

## **Receipt Book of Jane Freestone**

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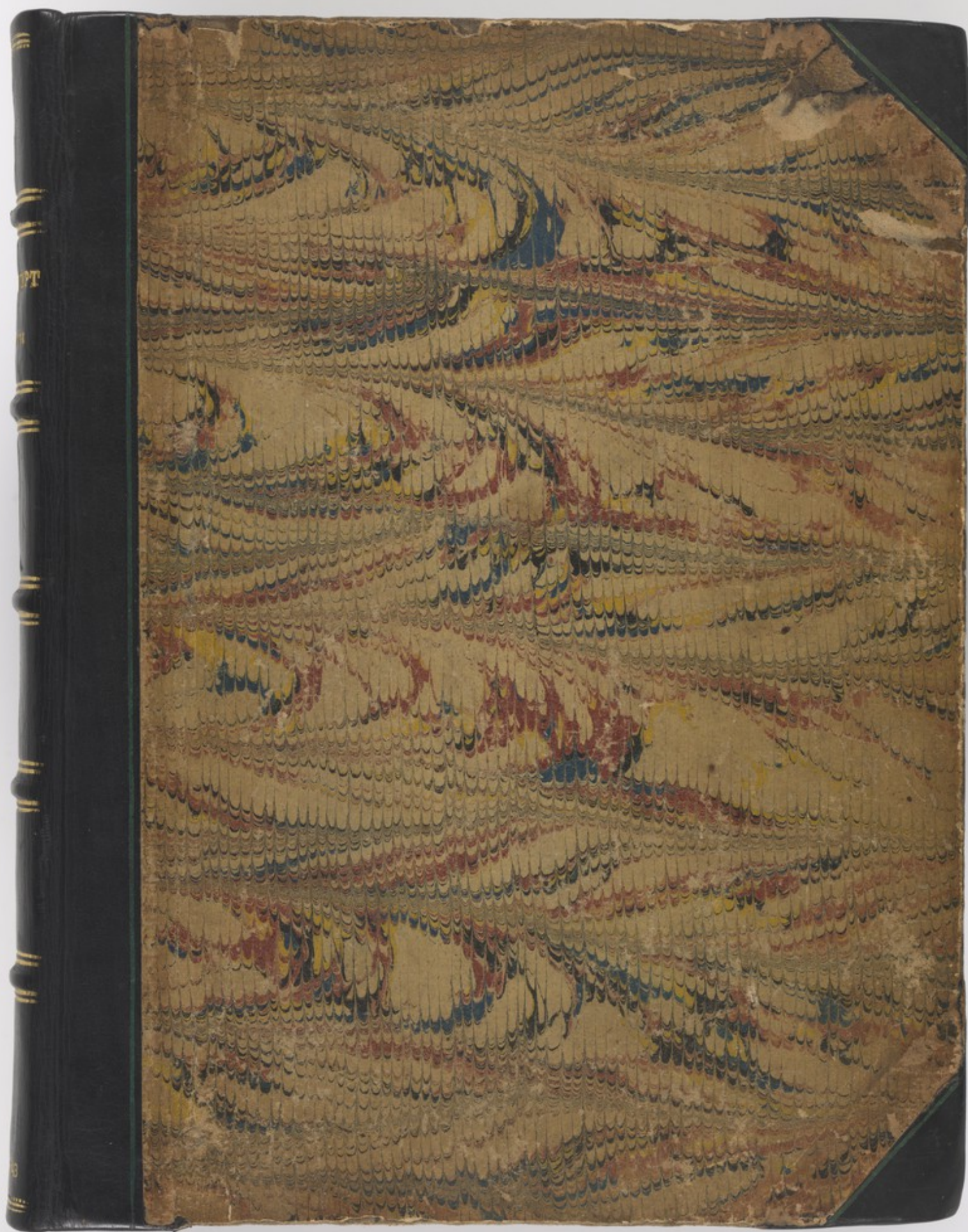
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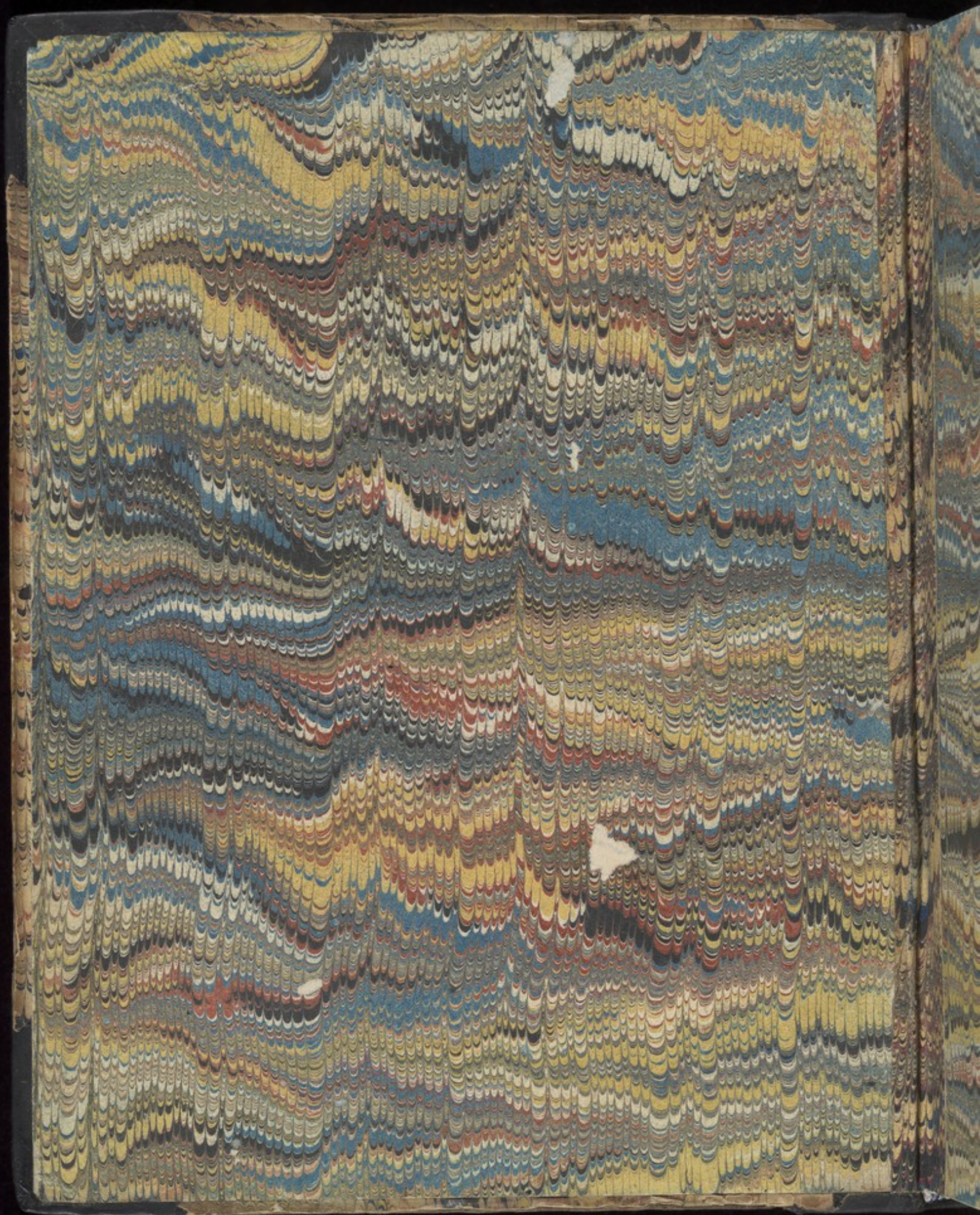
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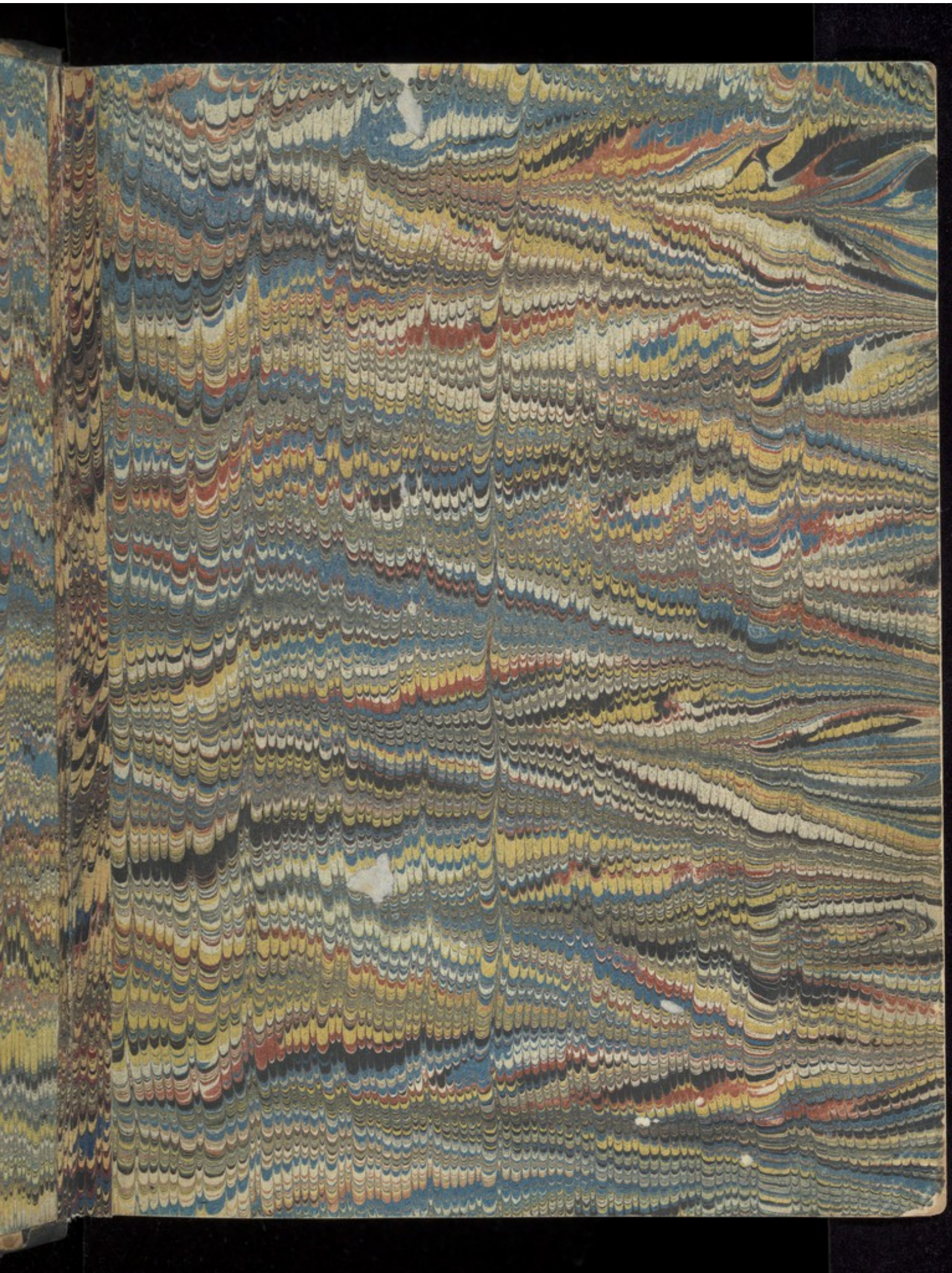
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Receipt book -

Jane Freestone.

1813.

### Simon 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. mix 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,  $\frac{1}{2}$  lb. butter, 3 oz. Lump sugar,  
pounded. fine. Put all together; then  
take half pint yeast soaked all night  
in cold water - 4 eggs -  $\frac{1}{2}$  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  $\frac{1}{2}$  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 two tea spoons.  
in a quick oven. then separate  
them & set them again in the oven  
to dry. set them upon two 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 vitrol. 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 Res. wax and white  
diachalum melted together and spread  
upon thin white leather or linen cloth.

Little Puddings.

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

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

## Lemon Suet puddling -

To  $\frac{1}{2}$  lb. grated bread - add 6 oz. of suet, the juice of 2 Lemons, with the rind grated, Sugar to taste & eggs. Boil 2 hours, or as much longer as convenient -

## Lough Drops -

1 oz. Sweet spirits Nitro -  $\frac{1}{2}$  oz. Turpentine,  $\frac{1}{2}$  oz. Spirits - 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.

Pare 4 Lemons very thin, Squeeze the juice on the peel and let it stand 2 hours, dissolve  $\frac{1}{2}$  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 Spermacita - 1 Do - White Wax.  
Dissolve the spermacita & 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.

spoonsful 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. 1/4 oz. prepared chalk. 1 drachm. of sugar. 1/4 oz. gum Arabic. a few drops of cinnamon water. 1 large tea-spoonful to be given after every loose stool - to a grown person. & 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,  $\frac{1}{4}$  lb candied peel & 2 lbs. currants well beat together till ready for the oven with a spoon full of brandy baked in a quick oven.

### Cabinet Pudding.

Take a pint & a half of new Milk add the yolks of 7 eggs well beaten, and sugar nutmeg and brandy to taste. Butter the 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 & talifias, then pour the milk eggs &c over the biscuits. Boil it one hour.

September 28<sup>th</sup> 1843.

Northampton. Mrs Parli -

9

## Imperial Pop.

2 oz. Cream of Tartar.

1 oz. Jamaica ginger Crushed.

2 Dr. Citric Acid.

$\frac{3}{4}$  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. Purlis -

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. - Mann's Biscuits.

To 1  $\frac{1}{2}$  lb flour well dried w<sup>o</sup> oz. and  
a half of butter, rub into the flour  
with 2  $\frac{1}{2}$  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.

— Ship Dawson.

## For a cake.

Rub. 3 oz. butter in  $\frac{1}{4}$  lb. flour. add  
1 lb. currants. 2 oz. lemon juice -  
nutmeg & sugar to taste, 2 eggs. a little  
brandy - a desert spoon full of  
yeast, with a sufficient quantity  
of new milk.

Sh. A. Henson's -

To make Scotch bread.

To 2 lbs. well dried flour, add  $\frac{3}{4}$  lb. powdered 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 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 powdered white sugar - Noby.

To make a rice cake.

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

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. Rev. Heavley'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  $\frac{1}{2}$  taste. then add a  
pound of flour it will be quite  
stiff. - Drop it on Lins with two forks.

## Grantham Whetstones.

1 lb. flour  $\frac{3}{4}$  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<sup>r</sup> 18<sup>th</sup> 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  $\frac{1}{4}$  lb. Candied  
peel - Sugar & port wine or Brandy  
to your taste. Mamma's -

November 25<sup>th</sup> 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 24. 4.

## 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, take them in cups - a little more. than  $\frac{1}{2}$  full

Soda Cake. J. H's.

1 lb. of Flour 3 oz moist Sugar  $\frac{1}{2}$  lb  
Currants  $\frac{1}{4}$  lb of Butter 2 Eggs  $\frac{1}{2}$  pint  
of cold Milk half the Milk to be  
mixed with the Soda the other with  
the eggs 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 of 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  $\frac{1}{2}$  lbs of Flour sifted 1  $\frac{3}{4}$  lbs  
of loaf Sugar  $\frac{1}{2}$  lb of Butter & Eggs &  
nutmeg grated and a Tablespoonful of  
Brandy - work them up together -

# + Lemon Cheesecakes. J. H.

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 9<sup>th</sup> 18.

## 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

I. R. The ointment of Sugar of Lead, will soon  
 remove the eruption. In such unstable  
 habits, it is necessary to administer an  
 occasional gentle Laxative, such as a  
 Scidlitz Powder, Night & Morning,  
 during the cure; or two drachms of  
 Epsom Salts in a wine glass of ginger  
 tea twice a day.

Eye. Particles of Dust &c 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 Dinner.

Stew the Mould with raisins. Put some  
 stale bread and butter & eggs.  
 Boil some Milk, and pour it on boiling  
 hot. Put a buttered paper on the top.  
 Bilk it, and serve it up with Sauce.

+

## A Trifle.

Cover the bottom of your dish thick with sponge cakes or Macarons and Bûche de cakes. Soak them with brandy or Sherry then cover them with a rich custard and then with a rich whipped 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. Lapey'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 rub 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  
Juice 1 lb. of currants with Sugar Spice and  
Sweet meats 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 nice brown then 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 Spoonfuls full of ground rice boiled in as full a pint of milk till it is as thick as possible.

Then put in  $\frac{1}{2}$  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.

Take 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  $\frac{1}{2}$  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.

Put a rack of Lamb into pieces and  
put them over with egg yolk. Strew 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 of a nice brown.  
Have ready some good gravy and pour over  
them, serve up hot.

## Pulled beef. No. 2.

Take the cold meat is left of a fillet of beef. 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 creased and washed in cold water) lay the beef 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.

Cut 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. 1.

Mix a table spoonful of flour in a little  
milk, mix it with the yolks of 3 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  $\frac{1}{2}$  lb of loaf sugar, a  $\frac{1}{2}$  lb of butter, 6 eggs  
of flour 1 egg a little brandy a few  
caraway seeds and a little lemon ~~juice~~ <sup>juice</sup>.

### 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  
saw, 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. *Runys.*

#### Beal. *Beigned.*

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 minced 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 Kudding.

Boil a  $\frac{1}{4}$  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 taste round the dish and bake slowly.

## Spanish Mustard. Eliza'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. Eliza'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 19<sup>th</sup> 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.L.'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  $\frac{1}{2}$  hour.

Little seed cakes. L.L.'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 four taste; it will be quite a stiff paste - drop it on tins with a fork.

## 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 angelica root sliced; a quart of the red part of clone gillyflowers; two handfuls of lavender flowers; bay & laurel leaves & half a handful of each. Three Seville oranges, stuck as full of clones as possible, dried in a cool oven, and powdered; half a handful of knotted 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 damask 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. August 8<sup>th</sup> 1844.

Truly, I care.

### A Receipt for Gravy. Mamma.

Take a beards hair and first 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.

bib. N. 32<sup>nd</sup> 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, 33  
till the apples fall completely, and <sup>then add the sugar</sup> <sup>and it gets</sup>  
quite thick and smooth. <sup>it</sup> - dip a Skape.  
in cold water, and rub the apples;  
when cold turn it out. Success.  
\* (see to hours) (or it will keep better). October 3<sup>rd</sup> 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.  
Put plenty of this upon the mutton  
and roast it by a quick fire when  
enough put into the dish a little port  
wine, and ketchup made hot but  
not boiled.

+ Collared Head.

Boil a pigs head that has been salted  
a week until the meat will drop  
off the bones, take off the skin and  
give a mould with it - pound the  
meat quite fine season highly with  
ketchup, 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.  
 ——— Henty Jan 27-1845.

## To make Blacking. (Mamma's.)

$\frac{1}{2}$  lb Ivory Black, 10g Sweet Oil,  $\frac{1}{2}$  lb  
 Treacle, 3 pints vinegar, 10g Oil Vitriol.  
 To stand 1 day before it is bottled.

——— Preserved bet<sup>h</sup> 1845

## Evel Pudding

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$\frac{3}{4}$  lb of bread crumbs  $\frac{3}{4}$  lb of chopped fruit  $\frac{3}{4}$  lb  
of sliced apples  $\frac{1}{2}$  lb currants Sugar and beating  
to your taste 4 eggs well beaten if convenient  
a lemon grated boil it 5 hours and serve it  
with Sweet wine Sauce. —

## Hale Lane Pudding

$\frac{1}{4}$  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  
 $\frac{1}{2}$  lb 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. —

## Summy Pudding

1 Tea 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. Let 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. L. C. L.

## Sago Pudding.

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

## Orange Marmalade.

12 Seville Oranges, 5 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. *Howell's.*

## Rolled Gingerbread.

1 lb of Sugar (the coarsest)  $\frac{3}{4}$  lb flour, 6 oz of Butter, ginger & candid peel to taste.

## Almond cakes.

$\frac{1}{4}$  lb of butter, 4 eggs leaving out 2 of the whites; 1 lb of S<sup>t</sup> 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 5 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.

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## 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 or cut  
the oranges in half. Then turn out the  
pulp into the water. Let it stand 8 or 10  
days (as you like 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<sup>th</sup> 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 not of a fine green change the water and that will help to green them. Cover as before and keep 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<sup>d</sup> 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<sup>r</sup> 1846. Done: Look<sup>d</sup> 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 weak white gravy; stew till tender, then add 2 teaspoonfuls of cream, & a little flour & butter, seasoned with pepper, salt and nutmeg, and simmer all together.

## Carrot Soup.

Put some beef bones with 4 qts of the liquor in wh<sup>ch</sup> 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~~  
 pulp through a hair sieve, or coarse cloth,  
 then boil the pulp with the soup. Wh. 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.

Put 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  
beak of gravy, pepper, and salt; cover & stew  
2 hours gently. They sh<sup>d</sup> 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 cushion  
over a colander and squeeze the pulp quite dry  
1/2 lb of moist sugar to a gallon of juice &  
soil 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. Maltby Hany's. Sept<sup>r</sup> 1846.

To make Currant jelly.

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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 skive it. Mamma's.

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 fitches & rub them 1 a week. Rub the hams & the shoulders with the bay salt & Salt-Petre first. Mamma's. Sept<sup>r</sup> 10<sup>th</sup> 1846

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

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 nicely, & 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  
solidified, when it is cold. Put the fat in a basin  
& mix it with a little gravy & some butter, melt  
them in a basin & put to the beef. Pepper &  
salt to y<sup>e</sup> taste. Put in pots - & run some butter  
melted on the tops. *Amstr. Sept. 1846.*

## 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.

Beverton Rectory. 1848.

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) Ellen'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. - Overstone Rectory.

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,  
a brandy to moisten it. - October 1846.

## For the Hair.

8 oz. Sweet 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.

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## 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 lb. Lureis  
 to every gallon of liquor 4 lbs of sugar  
 with cloves, Mace, & ginger as much as  
 you think proper, boil it for 2 candlemas  
 when cold work it with yeast & yeast.

To Recd? Mr. Lantry - Stittington.

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## 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 Judding.

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

Sauce - melted butter, wine, & sugar.

H.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 tablespoonsful  
 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 Faneourt.

To 2 lbs of well dried flour, add  $\frac{3}{4}$  lb 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. L.

$\frac{1}{2}$  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  
 beat 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 gray

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 1 lb of  
 salt, boil them to a time 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.

## Horseshadish Sauce. P. Laynes.

1 table Spoonfull ready mixed. 2 of oil. 1 of vine.  
 gar. 1/2 of cream. Salt. mix them well and add  
 a Spoonfull of horseshadish.

## St. Graham's Recipe for Soup.

1 gallon of water. a tea-cup full of pearl barley. 3 lbs. of lean beef. or neck of mutton. Some Carrots and turnips 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 longer in a closed pan.

## Barley water (Ditto)

Wash 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 Gosport 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. Merchant,

4 Scruples of Turbath - 1 of grey powder - 1 of Corn.  
Ground Secacuanha - mixed 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. Spoonful for the first dose  
And one every hour until it abates - Take 2 table.  
Spoonful three times a day until you lose  
it -

A Rich Cake (Ship Bisk)

1 lb of flour -  $\frac{3}{4}$  lb of lump Sugar - 1 lb of Currants, 2 oz  
of Candied Peel - 5 eggs -  $\frac{1}{4}$  pint of Cream - mix gr.  
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 (Ship's Bells)

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 Singlasp 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 lb melted Soap - boiled in a gill of soft water - whilst boiling hot mix into it a gill of Turpentine.

## For cleaning Tiles

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

## Orange Sponge. Ranq's.

Dissolve 2 oz of Singlasp 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.* (Purvis Hill.)

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 spoonsfull of yeast &  
2 eggs - Let the dough rise well, & when  
rolled out and put on tins let them  
rise again before the fire, bake.

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## 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 oys. of butter thickened with flour, if too much spice is put in it spoils it.

## Fruit dish. (Ann's)

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 spoonfuls.  
 Bake of a light brown.

Merstoun Aug<sup>th</sup> 1847.

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To Make Ink. (Recd? Mr. W. L. Lacy?)

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  $\frac{1}{2}$  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. (Recd 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 Rum or Brandy until it forms a strong glue, to which add  $\frac{1}{4}$  oz 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  
cheese. 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. Lays'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 lumber.

Receipt for Seasoning Pork Pies.

(Mrs Beasley's.)

To every 7 lbs. of meat  $1\frac{1}{2}$  oz. Salt, 1 oz. of White pepper, & 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 ratiſſin. The butter beat to a cream.

## Lip Salve. (Gammal)-

$\frac{1}{2}$  oz. White wax,  $\frac{1}{2}$  oz. Spermace<sup>t</sup>e, 1 oz. oil almonds, 2 drachms Balsam Peru, 2 drachms Alkanet root - A small bottle of essence of Lemon.

To make Ginger Wine. (Mr. Sanderson)

To 9 gallons of water put 24  $\text{lb}$  of Loaf sugar,  $\frac{1}{2}$   $\text{lb}$ . 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 bores, then put it into a sweet cask with the peel of the 8 Lemons, 3  $\text{lb}$ 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 - 102. Seinglasp - stop it up, and in 2 months it will be fit for use.

To make Walnut Ketchup (Ant L-f)

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 to pint of Port  
wine, & a  $\frac{1}{4}$  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,  
 $\frac{1}{2}$  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 Peter, 4 oz common salt, & pint of ale; simmer the above together and pour on hot. Turn every day.

Gravy. (Mrs. Wallis's senious).  
Take a beards 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 Peter 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.

(Mamma's.)

#### Velvet cream.

For 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  
spoonsful 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. Laid.)

Lemon Cheesecakes. (Miss Harper's.)

Take  $\frac{1}{4}$  lb. butter melted in a cup of cream, break  
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 pans with a puff paste.

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### Raspberry Vinegar. (Aunt L. H.'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 - <sup>77</sup>  
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.)

### Hard Chusecakes. (Mamma's.)

When the curd is prepared rub in it a  
little butter, then add some bread crumbs,  
& cream, 6 eggs, sugar, currants, candied  
rind, brandy & nutmeg to y<sup>r</sup> 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. H. S.)

1 lb. flour & 1 lb. butter, 1 tea cup full of sugar,  $\frac{1}{2}$  pint milk, carraway seeds or lemon peel. 1 tea-spoon full of soda & ginger, mix the sugar & butter together first, then mix in the flour carraway 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 ozs. butter, 2 oz. candied  
peel, 10 oz. 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 picked 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 Bake 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.

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. H. Dolner has found that, by

chipping 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 Sorage Pudding -

2 Teaspoons full of Sorage 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.)

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For the Headache.

85

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

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For a Sting by a Wasp.

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

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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.

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## Soda Cake.

1 lb. flour, 6 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 -

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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 separately and then together. Add them to the milk and boil it 19 minutes, sooner is than more.

### Lemon Pudding.

To  $\frac{1}{2}$  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  $\frac{1}{2}$  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 Rozeau 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 Heale'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 Hogs lard, & common Scotch snuff mixed together.

For a cough.

Take 1 oz Spanish Siquorice & oz. Nitre dissolved in 1 Pint of Warm water, take a Wine glass of the mixture when the cough is troublesome.

For Ringworm.

2<sup>d</sup> worth of Brown Alebore, mixed in sour cream, washed off with soft soap in the morning.

Spicant 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.

## 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 ozs. powder, form it into a thin paste with cold milk, on this pour a pint &  $\frac{1}{2}$  boiling milk, in  $15^{\text{th}}$   $\frac{1}{4}$  oz. If single 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 tablespoonfuls 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 Anbana -

#### For an adult -

Mixture of Anbana 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 Lincture of Gamboge.

From Earl's Son Mr. Greville.

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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. L.  
From Maine.

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Barberry Marmalade. "Mr. Muddell'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<sup>oz</sup> 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. <sup>Then</sup> Take a few ripe Marlet Strawberries, crush them, and put them into a jar, with their weight of doubled 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

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. (Mrs. Rundell's.)

### To Preserve Quinces.

Quinces may be preserved either whole or in quarters, in this manner. Having pared 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 parings over your quinces to keep them down. Cover your saucepan close that

Off. In 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 3<sup>rd</sup> 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,  
 downed with brandy paper & leather over them,  
 tie them up close. Mr. Rundell'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. Rundle'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 kernels 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, Skim 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 & Skim 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

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

### Apricot Pudding.

Stir up 8 eggs, 4 table-spoonful of flour, a little salt & powdered cinnamon, in a pint of milk. Rub 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

them 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 Grapes, Figs, &c.

$\frac{1}{2}$  lb. Potton Stone.  $\frac{1}{4}$  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.)

$1\frac{1}{2}$  lb. Flour, 1 lb. Sugar, 1 lb. Treacle, 1 oz. Ginger  $\frac{1}{2}$  oz. Caudid Keel - 6 oz. butter.

### Ginger Loaves.

2 lb. flour,  $\frac{1}{4}$  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. Read. Mr. Hammer's Housekeepers.

3 lb. flour, 2 spoonfuls sugar, 1 cupful of  
beef dripping rubbed in, add cloves & ginger,  
& moisten with Treacle as stiff as a dumpling.

### Pucks.

1 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 Treacle & 2 oz. candid  
Semon. Peel. 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 Semon  
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 oz 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, & 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 ~~add~~ 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 Grapes, (Port or Madeira,) 1 ounce  
 of Isinglass, 2 ozs. 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.

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## Soda Cake.

1 lb. Flour,  $\frac{1}{2}$  lb. Moist Sugar,  $\frac{1}{2}$  lb. Currants,  
 6 oz. Butter,  $\frac{1}{2}$  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.

$\frac{1}{2}$  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.

1 lb. pound of Rhubarb, add the juice of a  
 Lemon & the rind cut in small strips  
 $\frac{3}{4}$  of a pound of sugar. Boil all together  
 for  $\frac{3}{4}$  of an hour. The Rhubarb should  
 be peeled.

## Apple Pie.

Of the best apples 6 lbs. pared, cored, & minced, 3 lbs. fresh Suet, 2 5 lbs. raisins, minced, to these add 2 lbs. currants, 3 lbs. finest powdered sugar,  $\frac{1}{4}$  oz. mace,  $\frac{1}{4}$  oz. cinnamon,  $\frac{3}{4}$  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,  $\frac{1}{2}$  lb. butter, 2 oz. Caraway seeds, a little candied Peel, 5 drachms powdered ginger, 5 table spoons of Mead, 2 ditto Brandy.

## Rice Cakes.

$\frac{1}{2}$  lb. butter,  $\frac{1}{2}$  lb. powdered sugar, 1 lb. ground rice,  $\frac{1}{4}$  lb. flour and 3 eggs.

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Rice Rock Cakes.

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$\frac{1}{2}$  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.

Nov 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  
 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 - Pepp - the same quantity of Bay Salt, half an ounce of salt - prunel - 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. Askevorth.

# Ginger Beer.

103 of bruised ginger, 103 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. Overstone. 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 vessel & 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, & 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. S. Whitworth's  
Aug<sup>th</sup> 1849.

### Sij Kudding.

One pound of figs shred fine,  $\frac{1}{2}$  lb. nut,  
boys head crumbs,  $\frac{1}{2}$  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.  
Honey's -

### 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.

Honey's.

## Lemon Dumplings. Rancy's.

$\frac{1}{2}$  lb. of bread crumbs,  $\frac{1}{4}$  lb. butter,  $\frac{1}{4}$  lb. of  
 Lisbon sugar, the juice of a large lemon,  
 and the rind grated. Mix all well  
 together, & moisten with a table-spoonfull  
 of new milk - boil them in tea-cups, for  
 $\frac{3}{4}$  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  
 leave them in the sun, till they are  
 quite soft, and in a mash. Then  
 strain thro' a linen 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 rind. Set it to boil.

114 quickly at last. The flavour and colour are heightened by lemon juice. Honey'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. (Honey's -)

$\frac{1}{2}$  oz. cayenne pepper, a little shalot, 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. (Hancy'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. (Hancy's) -

+ Baked Gasty Pudding. (Nanny'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 closet &c. The cost would be 3 per week.

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School cake.

1½ lb. flour, 2 lbs. dripping or lard,  
1 lb. butter, 53 lbs. raisins, 5 lbs. currants,  
5 lbs. sugar, candied peel, nutmeg,  
and ginger. 1½ pint of balm (about 1-  
8 eggs, milk and water to mix  
it - & when the flour just warm,  
mix in it the sugar, fruit & spices;  
melt the butter & dripping and mix  
them with the milk, water, & eggs.  
The 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 to rise for some hours. ~~Keep it warm.~~  
This is cake sufficient for about 40  
children. Newtown. Oct. 1849.

— Jane Loring. —

Galford's cake. as made June 20<sup>th</sup> 44.

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8½ lb. flour, 5 lbs. currants, 5 lbs. sugar,  
2 lbs. butter, 1 lb. lard, 10 eggs,  
yeast and milk.

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### 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 corer, 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 Cream

Boil a pint of cream, with lemon peel, & salt. When cool, add the yolks of 6, and 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  
heater over it, until it looks like Candy.

### Lemon Stewings.

$\frac{1}{2}$  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<sup>th</sup> Smith.

### Shetland Cake.

Put a  $\frac{1}{2}$  lb of butter, in a pound of flour, add  $\frac{1}{4}$  lb  
of Almonds, and of Sugar,  $\frac{1}{2}$  oz 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 8 Eggs well, and mix in. Send it to the oven  
as soon as it is mixed.

W<sup>th</sup> Miss. Bakham.

## Yorkshire Gingerbread -

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$1\frac{1}{2}$  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 brown Sugar,  $1\frac{1}{2}$  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-spoonful 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 on fire -

Wm. Forster's Whiffy

## A Soda Cake.

Put a  $\frac{1}{4}$  lb of butter in a pound of flour - throw in a tea-spoonful 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  $1\frac{1}{4}$  oz of Whiglass in a pint of batter, when ready add to it a large cup of Raspberry

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

M<sup>rs</sup> H. Anne.

### 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 ops of Sugar to the quart,  
put in layers, and do not spread after they come  
out of the water. Take off the bladder of glasses  
when they come out of the water, & fill the bottles  
with boiling water. Tie them down again  
quite close.

M<sup>rs</sup> 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. 23<sup>rd</sup> 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.

Matys. Nov: 1849.

# Joy's Plum Rudding.

1 lb. Best Malaga Raisins, 1 lb. currants,  
 1 lb. & half good beef suet.  $\frac{3}{4}$  lb. White or  
 brown sugar, 2 qrs. candied lemon & orange-peel,  
 2 qrs. candied citron, 6 qrs. flour,  $\frac{1}{4}$  lb. head  
 of Brussels - 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 a 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 Spoon-  
 fuls of brandy, & serve separate. The sauce can be  
 poured over if approved. Modern Housewife -  
 Jan 3 - 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

heavily; 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.

Beal Olives. Raney's.

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. Hanay'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. Hanay'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

strew over the mutton.

Mutton Cabobs. Harvey'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. Mrs. Sprigg's.

1 lb. butter, beat with a fork, 1 lb. flour dried in the oven, 8 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 ops 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 ruin the cake  
 sad. Beat it a full hour, then  
 Bake. I was build. Nov: 4 1850.

For the Hair, a Lotion.

$\frac{1}{2}$  oz of Tincture of Cantharides.  
 1 oz. Eau de Cologne,  $1\frac{1}{2}$  ops Olive  
 oil. (Scented with Rosemary  
 if approved) - Mrs Owen Wallis.  
 1850.

Ry - Sulph : Quinine 3℥

Sapo : Hispan : q. s. f. Mappa  
in Pil : xvi Divid : quorum  
Sumat ii 4<sup>ta</sup> q. q. hora c 3i -  
Mist: seq:

Ry - Ferri Carbonat : 3℥ -  
aq: Cinnamon: 3viij. M.

The above

I send Mr Butler for hair  
in the face.

1851.

## Jamsons - to Preserve.

To 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 butter. Pour the Jamsons  
 (& sugar wh<sup>ch</sup> 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<sup>ch</sup>  
 when cold, <sup>cut &</sup> tie down with bladder  
 or leather.

September 1851.

Shammas'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.

$\frac{1}{2}$  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.

Pickle 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 Muscadine. Let it stand  $\frac{1}{2}$  year before bottling. If the Damsons are not of the rough kind, a few Stots improve it.

Miss Tinsell 1855.

# Pork pie crust.

8 lbs of flour & as of lard.

$\frac{1}{2}$  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 & make it a  
broken 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 Dolby. January 1051.

### Spiced Beef.

+  
3 ops of salt petre., 3 ops of coarse  
brown sugar, 1 oz of cloves & oz of  
allspice & nutmeg grated, and  
one handful of common salt.  
All these to be mixed and finely  
powdered & rubbed in the round  
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 & leave 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.

Par 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 Harings - put  
them into a cool oven to stew.

Mrs. Huntington'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 tablespoonful 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 rain from penetrating. The

Amigan may remain out of doors as long in the autumn as the sun has any power.

Mrs. Nicholls: May, 1853.

The methods of using Arrowroot are as follows:-

For breakfast, supper, or ordering 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 <sup>not</sup> readily produced, boil for one minute. A little sugar or cherry wine in cases of debility, & cinnamon or aniseed 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 Gin.

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: shew over; fill up with  
Brandy or Gin, & tie a bladder over them.  
Spice's.

## To preserve Cherries.

To every pound of cherries, put 18 ozs  
 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 boiling. Ladies' support.

To preserve fruit for Jells, or  
 Family desserts.

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 ozs of

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

These will not keep so long as the preserve.  
 but are very nice in Tarts.

Lydian. Aug<sup>th</sup> 1753.

### 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. 1753.

## Duke of Bedfords' 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 closely. Boil two hours and a half.

Elyse Stephens. Sept. 1859.

## Soup Merg.

2 turneps, 2 carrots, 2 onions, 2 heads coley, 1 lb split peas, 2 lbs 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  $\frac{1}{2}$  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:  
1853.

## Ham Cutlets.

Take fresh Ham, & cut it the usual size for Cutlets, rub it over with salt & 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 & Turnips, 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, Put out to cool.  
M. A. Gurney. 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 sack in it till it bears an egg. Boil the pickle & skim 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. G. Gurney. 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 diet pudding.

$\frac{1}{2}$  lb. diet 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 like wanted. Boil, 1 hour, in a  
or longer. Eliza Stephens. 1854.

### To Preserve Oranges.

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

Prune 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 basin, 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 should  
 be done in Feb<sup>y</sup>. Lemons preserved  
 by the same process. L. S. 1854.

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. Lemon &c. 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-cup. full 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 like  
cream, custard, or preserve. It should  
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. Wipe them & put them into stone jars, tie them down very closely with hadders, 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

labeled 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 milk.

### Singles & port wine.

Put 1 oz. Singles in 1 lb 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 cock, 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 stewpan & cover it with good stock, let it stew till quite tender, then take the veal & cut the tender part 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, 2 shells to clean it, then put in a flannel bag, as you do calf's foot, & let it run 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  $\frac{1}{4}$  & 1 salt sack,  
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. Sugar 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 thicken 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 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 ground rice crested in

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

### Tomato Sauce.

Take 1 peck of Tomatoes, 10 onions,  
 6 Capers,  $\frac{1}{2}$  lb. Salt, cut all in  
 slices, & mix well together with the  
 salt, let this stand 3 days in an  
 earthen vessel, then add 1 g. ale  
 spice 1 g. 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. cooked light this will keep  
 for years. A table spoonful added to

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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. June  
Breton. 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 butter 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. M. A. Hanson.  
 1854.

THE PARSONS  
 (says the Standard) to  
 of a nation, but if  
 one which we know  
 1848-1849, that  
 withheld it. This  
 who employed it  
 parish there was  
 multitudes died in  
 in this—a very  
 Lamp sugar  
 Prepared chalk  
 Ginger (ground)  
 A teaspoonful to be  
 water (half-and-half)  
 three does at the  
 one, have always  
 will question the  
 gentleness to whom  
 parcel and mixed  
 use of the laundry.  
 from our publication  
 it, any one should  
 advice within reach  
 We address ourselves  
 advice.

# 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.

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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.

B

## Fingerhead Loaves.

Take 2 lbs of Meal. & 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. Leary. 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 Indian 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 Mossick 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. Cordell's.

## Directions for knitting Baskets.

Cast on 68 stitches with a large mesh <sup>no 1.</sup> knitting all round.

Cast 3 rows with a mesh <sup>no 2.</sup> smaller mesh.

Cast 12 rows with a still smaller mesh <sup>no 3.</sup>.

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

Cast 13 rows with mesh no 3.

Cast 3 rows with mesh no. 2.

ket 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 - 2<sup>nd</sup> 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 5<sup>th</sup> 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. Parlo's. 1843.

Directions for knitting a bag.  
 Knit 92 stitches upon each needle.  
 the 1<sup>st</sup> 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 1<sup>st</sup> 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 1<sup>st</sup> will come about the 5<sup>th</sup>  
 or 6<sup>th</sup> stitch, and the others at  
 every 12<sup>th</sup> 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. S. Oct. 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~~ 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.

## To 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  
 1<sup>st</sup> knitting a 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. N. Y.

Dec 22<sup>d</sup> to 1844.

### For Knitting Boots.

Cast 100 stitches on gr. needle, 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.

Cast 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 Butlaw's Jan 7/1846.

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, strain off all the fat; take the  
jelly up clean from the sediment, put it  
into a saucepan, 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, & let  
it run through quick; pour it in again  
till it runs clear; have ready a large bowl,

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

To make Calf's foot jelly; (Aunt'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<sup>r</sup> 1854.

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32.	Apple Cheese.	21. Beef Steaks.	8. Cabinet Pudding.
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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.
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1857.  
30 drops of the Juice  
for a cold see 200.  
1857.

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

1857.  
For an Embrocation,  
recommended when it  
is bad being for pain in  
limbs. &c - &c - by N.H.

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

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 alum in barley  
water, with a little  
vinegar & raspberry vinegar  
& then preferred.

J. Lloyd. Boston. 1857.

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79.	Ginger bread.	130.	Hair, lotion for.		
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101.	Gingerbread.				
111.	Ginger Beer. No. 1 & 2.				
162.	Ginger Loaves.				

Page	J.	P.	H.	p	L.
15.	Jumbles.	37.	Kali Har Pudding.	1.	Lemon Pudding
104.	Jelly (Strengthening)	61.	Dirty cakes.	4.	Little Puddings.
170.	Jelly, calf's feet.	168.	Knitted Muffatus.	5.	Lemon Suet ditto.
171.	Jelly, etc - do.	168.	Knitted cap.	5.	Lemon cream.
		169.	Knitted boots.	5.	Ditto - ditto.
		164.	Do. Brioche.	10.	Le. Mann's Biscuits.
		165.	Do. J. Swimming.	14.	Little Puddings.
		166.	Do - a bag.	16.	Lemon Cheesecakes.
		71.	Minsey's Pickle.	22.	Lamb chops.
				38.	Lemon Cheesecakes.
				57.	Liver, cure for graying.
				67.	Lemon Cheesecakes.
				70.	Lip Salve.
				75.	Lemon Cheesecakes.
				87.	Lemon Pudding.
				98.	Lady Sunderland's Pudding.
				101.	Liver, to cure.
				103.	Lemon Cream.
				103.	Lemon Wine.
				103.	Lemon Cakes.
				113.	Lemon Dumpling.
				148.	Lemon suet pudding.
				155.	Lemon pickle.

P.	M.	P.	H.	P.	O.
12. Head Wine.		169. Malted Fringe.		39. Orange Marmalade.	
13. Mince Meat.		169. Do. Antennacaper.		41. Orange Wine.	
15. Mince Pies.		164. Malted Baskets.		45. Onion Soup.	
19. Minced Pies.		20. Mince -		45. Onion to Steer.	
34. Mutton Stewed.		91 Mince, Ambrose		50. Orange Squash.	
63. Mock oyster Sauce.		- & Sherburne		60. Orange Sponge.	
82. Mottis.		91. Do. Do. Do -		65. Oil for Furniture.	
106. Mince Pies.				72. Onions, Pickle.	
129. Mutton Cabobs.				147. Orange Marmalade.	
154. Mulligatawny Soup.				148. Orange, Preserved.	
161. Malt, brewing without.				154. Orange Jelly.	
144. Mary Soup.				155. Orange Sponge.	
				159. Orange, Preserved.	

160. Pear  
 161. Peller  
 162. Pear  
 163. Pig.  
 164. Pipp  
 165. Potte  
 166. Prince  
 167. Potato  
 168. Pig, co  
 169. Pickle  
 170. Pork  
 171. Pop  
 172. Pres  
 173. Rad  
 174. Rastig  
 175. Plum  
 176. Plum  
 177. Do. do  
 178. Pick  
 179. Pork  
 180. Pear  
 181. Pickle  
 182. Plum

P.	P.	P. L & R.	P.	S.	
8.	Pound cake.	11	Rice cake.	11	Scotch Bread.
19.	Pea soup.	20	Rice cake.	13.	Seed cakes.
23.	Potted beef.	25	Raspberry Jam.	14	Sponge cake.
29.	Pea soup.	28.	Rice cake.	15	Soda cake.
47.	Pig. to salt.	39	Roll'd Gingerbread.	18	Small Currant do.
48.	Pepper pot.	48.	Richmond Plum Pudding.	28	Sago Pudding.
49.	Potted beef.	76.	Raspberry vinegar.	29.	Seed cakes (small).
54.	Prince of Wales Pudding.	83.	Matilda Pudding.	30	Scout Jar.
62.	Potatoe Pudding.	89.	Ringworm.	31	Ditto - Ditto.
63.	Pig, cure as Biltzing.	89.	Ringworm.	36.	Sponge cake.
67.	Pickled Walnuts.	94.	Prince Prescoe.	38.	Sago pudding.
69.	Pork Pies (season).	100.	Rusks.	56.	Scotch Bread.
77.	Pop - to make.	105.	Rhubarb (Prescoe).	58.	Senna Tea.
85.	Preserve Pears.	106.	Rice cakes.	59.	Short Crust.
100.	Puddings.	107.	Rice Rock cakes.	60.	Spanish cream.
101.	Pastry (German).	111.	Rhubarb Rice.	65.	Soda cake.
102.	Plum Puddings.	112.	Rice cake.	73.	Iberian crabs.
117.	Pound cake.	121.	Raspberry Hare - mapp.	81.	Stone cream.
108.	Plum Pudding.	124.	Rice Pudding, boiled.	81.	Salts of Lemon.
125.	Do - do. Soyer's.	151	Roasted, Tongue.	86.	Soda cake.
133.	Pickle, Cabbage.	155.	Rice pudding baked.	93.	Strawberry Preserve.
135.	Pork pie crust.			102.	Sponge Puddings.
137.	Pears, to stew.			105.	Soda cake.
146.	Pickle. Pork.			106.	Small ginger cakes.
152.	Plums, Preserve.			120.	Shettland cake.
				145.	Sponge cake.

2. Tofs & Bottoms. 22. Leal cutlets. 24 White Sauce.  
 25 Tea cakes - 26. Leal. ragoned. 70. Walnut Ketchup.  
 49. Tongue, to salt. 61. Versuacilla (juice) 85. Wasp Sting -  
 51. Tea cakes (stout) 66. Universal Cement. 153 Wine & Strawberry  
 60. Tins, to clean. 74. Velvet Cream.  
 81 Tapioca Pudding. 114. Vinegar, Cayenne.  
 92. Tpothecia. 127. Leal. Olives.  
 99. Tincture Stomachic. 130. Vinegar, Sugar.  
 99. Tins (to clean). 132. Vinegar, Raspberry.  
 122. To bottle fruit -  
 123. Transparent Marmalade  
 131. Tii shoulouren, one.  
 133. Tea cakes -  
 156. Tife, to stew.  
 156. Tongue, rolled.  
 156. Tomata sauce.

15. Yellow  
 21. Fosh

Tole a  
 White  
 butter  
 the y  
 side it  
 bits of  
 to the  
 mran  
 mix to  
 little  
 of pres  
 that  
 beched  
 then,  
 not to  
 are to

p. L. G. p. L. G. p.  
 75. Yellow Plummary  
 121. Yorkshire Greyhound.

### 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

For the Head & Nausea.

℞. Magnesia Sulphat: ʒi.  
Hyssop pur ʒi.  
Jaloe, et albe ʒi.  
Potash Nitratum ʒi.  
Stein: ʒi.

Ally  
d,  
r, &

For The Revd Wm Loring.

R<sub>x</sub>. Magnesia Sulphat: ℥i.  
Aqua Pur & ℥vii.

Solve, et adde

Potassa Bicarbonatis ℥ij.

Spir: Aetheris Nitrici: ℥ss.

Spir: Cinnamomi ℥ss. M.

Capiat cochlearia magna iij  
omni mane; cum Acidi  
Citrici ℥r XV inter effervesce-  
-dum.

R<sub>x</sub>. Pilul: Rhoei Comp: ℥i.

Divide in Pilulas XII; e

quibus sumat i vel ii

omni nocte; vel quando

-cumque requiratur.

Januarii 2/1mo 1843.

A. L. E.

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.

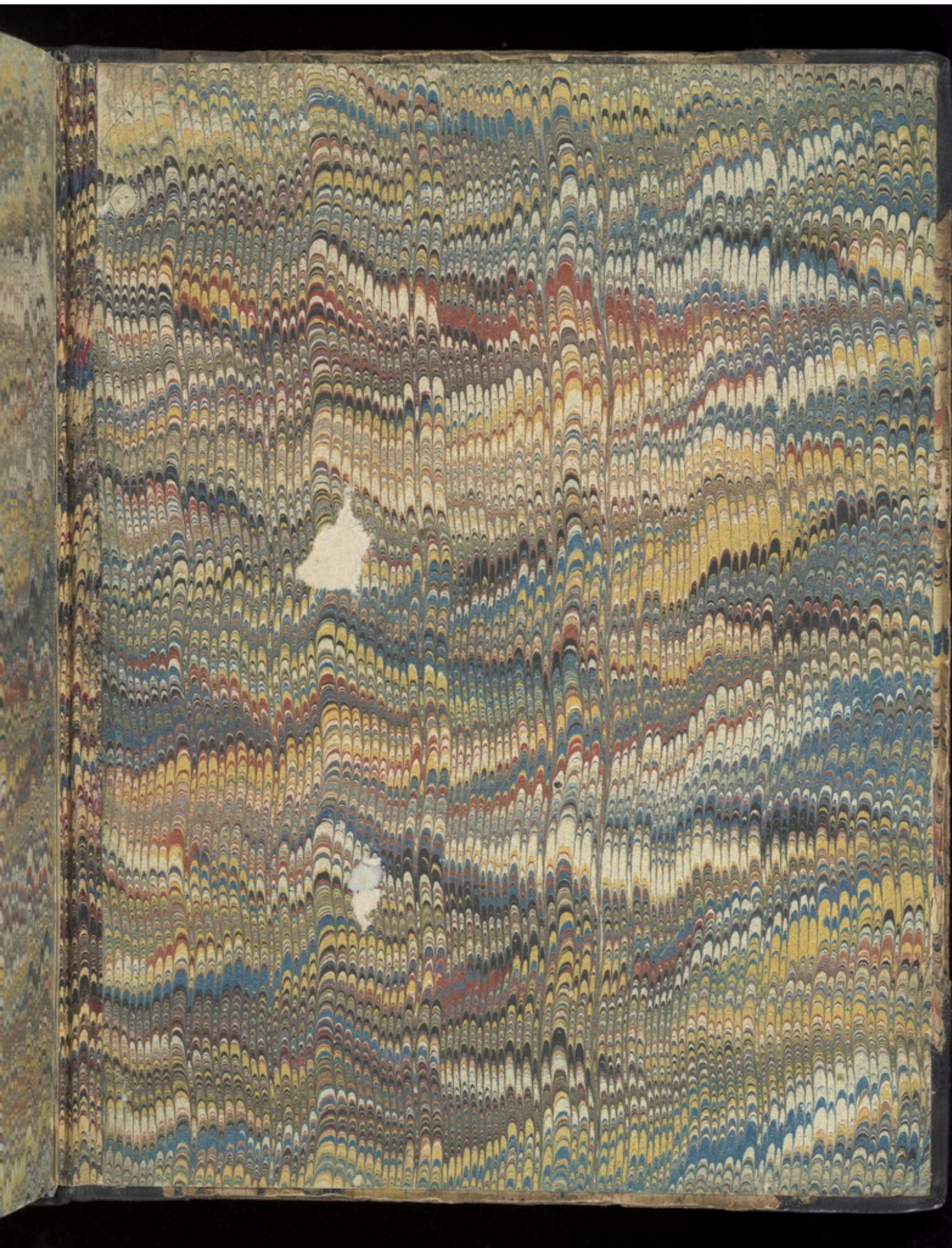
———— (Shammas.)

### Blanc-Mange, or Blamange.

Boil 2 qrs. Sainples in  $\frac{1}{2}$  pint water  $\frac{1}{2}$  hour;  
strain it to  $1\frac{1}{2}$  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 Sainples will do. Observe  
to let the Blanc-Mange 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-Mange 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

ing -  
2 Simons, grate  
h 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 sieve, to every  
lb 4 lbs. of lump  
rel with brandy  
to every 5 gallons

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