

Receipt Book of Jane Freestone

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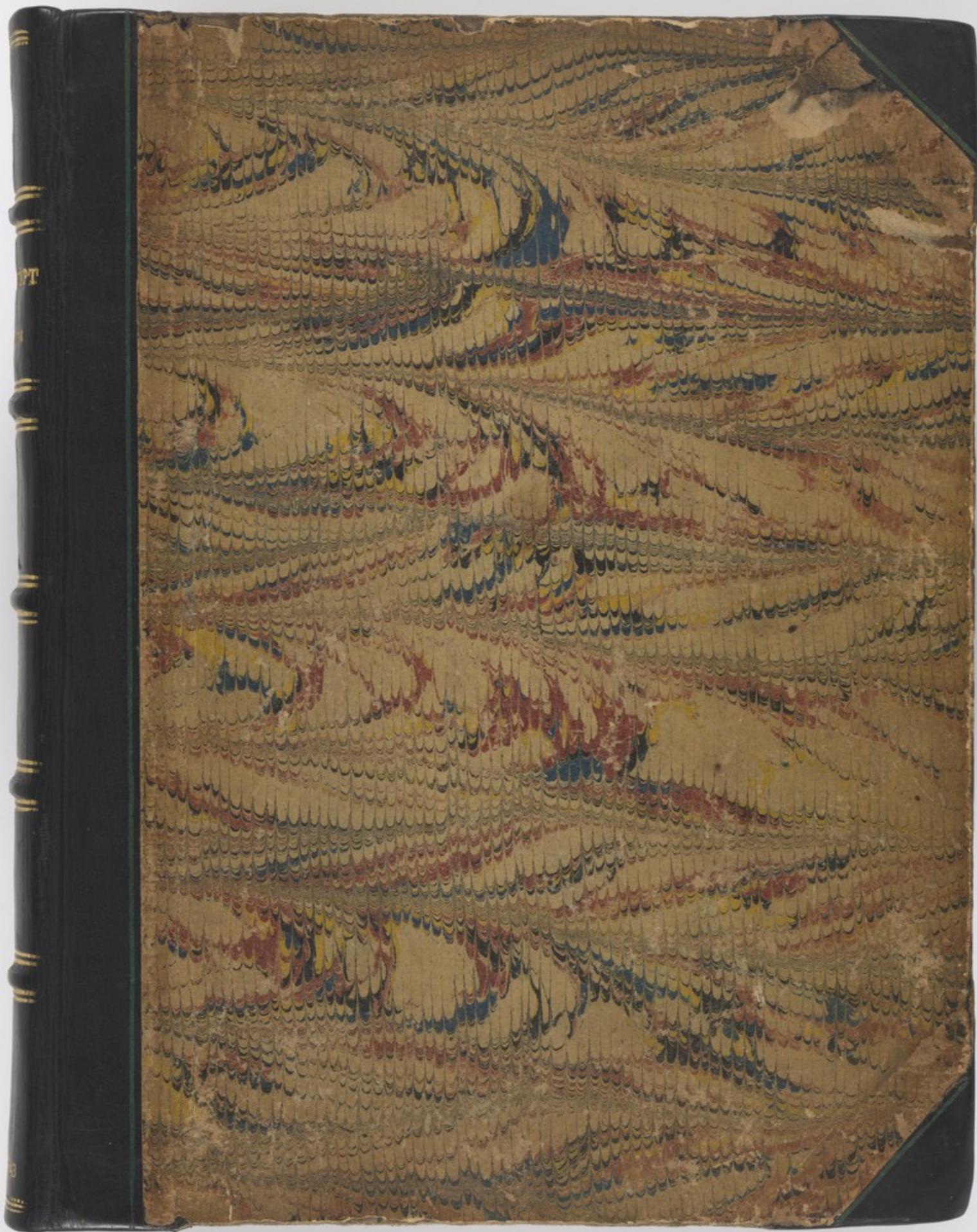
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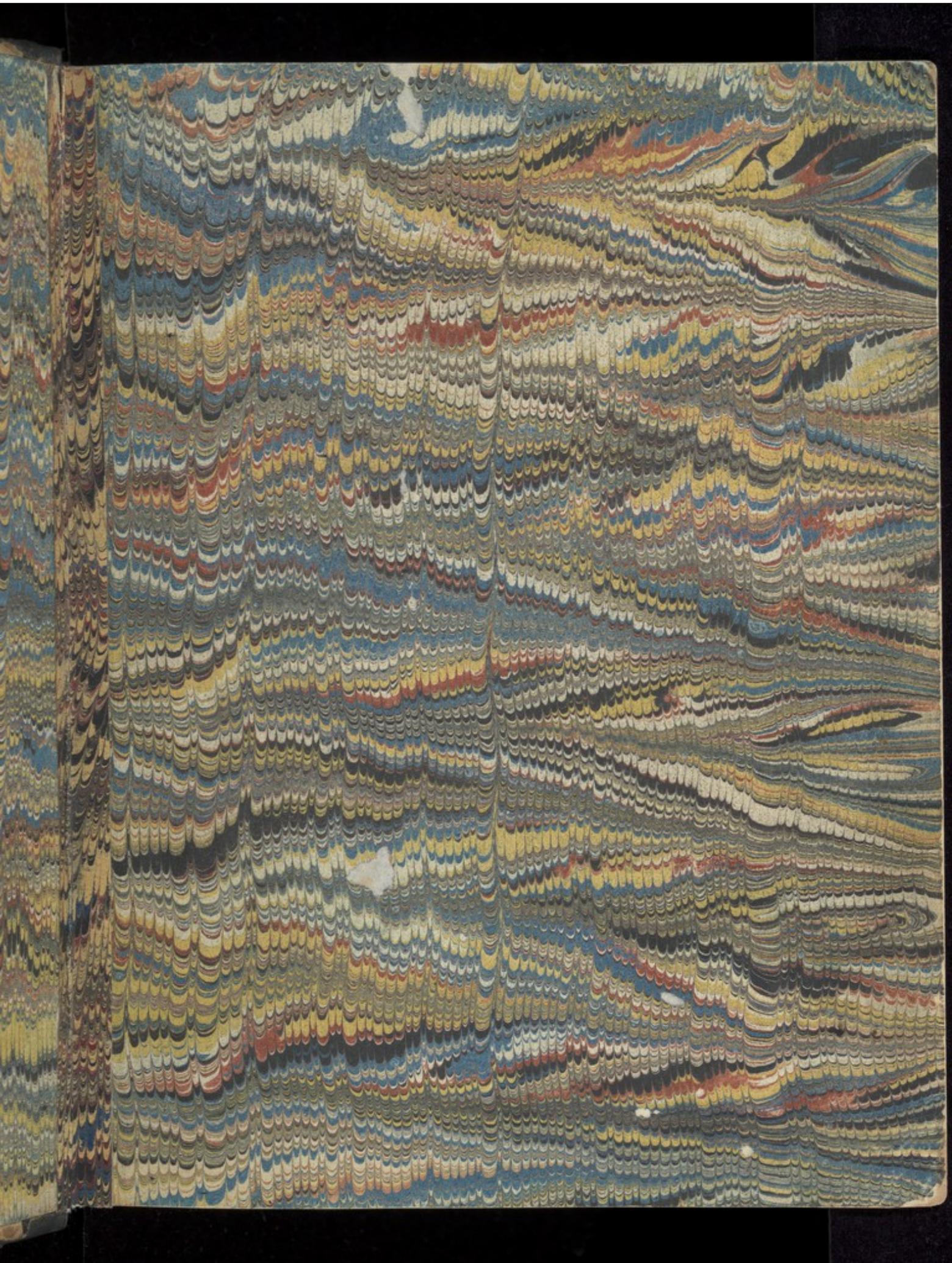
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Wellcome Collection
183 Euston Road
London NW1 2BE UK
T +44 (0)20 7611 8722
E library@wellcomecollection.org
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210

1.

Lemon Pudding -

Take the juice of 2 Lemons, grate the rinds $\frac{1}{2}$ lb. fresh butter - a lb of lump sugar powdered - 3 eggs omitting 1 white, worked up together with the hand - line the tin with puff paste. Use French roll grated and mix with the above.

To make green gooseberry wine.
To every gallon of gooseberries picked, cleaned, and pounded, in a mortar, add sufficient water when the sugar is in to make a gallon of wine - put them in a vessel for 2 or 3 days, stirring them 3 times a day. Strain them through a hair sieve, to every gallon of liquor, add $\frac{1}{2}$ lb. of lump sugar - wine $\frac{1}{2}$ barrel with brandy. When you bottle it to every 5 gallons

2.

of wine, put one quart of brandy -
a little Singlasp may be put into
the barrel.

Sops and Bottoms or Dutch Biscuits
4 lb. Flour, 1/2 lb. butter, 3 lb. Lump sugar,
pounded fine. Put all together; then
take half pint yeast soaked all night
in cold water - 4 eggs - 1/2 pint milk
made warm. Strain the yeast and
mix it with the milk and eggs in
the middle of the flour. then put it
into a very thin paste. let it prove
an hour. then take another 1/2 pint
warm milk. mix up the remainder
of the flour - the more it is worked.
the better - but not too stiff: let it
stand another hour. roll the paste the

third of an inch thick. cut it with
a wine glass. lay 2 together and
take them upon fire ten minutes
in a quick oven. then separate
them & set them again in the oven
to dry. set them upon fire about
half an inch separate.

A cure for the Hooping cough.

As many grains of powdered Alum
as the child is years old to be given
3 times a day in a little sugar and
water. beginning with $\frac{1}{2}$ a Dose &
increasing it rapidly. to be given
fasting - a milk diet is as well
avoided during the time it is taken.
The older the person the sooner the
cure -

For a Burn.

1 Table Spoonful of Sweet oil. 1 do - do -
Spring water the white of 1 egg. beat
well together -

To prevent infection spreading.

Put some powdered nitre into a
saucepan and pour on it as much
oil of vitriol as will dissolve it.
Stir it with a tobacco pipe.

To stop bleeding.

Make a paste of vinegar and flour
and apply to the Wound.

Dressing for a Blister.

Equal parts of Rais. way and white
diachalum melted together and spread
upon thin white leather or linen cloth.

Little Pudding.

$\frac{1}{4}$ lb. of currants. $\frac{1}{4}$ lb. of sugar.

$\frac{1}{4}$ lb. of grated bread. 3 eggs. Sugar &
nutmeg to pt taste. Boil as long as
you like.

Lemon Suet puddling -

To 1/2 lb. grated bread - add 6 oz. of suet, the juice of 2 Lemons, with the rind grated, Sugar to taste. 4 eggs. Boil 2 hours, or as much longer as convenient -

Lymph Drops.

1 oz. Sweet spirits Nitre - 1/2 oz. Turpentine, 1/2 oz. Squirrels - mixed together, and one teaspoonful taken Night & Morning.

Lemon Cream -

Boil a pint of cream with the rind of a lemon - and sugar to yr taste. When quite cold, stir in half a wine glass of brandy - and the juice of half a lemon - till quite thick.

Lemon Cream.

Take 4 Lemons very thin, Squeeze the juice on the peel and let it stand 2 hours, dissolve 1/2 lb. Lump sugar in

6.

a pint of Pump water beat the yolks
of 3 eggs and the whites of 6 well.
Strain it through a lawn sieve into a
Saucepan. Keep stirring it over a
brisk fire - until it just boils - then
take it off and stir it till it is almost
cold - then pour it into glasses.
It will keep well in a cool place a
week or ten days -

To make cold cream -

2 oz. oil of sweet Almonds. 2 oz. Rose water.
1 Drachm Spermaticia - 1 Do - White Wax.
Dissolve the Spermaticia & White Wax
in the oil of sweet Almonds. & when
almost cold, beat in the Rose-water
by degrees. Black Salve for Sores.

Boils, & other Inflammations.

1/4 oz. Black pitch - 10 oz. Burgundy pitch
10 oz. Resin. 1/4 oz. fresh grease - 2 Lea.

spoonful of sweet oil; all melted together stirring it together till stiff. then spread on white leather -

Singlax Jelly.

3oz. Singlax dissolved in 2 quarts of water till it is 3 pints, strain it through muslin. Sugar to the taste 4 glasses sherry - 1 Brandy - The juice of 4 Oranges and 2 Lemons. the white of 5 eggs. Boiled up and poured through the Bag.

Chalk Mixture.

1/2 pint of water. ʒ4 oz. prepared chalk. ʒ1 drachm. of sugar. ʒ4 oz. gum Arabic. a few drops of cinnamon water. 2 large tea-spoonful to be given after every loose stool. to a grown person ʒ to a young person 1 spoonful, and to an Infant a tea-spoonful -

+ A Pound Cake.

12 eggs the whites of 8 only well
beaten 1 lb Butter worked together
till an. oil, 1 lb sugar - 1 lb flour,
1/4 lb candied peel & 1/2 lb currants
well beat together till ready for
the oven with a spoon full of brandy
baked in a quick oven.

Cabinet Pudding.

In a pint & a half of new Milk add
the yolks of 7 eggs well beaten, and sugar
nutmeg and brandy to taste. Butter
1/2 lb mould well and line it with the best
jar raisins: put layers of long sponge
biscuits & fill up the vacancies with
equal quantities of macaroons &
calfias, then pour the milk, eggs &c
over the biscuits. Boil it one hour.

September 22nd 1843.

Northampton. Mrs Parli -

9

Imperial Pop.

2oz. Cream of Tartar -

1oz. Jamaica ginger Crushed -

2 D^s Citric Acid -

$\frac{1}{4}$ lb. Lump Sugar -

1 gallon boiling water.

1 large Spoonful of yeast. pour the

boiling water upon the ingredients

It frequently stirring it till quite

warm, then add the yeast, half

an hour after bottle it, well corked

and tied down - Mrs. Purli -

To make gingerbread nuts.

To 2 lb of flour put $\frac{1}{2}$ lb of Treacle $\frac{1}{4}$

lb butter Sugar one oz. ginger - Rub

the butter and ginger with the flour

and warm the sugar and Treacle

and put into the flour by degrees.

Miss Dawson's -

Le. - Mamma's Biscuits.

To 1 lb. flour well dried w^o oz. and
 a half of butter, rub into the flour
 with 2 1/2 oz. loaf sugar powdered. a
 small piece of volatile Salts. Make
 into a stiff dough with warm milk,
 rub it well together - & let it remain
 by the fire an hour or more. Then
 roll it out, and cut into squares.

— Miss Dawson.

For a Cake.

Rub 3 oz. butter in 1/2 lb. flour. add
 1 lb. currants. 2 oz. lemon peel -
 Nutmeg & sugar to taste, 2 eggs. white
 brandy - a desert spoon full of
 yeast, with a sufficient quantity
 of new milk.

M. A. Hewson's -

To make Scotch bread.

To 2 lbs. well dried flour, add $\frac{3}{4}$ lbs
pounded white sugar, mix them
well together, then take one lb. fresh
butter. Put it over the fire, stirring
it till nearly in a boiling state -
then pour it among the flour & sugar;
mix it gently without working it
much; roll it out rather better than
 $\frac{1}{2}$ an inch thick, and bake it in
a moderate oven, taking care not
to brown it. Before putting it in
the oven cover each cake with
pounded white sugar - Noby.

To make a rice cake.

$\frac{3}{4}$ lb. Loaf Sugar - 8 oz. ground
rice - 8 oz. flour - 8 eggs -
Succinea.

To make Head Wine -

To 30 quarts of water, 40 lbs honey,
 2 oz. ginger, 2 oz. Hops boiled in a
 bag - Boil it 3 quarters of an hour -
 let it stand 3 days - and add
 to it 10 Lemons - & 1 pint of brandy
 let it stand 10 months & when
 bottled add another quart of brandy.

Shampoo -

To clean carpets and woollen goods
 Scrape 1 pint of old potatoes, and
 pour on the pint of pulp - 2 quarts
 Spring water - Let it stand 24 hours
 let it be often stirred. Pour off the
 liquid & rub it on what you wish to
 clean with flannel - rub the place
 afterwards with a clean linen
 cloth. Mrs. Hewley's -

Recipe for Little seed cakes.

Take 5 eggs leaving out 2 of the whites
beat them for some time with eleven
ounces of finely powdered sugar, add
caraway seeds to yr taste, then add a
pound of flour, it will be quite
stiff. - Drop it on Tins with two forks.

Grantham Whetstones.

1 lb. flour 3/4 lb of sifted sugar a few
caraway seeds and 6 eggs. Make it
into paste. roll it very thin - and cut
them long and narrow. Bake on tins.

— a. d. - Oct^r 15th 35

To make Mince-meat.

To 4 lbs. of Meat, add 4 lbs. of Raisins,
8 lbs. of Apples - chop and mix them
together - 8 lbs of currants 1/4 lb. Cardus
seed - Sugar & port wine or Brandy
to your taste. Mamma's -

November 25th 1843.

Spongy Cake.

Whisk the whites of two eggs, with the yolks of 4 for a few minutes. boil 6 oz. of loaf sugar in a wine glass of water & 10 drops of essence of lemon in which state pour it gently on the eggs which must be kept whisking all the time - till it comes of a good thickness then stir into it $\frac{1}{4}$ lb flour dried and sifted. The flour must be put in quickly. It is necessary to have all the ingredients warm. J. H's - Dec 24th 44.

Little Puddings. S. H's.

$\frac{1}{4}$ lb flour $\frac{1}{4}$ lb loaf sugar sifted.
 $\frac{1}{4}$ lb butter. 2 eggs well beaten, put the butter in the flour, bake them in cups - a little more than $\frac{1}{2}$ full

Soda Cake. J. H's.

1 lb. of Flour 3 oz moist Sugar 1/2 lb
 Currants 1/4 lb of Butter 2 Eggs 1/2 pint
 of cold Milk half the Milk to be
 mixed with the Soda the other with
 the egg to be put in the oven immediately.

Mince Pie. J. H's.

Equal quantities of Suet, sugar, currants
 Raisins, and apples to a pound of the
 ingredients & Lemons. grate the rind
 and take the juice and boil the
 pulp of the Lemon chop it fine add
 a little spice - and rather more than
 a glass of Brandy.

To make Jumbles.

Take 2 1/2 lbs of Flour sifted 1 1/4 lbs
 of loaf Sugar 1/2 lb of Butter & Eggs &
 nutmeg grated and a Tablespoonful
 Brandy - work them up together -

+ Lemon Cheesecakes. J. K.

To a quarter of a lb of Butter 1 lb of
Loaf Sugar broken, add 6 Eggs grate
the rind of 3 Lemons and take
the juice of them put all this into
a pan over a slow fire gently
stirring it till as thick as good cream
pour it into small jars and when
quite cold cover them with paper.

December 7th 1791.

Cuts or wounds.

In children & persons of delicate skins
an unequal mode of applying the
Plaster sometimes produces little pustular
eruptions round the wound; but the
removal of the dressing, & the application
of cooling dressing, such as a compress
kept wet with solution of sugar of
lead, or even a rag covered with

J. H. The ointment of sugar of lead, will soon
 remove the eruption. In such unstable
 habits, it is necessary to administer an
 occasional gentle Lavative, such as a
 take acidity powder, Night & Morning,
 during the cure; or two draughts of
 Epsom salts in a wine glass of ginger
 tea twice a day.

Eye. Particles of dust may be removed
 from the eye by means of a camel
 hair pencil, or feather, dipped in oil,
 or by pure soft paper, rolled as a quill,
 and moistened in the mouth.

Fanny's Wedding Cakes.

Stew the Mould with raisins - but some
 stale bread, and butter - 4 eggs -
 Boil some Milk, and pour it on boiling
 hot. Put a buttered paper on the top.
 Bric it, and serve it up with sauce.

+

A Trifle.

Cover the bottom of your dish thick with sponge cakes or Macarons and Biskuits cakes. Soak them with Brandy or Sherry then cover them with a rich custard and then with a rich whipt cream and ornament it with sweetmeats of various kinds.

Small Currant cakes. Phebe's.

Beat 6 ounces of butter to a cream. Then add a pound of flour, rub the bottom well into the flour with a spoon then add 6 ounces of currants washed and dried. Six ounces of loaf sugar finely powdered and three eggs: if properly mixed it will be quite a stiff paste. Drop it on this with two forks.

Carrot soup. Mrs. Lajoy's.

Cut fine large carrots, and three onions, a turnip, two heads of celery, a bunch of

Herbs a large slice of lean bacon, a
 crust of bread. Pepper & salt to your taste.
 Stew these in good broth till they are quite
 tender, then put them first thro' a colander
 and then thro' a sieve; make it quite hot
 and serve up with fried bread.

Pea Soup. Mrs L's.

Two quarts of old green peas - strain them
 very nice, then add three cobs lettuce
 cut into three parts, two cucumbers peeled
 and cut in thick slices a small handful
 of parsley and dill cut small all well
 boiled - pick before it is taken up add a
 tea cup of thick melted butter and a
 little pepper and salt.

Minced Pies. Mrs L's.

1 lb. Beef suet, 1 lb. Apples, 1 lb of Raisins
 Shred them all very fine with some Lemon
 Peel 1 lb of currants with Sugar Spice and
 Sweetmeats to your taste.

Harico of Mutton. Mrs. L's.

Take the middle part of a neck of mutton cut it into steaks, cut each thick, season it with pepper and salt. Then fry of a piece, brown them put them into a stew pan with a little gravy let them stew an hour or more. (as the gravy evaporates add more) then add a little ketchup and thicken it with butter rolled in flour. Have ready turnips and carrots sliced round and boiled tender to strew over the mutton.

Rice cake. Mrs. L's.

$\frac{1}{2}$ lb. of sugar. $\frac{1}{4}$ lb. flour. the same of sifted rice. 5 eggs. mix the eggs and sugar together then put in the flour and rice and beat it well. the juice of a Lemon may then be added. three quarters of an hour will bake it.

Ground rice Pudding. Mrs. L's.

3 Spoons full of ground rice boiled in a full pint of milk till it is as thick as possible,

Then put in 1/2 lb of butter. When cold put in 4 eggs. Sweeten it to your taste and bake it. (Boil the rice the night before).

Colley Puddings. Mrs L's.

1/2 lb sweet shred, very fine an equal portion of bread a few currants 2 eggs, nutmeg and sugar. Roll them in your hand and either boil or fry them. Sauce - brandy - butter & sugar.

Mustards. Mrs L's.

Take a little cream, a pint of new milk, a handful of loaf sugar and a peach leaf or a little cinnamon to flavour it. Let these simmer over a clear fire. Then pour them, to the yolks of six eggs well beaten - put it again on the fire to simmer and when cold pour into your glasses.

Beef steak.

Fry the steakes in butter a good brown then put in 1/2 a pint of water, one onion sliced, a spoonful of catchup, a little

Chopped shallot and some pepper and salt.
Cover up close and stew gently. When
enough thicken with butter and flour.
Garnish with scraped horse-radish &
serve up hot.

+ Lamb chops. Mrs. L's.

Cut a neck of Lamb into pieces and
put them over with egg yolk. Stew over
them bread crumbs, mixed with a little
mace, pepper clove and salt. Fry to a
nice brown and place round a dish
leaving a hole in the middle for stewed
cucumber, spinach or sorrel.

+ Veal cutlets. Mrs. L's.

Take some veal steaks cut them with egg
and bread crumbs fry to a nice brown.
Have ready some good gravy and pour over
them, serve up hot.

Pulled veal. No. 2.

Take the cold meat is left of a fillet of veal. cut it down ways and pull to pieces with two forks, season it well with Cayenne and common pepper - Have ready some gravy of new milk and flour mix it all well and let it simmer taking care that it does not burn. Serve a vegetable dish with rice. (That has been crested and washed in cold water) lay the veal in the middle and serve it up.

Gravy soup.

Take 4 lbs of good beef, rich and flour it, fry it for about a quarter of an hour with a bit of butter to draw out the gravy, then pour three or four quarts of boiling water over it put it all into the pot with a bunch of sweet herbs, cloves, pepper, and a thick piece of the crust of bread toasted very brown but not burnt. Take 3 onions 3 heads of celery, 3 turnips and a carrot cut them in slices, and fry them altogether a few minutes with some butter. put them

to the soup and let it boil for 3 hours.
Strain it and add a little vermicelli,
set the soup on and let it boil a quarter
of an hour. It is better made the day before
it is wanted, see that the beef is quite
lean and the feet taken off.

Bread Sauce.

Put the crust of a penny loaf in slices
cover it well with milk and sprinkle
a few cloves on the top. boil it and
beat it well - and add a piece of
butter or some cream to it.

+ White Sauce. No. 2.

Put a table spoonful of flour in a little
milk, mix it with the yolks of 2 eggs well
beaten - add a pint of good milk,
nutmeg and a slice of butter. let it
simmer five minutes and stir it
lest it burn.

Sea Cakes.

A 1/2 lb of loaf sugar, a 1/2 lb of butter, 6 eggs
of flour 1 egg a little brandy a few
caraway seeds and a little lemon ~~juice~~ ^{juice}

Raspberry or Strawberry Jam - Nancy's.

Let your fruit be perfectly ripe, and
gathered free from moisture, without their stems.
Look them over, that no impurities may be
mixed up with it. Beat them into a pulp
in a preserving pan, and boil them over a
tolerably brisk fire, constantly stirring, till a
considerable portion of the watery part of the fruit
is evaporated; then add the same weight of good
Lew, or what is better, of lump sugar, as you have of
fruit when boiled, and let the whole boil gently
for half an hour, or rather longer if the quantity
be large.

Apricot Jam.

Take fine apricots, that have become yellow,
but not over ripe, and divide them in two;
take care of the stones. Lay the hollow part of the fruit

supermost on a china dish, and over every pound of fruit strew twelve ounces of loaf sugar which has been bruised, and sifted; let it lie until the sugar becomes moist, then boil the whole gently for 20 minutes, stirring it well. While the sugar remains on the fruit you should have blanched and bruised your kernels, which are to be boiled with the jam. *Amij.*

beal. in good.

Take the middle of a breast of beal let it roast for about $\frac{3}{4}$ of an hour, put it into a stew pan with gravy of ketchup, flour, water, pepper, salt and nutmeg, let it stew till quite tender. Serve it up mixed with hard eggs.

Breakfast cakes.

Take 1 lb & $\frac{1}{2}$ of flour 4 oz. of butter and 2 eggs. Put 1 table spoonful of yeast to $\frac{1}{2}$ a pint of warm milk, rub the butter into the flour

and mix the egg, yeast, and milk together with a tea-spoonful of sugar, put the liquid into the middle of the flour and let it stand to rise for two hours, make it into cakes and let them stand to rise again before they are put into the oven. Wash them over with skimmed milk with a feather. If wanted to warm a second time dip them in boiling milk and warm in a Dutch oven.

Boiled Rice Pudding.

Boil a 1/2 lb of rice in a cloth, leave it room to swell, when it has boiled an hour untie it and stir in two ounces of butter or Beef Suet, some nutmeg, sugar; then tie it up again, boil it another hour and pour melted butter over it - you may put raisins or currants if approved - but they must be added when the butter is put in.

Sage Pudding. Mrs L's.

Boil a pint and a half of new milk, with four spoons full of sage nicely washed and picked, lemon peel, cinnamon, and nutmeg - Sweeten to your taste, then mix four eggs, put a lute round the dish and bake slowly.

Spanish Mustard. Ely's.

Mix four table spoons full of rice flour in about a quart of new milk with a quarter of a pound of loaf sugar, & flavour it as you please. - let it boil ten minutes, & stir it all the time.

Rice Cake. Ely's.

A $\frac{1}{4}$ lb of rice. $\frac{1}{4}$ lb flour. $\frac{1}{2}$ lb of loaf sugar, with 5 eggs. mix them all together - and beat for half an hour.

July 19th 1864.

+ To make Beef Tea. Ely's.

Take a pound of lean beef, pour a pint of boiling water over it, and let it simmer eight minutes.

+ Currant jelly. L.S.'s.

Send a pint of currants to the oven, then strain the juice from the fruit, when sufficiently baked, then add a pound of loaf sugar to a quart of the juice & boil for 1/2 hour.

Little seed cakes. L.S.'s.

Take 5 eggs, 3 of the whites, beat them for some time, with 11 ounces of powdered sugar, then add a pound of flour, and caraway seeds to your taste; it will be quite a stiff paste - drop it on tins with a fork.

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1844

For a Scent Jar.

Put into a large china jar the following ingredients in layers. - with bay salt strewed between the layers.

Two pecks of damask roses - part in buds & part flower; violets, orange flowers, and jasmine, a handful of each - orris-root sliced, benzoin, and storax - two oz. each; a quarter of an ounce of musk; a quarter of a lb of amylic root sliced; a quart of the red part of clove gillyflowers; two handfuls of lavender flowers; bay & laurel leaves & half a handful of each; three Seville oranges, stuck as full of cloves as possible, dried in a cool oven, and powdered; half a handful of dusted Marjoram; & two handfuls of balus of Gilead dried. Cover all quite close for some time - if you have not all the

flowers &c, at one time, add them as you can procure them.

A quicker way for a scab jar. Three handfuls of orange flowers, three of gilly-flowers, three of Damascus roses, one of knotted Marjoram, one of lemon Thyme six bay leaves, a handful of mint, one of lavender. the rind of a lemon, and a quarter of an ounce of cloves. Chop all, and put them in layers, with rounded bay salt between, up to the top of the jar.

If the ingredients cannot be got all at once, put them in as you get them - always throwing in salt, with every fresh gathering.

You may add essence of Bergamot or any scent you please.

Rebecca's Receipt 8th 1844.
Trusty Discharge

A Receipt for Gravy. *Recettes.*

Take a beards hair and just dip it
in water and out again, rub it with
coarse sugar and salt for 8 or 9 days,
then take 3oz. of Salt. peter 1 lb of common
salt and boil them in a brine just to
cover the hair. - Let it lie 6 weeks then
hang it up like Bacon - a slice not quite
so large as 3 fingers - boil in a pint of
water for half an hour (with a carrot,
onions or herbs, if to make soup) makes
the richest Gravy possible without pepper
or salt.

bit to 320 44.

Apple Cheese.

Take two pounds of Apples, and one pound
of Loaf sugar. The juice and rind of
a Lemon; pare and core the apples,
and cut them in pieces; boil it gently

without the sugar, mixed with a plate,
 till the apples fall completely, and ^{then add the sugar} ^{it gets}
 quite thick and smooth. ^{in a month,} - dip a Skape.
 in cold water, and put in the apples;
 when cold turn it out. Success.
 * (see to hours) (or it will keep months. ^{October 31st 1846.}

To make Cream Cheese

Take one quart of very rich cream
 a little soured, put it in a linen
 cloth and tie it as close to the cream
 as you can. Then hang it up to drain
 for two days take it down and
 carefully turn it into clean cloth
 and hang it up for two or more
 days then take it down and having
 put a piece of linen on a deep soap
 plate and turn your cheese upon it
 cover it over with your linen keep
 turning it every day on a clean plate
 and clean cloth until it is ripe

which will be about ten days or a fortnight or may be longer as depends on the heat of the weather. Sprinkle a little salt on the outside when you turn it. If it is wanted to ripen quick keep it covered with mint or nettle leaves. The size made from a quart of cream is most convenient but if wished larger, they can be made so. —

Horse-radish Sauce.

1 Table Spoonful of Mustard. (ready mixed)
2 of oil. — one of vinegar three or four
of cream and a little salt mix them
well and add 4 Spoonful of
grated horse-radish. —

Mutton Roasted.

Take a loin of mutton (or best end of
a neck) & take of the skin and divide

it by the bones have ready some
 crumbs of bread, onion, parsley and
 thyme (shred very fine) pepper and salt.
 Rub plenty of this upon the mutton
 and roast it by a quick fire when
 enough put into the dish a little port
 wine, andetchup made hot but
 not boiled.

+ Coloured Head.

Boil a jacks head that has been salted
 a week until the meat will drop
 off the bones, take off the skin and
 line a mould with it - pound the
 meat quite fine season highly with
 mace, all spice, and Cayenne, fill
 the mould press it and cover the top with
 a bit of the skin. tie a cloth over it and
 let it boil 5 or 10 minutes. When cold turn
 it out. *Sturkey. January. 1845.*

Sponge cake - Mrs Pitts's -

1 lb of Sugar sifted, half a pound
 of Flour, the juic of 2 Lemons grated, &
 8 Eggs - beat the Whites apart to a stiff
 froth, then put them together and
 whisk them with the Sugar & then the Flour.

Identy. Jan 27-1845.

To make Blacking. (Mamma's.)

1/2 lb Ivory Black, 10g Sweet Oil, 1/2 lb
 Treacle, 3 pints vinegar, 10g Oil Sifted.
 To stand 1 day before it is bottled.

Identy bet^h 1845

Eves Pudding

3/4 lb of bread crumbs & 3/4 lb of chopped fruit 9/4 lb
 of sliced Apples 1/2 lb Currants Sugar and Cream
 to your taste 4 eggs well beaten if convenient
 a lemon grated boil it 5 hours and serve it
 with Sweet wine Sauce.

Stale Stew Pudding

1/4 lb Rice well creeded 1 lb of Apples well stewed
 and Sweetened as if for Apple Sauce when near
 by cold mix the Rice and Apples together with
 the whites of two eggs. flavor it with almond
 flavor. boil it in a little water for 20 minutes
 but do not tie the bottom or mould down
 be careful not to have too much water
 in the Sauce. Then take the yolks of the
 eggs and make a little custard of them
 which put in the dish after you have turned
 the pudding out.

Sennery Pudding

1 Less cup full of wheat stewed in a small quantity of water the over night $\frac{1}{4}$ lb of sweet milk chopped $\frac{1}{2}$ lb currants mix them altogether with a quart of milk sweeten and nutmeg to yr taste bake it $\frac{3}{4}$ of an hour in a moderate oven —

Lemon Cheese-cakes.

1 lb loaf sugar finely powdered 2 or 3 Lemons grated & the juice strained $\frac{1}{4}$ lb butter 6 eggs leaving out two of the whites. Set it simmer over the fire until it is as thick as honey. If put into a jar & tied down it will keep for some months. S. C. L. i

Sago Pudding.

Boil 1 pint of new milk with 4 spoonful of sago if it be too thick add a little more milk. Boil ⁴ four eggs with nutmeg, lemon peel & sugar to your taste, boil it in small cups 20 minutes. Give Sauce.

Orange Marmalade.

12 Seville Oranges, 6 lbs of Coarsest Sugar 2 quarts of Water, peel the Oranges & cut the peel in strips, stew it in a little water 2 hours, cut up the pulp in small pieces, mix it with the sugar & water & stew it with peel 2 hours. Mrs. Allott's.

Roll'd Gingerbread.

1 lb of Sugar (the coarsest) 3/4 lb flour, 6 oz of Butter, ginger & caudic peel to taste.

Almond cakes.

1/4 lb of butter, 4 eggs leaving out 2 of the whites; 1 lb of S^t Sugar 1 lb flour 2 oz of bitter almonds pounded to a paste. First heat the butter to a cream then add the rest of the ingredients. Place it in small pieces on tins. 20 minutes will bake them.

Peas Soup without meat or bones.

Put 2 lb or pints of peas in 3 quarts of soft water. Boil for 4 hours then add 3 or 4 large onions, 2 heads of Celery a carrot

and a turnip all cut up and season with salt and pepper to taste. Boil for 2 hours longer. If the soup becomes too thick add a little water. The peas may be boiled the night before and the longer they boil the smoother and more mellow the soup will be (but do not put the vegetables in) (or if you please you may) until the day the soup is to be used. By this plan the soup does not require straining.

Black Currant Vinegar.

Put what quantity of currants you please into a stone jar and cover them with the best vinegar tie the jar closely over with a bladder, and let it stand a week in a cool cellar then take off the scum, strain and squeeze the fruit through a linen bag and to every pint of juice put $1\frac{1}{4}$ lb. of loaf Sugar, boil until it becomes a syrup which will be in 20 minutes, let it stand in an earthen pan till cold, then bottle it for use.

41
Orange Wine.

To every gallon of cold water allow 9 Seville
Oranges, peel half of them very thin, the
other half put in with the peel & cut
the oranges in half, then turn out the
pulp into the water. Let it stand 8 or 10
days (as you take it for bitterness) stirring it
two or three times a day. Strain it through
a fine hair sieve, then put $3\frac{1}{2}$ lbs
of loaf sugar to every gallon of liquor.
let it stand until the sugar is dissolved
stirring it frequently. Put it into four-
Puck and let it stand a year.

Mrs Hochley's. Feb 9 to 1848.

Cucumber Preserve.

Choose the greenest & most free from seeds, some small to preserve whole, others large to cut in long slices. Put them in strong salt and water, cover with fine leaves, and set them in a warm place till they are yellow. Then wash and set them over the fire, in fresh water, with a little salt & fresh fine leaves; cover the pan very close but take care the fruit does not boil. If they are hot of a fine green change the water and that will help to green them. Cover as before and make them hot. When of a good colour take them off the fire and let them stand till cold; then cut the large ones into quarters, take out the seeds and soft parts.

Put them into cold water and let them lay
 two days, but change the water twice every day
 to take out the salt. Take a lb. loaf sugar
 & $\frac{1}{2}$ pint of water, & when it has been boiled
 & well scummed add the rind of a lemon,
 and about 4 oz. scraped ginger. When the syrup
 is very thick take it off the fire and when
 cold wipe the cucumbers dry & put them into
 the syrup. The syrup sh^d be boiled once in
 2 or 3 days for a fortnight, and you may
 add more to it, if necessary. When you pour
 the syrup on the cucumbers, be sure that it
 is cold. Cover close, and keep in a dry
 place. Sept^r 1846. Done: Cook - by a Lady.

To Stew Celery.

Wash 6 heads & strip off their outer leaves, either half or leave them whole, according to their size; cut into lengths of 4 inches. Put them into a stew pan with a cup of broth, or veal white gravy; stew till tender, then add 2 teaspoonfulls of cream, & a little flour & butter, seasoned with pepper, salt and nutmeg, and simmer all together.

Carrot Soup.

Put some beef bones with 4 quarts of the liquor in wh^{ch} a leg of Mutton or beef has been boiled, 2 large onions, a turnip, pepper & salt into a saucepan & stew for 3 hours. Have ready 6 large carrots, scraped and cut thin, strain the soup on

them & stew them till soft enough to ~~put~~
 pull through a hair sieve, or coarse cloth,
 then boil the pulp with the soup. Wh^{ch} is to be
 as thick as pea soup. Use 2 wooden spoons
 to rub the carrots through. Make the soup
 the day before it is to be used. Add
 Cayenne. Put only the red part of the
 carrot & not the yellow.

Onion Soup.

Put into the water that has boiled a leg or neck
 of mutton just carrots, turnips, & (if you have one)
 a Shankbone, & simmer 2 hours. Strain it on
 6 onions, first sliced & fried of a light brown,
 simmer 3 hours, strain it carefully, & serve.
 Put into it a little roll, or fried bread.

To stew onions.

Peel 6 large onions, fry gently of a fine
 brown, but do not blacken them; then put

them into a small stew pan with a little
 weak gravy, pepper, and salt; cover & stew
 2 hours gently. They sh^d. be lightly floured
 at first.

Elder rot or jelly.

Pick the berries when quite dry and free
 them from their stalks, put the berries into
 large jars, and fill three parts - set them
 in a baker's oven all night - place a cloth
 over a colander and squeeze the pulp quite dry
 1/2 lb of moist sugar to a gallon of juice &
 boil till quite thick, to prove this, put a little on a
 plate and if on gently inclining it - the juice
 adheres, it is boiled enough: put it into jars
 and keep it in an airy but not a damp
 place. It is excellent in colds, coughs, sore throats,
 and fevers. Mally Hany's. Sept^r 1846.

To make Currant jelly.

47

Put the currants into a jar, in a pot of boiling water, to extract the juice.

Strain the juice; To a pint of juice add 1 lb loaf sugar. Put it into a preserving pan, and simmer 20 minutes, stirring all the time. Do not skim it. Manumai.

To salt a pig.

To a pig of 12 score 1 lb. Salt, 1 lb Bay Salt, 1 lb Salt-Petre. Let it remain in the brine 1 month, then hang it up to dry. If the salt falls off too much put a little more on it, change the slices & rub them 1 a week. Rub the hams & the shoulders with the bay salt & Salt-Petre first. Manumai. Sept^r 10 46

48 A Pepper-Pot. To be served in a Turin.

To 3 quarts of water put vegetables according to the season; in summer, peas, lettuce, and spinach; in winter, carrots, turnips, celery, and onions in both. Cut small, and stew with 2 lbs of neck of mutton, or a fowl, & 1 lb of pickled pork, in 3 quarts of water, till quite tender.

At first boiling, skim. Half an hour before serving, add a lobster, or crab, cleared from the bones. Season with salt and Cayenne.

A small quantity of rice should be put with the meat. Some choose very small sweet dumplings boiled with it. Should any fat rise, skim much, & put half a cup of water with a little flour. Pepper-pot may

be made of various things, and is understood to be a due proportion of fish, flesh, fowl, vegetables and pulse. *Ly. Cookery - Sept. 46.*

To salt a Tongue.

Put the tongue with a little Salt-petre, (109) the next day rub it with treacle & common salt. Rub it every other day with the brine.

Manman's - 1846.

Potted Beef.

Put a piece of lean beef (a bit of the round) in a stew pot, with some water, & a little Salt-petre, in the oven; stew it to rags. When ready put it in a chopping block & beat it with a rolling pin till quite smooth. When it comes out of the oven, skim off the fat which has risen, when it is cold. Put the fat in a basin & mix it with a little gray & some butter, melt them in a basin & put to the beef. Pepper & salt to y^e taste. Put in pots - & run some butter melted on the tops. *Amtr. Sept. 1840.*

Orange Syrup.

This syrup is so easily made, & can be used so constantly to advantage, that no housekeeper should be without it. Select ripe and thin-skinned fruit, squeeze the juice through a sieve; to every pint add $1\frac{1}{2}$ lbs of powdered sugar, boil it slowly, & skim as long as any skum rises; you may then take it off, let it grow cold, & then bottle it. Be sure to secure the corks well. Two table-spoons full of this syrup, mixed in melted butter, makes an admirable sauce for plum or batter pudding; it imparts a fine flavour, & a teaspoonfull introduced into a glass of punch adds much to its deliciousness. From a newspaper.

Overton Rectory. 1845.

For gravel &c - Mrs. Allott's.

2 oz. Rhubarb, 4 oz. carbonate of Magnesia,

4 oz bicarbonate of Potash -

Mix the ingredients together & take a tea-spoon-
full in a wine-glass of water every night.

Receipt for Gingerbread - (Rich) Ellis's.

To 1 lb of flour - add - 1 lb sugar, 1 lb

treacle. $\frac{1}{2}$ lb butter - 1 oz of ginger -

Warm the butter & treacle together & add

to the flour &c. - Overton's Receipt.

October. 1846.

Sea Cakes. Mrs Wallis's receipt.

Make a short paste. & cut out two
pieces with a large lagoon. put between

them currants, sugar, lemon peel, nutmeg,
& brandy to moisten it. - October 1846.

For the Hair.

8 oz. Tetter oil. 4 oz. Palm oil,
 1 gr. Tartar emetic, 4 drops of otto of
 roses, 1 penny worth of essence of
 Bergamotte.

Miss Mitchell's
 1846.

To make Elder Wine.

To every gallon of water 4 quarts of berries
 simmer them over the fire. Let it
 stand to cold, then squeeze 4 gr. Lurris
 to every gallon of liquor 4 lbs of sugar
 with cloves, Mace, & ginger as much as
 you think proper, boil it for 2 candle
 when cold work it with toast & yeast.

To Recd. Mr. Layry. Sturbington.

To preserve Cucumbers.

Take large & fresh gathered cucumbers, split them down & take out all the seeds, lay them in salt & water that will bear an egg 3 days, set them on a fire with cold water, & a small lump of Alum, and boil them a few minutes, or till tender, drain them & pour on them a thin Syrup, let them lie two days, boil the Syrup again, and put it over the cucumbers - repeat it twice more, then have ready some fresh clarified sugar, boiled to a blow, put it in the cucumbers, & simmer it five minutes - set it by till next day, boil the Syrup and cucumbers again, and set them in Glasses for use.

Jenny sent me this. 1846.

Prince of Wales pudding.

2 oz of suet chopped fine. 2 oz of Apples
ditto, 2 oz of bread crumbs. 3 eggs, add
nutmeg and sugar. boil 3 hours.

Sauce - melted butter, wine, & sugar.

M.B. This quantity fills 1 pint basin.

Raney's -

Honey soap.

Cut up 2 lbs of yellow soap into shavings,
add $\frac{1}{4}$ lb of honey. Melt them over the fire.
Pour it into a dish and when cold enough
to touch, mix in six-pennyworth of essential
oil of almonds. mix and make into
balls.

Raney's -

Ginger beer.

3 ozs of Cream of tartar, 3 ds of bruised ginger
 2 lbs of lump sugar - pour over these ingredients
 7 quarts of boiling water - add 2 tablespoonfuls
 of yeast - let it stand till cold, then
 bottle it, tying down the corks - and in
 warm weather it will be ready to drink
 in a couple of days - this quantity fills
 24 of the old stone soda water bottles.

Honey's.

Ginger biscuits.

5 eggs leaving out 1 of the whites, $\frac{3}{4}$ lb of loaf
 sugar beat them together for $\frac{1}{2}$ an hour,
 then add 1 lb of flour and 2 ozs of
 the best ginger. do not beat them after
 the flour is put in. drop it roughly on
 tins and bake in a slow oven.

Honey's. January. 1847.

Scotch Bread.

Miss Faneour's.

To 2 lbs of well dried flour, add $\frac{3}{4}$ of a
 lb of powdered white sugar, mix them
 well together, then take 1 lb of fresh butter,
 put it over the fire, stirring it till it is
 nearly in a boiling state, then pour it
 amongst the flour & sugar, mix it gently
 without working it much; roll it out
 rather better than half an inch thick,
 & bake it in a moderate oven, taking care
 not to brown it. Before putting it in the
 oven cover each cake with powdered
 white sugar.

Ginger cakes. L. C. S.'s.

$\frac{1}{2}$ lb butter $\frac{1}{2}$ lb loaf sugar, 1 lb flour,
 1 oz ground ginger, 10 drops essence of
 lemon, if too stiff, add a little cream.

Ginger cakes.

10 oz of flour. 10 oz sugar, grated. $\frac{3}{4}$ oz
best ginger, 6 oz butter, rub the butter in
the flour, then add the sugar & ginger
with one Egg. L. R. i.

To Cure a black's liver for gravy

Take a good black's liver. dip it in cold water, and wipe
it dry. rub it well with 6 oz of coarse sugar, and 10 oz of
salt of 5 or 10 days - then take 3 oz of salt petre and $\frac{1}{2}$ lb of
salt, boil them to a fine in just enough water to
cover the mass. let it lie in the brine 6 weeks - turning
it every day - Cut it into small pieces and hang
it up to dry - a bit the size of your fingers, boiled in
a pint of water with an onion makes nice gravy.

Horseradish Sauce - P. Lagney.

1 table Spoonfull ready mixed - 2 of oil - 1 of vine -
1/2 of cream - Salt mix them well and add
a Spoonfull of horseradish -

St. Graham's Receipt for Soup.

1 gallon of water. a tea-spoon full of pearl barley. 3 lbs. of lean beef. or mutton. Some carrots and turneps cut small. a pint of green peas. and some onions. Let the water and barley boil gently $\frac{1}{2}$ an hour add the vegetables and let the whole boil gently 2 hours cover in a closed pan.

Barley water (Ditto)

Take 2 oz of pearl barley. pour on it a pint of water. boil for a few minutes. pour this water away & add 5 pints of boiling water. boil down to 2 pints and strain.

Lima Bean.

1 oz of Lima stripped of its stalks. 1 dram of cloves stewed an hour in a pint of hot water on the hob. Add 1 oz of Epsom salts. If wanted to keep add a table spoonfull of brandy. a wine glass full to be taken in the morning.

For a cold

Take in wine glass of warm water 1 tea spoonfull

5/ Spirits of Sweet Nitre - one of Antimonial Wine
And one of Decoction of Squills.

For the St. Murchant,

4 Scruples of Turbath - 1 of grey powder - 1 of Corn.
Liond. Secacuanha - Mix into 12 powder - 10 or
12 Grains for an Adult -

For Cholera -

Magnesia Alba 8 Drams. Turkey Turbath 1 dram
Elixir of Paragoric 6 Drams. Water of Peppermint
12 ounces - Take 2 table. Spoonfull for the first dose
And one every hour until it abates - Take 2 table.
Spoonfull three times a day until you lose
it -

A Rich Cake (Sheep Milk)

1 lb of Flour - $\frac{3}{4}$ lb of Lump Sugar - 1 lb of Currants - 2 oz
of Clarified Beef - 5 eggs - $\frac{1}{4}$ pint of Cream - Mix yr
Flour and butter as for Short Cakes - And then the
other ingredients -

Short crust

1 lb of sifted flour - 2 oz of sugar - 3 of butter.
Mix them with the yolks of 2 eggs beaten and
put into a little cream.

Egg Cheese Cakes (Shipwell)
 6 eggs when boiled hard. Rub them thro' a sieve with
 $\frac{1}{2}$ lb of butter - $\frac{1}{2}$ lb of lump sugar grated Currants
 Lemon peel, nutmeg, and a little brandy -

Spanish Cream.

An ounce of Singlass dissolved in $\frac{1}{2}$ pint of
 Rose water & yolks of eggs $\frac{1}{2}$ pint of cream - Sugar
 to your taste - boil and strain it - When cold
 turn it out - and cut it into shapes - Ornament
 it with Sweetmeats.

For cleaning Furniture

2 oz of white wax - 1 of melted Soap - boiled in
 a gill of soft water - whilst boiling hot mix
 into it a gill of Turpentine.

For cleaning Tins

$\frac{1}{4}$ lb of rotten-stone - 2 oz of Soap - 1 pint of wa-
 ter, to be well boiled and strained.

Orange Sponge. Ranq's.

Dissolve 2 oz of Singlass in a pint of
 water - strain - and mix it with the

Juice of 6 oranges and 1 Lemon, Sweeten,
 put it into a perforated mould & the next
 day turn it out for use.

Hermacilla Pudding. (Miss Hill's)

Boil 6 oys of hermacilla in a pint of
 new milk with a blade of mace & lemon
 peel until quite tender. stir in $\frac{1}{4}$ lb of
 butter & eggs leaving out two whites
 sweeten to your taste & bake for an hour.

Breakfast cakes. (Birby.)

3 lbs. of flour $\frac{1}{4}$ lb butter a little new
 milk about 2 spoonfull of yeast &
 2 eggs - Let the dough rise well, & when
 rolled out and put on tins let them
 rise again before the fire, bake.

A common cake. (Mrs. Goe.)

2 $\frac{1}{2}$ lbs of flour, $\frac{1}{4}$ lb of beef dripping rubbed well into the flour $\frac{1}{4}$ lb of raw Sugar. The rind of a lemon grated, 1 lb currant, add $\frac{1}{2}$ a pint of new Milk & $\frac{1}{2}$ a pint of warm water & a desert Spoonfull of good yeast. It is best made over night & left to work & bake in the morning.

Potatoe. Pudding.

$\frac{1}{2}$ lb of potatoes when boiled & beaten smooth - put to them whilst hot 8 oz. of butter 4 oz. of white sugar the rind & juice of a lemon, 3 eggs 2 spoons full of cream - & in the dish crust and bake.

To cure a pig in the Wiltshire Manner.

One ounce of salt-petre well pounded, a little common salt - 2 lbs of raw sugar, all these to be well dried at the fire & mixed with $\frac{1}{2}$ lb of ground white pepper. Then well rubbed over every part of the pig for one night. The pig to be well salted down with common salt the next day. This recipe will do for a pig of 20 stone - for $\frac{1}{2}$ the weight & the quantity - The pig should look red.

Mock oyster sauce. (Ann's.)

4 Anchovies boiled in half a pint of water, till quite dissolved, with two or 3 blades of mace & 2 or 3 white pepper corns. Strain, and add $\frac{1}{2}$ a pint of cream and 4 ozs. of butter thickened with flour, if too much spice is put in it spoils it.

Fruit dish. (Annis)

A nice fruit dish instead of pastry, very good with ripe peaches or any stone fruit. Wash well a sufficient quantity of rice, put a little water to it, & set in the oven till the water is absorbed. Then put in a little milk, work it well with a spoon - set in the oven again & work till soft - a little cream at last is an improvement. Fill a tart dish nearly full of fruit - sweet & lay the rice on roughly, by spoons full, to a bake of a light brown.

Weston Augth 1847.

65

To Make Ink. (Recd? Fr. Dr. Laguzi)

To a quart of boiled rain water, - when cold - add 3 oz: of bruised nut galls, 2 oz: of green copperas and $\frac{1}{2}$ oz of gum arabic. Put all into a bottle, & shake well for $\frac{1}{2}$ an hour. The bottle should also be shaken daily for a few days after the ingredients are first mixed. It will generally be fit for use in about 8 or 9 days.

Soda Cake.

Put 4 oz of butter or lard into 1 lb of flour - 3 oz sugar, 4 oz currants, a tea spoonfull of carbonate of soda dissolved in a pint of cold milk - To be well beaten - and well baked.

Oil for Furniture.

1 Pint of cold bruised oil - half a gill of the best vinegar, 1 oz spirits of salt.

66.

Universal Cement. (Rec'd M. M. L.)

To 1 oz of Mastic, add as much highly rectified Spirits of Wine as will dissolve it. Soak one ounce of Isinglass in water until quite soft - then dissolve it in pure Gum or Brandy until it forms a strong glue, to which add $\frac{1}{4}$ oz of Gum ammoniac well rubbed & mixed. Put the two mixtures in an earthen vessel over a slow fire. When well united the mixture may be put into a Vial, and kept well stopped. When wanted for use the bottle must be set in warm water. When the china or glass articles, must be warmed & the cement applied.

Bakewell Pudding.

+ Lay some Preserve at the bottom of a

dish, and fill up with bread, grated
fine. Have ready a custard, composed
of an egg, milk, sugar & nutmeg. Suf-
ficient to pour over the head. Bake for
 $\frac{3}{4}$ of an hour.

Pickled-Walnuts.

Gather them when young - prick them
with a fork - let them stand in strong
salt & water for 9 days, changing the
water 3 times - pour off & put them into
jars. The next morning pour over them
(whilst hot) vinegar that has been boiled
three or four minutes ~~with~~ with ginger, cloves,
all-spice, whole & cayenne pepper.
Lie down & in a $\frac{1}{4}$ of a year drain
off the old & pour fresh vinegar &
spices (as before) over them.

Lemon Cheesecakes. (Mrs. Sayre's.)

Beat 4 eggs, leaving out 2 of the whites,

Squeeze a Lemon into it & 3 or 4 table-
spoonsful of cream, with a little sugar,
mix them well together & simmer
over a slow fire.

A Richmond Plum-pudding.

Beat 6 eggs well, take 1 pound of suet,
1 lb of raisins, 2 table-spoonsful of flour,
a little sugar, & a Nutmeg grated,
mix well & bake for 6 hours. For a
common one take 1 lb flour, 1 lb of
raisins, 1 lb of suet, Nutmeg, sugar
& 3 eggs - mix well, & boil for 6 hours.

Hamburg Jam. (Miss E. Hodgson)

Take 5 lbs carrots, cut them thin & boil
till tender. Take 20 lemons, peel them
very thin & chop it very fine. Squeeze
the juice & add altogether. Take 5 lbs.

of Loaf sugar & boil it into a Syrup; add all the ingredients together & let them simmer till the jam assumes the appearance of Amber.

Receipt for Seasoning Pork Pies.

Mr Beasley's

To every 7 lbs. of meat 1/2 oz. Salt, 1 oz. of White pepper, 1/2 a nutmeg & a pinch of Cayenne - beat in them.

Boiled Custard Pudding (Mrs B's)

A pint of Milk, 5 eggs, leaving out 2 whites, flavour with laurel leaves. Boil the Milk first with a nutmeg in it - sugar to taste. Boil all 25 minutes. Sweet sauce.

For a Pudding.

The flour, butter, & sugar, the same weight as the 2 eggs - flavoured with Lemon Peel or ratiſin. The butter beat to a cream.

Lip Salve. (Gammal)-

$\frac{1}{2}$ oz. White wax, $\frac{1}{2}$ oz. Spermaceti, 1 oz. oil almonds, 2 drachms Balsam Peru, 2 drachms Alkanet root - A small bottle of essence of Lemon.

To make Ginger Wine. (Dr. Saunders)

To 9 gallons of water put 24 \# of Loaf sugar, $\frac{1}{2}$ \# . best Jamaica ginger, the peel of 8 Lemons, taken off very thin, boil them together $\frac{1}{2}$ an hour, let it stand till milk coarcs, then put it into a sweet cask with the peel of the 8 Lemons, 3 \# s. of good Malaga raisins, and 8 table-spoons full of yeast, stir it at the bung for 10 days - then add 3 pints of Brandy or 2 quarts of rectified spirits - 10y. Seinglasp - stop it up, and in 2 months it will be fit for use.

To make Walnut Ketchup (Ant L-p)

Take a peck of Walnuts leaved & put them in a pot with 6 oys. salt - and stir them

every day till the liquor will come out, 7'
then drip out the juice & to every quart
put cloves, mace, nutmeg, ginger & black
pepper, and a little shallot. Boil all to
an hour - the first time, & let it stand
4 or 5 days - & then put in 2 pint of Port
wine, & a 1/4 lb. Anchovy - to every quart of
liquor. Then boil it again a little time, &
when cold put it into gr. bottles - you must
grate the nutmeg & ginger. 1849.

General Winsey's Pickle (Mrs. Parli's).
To 2 quarts of vinegar, to the salt, a few shallots,
& cloves of garlic, 1 oz. black pepper, 1 oz.
long pepper, 1 large tea-spoon full of
Cayenne, 2 oz. of mustard seed, bruised,
1/2 oz. sliced ginger - 1 oz. Turmeric; let
it boil 10 minutes, then pour it into the
jar, & when cold put in your vegetables,
wiped clean with a dry cloth, & tie them

72 down close. It is better if you can to gather the vegetables when the weather is dry, as they are not to be laid in brine like other pickles. (an excellent receipt.)

A receipt to cure Hams 23 lbs. weight.
 $\frac{3}{4}$ lb. coarse sugar, 1 lb. Bay salt, 3 oz. Salt petre, 4 oz common salt, 2 pint of ale; simmer the above together and pour on hot. Turn every day.

Gravy. (Mrs. Wallis's seniors).

Take a beasts liver & just dip it in water & out again. rub it with coarse sugar & salt for 8 or 9 days, then take 3 ozs. of Salt Petre 1 lb. common salt & boil them in a brine just to cover the liver. Let it lie 6 weeks, then hang it up like bacon. A slice not quite so large as 3 fingers

73
Boiled in a pint of water for $\frac{1}{2}$ an hour,
with a carrot, onions, or herbs, if to make
soup - makes the richest gravy possible
without pepper or salt.

+ To pickle onions. (Mamma's.)
Let them be quite dry, put them & put
them in strong salt & water - let them stand
9 days - changing them every 3 days, let
them to drain & wipe them quite
dry on new flannel. - Boil some white
wine vinegar & let it stand till quite
cold, put it on the onions & fladder
them down.

To preserve Siberian Crabs.

Gather them when ripe, & make a
symp of 1 lb. lump sugar, & $\frac{1}{2}$ pint of
water, boil it till thick; let it stand

74 till the strong heat is gone off, then put
it over the crabs, cover them & let them
stand 3 or 4 days; then put them with the
syrup over the fire, let them simmer, but
not boil; be very quick in taking out the
crabs; put them in the jars you intend to
keep them in; let the syrup boil till it is
quite rich, & when nearly cold, pour it over
the crabs - put oiled paper upon them,
& tie them close with bladder.

(Marmalade.)

Velvet cream.

To a pint of cream put $\frac{1}{2}$ oz. Sugar,
sugar & lemon peel to your taste, keep
stirring it over the fire till dissolved, take
it off & stir it till it is nearly cold.
Then pour it into a dish that has in it
the juice of a lemon, a little grated peel,
Apricot Marmalade, stirred with two

75
Spoonful of white wine, make it the day
before you use it.

To make yellow Hummer.

Take 1 $\frac{1}{2}$ oz. Isinglass, put it in a bowl &
pour on a pint of boiling water, cover it up
till nearly cold; then add a pint of white
wine, the juice & rind of 2 lemons, the
yolks of 8 eggs, well beaten, sweeten it to
taste, put it into a saucepan & keep
stirring it, when it boils. strain it through
a fine sieve; when almost cold put it
in your moulds. (Mrs Lark.)

Lemon Cheese cakes. (Miss Harper.)

$\frac{1}{4}$ lb. Butter melted in a cup of cream, beat
the yolks of 4 eggs to $\frac{1}{2}$ lb. lump sugar, grate
the rind of one large lemon or two small
ones, then stir into the butter & cream till
it be quite hot, but not boil - put it

76
into a basin, stir it, putting into it the
juice of the lemon, as it cools put into
the jaws with a puff-paste.

Raspberry Vinegar. (Aunt L. K.'s)

Put 1 lb. ripe fruit into a china bowl,
& pour on it 1 quart of the best white wine
vinegar - next day strain the liquor on
1 lb. of fresh raspberries; & the following day
the same, but do not squeeze the fruit,
only drain the liquor as dry as you can
from it. The last time pass it through
a canvass, previously wet with vinegar
to prevent waste. Put it into a stone
jar, with 1 lb. sugar, to every pint of juice,
broken into large lumps - stir it when
melted - then put the jar into a saucepan
of water, or on a hot hearth, let it simmer,

and strain it: when cold bottle it - ⁷⁷
use no glazed or metal vessels for it.

To make Pop.

1½ ounce ginger bruised, 1 oz Cream
Tartar 1 Lemon cut in slices 2 gallons
Dialing water, when cool add 1 Table-
Spoonful of yeast, ~~at~~ well mixed together,
when quite cold, strain through flannel,
& bottle it. Tie the corks down - It will
be fit to drink in 2 or 3 days. (Aunt's.)

Curd Cheese cakes. (Grandma's.)

When the curd is prepared put in it a
little butter, then add some bread crumbs,
& cream, 6 eggs, sugar, currants, candied
peel, brandy & nutmeg to y^r taste.

Charlotte Pudding.

A little suet at the bottom of the dish.

78

Then a row of bread & butter, then rows
of apples, sugar, ginger & nutmeg - repeat
it till the dish is filled.

Almond Cakes.

1 lb. very fine powdered white sugar,
60 or 70 almonds. Whites of 2 eggs, beat
up together, the pan covered with white
sugar - & a very little flour if liked.

A French or Soda Cake. (L. A's.)

1 lb. flour $\frac{1}{2}$ lb. butter, 1 tea cup full of sugar,
 $\frac{1}{2}$ pint milk, caraway seeds or lemon peel.
1 tea-spoon full of soda & ginger, mix
the sugar & butter together first, then mix
in the flour caraway seeds & ginger; then
stir the soda into the milk & put it into
the cake - do not make the cake too thin,
let it bake in a moderate oven.

To Preserve Gooseberries, currants &c. 79

To a quart of fruit, 1 lb of lump sugar,
put the fruit over the fire, & when there
is a sufficient quantity of juice extracted
from it - put in the sugar - let them
simmer together, stirring it all the time,
after it begins to boil, let it remain
boiling on the fire 20 or 25 minutes - then
put it into glass jars.

Cake.

14 ounces flour, 9 oz. Lump sugar, sifted,
9 oz. butter, 5 eggs, 12 oz. currants.

Gingerbread. (Mrs. Billings's.)

To 4 lbs. flour, add 1 lb. butter, 1 lb.

Moist sugar, $3\frac{1}{4}$ lbs Treacle, 3 eggs.

beaten ginger - mix the sugar & ginger

with the flour, & set the treacle & butter

over the fire till the latter is melted, then pour it upon the flour & stir altogether. Lay it on a sheet of tin, and roll it out to any thickness that is approved.

To make gingerbread.

1 lb. Treacle, 1 lb five penny moist sugar,
1½ lbs. flour, 6 oys. butter, 2 oys. candied
peel, 10y. ginger.

Gooseberry vinegar.

4 lbs. gooseberries to 4 quarts of water, break them & put them into the water, let them stand 24 hours, then strain them through a hair sieve, then add 1 lb sugar, to 3 quarts of liquor. put it in the barrel & set it in a warm place - pasting a brown paper over the bung - with holes punched in it. The

gooseberries should be quite ripe & of
the rough red sort.

Tapioca Pudding.

A small teacup full of Tapioca, 1 pint
& a half Milk, put it in the Milk
the over night - simmer it over the fire
in the morning - as you wd rice, when
cool add 3 eggs, a little sugar, & nutmeg,
Then take it, you may add a little
brandy if you please.

To make Salts of Lemon.

$\frac{1}{4}$ oz. cream tartar, $\frac{1}{4}$ oz. salts of
sorrel. It is best kept in bottles.

Stone Cream. (Mamma's)

$\frac{1}{2}$ oz. Isinglass, some white sugar powdered,
boiled in nearly a quart of cream.

82

till dissolved. Strain it. have ready
a dish with some preserved fruit laid
in lumps all over the bottom, the
juice of 2 small lemons squeezed,
a little peel grated upon it. and when
the cream is like warm pour it on
the fruit &c - a solid curd will form
at the top - make it in the dish you
intend for the table.

Moths.

Many collections have been injured
from the oil which exudes from the
bodies of moths &c after death & which
not only destroys the specimen itself,
but all those in its neighbourhood.

A. N. Solner has found, that, by

dipping the bodies of these moths in
Naphtha all mischief is avoided.

Ratific Pudding.

4 or 5 laurel leaves being boiled in a
quart of cream, take them out & beat
in $\frac{1}{2}$ lb of Naples Biscuits, or Paris drops,
 $\frac{1}{2}$ lb. of butter, nearly $\frac{1}{2}$ lb. loaf sugar
pounded fine, some sack, nutmeg,
& salt; when it is almost cold put to
it 2 ounces of Almonds blanched and
beaten fine, & the yolks of 5 eggs, mix
all well together & bake it in a moderate
oven $\frac{1}{2}$ an hour; scrape sugar over
it when it goes to the oven. (L.A.)

Brighton Biscuits.

$\frac{1}{4}$ lb. Flour, $1\frac{1}{2}$ oz butter, $\frac{1}{2}$ lb. Sugar,
 $\frac{1}{4}$ oz. Ammonia, 3 eggs, Carraway seeds to

Your taste, mix them with a Fork,
 then roll it thin, & cut it what shape
 you please. Dissolve the Ammonia
 in a little warm milk.

Boiled Soggy Pudding -

2 Teaspoonsful of Soggy mixed with
 cold milk, and stirred into $\frac{1}{2}$ a pint of
 boiling milk; boil it till it is as thick
 as cream, stirring it till it is cold -
 then put to it 2 eggs, well beaten,
 with one very full teaspoonful of
 flour. Put it in a basin & boil
 it $\frac{3}{4}$ of an hour. (L. A.)

For the Headache.

85

Essence of Lavender on a lump of sugar,
a cure for the headache. Mr. Whitworth's.

For a Sting by a Wasp.

A strong solution of Carbonate of Soda in
water, will cure a wasp sting in 10 minutes.

To Preserve Pears.

First boil the fruit a very little, then
put them into cold water, when they
are almost cold, peel them. Make a
syrup to 1 lb and a half of fruit,
1 lb sugar, a very small quantity of water
is required. - cut fine, but long. Some
lemon peel, & tie in a cloth a little
cochineal to give them a pink colour;
The syrup must be boiled quite clear.
Then put in the fruit & let it boil a short
time, when the syrup is cold add the
juice of a lemon & it will improve the flavour.
M. J's.

Soda Cake.

1 lb. flour, 1 oz butter, well rubbed in,
 $\frac{1}{4}$ lb moist sugar, $\frac{1}{2}$ lb currants, $\frac{1}{2}$ a
 teaspoonful of soda, 3 eggs, $\frac{1}{2}$ pint of
 cold milk, a little nutmeg & ginger,
 beat it up for 10 minutes.

Directions for mixing the same.

Put your butter in the flour, then add
 the soda, spice, & sugar, mix them
 thoroughly in the flour, then add the
 currants, the eggs well beaten, mix with
 the milk. Then put them to the other
 ingredients, it will be rather stiff,
 still no more must be used than the
 above named. L. Earl's.

A light pudding for Invalids.

$\frac{1}{2}$ a pint of Skim Milk boiled with a
 bay leaf & 2 lumps of sugar, let it

stand till quite cold. Beat the yolks of 2 eggs & the whites seperately and then together. Add them to the milk and boil it 19 minutes, sooner is than more.

Lemon Pudding.

To 1/2 lb of grated bread add 6 oz. Suet, the juice of 2 Lemons, with the rind, 4 eggs, Sugar to the taste. Boil at least 2 hours.

To preserve Apples.

Take any apples that will boil well, pare them & cut them into quarters or small squares, then about 1/2 pint of water in a steopan with about 1 lb sugar, a little ginger, cloves & nutmeg grated. Boil the syrup until it tastes strong enough of the spice (which you must take out) then put in your apples, & boil them till they are tender but not too much, or they will look broken, then put it into a jar altogether. If you

88 Have Almond flavour or Rolygon it
is an improvement to put it in when you
take it off the fire.

A Common Cake.

2 lbs. of flour. $\frac{1}{4}$ lb. of beef dripping
rubbed well into the flour $\frac{1}{4}$ lb. of raw
sugar, the rind of a lemon grated 1 lb. of
currants. add $\frac{1}{2}$ pint new milk & $\frac{1}{2}$ pint
warm water & 2 dessert spoonsfull of good
yeast. This best made over night left
to work & baked in the morning.

To relieve pain in the Bowels.

Mrs Healey's -

1 oz. Tincture of Gentian

1 oz. Sweet Spirits of Nitre -

1 oz of Thecacuanaha wine -

one teaspoonful for a dose in a wine
glass of hot water -

Sept. 1840.

For Ringworm.

Some fresh hog's lard, & common Scotch snuff mixed together.

For a cough.

Take 1 oz Spanish Siquorice $\frac{1}{2}$ oz. Rinde dipolued in 1 Pint of Warm water, take a Wine glass of the mixture when the cough is troublesome.

For Ringworm.

2^d worth of Brown Alebore, mixed in sour cream, washed off with soft soap in the morning.

Spicent Draught.

1 oz of Salts, 1 oz moist sugar, $\frac{1}{4}$ oz. Senna, $\frac{1}{4}$ oz Spanish juice, $\frac{1}{2}$ pint boiling water, simmered half an hour. 1, 2, or 3, tablespoons every 3 hours if necessary.

a low
1840.

The Methods of using Arrowroot.

For breakfast, Supper, or ordinary purposes.

To a dessert spoonful of powder add sufficient cold water to form a thin paste; then pour on $\frac{1}{2}$ pint boiling water, or Milk. Stir it briskly & if the jelly is not readily produced boil for one Minute - a little sugar & sherry wine in cases of debility, & cinnamon or aniseed water for flatulency in infants may be added.

For Blanc Manger.

Take 2 or 3 oys. powder, form it into a thin paste with cold milk, on this pour a pint & $\frac{1}{2}$ boiling milk, in $\frac{15^{\text{th}}}{4}$ oz. If single glass has been dissolved continually stirring it. Having flavoured it, boil it 2 Minutes; stirring all the time - Pour into the mould, & leave it till next day.

For Custards.

Mix one dessert-spoonful of the powder with

91
a cup of cold milk, & 4 eggs; well
beaten; to this add $\frac{1}{2}$ pint of milk,
boiling; sweeten & flavour it.

For Puddings.

Mix 2 or 3 table spoonfuls of powder first
with a little cold water, & afterwards with
a pint of boiling milk, stirring it.
When cold, add 2, 3 or 4 eggs, & some
sugar, boil or bake it.

For a cake.

Take $\frac{1}{2}$ lb arrowroot & 7 eggs with 4 of
the whites, beat them together $\frac{1}{2}$ an hour
& add 6 ozs. sugar - bake carefully.

For a cold - &c &c -

For a child from 1 - to 2 - years old -

10 to 16 drops of Thecacuhana - 10 - 16 drops

Sweet Spirits Nitre - 4 to 5 drops
Mixture
of Anabane -

For an adult -

Mixture of Anabane 40 drops -

Sweet Spirits of Nitre a teaspoonful -

Thecacuhana wine about 30 - to 40 drops -

92 For Toothache or Pain in the Face.

40 to 60 drops of Tincture of Gamboge.

From Carl's from Mr. Greville.

Crust for Raised Pies.

7 lbs. of Lard, to every 20 lbs. of flour,
cut the lard in the flour, and then
mix it with boiling water.

Decr. - 1847. L. C. Li.
From Maine

Barbery Marmalade. "Mr. Sundell's"

Take some fine ripe barberries & strip
them carefully from the stalks; then wash
them in hard water, drain them, and
bruse them a little, after which put them
into a clean jar, & let them stand for a
short time. Then put the jar into a pan
of boiling water, & steam them till they are
quite soft. When they are sufficiently tender
take them out, & press them through a sieve
with a wooden spoon, & weigh them; then

Boil them fast for 6 or 7 minutes with 18^{ozs} of sugar to every pound of fruit. If the fruit be not quite ripe, it will require more sugar to sweeten it.

To preserve Strawberries - (a rich way)

In a dry day, gather the finest Marlet Strawberries, with their stalks on, before they are too ripe. Lay them separately on a China dish, beat & sift twice their weight of double refined sugar, & strew it over them.

Take a few ripe Marlet Strawberries, crush them, and put them into a jar, with their weight of double refined sugar beaten small: cover them close, & let them stand in a Kettle of boiling water till they be soft & the syrup be come out of them. Then strain them through a muslin bag into a Topping-pan, boil & strain it well, and when it be cold, put in yr whole

Strawberries, & set them over the fire till they

94

be. Milk warm. Then take them off, and let them stand till they be quite cold. Then set them on a gain, & make them a little hotter, & do so several times till they look clear; but do not let them boil as that will bring off their stalks. When the strawberries be cold, put them into jelly-glasses, with the stalks downwards, & fill up your glasses with the syrup. Put over them papers dipped in brandy, & tie them down close. Mr. Bunnell's.

To Preserve Juinces.

Juinces may be preserved either whole or in quarters, in this manner. Having laid them very thin & round, (& cut into $\frac{1}{4}$'s if you choose it.) put them into a saucepan, fill it with hard water, & lay your harings over your juinces to keep them down. Cover your saucepan close that

no steam may get out, & set them over a slow fire till they be soft & of a fine pink colour. Then let them stand till they be cold. Make a good syrup of double refined sugar, & boil & skim it well. Then put in 3rd quinces, let them boil 10 minutes, & then take them off, & let them stand 2 or 3 hours. Then boil them till the syrup looks thick, & the quinces clear. Then put them into deep jars, with brandy paper & leather over them, tie them up close. Mr. Bunnell's.

To preserve Grapes.

Put into a jar some close bunches of grapes, but not too ripe; it matter not, if they be red or white grapes. Put to them a $\frac{1}{4}$ of a lb. of sugar-candy & fill the jar with common brandy. Tie them up close with a bladder, & set them in a dry place. Morella cherries may be preserved in the

Same Manner.

Mrs. Bunnell's own Cookery book.

To preserve ripe Apricots.

Having pared the Apricots, thrust out the stones with a skewer & take the same weight of loaf sugar as of fruit; strew a part of the sugar over the apricots, & let them stand until next day; then boil them up gently three or four different times, adding the Rernds to the syrup. Let them cool between each boiling, then take them out of the syrup carefully one by one: boil the syrup with all the sugar, skim it carefully, then pour it over the apricots, & tie them down close with a brandy paper and bladder.

To dry Apricots whole.

Gather the Apricots when not too ripe, but sufficiently so to leave the stone. Thrust out the stones with a skewer;

pare the apricots, and sift sugar over each as they are done to keep their colour. Make syrup to cover them of a $\frac{1}{4}$ of a pint of water to a pound of sugar - Boil the syrup, strain it, & let it stand until nearly cold; then put in the apricots, & heat them gradually over a slow fire, allowing them to scald but not to boil, & taking care to turn them on every side. Place them on one side in the syrup until the next day; then scald them again very slowly for half an hour; allow them just to boil up, and lay them aside till the next day. Make a fresh syrup by dipping lumps of sugar in the former one, and allowing it slowly to dissolve; then boil & strain it clear. Put in the apricots; let them boil gently until they are clear. Allow them to lie in the syrup all night; then drain them from the syrup, put them upon an earthen dish, cover them

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with a hair sieve, and set them in a very cool oven to dry, turning them frequently.

Apricot Pudding.

Stir up 6 eggs, 4 table-spoonful of flour, a little salt & powdered cinnamon, in a pint of milk. Put the fruit through a hair sieve, & mix the pulp with the batter till it becomes thick; then sweeten it, put it into a buttered basin & tie a floured cloth over it. Boil it a full hour, turn out on a dish, & pour melted butter over it.

+ Lady Sunderlands Pudding.

Take a pint of cream, 8 eggs, leave out 3 whites, 5 spoonful of flour & 1/2 a nutmeg. When they are going to the oven, butter small tansons, fill them half full, bake them 1/2 an hour, & grate some sugar over them. For sauce, melted butter, wine & sugar. When they are baked, turn them out of the basins, & pour some

of the sauce over them.

Stomachic Sincture.

1 oz. bruised cascarilla bark, 1 oz. of dried orange peel, 1 pint of brandy or proof spirit; let the ingredients steep for a fortnight, then decant the clear liquor. Take 3 teaspoonful in a wine glass of water twice a day.

For cleaning Brasen, Sins, &c.

1/2 lb. Potton Stone. 1/4 lb. Soft soap. Boiled together in 3 pints of spring-water till reduced to one; add 3-worth of Spirits of Wine.

Gingerbread. (Mrs Dainty's.)

1 1/2 lb. Flour, 1 lb. Sugar, 1 lb. Treacle, 1 oz. Ginger 1/2 oz. Caudid Keel. 6 oz. butter.

Ginger Toanes.

2 lb. flour, 1/4 lb. fat - 1 teaspoonful of pearl ash dissolved in boiling water - set it to rise like bread. add as much Treacle as will moisten it. Mr. Hammer's housekeeper.

Ginger-bread. Mr. Hammer's Housekeepers.

3 $\frac{1}{2}$ lb. flour, 2 spoonfuls sugar, 1 cupful of
 lard dripping rubbed in, add cloves & ginger,
 & moisten with Yeastle as stiff as a dumpling.

Breads.

1 $\frac{1}{2}$ lb. flour, $\frac{1}{4}$ lb. butter, 2 eggs, 1 teaspoonful
 of yeast.

Carrot Pudding.

$\frac{1}{2}$ lb. carrots, $\frac{1}{2}$ lb. Potatoes, $\frac{1}{2}$ lb. flour, $\frac{1}{2}$ lb.
 currants, one spoonful of Yeastle & 2 sy. candid
 Lemon Juice. Boil the carrots & potatoes, beat
 them smooth, mix all together & boil it
 2 $\frac{1}{2}$ hours.

Puddings.

$\frac{1}{4}$ lb. butter, beat to a cream, $\frac{1}{4}$ lb. sugar,
 $\frac{1}{4}$ lb. of flour - 2 eggs, Almonds, or Lemon
 Flavour. Bake in cups.

A common Plum Pudding.

$\frac{1}{4}$ lb. Suet, $\frac{1}{4}$ lb. Flour, $\frac{1}{4}$ lb. currants, the
 same quantity of Potatoes, boiled & beaten,

2 ozs of Brown Sugar. ($\frac{1}{2}$ glass of Brandy, Rum, or Wine,) you may add nutmeg, grated lemon peel, if you like it. Two eggs, & mix all together and boil it.

German Pastry.

Weigh an equal quantity of butter with as much fine flour as you judge necessary, stir the flour into some milk, and a little cream, melt the butter & pour into the flour & milk, with a little powdered sugar. Roll the paste out thin, butter a shallow dish, or tin shape, and spread the paste in it, put some preserve in the dish, & cover it with the remainder of the thin paste, when about half baked, sprinkle it over with sweet almonds.

To cure a Bullocks Liver.

Put a good handful of salt over it, & let it lay all night, then rub on it, $\frac{1}{2}$ lb Mustard, $\frac{1}{2}$ lb pepper. let it lay a month, frequently rubbing it, then stick it with 2 oz. cloves, hang it up to dry.

Plum Puddings.

$\frac{1}{4}$ lb. grated bread, do. Suet, do. Currants,
do. Sugar, do. Raisins, a little Nutmeg,
Brandy or Rum, 4 eggs.

College Puddings.

1 Pint grated bread, 1 do. boiling Milk,
4 eggs, $\frac{1}{2}$ lb. Currants, rub a little piece
of butter into the bread, sugar to taste.
Set them in moulds 4 hours.

Almond Cakes.

$\frac{3}{4}$ lb. flour, do Sugar, $\frac{1}{4}$ lb. butter & enough
essence of Almonds to flavour it, 2 eggs.

Sponge Puddings.

Take a $\frac{1}{4}$ lb. butter, work it with a spoon
till nearly a cream, $\frac{1}{4}$ lb. powdered Loaf
sugar, $\frac{1}{4}$ lb. flour, 3 eggs, beat the whites on
a plate for some time, then mix all well
together, and bake them in small tins,
for about 20 minutes. Serve with Wine or brandy
sauce.

Lemon Cream.

1 qt. cream made very sweet, with loaf sugar, add the rind of 1 Lemon, boil all together one minute, squeeze the juice of the lemon into the trifle-dish, pour the boiling cream into a teapot, you must hold it up high, & pour it into the dish.

Lemon Wine.

To every gallon of water $3\frac{1}{2}$ lb. loaf sugar, boil it $\frac{1}{2}$ hour, when cold put one pint yeast to 10 gallons. The next day put it into the vessel with the rind & juice of 8 Lemons, to every gallon, the rind must be pared very thin, & the juice strained through a bag, put the rinds into a ket with a kick to make it sink.

Lemon Cakes.

4 oz flour, 4 oz Lump sugar, 2 oz butter, 1 Egg, Essence of Lemon 16 drops. Bake them in a slow oven.

Strengthening Jelly.

1 Pint of Juice, (Port or Madeira,) 1 ounce
 of Isinglass, 2 oys. Brown Sugar Candy,
 $\frac{1}{2}$ oz. Gum Arabic, & half a small nutmeg.
 Simmer the above together till quite dissolved,
 then strain it through a muslin.

To pickle Horse-Radish.

Put a quart vinegar & 2 oz. of Capsicums
 into a wide mouthed bottle, let it stand a
 few days, then shake it every other day for
 a month. Fill another bottle with scraped
 horse-radish, pressed in as hard as possible,
 strain the Capsicums & vinegar, and put
 in as much to the Horse-radish, as it will
 absorb, till it is quite covered, stop it close
 with a cork & leather. It will be fit for use
 in a month, & will keep for two years. Horse-
 radish is in the best state in February.

Soda Cake.

1 lb. Flour, 1/2 lb. Moist Sugar, 1/2 lb. Currants,
6 oz. Butter, 1/2 pint New Milk, just warm.
2 eggs well beaten, mix all well up together,
and when going to the oven, put in a
teaspoonful of Soda, & beat up -

Ginger Biscuits.

1/2 a pound of butter, a pound of sugar,
a pound of treacle, an ounce and a
half of ginger, nutmeg to taste, a lb. of flour,
mix all together, & bake them in a quick
oven.

Preserved Rhubarb.

Two pound of Rhubarb, add the juice of a
Lemon & the rind cut in small strips
5/4 of a pound of sugar. Boil all together
for 3/4 of an hour. The Rhubarb should
be peeled.

Apple Pie.

Of the best apples 6 lbs. pared, cored, & minced, 3 lbs. fresh Suet, 2 1/2 lbs. raisins, minced, to these add 2 lbs. currants, 3 lbs. finest powdered sugar, 1/4 oz. mace, 1/4 oz. cinnamon, 1/4 oz. salt, The rind of 4 and juice of 2 Lemons, a pint of Port wine, & the same of Brandy, mixed well, and put into a deep pan.

Small Ginger Cakes.

2 lbs. flour, 1 lb. treacle, 1/2 lb. butter, 2 oz. Caraway seeds, a little candid Peel, 5 drachms powdered ginger, 5 tablespoons of Mead, 2 ditto Brandy.

Rice Cakes.

1/2 lb. butter, 1/2 lb. powdered sugar, 1 lb. ground rice, 1/4 lb. flour and 3 eggs.

Rice Rock Cakes.

$\frac{1}{2}$ lb. ground rice, 10 oz. flour, $\frac{1}{2}$ lb. Sugar,
 $\frac{1}{2}$ lb. butter, 1 Egg, 3 drops of Essence of Lemon.

Pound Cake that will keep a year.

1 lb. butter, 1 lb. flour, 1 lb. Sugar, 3 lbs.
currants, $\frac{1}{2}$ lb. Almonds, 1 lb. Candied peel,
12 eggs, leaving out 2 whites. It should
stand in the oven 4 hours.

Mrs. Winters's.

Italian Cream.

Put the juice of 4 Lemons, and the
grated rind of 2, to 1 quart of thick
cream, & sweeten to your taste; let it stand
for $\frac{1}{2}$ an hour, then whisk it till it becomes
thick, then add an oz. of isinglass boiled in
 $\frac{1}{2}$ a pint of water till quite dissolved,
pouring it through a fine hair sieve, &
heat it together for some time; then fill

108 The mould; and when thoroughly set,
turn it out on a dish.

+ Plum Pudding (from the Camb: Chron:)

Take the foot of a kine
And chop very fine
And when 'tis well ground
Add of currants a pound;
Eight ounces of bread
Through a cullinder shred,
Six ounces of suet -
A nutmeg add to it:
Eight eggs beaten thin
I'd have you put in
To this add some salt
'Till be without fault:
With sugar one handfull
'Till all make a panfull
Three hours you must boil it
One more would it spoil it

When dished on the table
You may add if you're able
Some butter and Wine
And you'll say 'twill outshine
All the puddings in England
Wherever you dine.

Stanzas 1847.

For a cough - &c.

Dissolve $\frac{1}{4}$ lb. gum arabic, and $\frac{1}{4}$ lb.
sugar candy in 1 pint of water,
boil & skim till clear - (or when boiled
skim strain it through a muslin.)
When cool add 18 grains of Ipecacuanha
powder - & bottle it - Take a tea spoon
full two or three times a day - or
when the cough is troublesome.

Sept. 1848.

Dr. Lasegue's -

To cure Hams.

Hang them a day or two, rub them with a salt & drain them another day. Pound one ounce and a half of salt - Peppercorn - the same quantity of Bay Salt, half an ounce of Salt - pruned - one ounce of pepper, a handful of common salt & one pound of the coarsest sugar. Mix these well together and rub them into each Ham every day for four days & turn them.

If a small ham, turn it every day for three weeks. if a large one turn it for a week longer but do not rub them after four days. Before you dry them drain & cover them with bran.

1840. Mrs. Askeworth's.

Ginger Beer.

10z of bruised ginger, 10z of cream of tartar, 1 Lemon, cut up in slices, 1 lb white sugar, 1 gallon of boiling water. When cool work it with yeast. Next day add the white of 1 egg beat to a froth. - put it in stone bottles, & well cork them. Mrs Cox's. Ovestone. 1849.

Champagne or Rhubarb Wine.

Take the stalks of Rhubarb, when full grown, about the month of May. To every gallon of water add 5 lbs of Rhubarb, bruised to a pulp - put it in a hessel & stir 3 or 4 times a day - on the fourth day strain off the liquor & to every gallon add 3 lbs of loaf sugar. stirring it until the sugar is quite dissolved, let it remain to ferment 5 or 6 days, so a crust will form, when that begins to separate strain it off, & put the wine into a

112 Clean dry cask, & when it quite
ceases to ferment stop it close up - but
first add $\frac{1}{2}$ oz. of Isinglass to each 8
gallons - in 6 months it will be ready
to bottle; the wine must be made with
cold spring water.

Recd R. A. Whitworth's
Aug^r. 1549.

Figs Rudding.

One pound of figs shred fine, $\frac{1}{2}$ lb. sweet,
boy. bread crumbs, & a nutmeg, and the
rind of a lemon grated, 3 eggs, and sufficient
milk to make it of proper consistency, mix
it well and boil - serve with hand sauce.

Rice Cake.

Of sifted rice and sugar, $\frac{1}{2}$ lb. each, 6 eggs
leaving out two of the whites. Flavour with
almond & beat it for $\frac{1}{2}$ an hour; send
it to the oven immediately.

Haney's.

Lemon Dumplings. Nancy's.

1/2 lb. of bread crumbs, 1/4 lb. butter, 1/4 lb. of
Lisbon sugar, the juice of a large lemon,
and the peel grated, mix all well
together, & moisten with a table-spoonfull
of new milk - boil them in tea-cups, for
3/4 of an hour, & serve with wine sauce.

Apple Jelly.

Any sort of apples that are green and sour,
before they are very ripe. Do not pare
them, cut into quarters, and put them
in stone jars, cover with water, and
boil them in the oven, till they are
quite soft, and in a mash. Then
strain thro' a linnen cloth, without any
squeezing, leaving it to drop through, for
24 hours. To a pint of juice, put 1 lb.
of sugar, and the juice of a lemon,
with a little of the peel. Set it to boil

114 quickly at last. The flavour and colour are heightened by lemon juice.

Haney's -

A Rice Cake. (Phebe's) -

1 quart of dough, $\frac{1}{2}$ lb of butter, 2 of lard, beaten quite soft, with the hand, 4 eggs well beaten, a nutmeg grated, a tea-spoonful of ginger, a table-spoonful of moist sugar, 1 oz. of orange and one of lemon peel, $\frac{1}{2}$ lb. of currants, mix these ingredients with the dough and beat all 20 minutes with the hand. Bake it in 2 cakes. If proper, before it is put in the oven it will pull into strings.

Cayenne Vinegar. (Haney's) -

$\frac{1}{2}$ oz. cayenne pepper, a little shallot, a spoonful of soy, a pint of white wine vinegar, (coloured with cochineal until it is as dark as Port wine.) These ingredients

to be well mixed. To stand 24 hours,
and then run through a muslin; add
another pint of port wine vinegar,
and bottle for use.

Ginger Biscuits. (Francis's.)

5 eggs leaving out one of the whites,
 $\frac{3}{4}$ lbs. sugar, beat them together for
half an hour, then add one pound
of flour, 2 ozs. of best ginger, do not
beat them, after the flour is put in,
drop it roughly on tins, & bake in a slow
oven.

A four quarter pudding.

A $\frac{1}{4}$ lb. meat, of bread crumbs, of chopped
apples, and of currants - 4 eggs, boiled
3 or 4 hours. (Francis's) -

116 x Baked Sasty Pudding. (Rauy's).

Boil 1 pint of new milk, mix a Spoonful of flour with a little cold milk, & let it boil until it clears the pan, take it off, and add $\frac{1}{4}$ lb. butter, when cold, add 5 eggs, sugar, lemon peel, and a little brandy, $\frac{1}{2}$ an hour will bake it. put a crust round the dish.

To purify drains &c -

One pound of chloride of lime, in 10 Gallons of water, pour a quart of it daily down drains, a sink, or water close &c. The cost would be 3 lbs each.

School cake.

117

$2\frac{1}{2}$ lb. flour, 2 lbs. dripping or lard,
1 lb. butter, 53 lbs. raisins, 5 lbs. currants,
5 lbs. sugar, candid peel, nutmeg,
and ginger. $1\frac{1}{2}$ pint of balm (about 1-
8 eggs, milk and water to mix
it - ~~Make~~ the flour just warm,
mix in it the sugar, fruit & spices;
melt the butter & dripping and mix
them with the milk, water, & eggs.
It should all be new milk warm;
make the balm warm with warm
water mixed with it - & pour into
the flour first, then pour in the
other liquids & mix all well together.
let it ~~stand~~ stand to rise for some hours. ~~Keep it warm~~.

This is cake sufficient for about 40
children. ~~Weston~~. Oct. 1849.

— Same copy. —

Galford's cake. as made June 20th 44.

9 $\frac{1}{2}$ lb. flour, 5 lbs. currants, 5 lbs. sugar,
2 lbs. butter, 1 lb. lard, 10 eggs,
yeast and milk.

* A Harrico of Mutton

cut a neck or loin of Mutton into
thick chops, flour them & fry them in a
little butter. Then take them out, & put
them on a sieve to drain. Put them in
a Stewpan, & cover them with gravy. Put
in a whole onion, with a turnip or two
& stew them tender. Then take out the
chops, strain the liquor thro' a sieve, and
skim off all the fat. Put a little butter
into the Stewpan, & mix it with a
Spoonful of flour. Stir it well till it

is smooth, then put in the liquor, & stir it well all the time you are forming it in, or it will get into lumps. Then put in your chops with a glass of Lisbon. Have ready some carrot, about three quarters of an inch long, & cut them round with an apple core, some turnips cut with a turnip-scoop, & a dozen small onions blanched. Put them to your meat, & season with pepper & salt. Stew them gently for a quarter of an hour, & then take out the chops with a fork. Lay them on the dish & pour the sauce over them. Garnish with beet root, & send them to table. This is a very pretty dish for supper.

Beurre Blanc

Boil a pint of cream, with lemon peel, & Salt. When cool, add the yolks of 6, with the Whites of 4 eggs. & a little brandy. Stir it slowly over the fire, until it is the thickness of Custard. Put it into a glass dish, & when quite cold, sift a $\frac{1}{4}$ lb.

120 of Sugar equally over it, and hold a hot
sieve over it, until it looks like Candy.

Lemon Stumpings.

$\frac{1}{2}$ lb of bread-crumbs. $\frac{1}{4}$ lb of beef-Suet. $\frac{1}{4}$ lb of Sugar
the juice of a large Lemon, and the peel grated
mix all well together, and moisten with a table-
Spoonfull of new milk. Boil them in tea-cups
for three quarters of an hour, and serve with
wine Sauce.

W. Smith.

Dutch Cake.

Put a $\frac{1}{2}$ lb of butter, in a pound of flour, add $\frac{1}{4}$ lb
of almonds, and of Sugar, $\frac{1}{2}$ of candied peel, and
at least 1 tea-spoonfull of carbonate of Soda.
Mix these with $\frac{1}{2}$ a pint of milk just warm,
flavoured with nutmeg, or any thing you like;
Beat 2 Eggs well, and mix in. Spread it to the oven
as soon as it is mixed.

W. Miss. Bakeman.

Yorkshire Gingerbread -

121

$\frac{1}{2}$ lb of Treacle. $\frac{1}{2}$ lb of butter melted together - Mix together a $\frac{1}{4}$ Stone of flour, $\frac{1}{2}$ lb of Sweet Sugar, $\frac{1}{2}$ oz of Ginger, and 2 oz of Ground Coriander Seeds. Put the melted Treacle and butter warm into the middle - add to it, a large tea-spoonfull of Soda, and as soon as the Treacle shows a froth, mix all together with the hand; roll it in small pieces in the palm of the hand, and bake them ten minutes -

Wm. Forster's Whiffy

A Soda Cake.

Put a $\frac{1}{4}$ lb of butter in a pound of flour - throw in a tea-spoonfull of Soda, and $\frac{1}{2}$ lb of Sugar. $\frac{1}{2}$ a pint of Sour cream, rub it well together with the hand, and bake it immediately -

Wm. Forster's

Raspberry Plum-Orange.

Stirred $\frac{1}{4}$ oz of Whiffy in a pint of batter, when ready add to it a large cup of Raspberries

122 Jam, & a little Sugar. let them boil together
2 or 3 Minutes - Strain it through Muslin
before you put in a mould.

W^{ts} H. Bone.

To bottle Fruit

Let the fruit be quite dry. Put in dry bottles,
fill them, and put them into a large pan of
cold water to get hot by degrees. Let it remain
in the water after it boils 20 minutes. If the
fruit should have 4 oys of Sugar to the quart,
put in layers, and do not spread after they come
out of the water. Take off the bladder of plums
when they come out of the water, & fill the bottles
with boiling water. Tie them down again
quite close.

W^{ts} Allott. (Simon).

Transparent Marmalade.

Cut the palest Seville Oranges in quarters, take the pulp out and put in a basin, pick out the seeds and skins; let the outsides soak in water with a little salt all night, then boil them in a good quantity of spring water till tender; drain & cut them in very thin slices, and put them to the pulp: and to every pulp a lb & a half of double refined sugar beaten fine; boil them together 20 minutes, & be careful not to break the slices. If not quite clear, simmer 5 or 6 minutes longer. It must be stored all the time very gently.

From Mrs Lupton -

Hereford. Oct. 23rd 1849.

Boiled Rice Pudding.

1 quart of milk, a large cupful of whole rice, & 3 eggs. Sugar, spice, and currants if approved of. Boil the rice in the milk until quite tender, stirring it to prevent its burning; then pour it into a basin, & when nearly cold, add the eggs well beaten, and the sugar &c. if required. Mix all well together, & boil in a mould well buttered for $\frac{3}{4}$ of an hour. Serve with pudding sauce.

Maty's. Nov: 1849.

Joyce's Plum Rudding.

125

1 lb. Best Malaga Raisins, 1 lb. currants,
1 lb. & half good beef sweet. $\frac{3}{4}$ lb. White or
brown sugar, 2 qrs. candied lemon & orange-peel,
2 qrs. candied citron, 6 qrs. flour, $\frac{1}{4}$ lb. bread
crumbs - with a little nutmeg; mix all well
together, with 8 eggs & a little milk; put it in
a mould, well buttered, cover a sheet of
paper over, tie close in a cloth - & let it boil
fast four hours & a half. When done,
put upon your dish, & sprinkle it with
powdered sugar, & serve with the following
sauce in a boat: - Put the yolks of 8 eggs in
a stewpan, with a Spoonful of powdered sugar, &
a gill of milk; mix well together, add a little
lemon peel, & stir over the fire till becoming
thickish (but do not let it boil.) when add two Spoonfuls
of brandy, & serve separate. The sauce can be
soured over if approved. Modern Housewife -
Jan 9 - 1850.

To Poach Eggs.

The eggs should be fresh. Have ready in a saucepan some water, with a little salt & vinegar, & make it boil; then make a large hole at the large end of each egg, sufficiently large to admit the yolk passing through without being broken. Drop each egg from the shell into the water, so that the yolk may be equally covered with the white, or break each into a tea cup & drop them in; when there are as many dropped into the water as are required to be poached, put them over the fire, & let the water boil 2 or 3 times. When they will be enough done take them out with a slice, & trim each egg neatly, that there be no ragged bits; serve them on toasted bread, or with stewed spinach, or cucumber.

+ Poached eggs with cheese.

Prepare them as the last, & dish them

heatly; strew them well over with
 grated parmesan cheese; sprinkle this
 with clarified butter, by means of a duster
 brush; brown with a salamander, or red
 hot shovel; & serve quite hot. If
 parmesan cheese cannot be obtained,
 some good double gloucester may be
 substituted for it. - Family Herald -

Jan 9. 1850.

Fancy's.

Beal Olives.

Take thin slices off a leg of beal, strew
 over them herbs cut very fine & bread
 crumbs, & cayenne & common pepper,
 salt & nutmeg; roll them hard, have
 ready thin slices of bacon, wh. has had
 the fat boiled out. Lie a slice of bacon
 round each roll of beal. Fry of a light
 brown - stew them in gravy, add a little
 white wine, & serve with balls.

Beef à la Mode. Hancey's.

Take part of a slit rump of beef, nearest the bone, take out all the suet. Season it with pepper and salt. Put it into a deep pan, with as much water as will cover it - a bundle of herbs - a onion stuck with cloves. Let it stew 3 hours turning it often, add a little Ketchup and thicken it, with butter rolled in flour.

Garico of Mutton. Hancey's.

Cut the middle part of a neck of mutton into steaks an inch thick; season it.

Fry of a nice brown - put it into a stew-pan with some gravy, add a little Ketchup & thicken with butter rolled in flour. Have ready turnips & carrots scooped round & boiled tender, to

Stew over the mutton.

Mutton Cabobs. Hayes's.

A Loim or best end of a neck of mutton - take off the skin and divide it by the bones, have ready some crumbs of bread, onion, parsley, and Thyme, (shred very fine) pepper & salt; put plenty of this between the bones of the mutton, roast it by a quick fire, when done, serve with port-wine, and Ketchup made hot, but not boiled.

Feb: 10 50.

A Cake. Genl Sprigg's.

1 lb. butter, beat with a fork, 1 lb. flour dried in the oven, 0 eggs. The yolks & whites beat apart. as the froth rises off the whites put it in the cake, then beat it again. 1 lb. raisins chopped fine, 1 lb. Lump sugar powdered fine.

2 ojs Lemon peel, 1 lb. currants, 1 glass
 of Brandy, 1 glass of wine, beat well
 one thing in the cake & then another;
 be sure not to let the butter into an
 oil " if you do it will ruine the cake
 sad. Heat it a full hour, then
 Bake in Swayfield. Nov: 4 1850.

For the Hair, a Lotion.

1/2 oz of Tincture of Cantharides,
 1 oz. Eau de Cologne, 1 1/2 ojs Olive
 oil - (Scented with Rosemary
 if approved) - Mrs Owen Wallis's
 1850.

℞ - Sulph : Quinine 3℥
 Sapo : Hispan : q. s. f. Massa
 in Pil : xvi Divid : quarum
 Sumat ii 4^{ta} q. q. hora c̄ 3i -
 Mist : seq :

℞ - Ferri Carbonat : 3℥ -
 aq : Cinnamon : 3viij. ℥.

The above
 I send Mr. Butler for hair
 in the face.

1851.

Jamsons - to Preserve.

In a gallon of Jamsons put 4 lbs. of
 Lump sugar. Put the Jamsons & sugar
 in layers, alternately, in a pipkin -
 leaving Jamsons on the top. Tie them
 down & put in an oven when the
 bread is drawn. The next day, take
 out the Jamsons with a spoon, &
 put them in bottles. Pour the Jamsons
 (& sugar wh^{ch} is candied,) into a stewpan,
 which you must put over a slow fire
 stirring it till it boils up well -
 then pour it over the fruit, wh^{ch}
 when cold, ^{cut &} tie down with bladder
 or leather - September 1851.

Jammas's.

Apple Jelly

Take a dozen large Sharp Apples,
cover them with water let them boil
well, strain them, $1\frac{1}{2}$ lb of lump
sugar to a quart of juice. Singlass
will stiffen it, let it boil $\frac{1}{2}$ an hour.

Dear Mrs. Luyng's receipt

Receipt for tea cakes.

$\frac{1}{4}$ Stone of flour the best, $\frac{1}{2}$ lb. Seed rubbed
in the flour, 3 eggs, 2 tea spoons full of
yeast - mix it up - with milk - if
all sweet, $\frac{1}{2}$ lb. of currants & $\frac{1}{2}$ lb. sugar.

Pickled Cabbage. Mrs. Spriggs's.

Cut off the out sides of the cabbage, &
throw away, cut it up thin, in slices -

Shred Salt over it, let it stand
all night. Then put it in the
jar and boil your vinegar,
pepper corns and ginger, let it
stand till nearly cold, then pour
it on the cabbage, it will be
ready for use in a few days.

Mrs Spriggs's. Jan 3. 1852

Damson wine. To every gallon of water take
4 lbs of moist sugar & $\frac{1}{2}$ peck of Damsons; boil
the water & the sugar $\frac{1}{2}$ an hour, skimming it well,
& pour the boiling liquor over the Damsons. Let it
stand 3 days, stirring it once every day. Put the
liquor thro' a hair sieve, but do not crush the
Damsons. Put it into a cask with a little Muscovado.
Let it stand $\frac{1}{2}$ year before bottling. If the Damsons
are not of the rough kind, a few Stems improve it.
Miss Farrell 1855.

Pork pie crust.

8 lbs of flour & do of lard,

1/2 lb butter rather short weight,

put the lard & butter into 3
quarts of water when it boils,

let it simmer 5 minutes, then

stir it with a knife into the

flour but it will not take quite

all the water half a pint or

more will be left to make it a

proper stiffness, it requires a great

deal of working - The above quantity

will make six good sized pies - also

a small quantity of mutton dripping

Shred very finely into the flour
and well rubbed in.

Mrs Dobbs. January 10 51.

Spiced Beef.

+
3 oys of Salt petre., 3 oys of coarse
Musk sugar, 1 oz of cloves $\frac{1}{2}$ oz of
Allspice & Nutmeg grated, and
one handful of common salt.
All these to be mixed and finely
powdered & rubbed in the corners
of Beef. Let it lie in these spices
for a month, having it turned &
the spices rubbed in every few days.

Then put a thick barley crust
all over & have it baked at
the Baker's oven. It will take
about two hours & a half baking.
A little fresh salt should occasion-
ally be rubbed in the beef.

Mrs Nicholls's. April. 1853.

To stew pears.

Pare them, place them in a stone
jar, or stew pan, put to them brown
sugar, all. spice, a few cloves, and
some water, cover them over on the
top with some of the parings - put
them into a cool oven to stew.

Mrs. Bullington's.

Iniegar.

To every gallon of water put
two pounds of the coarsest moist
Sugar. Boil the Sugar in half
the water an hour, pour this
on the cold water and add
when cool a table spoonful of
yeast. Set it either in a
stone bottle or Barrel out of
doors in the sun, & cover
the hole first with a piece of
muslin pasted over & then with
a piece of slate or glass to prevent
the air from penetrating. The

Amigan may remain out of doors as long in the Autumn as the Sun has any power.

Mrs. Nicholls's. May, 1853.

The methods of using Arrowroot are as follows:-

For breakfast, supper, or ordinary purposes.

Take a dessert spoonful of powder add sufficient cold water to form a thin paste; then pour on half a pint of boiling water, or milk; stir it briskly; & if the jelly is ^{not} readily produced, boil for one minute. A little sugar or sherry wine in cases of debility, & cinnamon or anniseed water for flatulency in infants may be added.

For Blanc Mange. - Take 2 or 3 qrs. of powder;

Form it into a thin paste with cold milk; on this pour a pint & a half of boiling milk, in which a quarter of an ounce of isinglass has been dissolved, continually stirring it. Having flavoured it, boil it two minutes, stirring all the time. Pour it into the mould, & leave it till next day.

For custards. Mix one dessert-spoonful of the powder with a cup of cold milk, & four eggs, well beaten; then add half a pint of milk, boiling; sweeten & flavour it.

For puddings. Mix two or three table-spoonfuls of the powder with a little cold milk, & afterwards with a pint of boiling milk, stirring it. When cold, add 2, 3,

or 4 eggs, & some sugar; bake or boil
 it. Pies. — One table-spoonful mixed with
 the flour, make the paste very light.
 For sponge cake. — Take half a pound
 of arrowroot, & 7 eggs, with 4 of the
 whites, beat them together half an
 hour, & add 6 oz. sugar, bake
 carefully. August. 1858.

Cherries in Brandy or Juice.

Choose the finest Morellas; having cut
 off half the stalks, prick them with
 a needle, and drop them into a
 jar or wide-mouthed bottle. Pour
 three quarters the weight of sugar or
 white candy: show over; fill up with
 Brandy or Juice, & tie a bladder over them.
 Spices.

To preserve Cherries.

To every pound of cherries, put 10 lbs
 of loaf sugar, powdered & sifted; strew
 some sugar first in your pan, then a
 layer of cherries & so on till your fruit
 is all in; let them stand two hours;
 then boil them in their own liquor,
 shake the pan, or the sugar will burn
 at the first melting. Ladies' support.

To preserve Fruit for Sots, or
 Family defects.

Cherries, plums of all sorts, and
 American apples, gather them ripe,
 & lay them in jars that will hold a
 pound: strew over each jar 6 lbs of

good loaf sugar powdered: cover with
 two bladders, each separately tied down;
 then set the jaw in a large stew pan of
 water up to the neck, & let it boil
 three days gently. Keep these & all other
 sorts of Juice free from damp.

These will not keep so long as the preserve.
 put an ounce Juice in Tarts.

Lydian. Augth 1752.

Sponge Cake.

Beat the yolks of 12 eggs, $\frac{1}{2}$ an hour with $1\frac{1}{2}$ lb
 of sifted sugar, until it rises in bubbles, then
 beat the whites to a strong froth, and whisk
 them well with the sugar and yolks, work in
 14 ounces of flour, with the rind of 2 lemons grated.
 Bake it in two tin moulds buttered, in a quick
 oven, $\frac{3}{4}$ of an hour.

Eliza Stephens's. 1752.

Duke of Bedford's Pudding.

Mix 6 ounces of grated bread the same quantity of currants, do of beef suet, do of chopped apples, do of lump sugar, 6 eggs, $\frac{1}{2}$ a nutmeg, a pinch of salt, the rind of a lemon minced as fine as possible, & citron, orange, and lemon. A large Spoonful of each cut thin. Mix thoroughly, and put in a basin covered very close. Boil two hours and a half.

Elyse Stephens. Sept. 1859.

Soup Merg.

2 turneps, 2 carrots, 2 onions, 2 heads coley, 1 pt split peas, 2 lbs of butter, a few pepper corns, boil 3 hours, pass it thro' a sieve then add 1 pint cream.

Apple Cheese.

Peel and core the quantity of apples you intend for the cheese, (which should not be too ripe,) and cut them in small pieces, & put in a jar, tied down, and stew them until reduced to a nice pulp. Then add $\frac{1}{4}$ lb Sugar to 1 lb of the apples, and the juice of a lemon, with the rind grated or finely chopped, and boil the whole 2 hours, or until it sets quite firm.

Eliza Stephens's
1853.

Ham Cutlets.

Take fresh Ham, & cut it the usual size for cutlets, rub it over with yolk of egg & bread crumbs, fry them a light brown, lay them round the dish. Put some strong gravy into it or fried parsley.

Stewed Beef.

Put into the pan, with the beef, a small quantity of water, when partly done add some Celery, Carrots & Turneps, cut into Dice, a short time before it is taken up to be thickened with a little flour, add Salt & Pepper to taste. So simmer 4 or seven hours, but not boil.

M. G. Anson's. 1853.

To pickle Pork.

Take the pork for pickling in a salting pot, & rub on it a little salt petre. Make a pickle of water and salt, with salt in it till it bears an egg. Boil the pickle & strain it. When cold pour it on the pork. The pork must be taken out of the pickle once a week, so long as it remains in pickle, & laid to drain whilst the brine is boiled up again - W. must be poured over again cold.

J. W. Field. Mrs. Cox's. 1853.

Orange Marmalade.

Take as many Seville oranges as you wish. Immerse them all day, & change the water five or six times. Put a little carbonate of soda in the first water to clean the oranges of any marks on the outside. The next day cut the peel off thinly, & then with a sharp knife cut the peel into long thin shreds. Squeeze the juice & pulp through muslin or a strainer, & to every orange allow a quarter of a pound of Lump sugar. Boil the juice & sugar till it thickens & the peel is transparent which will be in about $\frac{1}{2}$ an hour. You may squeeze the juice of a few China Oranges in, and allow about $\frac{1}{4}$ lb of sugar extra.

as this takes off the great bitterness
of the Seville oranges.

A receipt from Miss Nichols.
March. 1854.

Lemon sweet pudding.

$\frac{1}{2}$ lb. sweet chopped fine, $\frac{1}{2}$ lb. sifted
sugar, $\frac{1}{2}$ lb. grated bread, The peel
of a lemon, to be grated and
mixed with 4 well beaten eggs.

When mixed, add the juice of the
lemon to the ingredients, it is not
to be mixed till wanted. Boil, 1 hour,
or longer. Eliza Stephens. 1854.

To Preserve Oranges.

Cut into the wind as far as you can
without touching the pulp, sliding your

Prinse, aslant and. Making the cutting
 as close as you can, then put them
 in cold water, boil the oranges in 3
 different waters until they are soft, make
 the syrup of double refined sugar & put
 to every orange $\frac{3}{4}$ lb sugar, boil the syrup
 pretty high, put the oranges into it & let
 them boil sometime, put them all
 into a bason, and turn them every
 day for 4 or 5 days. Then boil the
 syrup up again & put each orange
 into a separate pot, with a sufficiency
 of syrup to cover them. Oranges sh^d.
 be done in Feb^y. Lemons preserved
 by the same process. L. S. 1854.

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Beef steaks with potatoes, French.
 Take some thin slices of rump of
 beef. Beat & season them with pepper
 & salt, dip those slices in a little butter
 that the gravy may not drop out, whilst
 broiling. You must have some parsley
 chopped very fine, & mixed with salt,
 pepper & butter. Seasoned. When your
 steaks are done put the above ingredients
 under them, & all round, fried
 potatoes of a fine brown colour. Glaze
 the steaks, you may serve them with
 different sauces as Mushroom, Oyster &c.

Rice. Plain Manger.

Put a breakfast-cupful of whole rice
 into as much water as will cover it,

until it almost bursts. Then add a
tablespoonful of good sweet cream,
& boil it, till it is quite a mass,
stirring the while. of the time, it is on
the fire, that it may not burn, dip
a shaper in cold water, but not dry it,
put in the rice & let it stand till
quite cold, then it will come easily
out of the shaper. This dish is eaten with
cream, custard, or jusserve. It sh^d
be made the day before it is wanted.

Roasted Tongue (not to be salted.)

Boil a large tongue 4 hours, stick cloves
in it, cover it with yolks of egg & bread
crumbs. Then roast it.

To preserve plums a year.

Let the plums be ripe & gathered dry. Wash them & put them into stone jars, tie them down very closely with ladders, put the jars into cold water, set over a very slow fire, when the water has boiled 15 or 20 minutes they are done sufficiently. Keep them in a dry, but not hot, place, they cannot be heated or cooled too gradually, nor will they keep long when the jar has once been opened. Bread sauce should be

lapped through a sieve.

Raspberry vinegar.

Put 2 quarts of raspberries into 1 qt of vinegar, let it stand 24 hours, pour it off. Put 2 quarts more berries to the same vinegar,

and let it stand 24 hours more. Then
 pour it off, & boil it up with $1\frac{1}{2}$ lb. of fine
 Sugar loaf, bottle when cold.

Common cake.

$\frac{1}{2}$ lb flour with a good piece of butter
 rubbed in a Spoonful of yeast, 1 lb of
 Currants & 3 eggs mixed with 1 lb $\frac{1}{2}$ milk.

Soups & port wine.

Put 1 oz Soups in 1 lb $\frac{1}{2}$ boiling water to
 dissolve on a range, after which strain
 & sugar to taste. Then add 3 glasses of Port
 wine to it & stir it all the time you
 are putting it in. It may be taken
 cold or warmed up in wine glass full two
 or three times a day.

Stuffing for boiled beef.

A good deal of parsley, a leaf of Lett, a little Thyme,
 a bit of the white of a Lamb, a few bread crumbs grated,
 1 egg, seasoned with pepper & salt.

Madrigatawng soup.

Cut a knuckle of veal into slices, fry it a nice brown in butter with 8 onions, put it into a stew pan & cover it with good stock, let it stew till quite tender, then take the veal & cut the tender gristle off & put in the soup, take a large spoonful of curry powder & table-spoonful of flour & a little stock, & stir till quite smooth. Slice fine onions into dice & fry them a light brown add the whole to the soup & serve it up.

Orange Jelly.

Dissolve $1\frac{1}{2}$ of Isinglass in a little water, then add 1 pint of orange juice, a little wine, Cinnamon & lemon peel, sweeten to taste. 6 whites of eggs, & shells to clean it, then put in a flannel bag, as you do calf's foot, & let it run thro' till it is clear.

Baked rice pudding.

1 quart milk, 4 spoons full ground rice,
4 eggs. sugar to taste. 2 q. butter.

Lemon pickle.

6 Lemons cut into $\frac{1}{2}$ or $\frac{1}{4}$ s. 1 qt salt,
6 large cloves of garlic 2 q. horseradish
sliced thin, 2 quarts vinegar, nutmeg,
mace, 2 cloves, $\frac{1}{4}$ q. each. 2 q. flour
Mustard, boil them together $\frac{1}{4}$ an hour.

Orange sponge.

Dissolve 2 q. Stimples in 1 pt Orange juice,
strain it through a sieve, add the juice
of 2 China oranges & 4 Seville do & 1 lemon.
Sugar to taste whisk it, till it looks like
sponge, put it in a mould & turn it out.

To Stew Tripe.

Cut the tripe into square pieces about 2 or 3 inches square. Scrape off the fat. Put a little water in a stew pan with 5 or 6 onions, white pepper & salt, let them boil. Skim. Simmer together 2 or 3 hours, then skim off all the fat, add a little milk & let them remain sometimes longer until they are tender.

Rolled Tongue.

Have a proper sized block for the purpose, the tongue should be well boiled, and merely placed in the tin putting the thick part in first & pressing it well. Season & rice pudding.

3 table spoons yonk rice creeded in

Good Mithun, 4 eggs leaving out 2 whites,
& 1 Lemon, peel & juice, a thick slice
of butter a table spoonful or 2 of beam
sweets to taste, in puff paste round the
dish.

Tomato Sauce.

Take 1 peck of Tomatoes, 10 Onions,
6 Capricorns, $\frac{1}{2}$ lb. Salt, cut all in
slices, & mix well together with the
Salt, let this stand 3 days in an
earthen vessel, then add 1 q. ale
Spice 1 q. pepper, corns, & a few Cloves,
Boil it gently one hour, stirring
constantly, beat it thro' a colander,
& when cold add 1 pint Vinegar,
& bottle it. covered tight this will keep
for years. a table spoonful added to

158

Curry, soup or hashed meat is a great improvement.

Corner dishes.

A boned duck with slices - beef cutlets with hot pickles minced shall & put over them as you would head-omato / a rich gravy. Tomatoes in the dish are an improvement.

A chicken cut up raw in very hot juices, & dressed with head omato (like beef cutlets) & perfectly fried crisp, is a favorite dish on the continent.

2. Stephens's. Some
Breder. 1854.

To preserve Oranges Whole.

Choose fine Seville oranges, put them
 in a large pan of water & let them
 boil 4 hours, keeping them down with
 the back of a spoon, add plenty of water
 as it boils away. Take them up on a
 sieve - make a small hole in the stalk
 end, & take out the pulp with the handle of
 a small sea spoon - put the oranges in
 spring water as they are done, & let them
 remain until the next day.

For 6 Seville oranges, make a Syrup of
 4 lbs of lump sugar, & 1 Pint of water,
 boil & skim it, then add the pulp,
 & oranges, boil them - till they look clear
 taking care to take out of the pulp, all the skins
 and seeds.

Mr. Custance's - 1854.

Dormers.

1 lb. cold meat of any sort, chopped
 very fine, a $\frac{1}{4}$ lb of rice well steeped
 in water, & $\frac{1}{4}$ lb. bread crumbs. The
 meat & crumbs to be mixed together,
 & highly seasoned with pepper, salt,
 cayenne, & mace, then mix the rice
 well with it, & roll it up like
 Sausages, only a little thicker.
 Fry them a nice brown, & serve them
 up with gravy, if there be no fat, & the
 meat, a little nut must be added,
 before the rice is put to it chopped very
 fine, before they are fried they must
 be rolled in egg well beaten. Cold fish
 is very good done the same way. N. A. Huson
 1554-

THE PARSONS...
 (says the Standard) to
 of a nation, but if
 one which we know
 1848-1849, that we
 withheld it. This
 who employed it
 parish there was not
 multitudes did in
 in this—a very safe
 Lump sugar
 Prepared chalk
 Ginger ground
 A teaspoonful to be
 water (half-and-half)
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 pared and mixed in
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 it, any one should
 advice within reach
 We address ourselves
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THE CHOLERA.

THE PREMONITORY STAGE.—We certainly have no wish (says the Standard) to distinguish ourselves as the patrons of a nostrum, but if only for example sake we shall describe one which we know to have been so uniformly successful in 1848—1849, that we should feel guilty of a crime if we withheld it. This nostrum we derived from a clergyman, who employed it so successfully in his parish, that in that parish there was not a single death from cholera, though multitudes died in all the adjacent parishes. The nostrum is this—a very safe one, as our readers will see:—

- Lump sugar (ground)..... 2 oz.
- Prepared chalk..... 2 oz.
- Ginger (ground)..... 1 oz.

A teaspoonful to be taken in a wine-glass full of brandy and water (half-and-half) every hour until the diarrhoea ceases; three doses at the most, but most commonly two, or even one, have always produced the effect desired, and nobody will question the safety of the medicine. The reverend gentleman to whom we owe this prescription had doses prepared and mixed in two-ounce phials, to prevent any misuse of the brandy. The only evil that we can anticipate from our publication of the nostrum is that, in reliance upon it, any one should be so weak as to neglect the medical advice within reach. Such folly we earnestly deprecate. We address ourselves only to those who cannot have medical advice.

NEWMARKET.—Brewing without Malt.—A writer in the Bury Post, after commenting upon the increase in the price of beer, says—"In consequence of the high price of malt, many families have dispensed with it altogether, and adopted the following economical system of brewing, from which very good and wholesome beer can be obtained at between 4d. and 6d. per gallon. Take half-a-pound of hops and boil them well in 14 gallons of water for about an hour and a half, to which add 7 lbs. of sugar, previously boiled, or simmered in a pint of water, over a slow fire for twenty minutes, when it will become a thin fluid, care and copper room being allowed, as it will readily boil over; then mix it with the boiling hop liquor, and boil it for twenty minutes longer; then strain it off, and when sufficiently cool, set it to work with yeast in the same way as you do beer from malt. Any quantity or quality may be brewed by the above method, at half a-pound or more of sugar per gallon of water. This beer, at two or three months old, is excellent, and at six or eight months becomes very strong, and assimilates to that of malt liquor both in taste and colour.

Hunter's Pie.

Line a mould or dish with Mashed Potatoes, fill it with slices of cold Mutton, or Mutton chops, well seasoned, & cover with Mashed Potatoes; bake, & turn it out of the mould. Beef may be dressed the same way.

D. C. by a Lady.

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R. C. 1871

Gingerbread Loaves.

Take 2 lbs of Mace. & 1/2 lb butter,
 Melt them together on the fire, &
 mix them well, then put it into
 a basin, & add 2 lbs. flour, (& some
 ginger) sufficient to make it as stiff as
 common bread dough, it should be
 well kneaded, or it will be heavy,
 then add caraway seed, & lastly
 a Spoonful of Soda, which should be
 well worked into it. It must be baked
 in a cool oven, & it is better for keeping.
 This quantity is sufficient for two loaves,
 & must be baked in this.

Mrs L. Severy. 1854.

No 134.

From the Family Herald, 163

Casserole of Roast or Boiled Mutton.

From a joint of cold mutton cut some slices, not too fat nor too thick. Sprinkle these slightly with salt, cayenne, & flour. Boil & mash some potatoes, using a little milk or cream, with salt, pepper, & mace for seasoning. Butter well the inside of a plain mould, pie-dish, or basin, & cover the sides & bottom with the mashed potatoes, about half an inch thick. Fill up with the slices of mutton, & pour over a spoonful of mushroom catsup & two or three spoonfuls of gravy: put a good layer of the mashed potatoes over the meat, so as to close the whole as with a crust, & bake half an hour, or more if large. When done, turn it out into a dish & garnish with India or mixed pickle. This is an economical & excellent dish, & far superior to hashed mutton. Rice boiled soft may be substituted for potatoes.

Directions for Knitting a Brioche -
or Moorish Cushion.

Cast on 96 stitches, bring the wool in front.
Slip the first stitch and knit two together
with dark coloured wool, the first row
tie on the gold colour, knit 90 and
back again, then knit 96 and back
again, the dark wool 90 and back
again, then commence one of your
bright colours, knit 6 stitches and back
again, increasing 6 till the number is
filled up. Mrs. Cowdell's.

Directions for knitting Baskets.

Set on 68 stitches with a ^{no 1.} large mesh,
knitting all round.

Set 3 rows with a ^{no 2.} much smaller mesh

Set 12 rows with a still smaller mesh.

Set 9 rows with mesh no. 2. The middle of
the basket.

Set 13 rows with mesh no 3.

Set 3 rows with mesh no. 2.

knit 1 row with mesh No 1.

Then 9 rows which form the edge of the basket must be knitted of some colour which will form a good contrast with the sides and bottom of it. When finished draw the two sides rows together, which form the middle.

To knit a

Stoloped Trimming.

Cast on 16 stitches, knit 11 plain, then slip 1, knit 1, bind over the slipped, stitch, put the cotton over and knit 3 - 2nd row. Knit 2. slip 1. Knit 1. bind over the slipped stitch, put the cotton over. Knit 12. Do the same till you have knitted 6 rows. Then at the plain end of the row, bind off 3 stitches, knit 7 till you get to the 5th stitches which form the edge, after you have done the open edge of the next row, knit 2, put the cotton twice over, knit two together put the cotton over twice, knit 2 together.

put the cotton twice knit 2 together.
 Knit 1. last row. Knit 3. pearl. 1 -
 Knit 2 - pearl. 1 - Knit 2. pearl. 1 -
 Knit 2. slip 1 - Knit 1. find over
 the one slipped put the cotton before
 Knit 3. One scallop is now finished.
 Proceed in the same manner, taking
 care that there are 16 stitches for the
 foundation. Mrs. Parli. 1843.

Directions for knitting a bag.

Knit 72 stitches upon each needle.
 the 1st time round you knit plain.
 to begin the pattern then knit one
 stitch, place the wool in front then
 Knit 4. slip a stitch then knit 2
 stitches together and draw the slip
 stitch over the two, then knit 4
 place the wool in front, Knit 1 -
 place the wool in front. Knit 4
 and then the slip stitch and so on

through the bag. the 1st time round
 you should have 4 stitches left
 upon each needle, after the
 one that is drawn over the next 3,
 the next 2, and the next 1 - and
 the last time not any should remain
 after the one that is drawn over.
 Then knit one plain round. then
 place the beads at each point.
 the 1st will come about the 5th
 or 6th stitch, and the others at
 every 12th stitch. then knit a plain
 round after the beads; begin the
 pattern again by knitting 1 stitch
 and placing the wool in front
 then knitting 4 stitches then slip a
 stitch - then knit 2 together & draw
 the slip stitch over the 2, then knit
 4 - place the wool in front, knit
 1 - place the wool in front, knit 4.
 the slip stitch again, and so on through
 the bag.

J. H. 6th 1843.

Directions for Knitting Muffatees.

Cast on 61 stitches, knit 3 plain rows.
 Knit 1 - pass the thread in front, take
 2 stitches. ~~pass the thread in front as~~ ^{pass the thread in front as} before, then take 2
 stitches and so on through row. Then
 knit 3 plain rows - and begin the
 pattern again. This for 2 needles. — J. H's.

So knit an Opera Tie.

Cast on 84 stitches, knit 3 plain rows,
 the next row make a stitch, then knit
 2 stitches plain, then take the middle
 stitch & put over the last one, and
 drop it off, and so on through the row,
 knit the next row plain, and continue
 1st knitting as plain & then a fancy row
 till you have done 14 rows without the
 plain ones at the beginning, for the
 back piece set on 26 stitches and knit
 6 rows. P. Winters's. N. S.

Dec 22nd to 1844.

For Knitting Boots.

Knit 100 stitches on gr. needles, knit 12 rows; then reduce the number of stitches to 50, by taking in one at each end of the double knitting, finish with 12 rows, knitted the same as a garter. One pr. takes 3 oz. of Wool.

Miss Mitchell's Feb. 9 1842.

Netted Antimacassar.

Net 98 stitches. Net one row plain; then leave the first stitch, net the second, draw the stitch left over, every other row.

Begin alternately, after netting one row plain between.

For the Fringe -

Net one row all round with middle sized mesh two stitches in each except at the corners quite full then 2 rows with the small mesh, one

row with a large mesh two stitches in each
 one. Finish with one row with the small
 mesh and very coarse bottom.

Mrs Butlaws Jan 7 / 1845.

Calf's foot jelly. (Jammis.)

Boil the calf's feet in a gallon of water, till
 it is reduced to 2 quarts; strain it, &
 when cold, skim off all the fat; take the
 jelly up clean from the sediment, put it
 into a sauce pan, with a pint of sweet wine,
 half a pound of powdered sugar, the juice of
 4 lemons, & the peel of two; whisk 6 or 8 eggs
 whites of eggs; put them in, & stir them
 with the jelly till it boils; let it boil a few
 minutes; pour it into a flannel bag, & it
 will run through quick; pour it in again
 till it runs clear; have ready a large bowl,

171
Let the jelly run into it, & then put it into
the glasses. 1854.

To make Calf's foot jelly: (Canto's.)

Take a set of Calf's feet, ready dressed; boil
them in as much water, as will long boiling,
will be a stiff jelly; then strain it, & when quite
cold, take off the top, & use only the middle
for your jelly; then put in the juice & peel
of a lemon, wine & sugar to your taste,
with a bit of cinnamon; set it over the
fire, & let it boil a 4 hour; then take it
off, & when a little cool, put to it the whites
of 4 duck eggs; beat all well together,
& let it boil again, very fast; then run
it through a jelly bag, and it will be
very fine and bright.

Oct^r 1854.

Page	A.	B.	C.
17	Amber Pudding	3. Burn, to cure	4. Cough drops.
18	A. Trifle	4. Bleeding, to stop	6. Cold cream.
25	Apricot Jam	6. Black Salve	7. Chalk mixture
32	Apple Cheese	21. Beef Steaks	8. Cabinet Pudding
39	Almond Cakes	24. Bread Sauce	12. Clean Carpets
59	A Rich Cake	26. Breakfast cakes	16. Cuts or wounds
69	A Pudding	27. Boiled Rice Pudding	18. Carr of soup
70	Almond cakes	29. Beef Tea	21. Custards
79	Lup Cakes	38. Blacking	29. Currant jelly
87	Apples to Preserve	40. Black-currant wine	33. Cream Cheese
90	Arrowroot	67. Bakerswell pudding	35. Colored Head
90	a. Blanc-mange	69. Boiled Custard do.	42. Cucumber Preserve
90	c. for Custards	84. Boiled sago pudding	44. Celery, to stew
91	a. - Puddings	83. Brighton Biscuits	44. Carrot soup
91	a. - for Cakes	92. Barbary Marmalade	47. Currant jelly
96	Apricot Preserve	105. Biscuits (Ginger)	53. Cucumber Preserve
96	Apricot's to Dry	115. Do - (Do -)	62. Common Cake
98	Apricot Pudding	119. Burnt cream	77. Lard cheesecakes
102	Almond Cakes	128. Beef à la Mode	77. Charlotte Pudding
113	Apple Jelly	136. Beef, Spiced	92. Brust Jorainade
114	A Rice Cake	146. Beef, Stewed	100. Carrot Pudding
121	A Soda Cake	150. Beef Steaks	100. Common Plum do.
129	A Cake	150. Rice Blanc-mange	102. College Puddings
133	Apple Jelly, Mrs L's	153. Beef, Stuffing	109. Cough, Lasagne's
139	Arrowroot using	144. Duke Bedford's Pudding	116. Chloride of Lime
145	Apple cheese	179.) Hambury Cakes	117. Cake school
		181.)	118. do - do -
		181. Blanc-mange	153. Common cake
			161. Cholera, vomit
			141 & 2. Cherries &c &c
			163. Capsole mutton

p.	D.	p.	L.	p.	F.
4	Drinking for blisters	17	Eye	10	For a cake
50	Dr. Graham's soup	37	Egg's Pudding	38	Fermenting Pudding
58	Ditto, Barley water	46	Elder root or Jelly	58	For a cold
59	Dr. Marchant, bile	52	Elder wine	59	For Cholera
100	Dr. Robinson's presc ^{ts}	60	Egg Cheese cakes	60	Furniture, to clean
120	Dumplings, Lemon	89	Exerient Draught	64	Fruit dish
132	Damsons, to cream	26	Eggs, In paach	70	French cake
158	Diodes, corner	126	Eggs, do with cheese	89	For a cough
160	Dormers			112	Fig Pudding
144	Duke Bedford's			115	Four quarter do -
134	Damson Wine				

30 drops of ¹⁸⁵⁷ Juice of
 for a fever drink
 1857.

¹⁸⁵⁷
 For a cough.
 Boil some honey &
 vinegar together,
 then add a
 little Decaenome
 Wine. Take a
 little often - N.

¹⁸⁵⁷
 For an embrocation,
 recommended when it
 is had been for pain in
 limbs. &c - &c - by N.S.

Mix some spirits of
 Wine, & Camphor together,
 then add a little
 Sassafras.

For a fever drink.
 Pour some boiling water
 on some slices of lemon,
 sugar, & ~~Just~~ cream
 of Tartar. N.

For a gargle for sore throat.
 N. Feb: 1857.

Some slum in barley
 water, with a little
 vinegar & raspberry vinegar
 when preferred.

J. Doy. Dublin. 1857.

Page.	G.	P.	H.	P.	J.
1.	Green Gooseberry Wine	3.	Whooping cough.	4.	Injection, to prevent
9.	Gingerbread Buns	20.	Harico Mutton	7.	Isinglass Jelly
13.	Grantham Whetstone	34.	Horse radish Sauce	9.	Imperial Pop
20.	Ground Rice Pudding	52.	Hair oil	65.	Tork, to make
23.	Gravy Soup	54.	Honey Soap	86.	Invalid Pudding
32.	Gravy	57.	Horse radish sauce	88.	Speca cubana
51.	Gravel or Stone	68.	Hamburg Jam	107.	Station Cream
51.	Gingerbread (Rich)	72.	Hams, to cure		
55.	Ginger Beer	85.	Headache		
55.	Ginger biscuits	88.	Gentian		
56.	Ginger cakes	104.	Horse radish Pickle		
57.	Ginger cakes	110.	Hams, to cure		
70.	Ginger Wine	116.	Dusty pudding baked		
72.	Gravy (rich)	118.	Harico Mutton		
79.	Gooseberry Preserve	120.	Harico of Mutton		
79.	Ginger bread	130.	Hair, lotion for		
80.	Do do	145.	Ham cutlets		
80.	Gooseberry Tonic	161.	Hunter's Pie		
95.	Grape Preserve				
99.	Gingerbread				
99.	Ginger Loaves				
101.	Gingerbread				
111.	Ginger Beer, No. 1 & 2				
162.	Ginger Loaves				

Page	J.	P.	H.	P.	L.
15.	Gumbles	37.	Rali har Pudding	1.	Lemon Pudding
104.	Jelly (Strengthening)	61.	Purby cakes	4.	Little Puddings
170.	Jelly, Cat's feet	168.	Knitted Muffates	5.	Lemon Suet ditto
171.	Jelly, etc - do	168.	Knitted cap	5.	Lemon cream
		159.	Knitted boots	5.	Ditto - ditto
		164.	Do - Brioche	5.	Le Mann's Biscuits
		165.	Do - J. Temming	10.	Little Puddings
		166.	Do - a bag	14.	Lemon Cheesecakes
		71.	Minsey's Pickle	16.	Lamb chops
				22.	Lemon Cheesecakes
				38.	Liver, cure for gray
				57.	Lemon Cheesecakes
				67.	Lip Salve
				70.	Lemon Cheesecakes
				75.	Lemon Pudding
				87.	Lady Sunderland's Pudding
				98.	Liver, to cure
				101.	Lemon Cream
				103.	Lemon Wine
				103.	Lemon Cakes
				113.	Lemon Dumpling
				148.	Lemon Suet Pudding
				155.	Lemon Pickle

P.	M.	P.	G.	P.	O.
12.	Head Wine.	169.	Netted Fringe.	39.	Orange Marmalade.
13.	Mince Meat.	169.	Do. Antennacaper.	41.	Orange Wine.
15.	Mince Pies.	164.	Netted Baskets.	45.	Onion Soup.
19.	Mince Pies.	88.	Nitre -	45.	Onion to stew.
34.	Mutton Potatoes.	91.	Nitre, Ambau.	50.	Orange Squash.
63.	Mock oyster Sauce.	-	& Shecaubana.	60.	Orange Sponge.
82.	Moths.	91.	Do. Do. Do -	65.	Oil for Furniture.
106.	Mince Pies.			72.	Onions, pickle.
129.	Mutton Cabobs.			147.	Orange Marmalade.
154.	Mulligatawny sup.			148.	Orange, preserve.
161.	Malt, brewing without.			154.	Orange jelly.
144.	Mary Soup.			155.	Orange sponge.
				159.	Orange, preserve.

16. Pear
 17. Puffed
 18. Pear
 19. Pig.
 20. Puff
 21. Potted
 22. Pince
 23. Potato
 24. Pig, cur
 25. Pickle
 26. Pork
 27. Puff
 28. Pres
 29. Pudd
 30. Pasty
 31. Plum
 32. Plum
 33. Do. do
 34. Pickl
 35. Pork
 36. Pear
 37. Pickl
 38. Plum

p.	M. J.	P. H. G. J.	p	p.
2.	Tops & Bottoms.	22.	Leal cutlets.	24 White Sauce.
25	Sea cakes -	26.	Leal ragoned.	70. Walnut Ketchup.
49.	Tongue, to salt.	61.	bersuacilla (pud)	85. Wasp Sting -
51.	Sea cakes (stout)	66.	Universal Cement.	153 Wine & Strawberry
60.	Tins, to clean	74.	Velvet Cream.	
81	Tapioca Pudding.	114.	Vinegar, Cayenne.	
92.	Spoth cake	127.	Leal Olives.	
99.	Tincture Stomachic.	130.	Vinegar, Sugar.	
99.	Tins (to clean)	132.	Vinegar, Rastbery.	
122.	To bottle fruit -			
123.	Transparent Marmalade			
131.	Tii douloureux, cure.			
133.	Sea cakes -			
156.	Tipe, to stew.			
156.	Tongue, rolled.			
156.	Tornata sauce.			

15. Yell
21. Gosh
Tie a
White
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p. L. G. p. F. p.
 75. Yellow Plumery
 121. Yorkshire Gingerbread.

Banbury Cakes.

Take a pound of dough that is made for white bread, roll it out, and put bits of butter upon it the same as for puff paste, till you have worked a pound of butter; roll it out very thin, & then cut it into bits of an oval form, the size you wish to make the cakes. Have ready some currants, washed, picked, & dried; mix some good moist sugar with a little brandy, put a little upon each bit of paste, close them up, & put the side that you closed next the fire they are to be baked upon; do not let them touch each other; bake them in a moderate oven, be careful not to bake them too much; as soon as they are taken out, sift sugar over them. You

to Jan...
 at Ketch...
 L. King...
 L. King...

For the Head & Brain.

℞. Magnesia Sulphat: ʒi.
 Symp. Pur ʒiij.
 Jaloe, or alle ʒij.
 Potash Nitratum ʒij.
 Theriac. Off. ʒij.

This is a recipe for a head and brain remedy. The ingredients listed are Magnesia Sulphat, Symp. Pur, Jaloe, Potash Nitratum, and Theriac. The quantities are given in apothecary units: ʒi, ʒiij, ʒij, and ʒij respectively.

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by add.
 grate the
 in drops
 Blane
 Col. Lye. It
 them it to
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 to let the
 from turn
 Chubs in
 them, an
 Blane
 the pur

For The Revd Wm Laid.

℞. Magnesia Sulphat: ℥i.
Aqua Purā ℥vii.
Solue, et adde
Potassa Bicarbonatis ℥ij.
Spir: Aetheris Nitrici: ℥ss.
Spir: Cinnamomi ℥ss. M.
Capiat cochlearia magna ij
omni mane; cum Acidi
Citrici ℥. xv inter effervesce-
-dam.

℞. Pilul: Rhoi Cup: ℥i.
Divide in Pilulas xii; e
quibus sumat i uel ii
omni nocte; uel quando
-cumque requiratur. A.P.
Januarii 2/1mo 1843.

180

by add. candid. pe
opate the side of a lo
low drops of essence of
Place. Marge, or p
sol. 2 gr. Single in to p
than it to 14 pint cream
add some peach water
breads; let it boil up
Adover forms of
off a little less long
to let the blanc. - h
you turn it into the
which will remain a
them, and be on the
Place. Marge. the
the pencils.

may add candied peels to the currants,
or grate the rind of a lemon, or put a
few drops of essence of lemon if you like it.

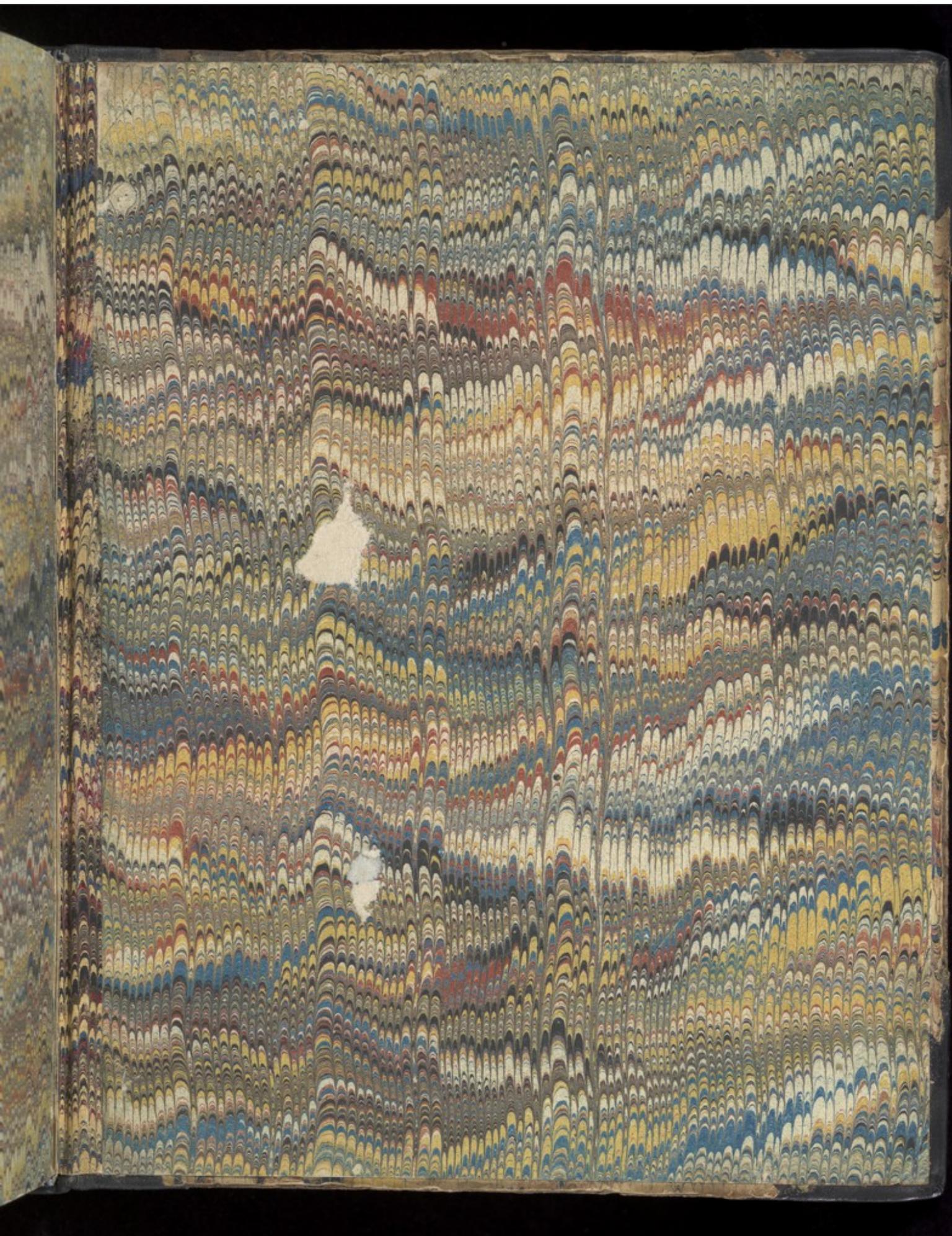
———— (Shammas.)

Blanc. Mince, or Blamange.

Boil 2 qrs. Singsles in $\frac{1}{2}$ pint water $\frac{1}{2}$ hour;
strain it to $\frac{1}{2}$ pint cream; sweeten it, and
add some peachwater or a few bitter
almonds; let it boil up once, & put it into
whatever forms you please. If not to be
stiff a little less Singsles will do. Observe
to let the Blanc. Mince settle before
you turn it into the forms, or the
blacks will remain at the bottom of
them, and be on the top of the
Blanc. Mince when taken out of
the moulds.

———— Domestic cookery
by a Lady. 1554.







RECEIPT

BOOK

1843





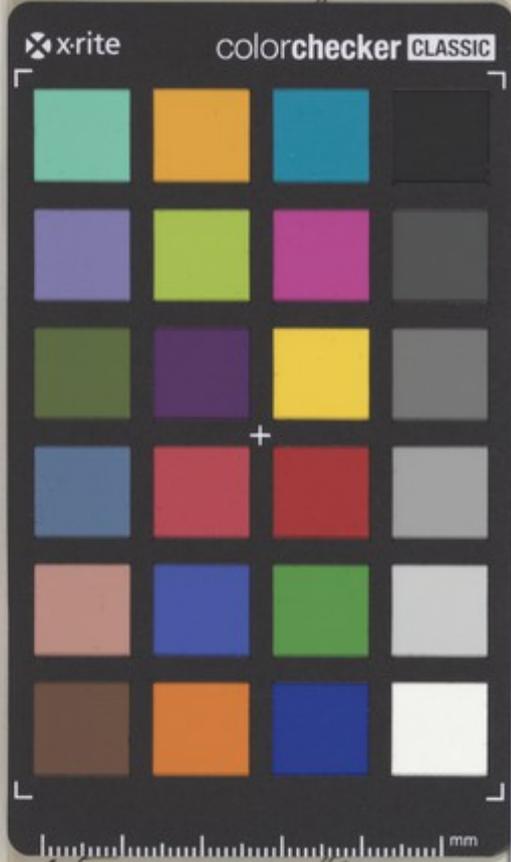




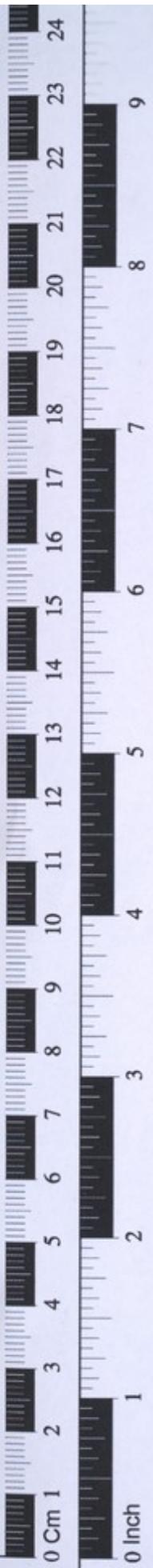
220

Simon

Take the
the seeds 1/2
lump sugar



Stirring them
them through
gallon of
sugar - since
when you



The Wellcome Library

1.

ing
2 Simons, grate
k butter - a lb of
d - 3 eggs smitting
together with the
with Puff paste.
ted and mix

Gooseberry wine.
Gooseberries picked,
washed, in a wooden
tub when the sugar
flow of juice just
- 2 or 3 days.

a day - strain
in size, to every
lb 4 lbs. of lump
rel with brandy
to every 5 gallons