

Cookery-books: 18th cent.

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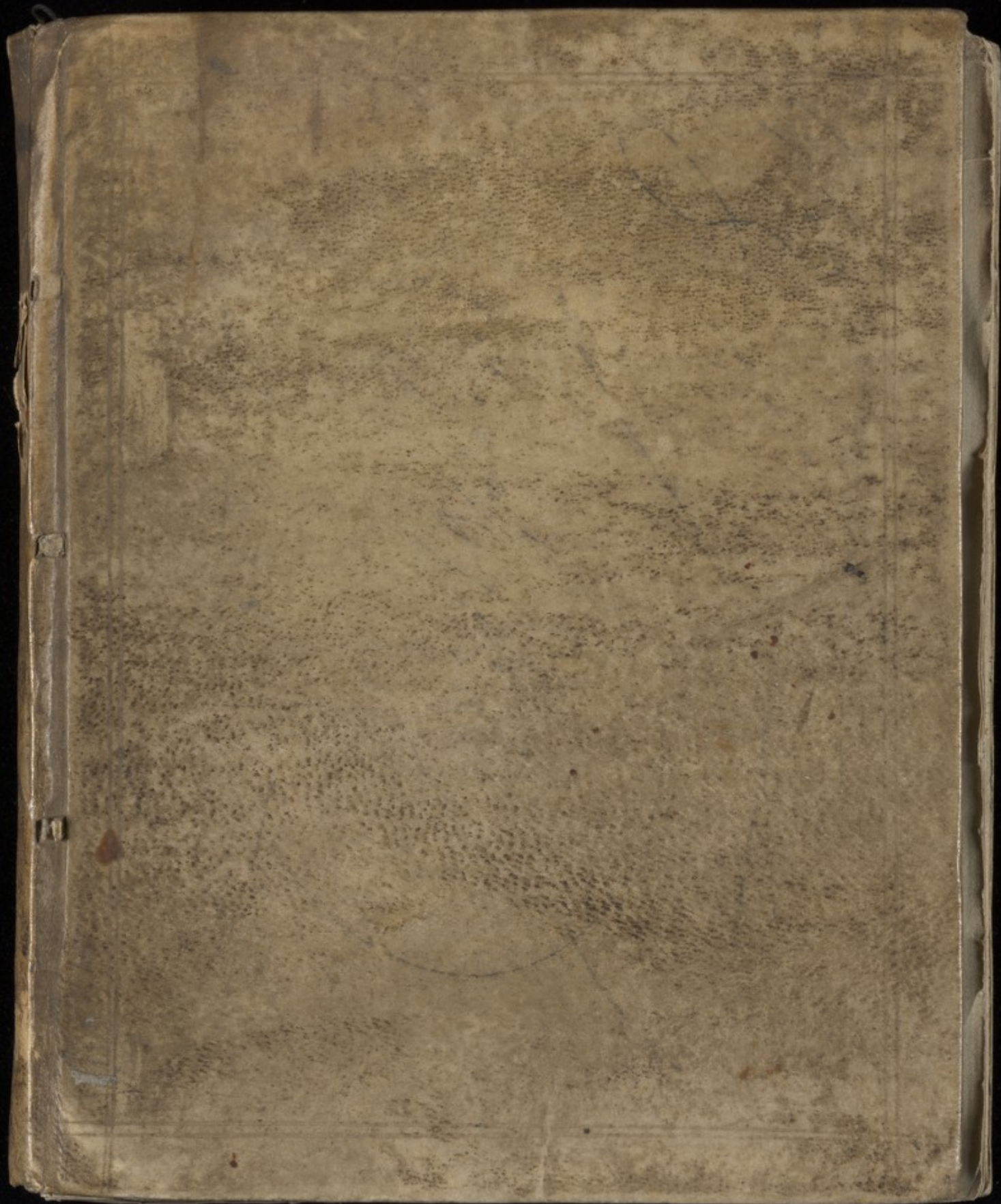
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COOKERY-BOOKS, 18th cent

Collection of cooking receipts

[Late 18th cent]

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To make a Mock Turtle Soup

Half this quantity is sufficient if your Company is not very large

Boil a Calves Head with the Skin on (If without the Skin a Cowheel will make it very good) till it is half enough, then cut the hony part in Slices with as little lean as possible. Put three Pints of rich Veal Gravy, a pint of White Wine, an Onion chop-ped small, the juice of two Lemons & the rind of one skred fine, a little Salt & a large tea spoonful of melted Butter with Cayenne Pepper to your taste. Stew these with the Head sometimes. Then add some Oysters cut & forcemeat Balls, Morels that had been well stew'd enough in Gravy with the liquor & stew all together till quite tender. Then have ready a knuckle of Veal boiled ready & cut the firm part in small pieces, Stew it very little with the other ingredients & serve it up in a Turcae with hard Eggs —

V To Ragoo Veal. — Miss Suddle

Take a Breast of Veal, bone it & skin it.
season it with Three Parsley Thyme, grated
Nutmeg & pepper & Salt. Roll it up & lay it
round with a tape put it into a Cloth &
boil it an hour & a half. Boil the bones
for the Gravy which must be stew'd till
very strong put into the pan with them a
large Onion some pepper Corns & sweet herbs
w.^m Strong enough strain it off & put into
it an Anchovy some Catchup a little Salt
a little Vinegar a spoonful of Red Wine
& a spoonfull of White Wine some Morels
a few Mushrooms & Crysters then thicken it up
with flour & butter unlap the Veal cut part
of it into slices & lay them in y^e dish the
rest into three pieces & set them up in the dish.
py^e sweet bread in thin slices first dip in butter —

dish V Scotch Collops - Mrs Smith 2

Cut Veal Collops very thin with a knife & beat them very well. put some butter & flour into a stew-pan and when it is very brown cover the bottom of the pan with your Collops. you may turn those you first put in, by the time you have put in the rest. Put them as they are done into a pot by the fire, make some gravy of Veal and the bits that are cut off the Collops, with a little mace & sweet herbs. Strain it off very clear, clean the pan from the fat and bits of rags, and put in your Gravy & Collops with a little clear fish-sauce, stir them all together, and let them boil up. Thicken it with a little bit of butter & some flour -

✓ To make White Collops — Mrs Smith

Cut Veal Collops very thin, Hack them with the back of a knife and beat them very well, put some butter into a frying-pan and a little flour, and just when it boils before it is the least brown put in your Collops, let them be just warm thro' and no more, then put them into a stew-pan with some Gravy made of Veal (with some mace and sweet herbs boiled in the gravy) add about half a spoonfull of Clear Fish sauce & thicken it up with cream & yoke of Egg beat well —

✓ Veal Olives — Mrs Smith

Make forcemeat with lean Veal & a little lean Bacon, but very few Bread crumbs, an egg, a little Mace, Nutmeg, & salt, a little sweet herbs & Suet. Then

cut very thin slices of Leg of Veal, & beat them
very well with a rolling pin, & the back of
a knife, then season them with pepper nut-
meg and salt, then roll a little light ~~meat~~
bit of forcemeat in a slice of Veal, not
to make them too large, and lap them
in part of the Kell tie them up with thread
to secure the forcemeat, then brown some
butter in a pan & put them in & fry them
a light brown when enough take of the thread
but not the Kell have ready some gravy
to send up with them in the dish

✓ Mr Edm Wilnots recipe for white Collops

Take a slice of ^a Leg of Veal, cut it into ^{thin} ~~very~~
^{bits} about the size of half a crown, & beat them
well a knife; put as much into your
stewpan as it as you would to ~~be~~ ^{be} ~~seen~~

it, a bundle of sweet herbs, a bit of Lemon
peel, some Shallot or Chives, shred very
small, put all on the fire together, when
it changes colour it is enough, have ready
two Yolks of Eggs, beat up in a quarter
of a pint of Cream, grate a little Nutmeg
in it, stir it all the time for fear it should
curdle, just as you are going to dish it up,
put in a few Mushrooms cut, a little of
the Pickle, squeeze a drop or 2 of Lemon, but
without great care it will turn

V To make Patties — Mrs Bird

Take of Veal, Beef Suet, Bacon an equal quantity,
Stew them a little, then chop them very fine, put
in a little pepper, salt, & mace, mix it all
together with crumbs of Bread & the Yolks of an

Egg make the crust very thick, Glaze them with Egg
yolk. When they come out of the Oven take off
the lid & thin the crust of it, & Chop it up with
the meat; put in a little gravy, & lay the lid
on again, Bake them in small pattypans,
You may put in Onions, or Garlick if you
chuse it, it must be put in with the other
seasoning ~

✓ Sauce for Boild Turkey or Fowls

Take five Spoonfull of white wine
or 8 of Gravy, four of Water, some mace
a few pepper corns an Onion or Shallot
& little Lemon peel & a large Anchovy
Boil these things 7 minutes then thicken it & have
a large Egg boild hard & the Liver of the
Turkey or Fowls, cutse them together with
a little butter & stir them into your Sauce

Just before you use it sharpen it with Lemon.

✓ To butter Crabs or Lobsters ^{Lady B}
Take 2 Crabs or Lobsters being boiled & cold, Take
all the meat out the shells & Bodies, mince
it small & put it all together into a
Saucepan; add to it a glass of white wine,
spoonfull of Vinegar & some grated Nutmeg,
then let it boil a little & put to it 1/2 a pound
butter melted with a Anchovy, & the yolks
of 2 Eggs beat up and mixt with it, then
mix all together shaking the Saucepan con-
stantly till it is quite hot, put some of
the meat into the Shell of the Crab & lay
it into the middle of your dish & put
the rest into the little saucers round
the shell sticking corner saucers between
the saucers, proper for 2^d course at night.

✓ To Ragoo Pig's feet & Ears. Mrs. Hollings

Boil them quite tender, cut the ears into thin slices, put some good gravy into them, 4 or 5 onions shred fine and fry in butter till very tender; put near a large spoonful of Flour and Mustard & boil them well altogether. Thicken them with a little flour and butter, put in a little juice of Lemon, garnish your dish with y^e feet boiled before the fire with bread crumbs and Egg yolk. split the feet thro' the middle

✓ To Fric'd Meat. Mrs. Sambour

Take a $\frac{1}{4}$ of lb of lean Veal & $\frac{1}{2}$ a lb of Beef Such. Clear them from skins & mince them very small; season them with pepper salt & Nutmeg, a little Thyme Parsley & Onion

very small; mix them all well together
with the Crumbs of French Roll soaked in
Cream & beat them with the end of a rolling
pin till all of a Colour If for a white
dish Boil them when made into Balls,
if Brown fry them in dripping

To make Ham Rolls

Take small Rolls rasp and scope them, wash
them with beaten Egg & set them before the
fire to make them light. then take the best
part of your Ham Chop'd small with
hard Cold Eggs & put it into a saucupan
with as much Butter as will moisten it,
when hot put it into the Rolls lay the tops
on & serve them up

ms. Sherwin

To make Fish sauce

Take 1 pound of Anchovies ½ an ounce
with 12 Cloves in it 2 Races of Ginger, sliced,

some Lemon peel one little Onion a Tagger⁶ of
of Tyme & Winter Savoy, to all these put one
Quart of Port Wine & $\frac{1}{2}$ a pint of Vinegar
let them boild over a slow Fire one hour
close covered, then strain it and take
the spice out & when it is cold put it
into a bottle

✓ Potted Beef to eat like meats Tongue

Take $\frac{1}{2}$ lb of Lean Beef, cut it in 3 or 4
pieces, salt an oz & $\frac{1}{2}$ of Salt petre and a
little common salt, let it lie $\frac{1}{2}$ day turning
it sometimes; then put it into a pot with
a pound of Butter & a little water, stop
it close and bake it in a hot Oven; when
it is baked take out the Beef & Butter
from the gravy, & put them and Anchovies
wash'd & boned together; then beat them
till it is very fine then put it into your
pots and cover it with Butter

V To Stew Pidgeons

Grate some white Bread, salt, and Nutmeg,
chop some Parsley, work it up in a piece
of Butter and put it into the Bellies of your
Pidgeons. put them in a stew pan with $\frac{1}{4}$
of a pound of Butter & a pint of water and
a little Thyme, half an Onion stuck with Cloves,
let them stew till are near ready, & take off
the Butter and put in some strong Gravy and
an Anchovy & a little mace, let them stew
till done which will be about an hour and
half for $\frac{1}{2}$ a dozen Pidgeons

V To salt Beef in hot weather See Middle^{to}

Put your Beef into cold water for 2 hours, then
salt and rub it very well & keep it in a cold
place - It will take as much salt in 24 hours
as in 3 weeks the other way

✓ To stew Chubb like Carp. — Capt. Smith's

Cut some Beef in slices and fry them in butter till they are brown, make some gravy of that then put your Fish with it into a Stewpan with a little Horseradish, some Catchup, a little Lemon peel, spice, 2 or 3 Anchovies, a little Walnut pickle — stew them till the Fish is enough & thicken it with Flour and Butter you need but half cover it with gravy and turn it over while it is stewing

✓ To make a Cockle Omelette

Take 4 whites and 2 yolks of Eggs, a pint of Cream a little Flour, a little salt, a Nutmeg a Gill of Cockles. Mix all together & fry it Brown

✓ To Stew Eels ~

Skinn and clean your Eels, cut them into pieces and put them into a stew pan with some good gravy, a bunch of sweet herbs, an Onion, some mace & pepper corns, 2 or 3 anchovies & a little port wine; let them stew gently till near enough, then take them out and strain the gravy, put them again into the stew-pan and Mushroom Catchup and a little Walnut Pickle, when enough thicken it if wanted with a little Flour ~

✓ To Collar a Breast of Mutton ~

Boil a Breast of Mutton & Season it with pepper, salt and Nutmeg, strew over it a little parsley & soft herbs shred small. Roll it up tight & rap it round with Inkble, roast it upon a Spit, when it is enough, cut it

into three pieces, the middle one larger than
the other, set them upright in your dish
have ready some stew'd Cucumbers sliced which
must be first fry'd a little brown them & stew'd
in gravy with a little pepper and Salt - Spoon
them into your dish and serve it up —

✓ To Sugg a Hare —

Cut your Hare in pieces, the leg into two and
all the other parts of the same size, beat it
well & season it with Nutmeg, Pepper & Salt,
put it into a close pot with $\frac{1}{2}$ a pound of
Butter, stop it up close with a cloth and set
it in a Pan of boiling water, set a weight
upon it to keep it steady, you must put
in no water - It will take about 2 hours
stewing, & the pan must be full of water and
kept boiling all the time, when it is enough
clear your gravy into a stew-pan, a spoonful

or two of white wine, a little Lemon peel
shred fine, a little Lemon Juice & mace,
thicken it with a little Butter & Flour & garnish
your dish with Toppets & Lemon —

✓ To Salt a Ham —

Rub the Ham very well with Coarse Sugar
the next day with salt petre — and the day
after very well with Large common Salt, made
very hot & dry before the Fire until the Ham
feels soft & springy. then let it lie 2 days
& rub it again moderately with common
salt & in a week take it out of the Pickle
& smoke it a day or two if you like it, then
hang it up to dry —

✓ A good Soup for the Poor — 9

Take 3 ^{lb} of Lean Beef, two pounds of Pease or Rice
two pounds of Onions, of Turnips & of Potatoes
Cut them small & put to them 20 Quarts
of water, let it simmer over a slow Fire till
it is reduced to sixteen Quarts - add pepper &
Salt & Celery seed or Root is an addition - If you
have Beef or any other Broth, you may omit
the Beef and it will be very good

✓ Round of Beef salted red ¹⁶ 20

Rub in near 2 ounces of salt petre finely
powdred than rub in an ounce of salt
prunell & afterwards near $\frac{1}{2}$ a pound of
coarse sugar, let it lie till the next day then
rub it well with common salt powdered
Rub & turn it in the Brine every day, let it
lie a fortnight, then put $\frac{1}{2}$ a pint of water
into a pot & lay sticks across; upon which lay

Lay the Beef & cover it close with a paste round
the edge to keep in the steam, you may
either stew it over a very slow stove fire
or send it to the oven. If it is intended to
eat cold, dont open it ~~till it~~ immediately
The gravy must be cleared from the fat when
cold, & strained, Boil it up with a few pepper
corns and a little spice and Bottle it when
cold, It makes a fine Catchup & will
keep long —

✓ To pickle Pork — Mrs. Burnaby
Cut off the Hams, shoulder pieces, the Spare
& Neck end — Then cut the middle pieces
as large as you like, Salt them with Salt
petre, Bay salt & common salt. beat your
salts fine & beat them together, A stone
of Common salt a pound of Bay salt & a
pound of Salt petre are enough for a Pig
10 or 12 Stone — you must rub the Pork very

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well with the salts, lay a thick layer of Salt
at the Bottom of your Tub, then a layer
of Pork & another of Salt till all the ~~meat~~
meat is in the skin downwards - then fill
up all the hollows & sides of the Tub with
little pieces that are not bloody, press all down
as close as possible and lay a layer of Salt at
the Top —

✓ To keep French Beans

Gather your beans quite dry, & not too old,
lay a layer of salt in the Bottom of an Earthen
Jar then lay a layer of Beans, then Salt, then
Beans till the Jar is full; let the salt be at
the Top, tie leather over them & lay a sile
on the top & set them in a dry cellar - before
before you use them put them into fresh
water to take out enough of the Salt; they
will be good at Christmas —

✓ To Broil Beef Steaks

✓ Cut your steaks off a Rump of Beef half an Inch thick, let your Fire be clear, rub ~~and~~ your Gridiron with Beef Suet, & when the other side is Brown lay them on a hot Pewter dish with a little Butter cut thin between every steak sprinkle over them a very little pepper & salt & let them stand 2 or 3 minutes, then slice shallots as thin as possible into a spoonfull of warm water or gravy, Turn your steaks again on the Gridiron till they are enough, & care must be taken that they are not done too much, lay them on your dish & pour the Shallots & water with the gravy drawn from them, amongst them.

✓ To make Brain Cakes

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Take a handfull of Bread crumbs, a little
shred Limon peel, pepper, salt, Nutmeg, Sweet
Mayaram & Parsley shred fine & the yolks
of 3 Eggs. Take the Brains & skin them, boil
& chop them small, so mix them all together
When you fry them in dripping drop them in
as you do Tutters, and if they run in your
pan pull in a handfull more of bread crumbs,
A little Cream is an advantage, and one
Egg will do —

✓ Damson Cheese

Put your Damsons into a Close Jar or
Jug & set them in a Pan of boiling water till
them boil till they are very soft — Then rub
them thro' a Cullendar to take out the Stones
put $\frac{1}{2}$ a pound of Loaf Sugar to pound of
pulp, boil it till it is stiff then pour it

into Molds or deep plates, & when it is used
you may cut it into what form you like,
It must be kept in a dry place & great
care must be taken that no water gets
to the fruit —

✓ Ale Posset —

Put some white Bread into a pint of
good milk, set over the Fire, then warm
a little more than a pint of ale, with
Nutmeg/ or Ginger to your taste, Put it
into a Bowl, when your milk boils pour
it on the ale, let it stand a few minutes
to clear & the Curd will rise to the top —

✓ China Orange Jelly

Boil 2 ounces of Isinglass very strong, strain
it & put to it 7 or 8 China Oranges as they
are for size, add as much Lump Sugar as

will sweeten it well, grate as much of ¹²
the rind of the Oranges as will just make
it taste ^{strong} of the peel & make it a proper co-
-lour, add it to the Juice with a little
Brandy but not to make it taste, boil it
and strain it into a bason thro' a Flannel,
double Bag till it is clear and put it into a bottle.

✓ To preserve Magnum Bonum Humly

Put them into a pan full of spring water
set them over a slow fire till the skin
will peel off with a penknife. Put them
into a thin Syrup made of Fine Sugar
& give them a gentle boil then take them off
& turn them partly often in the Syrup on
outside will turn Brown, When they are quite
cold set them over the Fire again & let
them boil 5 or 6 minutes then lay them

separately on a Dish, Strain the Syrup
& add the rest of the Sugar, the first quantity
to be the weight of the Plumbs, boil or scum
the Syrup very clear, then put in your Plumbs
& boil them gently till they look clear

✓ To Tansy - Lady Fran's Buttery
A quarter of a pound of Naples Biscuits &
1/2 a quarter of finger ditto, to those put a pint
of Cream boiled, & when cold put the Yolks
& Eggs & 3 of the whites, Mix all well together
& set it on a slow fire till near boiling
keeping it stirring all the time - then add
1 spoonfull of the juice of Tansy & 2 of spinnage
Sugar & Nutmeg to your and a little
grated Lemon peel. Butter the dish it is baked
in, and when it is turned out, garnish with
Civet Orange

✓ To make Lemon Cream with Cream ¹³

Take a pint of Cream & the Yolks of 2 Eggs
a $\frac{1}{2}$ of a pound of Sugar boil this with the
Rind of "Lemon cut very thin, when it
is almost cold take out the rind and
put in the Juice of a large Lemon put
it in by degrees or it will turn keep stir-
ring it till it is cold —

✓ Pamikins Mrs Bury

Six ounces of mild Cheese beat in a
mortar till it is quite pounded small,
then add a slice of Butter & 2 Eggs, when
when these are well mixed together spread
it pretty thick on toasts making them rather
higher in the middle rub them over with
yolk of Egg with a feather, and set them

before the Fire, / If you like them white with
the white of Egg / Crown them with a Salamander,
till they rise pretty high & serve them up as
hot as Possible - half this quantity will
make a plate full

To make puff paste

Take one pound of Butter that has stood
cool, one pound of Flour, put in half of yⁿ
butter cut in small bits, tumble it amongst
your flour without breaking it, then wet it
with water, & mix your flour & water well
together with out breaking your butter, then
flour your board well & lay your paste thereon
flour it & then roll it out, then, fold it in
& flour & roll it once more, then put ⁱⁿ the
remainder of your butter, cut small & fold
it in & roll it once, then put in all your butter
fold it in & roll it twice.

✓ To preserve Quinces Mrs Sherwin ¹¹⁴

Pare the Quinces & cut them in Quarters & take the Cores clean out, the Coils the Cores and Parings in as much water as you will want, strain it thro' a sieve, & to seven pound of Quinces put six pound of Lump Sugar & five pints of the Liquor; Cover it close & let it boil gently for several hours till the Syrup is thick & the Fruit tender and red, then put it all together into an earthen pot, Cover it close & set it in a dry place —

✓ To preserve Pears like Quinces

Take a pound of good eating Pears, pare them & cut them into Quarters, then Quarters of a pound of Lump Sugar, as much water as will cover them when a little press'd —

down, four spoonfull of Red wine, some
Lemon peel cut very fine. A little Cochineal
tied in a bit of Muslin - if not enough
to give them a good colour add a little
more. Stew them gently till clear red
& tender ~ ~

✓ To preserve Oranges ~ ~

Take 10 Oranges pare all the yellow
rind off as thin as possible, Carve them
in any pattern you like & put them into
water once or twice it will take out
the bitterness. For the Syrup take 3 pounds
of Lump Sugar to four parts of water, the
whites of 3 Eggs, & the juice of 2 or 3 Oranges,
Boil & scum it till clear. when clear they are
done enough, put them in a Pot & when
cold, pour a little Brandy on the Surface,
& tie them down close ~ ~

✓ To preserve Oranges another way

Cut the Fruit at one end, scope out all the seeds, skins & pulp, then put them into cold water steeping them twice a day for 2 or 3 days, then boil them steeping the water 3 or 4 times to take out the bitterness: Let them boil till they are tender, then put them into a Sieve to drain, & make a strong Syrup of Common lump Sugar one pint & $\frac{1}{2}$ of spring water to a pound & $\frac{1}{2}$ of Sugar, when the Syrup is well ~~made~~ boiled & scum'd put in your Oranges & let them boil very quick till they are clear - then set them by 2 or 3 days & boil them again in the same Syrup adding a little more sugar if you see occasion, & you may add the juice of the pulp - 1 dozⁿ of Oranges takes six pounds of Sugar - don't boil the Syrup

till it Candy's & let it cover the Oranges in
the Pots, over which put papers dip'd in brandy.

Nice Cakes — Mrs. Mouchouse

Take a pound of ground Rice sifted, 8 Eggs,
a pound of lump Sugar sifted. Beat
the Eggs & Sugar well together mix them
well with the Rice & bake them in petty
pans in a quick oven — little more
than a quarter of an hour will bake
them.

A Cake without Butter Lady Sauty

Take 8 new laid Eggs leaving out the whites
three quarters of a pound of lump Sugar
beat very fine, put it to the Eggs with Rose
water & whisk them with a whisk for one
hour. Take a $\frac{1}{4}$ of a pound of sweet Almond,

Clarified & beat fine with some Rose water
 to keep them from oiling, & half a pound of
 fine flour, the rind of half a Lemon gra-
 ted & the Juice, doth mix the ingredients
 only the Sugar that is whisk'd with the
 Eggs till the Oven is ready. Then put in
 the flour, the Almonds, & the Lemon with
 a few Carraway seeds, bake it in a pot or
 make it up in little Cakes - you may put
 in Candy'd Cytron, Orange or Lemon -

Sea Biscuits -

A pound of Flour a pint of warm'd Milk
 2 Eggs Yolks & whites, half a Quarter of butter
 & a large spoonful of fine powder Sugar,
 mix the Butter with the Flour & beat the
 Eggs & Sugar in the milk & mix them with the
 flour & butter, roll the paste out into thin
 round cakes, prick them all over & bake them
 upon tins in a brisk oven they must be turn'd in the
 Baking.

✓ Panakins Lady Middleton

A Quarter of a pound of Cheese grated,
six eggs leaving out four of the whites, two
spoonful of flour & six of Cream. Stir all
these together & put it into little tin pans
with a thin paste at the bottom. A few
minutes will bake them, or you may
brown them if in tin with a Salamander,
Paper baskets or made in little dripping
pans will do very well without paste at
the bottom

✓ To make Potatoe Fritters Lady Middleton

Take a pound of Potatoes, boil & peel them
& beat them in a Mortar or Cowl, mix
them with the yolks of four Eggs & 2 whites,
a little Brandy, Sugar, Mace, & Nutmeg,
a little Cream or melted Butter make

it up into paste & fry them in fresh Lard

✓ Plum Bread Mrs R Harrison

A quarter of a stone of Flour, not quite half
a pound of fine powder Sugar, half a pound
of Butter melted in as much Milk as will
make the flour into a good paste, add
Currants as you like Bake it in an earthen
pot

✓ Cream Pancakes

A pint of Cream, six Eggs well beaten,
half a lb of melted ^{butter} & a little Nutmeg fry
them small and very thin - strew double
refined sugar between each

✓ To make a white Cake Mrs Harrison
Six Eggs 1/2 a pound of Flour 1/2 a lb of Sugar

✓ To make an Apple Pudding
Coddle eight large apples take the pulp
from the skins, & grate the outer rind
of a Seville Orange, beat the orange take
out the seeds, & put it to the pulp
of the apples; take the yolks of 3 or 4 Eggs
& sugar to your taste - lay a paste on
the bottom of your dish & put in the ap-
ples &c - then slice butter as thin as you
can & cover it all over, when the paste
is baked it is enough.

✓ Curd Cheesecake Mrs. Demson
Gather 2 Gallons of milk with a little Rummer
press the curd lightly from the whey, Take 1/2
a pound of Butter, rub it with your Curd
thro' a hair sieve till all is thro' Take 6
Eggs, leave out 3 whites beat them with a
little Mountain wine & stir them with

The Curd, take a pint of Cream a whole Nutmeg grated & a halppenny Loaf grated or Naples Biscuits. Give it a bail & put it to your Curd, & a quarter of a lb of Currants well clean'd, add a little mace & sweeten it to your taste, lay puff paste at the bottom & sides of small petty pans, and bake them —

✓ Rice Cake

Take 16 ounces of ground Rice & sift it ten or twelve ounces of lump sugar powder'd and sifted, the rind of 2 Lemons grated, the yolks of 12 Eggs & six of the whites, put in a little Brandy & you add the juice of one Lemon, as it gives it an agreeable acid, Beat the ingredients one hour before it goes to the Oven, an hour will bake it, add 5 ounces of fine flour well dry'd

✓ Minced Pies —

Boil 2 whole Lemons very gradually over a very slow fire till they are quite soft, take out the seeds & pound the Lemons in a Marble Mortar — add an equal weight of fine Sugar, Beef Suet pick'd & shred fine & of Currants well pick'd, wash'd & dry'd mix all these together & put it down close in a pot for use. ~

✓ Orange Jelly — Mr Hoag

Boil over night an ounce & $\frac{3}{4}$ of Singlaff in half a pint of Spring water, till it is reduced to a quarter of a pint, & also over night put half a lb of fine loaf Sugar into 3 pints of Spring water, let it boil till reduced to half the quantity, In the morning take the juice 2 China

Oranges 2 Lemons & 1 Seville Orange.¹⁹
Boil the peel of a Lemon in the water
with the Sugar, put the bason / the
Siringlass is inf into hot water, when
dissolved mix them all well together
& boil it a little time, then put it into
glass dish, or if in molds, you must
turn it out when cold ~

✓ Bread Pudding Miss Webb

The Crumbs of a penny Loaf grated, a
pint & half of Milk, & put to the Fire,
cover it close till near cold, put to
it 5 Eggs well beaten & the rind of
half a Lemon grated, sweeten it to your
taste & bake it an hour ~

✓ Rice Pudding Mrs Webb

Four ounces of ground Rice creed well
pint of milk till it turns rather thick,
cover it close till near Cold, Beat 3
Eggs, & add the rind of half a Lemon
grated, sweeten it to your taste and
bake it an hour ~~~~~

✓ Currant Shrub Mrs Dinsdale

3 pints of Currant Juice, 2 pound of
Lump Sugar & one Gallon of Rum -
The Currants with stalks must be well
wash'd & squeez'd thro' a Cloth strainer,
put the juice measured, ab measure, to
the sugar pound'd small, let it be thoroly
dissolv'd, then put the Rum to it & strain
thro' a coarse Calico bag & let it run into

a pd. Bottle it as it runs, & when all²⁰
is drawn off, put it all together into
panstion, stir it well & then bottle it.

✓ Bread Pudding Lady Sauty

Boil 3 half pints of milk with a
little Lemon peel, take it out, & put in
4 ounces of fine Sugar, $\frac{1}{2}$ a nutmeg
grated, & a quarter of Butter melted,
pour these over 6 ounces of grated
Bread, stir it & cover it up till the next
day, then put in 5 Eggs well beat, stir
them altogether & in a quick oven half
an hour will bake it

✓ Rice Cakes

Take 1 pound of Ground Rice sifted, 8 Eggs & $\frac{3}{4}$ of a pound of Lump Sugar sifted beat the Eggs & Sugar well together, mix them very well with the Rice & bake them in buttered patty pans in a quick oven, little more than a quarter of an hour will bake them

✓ To pickle Sturgeon Mrs Willoughby

Clear your Sturgeon very well & lay it in salt & water for some hours, then slit it & scrape it very clear of the skins & cut your pieces about a foot long as it will shrink in the boiling, Tie your Runs very firm with Sable & not Bass as it gives it a disagreeable taste - for your pickle take one Gallon of small Beer, one quart

of stale strong Beer, put as much salt and
Vinegar as will make it sharp & brackish;
let these boil together & skim it clear
then put in the Raws of Sturgeon & boil
it two hours or till it rises to the Top,
skim it well all the time or it will
spoil the Color. When the Sturgeon is
enough take it up & lay it upon a
Board & lay over it a good deal of salt,
Cover it with a Cloth & let it stand
till the next day, Boil up your pickle
& skim it after your fish is taken up
& pour it into your pickering pot, & the
next day put in your Sturgeon. Cover it
with a skin cloth for a fortnight, then
you may take it off, and as you will
frequently find the Pickle requires Boiling
up, you must let it stand till cold, before
you put in the Sturgeon

v To pickle Oysters. Mrs Bush

Take a hundred & fifty large Oysters,
open them & wash them in their own
Liquor, then scald them in the Liquor,
boil & scum it clean & strain it thro'
a hair sieve. Then put the liquor to the
Oysters with 12 a pint of white wine
Vinegar & one pint of white wine, a
Nutmeg beat grossly one Ounce of white
pepper, half whole & the other half bruis'd
six or eight blades of mace, 5 or 6 Bay
leaves, Boil them altogether for a very
short time, Take out the Oysters and
put them into a pot, boil the Pickle
a little more, & scum it & when it is

bold put it to the Oysters. In 5 or 6 days²²
they will be fit to eat, & will keep three
weeks or a month. Take them out with
a spoon, if there is not liquor enough
from the Oysters you may add that
of Muscles or Cockles —

As you may pickle Cockles or Muscles
the same way —

To make Pickalills Wth Saurbourn
An Indian Pickle

Lay a pound of Ginger in salt & water
one night scrape it & cut it into slices,
put it into a Cowl with dry salt & let
it remain till the rest of the ingredients
are ready — Take a pound of Garlicke
or if you dont like it strong half that

quantity pick off the skins & salt it 3 days,
then wash it and salt it again & let it
lie three days longer, then wash it & lay
it on a sieve to dry in the Sun.

Cut Cabbage in quarters, salt them and
let them lie 3 days, then squeeze out all
the water and lay them in the Sun.

Colliflowers, Celery & Raddishes are to be
done the same way, scraping the Raddis^{Les}
& leaving on the tender tops & cutting
the Celery as far as the white is good.

French Beans & Asparagus, must lie in
salt but 2 days & have a boil in salt
and water & then drye in the Sun,
the same way. You may do Melons,
Cucumbers, Plumbs or what you please

in this Pickle - then take 2 ounces ²³ of mus-
-tard seed, & 1/2 an ounce of Turmeric
beat very fine, a little salted & dry'd
put all these ingredients into an Earthen
pot, fill it with the Materials three
quarters full, & fill it up with good
Vinegar boild & stood till cold, look
at it in a fortnight & fill it up as it
sinks -

V To pickle Herrings ^{Mr. Alexander}

Clean and season your Herrings well
with pepper, Salt, & a little Mace, an
equal quantity of white wine & white
wine Vinegar, put them into a pot
round with the pickle & bake them
in a moderate oven, keep them in the pickle
with a few bay leaves, some use strong beer instead of wine

R To pickle Onions Mrs. Alexander

Take small Onions, peel them & put them into a pot, throw some salt over them & let them stand till the next day, then drain them from the water & put them again into the pot & put them to some good white wine Vinegar unboild, let them stand six weeks, then pour off the Vinegar & boild some fresh Vinegar with mace & white pepper, & when it is cold pour it upon the Onions & tie them down close.

✓ To make Pickles for Brawne. ^{Mrs Smith} 24

Take two Gallons of water, one pound of Salt, a quarter of peck of Bran, boil them together half an hour with some bay leaves, strain it thro' a Sieve & when cold put it in your Brawne

✓ To pickle large & small Cucumbers

Eight ounces of Bay salt to a Gallon of water & when hot pour it into a close pippin Pot to your Cucumbers. Cover them and let them stand warm till the third day. Then boil as much good vinegar as you think will cover them & put the large ones in boiling hot, throw them in the Vinegar & let them boil slowly till they are a fine green, put them

Andia Fawcett Mrs Morris

Monday Shows of Partick etc. favor
shows of 7 India day. From 21st
I understand repeats on Dec 21st of
The Government has sent them to
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Obained and with when quit etc

Lemon Cakes -

Take half a pound of Flour & half a pound of Butter & three ounces

of the Preparation
a ham of 20 pound will take
mix 4 hours & a half boiling -
beaten
allow for all solid joints
of meat a quart of an
hour for every pound -

grated,

well

penne

Vinegar

~~Drachm~~

half a drachm

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often than 24 hours it will be fit for use.

Then pour off the clear & put near another

part of Vinegar to the same ingredients & let

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✓ Lemon Cakes -

Take half a pound of Flour & half a pound of Sugar well sifted, three ounces of Butter & the peel of a Lemon Grated, mix them up with one Egg well beaten

✓ To make Carrache or Cayenne an excellent ingredient in Fish Sauce or made dishes

Half an ounce of ^{Cayenne} Cayenne pepper, half a ^{drachm} drachm of powdered Cochineal & one ^{head of} head of garlick divided into cloves, and peeled. Put these into a bottle with a pint of sharp Vinegar, shake it often & in 24 hours it will be fit for use. Then pour off the clear & put near another ^{Pint} Pint of Vinegar to the same ingredients & let

into a Cullender, cover them close & put the
small ones into the same Vinegar & green
them in the same manner, then take
fresh Vinegar boil it up and scum
it, then put in Sannaica & Black pepper
Ginger & a few Cloves & when the Spice has
boild a little in the Vinegar, pour it
into the pickle pots to the Cucumbers
& add a little Mustard Seed, hor-
raddish if you like it - Cover the
pots & when close tie them down close
with leather & paper -

They must be well draind from the
Salt & water before you put them
into the Vinegar to Green -

✓ Lemon Cakes —

25

Take half a pound of Flour & half a pound of Sugar well sifted, three ounces of Butter & the peel of a Lemon grated, mix them up with one Egg well beaten —

✓ To make Carrache or Cayenne
an excellent ingredient in Fish Sauce ^{Vinegar}
or made dishes —

Half an ounce of ^{Cayenne} Cayenne pepper, half a ^{drachm} drachm
of powdered Cochineal & one ^{head of} head of gartick
cloves, and peel'd. Put these into a bottle
with a pint of sharp Vinegar, shake it
often & in 24 hours it will be fit for use.
Then pour off the clear & put near another
^{Pint} of Vinegar to the same ingredients & let

let it stand ten days shaking it every
day, then pour it off. It is better
if you add a small wine glass of
Lemon pickle —

V Raisin wine — Mr. Musters

~~Boil your water, lade it into a Tub &
let it stand till it is full as good as
new Milk. Put a hundred weight of
Smyrna Raisins into a Mashing Tub
where you can get a Bettany & put upon
them 18 Gallons wine measure of the
water of a proper warmth, cover it close
& stir it twice every day, let it stand
14 or 15 days. Then draw off the Liquor
into a 15 Gallon Barrel & put your Raisins~~

in Hair Bags & press them in a press well
screw'd down. put this into the Barrel &
let it stand till it has done working
but no longer before you stop it close
some people save a little of the Liquor
& dissolve in it ^{one} ~~the~~ half of Dr. King's and
Put it into the Barrel which helps to fine it.
This you may do in a day or two after
it is turn'd when it is fine which you
may judge of by plugging it now & then
— Bottle it —

V Orange Wine in Mrs Green

wine.
20 pints of orange juice to 60 Gallons of water
180 pounds of Lump Sugar, To six Gallons
of water, eighteen pounds (tho I think 14
Enough) of Lump Sugar. when the Sugar is

disolved put in the whites of six Eggs well
beat, stir it well together & just before
it boils scum it clear & continue to
scum it as long as it rises, when it has
boild $\frac{3}{4}$ of an hour put in the peel of
4 dozen Siville Oranges pared as thin
as possible. let them boild 15 or 18 minutes,
then lade it out of your Copper into a Tub
to cool with the peel in it, when new milk
warm put in 5 spoonfuls of new Lard
to every 6 Gallons, stir it well together &
let it work 2 or 3 days & the peel will rise
to the Top, then turn it & put a strainer
in the Tunnel to keep out the peel, squeeze
the Oranges thro' a Hair Sieve & put
the juice in when you turn it, lay
a paper on the Bung hole till it has
done working, then put in a quart of

Brandy & stop it up close, let it stand
3 or 4 months till the sweetness is suf-²⁷
-ficiently gone off, & then bottle it —

✓ Orange Syrup Mrs. Story

One pint of Orange juice to a pound
& 1/2 of double refined Sugar beat fine
mix & stir them well together — set it
by the Fire to keep warm & as the Scum
rises take it off — after every time you
scum it stir it up & so repeat it till
the scum has done rising, Then take
it from the Fire & when Cold bottle
it & stop it close —

✓ Orange Shrub — Mrs Stouy

To one quart of Orange juice strained,
put 20 ounces of fine sugar & one Gall,
of Rum, Put the peels of six of the oranges
into part of the Rum for 12 hours, shake
it all well together, straining off the
peel for a week every day, then let it
stand close stop'd till it is clear &
then bottle it —————

✓ Mead Mrs Brigham

4 pounds of honey to a wine Gallon of
water — Boil it half an hour but dont
scum it — put it into a Cooler till till
day, turn it into the Vessel, stop it close
& let it stand a year in the Vessel before
you bottle it —————

✓ Elder Wine

~~Take three pecks of Elder berries send them to the Oven in a deep earthen pot then put them into a Sive & press them with a Trencher to get as much Juice as possible then boil it up with ten pound of Sugar & when cold put in a pint of Brandy~~

✓ Raisin Wine — Mrs Kirkby

Put one bush of Smyrna Raisins into a 36 gallon Cask, add 16 Gallons of Spring water — keep stirring it 2 or 3 times a day for 3 weeks, when it has done hissing stop it up & let it remain three months then rack it into another Cask

adding 2 ounces of Isinglass dissolved in
a little of the wine, let it remain till
the sweetness is gone off as much as
you like, then bottle it - you may
add a bottle of Brandy if you like.

When the wine is drawn off
you may put 4 Gallons of water
to the Raisins & let it stand for
two weeks & it will be good for present use.

Ginger Wine M^r Bird

To 4 Gallons of water put 9 pounds
of moist brown Sugar & full 4 ounces
of Bruised ginger Boil these together
for an hour & when cold add the
juices of 6 good juicy Lemons & 2 pound
raisins, put into the Barrel a small

a small cup full of yeast, when ²⁹ it
has done working stop it close, it
may be bottled in 6 weeks time &
fit to drink immediately

Put into the Cask $\frac{1}{4}$ of an ounce
of Isinglass to fine it

✓ Ginger wine Mr. Foxcroft
lb

To a gallon of water put 2 of moist
Sugar, Boil the water & Sugar together
about 2 an hour, take off the Scum
as it rises, put rather more than $\frac{1}{2}$
an ounce of Ginger bruise & the Rind
of a Lemon, Put the ginger & Lemon
put into the Tub you mean to work it
in, & pour the Sugar & water boiling hot

upon it, let it stand till it is new
milk warm then put in a few
spoonfuls of good Barm & the juice of
the Lemon, throw a cloth over it &
let stand 3 days stirring it twice a
day, then put it into the Barrel
& to 8 Gall's of the Liquor 1/2 a pint of
Brandy & an ounce of pulled Singles
& 2 lb of Raisins, set a saucer upon it
for 3 or 6 days, stirring it every day
with a stick, then stop the Barrel
close up, & it will be ready to Bottle
in about 6 or 7 weeks —

To pickle Samphire

30

Take the Samphire that is green,
lay it in a clean pan, throw 2 or 3
handfuls of Salt over, then cover it with
spring water, Let it lie 24 hours, then
put it into a clean brass sauce-pan
throw in a handful of Salt, & cover it
over it ~~very slow fire~~ with good Vinegar
Cover the pan close & set over a very
slow fire, let it stand till it is green
& crisp, then take it off in a moment
for if it stands till it is soft it is
spoild, put it in your pickling pot
& cover it close, when it is cold, tie
it down with a bladder & leather, &
keep for use, or you may keep it
a whole year in a very strong brine

of Salt & water, & throw it into vinegar
just before you use it. —

White ^{Emulsion} Bottle for Coughs
Dr. Davison

Four Drachms of Gum Ammoniac finely powdered, half a Ounce of Caymel Scheller
to a Pint of liquid either Water or Tea
a little Sugar renders it more palatable.

Almacks white Sauce +
for Fish, Fowls, or Turkey.

Boil three or four Anchovies, with a blade
or two of mace, two cloves, 14 or 15 pepper: corne
in half a pint of water. Strain it off, and melt
three quarters of a pound of Butter very thick
put in the Anchovy liquor, and last of all stir
in half a pint of cream —

Green Peas Soup. Mr. Smith

Take five or six Cucumbers, pare & slice
them, the white part of as many Cops Lettuces, a
sprig of mint, two Onions, a little pepper, Salt

Take a full pint of young peas, some parsley, a quarter of a pound of Butter (half the butter will make it good for common use); Stew all these together an hour and half, take a pint or more of Older peas, boil them enough for eating, pulp them thro' a colander and mix the pulp with a quart or more of the water they were boiled in, as you like the Soup for thickness — When the herbs & young peas are stewed enough put them into the liquor and serve up the Soup

To Stew a Beasts Cheek Mrs. Steward

Boil your Cheek till near enough, then put it into Beef gravy with Carrots, turnips, Catchup, a glass of red wine, & half a glass of white wine. Let it stew about half an hour, or till it is tender.

To preserve Pears like Quinces.

Take a pound of good baking pears, pare them and cut them into quarters, three quarters of a lb. of white sugar, as much water as will cover them when laid flat in a pewter dish, half a dozen cloves and some lemon peel powdered and tied up

in a bit of muslin, cover them with another pewter
Dish and a coarse paste round the edges to keep in
the Steam, put them into the oven till they are
tender. Two or three spoonful of red wine when it
is cold and put them into a jar for use, tying
them close down from the air.

To preserve Apricots - Mrs. Sherwin.

Pare, split, and stone your Apricots and to
every lb of Fruit allow three quarters of a lb
of lump Sugar, strew part of the Sugar over the
Apricots and let them stand all night. Then take
the remainder of the Sugar and add about half
a pint of water to each pound of Sugar, boil it
and scum it quite clear, then put in the Apricots
and sugar, and let them boil, skimming them
but do not boil the fruit too tender. Let them
stand till the next day and boil them again.
If you find the Apricots done enough only boil
the syrup and pour it over them. Let them stand
till quite cold, then put writing paper on them
dipped in Brandy and tie them close down.

The Apricots should not be perfectly ripe.

32 &c.
Postagal Sauce for cold Partridge Chicks:

Clean and wash three Anchovies, chop them very fine a little Shallot or Onion, and a little parsley chopped fine, two spoonful of oil, two tea spoonful of Mustard, the juice of a Lemon, or a little vinegar and a little gravy. Mix them all well together and serve it up in a sauce tureen.

To make Blanc Manger

Take an Ounce of pulled Isinglass put it into a Basin & pour upon it about half a pint of boiling water: let it stand ~~xxxx~~ all night, then pour off the water and put the Isinglass into a pint of cream with two ounces of sweet Almonds blanched & beaten small with a few bitter ones. Beat them with a little white wine to keep them from oiling. Sweeten it to your taste and boil it altogether till the Isinglass is dissolved. Strain it twice thro' a linen, and let it stand till it is a little cooled then put it into your molds and when set turn out.

Jaune Manger

One Ounce of Isinglass dissolved in a pint of boiling water, pour off some of the water and put

in a bit of muslin, cover them with another pewter
Dish and a coarse paste round the edges to keep in
the Steam, put them into the oven till they are
tender. Two or three spoonful of red wine when it
is cold and put them into a jar for use, tying
them close down from the air.

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Apricots and let them stand all night. Then take
the remainder of the Sugar and add about half
a pint of water to each pound of Sugar, boil it
and scum it quite clear, then put in the Apricots
and sugar, and let them boil, skimming them
but do not boil the fruit too tender. Let them
stand till the next day and boil them again.
If you find the Apricots done enough only boil
the syrup and pour it over them. Let them sit
till quite cold, then put writing paper on them
dipped in Brandy and tie them close down.

The Apricots should not be perfectly ripe.

32 80
Portugall Sauce for cold Partridge Chub:

Clean and wash three Anchovies, chop them very fine a little Shallot or Onion, and a little parsley chopped fine, two spoonful of oil, two tea spoonful of mustard, the juice of a Lemon, or a little vinegar, and a little gravy. Mix them all well together and serve it up in a sauce tureen.

To make Blanc Orange

Take an ounce of pulled Isinglass put it into a Basin & pour upon it about half a pint of boiling water: let it stand ~~xxx~~ all night, then pour off the water and put the Isinglass into a pint of Cream with two ounces of sweet Almonds blanched and beaten small with a few bitter ones. Beat them with a little white wine to keep them from oiling. Sweeten it to your taste and boil it altogether till the Isinglass is dissolved. Strain it twice thro' muslin, and let it stand till it is a little cooled then put it into your molds and when set turn it out.

Fawn Orange

One ounce of Isinglass dissolved in a pint of Boiling water, pour off some of the water and put

the Yunglafs into a pan with the Yolks of eight eggs well beaten, the juice of two Lemons, and the peel of one, grated, half a pint of White wine, and Sugar to your taste. Boil it altogether stirring it, for five or six minutes. then strain it off thro' muslin, pour it into molds, and when cold turn it out.

Mock Turtle Soup

Boil a calves head and a fowls heel till they are half enough. then cut the fowls heel into thin slices. Put three pints of rich Veal Gravy, a pint of Madeira, or white Port, or any dry white wine, an Onion chopped small, the juice of two Lemons and the rind of one chopped small or shred fine a little salt, and a large tea spoonful of melted Butter, with Cayenne pepper to your taste. Stew these with the Head some time. then add someysters chopped, and some foresmal Balls, morels that has been near stewed enough, with the Liquor and stew them all together till quite tender. Then have ready a knuckle of Veal boiled and cut the firm part in small pieces. stew it very little with the other ingredients and serve it up in

a Sureen with hard Eggs —

Half this quantity is sufficient if your Com:
pany is not very large —

Mushroom Catchup

Clean and break your Mushrooms into a large
panishion. Strew them over with some Salt and
let them stand two nights. Then squeeze them thro:
a cloth very dry, boil the liquor and skum it
clear. let it stand till the next day. then boil it
with some black pepper, Long pepper, cloves, Cinna:
mon, Horseradish, Shalots, & some Lemon thyme,
Cover it close till cold. take out the ingredients
except the Spice before you bottle it.

Let your Bottles be Dry and tye the corks down
with leather.

Walnut Catchup

Take walnuts when fit for pickling beat them
in a Mortar and to every two quartts of juice when
strained thro: a flannel bag, put two handful of

common salt. Boil it slowly over the fire and keep skimming it, till it is partly clear. Then put to it, mace, Nutmeg and black pepper of each half an ounce, and a quarter of an ounce of cloves, all finely beaten. Let the whole boil seven minutes with a pint of good Vinegar. Pour it into an earthen vessel close covered till cold. Then bottle Cork it close and set it on a cool place and in six months it will be fit for use.

To pickle Cucumbers sliced with Onions

Take large Cucumbers, pare them as for eating but slice them rather thicker: then lay them in a Cylinder and peel Onions about the size of small walnuts and slice them. Lay a layer of Cucumbers and a layer of Onions (about a fourth part of Onions) and strew a handful of salt, and continue in this manner with a layer of Cucumbers and a layer of Onions and a handful of salt, till you have done your quantity. Set them to drain in Cylinders three days, turning them every morning and Evening. Then put ^{them} in your pickle pots, and about every inch deep, lay sliced Ginger cut in thin bits, some black pepper corns, two or three cloves

and a very little more. Then pour the best Aleger
unboiled over them till they are covered and lay them
Down close — They will be fit to eat in a few days
but the longer kept the better

Ginger Wine (Mrs. Thelwell)

To every Gallon of Water put two lbs of Brown Sugar
two Lemons, one Oz of Ginger and a handful of
Baum. Pare your lemons without ^{taking} the white skin
and bruise your ginger. Boil the water and sugar
together for half an hour taking off the Scum as it
rises — Then pour it over the Lemons and Ginger
When the liquor is lukewarm squeeze in the
juice and the pulp of the Lemon. Put in a little
Ale Yeast. ~~make~~ ^{work} it for three days. When
you put it into the cask add a little Tornglafs or
the whites of eight Eggs — to every five Gallons a
Quart of Brandy

Stop it close six weeks and then bottle it.

Almond or White Soup

Take a large Knuckle of Veal, wash it clean
Stew it in water and scum it well. When quite
tender strain it thro a Colander and let it stand
till it is cold. Then take off the fat and leave

the Sediment. Then beat two Oz of sweet Almonds
very fine, mix them with a little of the liquor
and strain it into your Soup, put in half a pint
of very thick cream and some Veronically, season
it with beaten mace and a little Salt —

This receipt makes a good Soup without
the Almonds —

To Pickle Mushrooms brown

Lay them in a pot, after picking the bits out
of them, and put some salt to them. let them
stand at a little distance from the fire 24 hours
Then put them with the liquor that comes from
them into a Sauce pan with a little mace a
few cloves, a few pepper corns, sliced ginger
and a little Hoovered Fish cut in bits. let them
boil as long as possible without burning. Then
put into the pan whilst hot, an equal quantity
of vinegar and red wine. boil it up all together
and if any scum rises take it off — Keep them
laid down close and they will be good two years

To make Ginger Wine Mrs Green ³⁵

To one Gallon of Water add two lbs & half
of Moist Sugar, boil them together half an
hour taking off the Scum as it rises,
rather more than half an ounce of brased
Ginger with the rind of one Lemon & a half
to each Gallon: Put the Ginger and Lemon
into the tub you work it in, pour the Sugar
& water boiling hot upon them, let them
stand till warm with Warmth then put in
a few spoons full of Yeast, with the juice
of one Lemon & a half to each Gallon. Throw
a Cloth over it and let it stand three days
then put it into the Barrel with one
Ounce of Sissiglap and two lbs of Raisins
Cover the Hing 6 days with a Saucer. Stir
the Wine twice a Day with a stick.
Stop the barrel close and it will be
ready for bottling in six Weeks.

The Raisins &c with one Pint of Board
will be proper for Ten Gallons

To make Pikelets

Take four Eggs yolks & whites - beat them
with two Spoonfulls of yeast & Salt to your
taste: then add two quarts of Milk lukewarm
and as much flour as will make them properly
thick. Let them ~~stand~~ two hours: They must
not be stirred before they are baked

To make a Mock Turtle

Mrs. Willard

Take the finest calves head with the hair
on that you can get, scald it as you would
a young pig then cut all in pieces and
two calves feet or cow heel and a Lambs fry will
be a great addition to it then season it with
salt and a teaspoonful of two of cayenne
pepper and a good deal of mace pounded very
fine, strow some thyme, winter, savory,
Margerow and parsley very fine and
Lemon peel, after you have seasoned your
meat with salt cayenne and mace, put

put into a deep broad earthen pot, and betwixt every lay strew some of the herbs till it is finished then put in half a pint of maderi wine and half a pint of water, put a little butter at the top to keep it from burning, cover it with paper & put it into the oven it will take above 3 hours to be done enough, serve it up with forced meat Balls & yokes of Eggs boild very hard and Limes if no Lemon

To make mock Turtle - Lady Sauty

Take a Knuckle of veal and a cow heel, cut them into large pieces, season them with cayenne pepper, salt and mace, one anchovie, put it into a deep pot, pour as much white port over it as will cover it, let it stand till the next day, make a strong gravy with a little dust of flour in it, make forcemeat balls and lay them over the meat, tye the pot close down and send it to the oven, two hours will bake it, Garnish the dish with Lemon and pickles of all sorts if you have them, and Eggs boild hard. The whites cut into ^{small} pieces the yokes made into round balls with a bit of ^{large} butter and laid round the dish edge.

To dress a calves Head like Turtle

Take the head of a calf you have them in plenty
Then scald off the hair as you woud a pig daintly
Cut the horny part all into slices most thin
And some juicy fat Oysters be sure you put in,
But forget not to add or you'll lose all your pains
That seat of all Wisdom (sear Madam) the brains.

Take a pint of Madeira the best in your cellar
That your Cook filches none pray remember to tell her

Two the fairest rind Lemons you next must produce

Chop some of the peel & squeeze in all the juice

Chop like that kind root which gives tears to the eyes

When decency asks what the bosom desires.

To these you must add and your dish will be soon full

Of choice Cayenne pepper a large silver spoonfull.

Strong Gravy, some salt, and some sweet herbs to boot

Of each just as much as your palate will suit.

These well mix'd together & put in a stew-pan

Was thus that medea, you know made a new man.

Then pour in the whole to a Tuttle's black shell,

Till the meat is full tender, for there you must dwell

But first let the Shell, if a shell you can find,³⁷
With a paste made of water and flour be lined,
Then place the rich basket luxuriously filled,
Where the old woman looks for her daughter's comends
And when it is baked till it's tawny and brown,
With hard Eggs and forciballs it triumphantly crown,
N. B. as much Cayenne pepper as will lie
upon a rippence is enough—

To collar Calves Head — Mrs Kirby

Lay it in water, take out the Tongue and Eyes, cut
off the crown at the end of the Head, tie it up in
a cloth, boil it till the bones will come out,
Lay it upon a table with the skin side uppermost
and pour upon it a little cold water, then take off
the hair and cut off the ears, and mind you
dont break the head in two, turn it over and take
out the bones, season it with a little pepper
and some salt, slit the tongue and lay it
at top with the ears, Roll it up and wrap
it tight in a cloth, tie it at both ends and
bind it with a broad filleting, boil it an hour

and half then straighten the fillet and boil it
as much more, set it on an end in a pot
and lay a weight upon it when cold take it
out and put it into Brown Pickle —

To make Gravy Soup Mrs Smith

Take part of a leg of Beef, cut off the meat,
and brown some butter in a frying pan &
fry the meat till it is pretty brown. Then
break the bone and put it into a pot with
the fryd beef and some pepper corns, a
bunch of sweet herbs, an onion, an anchovy,
or a bit of lean bacon, and as much water
as you think it will require, let it stew
till it is very strong, then strain it off
through a hair sieve and let it stand
till the next day. Then take off the fat
and leave the dregs at the bottom and add
a little pepper and salt, put in vermicelli if you
like it, and let it stew about a quarter of
an hour, and serve it up —

Green Peas Soup Mrs Smith

Take five or six cucumbers pare and slice them, the white part of as many Gof. Lettices a sprig of mint two onions a little pepper and salt, a full pint of young peas some parsley a quarter of a pound of butter, Stew all these together an hour and half, take a pint or more of old peas, boil them enough for eating, pulp them through a tubinor, and mix the pulp with a quart or more of the water they were boiled in as you like the soups for thickness, when the herbs are stews enough, put them into the liquor and serve up the soup.

Peas Soup Sambourne ^{Wes}

Take beef mutton or veal or any fragments of meat to about the quantity of six pound fry them brown in butter put them altogether and boil them in a gallon of water till reduced to two quarts, put in onion sweet & sweet herbs and a bit of ham or lean Bacon to boil with the meat, boil a pint and half of split pease, when soft rub them thro' a colander and take as much as will thicken it, boil some celery, fry bread in dice and bits of Bacon, and put them in and serve it up

W^m A^ll Smith

To make Stuffing for Turkey, Pike &c

Take a few sweet herbs, a little pepper and salt, very little Lemon peel and some bread crumbs, work it all up with butter and fill your Turkey crabs

To make Westphalia Hams M. Twiss

For two Hams, one stone each, make the following Pickle, one pound of ~~each~~ common salt, three ounces of Bay salt, two ounces and an half of Salt Peter, one $\frac{1}{4}$ of coarse sugar, Boil these together in a quart of strong stale Beer, when the Pickle is cold, rub the Hams well with it every day for 14 days, then smoke them with horse litter and hang them up in your kitchen to dry - In 6 weeks time they will be fit for use - I never remember them because I think them too high in flavour, The night before you intend to eat the Ham put it into small beer to soak and when boiled let it continue in the water it is boiled in an hour at least after the pot is taken off the fire

To make Bacon Mr. Twiston

To two fitches of a pig, three or four
and twenty stone weights (and so in proportion)
put two pounds of bay salt, one lb of salt
petre, one lb of peter salt, five pints of
common salt, and one lb of brown sugar.
mix the salts and sugar together dry them
very well before the fire, then salt the
Bacon with half the salts and in 7 or
8 days with the rest, in a day or two after
the second salting put two quarts of water
to the fitches, steep them a month more
or less according to the thickness of the fitches.
In the Brine let them be turned and rubb'd
every other day for the month then take
'em out and hang 'em in a chimney
corner where wood is burnt till they are
quite dry, then hang them up in ayr
fitcher not too near the fire, Take

no bones out except the Chines, and crack
the rib bones. your Pig must be singed.

White sauce for Chickens M^{rs} A. Smith

Take half a pint of white wine and half a
pint of water, a little pepper & mace,
3 anchovies and some herbs, let them stew
but not boil till reduced to half a pint
then stir in near half a pint of thin
cream and thicken it with butter and
flour -

Veal Kidney Toasts M^{rs} G^{ee}

Take a veal kidney and par boil it chop
it small, take the fat that is about
it and as much beef suet, chop it small
then put into it a good handful of grated
bread, some currants, Sugar, & nutmeg, a little
Salt, a glass of sack and the yokes of
four eggs mix altogether, then cut some

slices of white bread, lay the meat upon
them, (and press it down very hard, flour
it very well and fry them on good beef
Suet

To Collar Salmon - Mrs Gye

Take a Side of Salmon, cut off about a
handful of the Tail, wash your long piece
very well and dry it with a cloth then wash
it over with the yolks of Eggs and make some
forced meat with what you cut off the Tail,
but take off the skin and put to a handful
of parboiled Oysters, a tail or two of a Lobster,
the yolks of 3 or 4 eggs boiled hard, 6 Anchovies
a good handful of sweet herbs chopped small
a little salt, cloves, Mace, Nutmeg, pepper,
and grated Bread, work these altogether into
a body with the yolks of Eggs, and lay it all
over the fleshy part with a little more

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salt and pepper over the Salmon, then roll it
up into a collar and bind it with broad tape,
then boil it in water, salt and vinegar,
but let the liquor boil first then put in
your Collars a bunch of sweet herbs, sliced
ginger and nutmeg, let it not boil too fast,
When it is enough take it up and put it into
your souping pan and when the pickle is cold,
put it into your Salmon and let it stand
in it till used, otherwise you may put it after
it is boiled and fill it up with clarified Butter
as you pick fowls, this way it will keep longest
and best —

Soup a la Reine — Lady Lionel

Make a good Broth of Veal, Beef and Mutton, a
fowl put in the Broth, Take the white of it
pound it very small make a panada of it
with 3 Doz of sweet almonds, pound them together
and rub them thro' a sieve, stew a crust of bread
in the Broth, and mix in the Almonds, then
serve it up —

Soup Sante - by Turenne

Take good Broth and put to it some veal Gravy
Some small white onions, some white leeks
of some - your Broth must be strong but not
thick mix them together and serve it up -

Cabbage Soup - 12^o

Soak some Ham in water, then boil it till
enough and Scum the Broth very clear as
it is boiling - boil a good cabbage a quarter
of an hour then put it to some of the Ham
Broth and let them stew till the cabbage is quite
tender - boil a french roll in some of the
Broth and pour the Soup Hot over it into the
Tureen -

To make Oyster Sausages - M^{rs} Smith

Take the lean part of the inside of a Loaf of
Mutton, a little beef suet, some oysters with
their Liquor, A little nutmeg grated and a

little pepper and very little salt, An Egg ⁴²
and some grated Bread, Chop all these together
small, roll them lightly and fry them, or you
may bake in patty tins —

To make an Oxford Toke — Mrs Bury

Take a Loin of Mutton, take off all the fat
and Sinews, and scrape the lean part from
the Bone, put it into your Stew-pan with a
piece of Butter the size of a Walnut, a
Shallot or onion minced very small, and
Anchovy chops and a little nutmeg and salt.
Stir it all together as quick as possible, tis
enough, when it changes color — Draw your
meat to the side of your pan and put in
some gravy, but dont let the meat touch it
till it is warm, dredge some flour over it
have some fryd bread, stick up the meat &
lay the Bread over it, and add what Pickles
you like, the quicker it is done the better —
Mutton Collops may be done the same way
only leave out the bread cut the mutton in thin slices

To make forcemeat for Balls.

Take a quarter of lb of lean veal, 1/2 a lb of Beef Suet, some parsley and a sprig of Thyme, Chop all these very small & season it with pepper, salt (and nutmeg), pound it in a Bowl with the end of a rolling pin till it is all of a color, then beat an egg into it and a little grated bread, make it up in Balls with grated bread.

To Ragou a Tongue — M^{rs} Smith.

Salt your Tongue 2 or 3 days, boil it till it is tender enough to peel, Split your tongue and put it into your Stewpan with some weak Beef gravy, a few morels partly stewed, a handful of green lettuce pick'd from the stalks, a little Sorrel, a bunch of sweet herbs, an onion studd with cloves, some red wine if you like it. Stew all these till the tongue is enough, Thicken it with burnt butter & squeeze in a little Lemon.

To stew Eels a mild Way ⁴³ Mrs Best

Take 5th of middling sized eels, skin & clean them and cut off their heads, cut them into pieces and season them with pepper and salt, then put an oz of butter into a stew pan & let it melt, a handful of sorrel cut grossly, about a dozen leaves of sage cut fine, two anchovies minced, a large onion whole and the peel of a quarter of a lemon shred extremely fine - after the butter is melted lay the sorrel and sage at the bottom of the stewpan then put in the ~~sage~~ eels, anchovies, Lemon peel, the onion and half a pint of water. Stew them gently half an hour shaking them often, greater over them half a century, when enough take them off the fire and just before you dish them put in juice of Lemon to your taste lay Apples round your dish -

To Crisp Skate — Lady Clifton

Shew it and lay it in salt and water for 3 hours, then cut it in slices about an inch wide across the bones stopways. Roll them up like a curl and put it into the fish Kettle, sprinkle over it some salt and set a plate upon it, then pour in the water cold, and set it over the fire, boil it gently for about ten minutes, or till it is enough — serve it up upon a napkin —

To salt red Beef — About 20th of the lean part of a Buttok

Take half a lb of coarse sugar and rub it well into the meat and let it lie 2 hours — Then take 1/2 of a lb of salt petre, a 1/4 of a lb of petre salt and the same of bay salt beat them fine and rub them well into the meat, and the next day rub in a little common salt — let it lie better than a fortnight turning it and rubbing in the Brine — every other day — Then take it out to drain & hind it round — lay it between 2 boards with a weight and let it lie an hour or two, then hang it up in the Kitchen — smoking it a day or two adds to the flavor —

Amack's white Sauce for Fish - Fowls or Turkey 144

Boil 3 or 4 Anchovies with a Blade or 2 of mace,
2 Cloves 14 or 15 pepper corns in half a pint of water,
Strain it off and melt $\frac{1}{2}$ of a lb of Butter very
thick, put in the anchovy liquor and last of
all, stir in $\frac{1}{2}$ a pint of Cream -

To make Black Puddings - M^{rs} Willoughby
of Asby

Take the Blood of 2 Pigs and put to it one
handful of salt, stirring it all the time it runs from
the Pig, to keep it from setting - Then strain it thro'
a Sieve and set it to cool. Take $\frac{1}{2}$ a pack of Greens
well pickt and boil them with the lighs and bits
of fat till they are tender, then take out the lighs
and put the greens into a bowl, and whilst warm
add the Blood, 30 or 40 large Leeks cut small, a
handful of Pennyroyal sifted fine, a teaspoonful
of savory and the same of Thyme sifted fine,
one large nutmeg and its weight in Black pepper
and the weight of both in Jamaica pepper
and 2 handful of salt, mix all these well
together and what Fat you please, but we
put 3 or 4 lb cut grofly - your skins must

be well scraped and cleaned and must not
be filled too full. Boil them 2 or 3 hours and
prick them as they rise to prevent them
bursting and when boiled lay them in clean
straw and cover them with the same very
gently -

Black Puddings Mrs. Ellison

Take 2 a peck of Greens, pick them well, as
much Pig Blood which must be first well
strung and cleaned as will cover the Greens - Let
it stand 2 days - Then warm a quart of good
milk, and pour to it 6 Eggs well beat,
Mix all well together - Season it with pepper
Salt Cloves and nutmeg to your taste - add
a little Pennyroyal sifted and Leeks shreds make
if you like them cut the fat graspy and
mix it with the Blood

White Collops — Lady Exeter 115

Cut your Collops very thin off a Leg of Mear
and hack them with the back of a knife &
spread spread them on a board, then shred very
fine an anchovy, a little parsley and a little
Shallot or Garlicke and season your Collops
with these and very little salt on one side
Let them lie some time, then take a bit
of Batter the size of an Egg and spread it
cold on the bottom of your Stewpan and lay
your Collops on and cover them close and let
them stew about 10 minutes shaking them often
to prevent oiling, then have ready some thick
melted Butter, and put to them, shake it well
and add to it one spoonfull of white wine
and a little Lemon juice just before you dish
it and great care must be taken on it will
woble —

To salt Hams — a good receipt

Cut the Shank of the Ham long and to
one of 16th take 3oz of Salt Petre, and half
an oz of Salt Puncell, beat separate as fine
as powder — Rub the outside and sword first

with the Salt Petre, then with the Salt Brine,
rub the other parts, well and the bending
joint then lay on to a lb of Lisbon Sugar
on the thick parts close - lay it on a pot
or tub not too deep but broad and when the
Salts and Sugar are melted weight halpounds
of good dry common Salt, rub it on well
and the next day rub it on well with your
hands in the Pickle and so every day without
once omitting it for 3 weeks or a month as
your Ham is for size - The thick part should
touch the pickle - When ready to take out,
scrape your Ham well with a knife on
both sides, and clear it of the shine - Take
a clean cloth and wring it out of cold water
and rub your Ham with it several times all
over - Lay it flat in a dry cloth till the next
Day - then rub it all over with dry sifted over
Ashes and hang it up at a distance from the
fire, when the weather grows warm & dry
paper it up close first rubbing on more
Ashes - Hang them neither near Fire nor
Sun nor in a damp place, tho' they are less
hurt if mouldy then being too hot, as that burns
them ready. If your Ham is larger or less, allow salt in proportion

Mock Turtle Soup - Mrs. J. Davison ⁴⁰

Boil a Calves Head with the skin on till it is half enough, then cut the horny part in thin slices with as little lean as possible - Put three pints of rich veal gravy, a pint of Madeira (or white Port) an onion chopped small the juice of 2 Lemons and the rind of one sliced fine - a little salt and a large Spoonful of melted Butter with Cayenne pepper to your taste - Stew these with the head some time, then add some Oysters chopped and some force meat Balls - Morels that had been near stewed enough in gravy with the liquor, and stew altogether till quite tender - Then have ready a bunch of veal boils and cut the firm part in small pieces, stew it very little with the other ingredients and serve it up in a Tureen with hard Eggs -
Half this quantity is sufficient if your company is not very large -

To make Almond Soup *Mrs. Smith*

Take a large Knuckle of Veal, wash it clean,
Stew it in water, skim it very well, when
quite tender strain it thro' a Cullender, let
it stand till it is cold, take of the fat &
leave the Sediment - then beat 2 oz of sweet
Almonds very fine, mix them with a little
of the liquor & strain it into your soup
put in 1/2 a pint of very thick cream & some
Savannahly, season it with beaten mace
and a little salt.

This receipt makes a good Soup without Almonds

To salt Beef red — *Mrs. Bailey*

Put your Beef into water, let it lie 4 or 5 hours,
take it out and dry it well with a coarse
cloth and to every 12th rub in 1/2 an oz of salt
for 3 times, let it lie 2 hours, an oz of salt for
2 hours, 1/2th of Day Salt, lie 2 hours, let all
these be well rubs in - Half a lb of Brown Sugar
lie 2 hours - then common Salt as needful -
If the whole process cannot be finished the

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first Day, you may omit the common
Salt till the next morning - Let it lie
2 nights then hang it up and when it has
done Dropping hang it near the fire - It will
not be worse to bind it round, when it is
taken out of salt - It will be fit for use
in 12 days -

To Cure a Ham

Hang the pork as long as it will keep good
then mix one pound of Bay salt half a pound
of common salt two ounces of salt petre one ounce
of black pepper rub it well on the Ham, and let
it be four days then pierce in half a pound of
treacle keep it a month in pickle, then soak it
24 Hours in cold spring water and hang it to
dry put it in the pot when boiling

M^{rs} Fuller

To make beef Broth

by Sir Edward Barry, M.D.

Cut a pound of the lean part of the
bullock of beef into very thin slices or
rather shreds, put it over a quick fire
with a sufficient quantity of water; as
it grows hot take of the rising scum and
do the same while it is boiling which
is to be continued only twenty minutes
when it is cold decant a pint from
this pound of beef which looks like
a light infusion of fine green tea has
a very grateful flavour and is more
strengthening than strong broths which

Miss Davison

to Make Macaronic

Boil some water then put in your
macaronic and let it boil till it is tender,
then strain it off till it is dry Put it into
a stew pan with scraped cheese and
a little cream - let it be thoroughly
heated, then lay it flat in a small Dish
some scraped cheese over it and brown
it with a Salamander

Boil some water, lade it into a tub and let it stand till it is full as cool as new Milk. Put a hundred weight of Smyrna Raisins into a masking tub where you can fix a bettary, and pour upon them 18 gallons (Wine measure) of the water of a proper warmth through a covering over the tub, and stir it twice every day, for 15 or twenty days. Then draw off the liquor, and put your Raisins into Hair bags, and press them in a press well screwed down. Then barrel it, and let it stand till it has done working but no longer, before you stop it close.

Some people save a little of the liquor and dissolve Isinglass in it, and put it into the barrel which helps to fine it. This you may do in two or three days after it is turned, and one oz of half of Isinglass, is proper for the above quantity of Raisins. When it is fine (which may be six months or longer) of which you may judge by ~~plugging~~^{plugging} it now and then, Bottle it.

If you wish to make an english Charet, take 3 Pecks of Elder berries, send them to the Oven in a deep earthen pot, then whilst they are as hot as you can bear them pour them into a sieve, and press them with a masher, and afterwards

wring them in cloths to get as much juice as possible; then boil the sirup half an hour well skimming it. When quite cold, put one gallon of it to nine of the above Raisin Wine, and tax it altogether. This will not require Peiaglap as the sirup fines it well and in three or four Months. but you will judge by plugging it. A little Brandy put into the barrel will better enable it to keep

To make Sponge Cake - M^{rs} Demison
^{six} six ounces of fine powdered Sugar (Lump) 3 ounces and half of flour, 3 Eggs, the yolks to be beaten for half an hour separated from the whites then the whites beater up to a froth and all mixed up together.

To make Tea Cakes M^{rs} Demison
Take a pound of Flour two ounces of butter melted in a little milk a table spoonful & a half of new Barm one Egg beat up and all mixed together, when you have mixed all up, make your cakes as you intend to bake them and put them before the fire an hour to raise before you bake them

To make a Plum Pudding

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Take half a pound of raisins stoned half a pound
of Currants one pound of sweet four shoonfuls
of flour half a pound of sugar four eggs a
glass of white wine or brandy - boil it four hours
Mr. Thompson

Elder Wine

To every peck of Berries put two
gallons of water boil them about
a quarter of an hour then strain
and press the berries and to each
gallon put three pounds of sugar
and half an ounce of ginger to each
gallon and boil them together
for an hour when it is a little
more than milk warm toast a

piece of bread and dip it in Yeast
and put it into the liquor which
will work it sufficiently then
barrel it.

To make Lemon Mince pies

Take two large lemons, one ^{peas} of
currants, one lb of loaf sugar, three
quarters of a lb of Beef suet, powder
the sugar very fine mix the cur-
rants suet & half the sugar together
squeeze the juice of the lemons
into it then boil the pulp &
peel till quite soft, beat them
with the remain^{ing} part of the
sugar in a mortar till small

then mix all together, & it is ready
for use

M^{rs} Pasinon

peel over night five Lemons very
thin and put to them three pints
of water & one pound of lump sugar
& in the morning squeeze in the
juice of five Lemons beat up
twelve Eggs well and after straining
the lemon mix it up all together
& let it simmer over a stove five
till it thickens a little but it must
not boil when it has simmered a
propper time put it in a bowl till it
is cold & then put it into Glasses.

To make Madeira

One Gallon of sweet Siquor to 3 quarts of
water, to each gallon 3 pounds of burnt
sugar and two Lemons, let it boil half
an hour and weak it the same as ale
when it has done making chop in one
pound of Raisins to every two Gallons.
Then put it into the Cask let it stand
three or four months before you bottle it
W^o Brambley

To make Calcarella

To six Gallons of water add 18 pounds
 of moist sugar 6 pounds of Sun
 Raisins a quarter of a pound of bitter &
 two ounces of sweet almonds & 12 Lemons
 boil the sugar & water & rind of the
 Lemons together half an hour and when
 the liquor is new with warm ferment
 it two days with a proper quantity of
 yeast, put the almonds & Raisins into
 the Cask & pour upon them the
 fermented liquor, the wine may remain
 in the barrel 4 or 5 months

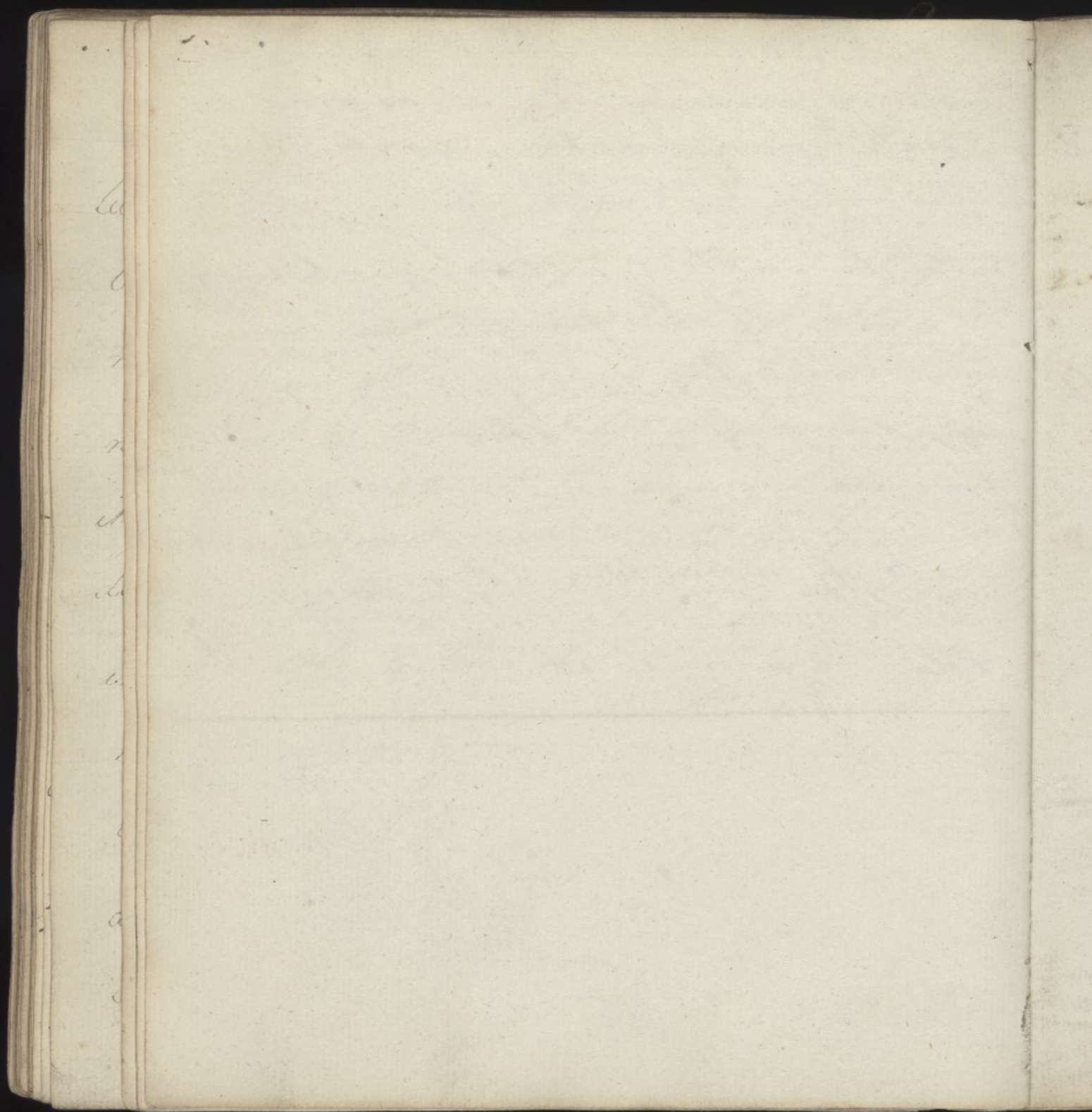
M^r Bianbly

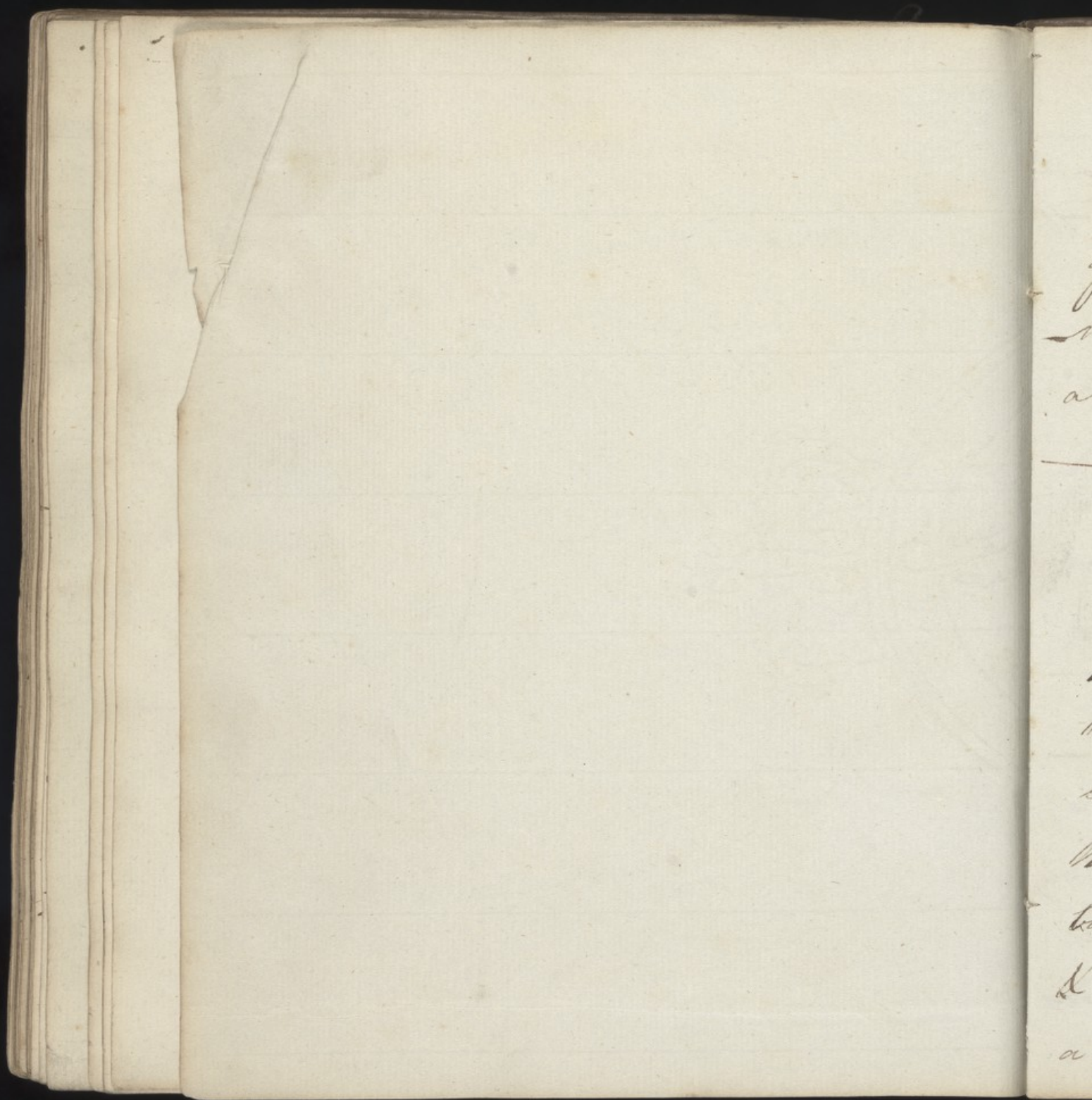
Peel over night five Lemons very thin
and put to them three pints of water
and one pound of lump sugar in
the morning squeeze in the juice of five
Lemons ~~and beat up~~ beat up 12 Eggs
well and after straying the Lemons mix
it up all together & let it simmer over
a slow fire till it thickens a little but
it must not boil when it has simmered
a proper time put it in a bowl till
it is cold & then put it in a Glass
Mr Parrar

Elder Wine.

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To every peck of Berries put two
gallons of water, boil them
about a quarter of an hour,
then strain, and press the berries
and to each gallon, put three
pounds of Sugar, and half an
ounce of ginger, and boil
them together for an hour,
when it is little more than
with warm, toast a piece
of bread, dip it in yeast, and
put it into the liquor, which
will work it sufficiently
then barrel it.





Pomatum Lady Tys^e 55

To a pound of Bears Grease, a pound
of Hoggs Lard, an ounce of oil of Wal-
nuts, an ounce of Oil of Rosemary
all beat together

To Calender a Gown

Make some starch as usual, then
put in half an ounce of Bees wax,
Boil it well again, when your gown
is well washed & quite dry put it into
the starch, draw it thro' your hands
but not wring it too dry, hang it up
& when it is quite dry, rub it upon
a board with a Seek stone, there must

be no water putt to the starch after
it is made

To take Grease out of woollen Cloth or stuff

Take a pound of Fullersearth to 2 ounces
of starch, dry it in an Oven, pound
it & sift it thro' a Sieve, then wet it
with 4 times as much turpentine as
spirits of wine, put it into a Bottle &
stop it up close - lay a little of it upon
the Grease spot & rub it in well -

Tooth powder Mrs Scrimshaw

Amirian Role 6 drams, Dragons blood
powder of Cuttle fish bone or Oyster shell
powder, Mastick & myrrh of each 2 drams
pound them well in a mortar till it

will pass thro' a fine Sieve

To make Mahogany a fine Color
A pint of Linseed Oil, 2 penny worth
of Rose pink, 4 penny worth of Alkanet
root, mix them well together, Rub a little
of it over your table with a bit of Flannel
let it stand 2 or 3 hours then clean it off by
rubbing it well with a woollen rubber &
a brush.

To dye Linen Gowns Yellow ^{Mr Alexander}

Six penny worth of the palest Colic
Ornatto, 2 penny worth of pearl ashes, Boil
them in 3 Gallons of soft water till reduced
to half the quantity, strain it very clean
thro' a cloth, then put it again into a pan

pan & put in your Gown, you must
cover your Gown all over at same time
or it will vary the color, boil it till it
is as deep a color as you like, wring
it out, starch it & dry it in a Room
as wind, fire, or Sun, changes the color

Soft Pomatum My Shoe

Take some hogs Lard or if that cannot
be had the outside fat of a Loin of West-
London cut it into square pieces & put it into
milk & water for a few days changing
the water every day, then drain it and
put it into a Close pot & set it over the
fire in a pan of boiling water, when
it is all dissolved strain it thro' a Cullender
or Sieve & let stand till it is cold, then

beat it with a wooden spoon with some
Rose water, & essence of Lemons or Bergamot
till it is very white and well mixed

To sweeten Casks

To half a Hoghead take a peck of
Blackberry leaves, boil them in 2 pails
of water, put them into your Vessel
boiling hot & let it stand 3 or 4 days
shaking it sometimes

To Clean plate

Take 2 oz of Quicksilver, 4 oz of leaf tin call'd
Foil, pull this in small bits & put it into
a cup with the quicksilver by a little at
a time, after Foil is dissolved let it stand
2 or 3 days, then take one pound of French

Whitening, mix these well together with
spirits of wine, & put them into an oven
to bake, this Powder to be mix'd with
spirits of wine when used — It must be
rub'd well on the plate with the hand
& clear'd off & rub'd well with wash leather
The more it is rub'd the better & more
like new plate it looks, It will require
rubbing with the hand & leather frequently
but the powder need only be apply'd
when it loses the black hue & appears
white & dim —

Mr. Sennep's Nostum or Liniment

One pound & half of white Lead
2 quarts of Linseed oil
72 grains Salt pimentella
all mix'd together & boil'd stirring it

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all the time, then take it off the Fire
& stir it till it settles, Repeat this till
it becomes a deepish color darker a
good deal than brown paper spread
on the leather & secure it with Old linen
& renew it once in 24 hours - It is
excellent for Burns, Sprains, & to promote
digestion

For Consumptive Complaints

A Table spoonful of Horshound in
a quarter of a pint of new milk as
warm as from the Cow, sweeten it
with honey & take it fasting every
morning & at night going to bed

To black Hearths &c

An ounce of black Lead, a little Laurel
black Coils together in scum'd Milk
till it is near as thick as Cream, Rub
it on the Hearth &c with a Linen Rag
then rub it on smooth with an old linen
cloth, & when dry brush it bright —

Hard Pomatum — Mrs. Shore

Take ½ a pound of hogs Lard & a quarter
of a pound of mutton Suet, & a little
Spermaceti, shred them small & put them
into a close pot & dissolve them in a pan
of boiling water over the Fire, strain it off
thro' a Sieve or Cullinder & stir it in a bason with
what perfumes you like till it is a little Cold
then pour it into Tin or paper Moulds,
support them in Bran till quite Cold then

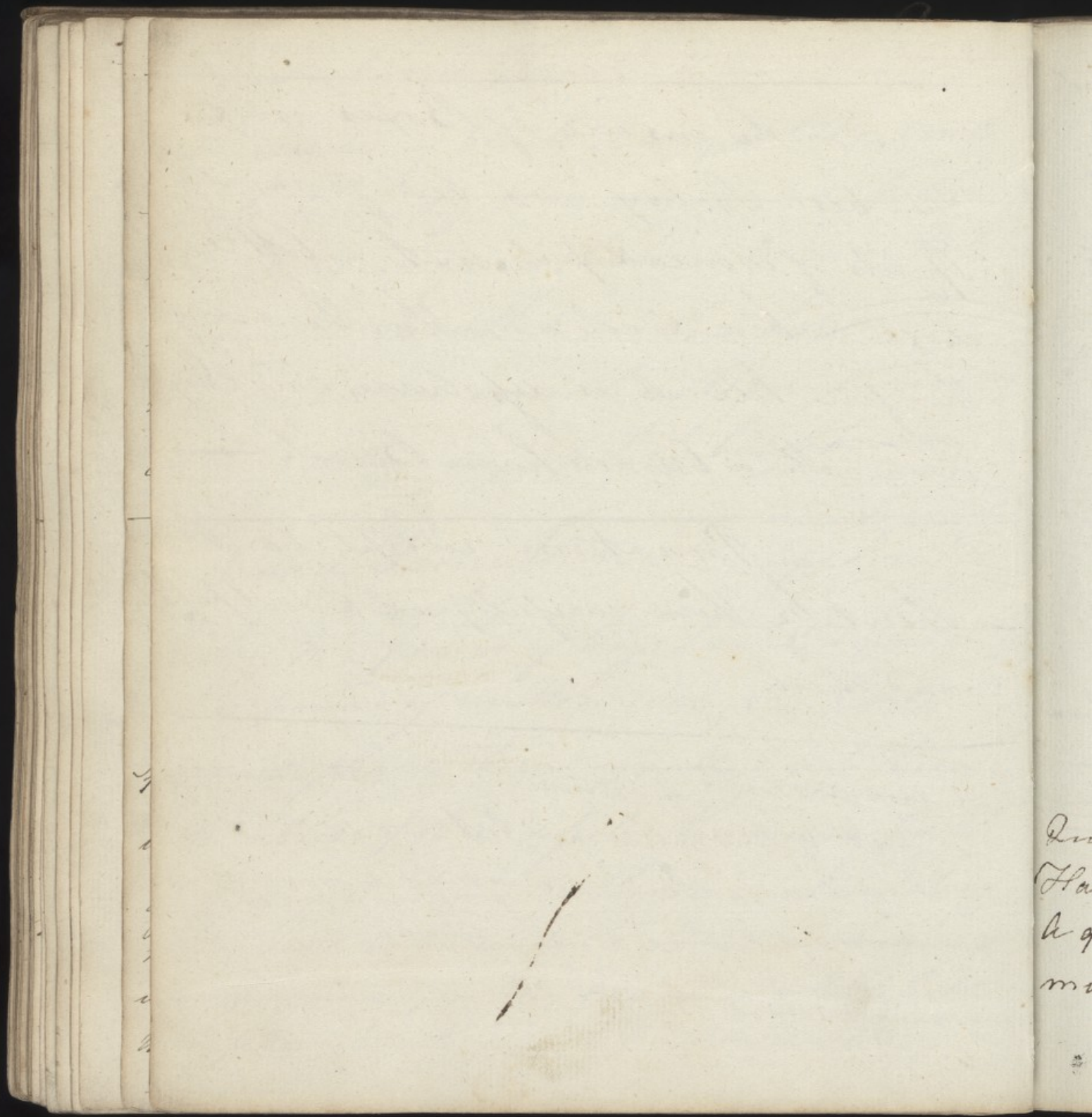
For the inside of Boxes mix
 the best Sealing wax beat fine with
 Spirits of wine & put into a bottle
 close corked & set it within the air of
 the fire till it is dissolved; and lay
 it on with a Camels hair Brush —

Pomatum receipt contd.

— Then take them carefully out & Seal paper
 round them

1 Pennyworth of Finnicrick Root in half
 a pint of Rent wine and take a small tea
 cup of it every other morning for 6 mornings is
 an very good thing for the worms —

miss Johnson



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Steel Wine

One ounce of rust of Iron put to three pints
of Sherry and shake the bottle every day for
ten days let it stand in a warm place

The Pills

An equal quantity of Rhubarb, Myrrh,
Salt of Steel and Aloes powdered together
and take as many as you find necessary every
Day - 2 or 3 - an ounce of each makes a many pills
mix them up with Treacle - Mrs Sherebrook
The pills are to be taken in the steel wine

~~Quarter of an ounce of Salt Petre
Half an ounce of Cream of Tartar
A quarter of a pound of Tloorn of Perimston
mixed up with Treacle & proper stiffness~~

For an inflamed Sore Throat Gargle
Part wine - 2 table Spoonful -
Made mustard a small tea Spoonful
Decoction of bark - 6 table Spoonful,
Mix all together & Gargle

Furniture Oil Mr Davin.

Take one pint of raw Linseed oil. half an
ounce of Dragons blood
half an ounce of Rose pink
2 pennyworth of Alcanna root
The above must all boil together for an hour
and then put in a bottle.

Imperial Water

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1 ounce of Cream of Tartar to a quart of boiling
water - for a fever - ——— Mr Beck

One ounce of Flour of Brimstone
~~One ounce of Salt Peter~~
Half an ounce of Cream of Tartar
mixed up with half a pound of Treacle

Half an ounce of Salt of Tartar
put into one quart of water,
Two thirds of a wine glass
of this, with one table spoonful
of Lemon juice. Saline

One ounce of Turbiths and
a quarter of an ounce of Senna
with a little Mith, to be boiled
in a little more than half
a pint of water, for ten minutes
Strain the Decoction, and take
a small tea cup, full every three
hours until it operates. Dr. Storr

Very good Bludging for Shoes & Books
16 ounces of Ivory black
the Juice of two Lemons
two Table spoonfuls of Treacle
one Do of sweet Oil

After all is mixed cold put a Pennyworth of the
Oil of Nitriol or $\frac{2}{3}$ of an ounce
The oil and Ivory black mix first and then put
in the Treacle

3 Penny worth of Spermicinity
one ounce of white Sugar Candy
the yolk of two Eggs
one wine of half of Rum
one pint of Spring water.
Take one Table spoon full when
the Cough is troubled.

As the side

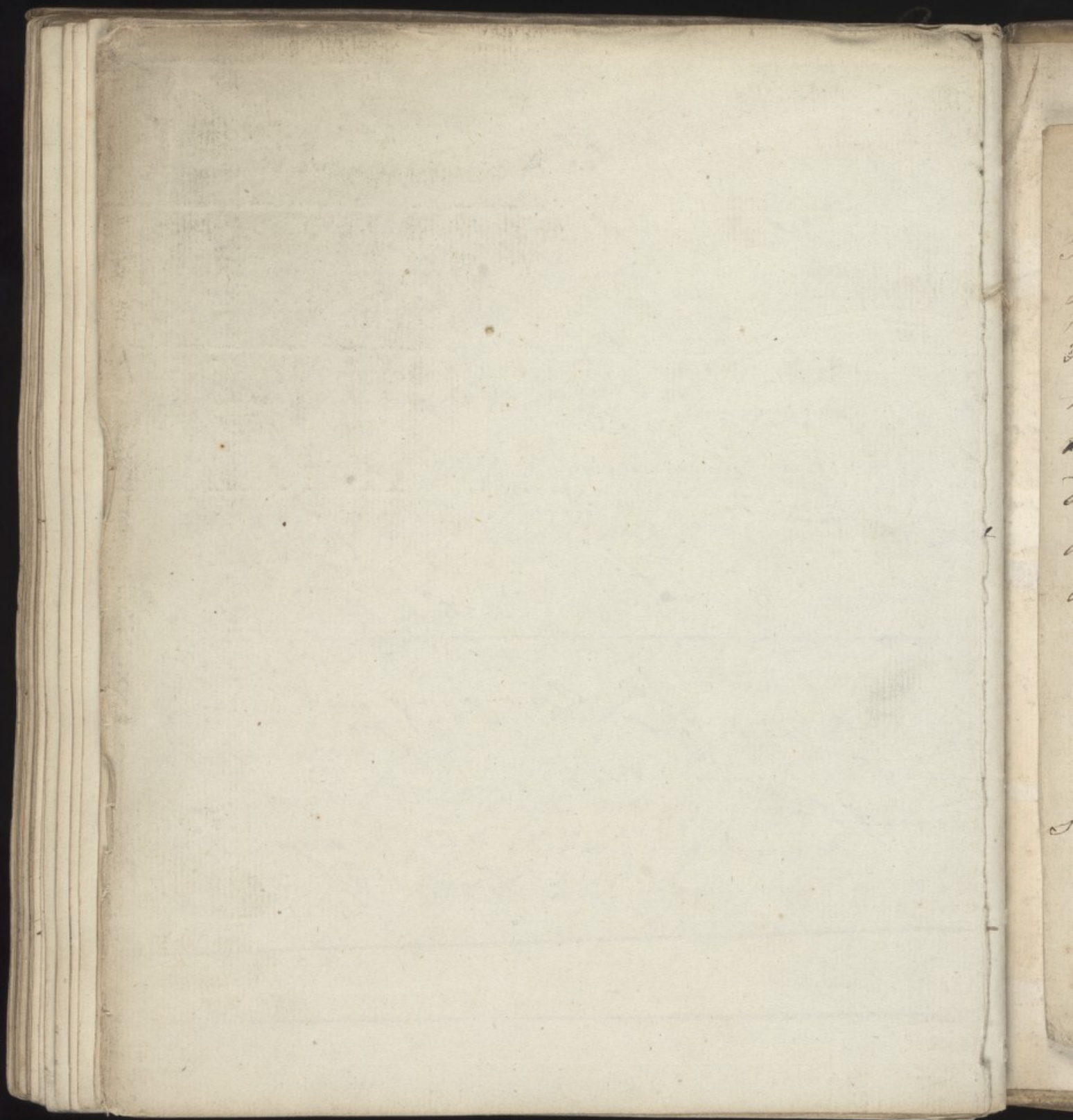
For the Hooping Cough. 62

The following is said to be an
infallible cure for the Hooping
Cough.

Dissolve a scruple of Salts of
Tartar, in a Gill of water, add
ten grains of cochineal finely
powder'd, sweeten'd with fine
leaf sugar.

Give the cure in part the fourth
part of a Table Spoonful four
times a Day, for a child two, or
three years old, half a Spoonful
from four years old and
upwards a Spoonful may
be taken, the relief is immen-
sitate, and the cure generally
within five or six Days.

Mrs. Harriott

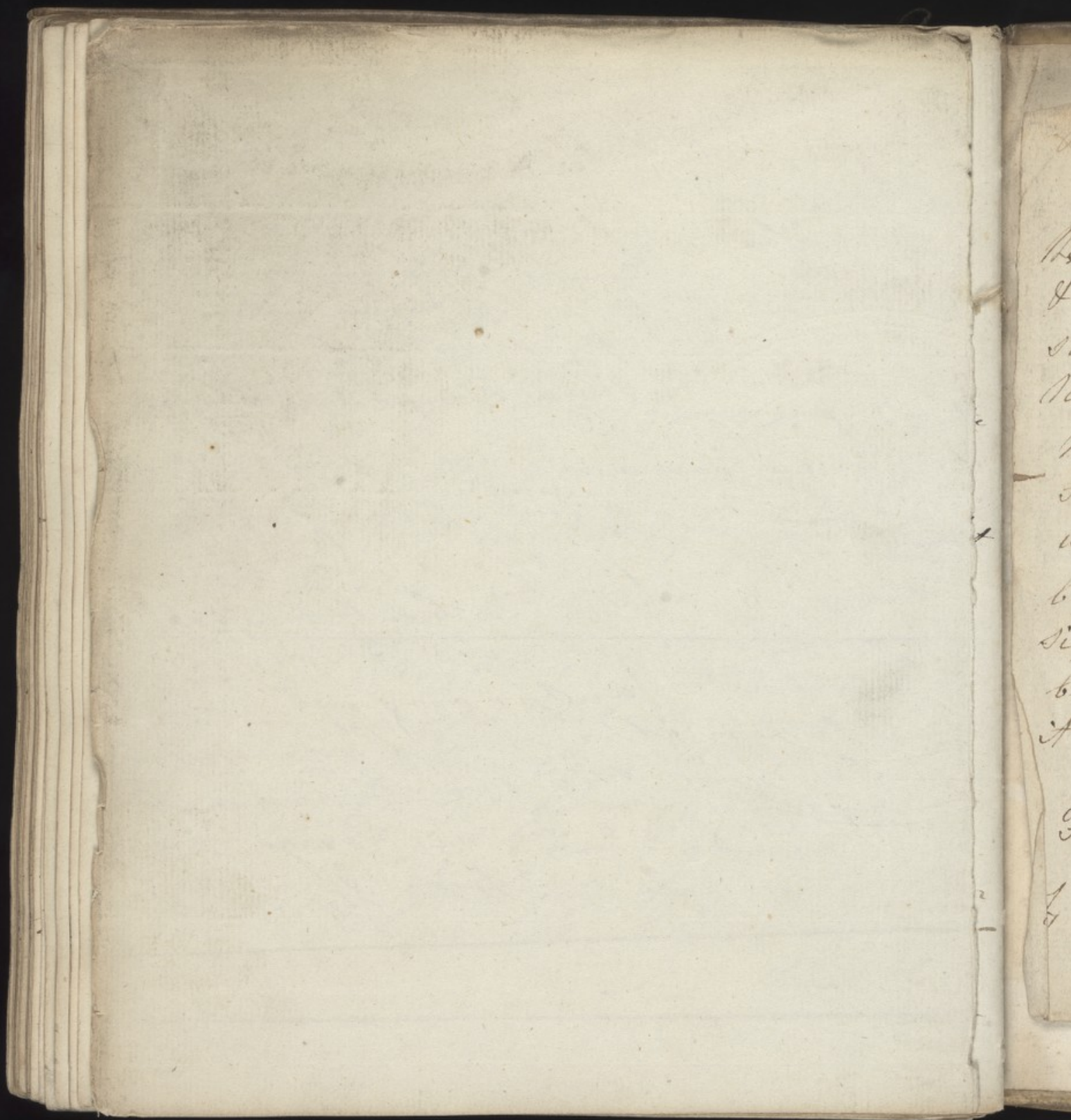


a good soup for the Poor

Take three pounds of lean Beef two pounds
of peas or rice two pounds of onions of turneps
& of potatoes cut them small & put to them
twenty quarts of water, let it simmer over
a slow fire till it is reduced to sixteen quarts.
add pepper & salt & Celery seed or root is an
adition - If you have Beef or any other
Broth, you may omit the Beef & it will
be very good

for refreshing people

to a pint of spring water half an oz of
Salt of tartar

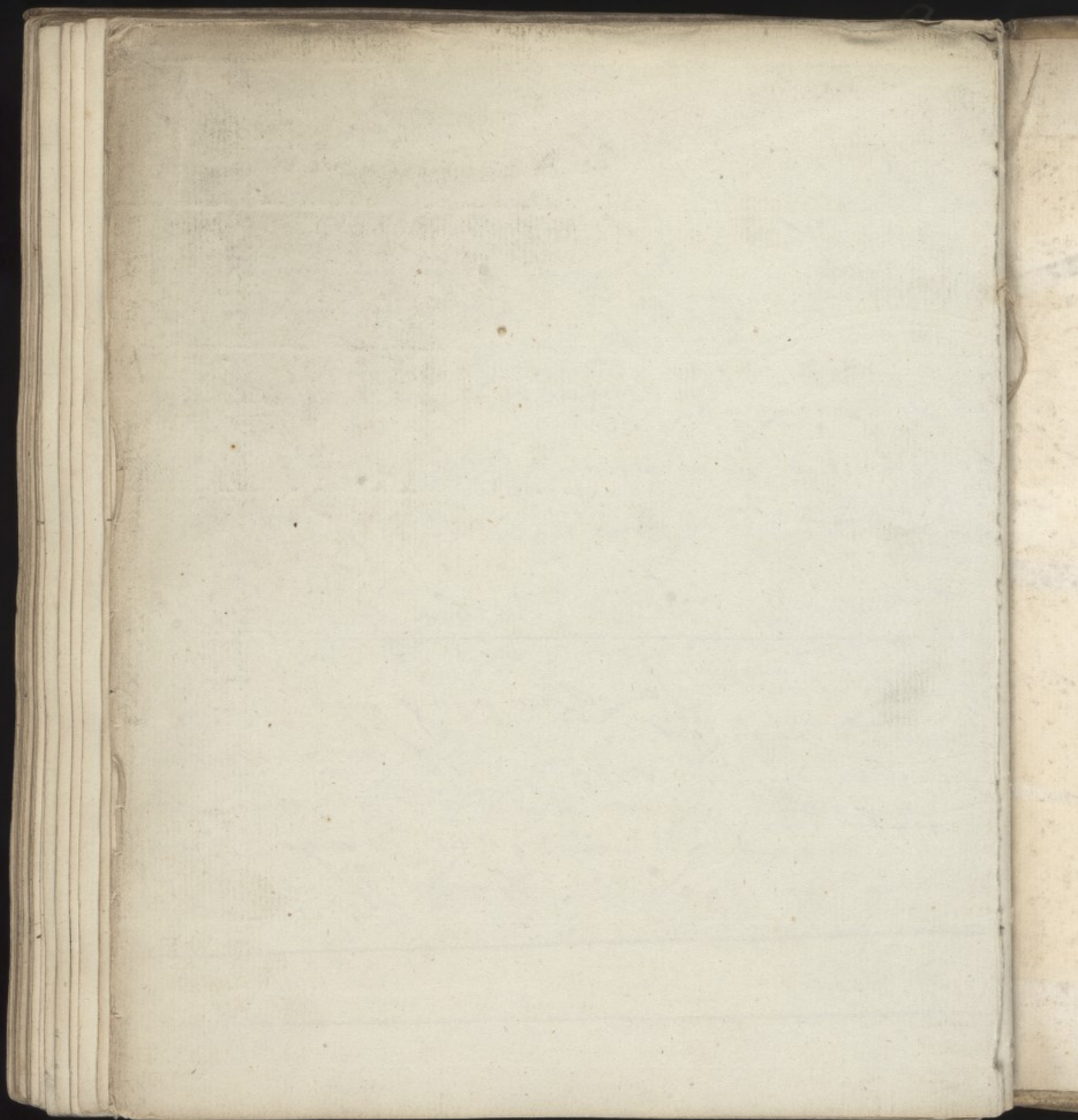


B Potted Beef to eat like neat Tongue

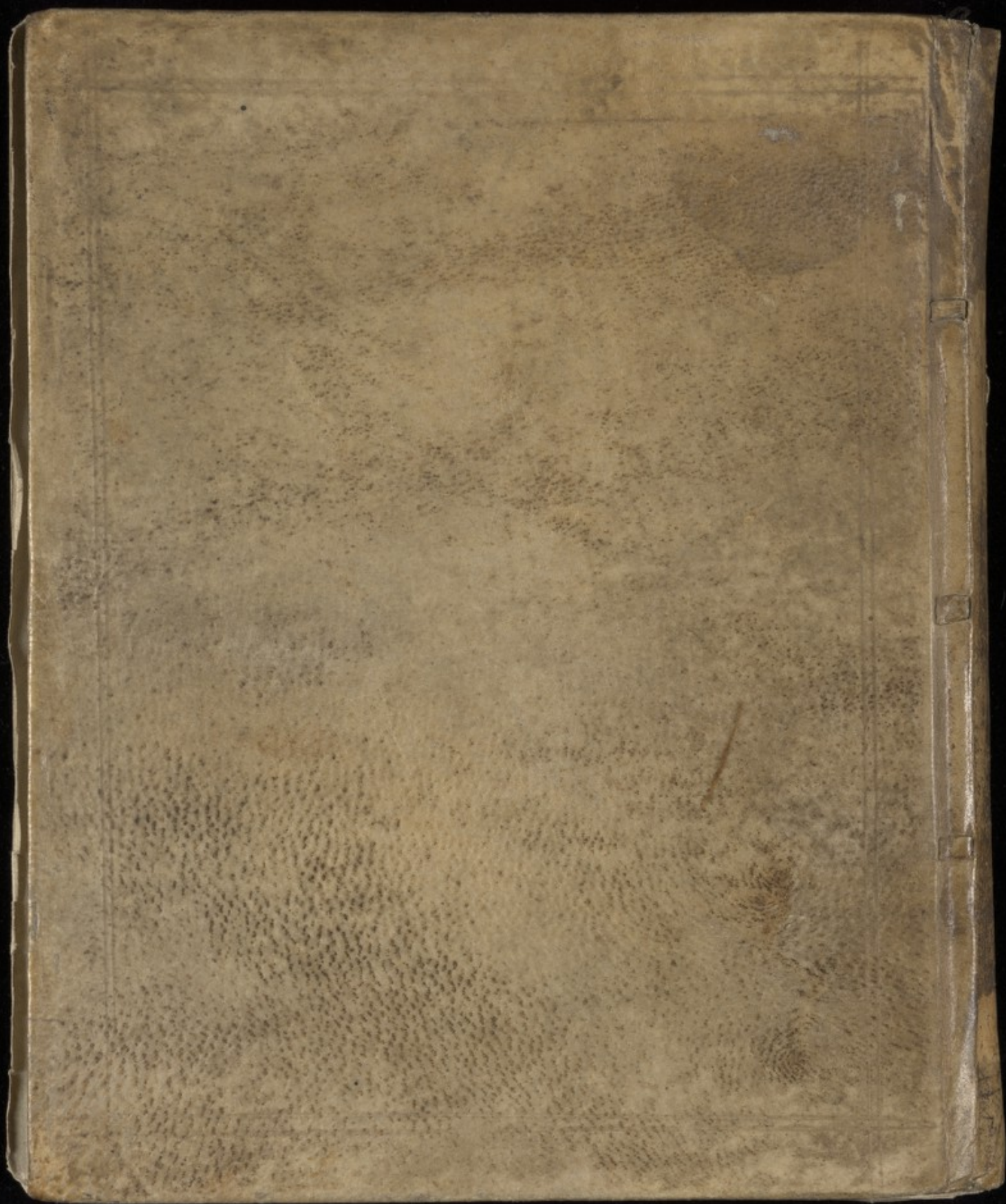
Take four pounds of lean beef, cut it in
three or four peices, salt it with an ounce
& half of salt Petre and a little common
salt, let it lie four days turning it some
times; then put it into a pot with a
pound of butter and a little water,
stop it close and bake it in a hot oven;
when it is baked take out the beef and
butter from the gravy & put them and
six anchovies wash'd & boned together; then
beat them till it is very fine then put
it into your pots and cover it with butter

For Eggs

of Calves head head



X













Scotch Collops - Mrs Smith 2
Collops very thin with a knife & beat
well, put some butter & flour into
a pan and when it is very brown cover
it with your Collops. you
shall see, by the time
they are done. Put them as they
come from the fire, make
little bits that are cut
in a square & sweet
sour. clean the pan
out, and put in
a little clear fish-
oil, and let them
brown a little bit of butter

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