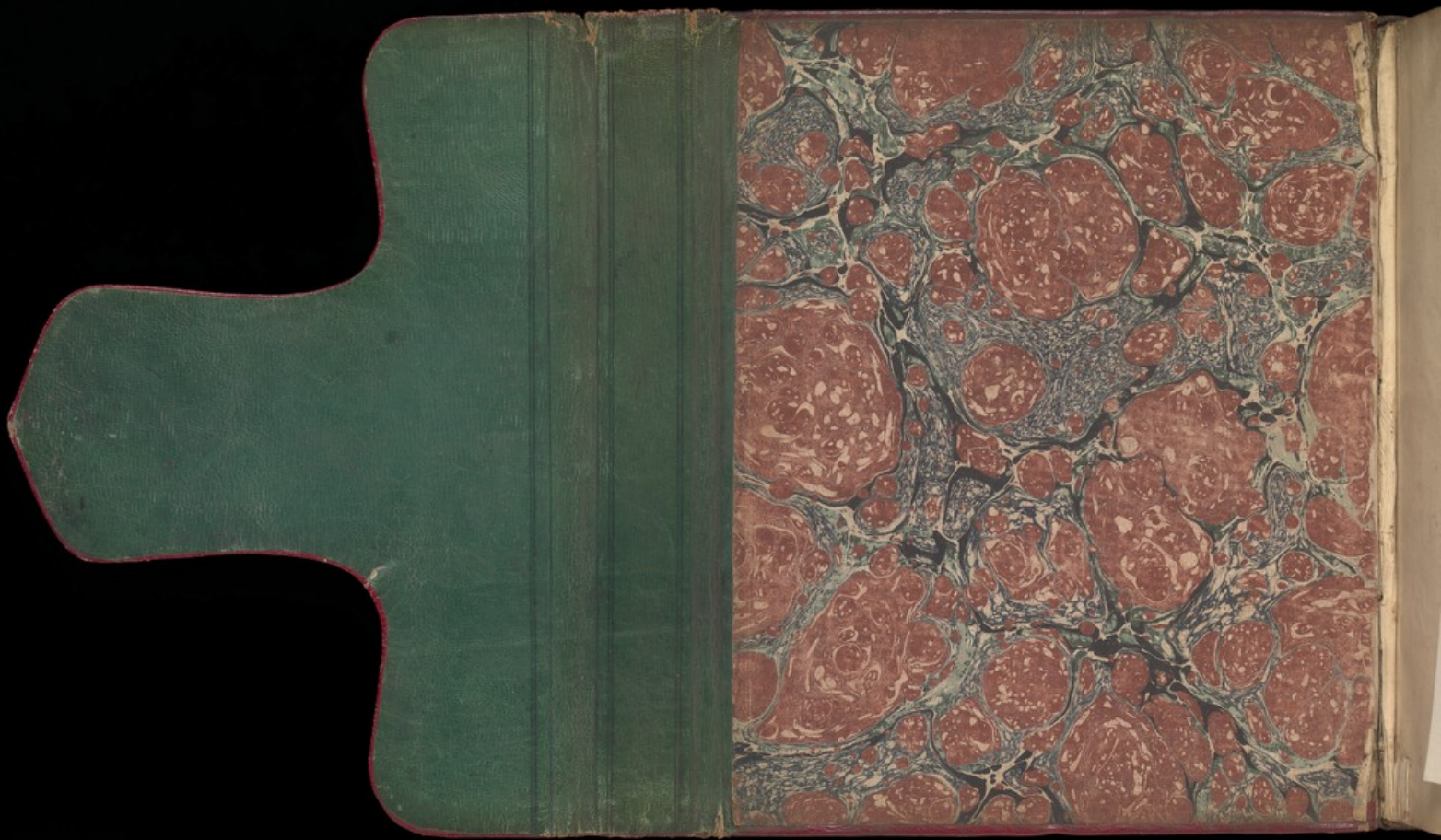
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COOKERY-BOOK

[Middle 19<sup>th</sup> cent.]

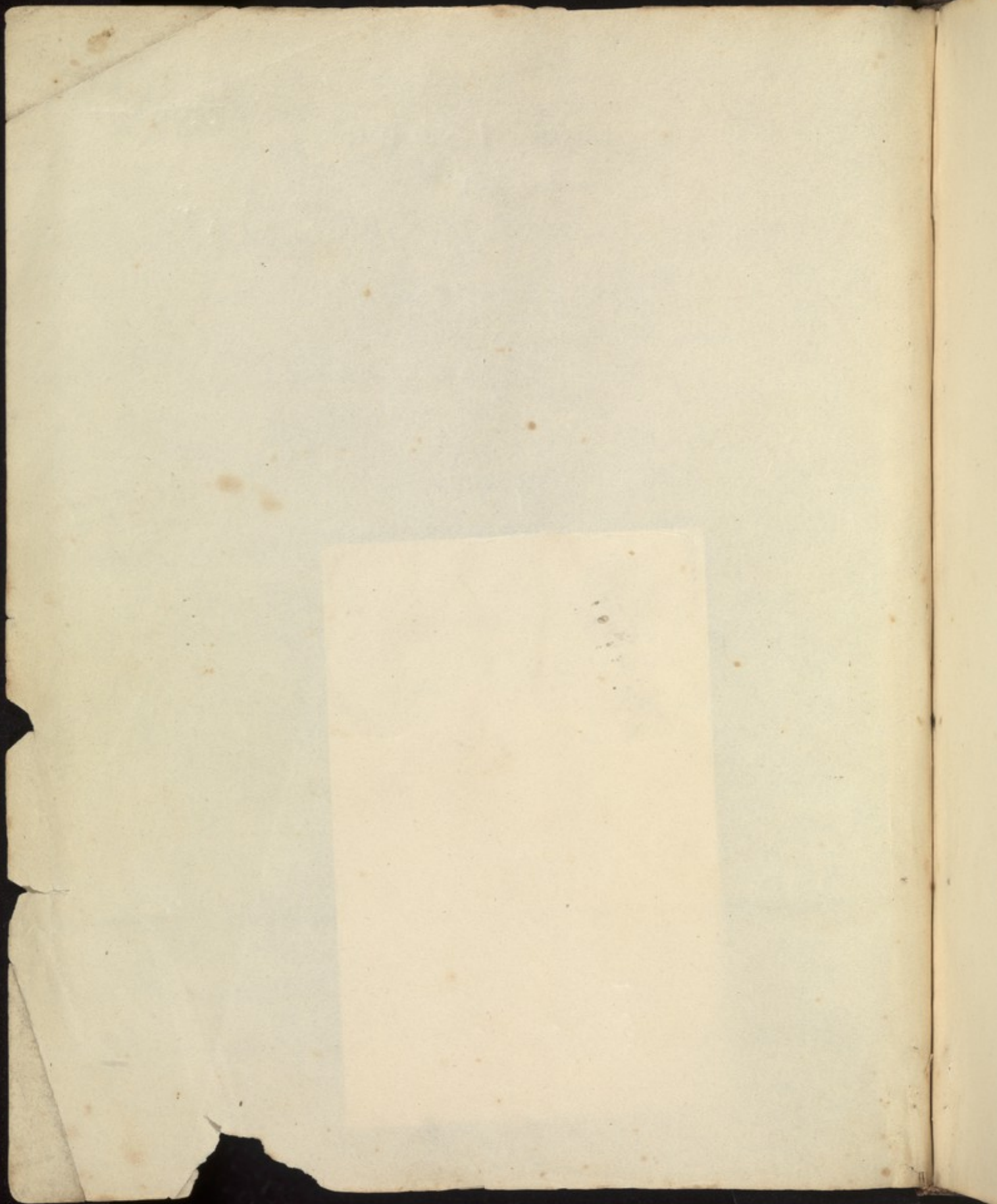


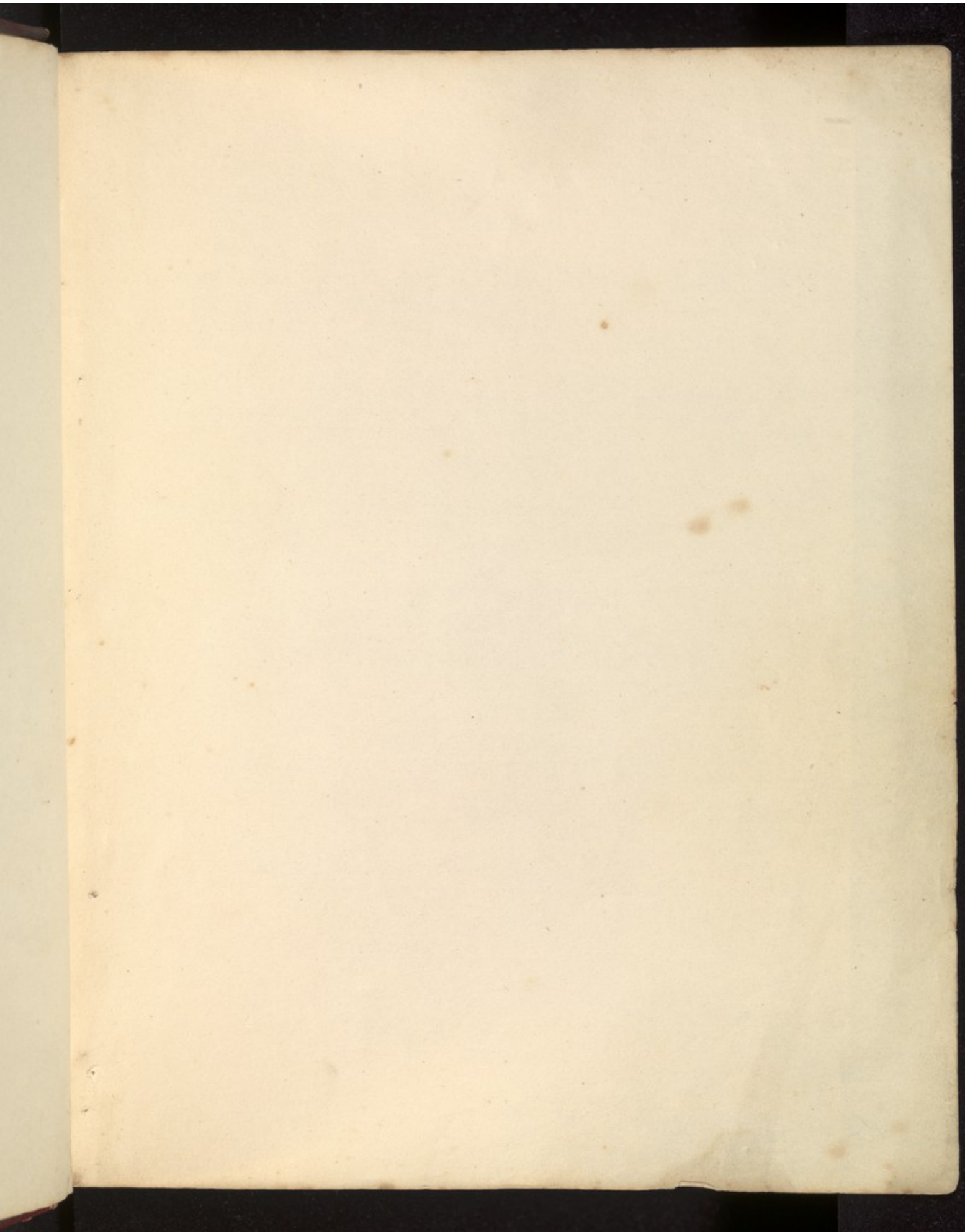
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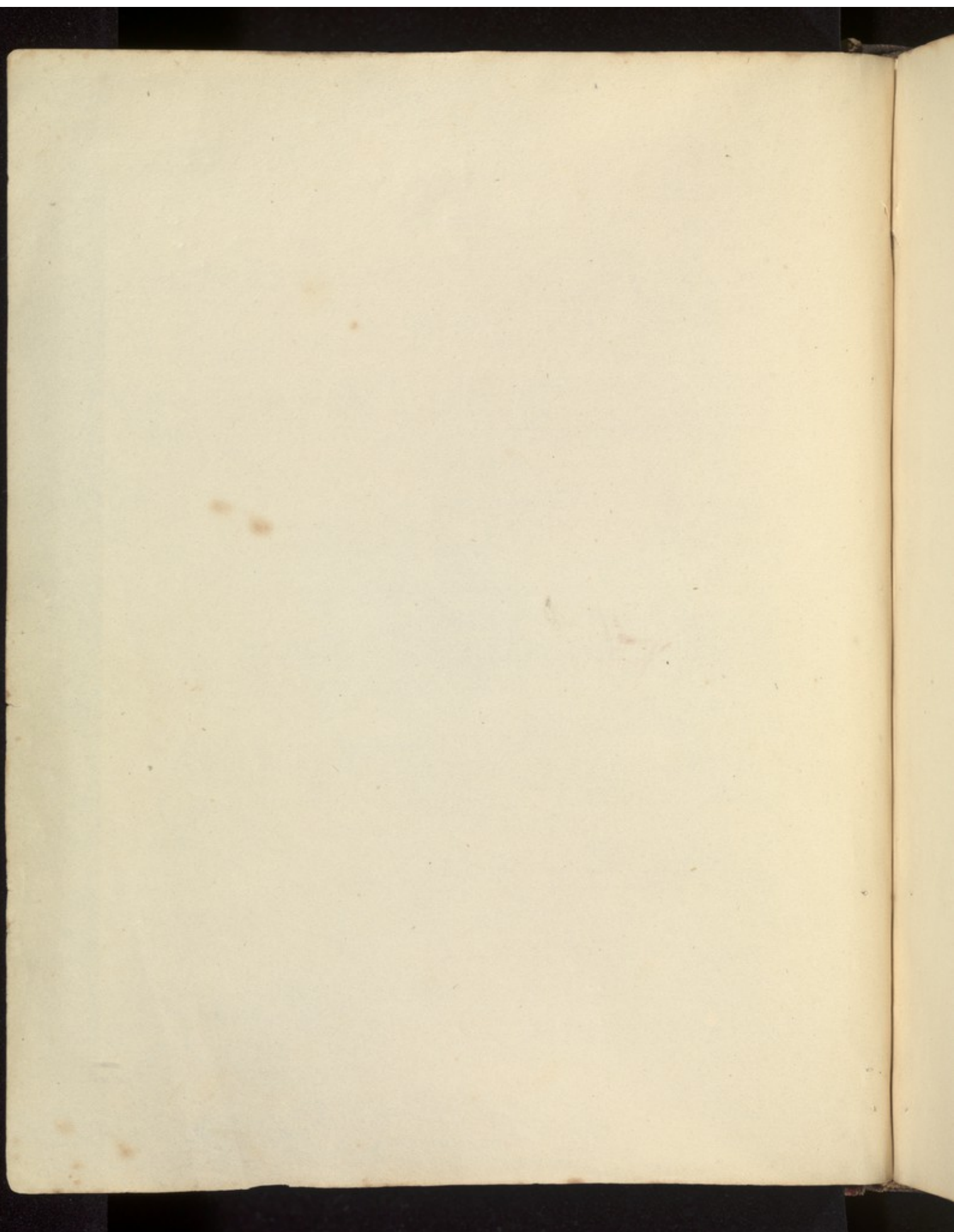
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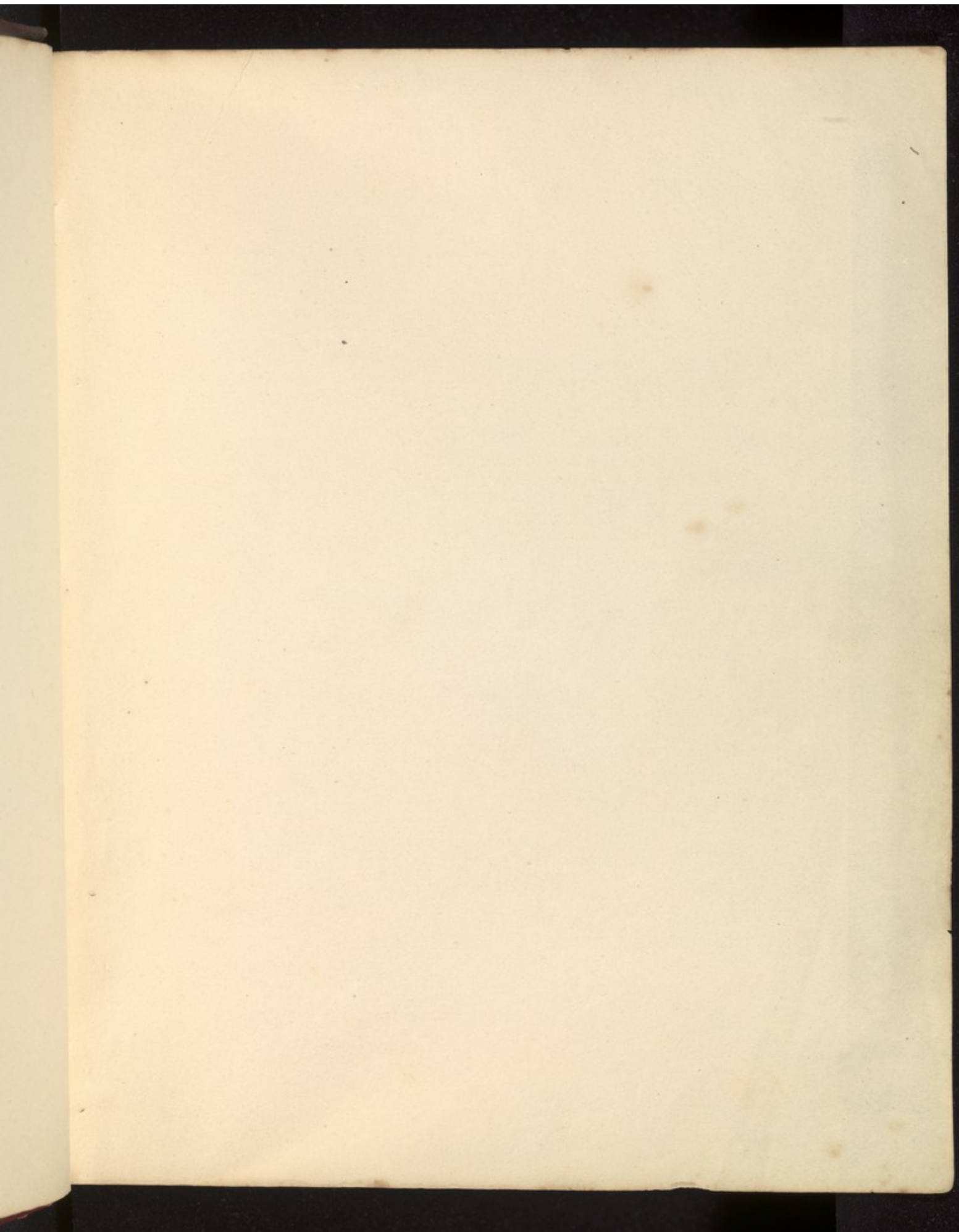
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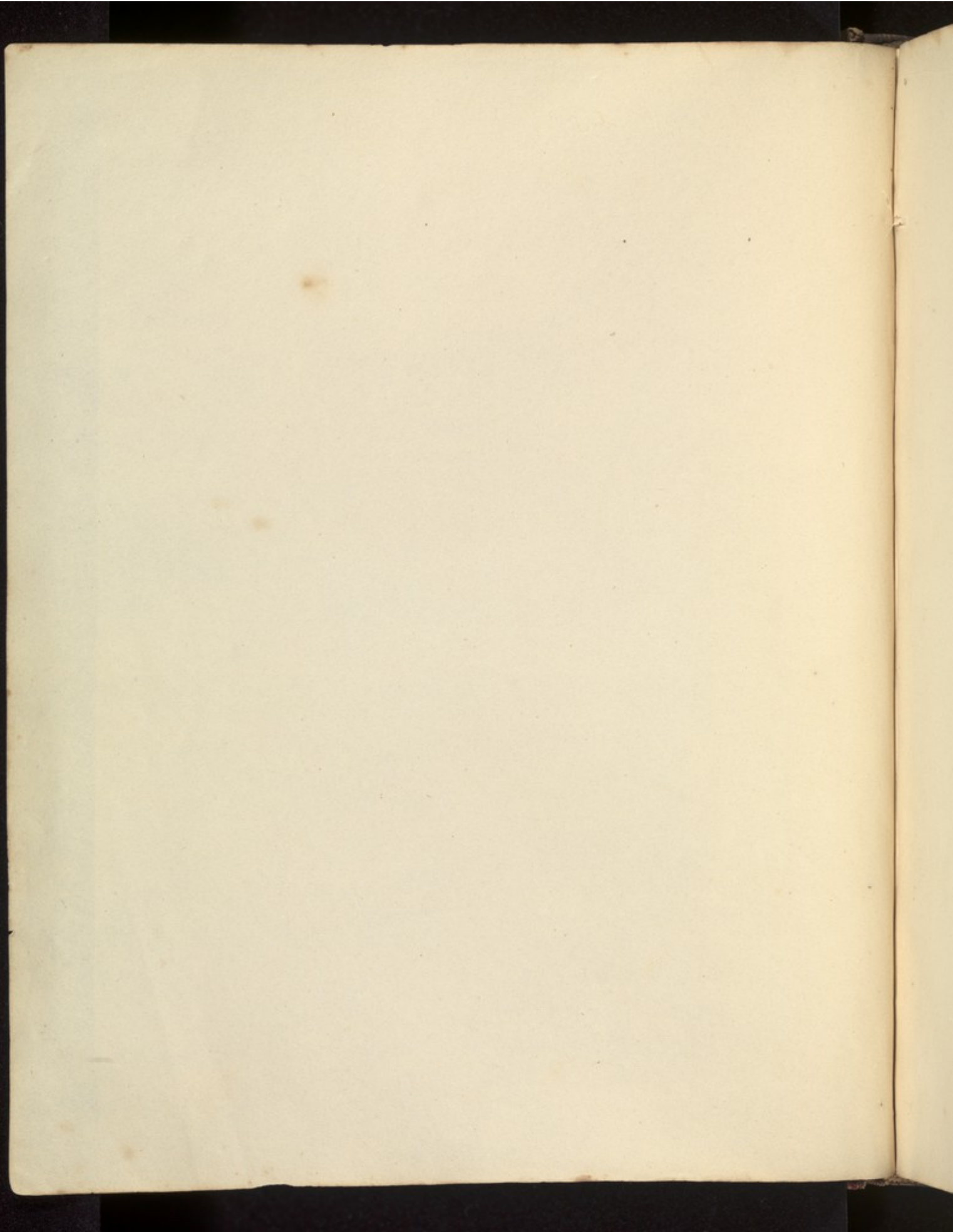


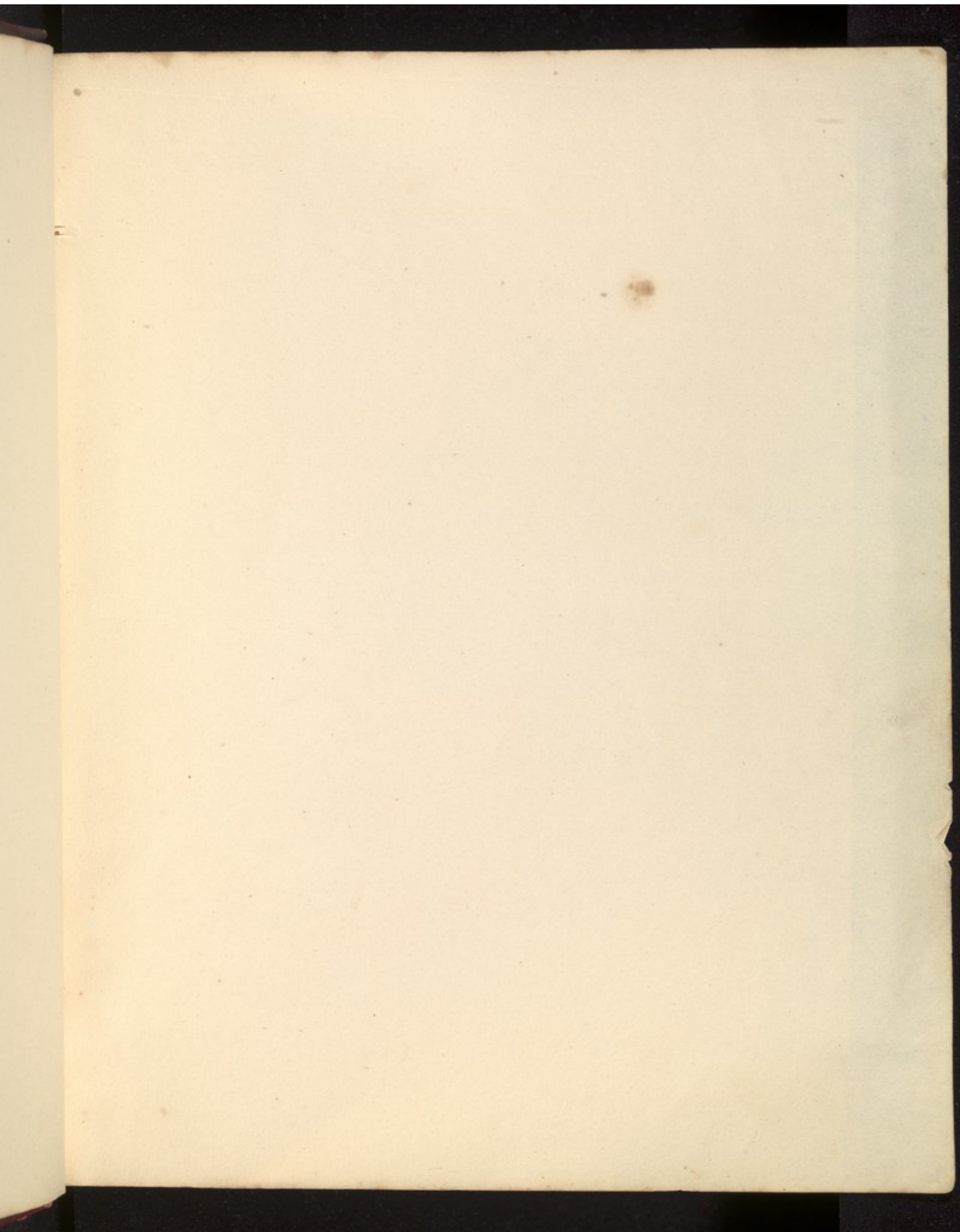


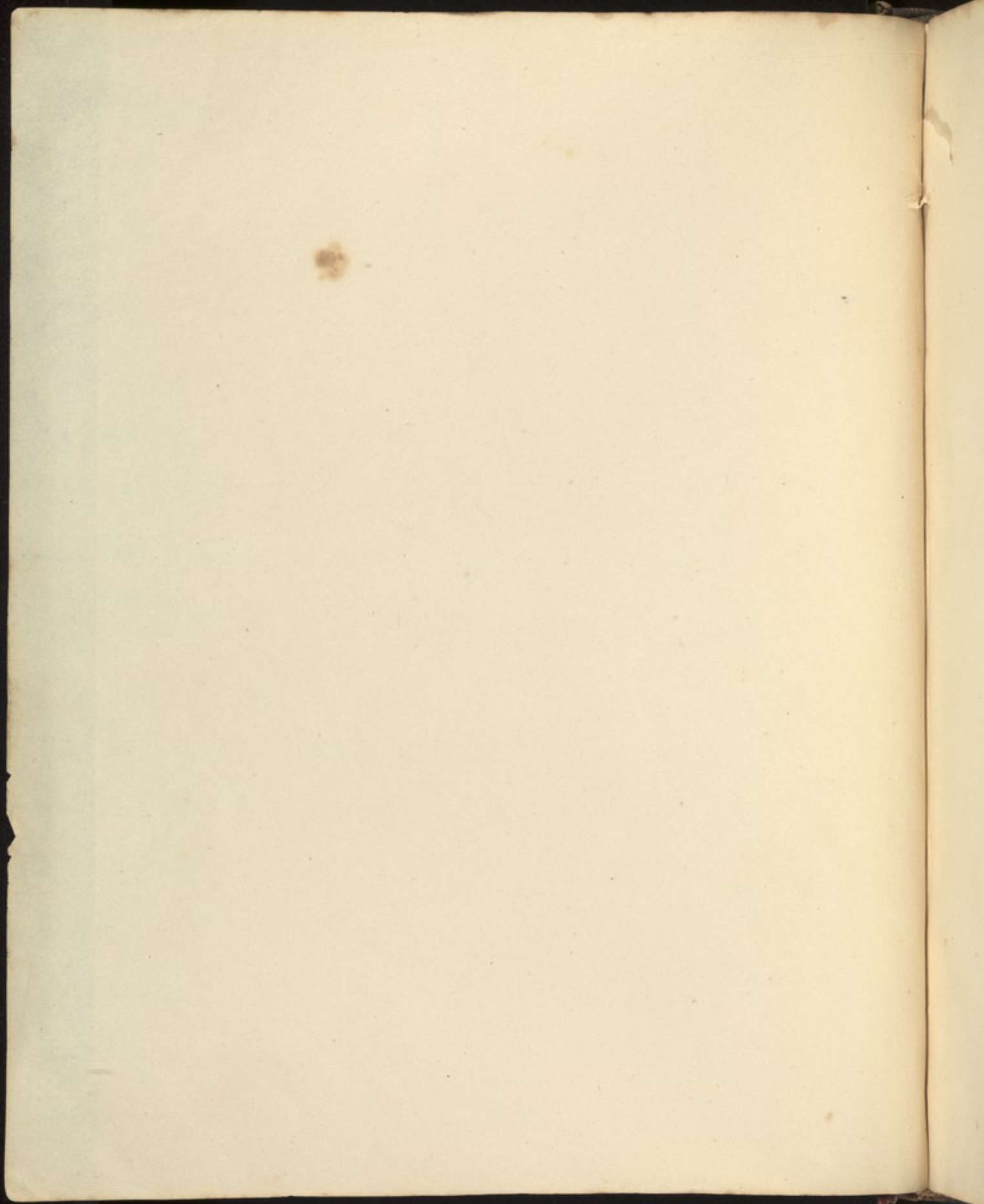


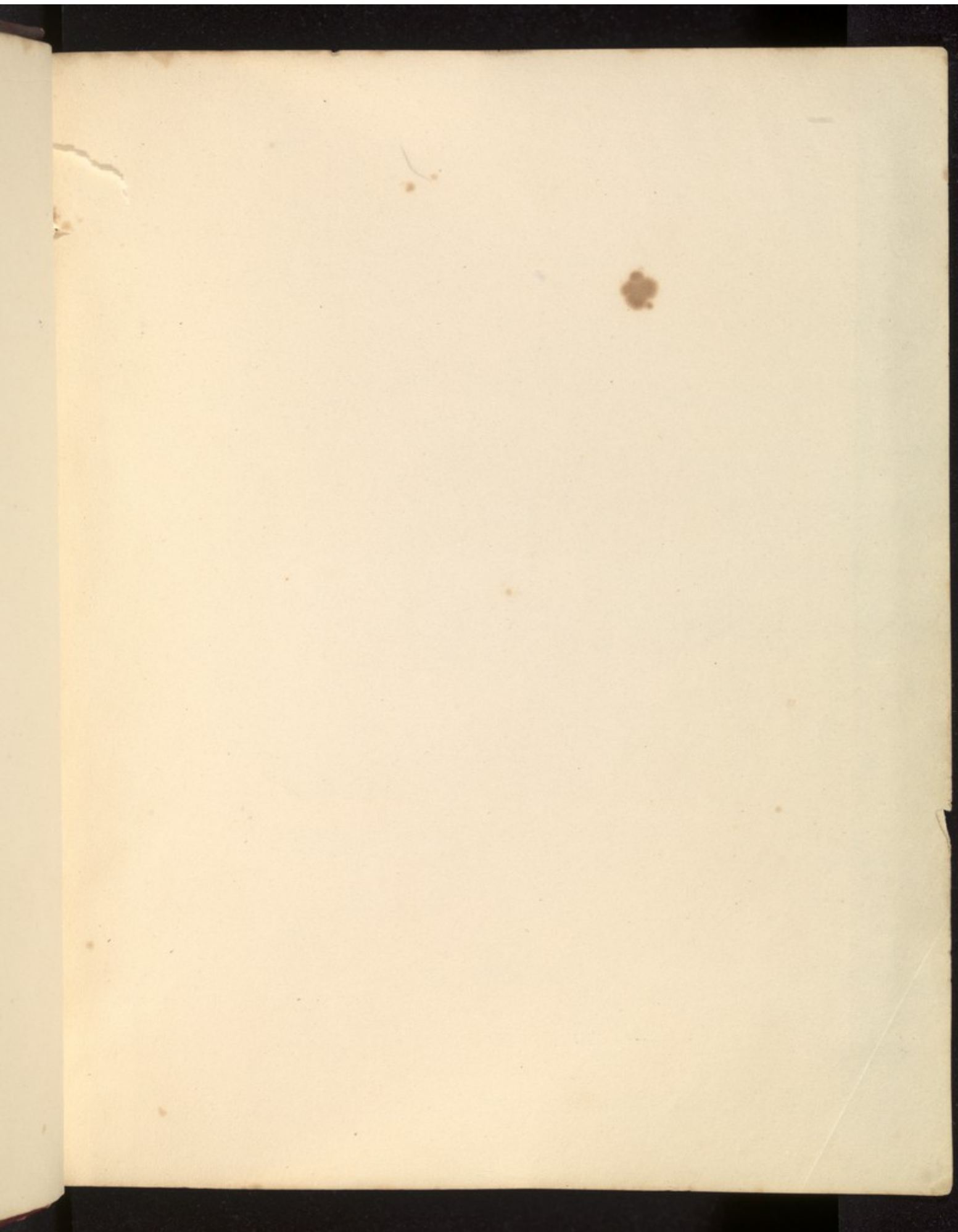


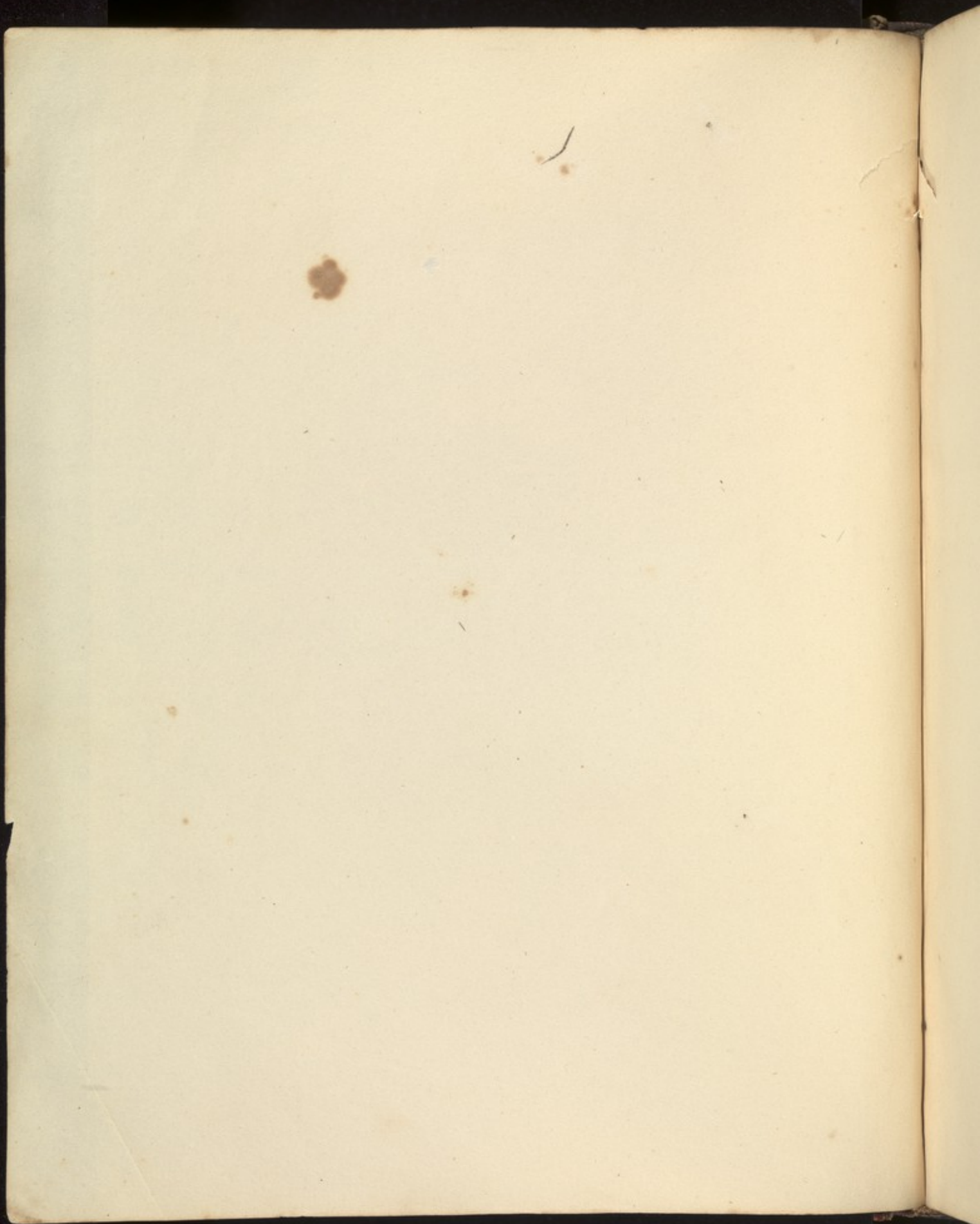


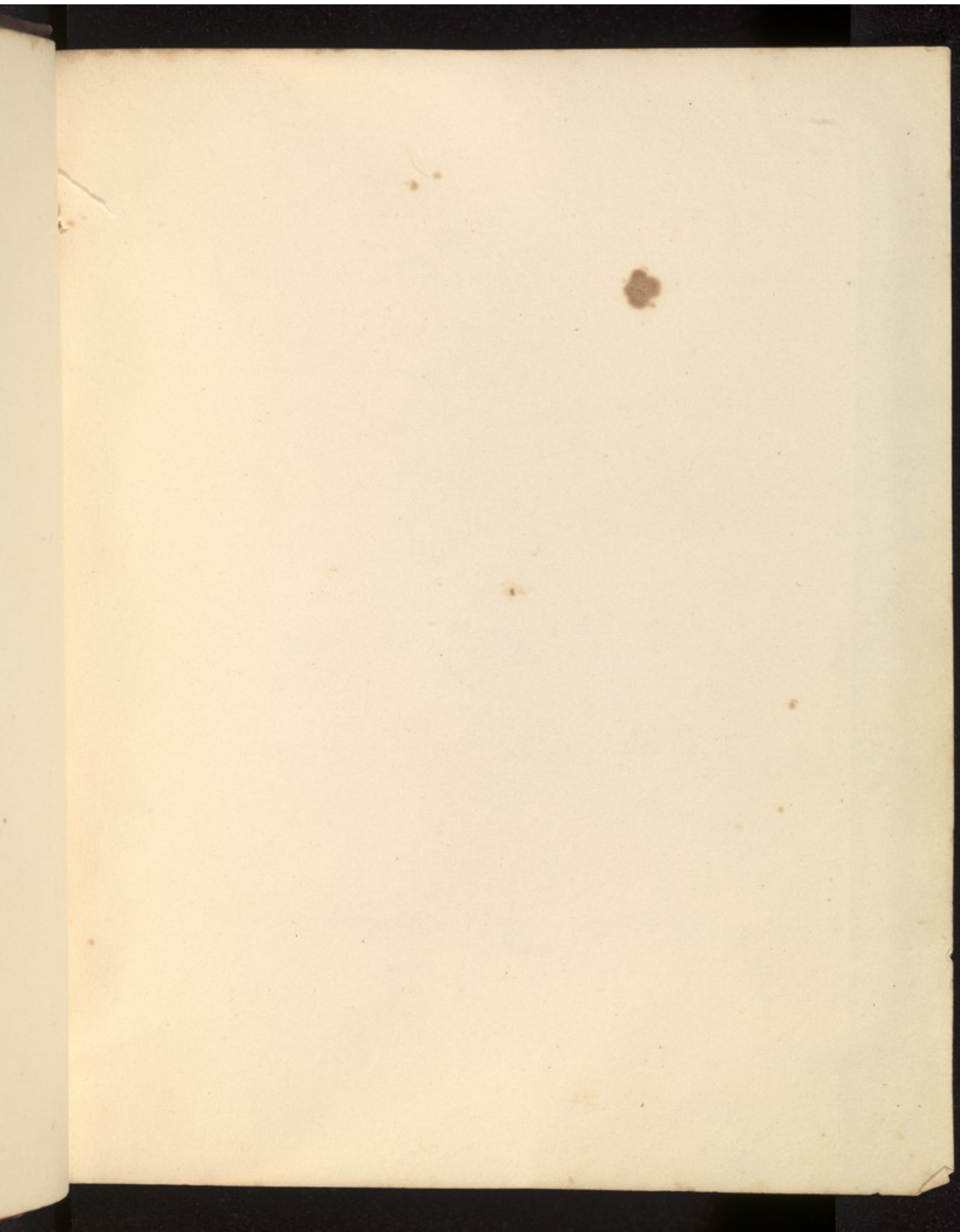


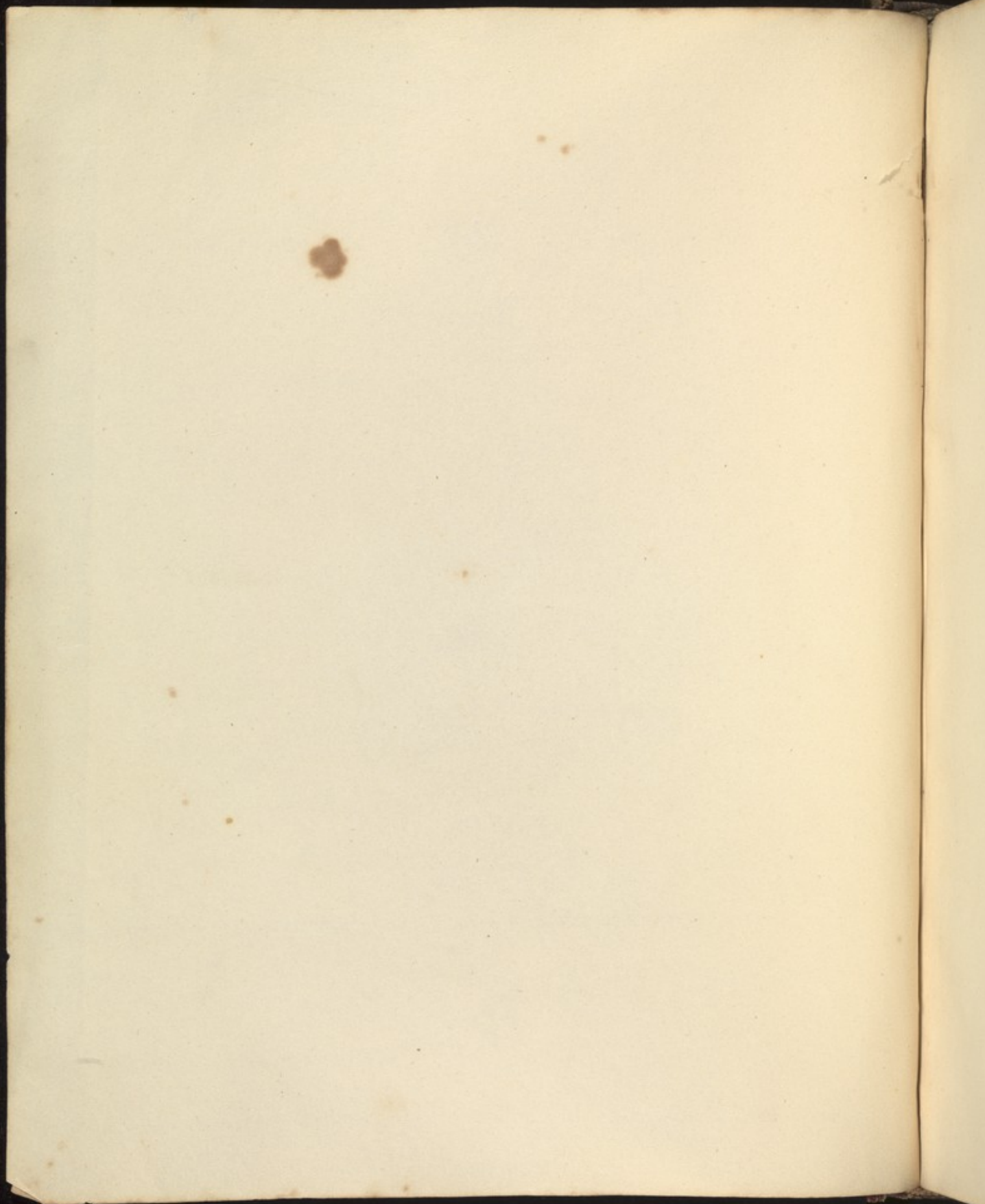


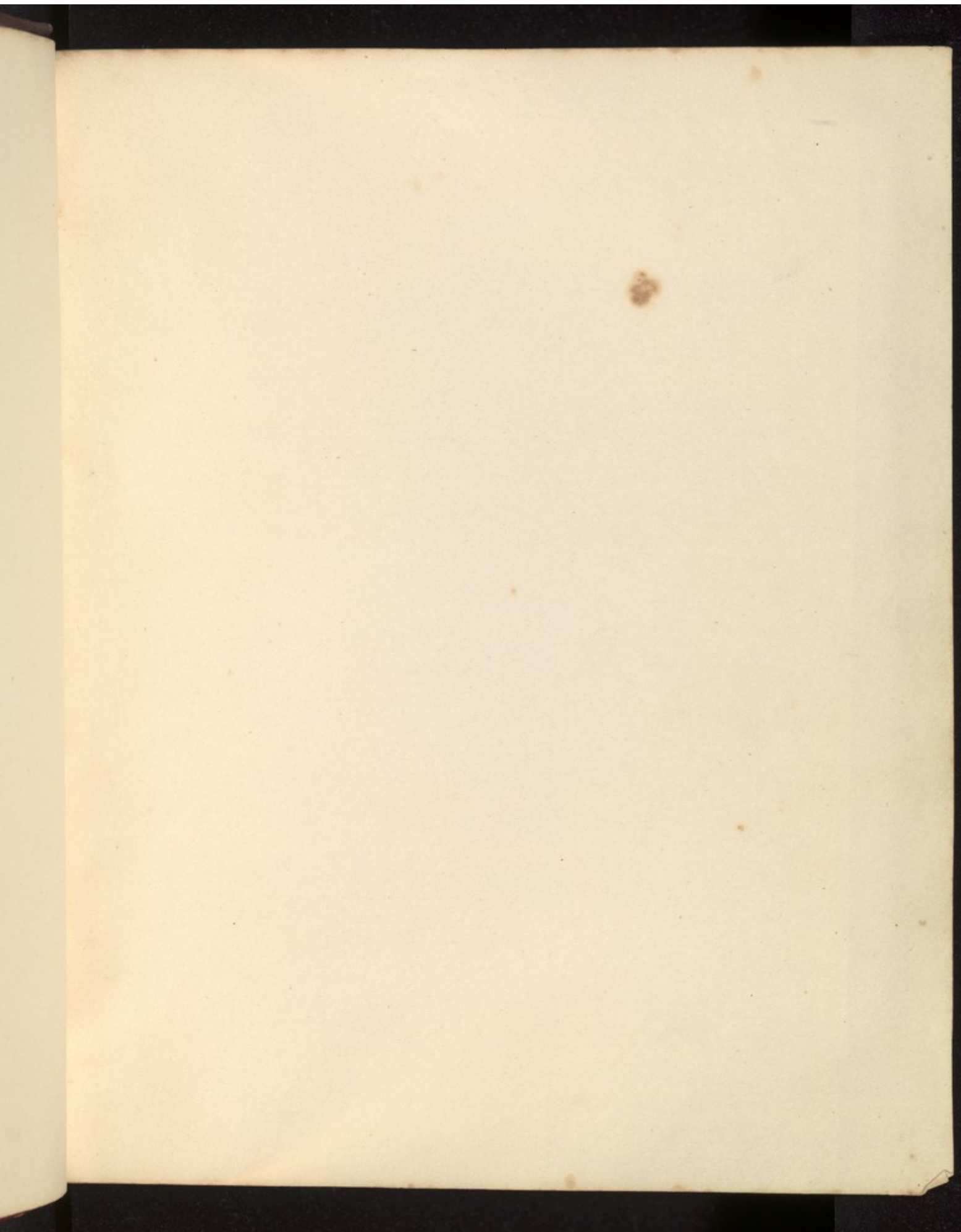




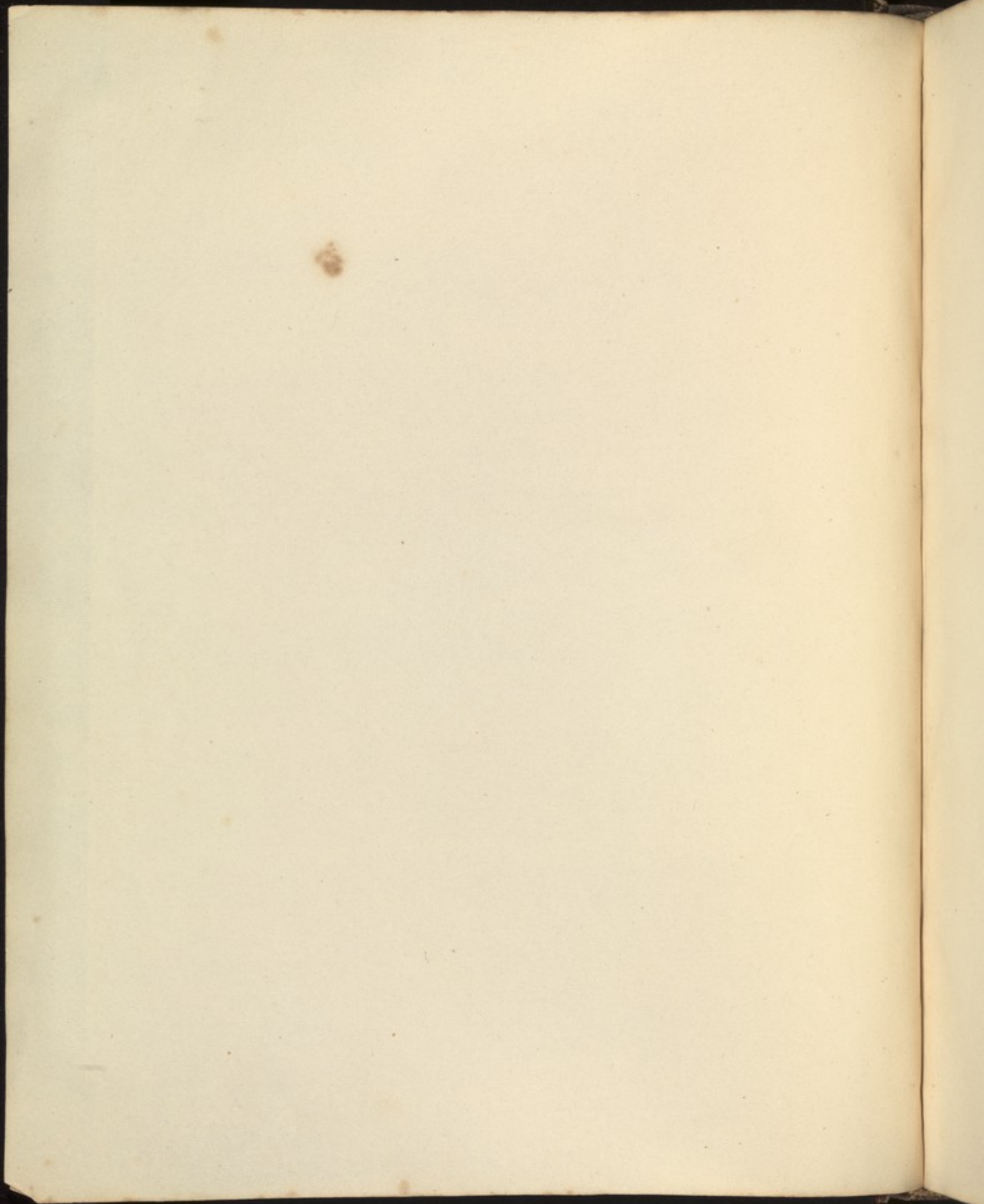


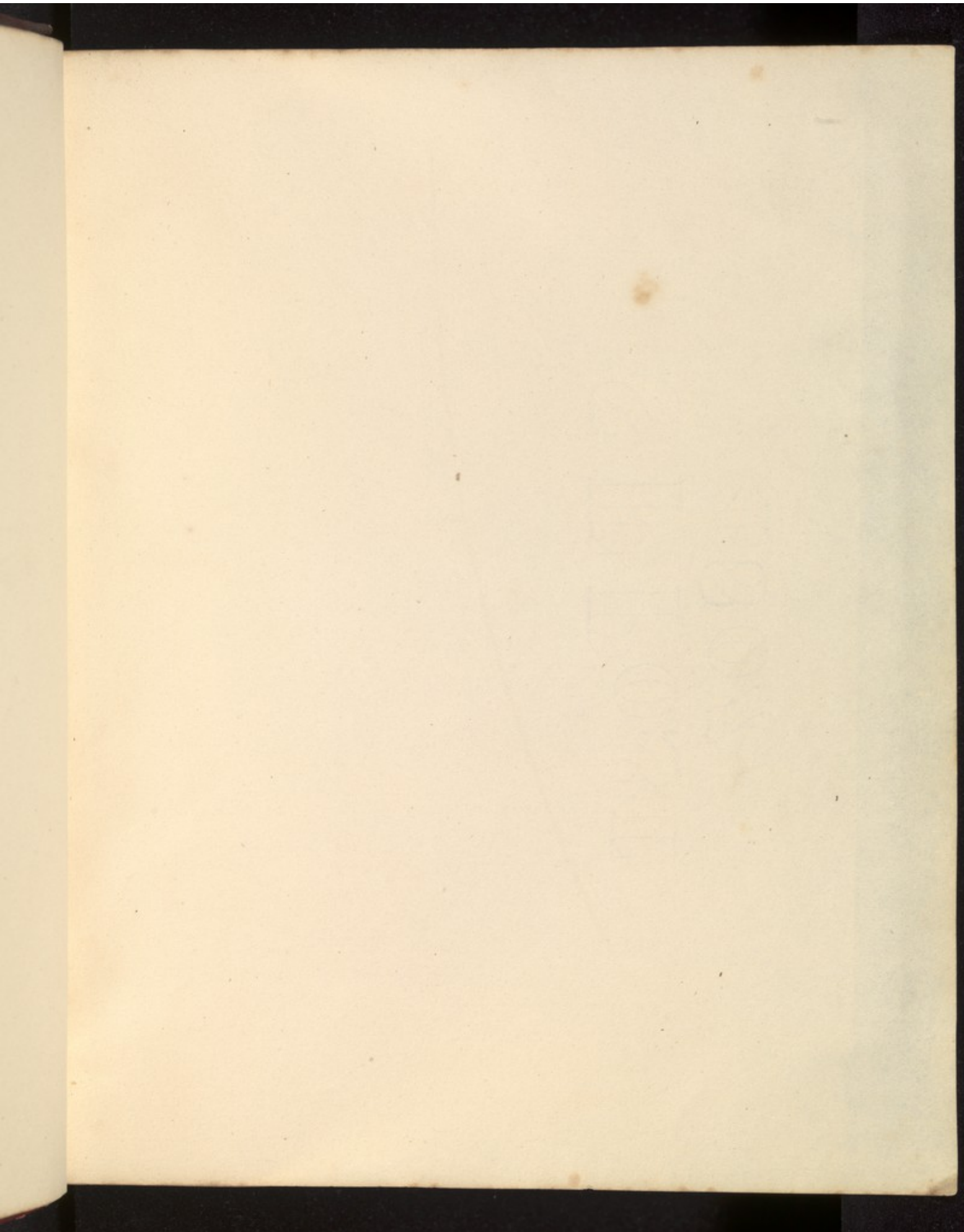


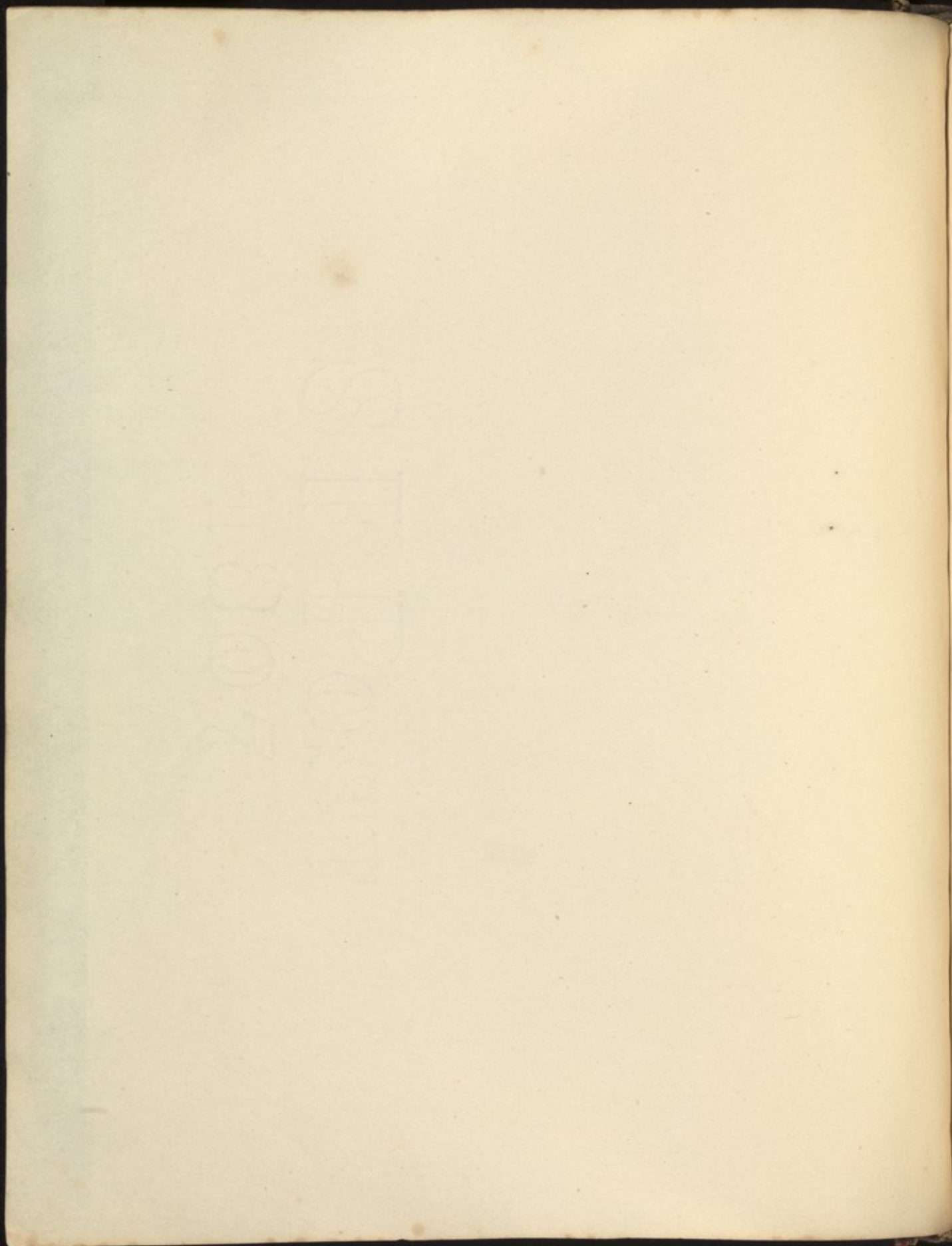


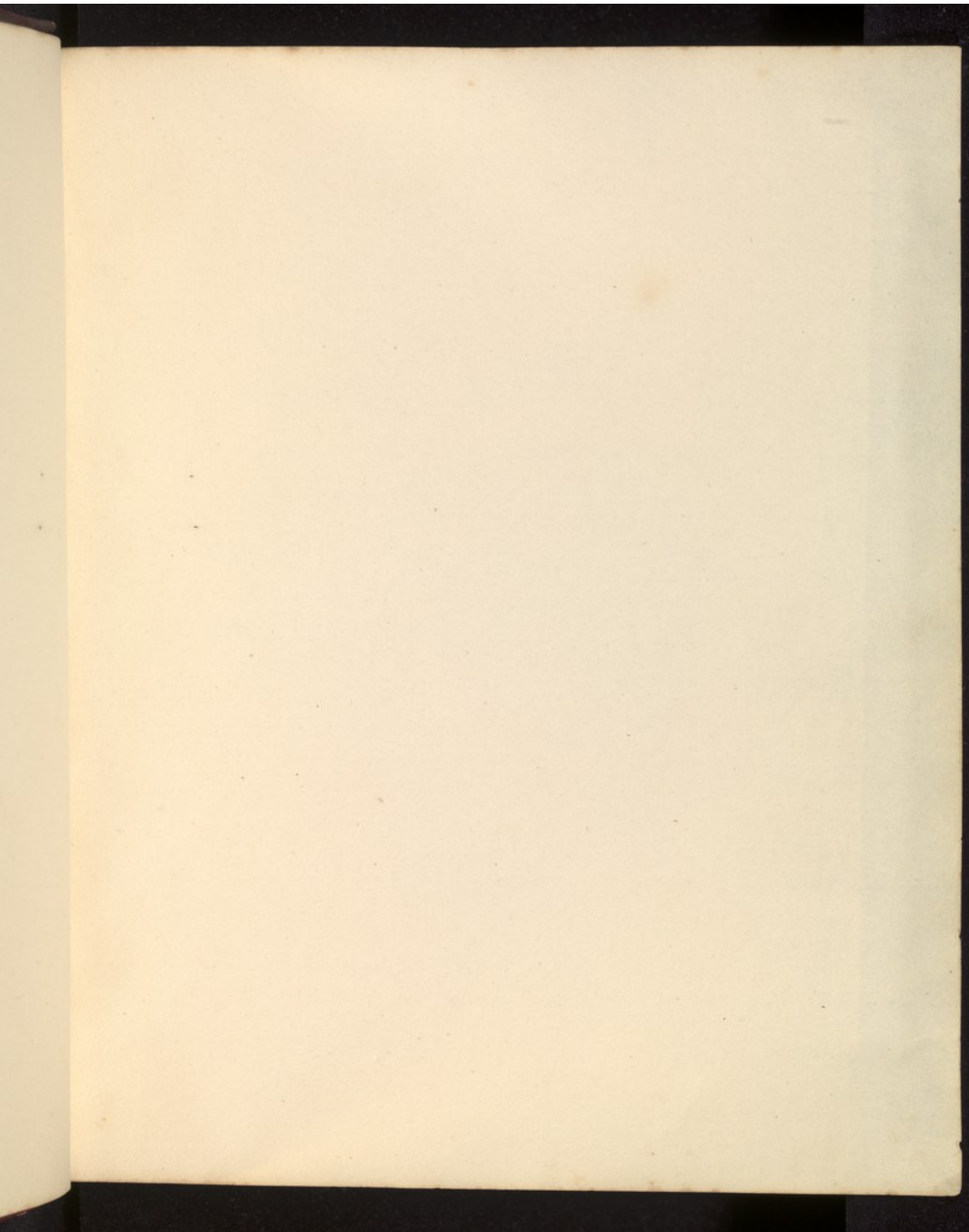


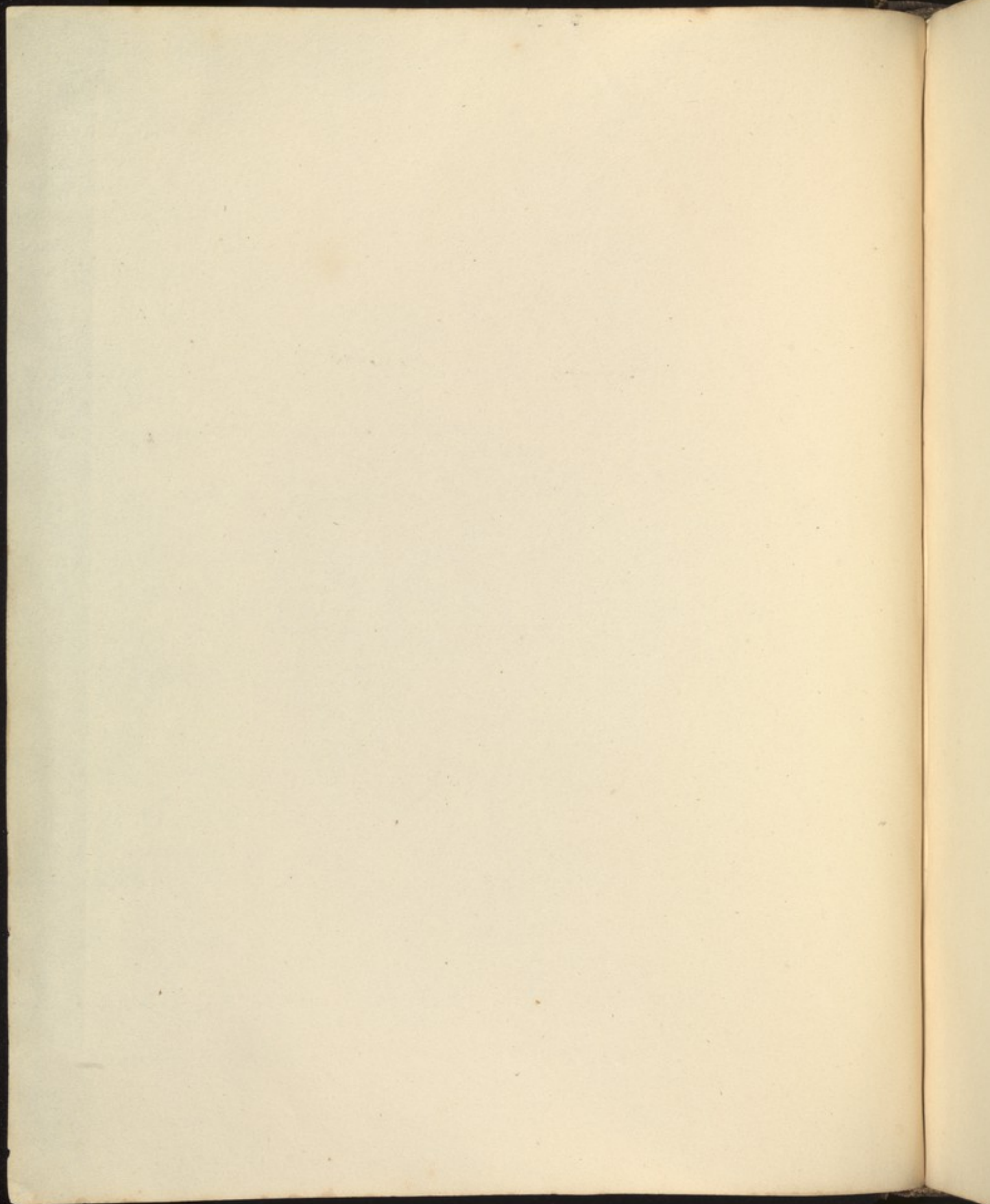


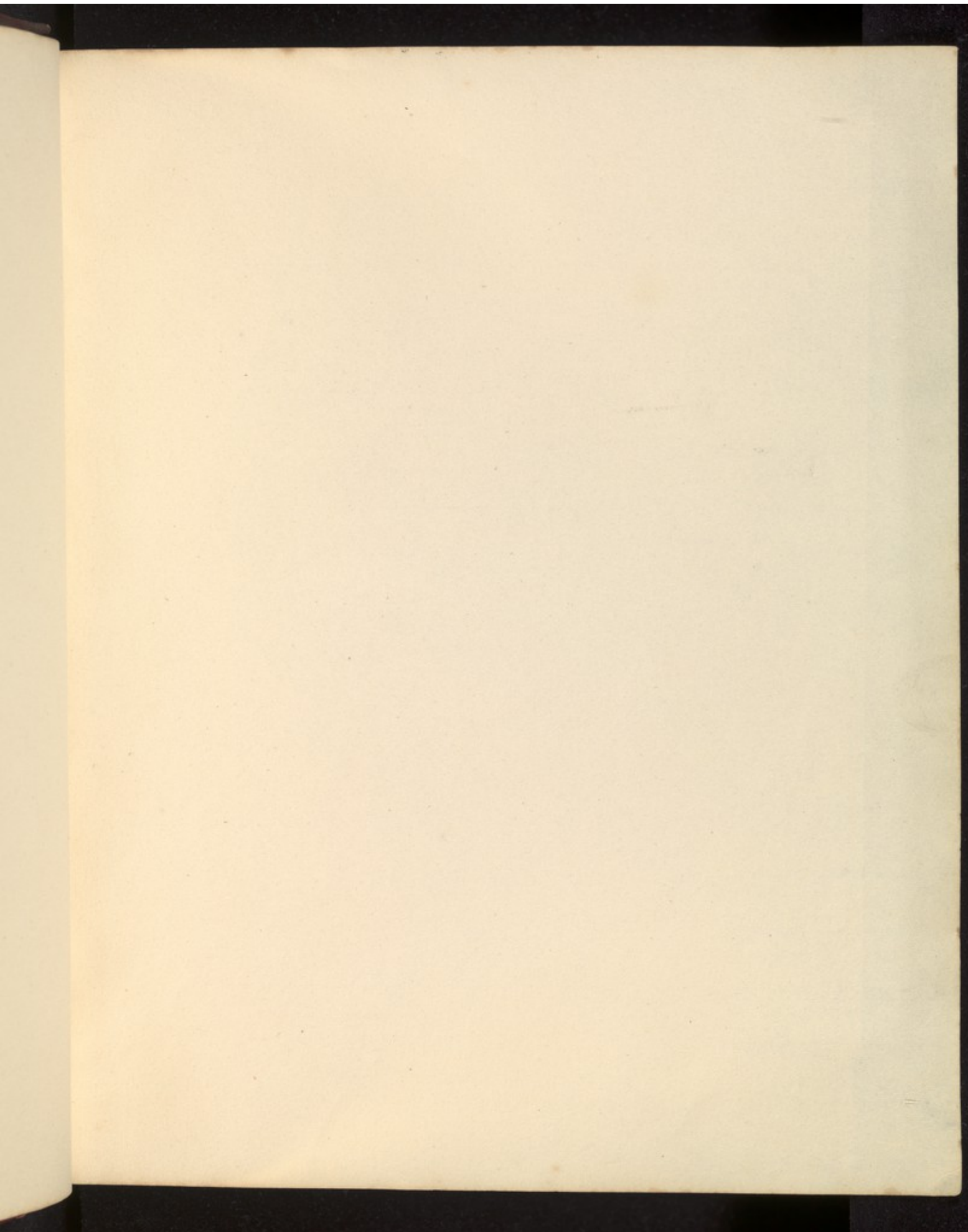


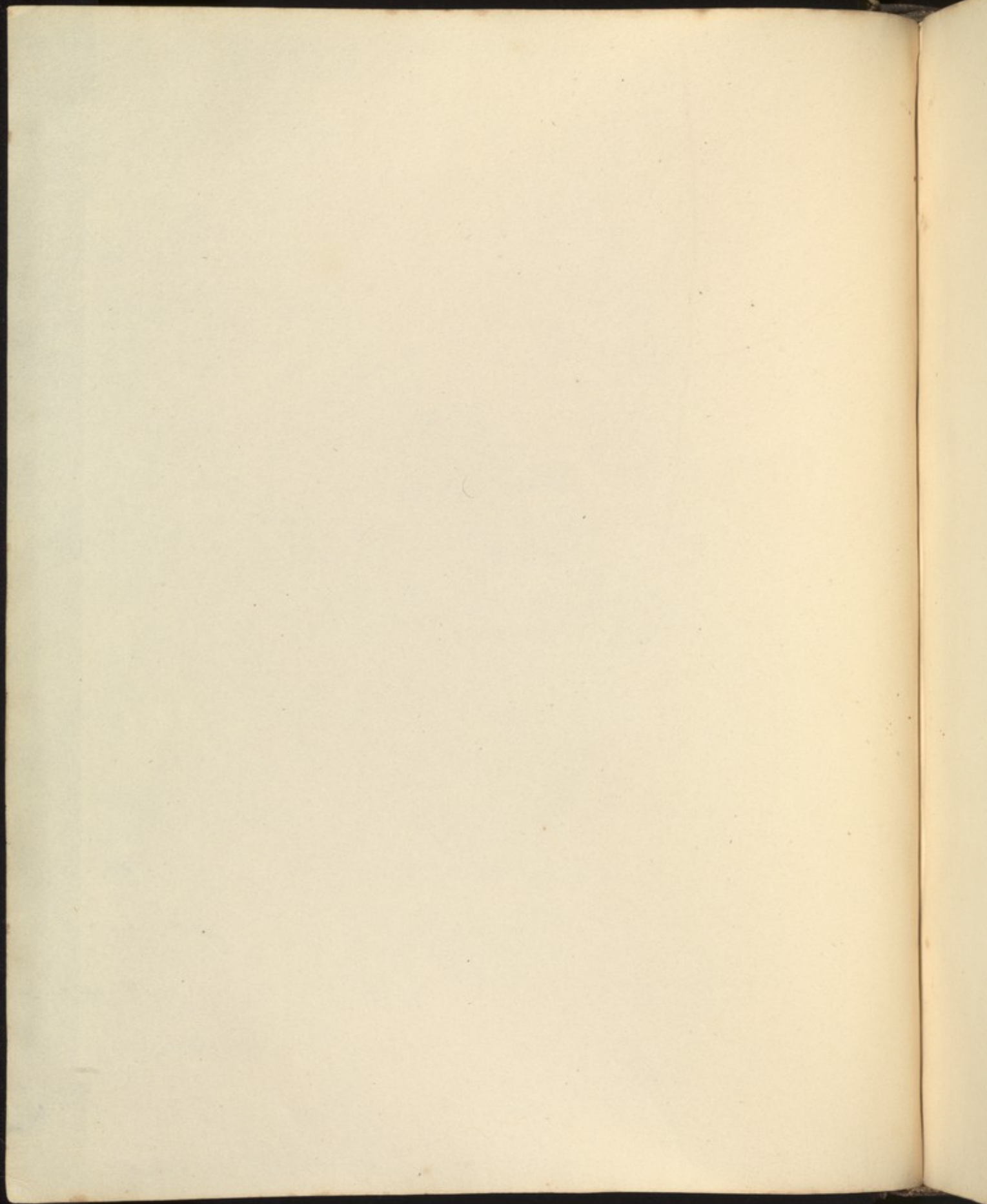


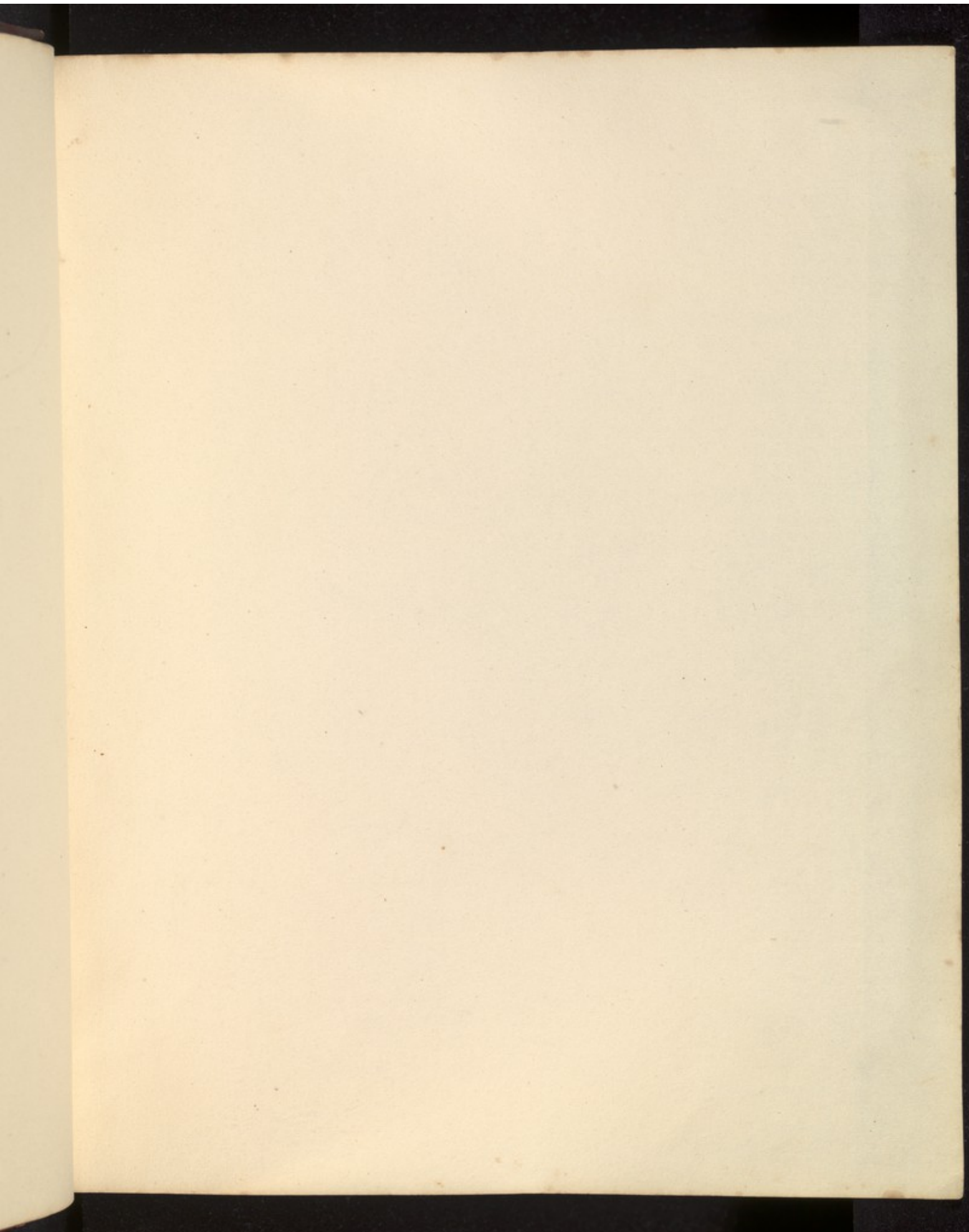




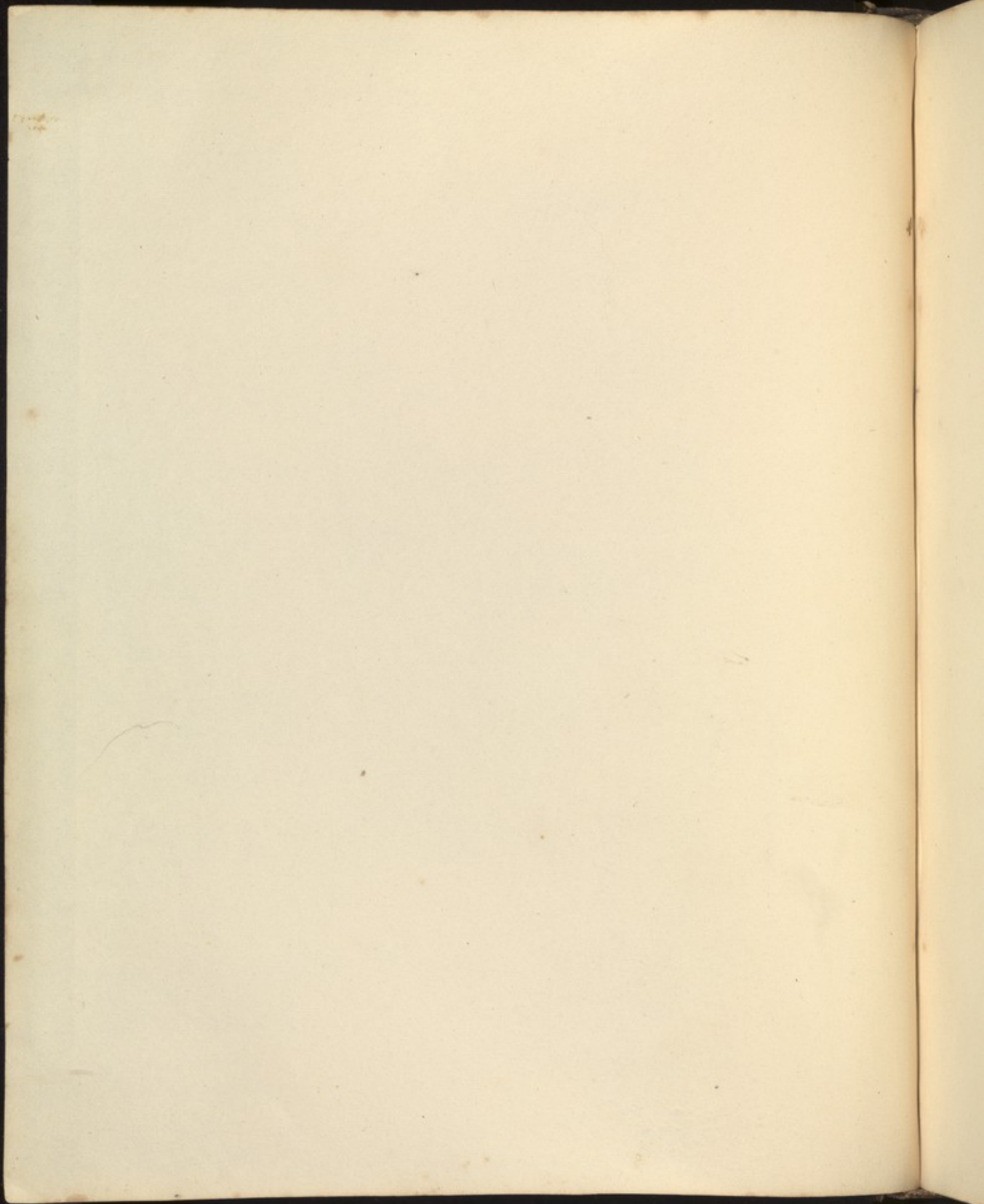


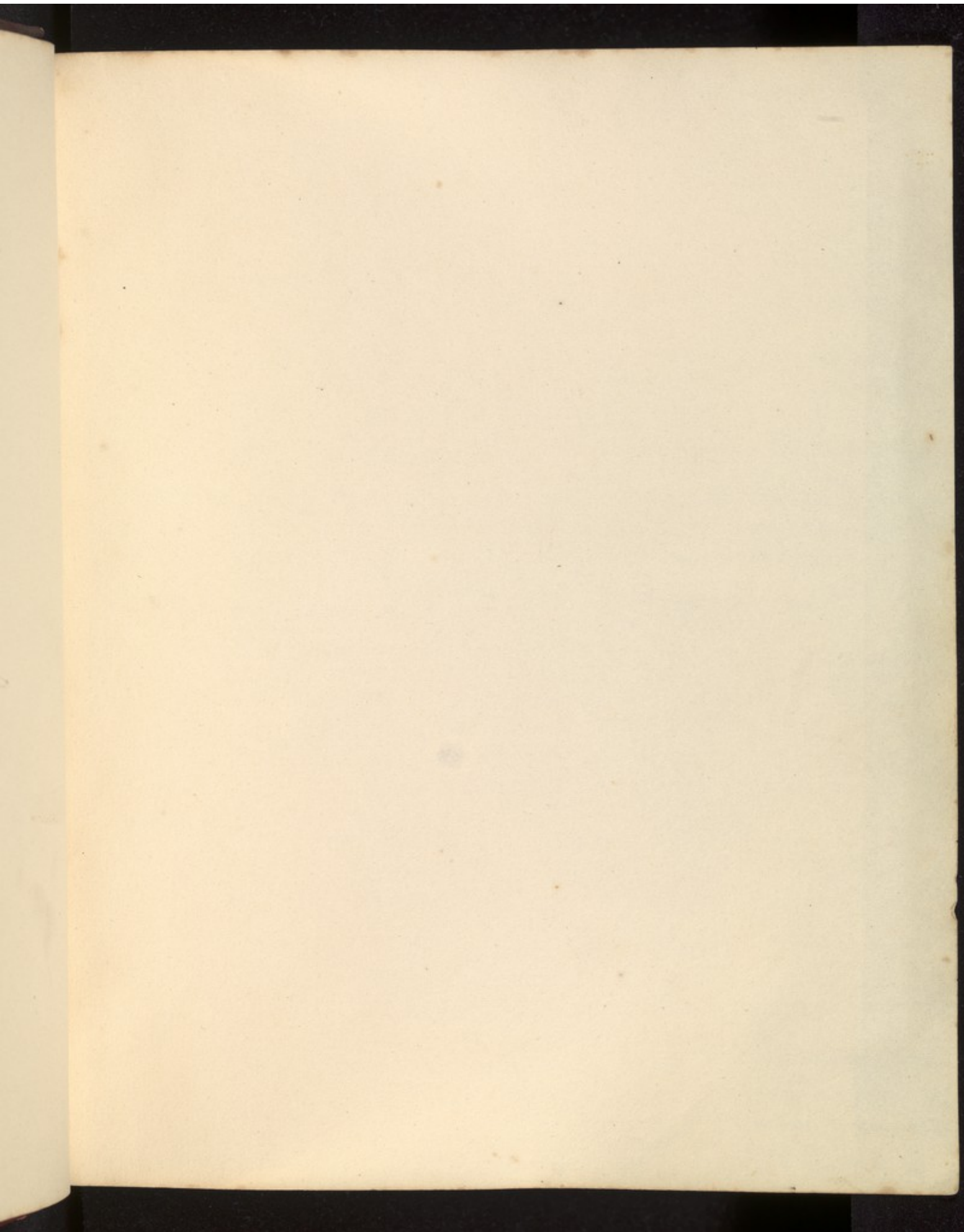


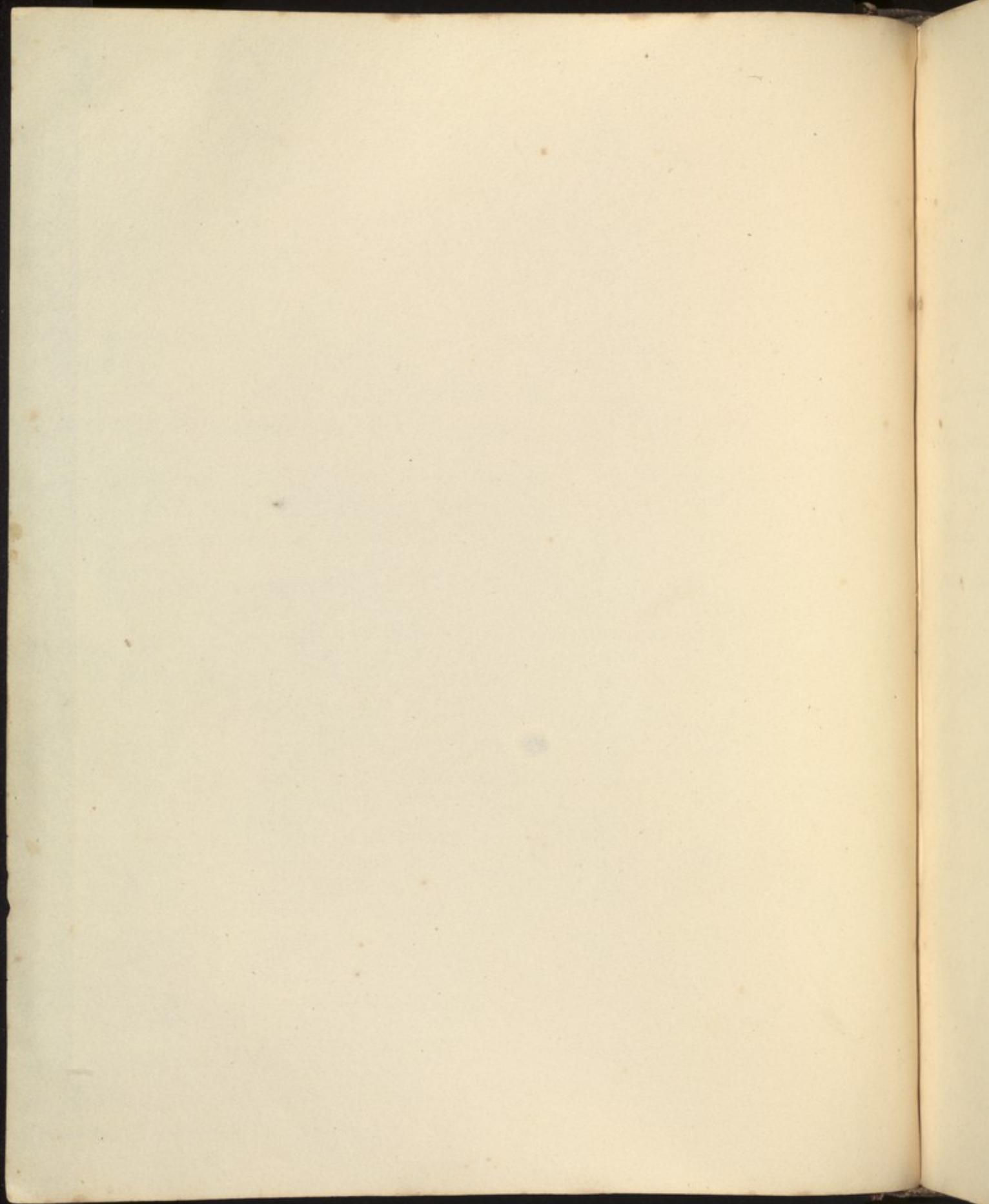


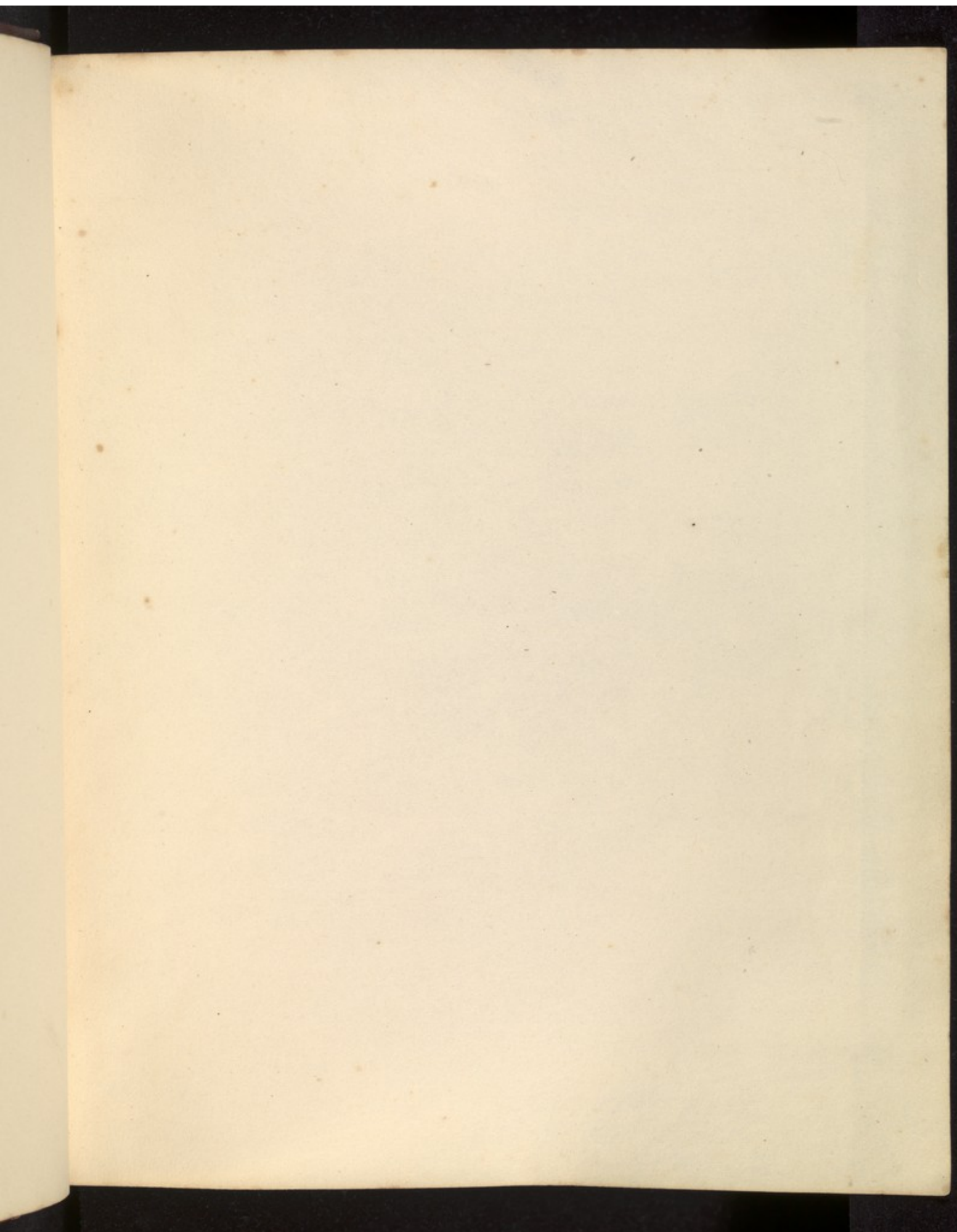












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Apple Jelly — Lady Curtis

Take the finest Russeting's pare, quarter, and core them, To 5 lb of Apples thus prepared was put into a steed pan, add 2 qts of water let it simmer over a clear fire until you perceive the Apples begin to crack, when you must immediately take it off for fear of dissolving them, pour the liquor through a coarse cloth, then put the Apples into a cloth and squeeze it until quite dry, be careful none of the pulp goes through the cloth to mix with the juice, put the liquor, and juice you pour off together, pare the same quantity of Apples as before, put them into the steed pan with the liquor, and let it simmer as at first, take it off, pour, strain, & squeeze the Apples as before, when the liquor, and juice are put together strain it through a fine cloth two, or three times, put it into the steed pan, add 2 lb and a half of double refined sugar, boil it gently over a slow fire, for an hour continually skimming it, then wet your shoulder or glazes and pour your jelly in. The Apples should not be quite ripe —

### Apple Drops

Peel your Apples, and scald them, then rub them through a Sieve, take their weight of Loaf Sugar sifted fine, add the white of one Egg beat them till they are thick, & quite in a froth. drop them on white paper, what size you please put them in a stove or cool oven to dry. —

### Spinach Pudding

Take crumbs of Bread according to the size of your dish, put them in a stew pan, with Milk, & Cream, Sugar, Lemon Peel & Cinnamon, put it on a Stove, & add a bit of Butter, & a little White Wine when cold, take out the Cinnamon, and Lemon Peel, & add as much juice of Spinach as will make it a good green, beat the yolks of 5 eggs, whisk the whites to a froth, mix all together, and either boil, or bake it, if the latter put a puff paste round the dish, and cut some little leaves out and lay round on the top, or put a net of paste as page 40~

## A Good Pudding

$\frac{1}{2}$  lb of Apples minced small  $\frac{1}{2}$  lb Suet  
 $\frac{1}{2}$  lb grated small bread  $\frac{1}{2}$  lb of Currants, 7 Eggs  
 a glass of Brandy, Sugar to your taste, a  
 pinch of Salt, 3 hours boils it.

## Lemon Solid

Grate 2 large Lemons, squeeze the juice &  
 sweeten to your taste, take 3 gills of Cream  
 boil it with a little Cinnamon, & Sugar, put  
 it into a Tea pot, & pour it immediately into  
 the Lemon juice, which must be in the dish  
 you intend to serve it up in, and let it stand  
 2 or 3 hours to stiffen. - you must hold the  
 Tea pot very high when you add the cream

## Currant Champagne

To 3 gallons of Water, put 9 lb Lisbon Sugar, &  
 boil half an hour, skimming it well, then take  
 a gallon of Currants, picked, but not bruised,  
 and pour the liquor boiling hot over them,  
 when cold, put in some Raim, keep working  
 it for 2 days, then strain it through a Flannel,  
 Put it in a Barrel, that will just hold it with  
 $\frac{1}{2}$  oz of Singlasp well bruised, when done  
 working, stop it close for a month, then bottle it



4 in every bottle. put a small lump of double refined Sugar.

### Apple Cream.

Pulp some cold boiled Apples, mixed with white of Eggs, sweeten to your taste. a grate of Lemon is an improvement.

### To make a Quince, Apricot, or Egg Plum Pudding

Scald your Quinces very tender, pare off the rind, scrape out the soft, mix it with Sugar very sweet - put in a little Ginger & Cinnamon - To a pint of Cream put 3 or 4 Eggs - only the yolks & stir it into your Quinces, till they are of a good thickness. Butter your dish, pour it in, and bake it - you may do Apricot & Egg Plumbs in the same way.

### Rabbits en Casserole

Divide the Rabbits into quarters, lard them if you like it, shake some Flour over them, & fry them with lard, or Butter, then put them into an earthen Pudding, with a qt of good Broth a glass

of White Wine, a little Pepper & Salt, a bunch of sweet Herbs, & a piece of Butter the size of a Walnut, rolled in Flour — cover them close and let them stew half an hour, then dish them up & pour the sauce over them. — garnish with Seville Oranges cut in slices — a little Ketchup is an improvement. —

Hare Civet

Bone a Hare & take out all the sinews then cut one half in thin slices, & the other half in pieces, an inch thick, flour & fry them in fresh Butter, have ready some Gravy, made of the bones of the Hare & some Beef, put a pint of it into the pan, with the Hare, some Mustard & a little Clove Vinegar, cover it close & let it do softly till it is as thick as cream, then dish it up with the head in the middle of the dish. N.B. In making the Gravy put in with the meat & bones, 2 or 3 Onions, with a clove in each a qt of Water, a small bundle of sweet Herbs & Parsley, a few blades

of Mace, let it boil gently two hours strain it off. Melt a bit of Butter in a stew Pan, add a little Flour, stir it about to mix & add your Gravy.

To dress a Duck with Green Pease —  
Put a deep stew Pan over the fire, with a piece of fresh Butter, sidge your Ducks & flour it, turn it in the Pan 2 or 3 minutes, then pour out all the fat but let the Duck remain, in the Pan, pour to it  $\frac{1}{2}$  a Pint of good gravy, a Pint of Pease, 2 Lettuces cut small, a bundle of sweet Herbs, a little Pepper, & Salt cover them close, & let them stand for  $\frac{1}{2}$  an hour now and then give the Pan a shake, when they are almost done, grate a very little Nutmeg, a little Mace, beaten, thicken it either with a piece of Butter, rolled in Flour, or the yolk of an Egg, beat up with a little Cream, shake it for 3 or 4 minutes, take out the Herbs, lay the Duck in the Dish & pour the sauce over it. —

## To Fricassee Flounders or any White fish

Take the back skin from your fish, then bone them, cut them in little square pieces, spread it on a board, Flour it well, & fry it brown, take as many of the bones as you think will make a strong gravy, but no heads or bloody parts, put them in water with scraped Horseradish, an Onion stuck with cloves, Pepper corns, Anchovy, salt to your taste, boil it well till strong & savoury, then strain it, & put as much of it in your frying pan as you want, a bit of Butter & enough Flour to thicken it, put in your Fish with a little Mushroom, or Walnut catsup, or Lemon Pickle, stew till a nice brown; have ready some forcemeat balls made of fish, Anchovy, Breadcrumbs Nutmeg, Pepper, Salt, Lemon Peel, a lump of Butter, & the yolk of an Egg mixed together, fried in Balls & laid round the dish - It is prepared the day before.

## Fruit Drops

Take any sort of fruit you please, coddle it put it in a sieve to drain, then rub it thro' beat it a little, add to every lb of fruit

8 Pulp add 2 whites of Eggs, beat them a little & put them to your Pulp, mix sugar to your taste, beat it all up together 1 hour it will then be very light; drop it in Tins & put them in an Oven after the Bread has been taken out - let them stand all night, if not dry set them by the fire. they must be kept very dry.

### Beer Caudle

Set 3 quarts of Water on the fire, mix smooth as much Oatmeal as will thicken it, with a pint of cold Water, when boiling pour the latter in & 20 Jamaica Pepper Corns, or fine powder; boil to a middling thickness, then add sugar  $\frac{1}{2}$  Pint of good Table Beer & a glass of Gum.

### Rice Pudding for the poor

In a deep coarse pan put  $\frac{1}{2}$  lb of Rice 4 oz Sugar, or Treacle, 2 qts of Milk 2 oz Dripping - set it cold into the oven

## Restorative Jelly

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Take 2 Calves feet, in a qt of Water & a qt of New Milk, in a Jar close covered 3 hours & a half, when cold remove the fat - Give a large tea cup first & last thing - give it any flavour you like by baking with it Lemon Peel, Mace, or Cinnamon - add Sugar after -

## Whey Butter

Set the Whey one day & night, skim it till you have enough, then boil it & pour it into a pan of cold Water, As the cream rises skim it till no more comes, then churn it - Where New Milk cheeses are made daily, Whey Butter for common & present use, may be made to advantage

## Milk Punch

Pare 6 Oranges, & 6 Lemons, as thin as you can grate them after with Sugar to get <sup>the</sup> flavor, Steep the Peels in a Bottle

10  
of Rum, or Brandy, stopped close 24  
hours, squeeze the juice on 2 lb of Sugar  
add 4 qts of Water, & 1 of New Milk boiling  
hot, stir the Rum into the above, & run  
it thro' a jelly bag, till perfectly clear.  
bottle & cork it close immediately

### French Roll's

Melt 1 oz of Butter into a lb of Flour,  
mix 1 Egg beaten, a little Yeast that is  
not better, & as much Milk as will make  
it dough of a middling stiffness. Beat  
it well but do not knead - let it rise &  
bake on tin. —

### To dry Cherries

Stone 6 lb of Tentish Cherries put  
them into a preserving pan, with 2 lb  
loaf Sugar pounded, and stewed among  
them; simmer till they begin to shrivel  
then strain them from the juice; lay  
them on a hot hearth, or in an Oven  
which is cool enough to dry without baking

them - the same Syrup will do another  
6 pound.

To keep Lemon or Orange Peel  
When you squeeze the fruit throw the  
outsides in water (without the pulp)  
let them remain a fortnight, boil  
them in it till tender, strain it from  
them & when they are tolerably tender  
dry, throw them into any Jar of Candy  
you may have remaining from old  
Preserves, or if you have none boil a  
small quantity of Syrup of common loaf  
Sugar & water, & put it over them & in  
a week or ten days boil them in it  
till they are tender look clear & that  
they may be covered with it in the Jar  
Cut each half of the fruit in two & they  
will pack closer in the Jar



### Good Gravy

Cut a Calfs Liver in Slices, fry it in Butter, then pour boiling water on it to what strength you like & strain it. It is useful for Roasted Potatoes -

### Stewed Mutton & Cucumbers.

Fry & stew the Mutton in Chops as for Haricots cut some Cucumbers long ways in four, stew them in rich Gravy highly seasoned, put in a little Mushroom Catsup, pour it over the Mutton, & stew the Meat & cucumber together -

### Stewed Loin of Mutton

Take a small Loin, take out the Kidney & Suet & cut off the Flap, & pour the Gravy on the Mutton, add to it a Quarter of a Pint of Port Wine, few sweet Herbs a small bunch of Parsley & Onions stuck with Cloves, Season to your Taste

From three hours just before you take it up  
turn the fat side to the Bottom of the Pan to to  
brown it —

To warm Fish

Pick it clean from Skin & Bones, take 1/2  
a Pint of Cream, 2 Table Spoonful of Anchovy  
Liquor, 1 Teaspoon of Vinegar Cayenne, Mustard  
Salt & Pepper making it high seasoned. put it  
in a Dish high in the middle. cover it with  
crumbs of bread & bits of butter, brown with a  
Salamander

Salmon Cakes —

Chop the cold Salmon take the same quantity  
of chopped meat (very fine) & bread Crumbs, add a  
little Anchovy & Eschallot season with Pepper & salt  
& Cayenne & mix them up with Yolks of Eggs, make  
them what shape you please, & fry them a light  
brown, serve with Anchovy sauce, they are sometimes  
made the same of cold meat chopped very fine

adding some Spah herbs to the seasoning, serve  
with Gravy —

### To preserve Currants Fresh

To every lb of Currants picked put  $\frac{1}{2}$  lb of Sugar  
pounded, let them just boil - when cold put them  
into pint bottles - put a little oil at the top, tie  
Bladder over the Mouth of the bottles & Sheet  
Lead over that, keep them cool - they have been  
used in June & were as good as at first,  
Strawberries may be done the same bussing  
them as for eating

### Rece for Sweet Things

Boil it with Lemon Peel, Cinnamon, & Saffron  
when done to a proper consistency add powdered  
Sugar and cold butter, stirring all  
the time till melted, then take it off  
the fire, & mix in a little cream, pour  
it from the pan into the Dish you  
intend it for, & press & flatten it towards

the sides of the dish with a spoon, leaving  
the middle hollow for sweets - Apples  
should have a little Butter steamed with  
them

### Frying Fish

If in Dripping it must first be  
clarified and have no sediment  
or it will blister and burn the Fish

### To Clarify Dripping

Put your Dripping into a clean  
Saucepan over the fire, which ought  
to be very clear - When just going  
to boil, take it off, & pour it into a Pan  
of boiling water, & set it in a cool place  
till next day, when you will find your  
drippings white & clear - Cold water  
prevents the foul part from separating -

## Fondus

1/2 lb grated cheese melt it in a stea-  
 -pan, with a little butter, add a  
 few spoonfuls of Cream - Stir it  
 well, then take it off the Fire and  
 stir in the yolks of 6 Eggs one at a time  
 stirring all the time. 2 Teaspoonful  
 Mustard, a little Peppes & salt -  
 Beat it till it becomes a thick  
 Cream, then beat up the whites of  
 3 Eggs, & add them; put it into one or  
 more Paper cases. Bake 10 minutes

## Parisian Plum Jelly

A Quart of white wine, a pound  
 of sugar, which must be reduced  
 to a syrup, & clarified - Melt 1 oz  
 Ising Laps, strain it, & mix with the

Symples while warm — When this  
 is nearly cold pour in the White wine  
 & stir it very well, then add a spoonful  
 or one & a half of old Jamaica Rum  
 stir again and pour into your glasses  
 or moulds —

### To bake Herrings

Scald & clean them, rub them inside  
 well with seasoning, which must be  
 sprinkled over the Fish; cover them  
 with strong vinegar, & bake them in a  
 broad pan, till the bones are soft —

The best seasoning is two parts Allspice  
 (Jamaica Pepper) one Black Pepper, a  
 little Cayenne, and Salt, at least 1/2 a ounce  
 full of seasoning to a dozen Fish —

## To freshen Fish

2 or 3 pieces of Charcoal, put in the Pan where Fish is boiling, will entirely restore it, and Charcoal hung upon the crook with meat in hot weather keeps it fresh - Salmon keeps best covered with Buttermilk - -

## Mandarin sauce for cold <sup>meat</sup>

1/2 a large Cucumber 1/2 an Onion both

both chopped fine a large spoonful of Madeira or Sherry or Lemon juice & a small one of Vinegar a little Salt

& Cayenne

## Bread Sauce

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Put crumbs of Bread in a stew pan  
with a little weak Broth an Onion & a  
bit of Butter let it boil a few minutes  
beat it up with a fork & put in a little  
Cream Pepper & Salt

## Coffee Cup Puddings

Boil Flour & Milk to a thickness  
let it stand to cool & set it on the  
fire again, with a little Butter till  
it is thickish, add Sugar, Currants &c.  
to your taste — bake it in cups

## Light Pudding

3 Eggs 2 good spoonful of Flour, mix  
them smooth with a spoonful of cold  
Milk, a very little salt, then add a  
pint of boiling Milk pour stir it till  
quite smooth, let it stand till nearly cold  
observing to stir it now, & then put it



into your mould which must be quite full - boil half an hour or more.

### Current Loaf

3 lbs Flour, 1 lb Raisins,  $1\frac{1}{2}$  lb Currants  
 $\frac{1}{2}$  lb Butter a large teacupful of Yeast  
 some Caraway seeds, 3 Eggs,  $\frac{1}{2}$  lb Sugar  
 a pint of new Milk

### Lemon Cream without Cream

Parse the rinds of 4 Lemons; steep  
 them all night in a pint of Spring  
 Water, then take out the Peel, take  
 4 whites, & one yolk of Eggs, beat them  
 well put to them  $\frac{1}{2}$  lb Loaf Sugar finely  
 pounded, then put in the juice of 4  
 Lemons, & the pint of water the peels  
 were steeped in, stir it well, run it  
 through a sieve, & set it on a gentle  
 fire, let it boil till it thickens like  
 Cream, & then put it in your glasses  
 it will keep some days, even in Summer.

### Currant Jelly without boiling much

Push & put your currants into a jar into the oven, run them thro' a bag, but dont squeeze them; To a pint of juice, one lb loaf Sugar beat & sifted, lay the sugar upon a dish between two papers, set it in the oven, till quite hot, let the juice boil 1 minute, & pour it into a basin, then strew in the Sugar, immediately stir it a little, & pour it into your jar, the only art is to keep stirring your Sugar while it is in the oven, and letting it be thoroughly hot before you put it into the juice.

### Potatoe Pudding

4 oz Potatoes well boiled & bruised while warm, 4 oz Butter, 4 oz loaf Sugar, 3 Eggs well beaten, just before put into the oven, add a table spoonful of Brandy, & a few sliced Almonds - it makes good Cheese cake

## White Fish Sauce

1/2 Pint cream, 2 table spoonful of  
Mushroom catsup, one of Essence of  
Anchovy, a little Cayenne Pepper  
an oz of Butter, rolled in Flour  
boil all together 5 minutes -

## Irish cream

3 Spoonfuls of Raspberry Jam  
2 of Currant jelly, warm them together  
& strain out the seeds, add 2 whites  
of Eggs - heat all together to a strong  
froth

## White Gingerbread cakes

Melt 1/4 lb of butter, into 3/4 lb of flour, add  
3/4 lb of brown sugar, 1/2 oz beaten Ginger -  
1 oz candied Orange Peel cut small - Mix -

all together, with three spoons full of Milk  
and one egg Drop it on tins to be baked

### Ginger Beer Powder

1 oz Carbonate of Soda finely powdered

Tartaric acid 7 Drachms - do -

White sugar 1 oz - - - do

Jamaica Ginger one Drachm - do

without the ginger & sugar it is the  
common Soda Powder, but the ginger  
prevents its being too cold for the stomach

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2oz Ginger well bruised, 2oz Cream of Tartar  
2 Lemons rind & juice, 2 lb fine sugar  
1 gal boiling Water put these in an  
earthen pan with a piece of Yeast spread on  
with Yeast put on it when cool - in 2 hours  
put it in Stone bottles.

Aldersey Hall -

## Preserve Lemons Pres

Prepare six Lemons by cutting a round hole in the top the size of a shilling; take out the Pulp & skin, & rub them with Salt, & lay them in Spring water as you do them, which will prevent their turning black, let them remain in the water 5 days. Put them into cold water & boil them  $\frac{1}{4}$  of an hour drain them well, then put them into a Jar with a Quart of Spring water & a Spoonful of Coloursing; they must have been previously rasped very carefully! let them remain all night: in the morning take them out, & put a lb  $\frac{1}{2}$  of fine sugar into the water, & boil it till it looks clear

& is a rich syrup — let it cool a little before you throw in your Lemons & let them boil no longer than till they look clear —

### Colouring for Red Lemons

$\frac{1}{2}$  oz cochineal very finely powdered, put into two thirds of a Pint of Spring water in a brass Pan —  $\frac{1}{2}$  oz green Tartar —

$\frac{1}{2}$  oz Allum finely powdered, let those ingredients boil till half the water is wasted, then run it thro' a piece of Muslin, bottle it close up: it will keep for years — Use it to colour Jellies, Sues, or Lobes —

## Salt calves feet

Scrape & wash them, rub them well with salt, & lay them in an Earthen vessel for ten days - Boil them till the bones will come out - Serve Egg sauce.

## Sauce for a Hare

Baste your Hare with Milk (a Pint) afterwards add a cup of good cream, then glaze your Hare & baste with butter, then take all out of the Dripping Pan into a sauce Pan, adding a bit of butter the size of a Walnut rolled in flour, two Anchovies cut small - mix well over the fire till as thick as cream.

## Black currant Drops

Take three parts of Black currants  
and one of Med, put them in a jar, as  
pulled off the tree, & bake them, rub them  
well thro' a hair sieve, & to 1 lb of Pulp put  
3 oz of Lisbon sugar, boil it till very thick  
then pour it in Plates to dry, let it stand  
in a warm place, when dry cut it into pieces  
or Lozenges — — —

## Cranberry Tart

The Cranberries to be boiled up with  
sugar & a glass of white Wine; when cold  
put the fruit to the Paste — — —



## + Excellent Pea Soup

without meat—

A Quart of Peas to 5 Quarts of water, softly  
to boil till the Peas are quite tender—

If too thick add more water—

Then put into a Pan a good piece of butter  
with 4 or 6 large Onions sliced, a little  
Mint; fry them a nice brown, add a  
good handful of celery tops, Pepper, & bay leaves,

a tea cupful of the soup, stew 10 minutes,

pour it into your soup, & boil gently

an hour or two more— then strain the

Soup, which should have stewed altogether  
6 Hours or more—

If by some part in the fried beg<sup>bles</sup> at first  
& also add parrot & Turnip—

Serve with bread fried in dice—

## Pigeons in Scallops

Take cold Pigeons truss them round, with the legs turned in, stew them sarowing till enough: trim your Scallops with Paste, do them over with Egg & crumbs, bake in the Oven, take them out, & put in the Pigeons & pour crumbs on them - for a side dish brown with a Salamander - -

## Cream Curds

Take 5 Eggs, beat in a Quart of <sup>sour</sup> Cream then put it into a Pan of hot water & milk, stir it well about, when it has got a good boil, run it thro' a bit of Muslin put it in a Hair sieve; the slower your fire the better

## Batter

New small Beer & flour, or water. The  
finest batter for Apple Fritters —

## Pretty Supper Dishes

Three sweet biscuits, or little cakes stuck  
with almonds / sliced & blanched / floating  
in a custard — they taste better if  
first soaked in sweet wine —

Also jelly turned out of cups and  
ornamented with with sugar flowers  
or with a few ripe whole strawberries  
or a bunch of currants or Raspberries  
put into the jelly as it cools —

To keep Calves foot jelly

Put Brandy Papers over it, & it will  
keep a long time

### Custard

1 Quart thick cream boiled with 2 or 3  
Laurel leaves, or a few bitter Almonds  
a very little Lemon Peel, & sugar to your  
taste, when cold thicken it with 5 yolks  
& 3 whites of Eggs, put it over the fire  
keep stirring it till thick - add a  
glass of Brandy - some like them in  
Cups - N.B. If you boil the cream & let  
it stand till cold before you make your  
custard, it will be much richer -

When too long kept, they make good  
Cheese cakes by adding some Currants &  
a little Cream - -

## Venison Pasty of Hare

Boil a large Hare, & season it well with  
Pepper, Salt, Nutmeg (over night) take  
& season the fat of a Loim of Mutton,  
Lay it over the Hare with a little butter  
cover it with Paste, & bake it well —

Make a good gravy of the head & bones  
with sweet herbs, & pour it in when it comes  
out of the Oven —

## Orange Cups

a pretty side dish  
Cut two Preserved Oranges in two, set them  
in a dish, fill carefully with rice Cream  
custard, Custard or Orange butter —

## Orange Butter

Boil six hard Eggs, beat them in a Mortar with 2 oz fine Sugar, & 3 oz Butter, & 2 oz Blanched Almonds beaten to a paste, mix them with Orange Flower water, & when all is mixed rub it thro' a Cullender on a dish, & serve sweet biscuit between.


## Oil of Olives

If any bad Taste, pour it into a Basin & throw into it some Salt, which will fall to the bottom & take with it all that is bad, & not make it salt.

## Potted Herrings

Is as good as Char, & red if you add salt  
Petre.

## Useful Patties of Cold Meat.

Put in a bit of Cold Meat, with bread  
crumbs, a little Pepper, Salt & Parsely, they are  
then fried in a little good Frying, the Meat  
may be chopped with a little Suet, put into the Dish  
a little good Gravy rather thickened lay them thus  
in the dish  Cold Veal with six Oysters cut  
in pieces, & done as above in thin Puff Paste, the  
Edges pinched together make a good dish, let the  
mixture be cold before putting it in the Paste.

## Currant Shrub

Gather your currants dry, strip them, & rub them thro a sieve, & to a gallon of Brandy or Rum, put three Ale Pints of Juice, & a lb  $\frac{1}{4}$  Lump sugar, put into the Juice to dissolve it, then add the Spirit & stir it well together, then strain it thro a Jelly Bag, & bottle it off for use — —

## Cream Pancakes

Mix the yolks of two Eggs, with  $\frac{1}{2}$  Pint of Cream, 2 oz of sugar, & a little beat Cinnamon, Mace, Nutmeg, rub your Pan with Lard & fry them as thin as possible, grate sugar over them — —



Norfolk Dumplings  
 Take  $\frac{1}{2}$  Pint of Milk, two Eggs, a little  
 Salt, & make them into a thick Batter  
 with Flour. Have ready a clean Sausage  
 of water boiling, & drop your Batter into it  
 & 2 or 3 minutes will boil them, but mind  
 the water boils when you put them in. Put  
 them in a Sieve to drain. —

To Dry Apricots in Halves

Parse thin a halve 4 lbs of Apricots weighing  
 them after, put them in a dish, then among  
 them 3 lbs of Sugar in finest Powder, when it  
 melts set the fruit over a stove to do gently:  
 as each Juice becomes tender, take it out, &  
 put it in a China bowl, when all are done  
 & the boiling heat a little abated, pour the Syrup  
 over them, in a day or two remove the Syrup  
 leaving only a little in each half, in a day or  
 two more turn them, & so continue daily till quite

Dry in the Sun or some warm place, keep in boxes with layers of paper —

### Apricot Cheese

Weigh an equal quantity of fruit & sugar, rub the latter a little, & let it boil quietly to be a good colour, Blanch the Almonds (burned) & add to it — 20 or 30 minutes will boil it, put it in small Pots or cups half filled —

### Orange Cream

Boil the rind of a Seville Orange very tender, beat it fine in a Mortar, put to it a Spoonfull of the best Brandy, the Juice of a Seville Orange, four Ounces Sugar, & the Yolks of four Eggs, beat all together ten Minutes, then by gentle degrees pour in a Pint of Boiling Cream, beat till cold, put into Custard cups set in a deep dish of boiling water, & let them stand till cold again —

## To keep Suet for a Year -

As soon as it comes in choose the finest parts (firms) pick free from Skin & Veins, In a very nice Sauce pan set it at some distance from the fire (or put it in a jar within a bottle) so that it may melt without frying as that renders it rancid, when melted pour it into ~~cold~~ <sup>hot</sup> water, when a hard Cake wipe it very dry, fold it in fine paper, & then in a linen bag keep it dry & cool.

## Yellow Lemon Cream -

Put some pieces of hard Sugar on the Rinds of 4 Lemons to extract the essence, then have the Lemons very thin in 12 large Spoonful of water; Squeeze the Juice in 7 <sup>oz</sup> powdered Sugar, Beat the yolks of 9 Eggs well, add the Peels & Juice beaten together some time, Strain thro' a Glasse bag into Silver or nicely tinned Pan - Set it over a gentle fire, & stir

it one way till pretty thick, & scalding hot but not  
boiling or it will curdle, pour it into Custard  
Cups, or Jelly Glasses—

### White Lemon Cream

Is the same only using the Whites instead  
of the Yolks of Eggs, & Whisking them extremely  
well to a good froth—

### Tansy Pudding

Beat 7 yolks, also the whites, (but  
separately) add a pint of rich Cream  
near as much of Spinach juice, &  
enough juice of Tansy to give it the  
flavor, 1/4 Naples Biscuit, Sugar  
to your taste, a glass of White Wine,  
& some Nutmeg, set all in a sauce  
pan just to thicken over the fire,  
then put it into a dish, with puff  
Paste round it, & bake it lightly.

## An Ornamental Tart

Take a deep Pie dish, butter it inside have some long narrow stripes of paste, cut with a notched cutter, lay them regularly in a net work in the dish, pressing them down the side, and across the bottom, put it in the Oven, when baked enough let it cool, then lift it carefully out of the dish, and turn it over on an open tart, - which should be made in a flat dish, & a puff paste round it, to come an Inch beyond the net work - The paste must not be very rich for the net or it will break. -

## Carrot Pie

Mutton Pie with some sliced Carrot & Turnip, is it is very savoury. -

Lemon Pickle

Wipe 6 Lemons, cut each into 8 pieces  
put on them 1 lb of Salt, 6 large cloves  
of Garlic, 2 of Horse Radish sliced  
thin, ~~the~~ of Cloves, Mace, Nutmeg, &  
Cinnamon, each  $\frac{1}{4}$  oz; 2 oz flours of Mustard;  
to these put 2 qts of Vinegar; boil  
 $\frac{1}{4}$  of an hour, in a well tinned sauce  
pan, or do it in a strong jar on the  
hot hearth, or what is better in a  
kettle of boiling water. — Set the  
jar by, & stir it daily for 6 weeks,  
keep it close covered, put it in  
small bottles and keep for use.

Stewed Herbs

Drain & pick some Spinach &  
little Sorrel, 2 handfull of Parsely,  
& 1 of Green Onions; chop the Onions,  
& Parsely, sprinkle them among the

Spinach of which there must be plenty - Steep with some salt, but no water, a bit of Butter the size of a Walnut - Shake the pan often & let be closely covered over a slow fire till done enough. -

### Stewed Med Cabbage

Take a small or half a large one, wash it & cut it in slices - put it in a pan with Pepper, Salt, no more water than hangs about it, & a piece of Butter; Steep till quite tender & when going to serve, add 2, or 3, spoons full of Vinegar; give it one boil over the fire - serve with sausages on it or a Partridge stewed whole. To make it richer put a little gravy, or a bit of Butter rolled in flour or an Onion sliced. -

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Bechamel Cauliflower, & Parmesan  
"a la Flammond"

Boil a handsome Cauliflower, drain it on a Sieve, cut the stalk so that it will stand firm on the dish with the top two inches above the dish, put it in a stew pan with a little white sauce, steep a few minutes, place it upright in the dish; pour the sauce over round it & put grated Parmesan on the top - brown it with a Salamander.

Cheap & good Custard

Boil 3 pints new Milk, with a bit of Lemon peel, & Cinnamon, two or three Laurel or Bay leaves, & sweeten it - mean while rub down a large spoonful of Rice flour in a cup of cold Milk, & mix with it 2 yolks of Eggs, well beaten, take a basin of the boiling Milk & mix with the cold, & then pour that to the boiling, stirring it one way till it



thickens & is just going to look up;  
then pour it into a pan, stir some  
time, & add a little Brandy. —

### Oyster Patties or Volauvents

Take off the beads, cut each oyster  
into six pieces, put them in a small  
pan, with a grate of Nutmeg, & Lemon,  
the least White Pepper, & Salt, a little  
cream, & some Oyster liquor, simmer  
for a few minutes. —

### For Volauvents

As you open your Oysters separate  
them from your liquor, which strain;  
parboil Sweetbreads, & cut them in  
slices, lay them & the Oysters in layers  
season very lightly, with pepper, Salt  
& Spice, then put half a teacup full  
of liquor, the same of Gravy — before you  
serve put a teacup full of Cream, more  
Oyster liquor, & a cup of white gravy,  
all heated up, but not boiled. —

## Green Bean Pudding

Boil & blanch old Beans, beat them in a Mortar, with very little Pepper, & Salt, some Cream, & the yolk of an Egg - a little Spinach juice will give a fine colour, boil it in a basin that will just hold it, for one hour; pour Parsley & Butter over it & eat it with Bacon. —

## Potatoe &amp; Meat Pudding

Boil them till fit to mash, rub thro' a colander, make it into a Batter with Milk & two Eggs lay some seasoned Steaks in a Dish, then some batter, & over the last layer pour the remainder of the batter over it - bake a fine brown.

## Puddings in haste

Shred Suet, & put with grated bread a few Currants the yolk of 4 Eggs the whites of 2 grated Lemon peel & Ginger. Mix & make into balls about the size and shape of an egg with a little flour. Throw them into boiling water, boil

20 minutes, when done they will rise to the top - if you put bread crumbs instead of flour & fry them a fine brown they are very good, grate a little sugar over them. - Wine sauce

### Pudding's

Puddings with bread should be tied loose, if Katter tight over -

Snow is an excellent substitute for Eggs, either in Pancakes, or Pudding's 2 large Spoonful will supply the place of an Egg, & the article it is used in will be equally good. -

Fresh small Beer, or bottled Malt liquor likewise serve for Eggs. - - -

The yolks & whites beaten long & separately make the article they are put in much lighter. -

Puff Paste for Pâtés, Volauents, Tartlets

Take  $\frac{3}{4}$  lb Flour, & an Egg, & wet with Water  
be careful not to put too much at first,  
mix rather stiff, then work it well with  
the heel of your hand, untill it becomes  
pliable, so that it will draw into strings;  
then take 1 lb of Butter & work it together  
till it becomes tough, roll the paste out  
rather thick, put all the Butter in at  
once, & fold the paste quite even, then  
roll it out again & fold it up in regular  
folds, repeat this 3 times, then roll it  
out for use; be careful to let it all be  
of a thickness, otherwise it will not bake  
upright, but fall aside in the Oven  
if for Pâtés it should be nearly a quarter  
of an inch thick - if for a Volauent  
cut the shape of your dish (a small one)  
either oval or round; put them on a  
baking sheet, brush them over with  
yolk of Egg & a little Water, be careful  
not to let the egg run over the sides.

148 it will not rise, then take a cutter  
three sizes smaller than the one you  
cut them out with first, place it on  
the middle & cut the paste about half  
way thro'; put them in a quick oven  
immediately, & be very attentive to  
them, as they will not take many  
minutes baking; if the oven is too  
quick, cover them with paper, to  
keep them from being too high coloured  
when done take off the tops, & scoop  
out some of the soft paste, & put them  
on litchen paper, to soak out the  
Butter. they should not be filled  
till wanted & served up hot on a Napkin

All meat pies should be egged  
Shrimp Pie                      excellent

Pick a quart of Shrimps; if they are  
salt season them only with Mace,  
& a Clove or two, mince 2 or 3 Anchovies  
mix these with the spice, & then

season the Shrimps with a glass of  
sharp White Wine the paste must be  
light & thin they do not require much baking

Another Shrimp Pie excellent  
Pick a qt of boiled Shrimps, season  
them with Mace, Salt, Cayenne, a  
little essence of Anchovy pound  
them in a Mortar with some  
Butter, & when well mixed, put it  
on the fire in a sauce pan, adding  
a sufficiency of Cream to make it  
moist - fill the Pates or Volents  
just before serving up, place them  
on a Napkin - a squeeze of Lemon  
added the last thing makes it  
more fragrant.

## Sole for other Fish Pie

Split the Soles, Cod, Plaice or any white fish from the bone, & cut the fins close; season with Mace powdered, Salt, Pepper, & a little Nutmeg, put them in layers with Oysters. A pair of middling sized Soles will do, & 1/2 hundred Oysters, put in the dish the Oyster liquor, two or three spoons full of Broth, or Stock, & some Butter, when the pie is baked pour in a cup full of hot thick cream. —

## Savoury Jelly, for cold Pies

Make it of a small bare knuckle leg, or shoulder of Veal, or a piece of scrag of that, or Mutton, or the carcasses, necks, & heads of fowls

or Rabbit you must give consistence  
 by Cow heel, or shank of Mutton  
 Put the Meat, a slice of Lean Ham  
 a faggot of Herbs, a blade or two of  
 Mace, an Onion, a small bit of  
 Lemon Peel, & a tea spoon full of  
 Pepper, with 3 pints of Water in a  
 Pan that shuts very close - when it  
 boils skim it well, & let it simmer  
 till quite strong, strain it when  
 cold take off all the fat lay a  
 clean piece of Linn, or Blotting  
 paper on it - When cold if not  
 clear boil it a few minutes with  
 the whites of 2 Eggs & pour it thro'  
 a Sieve, with a Taphin in it which  
 should be first dipped in boiling



water to prevent waste - if to put  
in pie, you need not clear it but  
pour it in to the pie hot & do not  
cut them till cold -

### Dressed Fowl

Bone, singe, & wash a young Fowl;  
make a forcemeat of 4 of beat, 2 of scraped  
lean Ham, 2 of fat Bacon, 2 hard yolks  
of Eggs, 2 of Beef Suet chopped, a few sweet  
herbs chopped very fine, a teaspoonfull  
of Lemon Peel minced very fine, an  
Anchovy, Salt, Pepper a little Cayenne.

Beat all in a Mortar with a small  
tea cup full of crumbs, & the yolks &  
whites of 3 Eggs. Stuff the inside of the  
Fowl, draw the legs & wings inwards  
tie the neck & rump close - Stead the  
Fowl in a white gravy till tender, add  
a large tea cup full of good thick Cream

& a bit of Butter & Flour, heat it but do not boil & the last thing give a squeeze of Lemon —

### Hogs Lard

Should be carefully melted in a jar put in a kettle of water, & placed over the fire; Push it into Bladders that have been carefully cleaned — The smaller they are they better, it keeps, as exposure to the air makes it rancid — When melting put in a sprig of Rosemary — Push the Lard into the bladders thro' a funnel, placing them up to the neck in cold water. —

### Mutton Ham

Choose a fine grained Leg of Mutton. Mutton of 12 or 14 lb put two salt let it be cut Ham shape, & hang two days — Then put in a steep pan 1/2 lb of Bay Salt, the same of common Salt & 2 oz Salt Peter,

1/4 lb of coarse Sugar, all in powder,  
 mix & make it quite hot, then rub  
 it well in. Let the meat be turned  
 every day, in the liquor, at the end  
 of 4 days, put 2 oz of common Salt, in  
 12 days take it out dry it & hang  
 in wood smoke a week - Boil in  
 slices, or boil the whole

To Butter Prawns or Shrimps  
 When boiled take them out of their  
 skins, warm them with a little good  
 gravy, a bit of Butter, & Flour, a scrap  
 of Nutmeg, Salt, Pepper, simmer a  
 minute or two, & serve with Sappets,  
 or with cream Sauce

## Black Pudding

Stir the blood till cold, adding Salt,  
 Yeast, stale Bread, & put in sufficient  
 to make it the consistence of thin  
 Gravel - to about 2 Lbs of this mixture  
 put in a lb of Beef Suet, & 1 lb of the  
 Leaf or inward fat of the Hog chopped  
 but not too small - Chop Penny Royal,  
 Savory, Thyme, a little Sage, Pepper, &c.  
 mix them thoroughly, when mixed  
half fill your skins, & tie in links  
 put some clean straw in a large  
 Pan just a little laid then to  
 prevent the puddings burning to the  
 bottom, or turn down a large dish in  
 a fish kettle full of water, put in  
 the Puddings, & as they swell push  
 them with a fork, to prevent

their bursting, — When ~~set~~ done lay them between clean cloths till cold & hang them up in the Kitchen, — Some do not put in the Hog's fat till they are filling the skins, having it cut ready on a plate & putting in the pieces at regular distances —

The Pudding when boiled should be pricked in one or two places & should eat light & rich — to be certain as to the flavor it is a good way when mixed to fill a teacup with the mixture, tie a floured cloth over it & boil it — then cut in slices & fry it & you will ascertain what may be wanting before too late —

The Skins must be thoroughly cleaned turned inside out, scoured with Salt, & washed in many waters or a running stream. —

Salt Beef or Pork for eating immediately  
 The piece should not weigh more  
 than 5 or 6 lb. Salt it very thoroughly  
 with hot salt just before you are  
 going to dress it. Take a coarse cloth  
 flour it well, put the meat in & fold  
 it up close - Put it into boiling  
 water, & boil it the usual time for  
 salt meat, & it will be as salt as  
 if salted for several days. — R

Raspberry & Cream Tart

Take your tart, lift the crust &  
 pour in  $\frac{1}{2}$  a pint of cream, mixed  
 with Sugar, & three Eggs well  
 beaten; return the Tart into the oven  
 for 5 minutes longer. —

## Lemon Mince Pie

Squeeze a large Lemon, boil the outside till tender enough to beat to a mash, add to it three large Apples chopped, and 4oz of Sugar, put the juice of the Lemon, & candied fruit as for other

## Buttered Eggs

Dissolve 4oz of Butter in some Milk over the fire, when quite hot throw in 4 Eggs, previously beaten up Yolks & Whites together, stir round one way till thick, sprinkle a little Salt & put it on toast or Spinach. —

It is adding a little chopped green Onion, Parsley, & grated Ham, before you put it in the pan makes it eat like a very light Omelette. &c

## To mash Potatoes

Peel the Potatoes, & when boiled enough pour off the water, & dry them over the fire in the same pan, which should be rather a deep one, then

Take a thick Paste Pan & bruise  
 the Potatoes rubbing them round against  
 the Pan; when quite bruised add  
 a little hot Milk with a small piece  
 of Butter melted in it rumble them  
 round till quite light - send up hot

Imperial

Boil  $1\frac{1}{2}$  oz of Cream of Tartar in  $\frac{1}{2}$   
 Lbs of Water with 9 oz of Loaf Sugar  
 pour it thro' a Jelly Bag upon the  
 rind & juice of 3 Lemons, it must  
 boil  $\frac{1}{2}$  an hour - those who like it  
 more acid may add  $\frac{1}{4}$  oz cream Tartar  
 & four Lemons - bottle it when cold

Apple Snow

Put the pulp of 5 large roasted Apples  
 into a Bowl with sifted Sugar to the  
 taste, the rind of a Lemon grated,  
 & the whites of 3 Eggs well beat &  
 mixed with the Apples - Whisk it  
 till it becomes white - York shire  
 green Apples are now the best but  
 any kind will do.



## Good Bread.

Loaf House

A pint of good Yeast, add a desert spoon full of Brown Sugar - make a Gill of thin paste such as you paste screens with; put this warm to the yeast & stir it well round; put the whole in a great Mug before the fire & let it stand till the yeast rises high, and frothy above the top of the Mug - Have ready about  $\frac{1}{2}$  a stone of Flour, to which you must have put the usual quantity of Salt; then take the risen yeast & about 3 Gills of Milk warmed, & make the Flour into a stiff dough - Work it well till there are no holes in it - the bread must be made the moment you have put the yeast to the Flour - When made into cakes or Loaves, let them stand by the fire, on tins, till they rise, which you will know by their cracking at the top - If you wish to add Butter to your Cakes it must be melted in the Milk. -

Lettuce Ginger

Mr. Dacre

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Strip the leaves off the young tender shoots  
of Cops Lettuces when coming to seed  
strip the outer end off - Cut them in  
pieces two inches long throw them into  
cold water as you do them - Take as  
much Water as will cover them & boil  
it with a good piece of Lemon Peel  
& scraped clean ginger sliced to make  
the water very hot & strong - then strain  
it without any preparation, Clarify it with  
white of Egg - then put in your Lettuce stalks  
with half their weight of fine loaf sugar  
& boil all clear, but not to loose their  
crispness / let them stand all night  
in a Jar - then pour your syrup from  
them & add nearly their weight in  
Loaf Sugar which boil till very clear  
& rosy then pour it in small jars  
upon your stalks tie them down  
with Bladders

## Sweet Paste for Puffs

*Mrs Manning*  
 A large handfull of Flour, two  
 Oz of Butter, two table spoonful of  
 Lump Sugar finely powdered, rub  
 together your Sugar, Flour, & Butter  
 mix it with a little water to make  
 it a stiff paste, roll it thin, rub it  
 with the white of an Egg, & sift sugar  
 over it - in the mean time put your  
 Fruit in your dish, cover it & make  
 it hot in the Oven, then put on your  
 Paste & bake it in a quick Oven

## Raspberry Drops

*Miss Clarke, Boston*  
 One lb of Raspberry, or Gooseberry juice  
 ribbed thro a Sieve, one lb & a half of  
 Sugar beat fine, the whites of three  
 Eggs to every lb of juice or Pulp - Beat the

Raspberry Juice one hour, then add the  
Sugar & Eggs, beat it till it will stand  
in Drops; Drop it on Paper & Dry it in the  
Sun

### Sponge Cream W<sup>th</sup> Warwick

Dissolve  $\frac{1}{2}$  oz Isinglass in a small  
quantity of water, take a pot of Raspberry  
Jam, & warm it till you can pass it thro  
a Sieve, to take out the seeds, which done  
mix a small quantity with the Isinglass  
& a few Teaspoonful of Raspberry Vinegar  
or Lemon Juice; then take a Gill of Cream  
put it into a deep earthen Bowl & whisk  
it round one way till it is stiff, then mix  
it altogether & put it in a Mould - It must be  
made the day before wanted, & in a cool place -  
It may be made of any Fruit, if fresh add more  
Isinglass -

## Raspberry Brandy

Draw out the juice of your fruit by putting it in a jar, within a Kettle of water, or in an Oven, Strain, & to every pint put  $\frac{1}{2}$  lb Loaf Sugar, give one boil & skim it, when cold add an equal quantity of Brandy, shake it well & bottle it.

Add more Brandy if not strong enough

A few Currants give it a pleasant sharpness —

## To Preserve Wine Sours

To every lb of Fruit take  $\frac{3}{4}$  lb of Loaf  
 dip it in spring water, & boil it to a  
 Syrup, & strain it well, then pour it  
 over the Plumbs & cover them up / having  
 first slit the skin of the Plumb down  
 the seam / boil the Syrup & pour it  
 over the Plumbs, three or four times,

letting them stand all night each time  
 then give them a heat in the syrup &  
~~xxxxx~~ ~~xxxxx~~ ~~xxxxx~~ ~~xxxxx~~ ~~xxxxx~~ ~~xxxxx~~ drain &  
 put them into Pots for use, boil & remove  
 the syrup, & when cold pour it over them  
 & tie them up with Brandy papers  
 over them.

+ To Preserve Apricots excellent  
 When ripe choose the finest Apricots,  
 pare them as thin as possible, lay  
 them in halves on a Dish with the  
 hollow part upwards. Have ready  
 three weight of good Loaf Sugar  
 finely powdered, & strew it over them  
 when the fruit has laid 12 hours  
 put it with the sugar, juice & the  
 kernels blanched but not bruised

into a Preserving Pan, let it simmer  
 very slowly till quite clear; then  
 take out the pieces as they become  
 so - put them into small pots &  
 pour over them the syrup & Kernels  
 The steam must be taken off as it  
 rises in boiling - cover with Brandy  
 papers

### Hard Biscuits

Put  $\frac{1}{2}$  lb of Butter to  $\frac{1}{4}$  Stone of Flour,  
 mix it with a little Yeast, Milk, and  
 Salt, roll it out tolerably thin, prick  
 it well, cut them round, some omit  
 the Yeast, only roll one sheet at a time  
 then prick, cut it in shapes, & put it  
 to bake, then another &c -

64

### Iceing for Tarts

Beat the white of an egg to a strong froth, put in by degrees 4. oz of double refined sugar, beat & sifted, beat  $\frac{1}{2}$  an hour & then lay it over your Tarts, the thickness of a bread. —

### Devonshire Junket

Take a pint of New Milk, in the glass or Dish you mean to serve it in, Mix a little thick cream, Brandy, & Sugar & pour over it till the glass is full. Grate Nutmeg on the top, mixed with beat cinnamon. —

### Restoration Jelly

Take Pearl, barley, Sago, Tapioca & Rice each one oz, put them into 3 qts of Water simmer it till reduced to one qt when cold it will be a Jelly



68 and may be taken with Wine or Milk.  
Sugar and Nutmeg if agreeable.  
Some put Hartshorn shavings &  
Erings root instead of Tapioca, it is  
then called Gloucester jelly

### Savoury Sweetbreads

Put 3 Sweetbreads in boiling Water for  
5 minutes, beat the yolke of an Egg &  
rub it over them with a feather. Strew  
on Bread crumbs, Lemon Peel, Parsley  
shred fine; Nutmeg, Salt, & Pepper to  
your taste set them before the fire  
to brown, & add a little good gravy  
put a little Ketchup, Mushroom  
powder, or Lemon juice, & browning.  
The chicken with flour & butter give it a  
boil & pour it ~~over~~ in the dish, put the  
Sweetbreads in, & send it up hot.

Sponge Cake + Low House <sup>69</sup>

6 Egg leaving out 2 whites,  $\frac{1}{2}$  lb Loaf Sugar  
finely powdered, beat the Eggs & Sugar  $\frac{3}{4}$  hour  
then stir in gently 5 oz of Flour, well dried  
with the juice & rind of a Lemon, line  
the cake pan with greased Paper, & bake  
in a moderate Oven, about an hour, & do not  
cut it till a day old - put it in the Oven  
the instant it is made -

Scotch Bread Mrs Milburne

1 lb of Butter, 1 lb Soft Sugar, 2 lb of Flour  
leaving out a little to make it up with,  
9 oz sweet Almonds, 4 oz bitter, shie part  
& bruise the others a little beat Cinnamon  
a glass of Brandy. soften the Butter  
before the fire then rub in the flour  
& make it into a paste roll it out half  
an inch thick, check it over, at an inch  
distance, Sugar it well all over, Bake

it on a tin in a slow oven, as it should  
be a pale colour when cold break it  
in pieces by the Cheekers any size you  
please

### Hops Yeast

4 q<sup>ts</sup> of water, 2 oz of Hops, stir them  
together put it on the fire, & take notice when  
it boils, boil it for an hour, take an  
Earthen Pitcher & put in it 4 lb of Flour, into  
which pour the boiled liquor through a  
Sieve from the Hops. Then let the boiled  
Hops be put upon the fire again, with three  
q<sup>ts</sup> of fresh water, let it boil three quarters of  
an hour, & then run it through a Sieve into  
another vessel, in which it must stand till  
quite warm, then pour it into the pitcher  
with 3 lb's more Flour, stir all well together,  
& take care it does not clot together, add to  
the whole 1 pint of good fresh Yeast. let it  
work for 48 hours - when it will be fit for  
use

Elder Wine

71

To every qt of water, add 1 qt of Elder Berries,  
picked, let it boil for half an hour,  
then strain it through a Fine Linnen Rag,  
to every gallon of liquor, put 3 lbs of Sugar,  
boiling it half an hour when cold put some  
fresh yeast to it, & let it work 8 or 10 days  
stirring it up every day, put one pound of  
raisins cut small to every gallon - then  
put in a cask it will be fit for drinking  
in 4 months - If a cask that has had  
Rum or Brandy in it is best, if not put  
some spirit in the cask, which will  
answer the purpose.

Magons Beef

Take about 6 lb of Beef, put to it 3 qt of  
water, a large Onion, a little Sage, an  
Echalot, some sweet herbs, 2 Anchovies,  
a little Parsley, some black & white  
Pepper, when it is half boiled take

77 it out & fry it in Butter then put back  
to the gravy it was in before, with Artichoke  
bottoms, fried Oysters, hard Eggs, and  
poached Meat Balls, a spoon full of Lemon  
Pickle, do of Ketchup, some Yerbain  
cut small & Turneps cut in Dice, boil it  
all together till it is rich & good. Thicken  
with Flour & Butter.

### German Puffs

3 Spoonfuls of Flour, half a pint of good  
cream, 100 sweet Almonds, & a few bitter  
ones beat it all up a quarter of a lb of  
melted Butter the yolks of 4 Eggs, whites of  
2 to be baked in cups. Wine sauce

### Gravy Soup

M<sup>r</sup> Thomas

3 lb of Brecket of Beef tie it up with a  
tape, put it into 6 qt of water, boil it  
4 hours but not too quickly then draw  
the gravy from 3 lb of gravy beef & add to the  
Soup, with a handful of All pie, 2 Onions

73  
+ The least bit of Garlic An hour before it  
is done take out the Beef & strain the Soup  
then put in 3 Leeks, a white Cabbage a Turnep,  
2 Carrots, 2 heads of Cellery, all cut fine  
half an hour before done, put back your  
meat to warm, which should be sent in as  
Bouille in a dish by itself, garnished with  
raw Anchovies roll'd up, raw Gherkins &  
Parsley cut small.

### Mock Turtle

2 veal feet & 1 Calfs foot, 3 pints of Beef  
 gravy seasoned with Pepper, sweet herbs,  
 Eschalot, & 1 Anchovy, half a pint of Madeira,  
 2 large Onions, the rind of  $\frac{1}{2}$  a Lemon, a  
 little Parsley - 2 doz Oysters, & their liquor all  
 chopped fine,  $\frac{1}{2}$  a teaspoonful of Cayenne  
 Pepper, let it stew 2 hours add Salt to your  
 taste  
Mr. Mellor's

To pickle *capsicums*

Make a hole near the stalks & take out the seeds, with a pen knife - boil some Vinegar with a little Salt - let it stand till cold, put in the Peppers & tie them down close, let them remain for two months if they are not then of a good colour, put them into an Oven for 12 hours after the Bread is drawn; or set it near the fire for that time.

## Walnut Catsheep

Take 100 Walnuts at Midsommer, beat them in a stone Mortar, squeeze out all the juice thro' a flannel bag - put them in a Brass Pan to boil, skum it well, put to it a few Spice, with Putney, a few Cloves, some Pepper corns, Salt, & as much Vinegar as will make it sharp - it is boiled enough when of a flaret colour - bottle it when cold - it will be fit for use in 6 months, & will keep for years -

## Duke of Norfolk's Punch

75

Take 6 sweet Oranges, & 6 Lemons as thin as possible, steep them in a gallon of Brandy 24 hours, then put 3<sup>lb</sup> of white Sugar to 6 q<sup>t</sup> of water, & boil it a quarter of an hour skimming it well when cold strain the Brandy from the pulp, & put it & the juice of 18 Oranges & as many Lemons, into a Vessel that will just hold it, & stop it close, let it stand 6 weeks, then bottle it.

## Plumb Cake

1 lb of Flour,  $\frac{1}{2}$  lb of Butter,  $\frac{1}{2}$  lb Sugar,  
 $\frac{1}{2}$  lb Currants, 2 Eggs, a very little Wine,  
2 Cloves, a little Nutmeg, beat the Butter, &  
Sugar well together add to the other ingredients  
by degrees, stirring the flour well in to be  
baked in small cakes.  $\frac{1}{2}$  a tea spoon full of  
Soda

75



## Cheese Cakes

3 qt of Milk, put as much Rennet as will  
make it a light curd, rub it through a  
hair sieve, put a qt of a lb Butter melted,  
4 yolks, & 2 whites of Eggs -  $\frac{1}{2}$  lb Sugar,  
 $\frac{1}{4}$  lb currants if you like them, some  
Nutmeg, & a little Lemon Peel grated.  
put them in a crust & bake them

## Lemon Pudding

6 oz white Sugar powdered, 6 oz Butter  
6 oz Sweet Almonds,  $1\frac{1}{2}$  doz Bitter 4 or 5  
Eggs, the rind of 2 Lemons boiled, and the  
a teaspoonful of juice. a Spoonfull of  
Brandy, all beat together for 1 hour, &  
baked with a puff paste round the  
dish. —

good

## Almond Pudding

97

4oz of grated Bread, a pint  $\frac{1}{2}$  of cream  
beat  $\frac{1}{2}$  a pint of sweet Almonds  
Blasched, 1 doz Butter to a paste, with  
a little Brandy - beat the yolks of 8  
Eggs, & the whites of 4, add 4oz Loaf Sugar  
finely powdered, & 4oz melted Butter,  
Put a puff paste round the dish & bake  
it half an hour - A  $\frac{1}{2}$  half the quantity  
will make a pretty sized pudding. - \*

## Elder Mob

Squeeze the juice of Elder Berries  
boil them to a consistancy with a very  
little Sugar - half a pint of the Berries  
when squeezed to a pint of the juice  
\* The skin of 2 Lemons boiled till tender  
& finely beaten & added to the rest of  
the ingredients is a great improvement  
bake in a quick oven -

## Loin of Mutton Kabob

Take a good Loin of Mutton, Bone it  
 take the skin off the back, grate the crumb  
 of 2 penny Rolls, shred some Parsley Thyme  
 Chivalis, & Lemon peel, fine, add it to the  
 bread, with a little Cayenne Pepper, white  
 do, Salt, & a very little Mace, rub the yolke  
 of an Egg over the Mutton; stuff it with the  
 seasoning & sprinkle it all over with it -  
 Spit it & roast it a nice brown colour,  
 while roasting dredge it with some of the  
 same seasoning as above instead of Flour,  
 when done serve it up with a good gravy  
 Sauce under it, in which put a gill of  
 Port Wine, Cayenne Pepper, a little  
 Mushroom Ketchup, & Lemon Peel. -

## Milk Punch

79

Take 5 qts of Brandy, the rind of 4 Lemons  
& Lemons pared very thin, steep them in  
the Brandy for 24 hours, then strain it off  
& add 4 qts of water, 2 qts of Lime or Lemon  
juice, 4 large Nutmegs grated, & 3 lb of fine  
Sugar, when the Sugar is melted, boil 3 qts  
of Milk, & pour it to the rest, boil it strain  
it well, & let it stand for 12 hours, then strain  
it again till quite clear, & then bottle it  
It is when made with the above quantity  
it may be used with water equal quantities  
of Rum, & Brandy, make the best mixture.

## White Fish Sauce

5 or 6 Anchovies clean washed, a blade or  
two of Mace, a very little Cebad, put to  
it  $\frac{1}{2}$  pint of water, boil it well & strain it  
off - add  $\frac{1}{2}$  pint of Fish Cream, thicken  
with Butter, & Flour

## White Pease Soup

2 lbs of lean Beef, 3 qts of soft Water, & a little Salt, boil it well put in 2 Carrots, 2 Turneps sliced, 3 whole Onions, a little Thyme, 2 heads of fellery, & near 2 qts of old Green Peas, simmer them slowly till the meat is stewed to rags, then strain it thro' a Cullender & press the pulp of the Peas thro' a Sieve, so far must be done over night. Let it stand all night in a clean earthen Vessel - split the white part of 2 Cops Lettuces into 4 quarters & then cut them across in pieces about an inch long - put on Butter with  $\frac{1}{2}$  a Leek sliced very thin & a pint of Green Peas, in a pan that will just hold your Soup, stew these & the Lettuces  $\frac{1}{4}$  of an hour, & keep shaking them very often, add a little Soup then stew another  $\frac{1}{4}$  of an hour, then put the rest of your Soup into the Pan, with  $\frac{1}{2}$  a pint of Cream, or as much as will make it white, keep stirring till it boils, season with Salt, pepper & Sausage, before you put in the Cream -

## Vermicelle Pudding

81

Boil 4 of Vermicelle in a pint of New Milk,  
with a stick <sup>of cinnamon</sup> & a few Laurel leaves till quite  
tender, then add 1/2 pint of thick cream,  
1/4 lb Butter, 1/4 lb Loaf Sugar, a little Brandy,  
The rind of a lemon grated, & the yolks of 4  
Eggs well beat. 1/2 an hour or less will bake it

## Burnt Cream

Put 1/2 lb of Loaf Sugar into a pan with as  
much Water as will melt it, when the Water  
is all boiled away, the Sugar will begin to  
burn, burn it 10 or 15 Minutes. Pour a pint of  
cream, whilst the Sugar is boiling, with some  
grated Nutmeg, Lemon Peel, a very little  
Wine, & a little Brandy, or Rognon. as soon  
as taken off the fire add the yolks of 4 Eggs,  
stir till cool. It is if you choose when quite  
cold, streed Sugar over the top - glazed with  
a Salamander - it is very good to eat  
with fruit tarts

## White Onion Soup JVP.

Take 14 large Onions, boil them in 2  
 qts of water, with a bunch of Kial,  
 a blade or two of Mace, & a little whole  
 pepper, when your Onions are quite  
 soft take them up & run them through  
 a hair sieve, and work half a pound  
 of Butter with Flour in them - when  
 the meat is boiled so as to leave the  
 bone, strain the liquor to the Onions  
 & boil it gently for half an hour, serve  
 it up with a Coffee cup full of Cream  
 & a little Salt, be sure you stir it up  
 when you put in the Flour & Butter.

## Raspberry Fritters

Take 2 Naples Biscuits, pour over them  
 half a gill of boiling Cream; when it is  
 almost cold, beat the yolks of 4 Eggs to a strong  
 froth, beat the Biscuits a little, & then beat  
 both together very well, put to it 2 oz of Sugar,  
 & as much Raspberry juice as will make it a

pretty Pink colour & give it a sharp taste, drop  
them in a Pan of boiling Lard - make them  
about the size of a Walnut, when you dress  
them, stick bits of Citron in some & blanch'd  
Almonds cut length ways in others, lay round  
them Green, & Yellow Sweetmeats, & serve up.

### Apricot Pudding

Take 1 doz large Apricots, pare them & give  
them a scald till they are soft, then take  
out the stones, grate the crump of a Penny  
loaf, & pour on it a pint of boiling Cream,  
let it stand till half cold, then add  $\frac{1}{4}$  lb  
of Sugar, & the yolks of 4 Eggs - mix all together  
with a glass of Madeira, put it in a Dish  
with a thin paste round the edge bake it  
half an hour.

### Milk Pudding

Pour a pint of New Milk boiling hot on  
three spoons full of Flour, beat it for half  
an hour, then put in 3 Eggs, & beat it more,  
grate in half a tea spoon full of Ginger, the  
juice of one Lemon, & Sugar to your taste,  
boil it for an hour in a cloth dipped in boiling water  
& floured & buttered inside.



## Gooseberry Hops

Take the largest Green Walnut Gooseberries, cut them at the stalk end in four quarters leave them whole at the bottom end, then take out all the seeds & put five or six one within another, thread them on strong Silk or Thread, with a knot at the end - put cold spring Water in your pan a large handful of Pine leaves in the bottom & three or four layers of Gooseberry's with layers of Pine leaves between & over the top of the Pan - cover it so that no steam can get out, & set them on a slow fire, when they are scalding hot take them off & let them stand till cold, repeat this till they come a good green, then let them stand till they are quite cold, then drain them & make a thin Syrup (a lb of Loaf Sugar to a pint of Water) boil & skim it well, when about half cold put in your Gooseberries & let them stand till next <sup>day</sup>, then give them a boil a day, for three days, then make a Syrup to every 7 put in a little Ginger & Lemon

peel cut in very thin stripes as for Mrs Meladef  
give your Gossberry a boil in it, when cold  
put them in glasses for use, put Paper Nap'd  
in Brandy over them -

Apple Jelly Tart Mary Mandel

Take about 20 or 30 quick Apples cored peeled  
& cut up, the rinds & juice of 2 Lemons, put into  
a stew pan with a lb of Loaf Sugar, on the top  
& a tea cup full of Water, let them stew  
till there is jelly enough to make a thin  
cover to your Tart, strain it into a dish  
about 4 or 5 inch thick, the size of the one  
you intend for your Tart - make a crust  
as for Volent as an inch thick, put the  
buds of the Apples in the middle, then  
turn the jelly over it & tuck it in round  
the side of the fruit, & where it joins the  
paste garnish with leaves, & flowers of Paste.

A Prince Loaf

Take half penny Bolls, cut a small round  
hole in the top, take out all the crumb,  
fill them with Almond Custard, & lay over  
them <sup>it</sup> Currant jelly cut in thin slices, beat

the white of an Egg & some double refined  
sugar to a froth, & see them all over with  
it - give in a pretty dish -

### Gooseberry Cheese Custard

Three lbs of Gooseberries of the virgin  
green kind, just as on the tree, scald  
them in as small a quantity of water  
as you can, till they are tender;  
Wash them well, and add two lbs of  
Lump sugar Pounded. Boil them  
altogether twenty minutes - Put  
them in moulds -

### To cure a Pigs Face

Take  $\frac{1}{2}$  Pint of stale beer,  $\frac{1}{4}$  lb coarse sugar  
 $\frac{1}{4}$  lb common Salt, 1 oz Salt Peter, do Bay Salt  
Boil altogether & let it stand till cold.

Put in the Faces & rub them every day  
for a fortnight & hang them up to dry  
This quantity will do for two -

### Current Jam

Take 3 lb of Lump sugar, + one Pint of  
 the Juice of Currants, then set it on the  
 Fire, + when the sugar is melted, put  
 into it six lbs of Currants stripped.

Let them boil to a pretty strong  
 Jelly, then put them into Pots and let  
 them stand in the Sun a week, then  
 paper them. — If you may use one  
 half lump sugar, + one half Lisbon  
 sugar.

### Horse Radish Sauce for roast Beef

Melt 1/2 lb Butter with 2 spoons full of  
 Cream, grate in half a stick of Horse  
 Radish when serving up dinner, it  
 must not be put on the fire afterwards.

~~44~~ Veal cake for supper to be eaten cold  
 Take thin slices of Veal, lay them  
 at the bottom of a Potting Pot, then  
 Lay Pepper, Salt, and Parsley chopped  
 fine on the Veal, then put a layer  
 of Eggs boiled hard & cut in slices  
 with a little Pepper & Salt till the Pot  
 is quite full, at the top lay a slice of  
 Veal — Let the Pot be laid down  
 with Paper, & baked two hours, & turned  
 out when cold; to be garnished at  
 the top with Savoury Jelly broken —

The jelly is to be drawn from Meats, &  
 made very strong, & a very little Singslops  
 if not stiff enough — The jelly must  
 be cleared with whites of Eggs & run  
 thro a jelly Bag.

Gravy from Beef Liver — 89  
LHP

Get the freshest and largest Liver you can select, salt it three days till it is quite clear from blood, then take it out of the Pickle and put it into a Pot, cover it well with Salt, & turn it every day for three weeks. Then take it out and wash it well, & wipe it with a dry cloth & hang it up near the fire to dry, but not to smoke. A small piece cut out at any time will make excellent gravy — it should be cut in very thin slices or shavings, boil it with about 20 minutes, with the addition of Herbs it makes a good broth.

Particular care should be taken to choose a good Liver, it is best cured in cool weather, & when properly done will keep good a year or two —

To Clarify Sugar for Syrup  
West India method

To 3 lb of Sugar, add 2 Eggs well beaten  
& also the Shells pounded, pour to them  
by degrees a pint of Water, when well mixed  
together pour it on the Sugar, & when the  
lumps are dissolved put it on the Fire  
& let it boil gently for a quarter of an  
hour, then strain it through a Flannel  
Bag, & when near cool put it in glasses  
for use. The fruit to be preserved should  
be boiled in the first Syrup & remain  
in that some time, before boiled in the  
above. The first Syrup is made with  
1 lb. Sugar to a pint of water, the second  
2 lb Sugar to a pint of Water, & lastly 3 lb  
to a pint, as in foregoing recipe, the  
piece of whatever fruit you preserve  
may be used instead of Water.

Truss'd Duck

2 large Onions shred small, put into a frying Pan with an oz of Butter, until reduced to a pulp, when rubb'd through a Sieve add a little Flour & good Yeasty, Pepper, & Salt. Put the Duck in & let it stew five minutes, add some Red Wine or Portwine.

To stew Calves Feet with green Peas & 1 oz Butter put to melt in a Sauce Pan, a spoon full of Flour put with it to prevent its oiling, when melted pour a pint of the richest Yeasty, boiling hot into the Pan stirring it all the time to prevent its burning, when the Butter & the Yeasty are well mixed put in the Calves feet previously boiled. Lastly put the Peas also boiled before, until quite tender, stew all gently 1/2 an hour, season to your taste.



## Red Currant Cake

Take what quantity of pressed Currants  
you please, boil them till they break  
& the juice becomes thickish then  
strain them thro' a Sieve, to every pint  
of juice put  $\frac{1}{4}$  lb of fine white Sugar  
pounded & sifted, stir it well in  
it is over the fire till dissolved,  
dont let it boil - pour it on plates  
in two or three days it will be fit  
to turn on dry plates, turn it every  
day till it is ready's. —

Aspic D.R. Sauce cold meat

2 spoonfull of Oil, 2 of Vinegar, 1 of minced  
Capers, 1 made Mustard, 2 Anchovies or  
in two spoonfull of the essence put it in  
a bottle & shake it well. Chop 1 Onion  
& some Parsley as small as possible mix  
it well with the Aspic & pour it over  
the Chicken or cold meat. —

To pickle Walnuts black. —

93

Gather your Walnuts when the Sun is on  
them, & before the Shell is hard, which  
you may know by running a pin into  
them, put them in strong cold Vinegar  
with a good deal of Salt in it, let them  
stand / lay down / three months, then pour  
off the Vinegar, & boil it with a little  
more Salt, then pour it on your Walnuts  
& let them stand till they are cold, make  
it hot again & pour it on your Walnuts &  
do so till they are black, then put them  
in a Linn, & make a pickle for them,  
to every two <sup>of Vinegar</sup> parts of Mace, the same  
of Cloves, 1 of black Pepper, the same of Nutmeg  
pepper, Ginger, & long Pepper, 2 of common  
Salt, boil it ten minutes & pour it hot  
on your Walnuts, & lay them down with  
in Cloths, & paper over it. —

M<sup>r</sup> W<sup>m</sup> Woodcock's excellent

## Tapioca Blancmange

Add to 3oz Tapioca 1 $\frac{1}{2}$  pint of boiling water  
 let it boil till reduced to half the  
 quantity, then strain it - add a pint of  
 cream &  $\frac{1}{4}$  lb of white Sugar 3oz bitter  
 Almonds  $\frac{1}{4}$  lb Tapioca - let all these  
 boil for 10 minutes & when nearly  
 cold put it into a shape - Preserve

## Gâteau de Pomme

1 lb of Apples pared & cut into as  
 thin slices as possible,  $\frac{3}{4}$  lb of Sugar put  
 in bitter Almonds  $\frac{1}{4}$  lb Tapioca, let all  
~~these boil for 10 minutes~~ put to a  
 quantity of a pint of water so as to  
 clarify the Sugar, add to this 1 Lemon  
 grated, let it all boil till quite stiff  
 then put it into a mould when cold it  
 will turn out clear & solid, it may be made  
 in the morning & will be ready for dessert

To preserve *Carleske Codlings* 95

Take the Apples about half grown <sup>W<sup>h</sup> Lady</sup> put them  
in a Jar & pour boiling Water on them, &  
cover the Jar close till the Water is cold. This  
must be done three times when the skins  
will peel easily off. Then put the Codlings  
into a Grass Pan with water & covered with  
their own leaves, keep them a good distance  
above the Fire till they turn greenish, make  
a Syrup of loaf Sugar the weight of the  
Codlings, put in the Codlings & hold them  
every day for three weeks or a month. Then  
take out the Codlings & clear the Syrup with  
the Juice of a Lemon, & add more Sugar.

#### Watts Buns

1 lb of flour, 1/2 lb Butter, 1/2 lb Sugar & Eggs  
& a Cup full of Yeast let them Sponge as  
for Bread, lay them out with a Spoon  
lay them over the tops & put a little Sugar  
& Comfits over them. Bake them in a  
quick oven — Harriet Lavinia

### Lemon Cheese Cake

Pound soft a 1/2 lb of Sugar grate the rind  
 of a Lemon, put two Tablespoons full of the  
 Juice, 2 Eggs, 3 oz Clarified Butter will  
 beat up together. Stir over slow fire. It  
 will keep for weeks closely tied down  
 D<sup>r</sup> Thackeray  
 Green Gooseberry Jam  
 Your Gooseberries must be full ~~ripe~~ grown  
 though not ripe, put them in a Jar &  
 stir them, then pass them through a  
 fine Sieve & put the pulp on a Stove to  
 boil for 8 or 10 minutes stirring it all the  
 time - have ready the weight of the pulp  
 in powdered Sugar, add it to the pulp stirring  
 it & again put it on the stove till it boils  
 up - then take it off keep stirring it till  
 it will set, say an hour or more - then  
 put it in moulds with Beardsy papers.

### To preserve the Winter Pear

Take a three parring off, leave the  
 stalks on, stick them full of cloves  
 take their weight of powdered Sugar  
 put the Pears in a Jar & strew the

Sugar  
 Pear  
 (Stir  
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 The  
 might  
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 Lemon  
 Vine  
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Sugar over them; to about a dozen large  
 Pears pour on 2 galls of Water & a bottle  
 of Port Wine, cover the jar close and put  
 a course paste over the cover to exclude  
 the air, put the jar in the Oven all  
 night but do not let it be too hot they  
 will keep when done this way for years &  
 may be used at either Desert or second course  
 (W<sup>m</sup> Graham M<sup>d</sup> Physician)

Leg White Wine

The yolks of Eggs beat up with Sugar &  
 Lemon peel & open a little cold white  
 Wine as much as will flavor the Leg  
 put some good hot Negus into it & pour  
 it from one vessel into another untill  
 it froths.

Noggin

2 qts of Ch<sup>o</sup> of Wine, Gin or Whiskey will  
 do, but white Brandy is best, 2/3 of bottles  
 Almonds, finely sliced, not bruised, put  
 them in a jar with a syrup made of a pt  
 of Water & 1/2 lb of Sugar, shake it well every day  
 for three weeks. turn over.

if it is made of Whiskey let the Sp<sup>t</sup> stand in an open jar to let the strong smell evaporate for a few days before adding it to the Sugar & Almonds. -  
 if made of Sp<sup>t</sup> of Wine add as much water as Sp<sup>t</sup> a few Capers beds cracked improves the flavor. strain it through Blotting Paper. -

To stew Celis

skin wash & clean your Celis, cut them in pieces, stew them in some good gravy, take a small bunch of sweet herbs, and an Onion, a blade or two of Mace & some whole Pepper - when they are done enough, strain the gravy & thicken it with butter & flour, a spoon full of essence of Anchovy, one of Walnut Catsup, & browning & a little Port Wine, then give it a gentle boil. -

Masperry Vinegar

Put any quantity of Masperry's into a jar, & add as much Vinegar as will cover them, let them stand a week stirring very frequently, then strain it through a flannel bag & to every pint of Juice allow a pound of Sugar sifted, let it stand over a slow fire till the Sugar is dissolved & it begins to simmer, but it must not boil, when cold bottle it & keep it close corked. — Clizia

To stew Giblets

Take two pair of Giblets flour them well put to them water enough to cover them, a bunch of sweet Herbs, Onions Clove Pepper, Salt. let it stew four hours add some Mushroom Catchup, some Anchovy a little Soy, thicken with Butter and Flour —



100 To preserve Apples & Peaches in Brandy  
gather your fruit when ripe put them  
in a pan with cold water set them  
on a stove till they boil gently, mind  
the steam does not break, when scalded  
sufficiently put them in cold water  
for a few minutes, then let them  
dry and prick them down the sides  
put them in glasses, make a syrup  
them. 1 lb of Sugar, half a pint of  
Water, boiled to a Syrup, cover them  
with an equal quantity of Brandy  
& Syrup, top them down when cold

### Apple Marmalade

To every pound of fruit put half  
a pound of Sugar sifted mix them  
together and let them stand a day  
and a night, then boil it a quarter  
of an hour & rub it through a Sieve

then boil it half an hour & strain it <sup>107</sup>  
well & put it in jars for use - White  
Magnum bonum Plumbs will do the  
same say. - it will turn out for Dessert  
but if wanted for Cheese cakes, mix it up  
with two Eggs & bake it with a paste under it

### Italian Cheese

A full qt of Cream the Juice of 2 Lemons  
3 table spoons full of Brandy with Maroon  
Wine to your taste which will be a full  
tea cup full and a half, put these into  
the Sugar upon the Lemon Juice &  
whisk the Cream with the Peel of the  
Lemons for twenty minutes all one hour  
then put a very fine thin Muslin in  
a curd mould, let the whey stand 10  
minutes & then put it in, in two days  
it will be firm enough to turn out.

## Vinegar

Put 1 lb of coarse brown Sugar to every  
 Gallon of Water, let it boil & keep skimming  
 as long as any scum will rise it must  
 then be put in tubs; like Beer; toast  
 a large piece of Bread & rub it with  
 yeast put this into the liquor, when  
 it has stood in the Tub long enough  
 to be cold. — let it work thirty hours.  
 then put the liquor into strong Casks  
 which it must remain for 6 or 8 months  
 near the fire, or in a Hot house is a  
 good place; This is the strongest Vinegar  
 & will do very well for pickling with a  
 third of cold spring Water, when used  
 alone will keep all sort of Pickles  
 without boiling. — for preserving  
 Vinegar good for years, see page 116

To cure Tongues

3 lb common Salt 1 gallon of Water  
1 lb Salt Peter, 1 lb Salamoniac, 1 lb brown  
Sugar, boil all together a quarter of an  
hour, skim it when cold put in the  
Tongues for three weeks - then hang  
them & they will keep a year - *Recipe*

Apple Cream

To 10 or 12 Apples boiled, roasted or baked  
& the pulp made very smooth, add the  
whites of 2 Eggs, powdered sugar to your  
taste, whip it well for a 1/4 of an hour  
& send it to table either over some sweet  
Cream in a deep dish or in Glasses. -

Green Pease Soup

Take a Scrag of Veal or Mutton make a  
strong broth, take the meat out put in  
1 lb of old Pease, boil them an hour till  
quite soft, strain them through a Colander  
Take 2 or 3 Cabbage Lettuces, a white Cabbage  
a Cucumbers, an Onion, some Sorel

Charred Spruce, & Mint, all cut small  
 let them boil 1/2 an hour, boil the Spruce  
 in a separate Water, also a pint of  
 young Green Peas, then thicken them  
 with Flour & Butter, throw them into  
 the Soup & give all a boil up together.

### Stew'd Cucumber

Take the Cucumber make a slit down  
 the side, cut ~~down~~ <sup>out</sup> the pice & Take out  
 the seeds, fill the inside with force  
 Meat, made of Beef, Suet Anchovy  
 Parsley, Onion, & a very little Pickle  
 all chopped fine fry them brown  
 with more Cucumbers cut in slices  
 stew them in rich gravy seasoned  
 with Chyenne, thickened with butter  
 & flour - if you like Onion, fry some  
 cut in slices with the Cucumber  
 & then stew these together. —

Lemon Solid

Grate two large Lemons, squeeze the  
juice & sweeten to your taste, take three  
yells of Cream, boil it with a little  
Ginger & Sugar, put it into a Tilt  
& hold it very high & pour it immediately  
into this Lemon juice, which must be  
in the Dick you intend to serve it up  
in & let it stand two or three hours  
to cool & stiffen. — C. Morland

To make Muffins D.P.

Mix two lb of Flour with 2 Eggs, 2oz Water  
milked in a pint of Milk & five or six  
Spoonfull of Yeast, beat it well & set  
it to rise four or five hours, then bake  
them on a hot Hearth in flat cakes  
when done enough on one side, turn  
them  
Jane Patterson. — Curiosa  
add as much Soda as will lay  
on a Shilling

### Ripe Fruit in Winter

Put cherries, Strawberries, Plumbs, Peaches  
 or any other kind of fruit that is succulent  
 into a paper like that used by Confectioners  
 for freezing Ice Creams, round which  
 put Salt exactly as they do. The Fruit  
 will soon be frozen when it should  
 be carried to the Ice House & placed  
 in a hole dug out in the centre of the  
 Ice; & over the top of the hole a quantity  
 of powdered Charcoal should be placed  
 & then all covered by a common Whitecoat  
 Blanket, when Winter arrives open  
 the paper & take out the frozen Fruit  
 put it in cold water to thaw & it will  
 be found as delicious as when fresh  
 gathered. Sometimes this mixture  
 from defects in the Ice House will  
 be found inadequate for freezing  
 some fruits sufficiently hard, but  
 the following mixture produces

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entense cold by Salt, Salt Petre and  
Glauber's Salt, & will effectually freeze  
it. — The above receipt is according to  
the plan of Mr. Chaptal, the celebrated  
French Chymist.

### Receipts for the Poor

recommended by the Bishop of Durham,  
who reports that more than 2,000 poor people  
have been fed upon them.

### Savory Rice

Put one lb of Rice into 3 qt of Water, quite  
boiling let it remain on the fire 20 minutes  
skim it & add an oz of Eggs laid a little  
Salt & Allspice; cover it & let it simmer  
for an hour & a quarter, this will produce  
rather more than 8 lbs of food

### Rice & Barley Pottage

1 lb of Rice, 1 lb of Scotch Barley, put into  
2 gallons of Water & let it simmer add  
1/2 lb of Salt & if Peas can be had cheap



there is few see, or Good. Keeping, or the  
 trimmings of Bacon make it very  
 savory. & also the boiling of corn,  
 Salt meat, makes excellent Soup;  
 these may <sup>also</sup> be added to the Savory  
 Piece to make it still better.

### Sweet Rice Pudding

1 lb of Rice into 5 pts of cold Water, boil  
 it gently for 2 hours, till it is the  
 consistency of thick paste then add  
 2 pts of sweet Milk, & 4 oz of Treacle, boil  
 it gently for another hour. - it will  
 produce some 9<sup>th</sup> of cheap wholesome  
 pudding, & most palatable for children.

### A pickle for Ham

Put the Ham over with 4 oz of  
 Salt Peter, let it lay till the next  
 day, then put to it a qt of the  
 strongest stale Beer, 1/2 lb of Bay  
 Salt, the same quantity of common

Salt & of brown Sugar — pour the  
 mixture boiling hot on the Ham  
 & rub it well & let it lay in the  
 Pickle three weeks or a month. —  
 if you wish to keep it take it out  
 of the Pickle rub it over with Harly  
 Meat & hang it up. — if your Ham  
 is not stale put half Vinegar & half  
 Vinegar. — Henry Hatford. —

To dry Plumbs. — Dr Lodge.

Take Orleans Plumbs, Stone & then  
 weigh them, to every 8 lbs of fruit add  
 3 lb of lump Sugar, which must be dipped  
 in Water & when it is melted put on  
 the Plumbs, scald not boil them  
 in the Syrup every day for a fortnight  
 then drain them well from the  
 Syrup & lay them on a tin to dry in  
 a cool place. Turn over

The same quantity of Sugar is sufficient for Siberian Chabs, which may be done in the same way only they do not require scalding so often & must be dried on Fire before the Fire. —

LHP *Sauvage* Maîtres d'Hotel

Take a quart of Butter, some Parsley Chard & Green Beans chopped fine. a very little Nutmeg, half a Spoon full of Flour & a little Water. Stir it over the fire till it boils — serve it up with as much Lemon juice as may be necessary — add a quart of a pint of Cream to make sauce  
Bechemille

To dress a Lobster or Crab

Pick the meat out of a Lobster or Crab take a Lemon cut in half, squeeze one half on your Lobster, cut the other in little pieces, a good slice of Butter & a little Salt & Cayenne Pepper, stir it & serve up very hot. — Miss Gristle

Lemon Cream <sup>2108</sup> cheap.

1 pint of Water, the rind & juice of two Lemons, Sugar to your taste, boil about 10 minutes slowly, 5 Eggs beat, add to the Water when cooled to new milk warmth. — put it on the fire, keep stirring till it comes to a boil; whip Cream for the top. —

To cure Warts — Corns

Put them <sup>twice</sup> ~~well~~ with hot Salt, letting a week elapse between each time, then with 2 parts Salt & 1 part salt petre. cover them with salt & let the Urine run from them or they will be soft. —

Coddled Fruit

Mrs Phillips

Fill your jars with plumbs or any  
 fruit you please that is ripe, tie  
 them carefully down with Bladders  
 wetted, place the jars in a pan of  
 Water & coddle them till the Fruit  
 is sunk half way down the Jar. Lay  
 a damp cloth over the tops of the jars  
 while stewing to prevent the Bladders  
 bursting, leaving one open to observe  
 the Fruit. The keeping depends  
 upon the jars not being porous &  
 the Bladders sound. — When done  
 fill your jars up, tie them down  
 again, & put them on the fire for  
 a few minutes to settle. —

Plum Pudding without Eggs  
half a pound of grated bread, a  
tea cup full of boiled milk, half a  
pound of Currants  $\frac{1}{4}$  lb. Suet 2 oz Sugar  
one spoon full of Flour & a little Brandy  
boil it four hours. —

Dressed Cold Fish

1 lb of Cod, Salmon, or any other fine  
fish, which has been dressed before,  
scrape it from the bone & put it to stew  
gently over the fire with a  $\frac{1}{4}$  lb Butter  
when done beat it fine, add bread  
crumbs as for Scalloped Oysters, 4 Eggs  
Salt, & Anchovy to your taste, beat  
the whole together, put it in Scallops  
& brown the Top. — a few Capers are  
an improvement. —

## Pickles for Beef or Pork

12 Gallons of Water 4  
 18<sup>lb</sup> of Salt. 12<sup>oz</sup> of <sup>4</sup>Salt Petre &  
 3<sup>lb</sup> of coarse brown Sugar  
 boiled together for 20 minutes &  
 well skummed. <sup>put on cold</sup> - Boil it up every  
 month. - Alderney Hall.

## Perpetual Pickle

3 qts of Vinegar,  $\frac{1}{2}$  lb of Salt 2 oz of Ginger  
 1 oz of Peppercorns, 2 or 3 cloves of Garlic  
 a blade of Mace 1 oz Mustard seed  
 a Tea spoon full of Cayenne Pepper  
 1 $\frac{1}{2}$  Table Spoon full of Turmeric  
 boiled in the Vinegar, when cold  
 put it in a jar -  
 add your Veg<sup>bles</sup> / all sorts / as they  
 come into season, wiping them  
 dry & clean. -

Curry

Kitcher eddy

1/4 lb of Butter put into a stew Pan &  
 kept over the fire till brown & to a sparkle,  
 then add to it 3 or 4 Peasie sliced and  
 peeled & a little Garlic, when brown have  
 ready your Meat, Veal, Rabbit, Beef  
 or Veal well rubbed with pale Turmeric  
 (after having been a little time in Milk  
 & Water) it should be one Teaspoon full of  
 the richest sort, half a Teaspoon full of  
 Cayenne Pepper, a little powdered Mustard  
 & salt to your taste; put your meat in  
 to the Butter with about one pint of water  
 let all stew over the fire till tender, the  
 pan closely covered, the slower the better;  
 a little Lemon Juice or a touch  
 Apple sliced is a great improvement.  
 Spinach & Greens may be done in  
 the same way - it will take more  
 than three hours stewing



110 Oyster Sauce

Take the beards off the Oysters, & stew them in the beards in a Trencher full of water with a little White Pepper & a Blade of Mace; strain the liquor from the beards, & thicken it with Butter & Flour & a little Cream; scald the Oysters in the liquor which remains with them & then add them to the Sauce, a little good Beef gravy is better than Water to stew them in, or half & half. -

To keep Vinegar good for years  
 Cork it up, set your bottles on the fire in a pan of cold water, with hay or straw between to prevent them knocking together when the water nearly boils, take off the Pan & let the bottles remain in the water  $\frac{1}{4}$  of an hour - Vinegar thus prepared never loses it's virtue tho' kept for years. -

To cure Pige Hives

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Take  $\frac{1}{2}$  pint of Stale Beer  $\frac{1}{4}$  lb coarse  
Sugar, do common Salt, 1 oz Salt Petre  
do Bay salt, boil altogether & let it  
stand till cold, then put in the  
Hives & rub them every day for a  
fortnight & hang them up to dry; -  
this quantity is enough for two pair.

Little Almond Cakes

3 oz Flour, 3 do Butter, 1 oz Sweet Almonds  
 $\frac{1}{4}$  oz bitter Almonds, 1 Egg, Sugar to  
your taste, cut the paste when well  
rolled out with the top of a wine glass  
& bake in a Dutch Oven. -

Chocolate Cakes for Miss D's

$\frac{1}{2}$  lb sweet Almonds blanch'd dried &  
pounded in a Mortar, with the white of  
an Egg, melt 2 oz of Chocolate scraped & add  
it to the Almonds & mix well with a spoon, add the  
white of an Egg & a little Sugar till you see your paste  
is a little thick & does not stick to your fingers, roll  
it out & spread it on a tin, make in long flat pieces  $\frac{1}{2}$  inch  
thick, put it on a fire & bake it. -

## Cherry Brandy

4/5 quarts of best Brandy, There must  
 be 5 lbs of full ripe Moreau cherries  
 not stoned, & 2 lbs of double refined sugar  
 & 100 of Apricot or Peach kernels split  
 put them altogether in a jar corked  
 up, let them remain a month, shaking  
 the jar every day; when you bottle it  
 pass it through a flannel bag, squeezing  
 the cherries after all the clear is run  
 off if you would have it hang to the  
 glass like the foreign, make a syrup  
 of your sugar before you add it to  
 the other things. — Genl Gopelin

## A Taree

Take a good handful of Torrel  
 two or three white beet leaves, a little  
 Charrel, a little Parsley, & one Onion  
 chop all these together very small, then  
 put 1/4 lb of Butter into your Keweenaw

with Pepper & Salt; - stir well together  
& let them stew for two hours, when you  
dish up stir a yolk of an egg in it &  
garnish with hard boiled Eggs cut  
in rings & halves. -

Chillo ou Indienne de la -

Take part of a Loie of button mutton  
it with some of the fat / but none of the  
skin / a large Sea spoon full of Salt  
with Black Pepper, a little Cayenne  
four large Cucumers minced, half a  
peck or more of Green Peas or bunch  
of Thyme, three or four Cucumbers  
sliced, a Lettuce cut small, 4 Table spoons  
full of water, 1/2 lb Butter clarified, let  
it stew four hours covered - serve it up  
with Rice in a separate dish - a Sea  
spoon full of Turneric makes a Cray  
Chillo. -

## Celery Soup

good

Steep heads of Celery & Onions & 12  
Potatoes put them in a stew pan with  
 $\frac{1}{4}$  Pint of Butter,  $\frac{1}{2}$  pint of Water, stew them well  
gently for  $\frac{1}{2}$  hour then add 2 qts of good  
Real Stock, & boil till quite tender, with  
a little Pepper & salt rub them through  
a Sieve, add one pint of warm Cream.

## Mock Turtle Soup of Cows heel. (Mock) (good)

Put down a Cows heel that has had the  
hair taken off with 4 qts of Water with Salt  
& a bunch of sweet Herbs - boil it till the  
bone will slip out, & cut it into squares about  
an inch large - make some gravy with  
three pounds of Beef & a small piece of  
Lemon, strain the gravy into your stew  
pan, & flour the pieces of Cows heel &  
put them in with a Spoonful of chopped  
Parsley, & Lemon Peel, & hard egg balls, & force  
meat balls, & (if you like them) small

Onions & some Cayenne Pepper, shake  
it together over the fire & add the  
juice of half a Lemon, & a glass of  
Sherry. - This Soup may be made the  
day before it is used, not adding the  
Lemon-juice & Wine. -

### Portugal Rice

a Tea cup full of Rice burnt in a  
pan of New Milk, a few Laurel-leaves -  
when quite done, enough add the yolks  
of 6 Eggs & sugar to your taste the same  
way as Custard; before sending to table  
grate Cinnamon & Nutmeg over the top  
- it is a great improvement to put some  
pieces of Apples, or Gooseberry cheese  
in the bottom of the dish & put some  
in shapes on the top. -

### Ginger cakes &

1 oz finely sifted ginger 1 lb fine dry flour 3/4 lb  
soft moist Sugar 6 oz Water, make it into a  
paste with a little Water then roll it out  
& cut it in what shapes you like, Bake them  
in a slow oven. -

## Birdsown Soup

Dr Parry

1 Wine glass of Sherry, 1 $\frac{1}{2}$  ditto Water  
 1 Table spoon full essence of Aniseed,  
 1 ditto of Marjoram chopped small, 3 Chillis  
 chopped, a piece of Butter the size of a  
 Nutmeg rolled in Flour mixed & put  
 in with the Food / steeped before / put in pieces  
 when the Marjoram are done pour the whole  
 over a very thin Crust. cut it with Pie.

## French Soup SUP

Dr Parry.

Take  $\frac{1}{2}$  lb of Ham or lean Bacon, & 2 oz of  
 Butter, - put them in a New Pan slice  
 6 Turneps, 4 Carrots, 6 Onions 1 head of  
 Celery, a little Allspice, & Whole Pepper  
 Fry all together - when brown & tender  
 have ready some liquor that Beef or  
 Mutton has been boiled in - 2 q<sup>t</sup> is enough  
 for 8 persons - shake it together & then  
 strain it off - have ready some Turneps  
 & Carrots sliced very small, & some small

or chopped Onions well boiled, put them  
in the Soup before you send it to Table.  
with pieces of Bread Fried.

Scotch receipt for orange Marmalade  
Louisa Geve.

Take any quantity of Seville oranges  
weigh them and take an equal weight of  
Loaf Sugar - Cut the oranges into quarters  
and take the pulps from the rinds, boil the  
rinds in water till they are tender and then  
cut them very thin & add the pulp to them  
put in the Sugar and boil it three quarters  
of an hour - use no more water than what  
will just melt the sugar, and this must be done  
before you put in the Marmalade - In taking  
the pulp from the oranges you must take  
out the seeds and interior skins, throw them  
into a little cold water, which when strained  
you may use to melt the sugar so that no  
virtue may be lost - it must be stirred  
while boiling and be careful not to break the  
skins - the Sugar should be melted quite  
clear before you put in the fruit & then boil



altogether three quarters of an hour

### Orange Paste for a Pudding

Lay the oranges in water 3 or 4 days then  
boil them till tender cut them in halves &  
take out the inside; To every pound well  
pounded, add a pound of Sugar; Then take  
all the skins and seeds out of the pulp add  
its weight of Sugar and heat it well - then  
mix it with the peel and heat it well again  
in a Mortar & put it for use. Two dozen  
of sweet oranges will make a large jar of  
paste - it will keep good for several years  
in pots covered with paper wet with brandy.

### Receipt for the Pudding -

3 eggs 2 oz of sifted loaf sugar, 1/4 lb of butter  
melted in a large Tea Cup full of water & two  
spoons full of Orange Paste - Thicken it by  
stirring in two spoonful of Flour - put a good  
paste at the bottom of the dish, and bake it  
one hour - the butter must be set to cool before  
it is put to the eggs -

20 Minute Pudding x 2HP

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Boil a pint of Milk / skimm'd / let it stand till cold - beat 3 eggs with a little grated Nutmeg mix it with the milk and put it in a bason.. Boil it twenty minutes let it stand ten - It may either be served with sugar, Pudding sauce or Currant jelly.

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A good Sauce 2HP

Mix some arrow-root with the juice of  $\frac{1}{2}$  a lemon and a bit of Peel and sufficient cold water to the consistancy of cream - Whilst stirring the arrow-root pour some boiling water on it sweeten it to your taste add some wine. - The sauce should look clear and thick.

## Potatoes Fritters x

Four well boiled potatoes to be mashed, four eggs well beaten, and four table spoonfuls of flour to be added to the eggs, by degrees then the potatoes to be added in the same manner, the whole to be beat up till quite light;  $\frac{1}{2}$  a pound of lard to be made boiling hot in a stew-pan, and the fritters to be dropped in with a spoon, to be sent to table on a napkin with a little powdered sugar shaken over them.

## Parson's Pudding

Take the weight of two eggs in their shells of Sugar do Butter do flour. - put the butter before the fire till half melted; beat the yolks & whites of the eggs together; beat the butter to a cream then mix the sugar finely powdered to it add the eggs and a little lemon peel grated; last add

the flour - mix all well to-gether; Butter  
the cups and fill them half full. - half an hour  
bakes them ( Brandy sauce to be served with them )

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A Royal Fudding

Boil a pint of new milk pour it upon an  
oz of Butter stir in 3 table spoonfuls of flour  
with a fork have ready blanched and beaten  
a few sweet almonds and half a dozen bitter  
add these with sugar to your taste & 2 eggs well  
beaten; it will require 3/4 of an hour baking and  
should be taken out of the oven some minutes  
before sent to Table - lay a thin paste round  
the dish -

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Ginger bread Cakes

Take 2 lbs of flour 1/2 lb Butter 1 oz Ginger 2 oz moist sugar  
2 table Lemon peel or candied citron - rub all these

well together and mix them with  $\frac{1}{2}$  lb of Treacle  
Roll the paste and cut it into what spaces you  
please - bake it in a slow oven -

Mrs Wether Horsham

Barm Powder for making Brown bread

4 drachms Bicarbonate of Soda

4 oz Tartaric Acid

Take  $\frac{1}{2}$  lb Flour, & mix the above powder  
through it thoroughly, then add 1 quart cold  
water and get it into a hot oven in  
less than five minutes. From  $\frac{1}{2}$  to  $\frac{3}{4}$  hour  
will bake a large loaf 25 minutes for small  
rolls Whole meal answers as well as flour, and  
any and any kind of oven or griddle will do. -

1 flour  $\frac{1}{2}$  <sup>lb</sup> cold water Lemon Jamplings 1 drachm Bicarbonate Soda  
 $\frac{1}{2}$  lb crumb stale bread  $\frac{1}{2}$  lb loaf sugar  $\frac{1}{2}$  lb nut chopped  
very fine and mixed up with the juice of 2 or 3 lemons

according to their size - add an egg and grate  
 some lemon rind, & add them these will  
 make 5 Dumplings which should boil  $\frac{1}{2}$  an hour

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### Half pny Pudding

$\frac{1}{4}$  lb of Bread, do Flour, do Suet, do Raisin, do Currants  
 $\frac{1}{2}$  pint of Milk 1 tablespoonful of Treacle; the  
 whole to be boiled 4 hours

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### Almond Pudding 185.

3oz Macarons, 1 teaspoonful of Extract of bitter almond  
 the yolks of 5 eggs beat the yolks into a rich  
 custard with some milk and cream - Then  
 add a small wine glass of sherry, & nutmeg & sugar  
 to your taste - Put the whole into a dish well buttered  
 and let it bake 1 hour -

130 180. ~~Run~~ or Light cakes

2<sup>lb</sup> of the very best flour, 6 oz of moist  
sugar, a few pinnacled seeds, or some  
Licorice,  $\frac{1}{4}$  lb of Butter dissolved in  
Milk, 2 large Table Spoons full of yeast  
set it to rise a little before the fire  
mixing the whole, then mix all together  
with the hand - put it into the tin  
you intend to bake it in, or make  
it into Buns & let it stand before  
the fire covered with a cloth till  
it rises half an hour or a quart  
oven will bake them - if the  
yeast is not strong a little more  
will be required.

Sweet Loaves L.P.

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1 lb Flour, as much Soda as will  
lie on a shilling,  $\frac{1}{2}$  pint Milk /  $\frac{1}{2}$  pint  
Milk best / make it into a batter as  
if for a pudding, let it rise before  
the fire 20 minutes - bake 20 minutes  
keep turning them all the time  
& prick the loaves as it bakes with  
a fork to let the steam out - about  
 $\frac{1}{2}$  an inch thick & cut out with  
a shape the size of a tea cup  
at the top -



## German Pudding

Stew till very tender and dry 3oz of whole  
 Rice in a pint & quarter of milk. When a  
 little cooled mix with it 3oz of beef suet finely  
 chopped - 2 1/2 oz Sugar - 1oz Candied Citron, orange  
 or lemon peel <sup>3</sup>oz Sultana Raisins, and 3 large  
 eggs well beaten and strained Boil the pudding  
 in a buttered Bason or well floured cloth for  
 2 hours & 1/4 and serve it with the following sauce.  
 Dissolve 1 1/2 oz Sugar broken small in 2 glasses of  
 Sherry or any white wine and stir them  
 when quite hot to the beaten yolks of 3 fresh  
 eggs then stir the sauce in a small saucepan  
held high above the fire until it resembles  
 custard, but by no means allow it to boil  
 or it will instantly curdle. pour it on  
 the pudding. A teaspoonful of Lemon  
 juice may improve the sauce. The sauce  
 must be beaten with a small wire whisk  
 until it comes to a stiff froth.

Pentecost Pudding

133

$\frac{1}{2}$  lb of Longloaf melted in  $\frac{1}{2}$  pt milk & sweetened,  
 $\frac{1}{4}$  pt thick cream, flavor with Lemon,  
Vanilla or Nutmeg. — at the bottom of  
your mould pour in a wine glass of  
calves foot jelly & place a few straw-  
-busses or cherries or grapes to look  
pretty — it must be made some hours  
before wanted to allow of its becoming  
firm. — Mrs Parry

Stew Pudding & LRP

Line the tin (a plain one) with Orange  
Marmalade, fill it up with Sponge cake  
or stale french rolls, & pour a mustard  
over it. — tie it close & boil it an hour.  
Flavor to your taste. — or White  
wine & cream sauce to be served  
under it. — Mrs Parry.

Boil your Rice three fourths, slice  
 & fry 2 large Onions in the <sup>10</sup> fourths  
 put in the Rice with a dozen Cloves  
 a few bits ofinnamon, Mace, & a  
 few cardamoms <sup>or cayenne</sup> - stew them altogether  
 untill the Rice is sufficiently tender  
 - have a Bowl newly boiled, put some  
 of the Rice in the bottom of a deep  
 dish, lay in the Bowl & smother it with  
 the Rice that remains - garnish on  
 the top with small boiled Onions &  
 hard-boiled Eggs - Concom Potage

The best receipt

a Pillow

135

Make a broth of Knuckle of Veal, in  
which boil your <sup>4</sup>owl with Pease & Spice,  
(Onions, Mace, Cloves, Pepper & Salt &  
a few small Onions, & scum off the  
broth dry - Lay your <sup>4</sup>owl in a deep  
dish upon a little of the Pease, & cover  
it up with the rest Lay on it the  
small Onions, small pieces of boiled  
Bacon, hard boiled Egg cut in  
quarters & some pickles, (Capers  
or hollies) — you must have a  
large quantity of Pease.

If you fry the Pease when partly  
boiled, with the Onions as in  
the preceding Receipt, it will be  
more savory though not so good a colour.

## Soda cake

Miss Caswell

Break down  $\frac{1}{2}$  lb fresh Butter into  
 $1$  lb of fine dry flour, & work it into  
 very small crumbs, mix well with these  
 $\frac{1}{2}$  lb of sifted Sugar & pour to them,  
 just  $\frac{1}{4}$  pint of boiling Milk, next  
 3 well whisked Eggs & ~~beaten~~ ~~with~~ ~~whisk~~  
 & fresh grated Lemon Peel (or a little  
 Essence of Almond put in the Milk)  
 & oz of Currants; beat the whole well  
 & lightly together & then put in a  
 very small tea spoon full of Soda  
 beat the cake again lightly for four  
 minutes - put it into a buttered mould  
 & bake it from an hour to an hour &  
 a quarter.

$1$ lb Flour	—	$\frac{1}{2}$ lb Currants
$\frac{1}{2}$ lb Butter	—	$\frac{1}{4}$ pt Milk
$\frac{1}{2}$ lb Sugar	—	3 Eggs
		1 tea spoonful Soda

Ginger bread cake

137  
ditto

$1\frac{1}{2}$  lb Flour,  $1\frac{1}{2}$  lb Yeast,  $\frac{1}{2}$  lb Butter  
1 lb Sugar, 3 Eggs, 2 oz Orange Peel  
candied 1 Tea spoon full of carbonate  
of Soda. — melt the Butter & mix all  
well together.

Common cake

half a gallon of dough,  $1\frac{1}{2}$  lb Yeast  
 $1\frac{1}{2}$  lb Sugar, 1 lb Butter, 3 Eggs well  
mixed together.

Orange Brandy

The rind of two large Seville oranges or three small  
ones, cut very thin & put into a bottle of the best  
Brandy. Let it stand four days, then take out the  
rind & make a Syrup of  $\frac{1}{2}$  lb of loaf sugar  
to  $\frac{1}{2}$  a pint of Spring water with the juice of two  
sweet oranges. When cold add it to the Brandy  
Let it stand without corking two days, then cork it  
tight — It will be fit to drink in a fortnight.

## Lemon cakes -

Put 6 oz of Butter into 1<sup>lb</sup> of Flour 1<sup>lb</sup>  
 loaf Sugar sifted - 6 Eggs leaving out 2  
 of the whites - the peel of 7 Lemons grate  
 mix them with a spoon make them  
 the size & shape of ginger bread cakes &  
 flatten the tops with a spoon - they  
 will keep for months in a tin. -

## + Rice Pudding

1 qt of new milk, 3 table spoons full of  
 ground rice stir until boiling - let  
 it boil a quarter of an hour - Season  
 & sweeten to your taste - wet the mould  
 & pour it in - to be eaten cold with  
 cream or preserves.

## Welsh Nectar

1<sup>lb</sup> Bacon 2<sup>lb</sup> white Sugar the juice  
 of three Lemons with the peel cut thin  
 2 gallons of water - let it stand four days  
 stirring it daily - then run it through

in jelly bag, & M<sup>o</sup> it & cork with 2 see:  
 4m days it will be fit to drink — The  
 water should be boiled & steamed till cool  
 before it is added to the chesped. rumour.  
 Tie down the corks.

Spiced Keef — Last Collection

Take the round piece of the leam  
 half round of Keef — mix together  
 1 oz Allspice,  $\frac{1}{2}$  oz cloves —  $\frac{1}{4}$  lb brown  
 Sugar 1 lb common Salt —  $\frac{1}{2}$  oz Salt petre  
 rub the Keef well with these ingredients  
 for a fortnight undisturb — then tie it  
 down in a jar with the spice & a  
 little water & let it remain in a  
 slow oven (after the bread comes out)  
 all night — to be phlegged when taken  
 out



## Raspberry or Strawberry Syrup

for making Jelly. —

Put 12<sup>th</sup> of fruit into an earthenware  
milk pan rather wide at the top  
that the fruit may spread in some  
pace. it 2 q<sup>ts</sup> of spring water<sup>m</sup> which  
has been previously dissolved 5 q<sup>ts</sup>  
of Tartaric acid & let it remain  
48 hours & then strain taking care  
not to crush the fruit — add to each  
pint of clear liquor 1<sup>1</sup>/<sub>2</sub> lb of Sugar  
pounded — stir it frequently till the  
Sugar is quite melted which may  
take nearly a day — If there be any  
bubbles or foam take it off — then  
bottle the Syrup and tie bladder  
over the cork — the whole process  
must be cold & the above quantity

will fill 11 or 12 wine bottles - keep  
 it in a cold place, & when wanted  
 for use dissolve  $1\frac{1}{4}$  oz of Tringlass  
 in a little water - put to it one  
 bottle of the syrup mix it well  
 together and fill your mould.

At Winton on 16 May 1855

Bread & Cheese Pudding

5 oz of grated Bread, 4 oz of grated Cheese  
 1 oz Butter melted till quite liquid, 2 Eggs  
 beat up,  $\frac{1}{2}$  pt Milk & a little salt - put in  
 a dish well buttered & bake for  $\frac{1}{2}$  an hour

Bakewell Cakes

Mr. Kinges

Crack an egg yolk & white into a  
 basin. Then add the yolks only of 6 more  
 eggs; with this beat up  $\frac{1}{2}$  lb of whites

sugar when the sugar is dissolved pour  
 into it  $\frac{1}{2}$  lb of warm butter & beat  
 the whole till it forms a custard  
 Have a nice puff crust ready &  
 with it line some Pa<sup>te</sup> tins  
 into each of which spread either  
 Raspberry or Blk Currant jam then  
 pour into the pan as much of the  
 custard as will make it a quarter  
 of an inch thick - This done place  
 them into a quick oven & as soon  
 as the crust is baked enough, the  
 Bakewell Cake is done & when cold  
 is fit for table - The Custard  
 may be flavoured according to  
 taste - Half of the above is  
 sufficient for 12 or 14 Cakes -  
 Col. DeCluzan

"o cure Haws -

143

Rather less than ~~half~~ a pound of common salt, 1 lb of Bay Salt, rather less than 2 oz of Salt Petre, <sup>1/2 oz Sal Prunella</sup> & 1 oz of Wash Pepper. Beat all these ingredients well together, and rub your haws, let them lay a fortnight turning them every day.

Then put on 3 or 4 lbs of Treacle and let the haws lay 2 months, or, 6 weeks at least. They require much attention in this state, and you should keep growing the treacle over them with a spoon whenever you go near them, but never omit twice a day. Haws are better done before Haws to avoid frost. If you soak them in water 24 hours before

They are dried, they will not  
 require it when you dress them.  
 They should be in a dry chimney,  
 to dry at a distance, (a farmers or  
 a collager's chimney is best) When  
 dry they should be kept in brown  
 Paper Bags & Canvas to keep them  
 from them & they sh<sup>d</sup> be kept  
 in dry. ind. Pigs fess<sup>d</sup> me in the  
 same way are excellent. The  
 Ingredients above mentioned will  
 preserve two hams of 2<sup>lb</sup> each - if smaller  
 you must decrease the quantity, parti-  
 cularly of common salt. Wh hardens  
 them. A ham sh<sup>d</sup> boil 6 or 7 hours  
 changing the water once or twice with a  
 little sweet dry hay.

### Agnatic Pudding

4. Tablespoonfuls of flour mix with  
 1/2 of water the juice of one lemon &  
 the rind also grated, 1/4 lb loaf sugar  
 powdered, 3oz. of butter melted, 4 eggs  
 whites & yolks beaten separately.  
 Bake one hour in a slow oven

### Tomato Sauce

- 2 lbs Tomatoes
- 1/2 lb Sugar
- 1 Bottle Vinegar
- 1/2 oz Red pepper one <sup>tea spoon</sup> or enough
- 1/2 oz Salt
- 1 oz Garlic
- ~~1/2 oz ginger~~

The Tomatoes to be cooked in an oven.  
 When ready put into a Soup Tureen & pour  
 on it the Vinegar, Sugar, Salt & mix up

Together: have the Pepper, Garlic &  
Ginger well pounded up together with a  
little Vinegar & then mix <sup>all</sup> well together  
& let stand for 2 days - Strain thro'  
fine muslin pressing out as much  
of the pulp as you can with a Spoon

J<sup>rs</sup> Graham - V.P.

### Marmalade Pudding

3 Eggs well beaten, the weight of three  
in butter, flour & Sugar, & two large  
Spoonfuls of Orange Marmalade. Mix the  
flour Sugar & a little Soda (not  
quite a small tea-spoonful) in a basin  
add the butter melted, then the  
marmalade, mix well, then add the  
Eggs well beaten boil the whole in a  
well buttered shape for an hour & a

Half - serve with white wine <sup>148</sup>Sauce

N. B. There should be plenty of room in the shape for the Pudding to rise & swell in the boiling - Aunt M. Pleasants - CP.

Biscuits for Breakfast  
1/4 lb. of flour - a piece of butter the size of a nutmeg, a little salt - all to be worked in the flour. Then mix it well with milk to a stiff paste. Roll it out very thin - prick it well with a biscuit-pricker or fork. The Griddle must be made hot - before you put the cake on it. When baked let it cool - then break it into 3 or 4. pieces - They can be done in a frying pan, or in the oven  
Anna Parry -



## Fruited Crêpelet

Take 1<sup>lb</sup> green Apples pared & cored  
with two table spoons full of water, boil  
them till you can beat them up like  
Apple sauce, whilst warm add  $\frac{1}{4}$  lb  
of butter  $\frac{1}{4}$  lb white sugar beat them together  
& when cool beat in 3 Eggs — If the Apples  
are not acid enough add a little Lemon  
juice — line a pie dish with paste, fill  
it & paste over the top some fine bread  
crumbs — bake & serve up without the  
dish —

## Lady's Biscuits

Take 3 oz Jordan Almonds  $\frac{1}{4}$  oz  
of bitter Almonds, 2 oz Loaf Sugar  
pound them together till they become  
a thick paste — spread the paste on  
buttered pattie pans & bake slowly  
— when cold put in some fruit jelly  
& cover with whipped cream

German Buns - cheap

149

Roller the size of a Walnut, have ready  
2 spoonful of flour  $\frac{1}{2}$  pint of milk  
The Roller to be well rubbed into the  
flour then strain them into the boiling  
milk, add 3 Eggs beaten 1 oz of sweet  
or find better Almonds bruised - fry  
in boiling Sard -

German Powder for rolls

4 Drachms Bicarbonate of Soda

4 Do Tartaric Acid

Take 4<sup>lb</sup> Flour & mix the above powder  
through it thoroughly - add 1 q<sup>t</sup> of cold  
water mix & get it into a hot oven in  
less than 5 minutes - from  $\frac{1}{2}$  to  $\frac{3}{4}$  hour  
will bake a large loaf - 25 minutes for  
small rolls - any kind of brass or fiddle  
will do -

## Sole au gratin

Take a silver or tin Yorkshire pudding  
dish put into it an oz of butter &  
a slice of a large onion - Set it stand  
in the oven till quite hot, then lay  
in your sole prepared as for frying  
lay upon it three bay leaves; a  
little pepper, salt; pour into the  
dish 4 table spoons full of <sup>hot</sup> water  
or plain veal gravy, mix with the  
melted butter & onion & baste your  
sole with it from time to time till  
baked. — It is this recipee does  
very well for sole to be warmed  
up again, but is better with fresh  
fish —

Apple Pear Plum Jam

151

Take equal weights of Apples Pears  
& Plum - pare the Apples, & Pears,  
cut them in quarters - put each  
fruit in a separate saucepan with  
as little water as possible to prevent  
them burning - When sufficiently soft  
pass through a sieve - To every 3 lbs  
of fruit put one lb of loaf Sugar  
Boil all well together, stirring them  
all the time until sufficiently stiff  
to put into shapes - Remove the kernels  
of the Plum & put them into the  
form - it will keep any time -  
the above is useful for open tarts  
& rolet puddings

Jelly — Katford

1 oz of Gelatine  $\frac{1}{4}$  do Siringlass put  
 in a pint of warm water add the  
 juice & peel of 2 Lemons, 1 pint of  
 Cowslip or White Wine —  $\frac{1}{2}$  lb white Sugar  
 pound the whites & shells of three  
 Eggs beat to a froth mix all together  
 boil  $\frac{1}{4}$  of an hour — Strain the jelly bag

Raspberry jam cream

Put about three parts of a pint of  
 new milk in a good sized tea cup  
 full of Raspberry jam let it stand  
 a few hours, then stir it with a spoon  
 & beat it through a sieve & fill  
 with glass — a little cream  
 added makes it better

Chop a Neck of Mutton into small chips  
 taking off the fat - Boil till tender  
 in about 3 qts of water / take out the chips  
 & lay them on a dish / cut up 6 parsnips  
 6 Onions into small dice -  
 1 Cauliflower, 2 Lettuce 2 g<sup>o</sup> Green peas  
 put all in the Mutton liquor - boil till  
 the veg<sup>s</sup> are quite tender, season to your  
 taste, add a little sugar - put the best  
 part of the Mutton into the Soup - take  
 out about a part of the Vegetables & rub  
 them through a Sieve & put back in  
 the Soup to thicken it. - Lady Dorell

(Chutney)  
 Take 4<sup>lb</sup> of fruit / Mangoes, Apples, Plums  
 or green gooseberries / peel & stone them  
 Take of Raisins 1<sup>lb</sup> Currants 1<sup>lb</sup> coarse  
 Sugar 3<sup>lbs</sup> Salt 1/2<sup>lb</sup> Green Ginger 1/2<sup>lb</sup>

Garlic 3 oz Red Chilies 4 oz - Yellow  
 Mustard seed 4 oz - Vinegar 2 bottles  
 - put the fruit into quantities & boil till  
 tender in one bottle of Vinegar - add  
 the Sugar to the other bottle of Vinegar  
 & boil - when cold add the other ingredients  
 as follows - the Mustard seed must be dried  
 in the sun or by the fire & gently bruised  
 to remove the husks - the Garlic, Ginger  
 & Chilies to be well pounded - Put the  
 Apples & Vinegar into a pan bruise the  
 fruit into a pulp & sprinkle on first the  
 Salt & then the Mustard, Garlic, Ginger  
 & Chilies & stir them till the whole is  
 well mixed - leave it in a covered earthen  
 pan for 4 or 5 days stirring it very often  
 Put it in jars or bottles well corked  
 & let it stand in the sun or near the  
 Kitchen fire for 10 days - It is best  
 kept some months before eaten -  
 If Green Ginger is not procurable the

dry fingers should be well wrapped in a  
linen cloth & buried for 48 hours & kept  
well watered — Mr Graham

Dressed Kestroot

Take 2 pounds boiled Kestroot peel when  
cold, cut in slices in a slanting direction  
so as to make oval pieces — peel & cut  
in small dice two smaller onions,  
put in a pan with 2 oz of fresh Butter,  
& fry while stirring continually with  
a spoon, add a spoon full of flour  
& enough cream for new Milk to make  
a thickish Sauce, add 2 Salt spoons  
of Salt, 4 do of powdered Sugar, & 1 do  
of Pepper — 1 spoon full of good light  
coloured Vinegar — boil up for a  
very few minutes, then put in the  
slice of Kestroot to simmer gently  
for 20 minutes — have ready some



meat & potatoes with which make a  
meat border in your dish an inch high.  
put the slice of Beet root & sauce in  
the middle & serve hot —

Ambroy Toast or Solid Woodcock  
On a very hot (water) plate put 2 oz of  
Butter when it is melted add the  
yolks of 2 Eggs & stir them well  
together, add either Ambroy paste  
or sauce & a little red pepper —  
when well mixed have ready some  
buttered toast without crust put  
it in the sauce & turn on both sides  
so as to absorb the whole —

### Mayonnaise Sauce

4 yolks of Eggs 1/2 saltspoon of Salt  
third of a pint of good cream 3 table  
spoons of oil  
2 table spoons vinegar 1 table spoon  
of water — to be well beaten to hide the oil —

## Sweet Chestnut

157

$\frac{1}{2}$  lb Tamarinds  $\frac{1}{2}$  lb Dates,  $\frac{1}{2}$  lb green  
 Ginger,  $\frac{1}{2}$  lb Nuts / Scallions (cauliflower)  
 $\frac{1}{2}$  lb Onions  $\frac{1}{4}$  Chilies without seeds  
 4 Table spoons brown sugar 2 Table  
 spoons Salt — pound these ingredients  
 with vinegar to the fat thickness &  
 rub it through a sieve — bottle & cork  
 & it will be ready in a fortnight

## Red Cabbage - stewed

Cut very thin & put into a stew pan  
 with a little bit of Vinegar or Lemon  
 half an egg of Butter, half a pint of  
 Water & a Table spoon of Vinegar  
 simmer slowly & when quite tender  
 add a little pepper, salt & sugar  
 boil until the liquid is absorbed  
 & serve with Souffles round the  
 Jerusalem —

## Sauce d'Hotel sauce

1 oz Butter, 1 Table spoon Shopped  
Parsley, 1 teaspoon full Vinegar,  
a little pepper & salt - mix &  
put into a hot water dish under a  
Roast steak or chops - it is very good  
with grill or potatoes when you  
must add a little flour & milk.

## Arrow root Pylemange

1 qt new milk boiled with Sugar  
& Cinnamon or Sassafras or any pleasant  
essence - strained upon 2 oz of Arrow  
or rice powder - stir all the time  
, serve with Cucumber & round  
the dish, or fruit or Jam  
it must be made in the  
morning to be cold -

Breakfast Rolls W<sup>m</sup> Merriam 159

- 1 Breakfast cup of warm Milk
  - 2 Breakfast cups of Flour
  - 1<sup>1</sup>/<sub>2</sub> Teaspoon. of baking powder / Bicarbonate  
a piece of Butter the size of 2 Walnuts  
put the Flour, Salt, & Butter in  
a Basin & well rub it, & add powder  
mix it well & add the Milk - roll  
out quickly & lightly into shape  
1/4 of an hour will bake in a  
bake oven
- equal parts of Bicarbonate of Soda &  
Tartaric Acid. makes a good  
baking powder - 4 Drachms of each  
is sufficient for 4<sup>lb</sup> of Flour.

Derbyshire Pudding

Mrs Keason  
1847

1<sup>st</sup> Mix 2 Tablespoons full of Flour  
 mix <sup>well</sup> together by degrees boil till thick  
 when cold add  $\frac{1}{4}$  lb sifted sugar.  $\frac{1}{4}$  lb  
 Butter (melted) a little salt & the rind  
 of a Lemon grated - 5 Eggs <sup>only</sup> three of the  
 whites which will - bake & when risen  
 put Currant Jelly on the top

Very nice sauce

- 2 yolks of fresh Eggs
- a little salt, <sup>put up with</sup> a little Cayenne
- 3 Tablespoons full of oil
- 2 do of Tarragon Vinegar
- 1 do of Water

The Eggs to be beaten then add the  
 oil <sup>gradually drop</sup> & beat <sup>all</sup> <sup>them</sup> <sup>time</sup> - then add the  
 other ingredients <sup>by degrees</sup> in a wooden spoon  
 or fork to be used

Boughton 1875

Lemon Jelly, 1876

161

$\frac{3}{4}$  of Lemons dissolved in a pint of boiling  
Water with some Lemon peel cut thin  
boil it about a quarter of an hour, <sup>scrape at the end</sup> then  
add the juice of 2 Lemons & 2 small  
wine glasses of white wine, loaf sugar  
to your taste & strain it into a mould.

### Cheese Fritters

Beat the whites of 4 eggs well, grate or  
scrape Parmesan or Cheddar Cheese fine  
& put it to the eggs & beat it up to a thick  
batter & drop into boiling, dripping &  
 fry light brown. — the ought to be  
the size of a Walnut before fried.

### Sauce for Wild Duck

The juice of a Lemon or Salt & pepper of Salt  
1 of Mustard 1 heaped-chopped fine Capers  
to your taste, 2 Tablespoons full of Catnip  
3 do of good gravy 3 do Port wine. Boil,  
& put in a sauce boat. — it makes a good  
sauce for anything with White instead of Port  
wine

Beat Butter, Onions & Curry powder  
to the consolidation of a thick paste  
cut the meat of a Lamb or Mutton  
into pieces the size of half a crown  
&  $\frac{1}{4}$  inch thick, cover them well with  
the paste & put them on skewers with  
a piece of fat & thin slice of Onion  
between each — roast before the fire  
with a string & run under them, baste  
them with Butter & dredge with Curry  
powder — serve up with a little plain  
sauce — some like in a separate dish

## Claret Cup

1 Bottle Claret  $\frac{1}{2}$  pint Sherry  $\frac{1}{2}$  pt Water  
1 Lemon peel cut thin & 4 drops of Balm  
4 or 5 of Orange 1 or 2 Nutmegs, Sugar to  
taste — Let it 4 hours, no water to light  
Claret — some add a little rind of  
Cucumber —

Liqueur

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The kind of a Lemon cut very thin, three  
parts of a glass of Brandy, 1 wine glass of  
Sherry, Sugar to your taste 4 or 5 leaves  
of Orange - 1 Bottle of Liqueur will hold  
not mixed until wanted, or it will be  
flat. —

Northumberland Fricade

Cover the bottom of your Dish with a  
solid preserve such as Apricot or Apple  
paste. — boil  $\frac{1}{2}$  oz of Lemon Juice in rather  
more than  $\frac{1}{2}$  pint of Milk sweetened &  
flavored to taste Sherry, when dissolved  
& add to it  $\frac{1}{2}$  pint of cream & when cold  
pour it on the preserve & on the top put  
whipped cream but not before the fricade  
is quite stiff a little Brandy is an improvement  
— it ought to be made a day before wanted.



164 Stewed Winter Peas

Take the largest Winter Peas, pare them nicely & cut in half & leave on the stalks - to every pound of Peas add an equal weight of powdered sugar - to 50 lb of Peas put 1 qt of water the juice of 4 Lemons & the peel cut thin, some Cloves & Cinnamon - let them stand on a slow fire turning them till so tender that a straw will go through them put in a cup of Brandy & boil up when cold tie down close from the air & keep in a cool place. —

Vegetable Marmalade

Peel & remove seeds & cut into small pieces to every lb of Marmalade 1 lb of white Sugar the juice & rind of a Lemon 1 oz bruised Ginger (in muslin bag) boil  $\frac{1}{2}$  an hour.

Sauce Tartare

165

4 yolks of Eggs well beaten, 2 wine glasses  
of Salad Oil or Cream 1 teaspoon full of  
Mustard, 1 Anchovy sauce, a little salt  
& pepper 1 teaspoon full of chopped Capers  
1 tea spoon full of Harvey sauce a little  
Taregon Vinegar & chopped Parsley  
mixed in a Sauce Boat. & well mixed.

Ginger Beer - cheap

1 lb & 10oz of powdered Sugar 1 oz powdered  
Ginger the juice of one Lemon & peel  
grated 5 wine bottles of Water 2 wine  
glasses of Beer - let it stand 24 hours  
strain & bottle it - tie down the corks

M<sup>r</sup> Jasper Wayne

166

## Plum Seed cake

6 oz Butter 6 oz Sugar 1 lb flour  
 Caraway seeds 2 Eggs & a little milk  
 1 large teaspoon full of baking powder  
 First beat the Butter to a cream then  
 add the Sugar Eggs (beaten) seeds &  
 milk add the flour by degrees &  
 last of all the baking powder  
 Bake 1 hour & a half.

## Cheese Omelette

No Flour

2 oz grated Cheese 2 Eggs, 1 oz Butter  
 1 teaspoon full of Milk & a little salt  
 & Cayenne Pepper - grate the Cheese & beat  
 the Eggs well - put in a small pie dish  
 (buttered) bake 20 minutes on a quick  
 oven - turn out & serve on a Napkin  
 if the Cheese is rich put less Butter

Ginger Pudding - Mr Lumbelund

- 6 oz Suet chopped very fine
- 4 oz Flour
- 1 or 2 Eggs
- 1 Table spoon full of baking powder
- 1 Dessert do of ground Ginger
- 6 oz Treacle - boil 2 1/2 hours in water

The Jilly

put 3 qts of Water in an 6x foot bowl  
 & till the bones are quite bare then  
 strain, when quite cold take off the fat  
 & cut the jilly into four parts & put it into  
 a pan with 3/4 lb of crystallized sugar  
 the juice of 3 Lemons & the rind pared  
 very thin - 6 Cloves crushed & a very  
 little cracked Cinnamon 3 gills of  
 Beer when these are all in add lastly  
 2 Eggs well beaten whites yolks & shells  
 all together - let it boil five minutes

from the time it actually begins to boil stirring it all the while, but not at the finish, then let it rise well up in the foam, then take it off the fire, let it stand without stirring it while you are fixing the jelly bag - strain & when a pint has run through clear, put it very steadily back into the bag so as not to shake it

### Gooseberry jelly

$\frac{3}{4}$  pint of Water to each lb of fruit boiled 15 minutes & strained through a jelly bag - to each lb of juice equal weight of powdered sugar boiled 15 or 20 minutes till it jellies - Quince can be made in the same way

Pickled Plums — German.

8<sup>lb</sup> of fruit — 4<sup>lb</sup> Sugar, 2 of Vinegar — 1 egg  
Cloves — boil these together & skim & pour  
boiling hot on the fruit & let it stand for  
three days — then pour off the syrup &  
scald, skim & pour over again — continue  
this process every three days till you have  
scalded three times — when cold put in  
wide mouthed bottles & cork securely —  
Use eaten with roast meat or here.

Dutch Sauce — Sydece

Boiled Cheese

Take 4. oz. of cheese (single cloister or  
 Melop de Bell) 2 oz of fresh butter  
 & a tablespoonful of cream; cut the  
 cheese into thin slices - put all into  
 a stewpan & set it over a slow fire  
 stir till it boils and is quite smooth  
 Take off the Pan - break an egg into it.  
 stir both yolks & white quickly in  
 put it in a dish & broil in a  
 Dutch oven before the fire.

Viscount Pudding

The weight of 2 eggs in butter.

Whipped to a cream - The weight

171  
of 2 in white sugar, add each egg  
separately the weight of 1. egg in  
bread crumbs, a little candied lemon  
peel, & a few currants - Butter in  
mould & steam 2. hours - serve  
with a custard sauce -

---

### Mahon Pudding

Line a Basin with slices of bread  
then fill the <sup>same</sup> with boiling fruit  
Apples Plums or Currants, cover with  
bread & place a plate on the top with a  
heavy weight, in order to press the juice  
into the bread. When perfectly cold turn  
into a dish & serve with either  
Custard or Cream Sauce



172.

### Lemon Pudding

$\frac{1}{2}$ <sup>lb</sup> of white sugar -  $\frac{1}{2}$ <sup>lb</sup> of Suet.

$\frac{1}{4}$ <sup>lb</sup> of ground rice - Do. of bread-crumbs

Juice & rind of 2. lemons, 2. eggs, all  
to be boiled for 2. hours -

### Sence for the Sence

Juice & rind of 3 lemons boiled into  
a good Syrup -

---

### Pudding without eggs.

2<sup>oz</sup> of currants -  $\frac{1}{2}$ <sup>lb</sup> of flour, 6<sup>oz</sup> of Suet  
sugar to taste, pinch of spices, Nutmeg,  
ginger & cloves - blend all together  
with 2. Tablespoonfuls of beer - Put it  
into a shape or bowl and boil for an  
hour and a half.

---

Tricassée of Beet root 175.

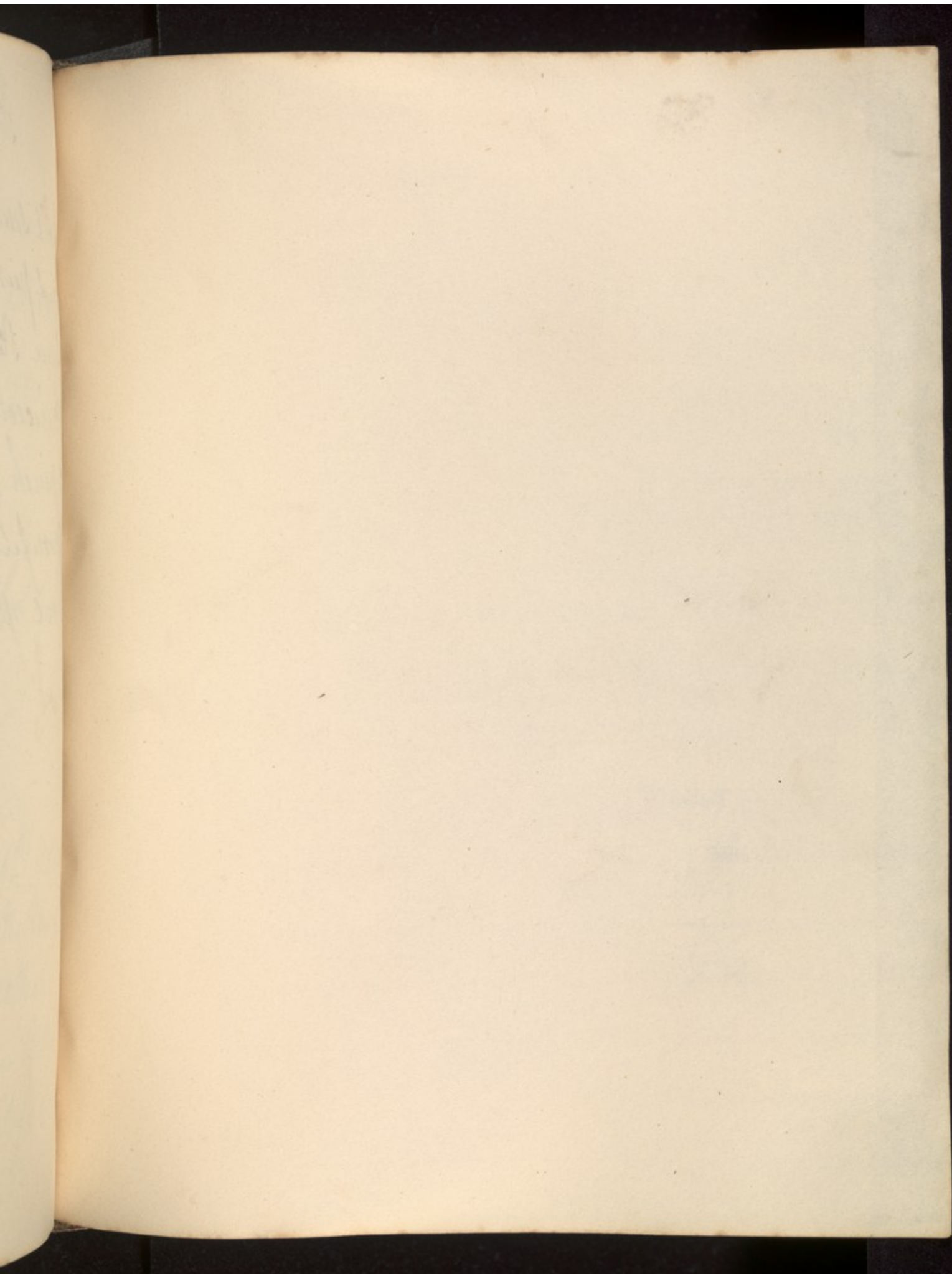
Boil some Beet roots tender, slice them  
and put them in a Saucepan, with  
some Parsley, Chives & Sweet herbs  
minced fine, a little bit of Shallot,  
a pinch of flour, salt, pepper, & a  
spoonful or more of vinegar. - Let it  
boil  $\frac{1}{4}$  of an hour, it is then ready to serve

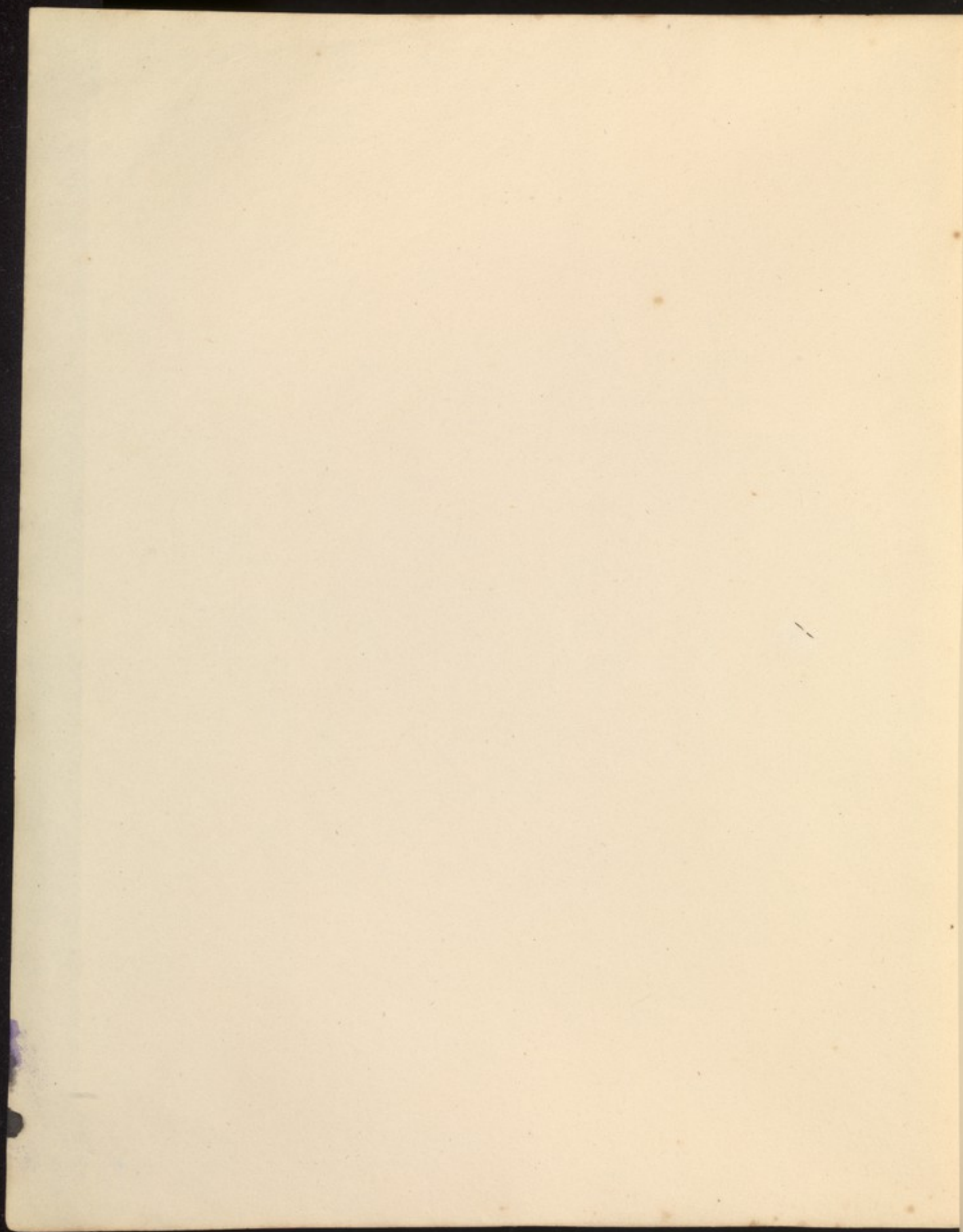
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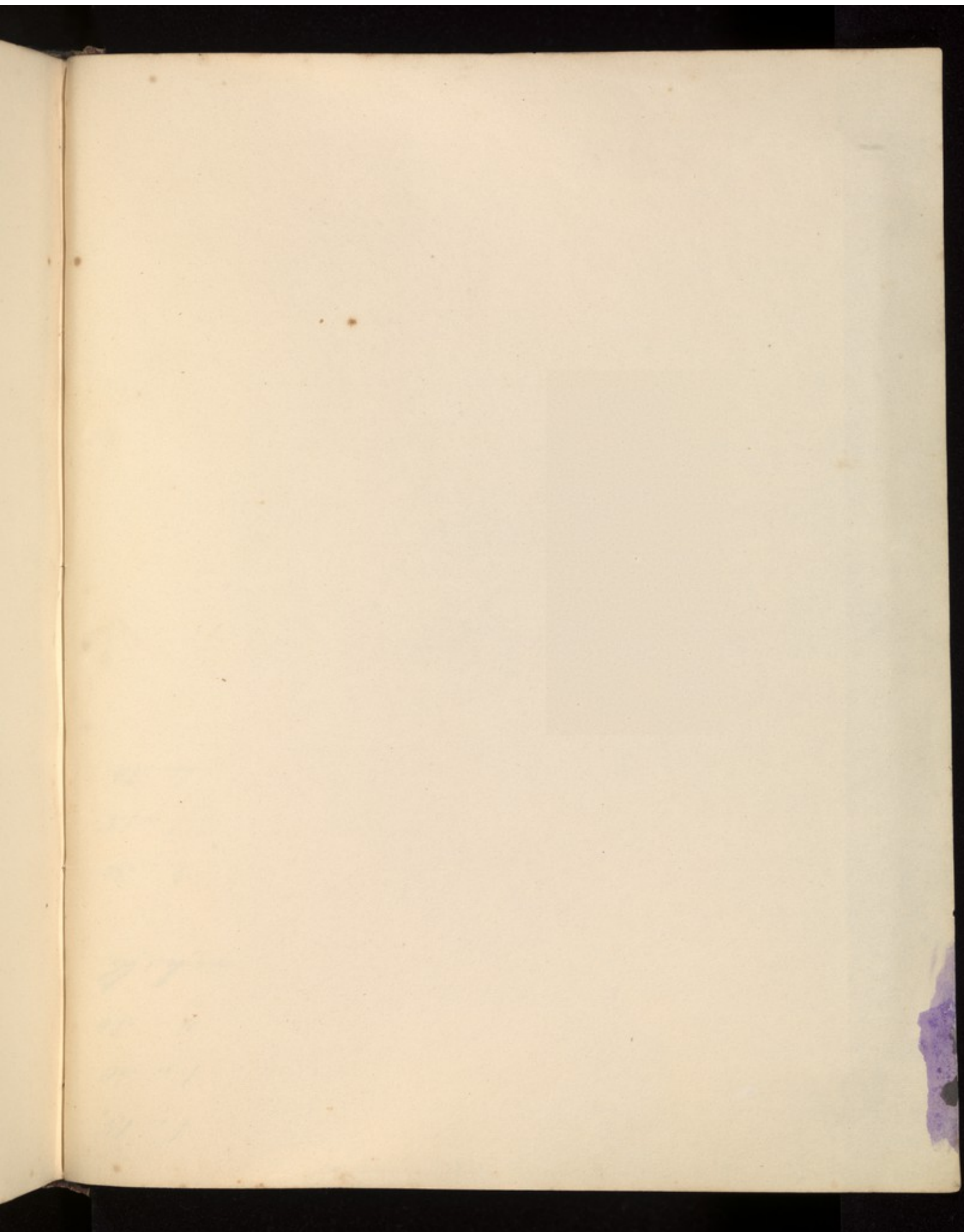
Missive of the 10th

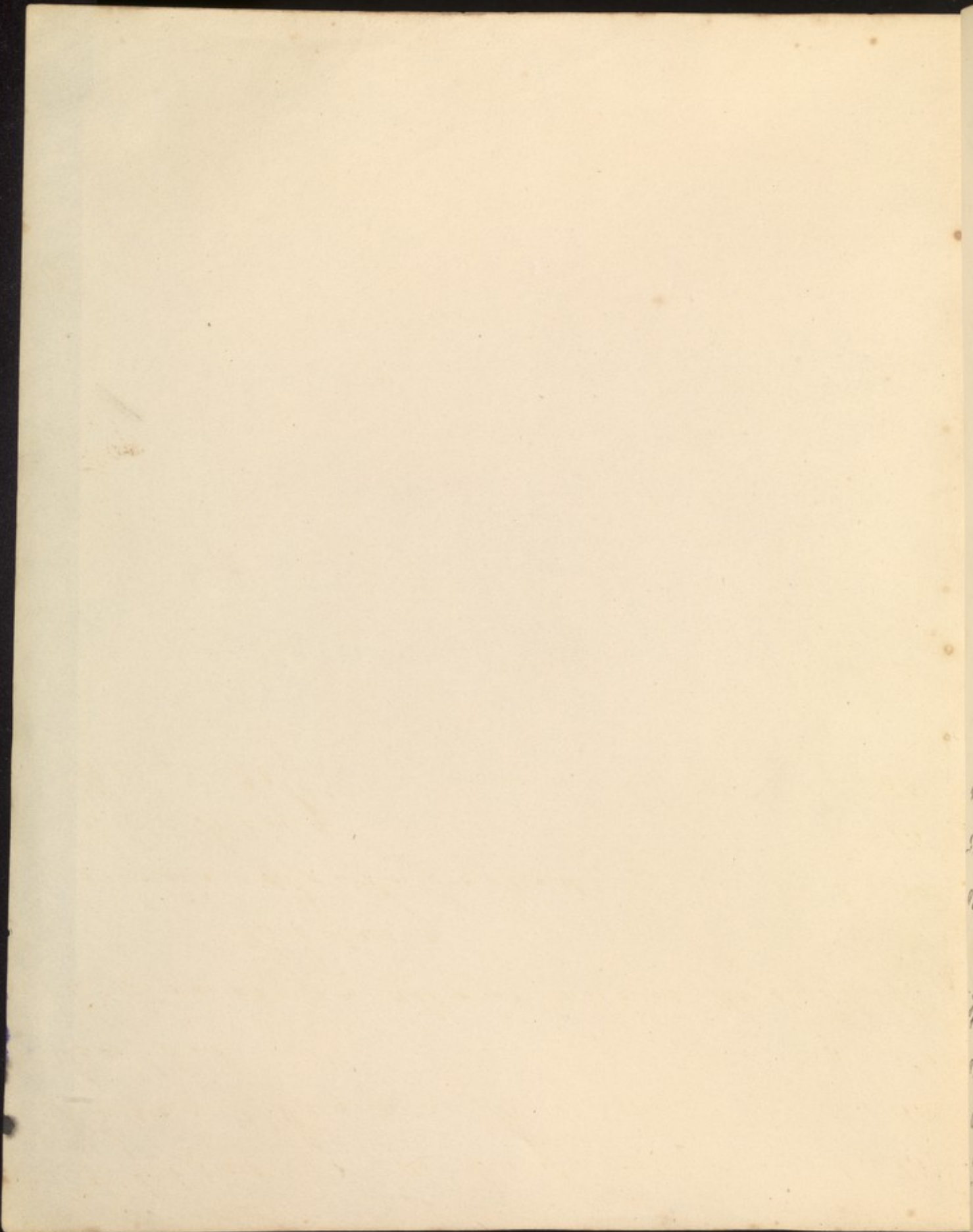
But there but not to be  
great part there in a  
large body. This is  
the first time a little  
a piece of paper, but  
the first in some of  
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1.36  
1.15  
2.30  
4.2  
3  
30  
1.15

1. 15. *Flower & Turkey*  
 1. 30 *Three & Pig*  
 " 35 *Rabbit*  
 in *the morning* allow  $\frac{1}{4}$  hour to each *the*  
 by *feeding*  
 2. 30 *longer study birds*  
 1. 15 *with head*  
 4. 30 *from 20th*

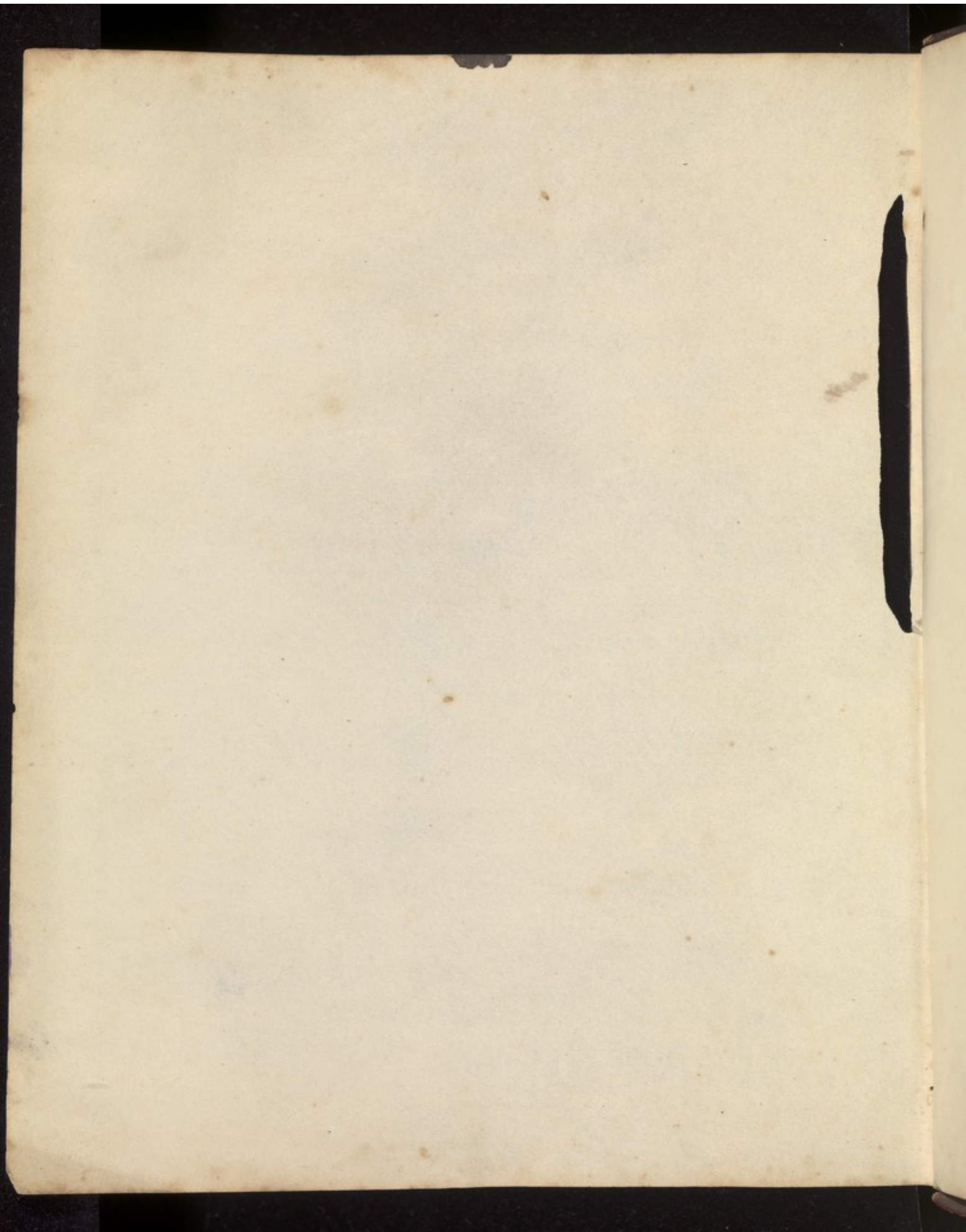


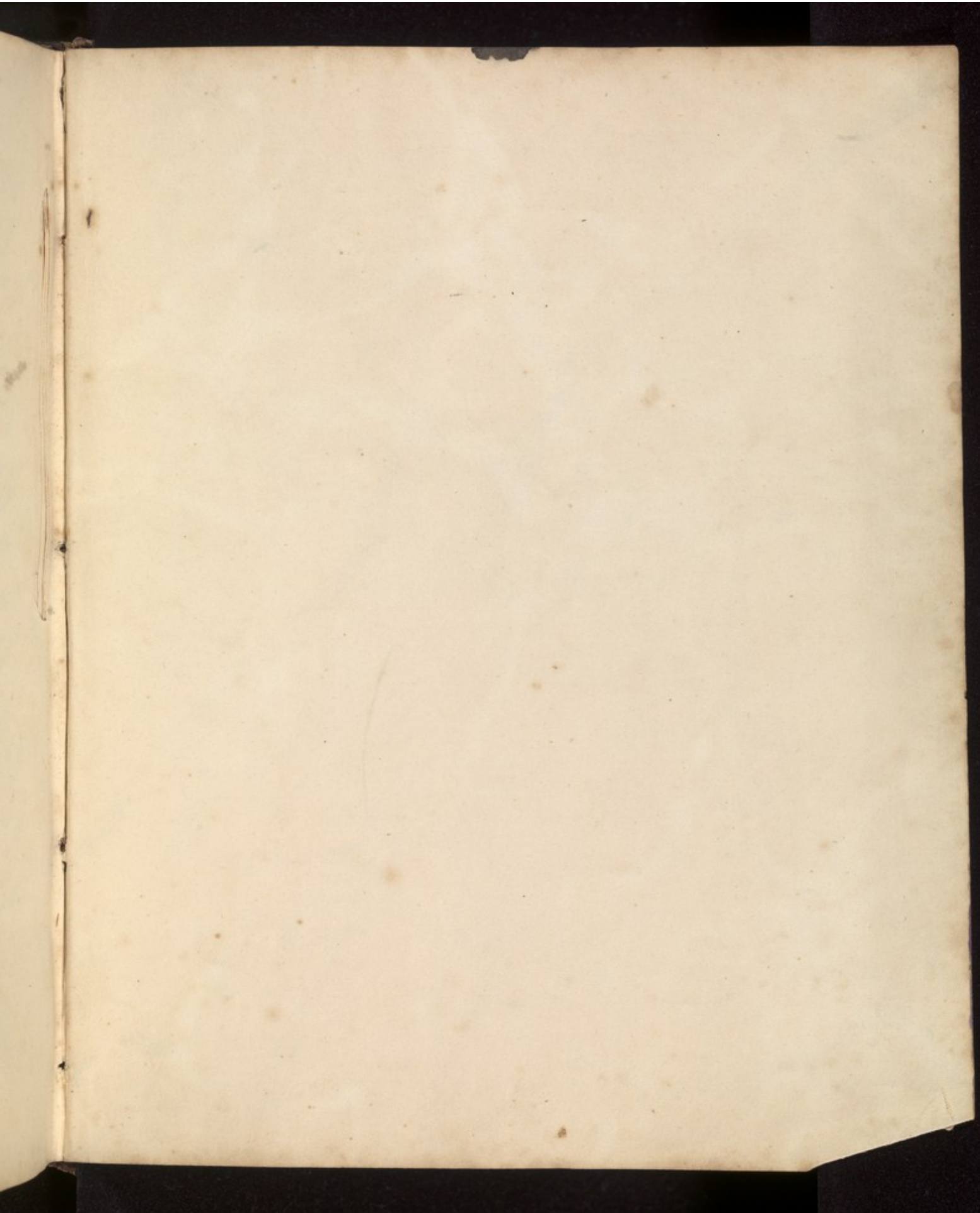
Hunting

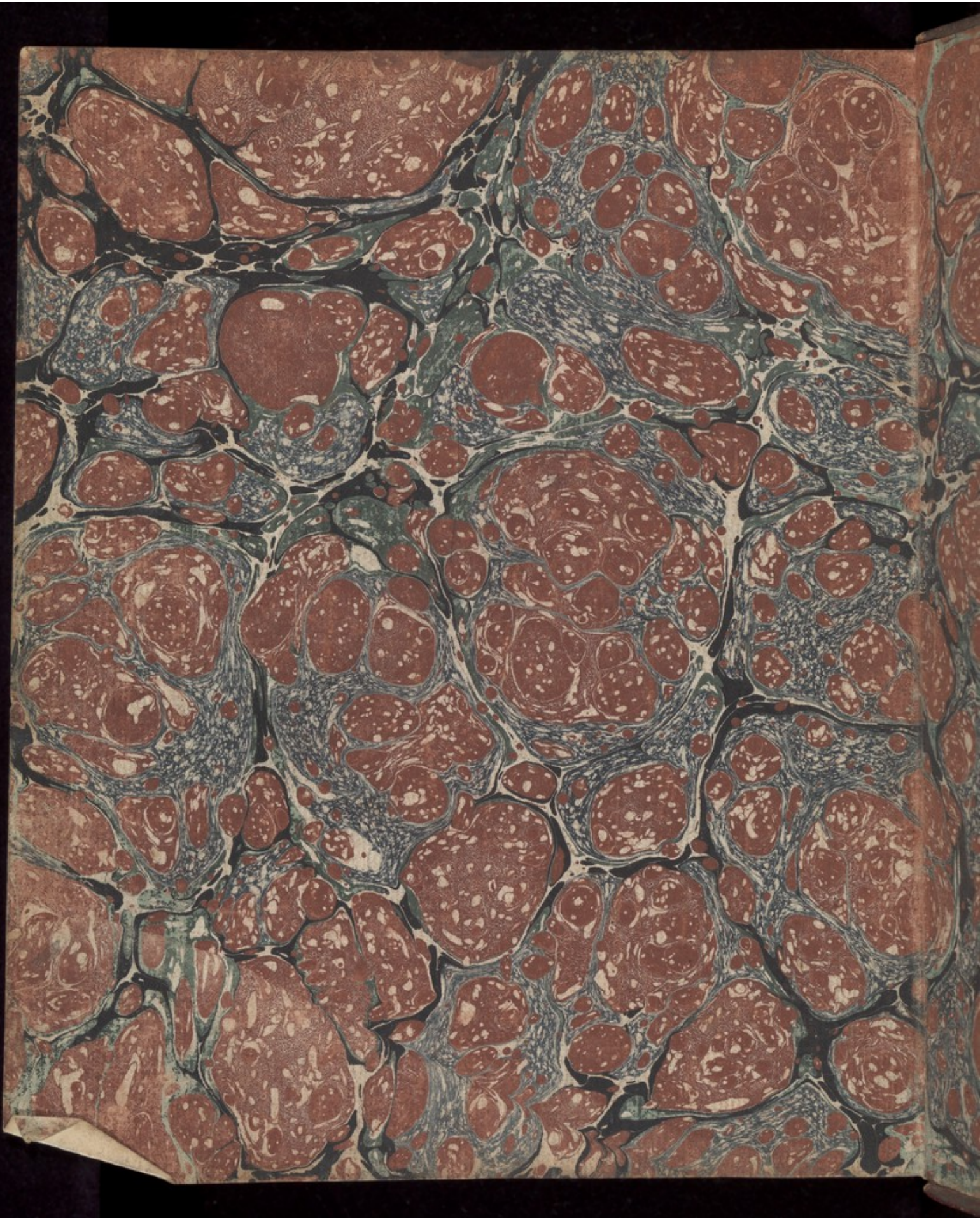
4	-	"	Large quantity of beef
3	-	30	Large ditto
3	-	0	Large ditto
2	-	20	Small ditto
2	-	30	Large leg of mutton
3	-	"	Leg of pork
1	-	30	Shoulder of mutton
2	-	20	Fore of veal
1	-	"	Fore of veal
1	-	30	Large quantity of lamb
"	-	30	Fore of mutton
"	-	30	Chickens
"	-	10	Wentherke
"	-	20	Wentherke
"	-	20	Wentherke
"	-	20	Wentherke
"	-	30	Dishes about

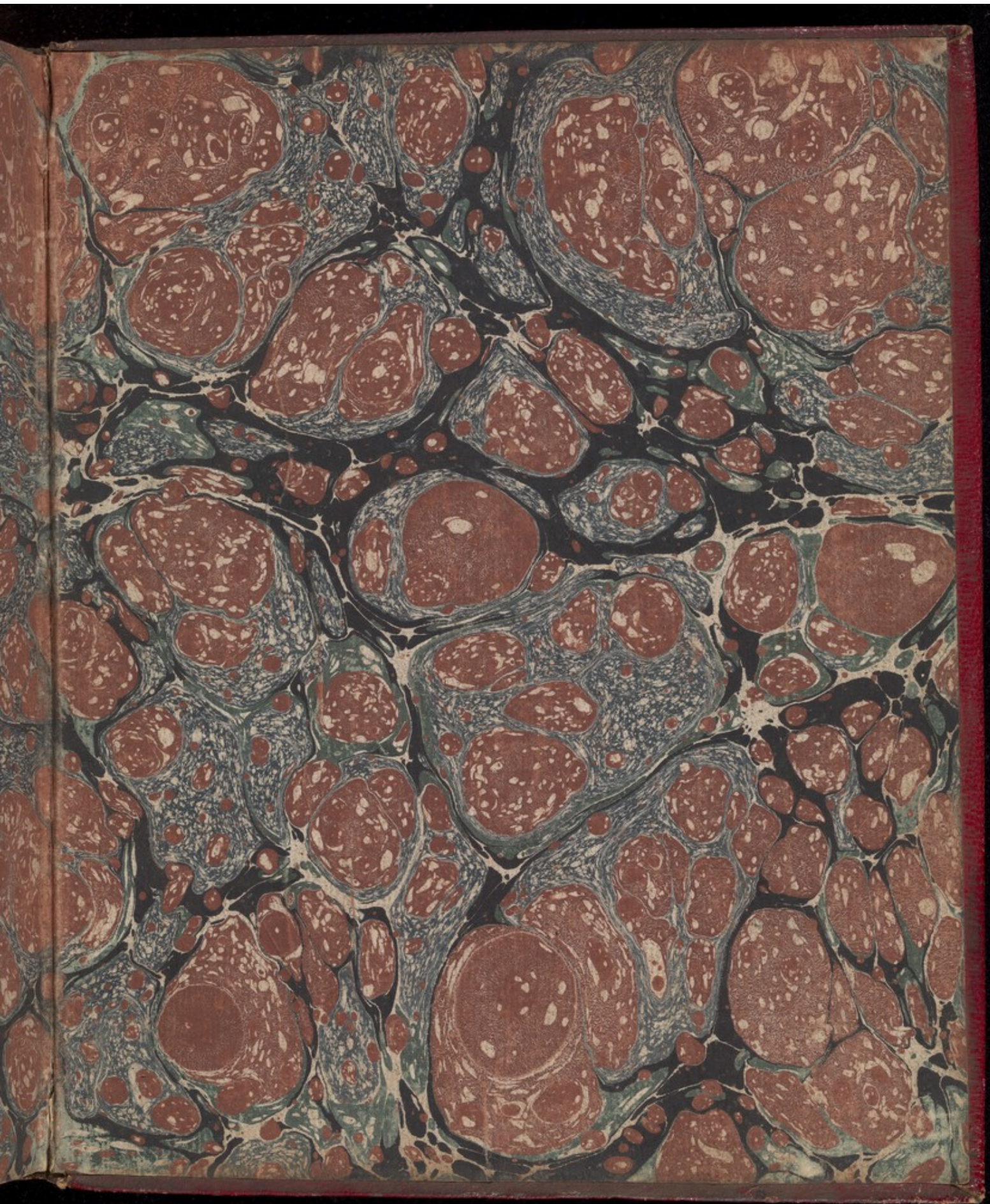
A. M.

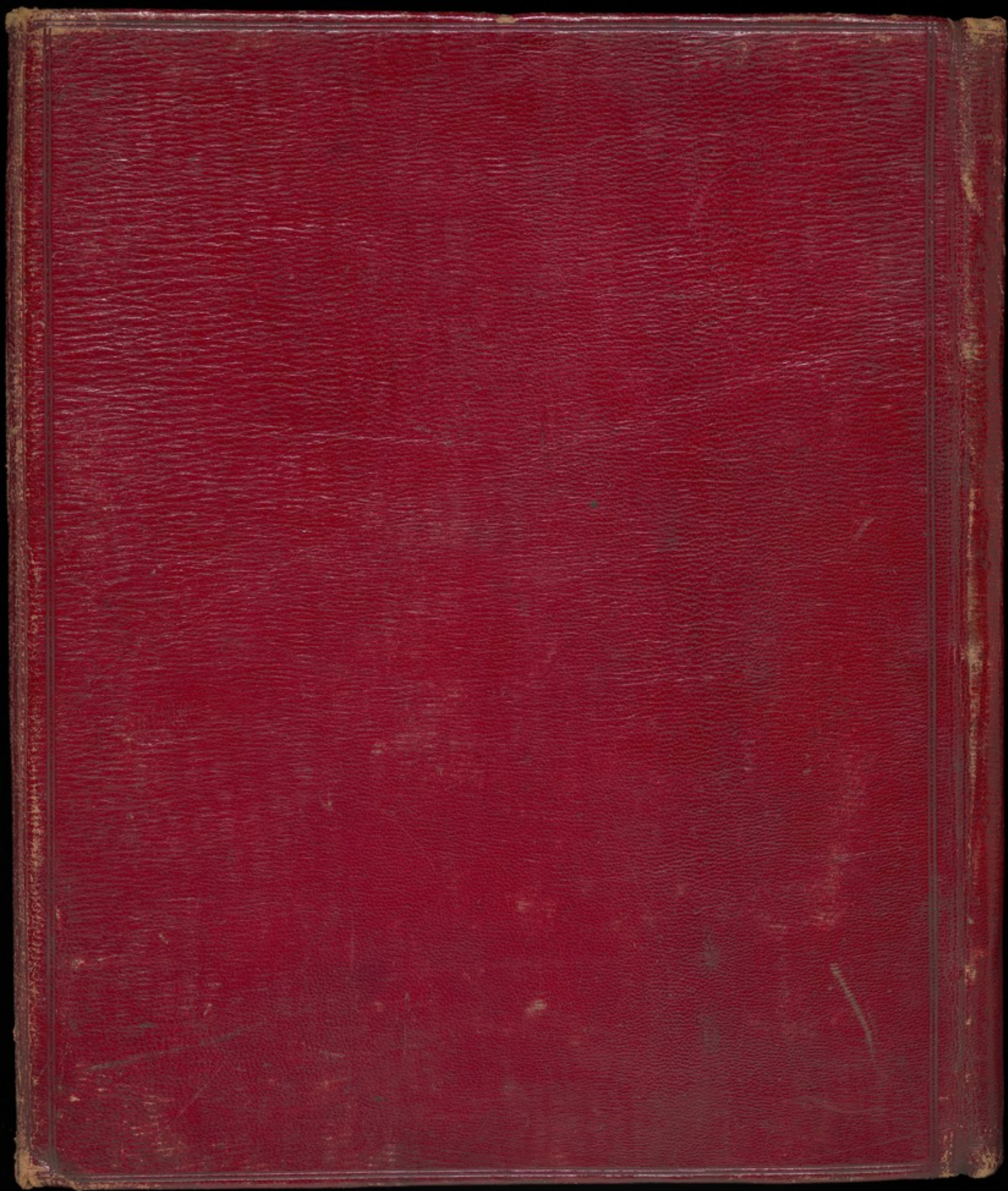


















67569E



## Dutch Sauce

~~Put 1/4 tea~~

Put 1 oz butter in stewpan let it melt  
add 1/4 teaspoonful flour - 3 tablespoon  
ful of water set over fire & stir; let it  
get quite hot but not boil - then put  
in 1 yolk egg - 1 dessert spoonful Turmeric  
brandy & a squeeze of lemon only stir  
together & serve directly -  
Put in a few capers if you like  
Enough for 3 people -

## Claret Jelly

1 Bottle of Claret. 1oz of Skinless, or  
gelatine, a pint of Red Currant Jelly.  $\frac{1}{2}$  lb  
of loaf sugar. The rind & juice of one large  
or two small lemons - Boil all these together  
for 10 minutes. Then add a wine glass full of  
brandy & boil again for 10 minutes.  
Strain thro' a jelly bag into a mould. Turned  
<sup>out</sup> in a dish of whipped Cream -

Green Butter  
Take Sardines or Anchovies  
well washed & pounded  
in the Mortar - 4 of Parsley  
free from stalk & bailed  
till tender, the Water to be  
well squeezed out, then  
chopped & rubbed through  
a Sieve with the Anchovies  
& 2 of Butter - Make up  
into Loaves

Sauce for Wild Duck x

The juice of a Lemon, a  
salt-spoon of Salt, 1 of Mustard  
1 Echalot-chopped fine, Cayenne  
to your taste, two spoons full  
of Catohup 3 ditto of good vinegar  
3 ditto of Port wine, boil &  
put in a sauce boat.

Stewed Peas x

Take the longest winter  
Peas, pare them nearly  
cut them in two & leave the  
stems on - to every lb of Peas  
add an equal quantity of  
Sugar - to about 50 Peas put  
a qt of water the juice of  
of four Lemons some cloves  
& cochineal - let them stew

on a slow fire turning them  
until a strand will go through  
them then put in a cup  
of Brandy & give them three  
or four boils - when cold  
beat them down close from  
the air & keep in a dry place

Common Cheese Cake  
4 oz Butter 1<sup>lb</sup> Soap sugar  
1 lb Eggs the grated rind  
of 2 Lemons & juice of three  
str over a slow fire till as  
thick as good cream - pour  
into a pan & when cold cover  
with paper & keep in a dry place  
- it will keep some <sup>weeks</sup> months.

File when required pastry paty  
perme first baked - let them  
stand in an oven till quite  
dull & light brown on the top

Y  
cover  
with  
as Ap  
boil 1/2  
a pint  
sweeten  
- when  
add to  
& when  
press  
pint  
cream  
in cold  
bottle  
- it  
Before  
3/4 oz of

Northumberland Junete  
cover the bottom of your dish  
with a solid preserve, such  
as Apricot or Apple paste -  
boil  $\frac{1}{2}$  oz of Jamplase in half  
a pint or rather more of milk  
sweetened & flavoured to taste  
when dissolved & strained  
add to it half a pint of cream  
& when cold pour it on the  
preserve & on this put  $\frac{1}{2}$  or  
a pint of scalded or whipped  
cream but not until the  
middle layer is stiff - a  
little brandy is an improvement  
- it ought to be made a day  
before wanted.

Savoury jelly \*  
 $\frac{3}{4}$  oz of Jamplase dissolved in a



front of boiling water with a  
little Lemon peel, boil it about a  
quarter of an hour, strain & add  
the juice of two Lemons 2 small  
wine glasses of white wine, loaf  
sugar to your taste & strain it  
into a mould.

### Tomato Paste.

Steep as many Tomatoes as  
you want till they are quite  
soft without water rub them  
through a sieve into flage.  
boil them  $\frac{1}{4}$  of an hour &  
put them into small pots  
with mutton fat over the  
tops. *Chinese Fritters*

Beat the whites of 4 eggs well  
sifted or straped Parmesan or Cheddar  
Cheese fine & put it to the egg  
& beat it up to a thickish batter  
& dip into lye, till dipping edge of Walnut  
is light brown

Over your Time  
Prop

Lidder cup +

Then add of ~~the~~ ~~same~~ cut very  
thin, three parts of a glass of ~~Brand~~  
1 wine of leaf Sherry, Sugar to taste  
4 or 5 leaves of Orange - one  
bottle of Lidder will ind. I wish  
more and not wanted or it will  
be flat

Least Cup +

1 bottle of Least 1/2 pint Sherry  
1/2 pint water put cut three of  
1 Lemon 6 or 7 sprigs of Malva  
4 or 5 of Orange 1 or 2 Verbena  
Sugar to taste - Ten at 4 hours  
no water to light glasses

14<sup>x</sup> Kababs No Duple  
Heat. Under Brown Curry  
powder to the content of  
a thick paste - cut the meat  
off the bon or neck of mutton  
into pieces the size of a ~~what say~~  
half a crown &  $\frac{1}{4}$  of an inch  
thick - cover them well with  
the paste & put them on skewers  
with a piece of fat & three  
of onion between each - fasten  
them together & roast them  
before the fire with a string &  
pan under them - baste them  
with butter & dredge with Curry  
powder - serve up with a little  
plain gravy & rice on a separate  
dish.

× Ginger beer

1 lb 2.1 oz of sugar, one oz  
pounded ginger the juice  
of one lemon, five quart  
bottles of water, two wine  
glasses of beer, let it stand  
twenty four hours & strain it  
& bottle it & tie the corks  
tight

Plain seed cake.

6 oz butter, 6 oz of sugar,  
1 lb flour, ~~1/2 lb~~ ~~1/2 lb~~ ~~1/2 lb~~ carraways  
2 eggs, and a little milk,  
one large teaspoonful of  
baking powder, first  
beat the butter to a cream  
then add the sugar, esso

2 milk, then the seeds; add  
the flour by degrees, last of  
all the baking powder

x Bake 1 hour & half.

x Cheese Omelette

2 oz grated cheese 3 Eggs 1 oz Butter  
1 Tea cup full of Milk dash of Salt  
Grate the cheese, beat the eggs  
well & put these ingredients

into a small pie dish ready  
buttered - bake on a gentle  
oven about 20 minutes - turn  
out & serve on a napkin very  
hot - if the cheese be rather put  
top butter

x. Egg

Peel & remove  
small part  
narrow,  
the juice  
and one  
(in mustard)

x For

4 yolks  
add 2 w  
or cream  
mustard  
a little  
teaspoon  
a little  
teaspoon  
mix all  
add Chop  
a salt

add  
st of  
of  
Salt  
eggs  
y  
with  
from  
very  
put

x. Vegetable marrow Jam  
Peel & remove seeds. Cut in  
small pieces. To every  $\frac{1}{2}$  lb of  
marrow, allow one of lump sugar,  
the juice & rind of a lemon,  
and one oz of bruised ginger  
(in muslin) Boil  $\frac{1}{2}$  hour.

x Tartar sauce  
4 yolks of eggs well beaten;  
add 2 wineglasses of salad oil,  
or cream; one teaspoonful of  
mustard; 1 anchovy sauce,  
a little salt & pepper: one  
teaspoonful of chopped capers;  
a little Tarragon vinegar;  
teaspoonful of Harvey sauce;  
mix all well together, and  
add chopped parsley, put in  
a sauce boat.

## Mock ice pudding

Boil the rind of 2 lemons  
in pint & half of milk:  
dissolve  $\frac{3}{4}$  oz of isinglass in  
warm water: stir well into  
the milk, then add the  
yolks of six eggs  $\frac{1}{4}$  lb of  
sugar, &  $\frac{1}{2}$  pint of cream,  
then strain into a clean  
saucepan, & boil till like  
a custard: flavour according  
to taste; when nearly cold  
add preserved fruits you like  
& stir occasionally till nearly  
cold, then put in well oiled  
mould. While on the fire this  
must be stirred all the time, as it  
easily burns



## Boue-boute.

Chop 4 ounces small May with a  
little water a stick of brown butter  
with good dripping a butter in  
a frying pan —

Soak in milk - a water two  
Slices of bread, cut an inch thick,  
heat <sup>them</sup> up, then add some meat (which  
you have minced, old meat of  
any kind) & mix together  
adding salt & pepper & a Table  
Spoonful of curry powder. Heat  
up two eggs with a little milk  
& pour it over, the whole when  
done pour it into a pie

10 minutes  
or till is nicely browned.  
See pudding when  
up to Table —



Raspberry or Strawberry  
Syrup for making jelly  
Put 12 <sup>lb</sup> of fruit into a wide  
earthen milk pan & pour  
over it 2 qts of cold spring  
water in which has been  
previously dissolved 5 oz  
of tartaric acid, let it  
remain 48 hours - then  
strain taking care not to  
touch the fruit - add to  
each pint of clear liquor  $1\frac{1}{2}$   
of powdered sugar - <sup>then</sup> ~~then~~ <sup>stir</sup> till  
the sugar is quite melted  
which may take nearly  
an day - If there be only

just take it off - bottle  
the by paper & security  
with with room or <sup>bladder</sup>  
with the water - the whole  
proof must be cold  
the above quantity will  
fill 11 or 12 wine bottles.  
Keep in a cold place & when  
wanted for use dissolve 1/4 oz  
of Evaporated in a little warm  
water - put it into a bottle  
of the cold by paper & seal with  
your name would

Chocolate Cream

Take two ounces of chocolate  
in a little milk then add a  
bottle of Milk & 2 Table spoons  
full of powdered sugar - boil  
& when it has boiled once take  
it off the fire & put it to cool  
beat up the yolks of 5 Eggs  
& mix with the Milk when  
quite cool - strain through  
muslin & put into little cups  
which place in hot water  
(taking care the water does not  
get into the cups) let them remain  
on the fire till the cream  
thickens - then take off & eat  
cold.

## French Pancakes

Take 2 oz of Butter &  
beat it to a cream

2 oz of powdered Sugar

3 oz of Flour

2 Eggs leaving out the  
white of one

$\frac{1}{2}$  a pint of Milk

beat together & take on

two plates - in dish

up lay one pancake on

the other with cream

filly or any form between

- this quantity will make

six - three large & three small

Cotelettes à la Flammande

---

Take  $1\frac{1}{2}$ <sup>lb</sup> of scraped beef & the  
same of cooked beef, mince  
very fine, put both together  
in a Mortar, with 2<sup>oz</sup> of butter  
the yolks of 2 eggs, some  
brown Sauce, pepper, salt and  
Necting. Round Bell, pass  
thru a fine Sieve, then form  
into Cotelets, put them in  
a Saucepan with a little  
half glaze & cook them  
for a quarter of an hour  
serve in a brown Sauce

# Beurre blanc soup

Shred fine the following  
Ingredients, a cucumber  
four lettucees, one onion  
and a handful ~~bits~~ of chives  
Place these in a small soup  
pot with two pats of butter,  
pepper & salt simmer over  
a slow fire for a bout ten  
minutes. Then add a good  
spoonfull of flour, moisten  
with three parts of good white  
veal stock, stir over the fire  
until the soup boils, then  
put in last thing six  
yolks of eggs, half a pint  
of cream and a dessert  
spoon full of sugar  
heat but don't boil or it  
will curdle

Take the remainder of the  
beef cut of beef after it has  
been cooked, force into cutlets;  
then take 2 oz. of grated Parme-  
-san or common cheese, 1 oz. of  
grated horse radish, the yolk  
of one egg, pepper & salt to taste.  
Put over the fire for a few min-  
-utes & spread on the top of  
the cutlets, after sprinkle  
some bread crumbs over, &  
put in the oven for a few  
minutes to get hot, serve  
with good brown gravy

---

Take some Common Cheese &  
lay in a dish, break 2 eggs on  
the top, pour over a little  
cream & sprinkle some grated  
Parmesan <sup>on the top</sup> put in the oven  
for a few minutes till set  
and serve quite hot.

---

### Albert Sandwiches

Put a piece of fresh butter the size  
of a walnut into a saucepan  
With the yolk of one egg, 3. Spoonfuls  
of Common Cheese 1. of Parmesan  
1/2 a teaspoonful of Anchovy Sauce  
Spread on bread 1/2 inch thick, fry  
With a little butter till the bottom  
is a pale brown & crisp then spread  
grated ham on the top & serve  
very hot on a paper

---



Soda cake

1 lb Flour

$\frac{1}{2}$  lb Butter

$\frac{1}{2}$  lb Sugar

$\frac{1}{4}$  lb Salt

3 Eggs

1 tea spoon full of Soda

---

2 2/3

of 1/2 oil

3 1/2 years

1/2 1/2

1/2 1/2

# Mayonnaise.

2 Yolks of fresh eggs - run  
a little salt  
a little cayenne.

3 Tablespoons of oil

2    do    of Paragon Vinegar

1    do    of Water

---

The oil & eggs & the yolk mixed  
& beat up before adding

the other ingredients -

A wooden spoon when used

but better still one of

the raw egg beater which  
turn with a handle & wheel  
at the top -

## Salad

2 Yolks of Egg raw  
8 Table spoons full of Oil  
1 Teaspoon full of Chilli <sup>Wine</sup> Vinegar  
2 Teaspoons full of Tarragon <sup>Wine</sup>  
1 small Mustard Spoon of made Mustard  
1/2 salt spoon of Salt  
a little Cayenne Pepper

---

The Eggs to be well stirred  
one way with a wooden  
spoon in a basin. Then  
add the Oil and by deep  
stirring all the while till  
like for custard. add <sup>Wine</sup> Vinegar  
then — it will keep for use  
to throw it add a little Cream

## Dry curry.

Take 4 large onions, cut them small & fry them a light brown colour; cut the meat in small pieces & fry it with a little butter & fry the curry powder with it.

Then put a very little water or stock (to keep it from burning) & let it simmer till done. Just before it is served up skim off the fat & dredge in a little flour.

Hart

1 lb. common salt

1 lb. Bay Salt

2 oz. Salt Petre

1/2<sup>oz</sup> Sal Brimstone

1 oz. Aloes

1 oz. Juniper berries

1 oz. Black pepper

3<sup>lb</sup> common Salt  
1 gallon Water  
3/4<sup>lb</sup> Salt Peter  
1 oz Salamoniac  
1 lb brown Sugar  
boil 1/4 hour  
put on cold

Madras Curry Powder

3 oz Coriander seed

1 lb Fine green seed

1 lb Cumin seed

3 lb Pale coloured Turmeric

---



## Green Pea Soup

Take two quarts of water  
and one quart of old peas  
& a little mint - Boil till  
the peas will pass through  
a sieve - Then have

ready a pint of young peas  
two lettuces cut in pieces  
some onions & sliced, cu-  
-cumber &  $\frac{1}{4}$  of a lb of butter  
let all boil well together  
till the cucumber & young  
peas are boiled enough.

Season to your taste, add  
a little butter & flour -

Mrs. Parry

Dry Lurry  
1  $\frac{1}{4}$  lbs. Veal, cut up into  
small pieces.

1 Apple, cut up,

2 Onions Do

1 Tea Spoonful Salt

1 Table Spoonful Lurry  
Powder

2 oz Butter

Stew gently for 4 Hours

No Liquid required,

Prunbeijan à l'Hatime  
Put in a Sausage the yolks  
of 6 Eggs. 2 of powdered  
Sugar beat it up well  
add 4 wine glasses of  
Maesela whip the same  
well over a slow fire, when  
it begins to thicken with  
draw it. it must not be  
allowed to boil —

# Scotch Shortbread

$1\frac{1}{2}$  lb  $2\frac{3}{4}$  Flour. Mix with it  
6 oz powdered sugar 1 oz blanch'd  
almonds. 1 oz Candied Peel  
cut small. 1 oz Candied  
Citron cut in thin slices.  
Rub well into it  $\frac{1}{2}$  lb of  
Butter then melt 6 oz of  
Butter & pour it into the  
flour & rub it up together.  
Put the mixture into a  
Yorkshire pudding dish  
about  $\frac{1}{2}$  an inch thick  
Smooth it & prick the edge  
& strew confits over the top  
& prick it with a pin  
Put some peel on the  
Top

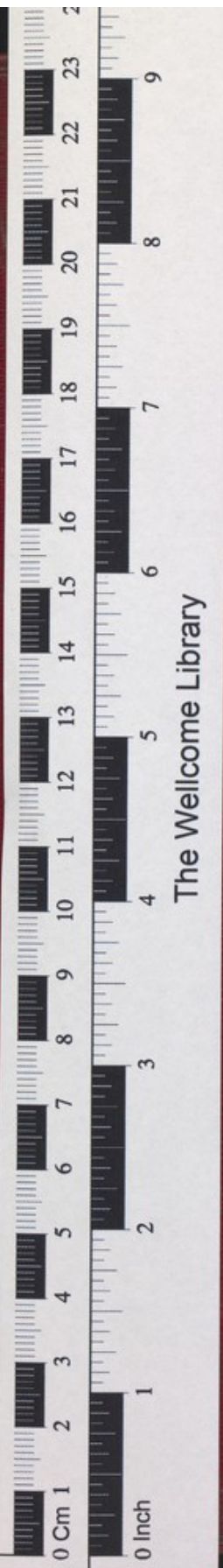
it may be prepared, but  
in a tin in cakes it will  
not sell. It takes  $\frac{3}{4}$   
of an hour to bake it  
a pale brown in a slow  
oven —

Apple  
Take the finest  
core them, To 5  
was put into a  
let it simmer  
perceive the

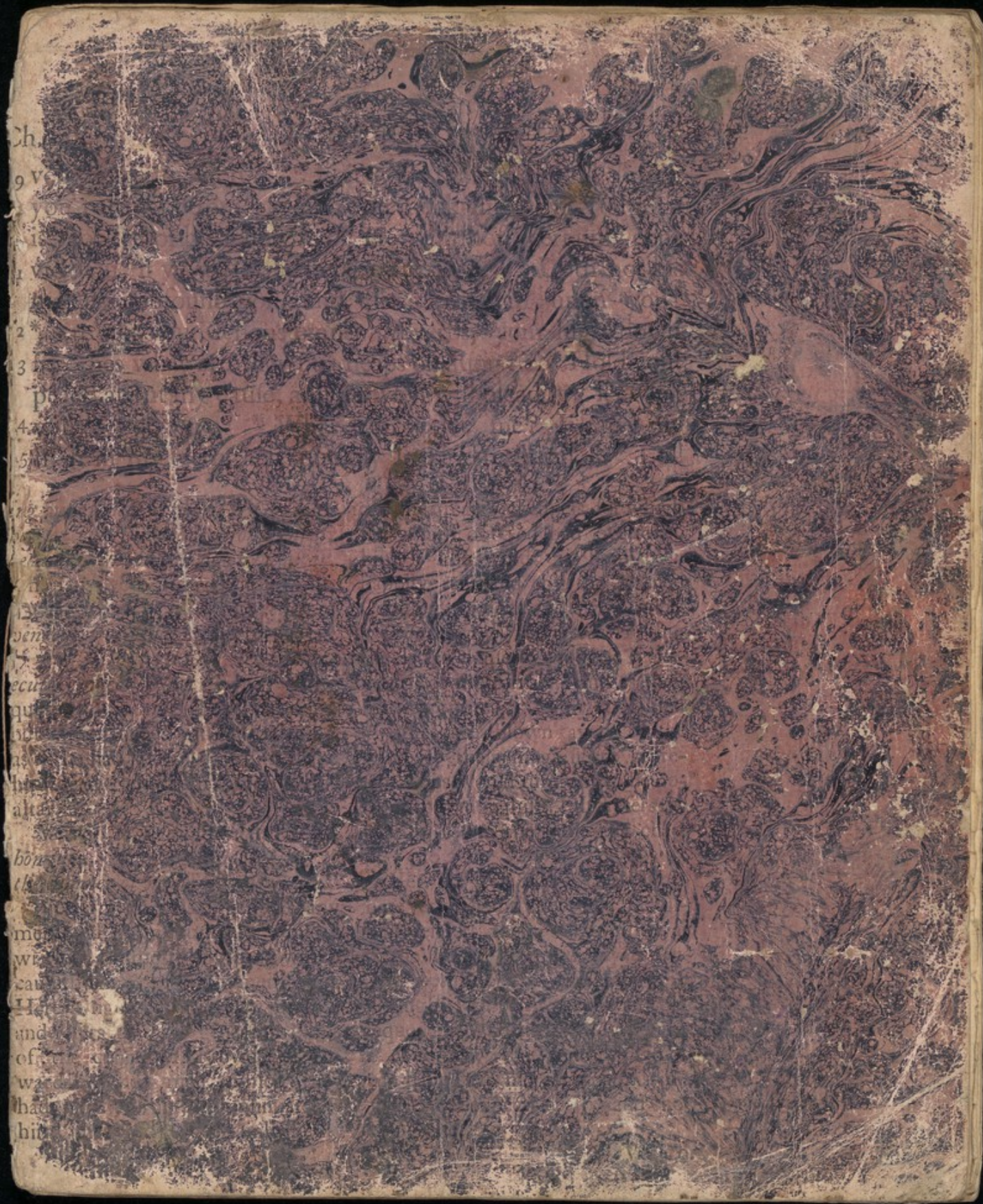


two, or three times  
add 2 lb and a  
boil it gently or  
continually sh  
shoulds or glaper  
Apples should no

Lady Curtis  
is fine, quarter, and  
as thus prepared  
add 2 qts of water  
as fire until you  
to crack, when  
it off for fear of  
liquor through a  
the Apples into a  
quite dry, be careful  
ough the cloth to  
the liquor, and juice  
The same quantity  
them into the stea  
let it simmer as  
strain, & squeeze the  
liquor, and juice  
through a fine cloth  
into the stea pan,  
double refined sugar,  
fire, for an hour  
then wet your  
your jelly in. The  
to ripe







Chap  
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A  
Apple Drops — — 2  
Arist cheese 37  
Arist to dry in halves 36  
Apple soap — — 59  
Arist to preserve 65  
Arist Marmalade — 111  
Apple Pear & Prunjam 151  
Arrow root slough 158  
Anchovy trash 156

A

A

B  
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15

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56  
60  
66  
94  
95  
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130  
47  
55  
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*[Faint, illegible handwritten notes or sketches]*

*[Faint, illegible handwritten notes or sketches]*



L

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very common



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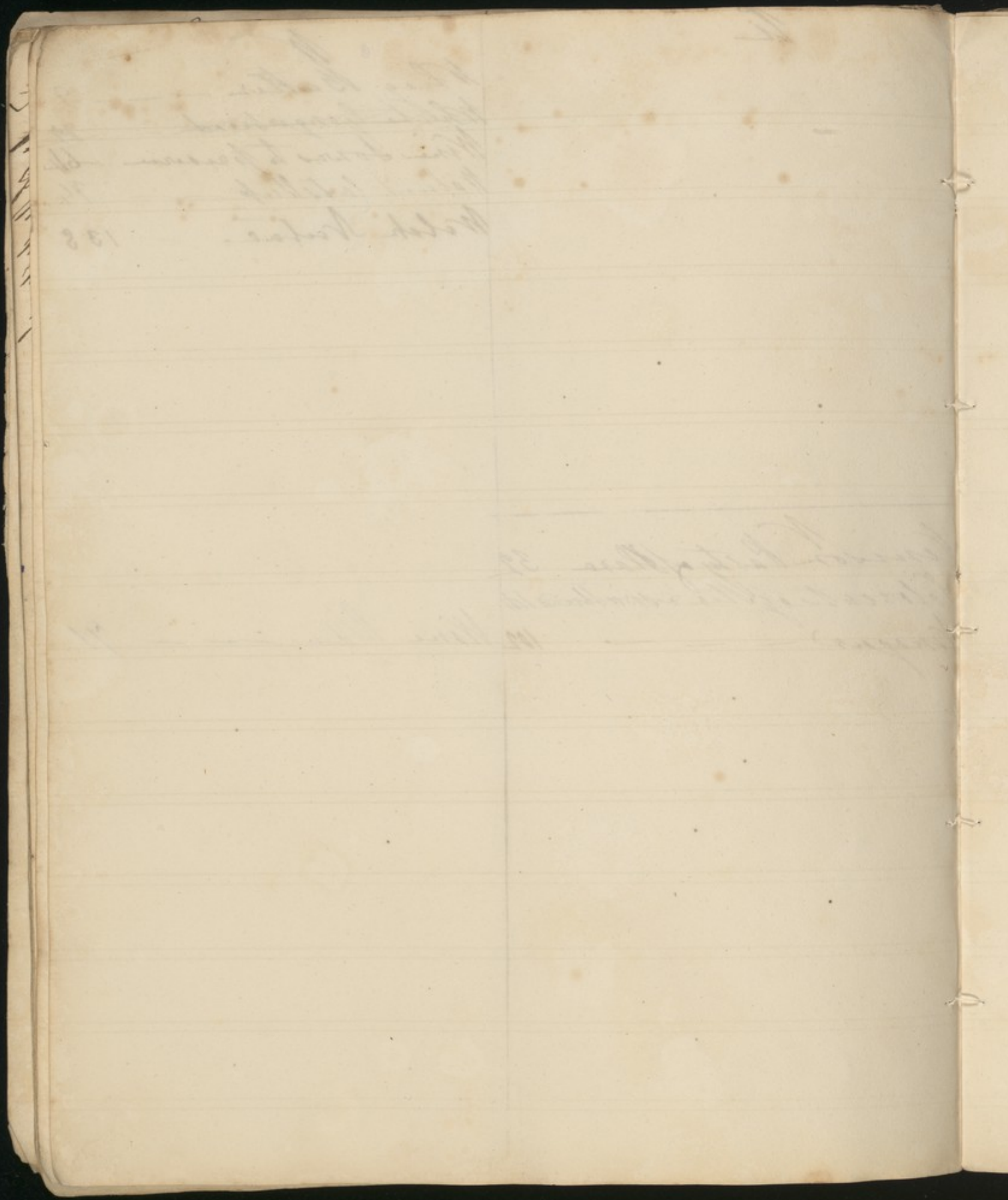
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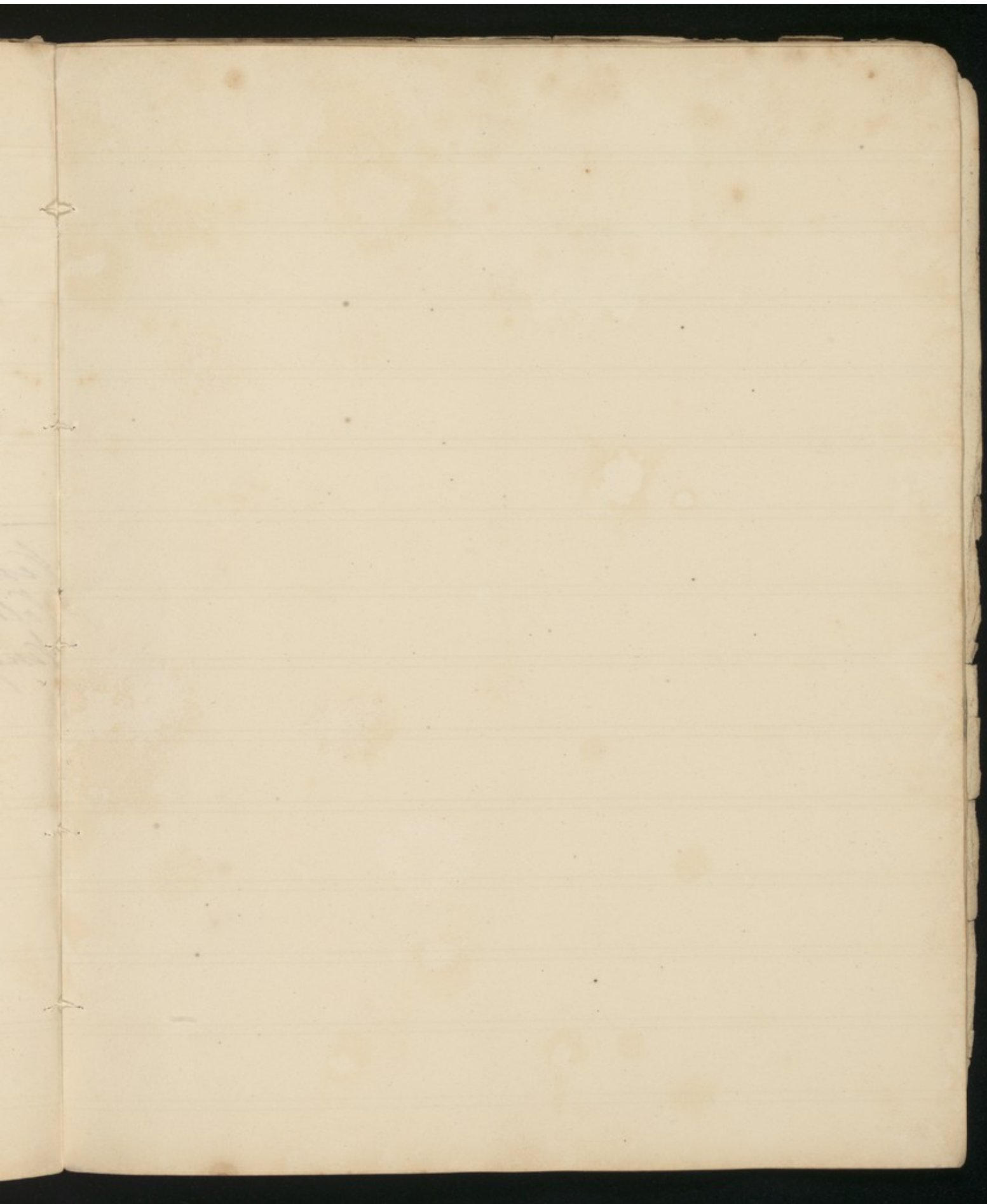
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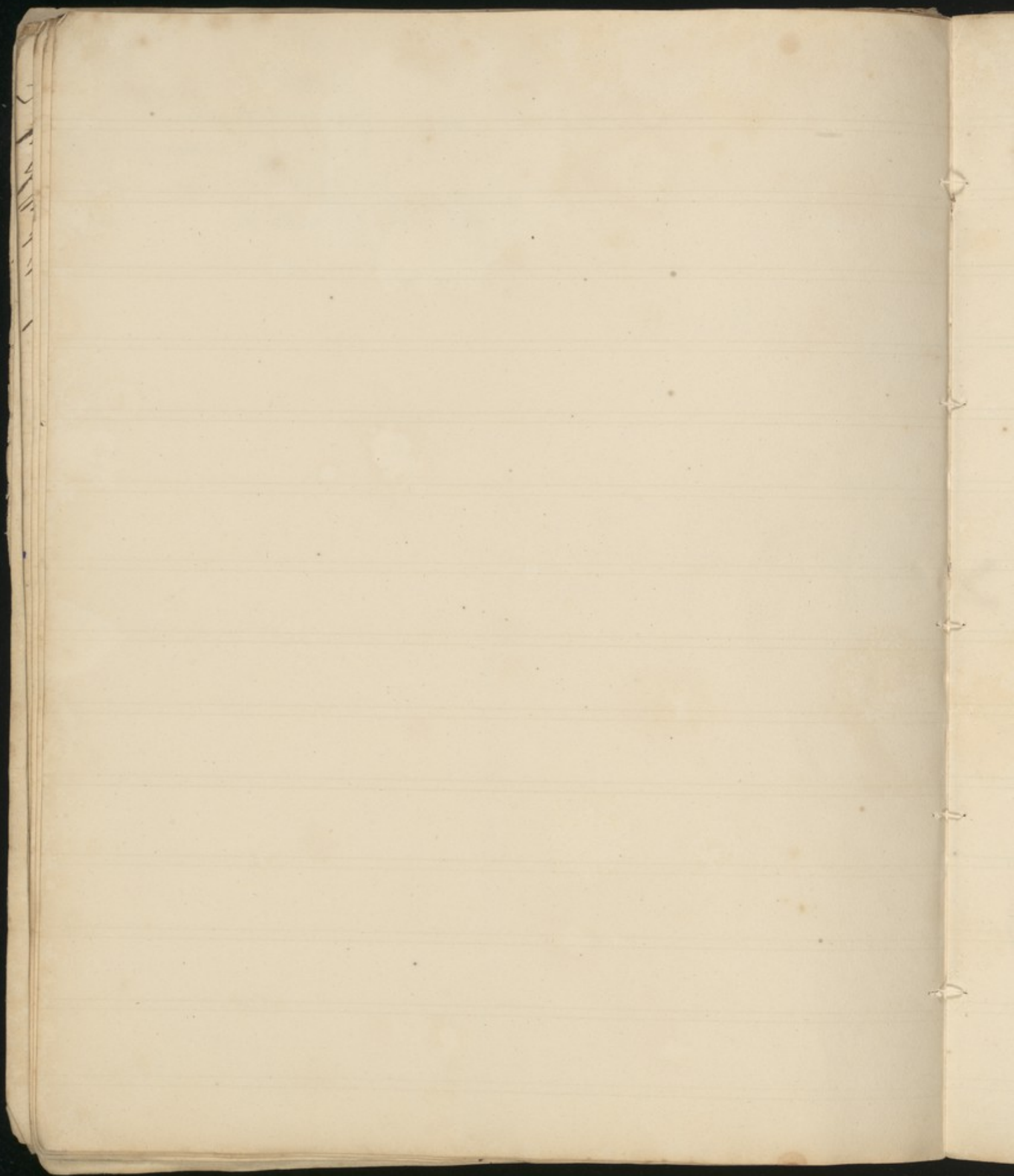
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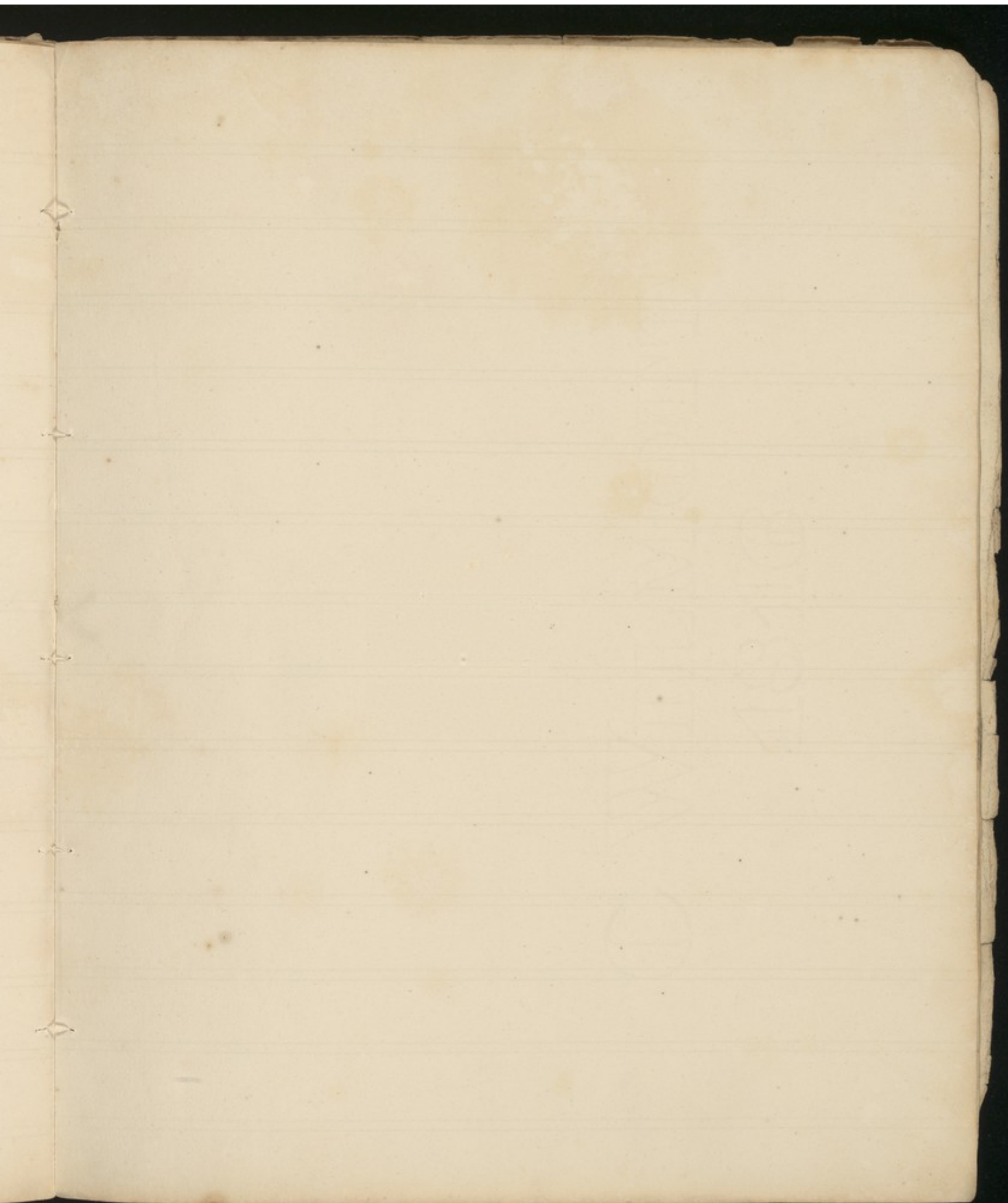
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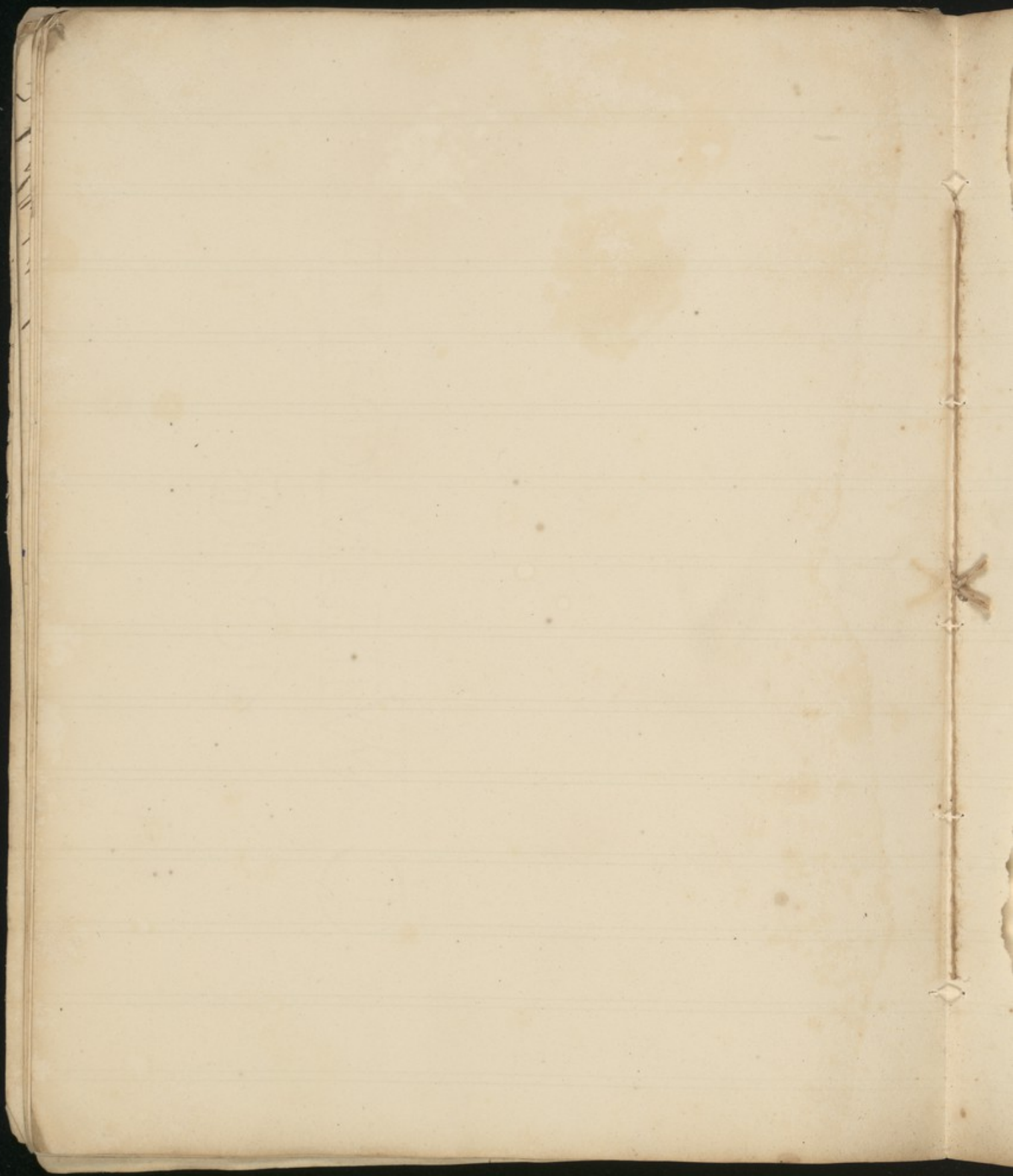


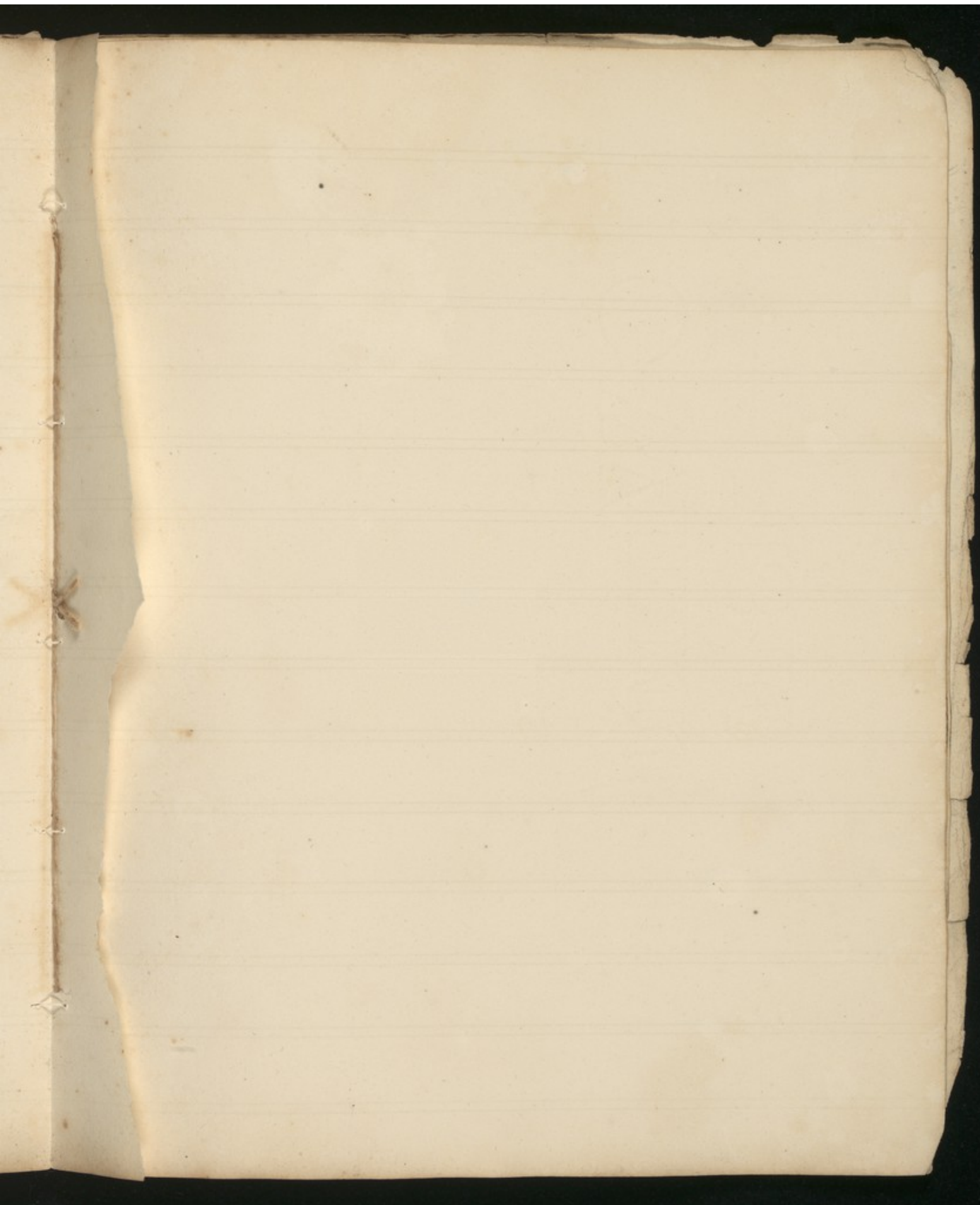


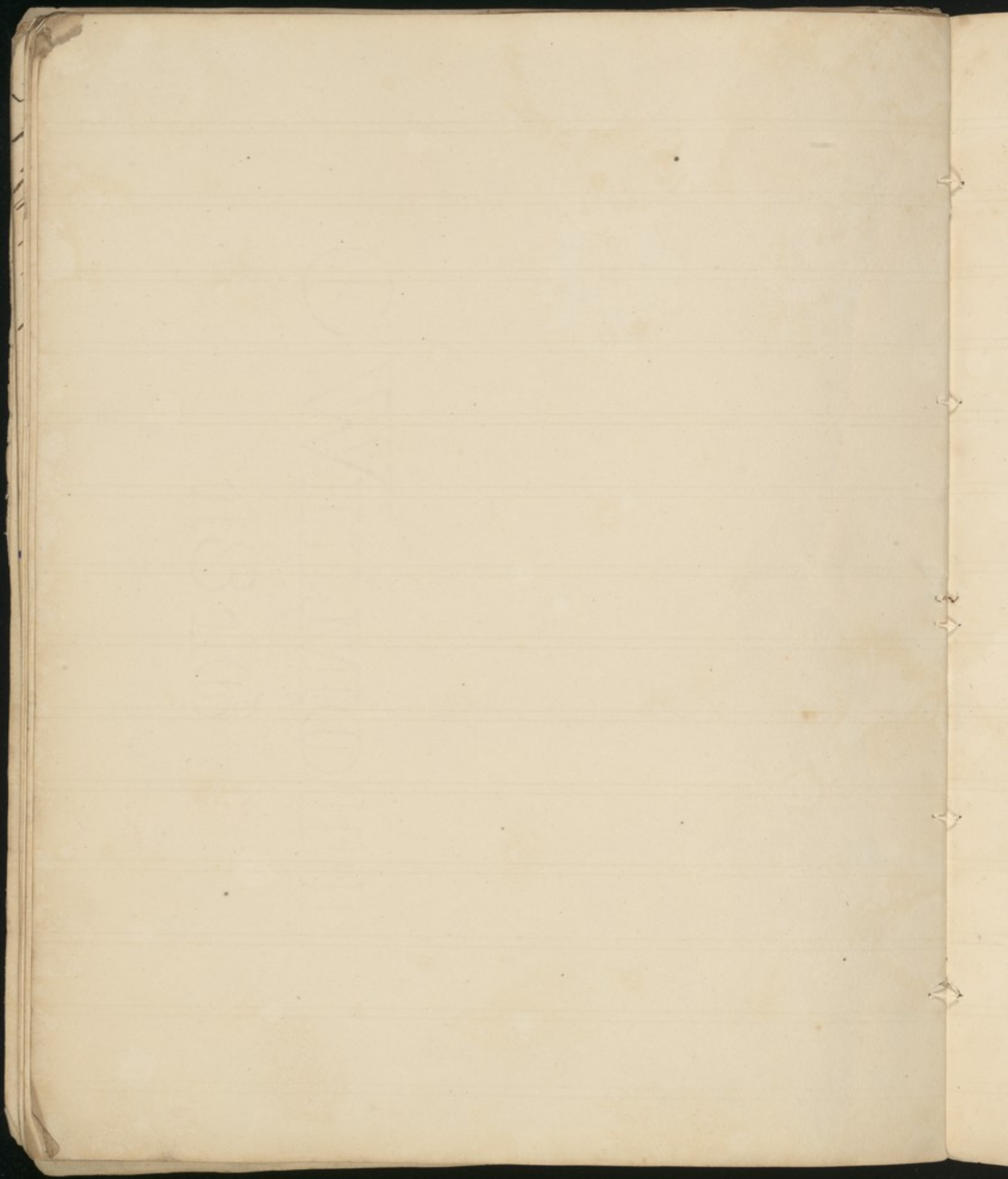


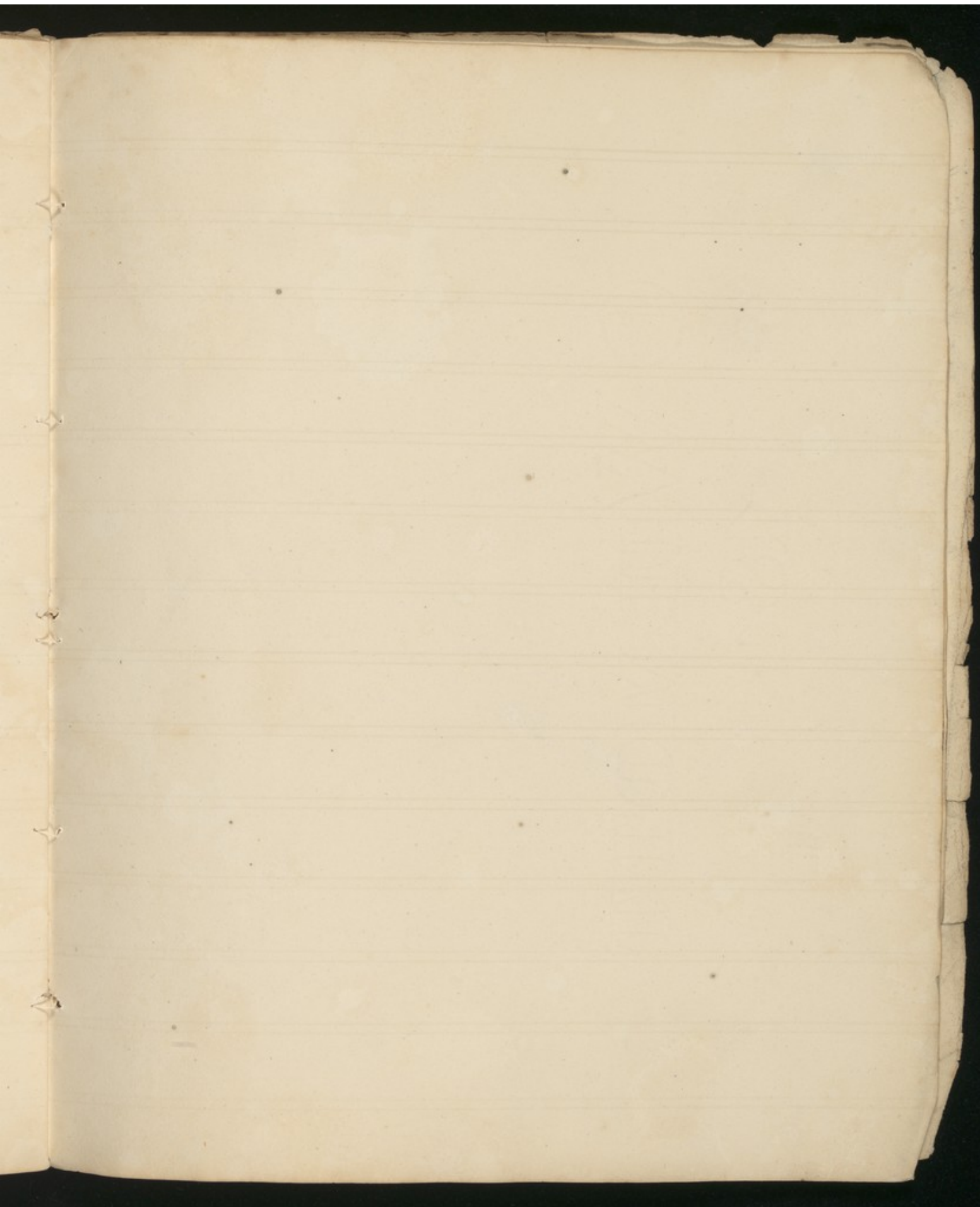


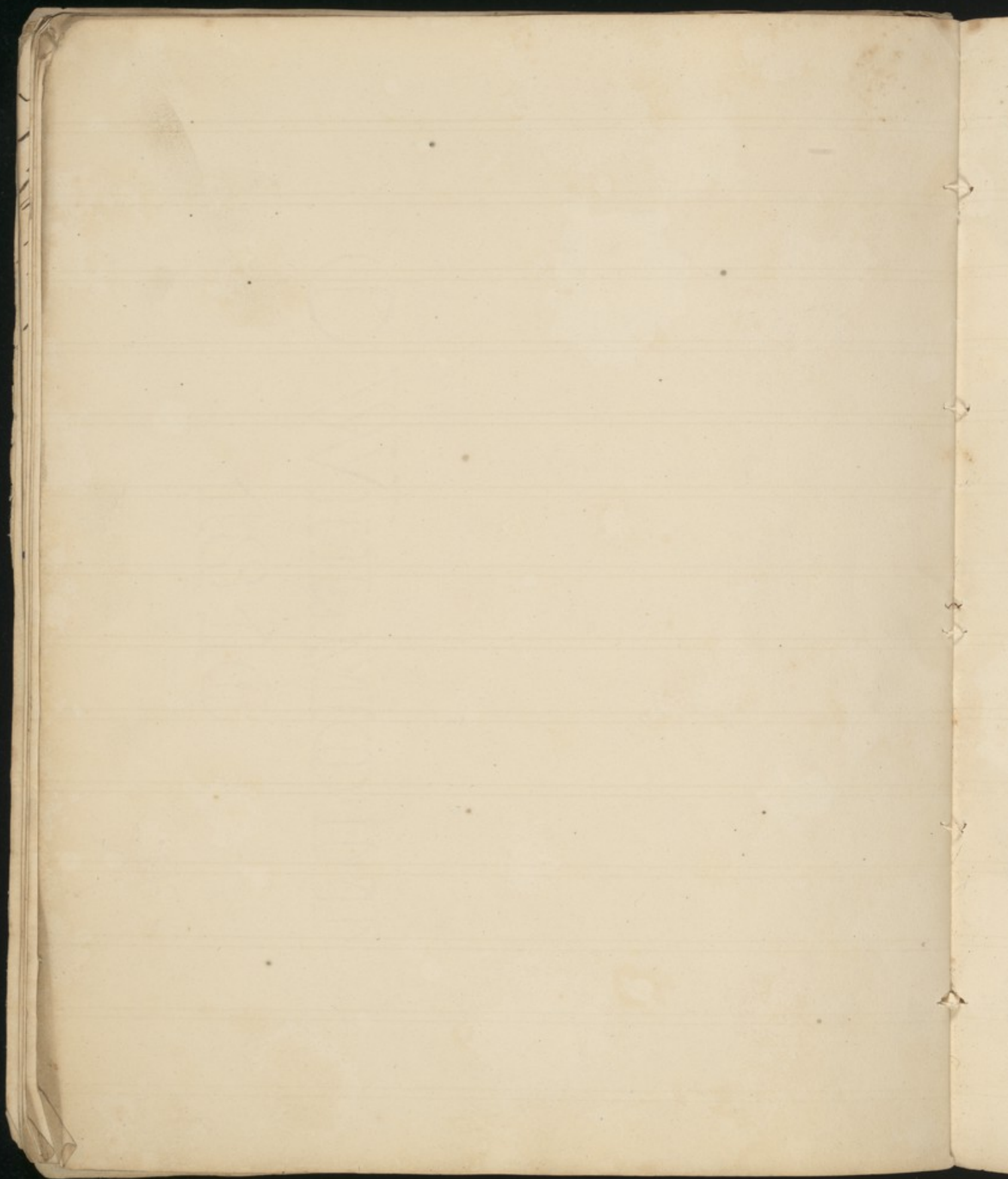


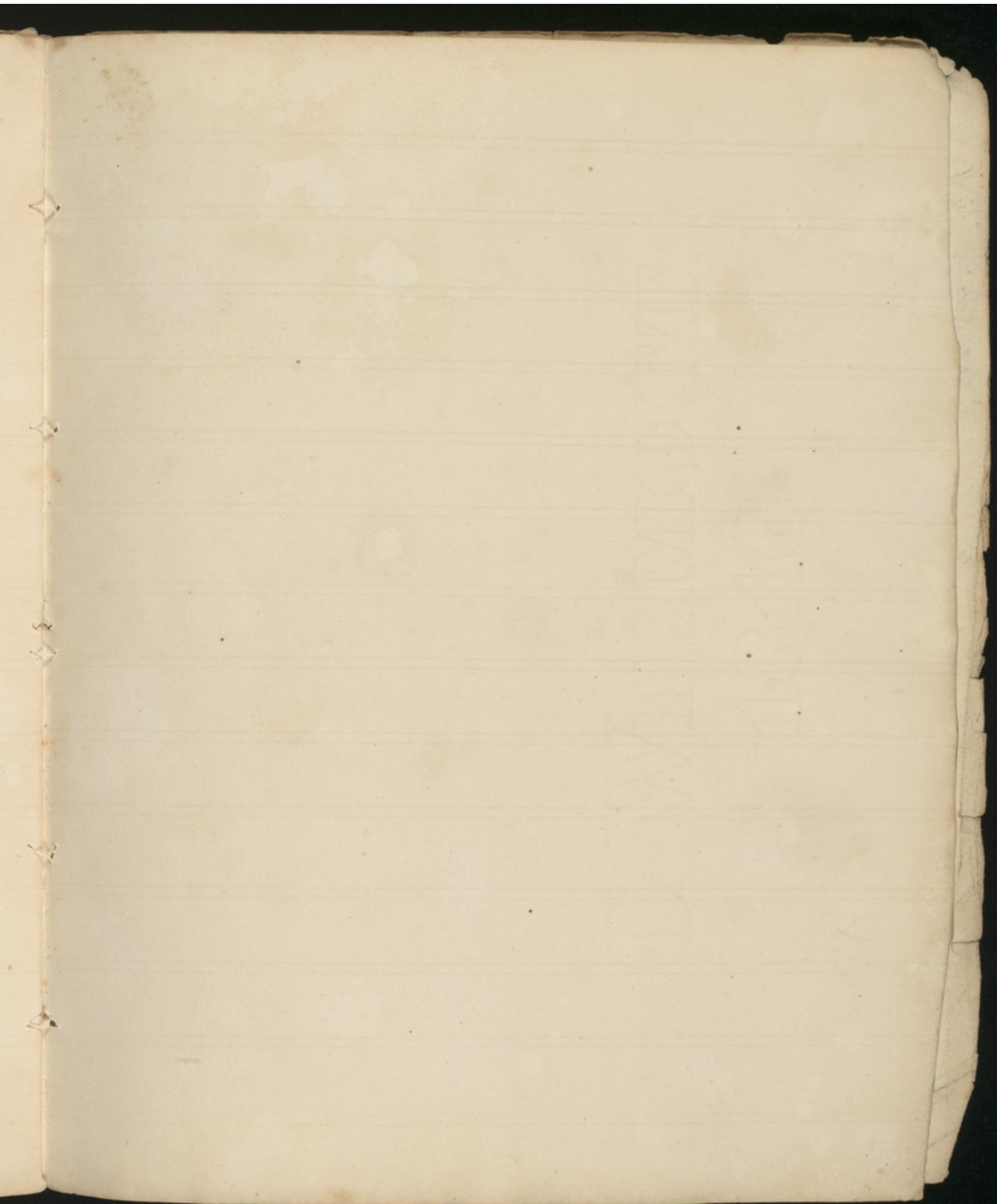


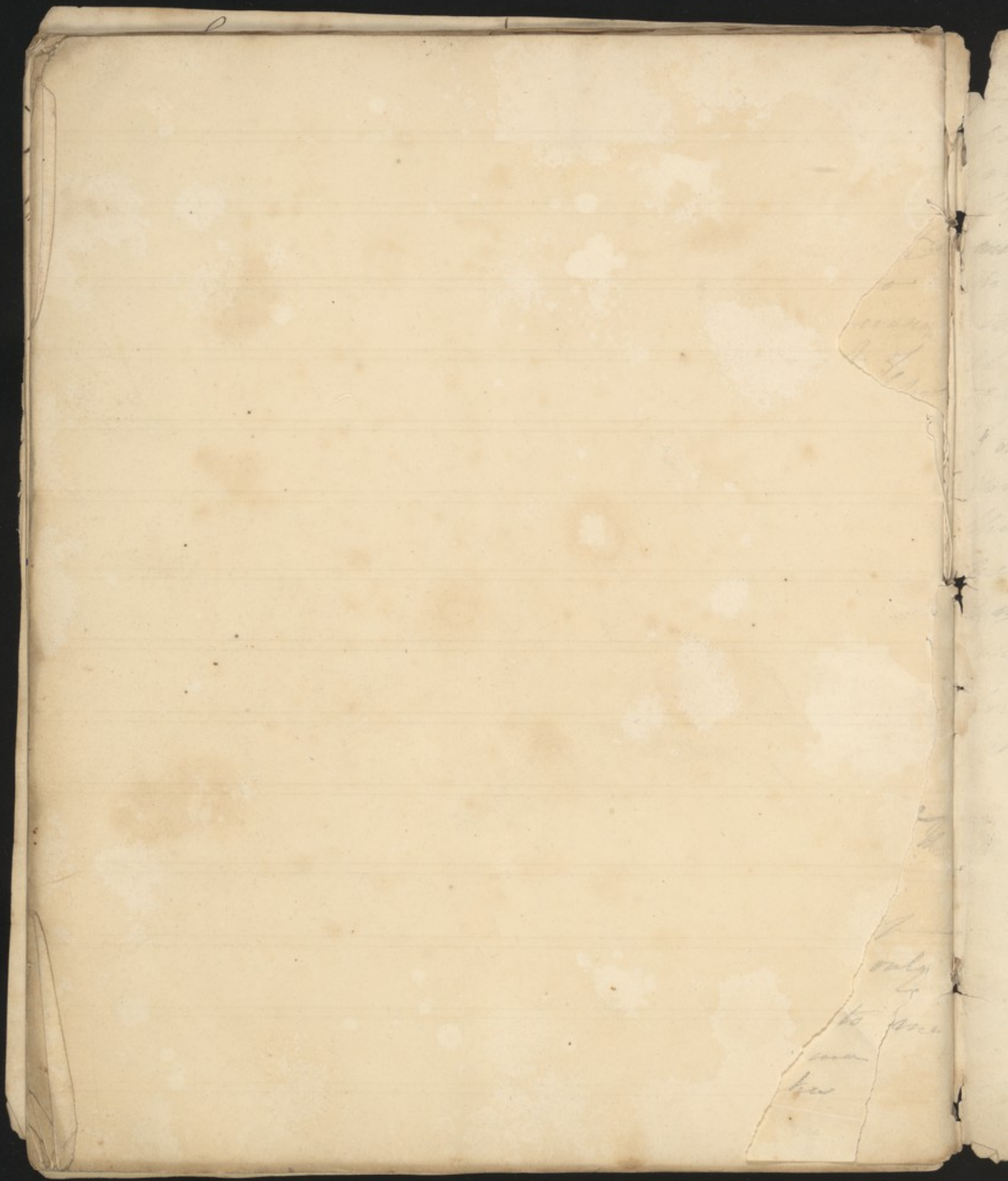


















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The Wellcome Library





The Wellcome Library



L  
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 --- 20 Sponge low brown --- 69  
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