recipe

Gostling

Mr. W. F. Gostling.

Mr. W. F. Gostling.

Gostbing.

Mrs. W. F. Gostling.

Receipt Book –

Mrs. W. F. Gostling.

4 5 7

G

William Gosling Esq.re
Doctors Commons
London

Names	Propagated by	Time of Planting	Proper Situation	Earth	Distance	Tim Sha
Angelica	† Seed. tr.	Sept. Oct. Feby. ‡ tr	Open to the Sun	rich Earth	5 Inches	2
Amiseed	† Do. —	March ‡	Warm but Shady	Do. Do.	Borders —	2
Artichoke	Side Slips	I. March, Apl. May ‡	Open to the Sun	Do. moist	2 fo 5 in —	—
Asparagus	Seed tr	sow B Lent tr. M A	Full to the Sun	rich light	1 foot 5 in —	15
Basil	Seed tr	April May	full to the Sun	rich	1 fo 5 in	
Bawme	Seed, Cuttings	M. March B Apl.	Shadowy	rich well manured	5 Inc	
Beans br	Seed Soak'd	Feby: March ‡	open air moist	to be dug in beg	5 Inc	4
Beans Fr	Seed	April St. John	full to the Sun	good rich	2 foot	4
Beet	† Seed tr	Feby. May, June ‡	Moist	rich soil	5 Inches	1
Burnet	Seed tr	March April	Moist	Sandy	for Borders	2

Time of Standing	Seed sood	The Method of Culture
2 Years	1 yr.	frequently to be weeded & well watered
2 Do.	3 Do.	In dry weather frequently to be watered
15 years		In winter to be covered with Earth & dung
6 Months	1 yr.	To be well watered at Noon time
3 & 4 Mo	1 yr.	about August to be cut off & dryed
4 or 5 M	1 y	In May houghed, & top & little trimmin to be plucked off
4 or 5 M	1 yr.	The branches while young to be fastened to Sticks
1 yr.	2 yr.	To be watered in dry weather in Spring
2 yr.	5 yr.	To be watered in dry weather

Names	Propag.d by	Time of Plant.g	Proper Situation	Earth	Distance
Cabbage	† Seed tr	Mar April	‖ free air	rich	1 foot
Cabbage Red	† Do tr	Aug. Feby March	‖ Moist free air	rich	2 or 3 foot
Cab: Savoy	† Do tr	in Spring	‖ open air	good	2 foot
Cab: turnep	† Do tr	March § ‡	airy places	well manur.d	2 foot
Carrots	† Do tr	Mar April	‖ free air Moist	rich well dug	
Cellery	† Do tr	Apl May	Moist Warm	Stiff	5 or 6 In
Cherril	† Do 1	Feby to Sept.	Moist	well manur.d	2 Foot
Cichorey	† Do	about St. John	‖ open to Sun	Strong	near 1 foot
Capsicum	‡ Do tr	abt. March	Apl. in hot bed	rich	1 foot & 1/2
Colliflower	* Seed ‖‖ tr	Apl. May. Aug.	airy place	rich	1 ft. 5 In
Cucumber	Seed	In april ‡	open place	Stiff & Moist / thin	
Cresses	Seed	about frost time	warm	rich	5 Inches
Currants	Slips or Suckers	Spring	every where	loose rich	6 Inches

Time of Stands	Seed good	The Method of Culture
10 m	4 y	
10 m	4 y	
9 m	4 y	
9 m	4 y	
9. m	3 y	
8 or 9 m	4 or 5 y	to be planted out in trenches about Aug.t
6 weeks	2 yr	
9 Mon	5 or 6 yr	
till aise	2 yr.	to be well watered when first put in
9 Mon	4 yr.	so soon as big enough, bind the leaves round them
6 or 7 Mon.ts	8 or 9 y	to be well watered & kept under Glass
2 or 4	4 yr.	not to be cut to near the Ground
8 or 10 yr.	–	In Winter prune & cut away woody branches

Names	Propagd by	Time of Planting.	Proper Situation	Earth	Distance
Endive *	Seed	M, May, or B. Aug.	open —	all kinds	1 foot
Fennel †	Seed	Mar April ‡	full to the Sun	moderate good	3 foot
Garlick *	parts roots.	March April ‡	dry	not too rich	5 Inches
Lavender	Slips & Seed	L Mar B April	Warm dry	good Sandy	on borders
Leeks	Sprouts	April ‖	shady & Moist	rich	borders
Lettuce cab	Seed	very early L April ‖	warm place	good rich	5 Inches
Lettuce	Seed	B March ‡	warm place	good rich	thick
Liquorice	roots young	Harvest & Spring.	Moistish	very kind	2 foot
Marjorane	Seed or Slips	L Mar B Apl	Warm	good Sandy	borders
Melons	† Seed	M Feby March S	Hot bed to the Sun	fat light	3 foot
Mint					

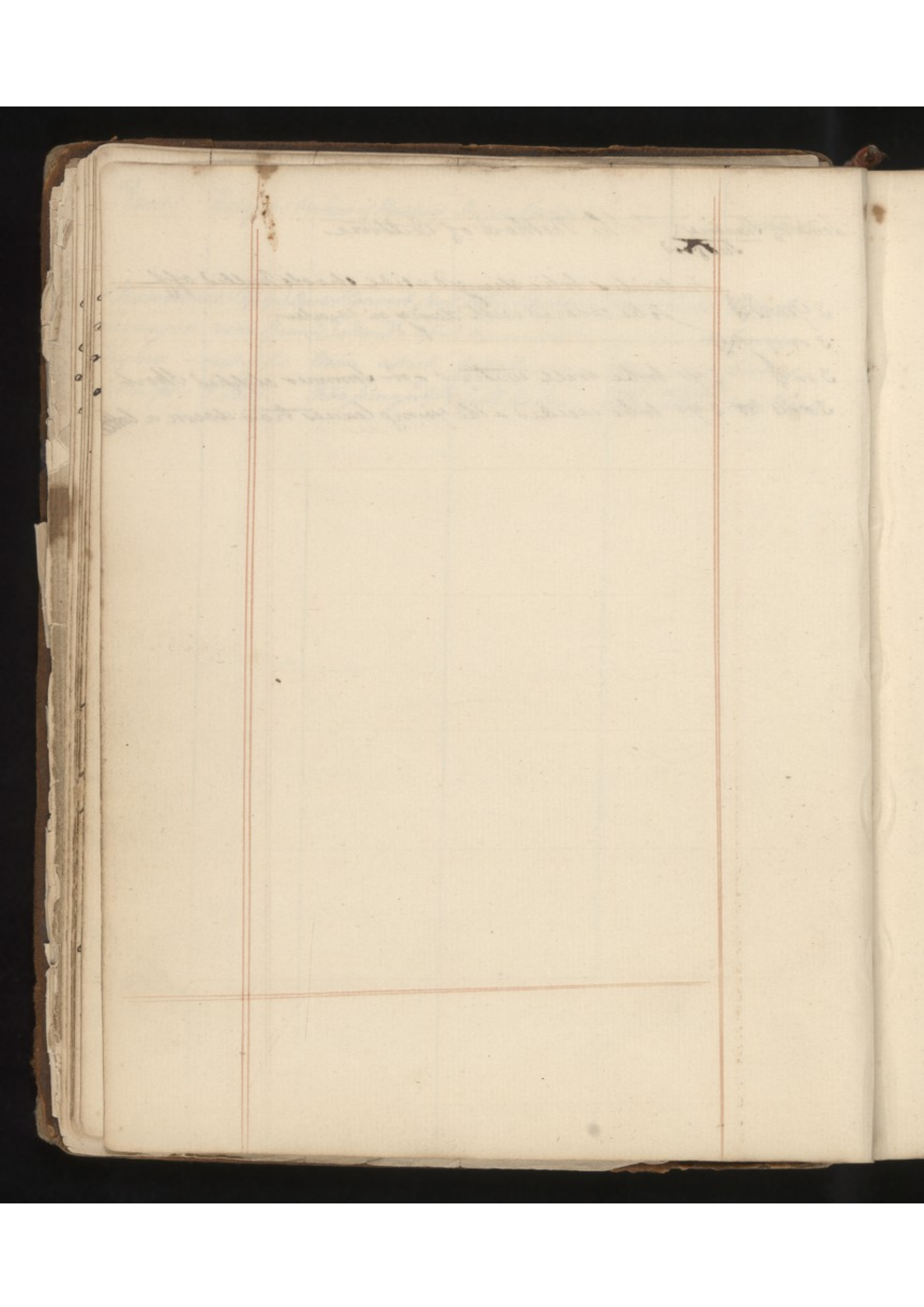
Time of Stand	Seed good	Method of Culture –
	5 or 6 y	to be prescribed, during frost, by covering or taking up
3 or 4 y	1 y	in winter cover with dry dung
5 Months		when ripe to be taken up & dryed a little
3 or 4 y		In Augt to be close clipped
3 or 4	1 y	must not be plucked but often cut off ~~in transplanting, clipp the lower fibres~~
2 Mon	3 y	In transplanting clipp the lower fibres
2 M.		not to be cut off too near the ground
1 or 2 y		
3 or 4 y		In Augt to be cut off
8 or 9 M	7 yr	Having shot 4 or 5 leaves cut off seed leaves & tendrils

Names	Propagated by	Time of Planting	Proper Situation	Earth	Distance
Onions	Seed	Feby Mar Apr.	free air Moist	good rich	not thick
Parsley	+ Seed	Feby to June	Shady	Sandy Moist	not too thick
Parsneps	+ Seed	March April	free well Situated	rich well dung,	near 1 foot
Peas	Seed	Oct. Feby to St John	open & Warm	fast	1 foot
Potatoes	part of root	March April &	Moist -	good sandy	1 foot
Radish horse	Sprouts Shoots	Nov to March	Moist places	rich Soil	1 foot
Radishes	Seed	after frost &	with asparagus		
Rosemary	Seed or Slips	May	warm	sandy -	borders
Raspberries	Suckers Slips	Feby -	Moist	good Strong	2 foot
Rhubarb	+ Seed or part Root	Apr. or Sept.	free warm	Sandy rich	2 foot
Rue	Seed or Shoots	Mar Apr. Oct.	full to Sun	poor no dung	borders
Sage	Slips or Shoots	Mar & Apl.	Shadowy	good	borders
Sorrel	+ Seed or Slips	Mar Aug Sept.	+ Shadowy	good mill Mar	Do.
Spinage	+ Seed	Mar & harvest	every where	very rich	thick

Time of Standing	Seed good	Method of Culture
6 Mon	2 y	Seed tobe trod in, but finer Onions if transplanted from seed sown in Sept. & stood all Winter free of frost, like Aug.
2 or 3 y	3 ys	The green leaves tobe cut off but not plucked
9 Mon	1 yr.	The leaves tobe often pulled off
4 or 5 Mo	2 y	Tobe watered in dry weather
9 Mon		
3 or 4 y		Tobe kept free from weeds
6 weeks	4 y	In dry weather tobe well watered
4 or 5 y	2 y	In summer well ~~watered~~ in winter cov. with Dung
8 or 10 y		In March tobe pruned & cleared of dry branches
3 or 4 y	1 y.	In Aug. tobe clipped
3 or 4 y	2 y	In June tobe cut off & dryed
3 or 4 y	2 y	frequently tobe cut & in winter cover with Dung
1 y:	2 y	tobe well weeded & watered

Names	Propagated by	Time of Planting	Proper Situation	Earth	Distance
Strawberries	Slips or Shoots	Harvest, Aug; Mar;	Shadowy	good rich	1 foot
Tarragon	roots, Sprouts,	I. Mar. B. April	warm place	good rich	borders
Thyme -	Seed Slips	Mar April	full to Sun	stony + dry	borders
Turnips -	+ Seed	Mar June July +	full to Sun	~~stony + dry~~ Well manured	not thick

Time of Standing / Sucker	The Method of Culture
	In Winter to be dunged & side shoots pulled off
3 years	To be covered with dung in Winter
3 or 4 yrs	
3 or 4 2 yrs	to be well watered & in Summer clipped short
3 or 4 Mo 2 yrs	to be weeded & the young leaves trod down a little



Index to contents

Page

Page — Index —

-Page-

-Index-

3

To render Shoes Waterproof —
Melt bees wax & Mutton fat together
& apply several coats, on the Boots or
Shoes when quite hot, the Boots
should also be quite hot when —
greased —

Receipts &c

To render Shoes, Water proof

Mix a pint of drying oil, two ounces of yellow wax, two Oz.s of turpentine, and half an ounce of Burgundy pitch, carefully over a slow fire. Lay this Mixture whilst hot on the Boots or Shoes, with a sponge or soft Brush. And when dry lay it on again and again, until the leather becomes quite ~~saturated~~ and will hold no more. Let them be then put away and not worn until quite dry and Elastic They will be found impenetrable to the ~~wear~~ wet, but soft pliable and durable

---

To prevent Snow Water penetrating Boots or Shoes.

Take equal quantities of bees wax & mutton suet, melt them together in an Earthen pipkin over a slow fire. Lay the Mixture whilst hot on the Boots & Shoes, which should also be warmed; let them stand before the fire a short time, to soak in & then put them away until quite cold. When they are so, rub them dry with a peice of Flannel. which prevents them spoiling your Brushes when first blacked after this preparation

4 To make Salts of Lemon -

1/4 oz. Salt of Sorrel
3/4 oz Cream of Tartar - Pulverized

To make Permanent Ink

100. Grains of Luna ~~Caustic~~ Caustic
2 Drachms, of Gum Arabic
1 Scruple - Sap Green
1 oz of Rain Water - Mix these ingredients in a 2 oz. Phial for use

To make the Liquid Pounce for the above
1 oz Sal Soda, dissolved in 2 oz of Rain Water -

To make Mr. Carkwights Tooth Powder
1 oz Pole Ammoniac
1/2 do Borax
1/2 do Bark
1 Drachm Myrh —
Cinnamon Cloves flavor, all to be powdered -

To make Pot Pourri - Mr. Greetham's receipt 4

1 Oz Salt Prunella
2 Do Salt Petre
2 Do Allum
1/2 Do Cloves
1/2 Do Cinnamon -

All these to be nice pounded & mixt after which 1/2 Oz of oil of Ambergris to be well mixt in - Then take Rose leaves that have been well dryed in the shade & put them in a Jar, with the above ingredients, sprinkled between the layers -

To make Tincture of Ginger

4 Oz of the best Ginger Bruised
1 Imperial quart of Brandy
2 Glasses of Spirits of Wine - -

Put them together in a Carboy or large Bottle & let them digest over a Warm Mantlepiece near the Fire for 14 days - Often to be shaken & then strain it off & bottle in small Bottles & well cork them -

Receipt to cure Rhumatism or any latent pains -

1 Oz Camphorated Spirits
1 Oz Spirits of Turpentine
5 Drops Sulphuric Acid -

I have know most inveterate Rhumatisms cured by this simply rubed in at night by the fire -

certain Cure for the Ague, but must not be given to Pregnant Women as likely to produce Abortion
Myrrh & Birth Wort are two of the ingredients;
Half an Oz Troy Weight of the Common Diapente of the Shops, a medicine often used for Horses -

When the Ague is decided & certainly intermittent the Patient regularly expects a return of the fit at a certain hour on a certain day - Full two hours before the fit is expected, let the Patient take one third of the above half Oz in a glass of hot Beer Ale or Tea, the fit will be postponed two or three hours than was exp.d the patient must note down the hour of its return & full two hours before he may expect it, take another third of the above as before, the fit is postponed a day or two & if it returns, the time must be noted & expected a third time, the last 3.d of the Powder must be taken 2 hours before expected as before, he will probably hear no more

Receipt for Curry Powder.

when making curry always add some scraped Cocoanut

8 Oz. Coriander Seed
8 Do. Cummin Do.
4 Do. Fenugreen Do.
2 Do. Mustard Do.
} To be dried & Powdered

4 Do. Cayenne Pepper
3 Do. Black Pepper
4 Do. Ginger
4 Do. Turmeric - fine powdered

All to be mixt carefully and put into five Pint Bottles, which it will nearly fill -

To make Ginger Beer -

To make this most wholesome & agreeable beverage

Take 1 1/2 Oz of Ginger well bruised
1 - Oz - of Cream of Tartar
1 - lb - of White Sugar -

put these ingredients into an earthen Tyfet & pour upon them a gallon of boiling water, when Cold add a table spoonfull of Yeast & let the whole stand till next Morning - then skim it, bottle it & keep it 3 days in a cool place before you drink it use good Corks and tye the Bottles -

To make nine Gallons of Grape Wine –

Take four Pecks of Grapes from the Stalks – press them, put what remains in the Cloth into the Water intended to make the Wine Take 30 pounds of lump Sugar, put to it four Gallons of the Water, clear from the Stems When the Sugar is dissolved, put one Quart of Juice to three of Water and fill the Cask quite full. When it is done Working – put one Quart of Brandy, then stop it close & it will be fit for Bottling in 12 Months Let the Water be luke warm

To make Lavender Water

One Pint of Spirits of Wine highly rectified
1/2 Oz English Oil of Lavender
3 Drachms of Ambergris
2 Oz. Orange Flower Water
1 Oz - Rose Water -

To make Cold Cream —

3 Oz. Oil of Sweet Almonds —
1/2 Oz Spermaciti gently dissolved & beat up in half a pint of good Rose Water

---

Lemon Brandy

Put Three Quarts of French Brandy into an Earthen Vessel that has cover to it - Add two pounds of Double refined Sugar, the Juice of 12 fine Lemons & the peel of six. It is best to cut the Lemons in Two, Squeeze out the Juice and after putting it in the Liquor, let the Half Lemons remain in also, by which means you get more of the Lemon flavor

Those that are peeled should have the whole rind taken off before they are put into the Brandy as it is better - When the lemons are put in pour upon the whole a quart of Boiling Milk (which must be skimmed Milk) Stir all well round, and let it stand 8 days Stir it every day.. Then run it through a Jelly Bag until fine. Put it into Pint Bottles it will be bright in about two Months & will keep and improve with Age - 1823-

Excellent Egguiton Senior-

Ginger Wine –

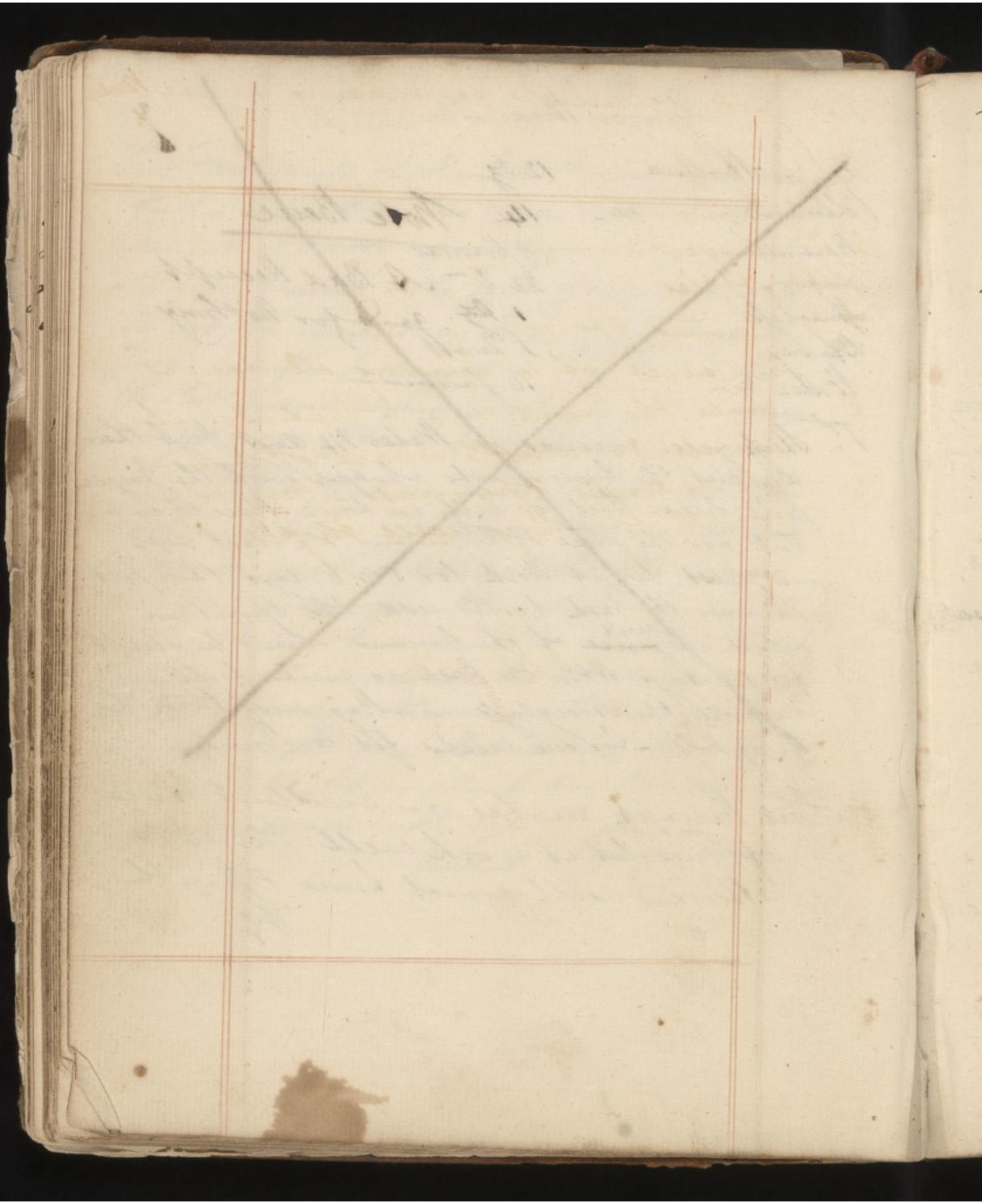
Ginger Bruised	—	12 Oz.
Lemons	— No —	14
Raisins	—	8 pounds
Sugar	—	22 D°
Isinglass	—	1 Oz.
Brandy	—	1 Quart
Water &c	—	10 Gallons

Note Bene
A Bad Receipt
good for Nothing

1st Steep your raisins in Water 14 days press them dry put the liquor into a boppkin with the Ginger and sugar, Boil for half an hour - Place it in a Tub add the juice of the lemons & a Toast dipt in yeast, let it Work for 5 or 6 days then put it into the Cask lastly - add, the Spirit in which the ~~juice~~ zest of the lemons should be steept for 14 days When the Cask is quite full - suspend the Isinglass in a Bag just thro the bung hole - In Six weeks fit to Drink

This Receipt makes an Excellent Wine if you let it work well, but it is attended with much Time & trouble

Pg



Mrs Gostlings receipt for making Mince Pies

2 lbs Suet
2 do Currants
2 do Sugar
4 lb Apples
1 do Raisins stoned
The juice of 4 Lemons & 2 Oranges
grate the rind in - 2 Nutmegs if
small 3 - a little mace & Cloves -
& salt dried & pounded - Mix all
nicely together well chop'd -

To make black writing Ink.

Take ~~one~~ 8 oz of Aleppo Galls in coarse Powder; 4 oz of Logwood in thin chips; 4 oz of Sulphate of Iron, (Green copperas,) 3 oz of Gum arabic, in powder; 1 oz of Sulphate of Copper, (blue vitriol,) and 1 oz of Sugar-candy — Boil the Galls and Logwood together in 12 lbs of Water for 1 hour, or, till half the Liquid has been evaporated — Strain the decoction through a hair sieve, or linen cloth, and then add the other ingredients — Stir the mixture, 'till the whole is dissolved, more especially the Gum; after which, leave it to subside for 24 hours, then decant the Ink and preserve it, in Bottles, of Glass, or stone-ware, well corked. —

My Mothers Receipt for Jelly

Two Calfs feet Rendered down, 3 Pints - 8 Pints - 4 lemons 4 Pints see here
The Whites & Shells of 6 Eggs, 1/2 pound of White Sugar, 1/2 pint of Wine, boil together for five Minutes - Run it thro a Jelly Bag three or four times, til it is quite clear on a Piece of Lemon peel -

---

Lady Grey's Receipt for a Plum pudding

1 lb of Beef Suet, ~~not~~ chopped very fine - 1/2 lb - of Stond Raisins - not chopped - 5 oz each of Flour and brown Sugar - a Lemon grated, 4 Eggs, leaving out 2 Whites - mix the above into a stiff Paste, with your hands, tie it in a Cloth, as tight as possible, and boil it six hours precisely -

Mrs Campbell's Receipt for curing a Tongue, Beef &c.—

A Quart Bason of Salt — 1 lb of brown Sugar — 2 oz. of Salt-petre, & 1 Gallon of Boiling-water —

When the Tongue is trimmed: rub it with Salt: then wash it and lay it in water for 2 hours — take it out and wipe it well — then rub it with an oz of Salt-Petre, and lay it in a Dish all night, before you put it into the Pickle —

℞ Sulph: Zinci ℥j
Aluminis ~~Sulp~~ Supersulph ~~℥~~ ℥ss
ft pulv Mitte ch IV

Astringent Lotion
Mrs G. —

— To destroy Bugs —

Bug ext

Mix One Oz of Corrosive Sublimate in one Quart of Water — Wash all the places where bugs are suspected —

To make Damson Elder Wine —

Vide page 28

Elder Wine

Boil 1 Bushel Damsons 1 lb of Raw Beefsteak put in the Cask —

1 Do Elder Berries

Hundred Weight of Moist Sugar

1 lb of Ginger

with the a three & twenty Gallon Cask —

about 20 Gall of Water. Boil 2 hours with half the Ginger, the other put into the Cask Keep some of the Wine to fill up the Cask, Work it with a Toast, as for Beer —

Cough Receipt — H. Campbell

℞ Oxymel: Scillæ

Syrup: Papav:

Cough Receipt

vide page 17

℞ Camph: Comp a a ℥ ss

Aq: Destillat ℥ v

M Capiat Cochl. 1 & 1/ mag urgenti tussi

To cure the tooth ach

7 Drachms of Nitrous Æther

2 Drachms of Alum -

Shake it well and put it on a small piece of cotton when the tooth is troublesome

To make French Polish -

40 Drachms of Spirits of Wine

1 do Gum Mastic

1 do Gum Sandarack

3 do Shell lac -

N.B. The Balls may be touch'd with Oil of Turpentine if they stick —

For Berbey when pinched

One Ounce and a half of Dill water 4 Grains of Rhubarb and 2 or 3 Drops of Sal Volatile -

A teaspoonful to be given when requisite —

Gooseberry Wine

Put 17 Gall.s of Water into an open Tub and squeeze 2 Bushels of Cristal, called Dutch Gooseberries into the Water with the hand, throwing aside the Skins, then put to the Liquor half a hundred of good clay Sugar, and when thoroughly dissolved, put it into a Barrel, and let it remain one Year, then Bottle it, being careful not to cork it down —

Another Gooseberry Wine,
excellent, like Champagne —
To every ~~pint~~ pound (quart) of Gooseberries, when
picked & bruised, put a ~~pint~~ quart of
cold ~~spring~~ water, let it stand
three days stirring it twice a day
then strain it through a Sieve,
and to every Gall.n of your Liquor
put three pounds of common Loaf
Sugar, the better the Sugar the better
the Wine, Barrel it, & to every
twenty Quarts of your Liquor add
a Bottle of Brandy, having an oz
~~piece~~ of Isinglass in a piece of
Scotch Gauze in the Vessel, stop it up
in half a year, plug it, and when the
sweetness is sufficiently gone off,

Bottle it, and cement the Corks —

N. B. — The Wine must be made immediately when the Fruit is full Grown, before they begin to mellow, it will be proper to give air now, and then by a bent Plug —

— To make Elder Wine —

Goosebys 3 Qts to one Gallon — 28 qts 14 Gal
36 Qts to 12 Gallons —
Sugar 3 lbs to 1 Gallon
36 — to 12 Gallons

Vide Page 100

14
42
14

4 Qts 1 Pint 2 Gals
5 Qts
16 Gals

— To make India Pickle —

Take ~~fruit~~ fruit, or Greens if dried in a tin pan before the fire does very well, strew fine Salt upon them, ~~well~~, ~~drain~~ that they may be well salted, and every day shake them well, drain what water comes from them, this do, for three days strewing a fresh handful of salt upon them, after you have well drained them, every day, lay them in the sun spread them out from another till they are quite dry, then pour some of the best Vinegar upon them,

some Mace, Cloves, White Pepper, best Mustard Seed, Turmarick, Horse Radish, made into a Pulp with Vinegar, which must be mixed with the other Ingredients, put into your Vinegar some Cloves of Garlick skimmed and Pods of Long Pepper, as to quantity of these things you must govern yourself by the quantity of fruit and Greens you design to Pickle and as suits your taste, put the Pickle on cold—

Mr. Offield's Salve for wounds —

To ½ lb of Burgundy Pitch ¼ lb Virgin wax, 2. Oz. of Frankincense 2. Oz. Ven. Turpentine, put them together and melt them over the fire; When melted pour it into cold water in a broad pan. Take it off and make it into Roles —

Almond Drink for Coughs —

To ½ oz. of Sweet Almonds. 1 Scruple of Bitter ½ oz. of Powdered Gum Arabic The Almonds to be bruised with some Loaf Sugar and put altogether in a Pint of Cold water and to be drank in the course of a Day and Night —

Inflamation of the Eye —

One Tea-spoonful of Eau de Cologne to five of Water — Cold — Bathe the Eyes with it —

To cure Scald Heads, or Ringworm

Roast a Breast of Mutton & baste it with Tar let it roast 'till all the Gravy and fat is out put up the Drippings in pots for use, and rub it on the parts affected — It is the best way to make Tar Ointment —

= To Stew a Breast of Veal & Peas =

To about 4 lbs of Meat put 2 Quarts of Green Peas - some Cabbage Lettuce, 6 or 8 Onions, a bunch of Sweet Herbs - Fry the Meat brown - then take it out of the Pan, and fry the Onions, and Lettuce, put all together in the Stew Pan with 3 Pints of boiling water, Pepper, and Salt, and let it stew gently ~~for~~ four hours - Thicken it with a little Flour -

X A very Good Soup —

3 lbs of Brisket of Beef cut into 6 Pieces. 2 lbs of Gravy Beef cut into Pieces, and Stewed by itself in 1 Quart of Water with a Bag of Sweet herbs for 2 or 3 hours —

Then add the Brisket of Beef with Carrots, & Turnips, Onions, and Celery — The Pot to hold about 5 Quarts ~~of Water~~, and to be put on at 10 o'Clock, and remain till 4 o'clock —

— To make Queen's Sauce —

One Pint of the best Vinegar 1/4 oz. Cayenne Pepper — 3 — Table-Spoonful of Walnut Liquor — 3 heads of Garlic — 3 heads of Eschalots — and 3 large Anchovies — to be boiled in Vinegar and strained off —

— Infusion of Roses —

Of Red Rose Leaves — a Pinch — 10 Drops of Spirits of Vitriol, in ½ a Pint of Water —

— To all Green Pickles put on the Vinegar boiling hot — till they become Green —

Mrs Campbell's Receipt to make Mince-Meat —

1- lb. of Beef Suet - chopped fine - 1½ lb of Raisins when stoned 1- lb of Currants when washed dried & not chopped 1 lb of Loaf Sugar - juice of 1 Lemon - a little of the peel grated - 2- lbs of Russetting Apples when cored & pared - 15- Cloves - 1- good blade of Mace - a stick of Cinnamon - and one Nutmeg - Key them & pound them - 2- Oz. of Candied Orange Peel - & 2- Oz - of Citron - a teacupful of Sherry - and the same of Brandy stir it up well - and look at it occasionally —

X To make Giblet Soup —

3 - lbs - of Scrag of Veal — to 2 - Quarts of Water - boiled till it comes to three pints — 1 - Large white Onion — Herbs of all sorts - two or three blades of Mace. & a tea - spoonful of Allspice pounded together — Pepper & Salt - to taste * 2 - Table - spoonful of Ketchup, a Table - spoonful of Soy — 1 - Large Wine glass of Port Wine and one of stale Porter — thickend with a little flour - to be added after the meat is strained off — 2 - Pair of Giblets - in three Pints of Water - Pepper & Salt to your Taste — let them stand in their

over Gravy till the next day
then take off the fat -
and add them to the Veal
Soup - N. B. If for Company -
Add Egg - & Force meat - Balls
Morellas - & Oysters -

℞ Baymel Scilla
Sp Camph: Comp: a a ℥ss
Syrup: Papav: ℥vj
Mucilag: gum Arab ℥ij
Aq: Destillat: ℥iv M
Sumat cochl. maj: urgente tussi

For an Infant of five Months old

Hydrarg Submur gr ½
Saccharo Alb -
Pulo Jalapa - āa gr ij
Make a Powder to be taken when occasion requires

Mr. Daniel's

---

1 Drm Borax
3½ oz Water
½ oz Spirits of Wine
Sir Astley Coopers application to sore Nipples

Infusi Rosa ℥ v
Mel Rosa
Tinct Cinchona - aa ℥ ss -
Acid Muriat - gtt viii
ft. Gargarisma ter quotidie utend -
Target Mr Dewsnap -

1834

Receipt for Annie's Draught

Carbonate of Potash	—	4 Scruples
Distilled Water	—	5½ Oz
Spirits of Nutmegs	—	2 Drachms
Syrup Simple	—	2 Drachms
Laudanum	—	12 Drops

Take a 4th part twice or thrice a day with a Tablespoonful of lemon juice in an effervescent state

---

Dr Baillie's Receipt

Mixtura Camphorae ℥ I
Infus: Rhei ℥ ss
Extract: Lactucae gr IV
Potassae Subcarbon gr XI -

Fiat haustus omni mane et vespere sumendus

1 April 1823 - Deranged System

Pil - Myrrhae c Ferro gr IV
Mitte XXX

1819

Dalby's Carminative

Carbonate of Magnesia — 2. Scruples
Oil of Peppermint — 1. Drop
Oil of Nutmeg — 2. Drops
Oil of Aniseed — 3. Drops
Tincture of Castor — 30. Drops
Tincture of Asafoetida — 15. Drops
Spirits of Pennyroyal — 15. Drops
Compound Tinct. of Cardamons — 30. Drops
Peppermint Water — 2 oz fluid Measure

Salts of Lemon

½ an Ounce of Salts
of Tartar & ½ an Ounce
of Cream of Tartar —

Baby's Receipts

No 1 Olive Oil 2 Drachms
mix with an Egg suffi.
Cinnamon Water 3 Drks
Spring Water 3 Drks
Spirits of Nutmegs – half a Drachm
Liq Bathian sedat 2. drops –
Take a 4th part every four or six hours – – 9th March 1853 –

2 Olive Oil 1 Drachm
mix up with an Egg suffi
Cinnamon Water 3 Drks
Spring Water 2 do
Liq Bathian Sedat 2 drops
Spirits of Nutmeg. 20 drops
Sugar 10 grs
Take a 4th part Every 4 or 6 hours

3 Sodae Sulphates 2 Scruples
Sodae Carbonates 12 grs
Liq Bathian sedat 2 drops
Aq Mentha Sulf five Drks
Aq Pura 5 Drks
Sy Aurant Fue Drks
Take a 4th part Every 4 hours

4 Sodæ Sulphatis 2 Scruples
Vini Ipecacuanhæ 15 drops
Liq Battheir Sedet 2 drops
Aq Cinnamomi 3 Dits
Spring Water ½ an Oz
Spirit Mari - ½ a Drtm
Take a 4th part Every 4 hours

5 Sodæ Carbonatis 20 grs
Vini Ipecacuanha 20 drops
Liq Battheir Sedet 2 drops
Aq Cinnamomi 2 Dits
Spring Water Six Dits
Symp Tulii 1 Dits
Take a 4th part. Every 4 hours

Olive Oil ~~[illegible]~~ 1 Drachm
mix up with an Egg Suffl
Manna 1 Drtm
Rose Water 1 Dit
Spring Water 1 Dit
Spirit of Nutmeg 15 Drops
To be taken Every Morning 18th March 1833

~~Aromatic Confection 1 Scruple~~

Carbonate of Potash 1 Scruple
Lemon Juice 1/2 oz
Vinum Ipecacuanha 24 Drops
Syrup of Tolu - 2 Drs
Almond Emulsion 6 Drs
Take a 4th part every 4 hours

Mr Daniel's Powder -

℞ Hydrarg Submur gr 1/2
Sacchar Alb
Pulv Jalapae aa gr ij

℞ Pulv pro re nata sumendus

Mr Dawson's recipe for Child Mixture for Annette aged 18 Months

℞ Mistura: Cretae ℥iii
Tinct: Card: Comp ℥ß
M Coel: med 4tis horis sumendum -

Mrs Campbell's Receipts for Preserving

— To make Red Currant Jelly —

Take an equal quantity of red & white Currants — Squeeze them, thro' a Strainer to every pint of Juice put a pound of the best Loaf Sugar — Squeeze Stalks &c — having measured the Juice put into a covered Pitcher without the Sugar — and put the Pitcher into a Kettle of boiling water — and let it boil for a couple of hours — after the Juice is sufficiently boil'd strain it quite hot over the Sugar and continue to stir it till the Sugar is thoroughly melted take off the Skum that rises and fill the Jars while it is hot — Do not cover it with Brandy Paper or in fact any thing at all —

To make Black Currant Jelly

To every Pound of Fruit add a Pound of Loaf Sugar — First squeeze the Currants, Stalks and all — then strain them over the sugar, which must be finely pounded — put it into a Preserving Pan and when it begins to boil, let it boil for 20 Minutes — skimming it well all the time and stirring it — then fill your Jars —

NB — To 12 lbs of Fruit put 6. lbs of Sugar —

To make Orange Marmalade

Put an equal quantity of Loaf Sugar and Seville Oranges Pare the Oranges as thin as possible - put them into a Sauce-pan of cold Water and let them boil - take them out and change the water - put them again into cold Water and let them boil again then take out the pulp and juice after which put them into some more cold water and let them boil till perfectly tender - strain them from the Water - and cut them into very thin slices - put them to the juice & Sugar - take all the Pips and skins from the Pulp and add it to the Sugar - Boil the Marmalade till it

becomes quite. about 20 minutes skim it well, and stir it all the time —

NB. Marmalade is best when made the latter end of Feby or the beginning of March —

— To make Raspberry Jam. —

To every pint of Fruit put a Pound of Sugar — Mix the Fruit and Sugar the night before that it may melt then put it into a Preserving Pan the next day. and let it boil for twenty minutes, stir it all the time to prevent burning and skim it thoroughly —

— To make Apricot Jam. —

Weigh the Apricots, Stones and all, and put the same Quantity of Sugar — Split the Apricots and take out the Stones, then Split them again, and put them to the Sugar which must be well pounded ~~Then~~ Stir them together and let them remain for a Couple of days — then put the whole into a Preserving Pan and boil it for twenty Minutes —

— Receipt for a Toad in a hole. —

4 Yolks of Eggs. and 2 Whites or 3. Eggs & whites — 3. full tablespoonfuls of Flour — and 1. pint of Milk —
add Pepper & Salt to Taste — the above ingredients take 1½ lb of Rump-steak cut in thin pieces —

For mashed Potatoes Mrs. Hammond
Boil the Potatoes well and rub them thro' a Callender —

— Receipt for Maccaroni —
— Mrs. Hammond —

Simmer your Maccaroni for 4 hours slowly — then put in a layer of ~~x~~ Cheese at the bottom of the dish then a layer of Maccaroni, then Cheese, then Maccaroni, on each layer put a bit of Butter — till your dish is sufficiently full — Ending with Cheese & Butter — Put the Dish into the Oven and make it as hot as possible — (take it out, & put the dish into another dish to guard the hands and table) The Italians do not brown the Maccaroni, but if you prefer it it can be done by a Salamander instantly — 4 Layers makes a good sized dish —

Receipt to make Elder Wine

Mr. Campbell —

1 Bushel of Elder-berries
1 D°. of Damsons —
put into 20. Gallons of Water
boil it 2. hours, then strain the
Fruit, and put 1. Cwt of Moist
Sugar — ½ a lb of Ginger to the
Liquor — then boil it for 2. hours.
when milk-warm put in a Toast
spread with Yeast — Tun it the
3rd day — but take off the Skum
before you tun it — Keep some
of the Wine to fill up the
Cask — Put ½ lb of lean beef
into the Cask —

— This makes 22. Gallons —

29 Mrs Kepton's Receipt for Orange Wine

1 Gall. of Orange Juice - to 10 Galls. of Water - and three lbs and a half of White Sugar to a Gallon. Boil the Water and Sugar with the Whites of six Eggs - for half an hour - Skimming it - then pour the boiling Water on the Skins and Peels of 80 Oranges - in an open Tub, when milk warm, add the Juice, and let it stand three days, then Tun it and in about a fortnight put to it, two Bottles of good Brandy - Bung it - it will be fit to drink in twelve Months - The Wine should be made in March - work it with Yeast as usual -

~~42 Pounds of Sugar -~~
~~1 1/4 Gall. of Juice -~~
~~80 Peels - -~~

— To make the little rock-cakes — 30

Six Oz: of Butter,
6 - Oz: of Sugar Lump -
*1 lb & 2 Oz: of Flour 4 - Eggs & 1/4 lb - of Currants *
a little Nutmeg and a little Lemon
Orange - peel if you like — Mix -
Bake them 20 - Minutes in
a slow or moderate Oven —

— To make Sponge Cake -

1. lb of Sugar & 9 Eggs
10 - Oz: of Flour
Caraway Seeds to your liking
Rub a Lump of Sugar upon Lemon
- peel to give it a Flavor, beat the
Eggs separately the Whites in a Dish
with a Knife to a froth then
Mix all together, and let
it bake 1/2 an hour —

Mary Gostling's Receipt

Sea-weed steeped in Rum is a
very good thing to strengthen the limbs
of a young Child - it must be rubbed
on the weak part with the hand till
dry. Night & Morning — Merely the Liquid —

Arrowroot Pudding —

4 Table spoonfuls of Arrowroot
1 Pint of Milk —

Boil the Milk & Sugar — then put it to the Arrowroot which is first mixed with cold Milk — Let it stand till nearly cold — then add 1 Egg beat up with a little Nutmeg and set it before the fire for a 1/4 of an hour. Do not put it into the Oven as it will spoil it —

Apple Pudding

Take a sufficient quantity of Apples and boil them with 2 or 3 Cloves and a piece of Lemon Peel. until quite soft - like Sauce then add the Yolks of 4 Eggs & the whites of two beat up with a little sugar Nutmeg & a Desert spoonful of Lemon juice when mixed put it in a hot Oven & bake it 20. minutes

N. B. The Apples must be according to the size of the Dish if Large 1. Doz: is sufficient for the above Receipt

Water Puddings

1/4 lb of Flour
1/4 lb of Sugar
1/4 lb of Butter
4 Eggs & Whites
the juice of 1 Lemon
1/4 lb of Currants - if added
to be baked in pans about
20 Minutes in a hot Oven —

— Rice Flummery —

4 Table-spoonful of Ground-
-rice to 1-Quart of Milk
Cinnamon & a little bit of Lemon Peel
sweetend to Taste —

N. B. Mix the rice in cold
milk first then pour the
Boiling Milk upon it just the
same as Arrowroot — let it
just boil up — then put it
into a mould till Cold — serve
as Blanc-mange —

Mrs Eggintons Receipt for
Pink Salve —

2 - Oz of White Wax - best
2 Oz of Hogs Lard - clean
2 Oz. of Oil of Sweet Almonds
1/2 Oz. of Spermaceti
50 Drops of Balsam of Peru
6 Raisins Chopped —
1 Drachm of Alkanite root
5 Lumps of Sugar —

N. B. Dissolve the above ingredients in a Pipkin - and strain it off into an old tea-Pot with a lid, and do it upon the hob - be very particular to have your Lard quite fresh and free from Salt —

Mrs Campbells Receipt
for Hot Rolls —

½ Gall: of Flour
2 Eggs ~~[illegible]~~ Yolks only
2 Table spoonfuls of Yeast
3 Ounces ~~[illegible]~~ of Butter to a Pint
of Milk — a tea spoonful of
Sugar — Put the Milk on the
fire to melt the Butter Strain it
thro' a Sieve with the Yeast
Bake ½ an hour, but let
them stand to rise an hour
before hand —

— Apple Jelly —

Boil 1 lb of Lump Sugar in 1 Pint of Water until it candies put in a small bag of Spice and the juice of a Large Lemon & Grate the peel — take out the Spice then add 2 3/4 lbs of Apples cored & peeled — and Boil them till quite soft after which mash them with a wooden spoon — let them stand on a slow fire until they become rather dark — the cover being off the stewpan put it into a Copper Mould well tinned and let remain till the next day — serve up with Cream or Custard according to fancy —

Lemon Pudding

4 Ounces of Sugar
4 Oz. of Butter
5 Eggs and 1 White
Rub the lind of one Lemon upon two Lumps of the Sugar and the juice of one Lemon —
Bake the above ½ an hour in a quick oven —

Suet Pudding

A double quantity of Suet to flour — chopped fine — Mixed with warm water and a Spoon
Boil 1 hour —

n flour to suet

- Tomato Sauce - / Mrs Campbell

To 2 Dozen Tomatos, put 1 Dozen Capsicums - Skin the Tomatos, and the Skin of the Capsicums will come off in the Boiling after they are done - otherwise rub it all thro' a Wire Sieve - 2 or 3 Shalots, 1 Wine Glass of Vinegar - 1 Table Spoonful of Ketchup - 1 Do of Anchovy & 1 Tea-spoonful of Soy - Salt to your Taste, and boil it well until it becomes quite thick - or it will not keep -

— For Hooping Cough —

Dissolve 1 Scruple of Salt of Tartar in half a Pint of water add to it 10 Grains of Cochineal finely powdered. Sweeten them with fine Loaf Sugar. Give to an Infant the 4th part of a Table spoonful 4 times a day. to a Child 2 or 3 years old, half a Spoonful, & to a Child from 4 and upwards. a Spoonful.

N. B. If very bad. mix some Oil of Amber and Spirits of Hartshorn & rub the Soles of their Feet, Palms of the Hands, and Spine —

Lemon Pudding - Boiled -

1/2 lb of Suet chopped fine
5 Ounces of Bread-crumbs
5 Ounces of Moist Sugar
the Yolks & whites of 4. Eggs well beaten
The juice of 2. Lemons and
the peels to be grated -

Mix the above ingredients together and Boil in a Shape 3 1/2 hours -

Serve with Wine Sauce

Plate Powder. Charles's Tomplin's receipt a Mem Servant

1/2 oz Putty Powder
1/2 oz Putty Powder
1/4 oz Prepared Quicksilver
1 oz Prepared Hartshorn pounded together
Kept in a Box — /—

Furniture Oil Charles'

[illegible] ne

[illegible] and Linseed Oil
[illegible] Mixed together.

[illegible] ar

[illegible] ~~Wine~~ Turpentine
Three pennysworth of Spirits of Wine
1/2 oz ~~of Stone~~ Camphor
2 New laid Eggs — x Well rubbed in twice a day

The Eggs to be beaten by themselves, the Stone Camphor to be dissolved in the Turpentine & then to be put into a Bottle & well shaken when used — /x

Remedy for the Rheumatism, Lumbago, Sprains, Bruises, (Chilblains before they are broken) and Pains in the Face.

One raw Egg, well beaten, half a pint of Vinegar, one ounce of Spirits of Turpentine, a quarter of an ounce of Spirits of Wine, a quarter of an ounce of Camphor, These ingredients to be beaten well together, then put in a bottle and shaken for ten minutes, after which to be corked down tightly to exclude the air. In half an hour it is fit for use.

Directions.—To be well rubbed in 2, 3, or 4 times a day. For Rheumatism in the head to be rubbed at the back of the neck, and behind the ears.

This Liniment can be made at home for 9d.; if not made at home the Chemist should be told to follow the prescription exactly.

Lemon Pudding - Boiled -

1/2 lb of Suet chopped fine
5 Ounces of Bread-crumbs
5 Ounces of Moist-Sugar
the Yolks & whites of 4. Eggs well beaten
The juice of 2. Lemons and
the peels to be grated -

Mix the above
together and Boil
3/2 hours -

Serve with

Plate Powder. Charles Lampling's receipt a Mem Servant

1/2 oz Putty Powder
1/2 oz Putty Powder
1/4 oz Prepared Quicksilver
1 oz Prepared Hartshorn pounded together
Kept in a Box — /

Furniture Oil Charles

1/2 Pint of Spirits of Wine
1/2 Pint of Vinegar
3/4 of a pint of Cold Drawn Linseed Oil
2 oz of Turpentine — Mixed together
for use — /

Receipt for Stains —

1/2 Pint of White Wine Vinegar
1 Quarter of Spirits of ~~Wine~~ Turpentine
Three pennysworth of Spirits of Wine
1/2 oz of ~~Stone~~ Camphor
2 New laid Eggs — x Well rubbed in twice a day

The Eggs to be beaten by themselves, the Stone Camphor to be dissolved in the Turpentine & then to be put into a Bottle & well shaken when used — /x

— Biscuit Puddings —

Margaret

Weigh 3. Eggs, and put an equal weight of Flour, Butter and sifted white Sugar — The Butter must be beaten to a Cream — mixed the above ingredients together, ~~adding a teaspoonful of Milk~~ — it must be beaten for an hour or more until it becomes curdled or they will not be light — or rise in Baking. This quantity makes 5 Cups. — and require baking about 20 minutes —

Serve with wine Sauce & grate a little Sugar on the Top —

Rice Souffle Pudding or Souffle 44

Put ¼ lb of Butter into a Stewpan, and melt just sufficient to mix with 2 Table-spoonsful of Flour then add a ¼ lb of Loaf Sugar - 1 Pint ½ of Milk - the Peel of 4 Lemons grated - and a little Nutmeg - the whole must boil for 5 minutes not longer, stirring it all the time - then take it off the fire and add the Yolks of 8 Eggs - the juice of 2 or 3 Lemons and 2 Ounces of Candied Lemon Peel - it must be put into a Mould with Paper on the outside of the Mould about 4 inches higher to allow the Souffle to rise - and before putting into the Oven the Whites of the Eggs must be beaten and added to it - it will take 1 hour to bake in a moderate Oven - it must be sent to Table directly out of the Oven - and Pounded Sugar on the Top -

Mrs Hammond } Receipt for making Shavings or Wafers —

3 Eggs - the weight of them of Sifted Sugar - the same of Flour and 3 Drops of Essence of Almonds all well mixed together & spread very thin on a Baking sheet — when baked to be cut in stripes whilst in the Oven —

Mrs Hammonds Receipt for

— Apple Jelly —

2 lbs of Apples pared & cored as for a Pie - 1½ lb of Loaf in 2 Tea-cups of Spring water - Boil the Sugar till just - Candy & then put in the Apples quickly, and ~~stir them till they are well mixed with the Sugar and quite soft.~~ Boil them till quite Stiff when half done put in the grated rind of 2 Lemons - put it into a Mould, some Persons pass it first through a Sieve - to make it smooth - Serve with Cream or Custard —

Dewsnaps Jaupl

℞ Infus Rosæ ℥ vi

Succ Cucumer ℥ iii

Capsici ℥ iss

Mell Rosæ ℥ss.

Fiat Gargarisma ter die —

Mrs Murphy Receipt for Cold & Cough —

1 Pennyworth of Elder Flowers leaves to about 3 Pints of water infused like Tea — to be taken in Bed, sweetened with Honey

The above quantity will last 4 times. — for a Bad Cough & Cold. —

— Scotch Woodcock —

Take 3 Anchovies - wash them throughly and chop them fine and clear from scales & bones - and put them into a Stewpan with 2 Table spoonsful of Cream, thickened with a little Butter, Flour and pepper — Have a Round or 2 of Toast nicely buttered and put the Anchovy upon it — To be served with following Sauce

a Teacupful of Milk thickened with the Yolks of 2 Eggs —

To preserve Flemish or Kentish
— Cherries — for Jam —.

To Every 12, lbs: of Cherries, put 3, lbs: of Lump Sugar. Weigh the Cherries before they are stoned — then Stone them, and put them with the juice and let them be gently boiled. then put the Sugar to them, and boil them until they become quite bright and clear: you judge from the brightness of them when they are done —

— Mrs. R. Gostling —

Pickle for preserving Beef, Hams, Tongues &c. — Royal Artillery Mess

4 Gallons of Water
1 1/2 lbs. of Moist Sugar
2 Oz: Salt-Petre
3 lbs of Bay Salt.
3 lbs of Common Salt.

Put them together in a clean Kettle, and let them Boil, being careful to take off the Scum till none remains, take it off & let it stand till cold —

N. B. Meat taken out of this pickle after being in ten weeks is as fresh & good, as if it had been in only 3 days —

To preserve this Pickle any length of time boil it up once in a Month in the winter, but oftener in the Summer adding 2 Oz: of Sugar and 1/2 lb of common Salt — each time it is boiled —

Fricasee of Lobsters. X

now. Boil your Lobsters, then pick out all the Meat and cut it in Pieces, make a good Gravy of Veal and put the Meat of the Lobsters into it with some Cream, boil it and serve it up to Table quite hot. putting some Crumb of Bread into the Dish and pour over it —

— Busbridge Puddings —

Take 6. Eggs, leave out half the Whites, beat them well. then put 2. Oz: of Melted Butter. a little Nutmeg. 1 spoonful of Rose Water, fine Lump Sugar to your Taste, Mix all together in a Pint of Cream, add as much Flour as will make it the stiffness or thickness of a Pancake, put it into cups and bake them in a quick Oven. —

NB: If you have no Cream make them of new Milk & put a ¼ lb Butter instead of 2. Oz: - Serve Wine Sauce to be sent to Table the moment out of Oven

Buckingham Pudding

3/4 lb of Suet 1/2 lb of Raisins both chopped very fine. —
2 1/2 Table spoonsful of Lisbon sugar
4 Eggs, a little Candied orange Peel & Nutmeg. 2 Tea-spoonsfuls of ground Ginger —
Let it Boil 3 hours, and be sure to have your Mould quite full.

Serve with Wine or Brandy Sauce —

— Mrs Phil Gosling —

Tice

Derbyshire Pudding

Take a Pint of Milk and two Table Spoonsful of Flour: mix it by degrees. boil it till thick and set it by till cold; then add 3 Ozs. of Butter, beaten fust to a Cream a 1/4 lb of fine sugar. a little salt the rind of a Lemon grated the Yolks of 5 and the whites of three Eggs: mix it thoroughly, put a paste round the Dish and bake it in a quick Oven —

very good cold. —

Gâteaux des Pommes Mrs Phil

Take a lb of Lump sugar & break it into Pieces dip each piece into cold water put it into a stewpan over a clear fire, stir it very often and boil it until it becomes sugar again then have ready 1½ lbs of good baking Apples free from spots (those which bake green look the best) when pared & cut put them to the sugar stir them well let them boil until the Apples are well mashed - add the grated peel of half a Lemon & juice - boil it well all together beat it the whole time to make it smooth

then put it into Mould, when cold turn it out with a custard round it it will keep some time it is nice for desert turned out without the custard —

X Marlborough Pudding — Mrs Groves

Take 2 Ounces of candied Orange Peel or half citron — cut very fine — it must be fresh candied peel
6 Oz: of lump Sugar — 6 Oz: of melted Butter & 6 Yolks of Eggs — these last 3 ingredients are to be poured hot upon the Orange Peel and stirred until cold in order that the Peel may not lie at the bottom of the Dish put a thin crust in your dish and bake it 1/2 an hour —

This is large enough for a Party

Jaune-mange Mrs Campbell

1½ Oz of Isinglass to 1 Pint of water the juice of 2 Lemons a little of the peel the Yolks of 6 Eggs - ½ a Pint of white Wine. nutmeg & Sugar to your Taste - first dissolve the Isinglass and strain it - then mix altogether and stir it to prevent its curdling till it Boils Dip the Mould in cold water before you put it in as it will turn out better. -

X White Soup — Mrs Campbell excellent

7 lbs of Knuckle of Veal 1 Gallon of Water — some Sweet herbs. Onions Mace & Nutmeg in the Stock — the yolks of 6 Eggs boiled hard — 1 Oz of Almonds — the Eggs & Almonds to be beaten together and added to the Stock — which must be made the day before — the fat must be taken off before the Eggs & Almonds &c are added to it — then add a Quart of Cream and let it boil ten Minutes —

the Cream is added when going to be used —

Lemon Solid — Mrs Hodges

Take a Large Lemon, grate the rind and squeeze the Juice of it into a Glass Dish - sweeten it with pounded white Sugar - then add a Pint of boiling Cream. holding the Cup very high so as to produce a good frothy head when cold stick it with Almonds, or Ornament it with Sweetmeats or Apricot Jam —

Lemon Pudding

Melt 1/2 lb of Butter with 1/2 lb. of Loaf Sugar - let it simmer. then add to it the Peel of 3 Lemons grated & the juice. the Yolks and Whites of 8 Eggs beaten separately Butter white paper put into a Mould and Steam 1 hour.

—— Orange Jelly - Mrs Murphatt

1 1/2 Ounce of Isinglass dissolved in a little Water put to it 1/2 a Pint more water, & the juice of 9 Oranges the Peel of one Orange grated & the juice of 1 Lemon - and 1/2 a lb of Loaf Sugar pounded

To pickle Walnuts

Prick and lay 1 hundred of Walnuts in a strong Brine which has been boil'd and left till cold - soak them 4 days change the Brine and soak 4 days more - Put them in the Sun till they become perfectly dry - when quite dry put them into a stone Jar and pour over cold a a pickle of white wine Vinegar which has been boil'd with 1 Oz. of Black Pepper 1 Oz of Ginger a few Cloves, Allspice, & Mace - to 1 Quart of Vinegar. —

— Tie closely over —

100

To every Gal of ~~Water~~ (Cold Spring)
put 3 qts of Gooseberry when picked
& bruised

To every Gallon of liquor
3 lbs Sugar

To 5 Gals put 1 qt Brandy *

+ for Coloring. the juice of Black
Cherries

— Norfolk Puddings —

Boil 1 Pint of Cream or New Milk - pour it into a Basin and stir into a 1/4 of a lb of Butter - then beat up the Yolks of 6 Eggs, with 1/2 the whites - When cold put the Eggs into the Cream & Butter - with 2 Spoonsful of the best Flour and white Sugar to your taste - Beat all well together and bake them a light brown in Small Saucers. Send them to Table with wine Sauce - less Cream will do if more whites of Eggs are used -

— Elder Flower Wine Stephen Grove

Boil 18 lbs. of White Powdered Sugar in 6 Gallons of water and 2 Whites of Eggs well beaten — Skim it, and put in a 1/4 of a Peck of Elder Flowers, picked clean from every stalk & leaf. — and do not keep them on the fire —

When cool, stir it, and put in 6 Spoonsful of Lemon juice, 4 or 5 of Yeast and beat well into the Liquor, stir it well for 3 days, — Put 6 lbs of the best Raisins stoned into the Cask and turn the wine. Stop it close — and bottle it in 6 Months. —

Gingerbread Cake / Mrs. S. P. Gross

Mix 3 Table Spoonsful of Ginger
1 Dessert Spoonful of Mixed
Spice, the grated rind of a Lemon
in 3 lbs of Flour, on which pour
1½ lb of warm Treacle, having
previously mixed in it ½ a lb
of Butter 3 Eggs, 1 Dessert spoonful
of Carbonate of Soda and ~~two~~
Dessert Spoonsful of Cream of Tartar
which should ~~both~~ be separately
dissolved in a very little Milk
Beat all well together and
Bake in a moderately heated
Oven. This quantity is sufficient
for 3. Cakes — small or 1 Large

Guernsey Cake Mrs Groves

1 lb of Butter - well washed -
1 do of Flour - well dried -
1 do of Sugar - dried & sifted -
3½ do of Currants
½ a lb of Raisins - chopped fine -
¾ do of mixed Candied Peel
½ do of Almonds & 1 Ounce
of mixed Spice dried & Pounded
1 Dozen of Eggs - beaten separately
¼ of Pint of Brandy
2 Table Spoonsful of Yeast
which is to be put into water
over night, and it is the sedement
that is to be used only -

Mix the above ingredients
together, and Bake in a quick
Oven before baking, the above ingredients
should be beaten for ¾ of an hour -
The Butter, ~~Flour~~, & Yeast should be mixed
first & set to rise before the fire for an hour and a half then
add the rest of the ingredients

Receipt for washing silk

Take of Soft Soap about the size of an Egg. 1 Pint of Gin or White Brandy & a tea cuppful of Honey. Mix them well together in a Basin ~~# [illegible] cold water~~

Have also another Basin of pure <u>cold</u> water & two flannels spread your silk on a board and rub the Mixture on both sides with one of the Flannel till the dirt is out. then rub it well with the other Flannel & pure water after this have a Pail of Water and rinse the Silk well. - Squeeze it but do not wring it

hang it before ~~the~~ a fire & before it is quite dry iron it —
— It requires 2 Persons to do it —

Ham Roll (Mrs. Groves)

Mince about 2 lbs of Ham 1 lb of Beef or Veal that has been cooked - 1/2 lb of Bread Crumbs - 3 Eggs, pepper & Salt Mix all together -

Roll it - tie it in a Pudding Cloth & Boil it for about an hour and a half When rather cool - take it out of the Cloth & Glaize it -

---

NB. This is a good receipt when your Ham is nearly eaten it makes a nice cold Dish for Breakfast or Luncheon -

Mrs J. P. Jones

Cough Mixture

3. Table spoons of Treacle
3. do . . do . . . Vinegar
60. Drops of Laudanum

to be well mixed, & kept in a bottle well corked.

For a grown-up person 2 teaspoons full, to be taken at bed time & 1. in the morning. If troublesome during the day, take one, but never exceed 5. in the 24 hours.

For a child under 10, 1 spoonful at night & 1 in the morning

Swiss Pudding Mrs Lyscaught

The Yolks of 12 Eggs, 1 Pint of Cream, a little milk, the quantity depends on the richness of the Cream from 2 to 4 Table-spoonsful is generally enough. Sugar to your taste. the Eggs must be well beaten & strained before the Sugar Milk & Cream, are added; then strain all through a Sieve. butter a Mould and put it in. then steam it for 2 hours, never letting it boil in the least. merely let it simmer with the lid a little off. — When done take it out of the Saucepan and let it stand 'till cold, then turn it out of the Mould ~~then~~ — Melt some red currant Jelly sauce & when cold ~~turn it out of the Mould~~ pour the Sauce into the Dish with the Pudding. —

German Pudding Mrs Lysaght

The Yolks of 8 Eggs well beaten
1 Quart of Milk, boil'd with
a little Cinnamon the Peel of 1/2 a
Lemon and a teacup three parts filled
with Loaf Sugar — when boil'd to be
poured to the Eggs through a Sieve; all
to be well stirred up together & then
strained again — into the Mould.
which is to be placed in a Saucepan
of water on the fire to simmer for
about 1/2 an hour the Pudding
should be made in the Morning
and served Cold — with Red Currant
Jelly Sauce and a Glass of Port Wine
added to the Jelly while hot —
when cold pour the Sauce into
the Dish with the Pudding — not over
— the Pudding —

A cooling Lotion to remove Gnat bites &c. —

Dissolve ½ an Ounce of Gum benzoine finely powdered in 2 Ounces of Spirits of Wine mixed with a wine Glass of Brandy 3 Pints of distilled Rose water to be poured upon the whole & well shaken when it is fit for use. it will keep a considerable time. —

Welsh Crumpets (Davies)

1 lb of Flour
1 Ounce of Butter
1 Pint of warm Milk & Water
1 Yolk of Egg - well beaten
1/2 an Ounce of German Yeast

First dissolve the Butter in the warm Milk & Water. - then mix the Yeast - after the Egg is well beaten, add it to the Butter & Yeast, mix all together - well - put it into a deep Basin or Jugs and let it stand to rise 1 hour
Take well butter the Baking sheet and stand it over a Clear fire. Pour a little of the mixture on it; about 4 at

a time - and when sufficiently done
set - turn them over and brown
the other side - when required
put them into the Oven to warm
and butter them - send up quite hot

A number of blank pages follow and have <u>not</u> been photographed.

Oxymel of Squills
Syrup of Poppies
Compound Tincture of Camphor
of each half an ounce
Distilled water 4 ounces - mix
a tablespoonful to be taken when
the cough is troublesome

Pulv Potass Chlorat ℥ij

Acid Hydrochlor ʒ ss

A teaspoonful of the powder to be put in a wine glass - Add a teaspoonful of the Acid & stir with a piece of wood —
Dont put your face over the glass —

Every now & then there must be a little added to it. The mixture must be stirred with the occasionally.

Thos Owen

Cincinnati Dec. 1 1866

My dear Mrs Gore

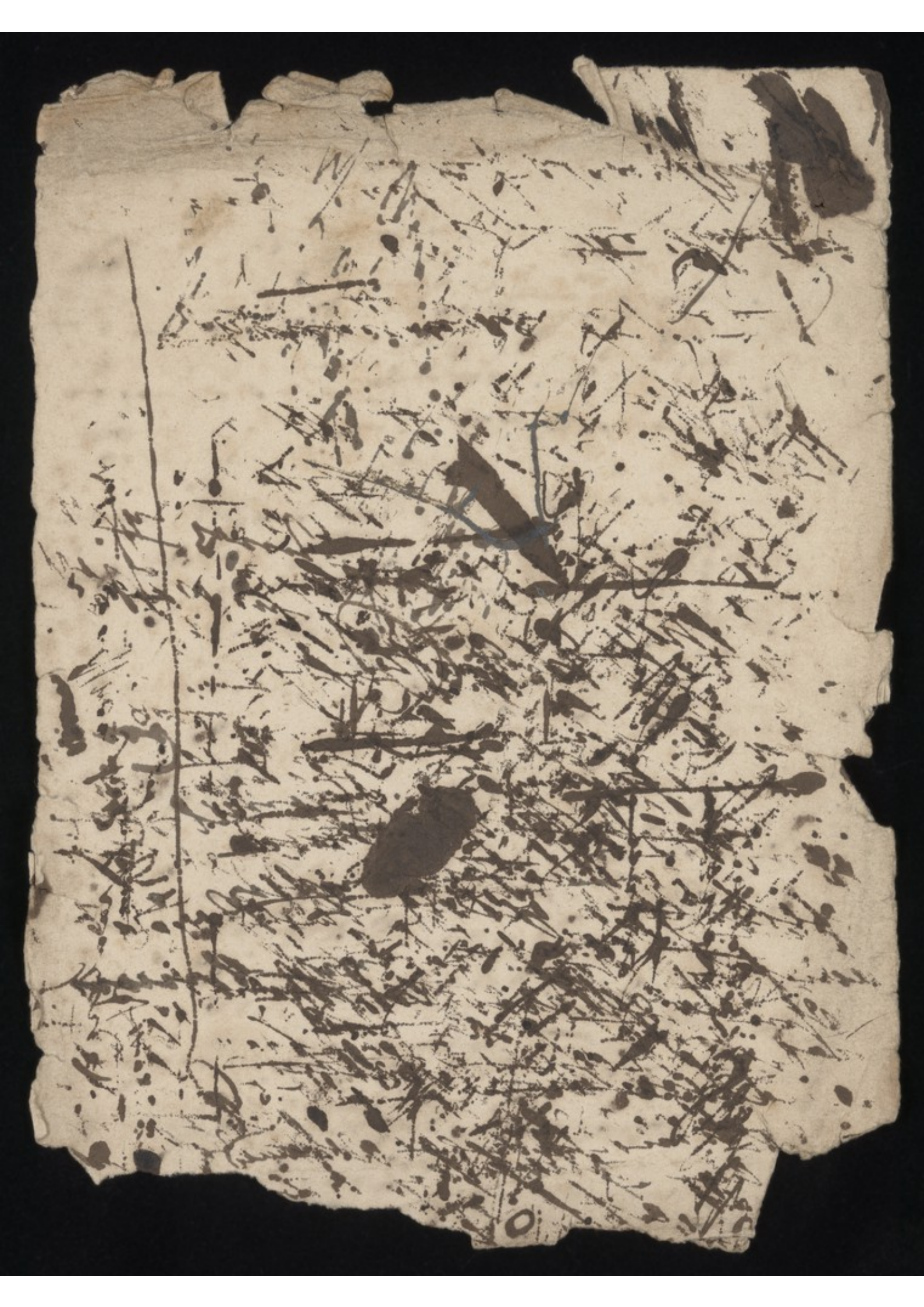
I have not yet received a copy of the prescription you kindly promised me. Dr. Wilkes has not yet had any case in his cottage or house where the gas has been tested. We are asked to Violet Douglas's wedding on the 16th at St James's Church & afterwards to the breakfast at Thomas'

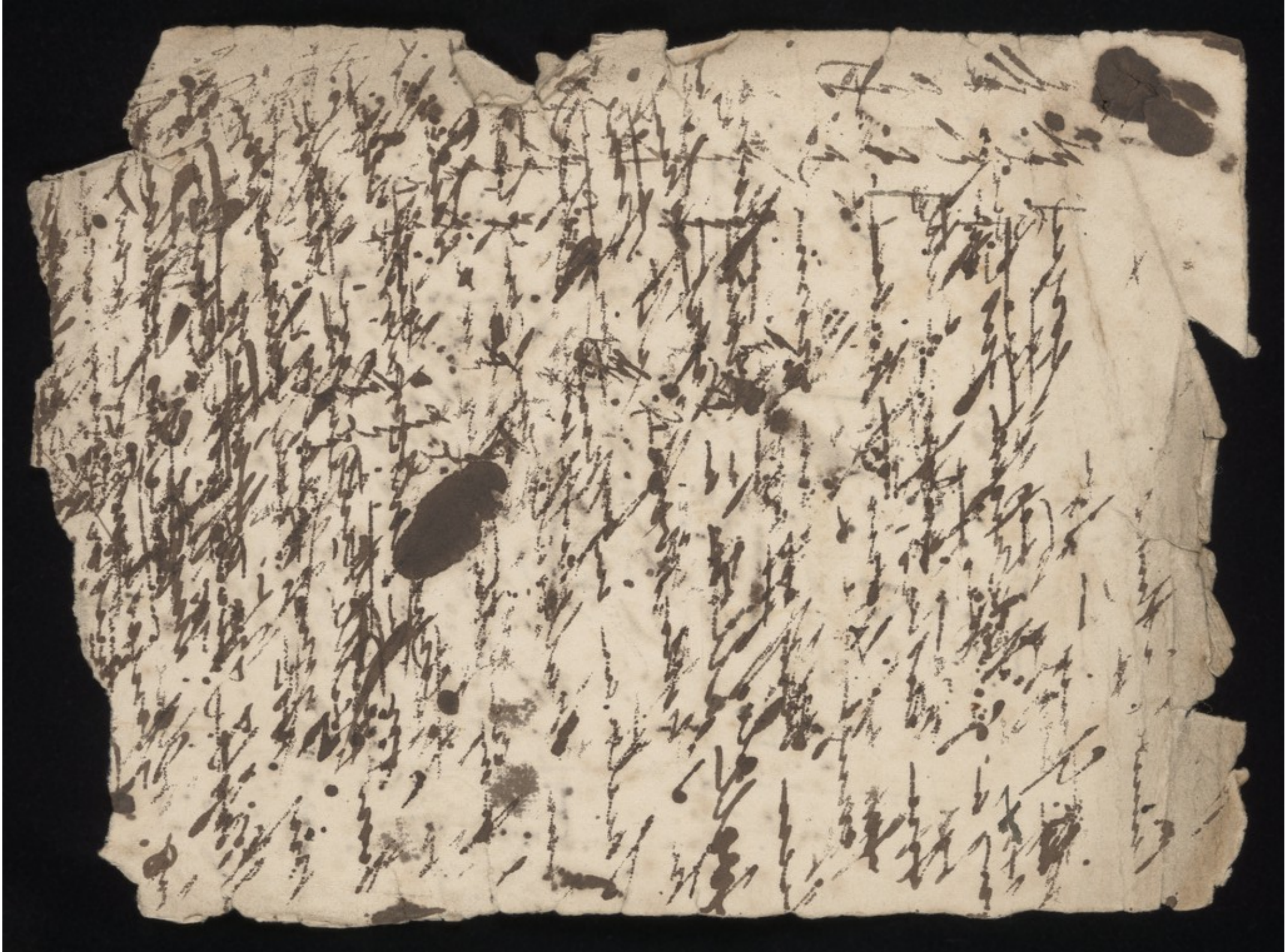
Yours truly
J. B. Wolcott

Mrs Gore

Giving Dr. Wilkes' report to another Medical Man.

Dr Darlhee thinks that it would do Louisa good to have a little change to Brighton but not alone. We shall all go with her on Friday next & return on Monday 18th & Louisa with us. Fanny Chenils come on Wednesday 16th. We expect William Smart to day. We are asked to dine at the Heptons, but of course





Take about 3 oz of Rice put into your stewpan 3 parts of a pint of milk with lemon peel and cinnamon and about a quarter of a pound of fine sugar let it Boil till the Rice is a good thick substance then take the lemon peel and cinnamon out add a bout 3 oz of butter & Eggs leaving one White then make a thin bysack quarter your apples and stew them in the center of your dish from the rice then round it put the quarter of apples Between each apple put some rice Brown it with rounded sugar and

MEMORANDUM.

FROM THE

INTERNATIONAL HOTEL EMPLOYES' SOCIETY,
(GENEVA UNION)
158 - 160
~~44~~ & ~~45~~, Shaftesbury Avenue, W.C.

London, March 9 1891

To Miss Gosling
London

Madame

"Heinrichs" said he called three times & failed to see you, he accepted another engagement. I should be pleased if "bearer" or his friend would suit.

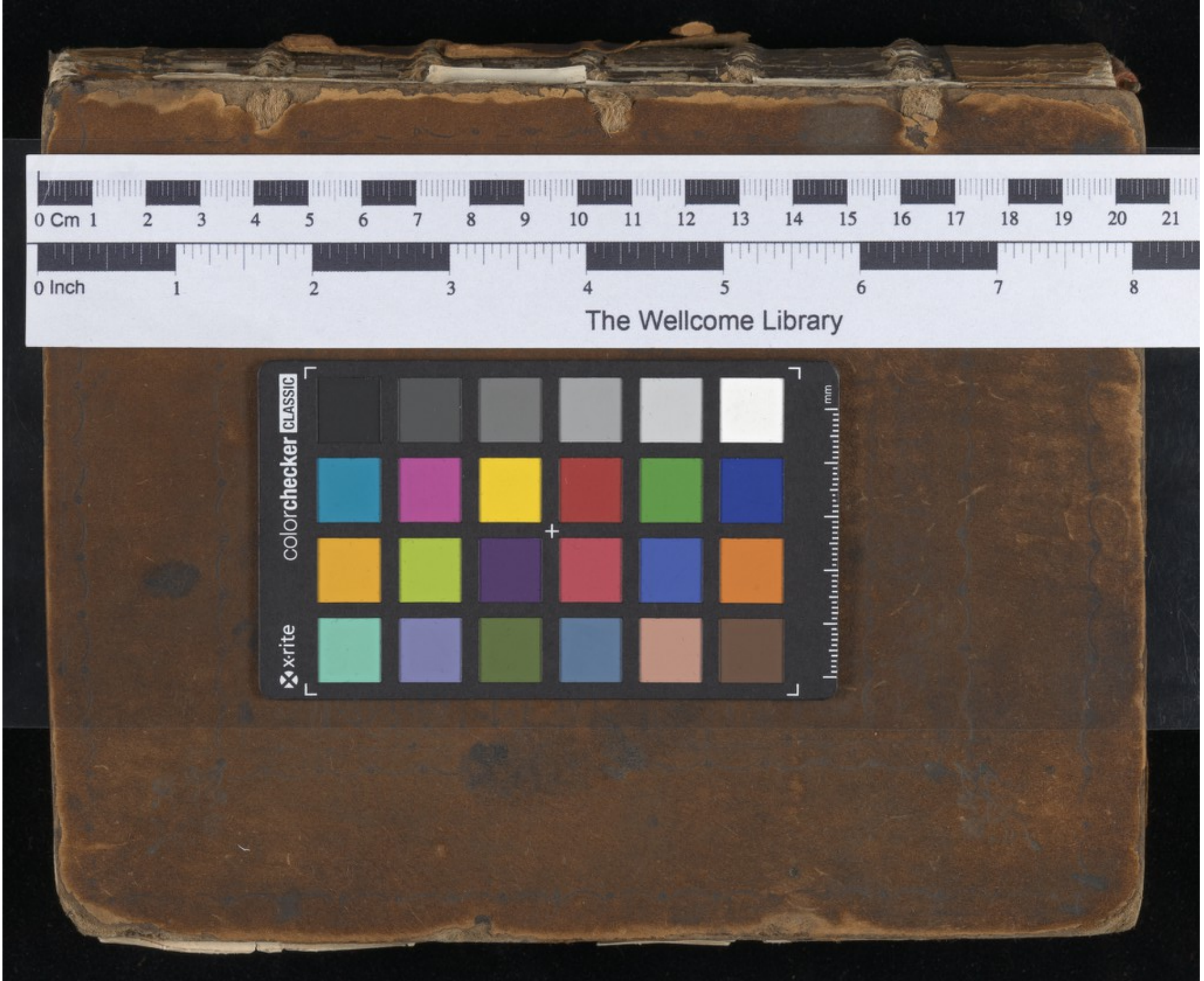
Trusting you will favor me with a decision I am Madame your

Obediently

W. Klempner Secretary

To pickle Walnuts

Prick and lay 1 Hundred of Walnuts in a strong Brine, which has been boiled and left till cold - soak them 4 days, change the Brine and soak 4 days more put them in the Sun till they become perfectly dry and black - When quite dry put them into a Stone Jar and pour over cold, a Pickle of White Wine Vinegar which has been boild - viz: 1 Quart of White Vinegar - 1 Oz: of Black Pepper, 1 Oz: of Ginger, a few Cloves Allspice, & Mace - Tie a Bladder over closely -


0 Cm 1 2 3 4 5 6 7 8 9 10 11 12 13 14 15 16 17 18 19 20 21
0 Inch 1 2 3 4 5 6 7 8
The Wellcome Library
colorchecker CLASSIC
x-rite
mm

Ginger Wine –

Lod — 12 Oz.

m – 14 Note Bene

8 pounds

22 D.– A Bad Receipt

1 Oz. good for Nothing

1 Quart

4 days first then
ch with the Ginger
ir - Place it in a
a Toast aft
days then put
the Spirit in
stand be stept
ute full –
pint thro the
to Drink

ellent Wine
l, tho it is
ce Trouble
Pg