

Rous, Frances

Contributors

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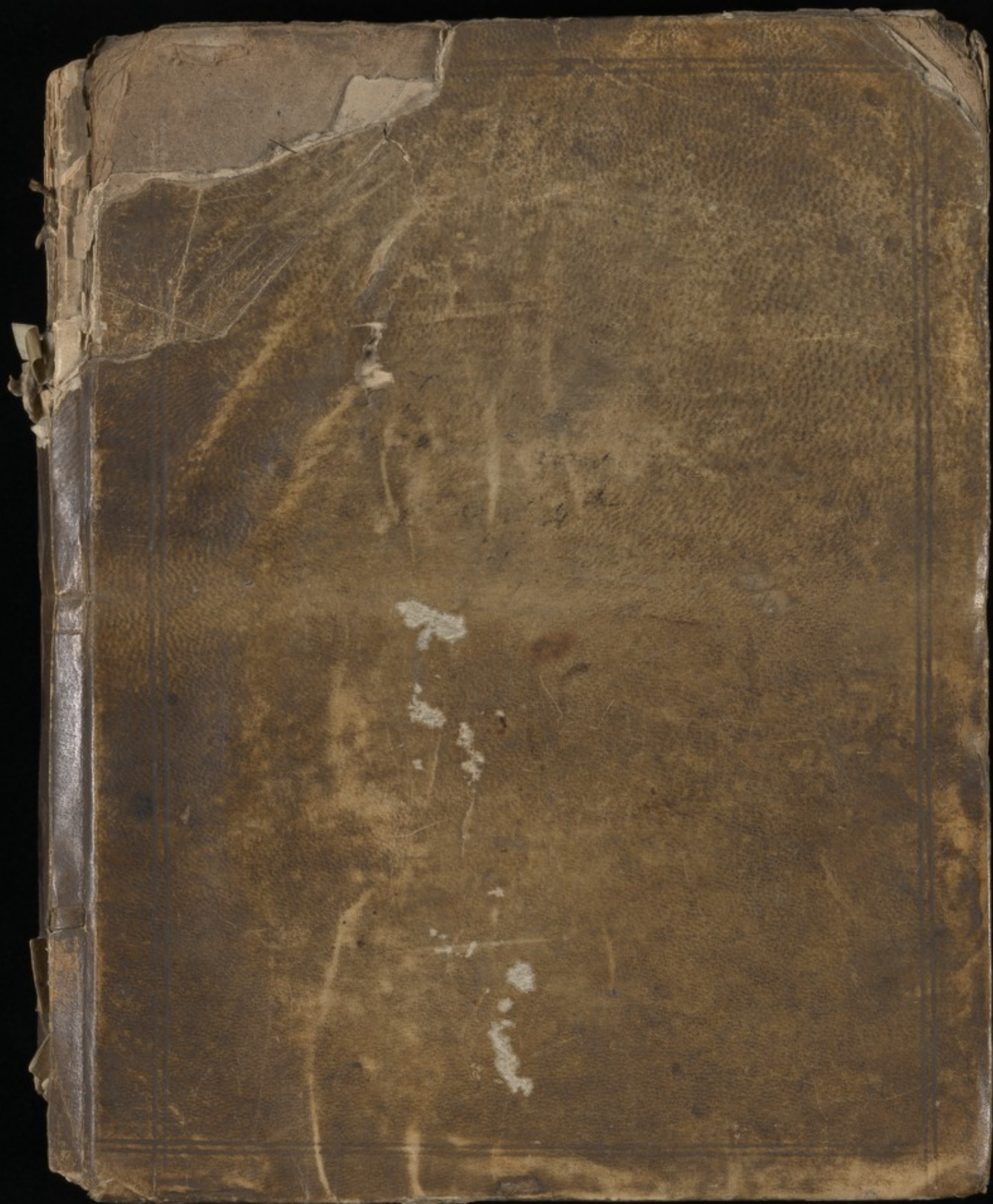
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A.

medical

68434

Frances Hows June 24th
1767.

ROUS (Frances)

Collection of workery, medical,
and household receipts

1767

68434

Frances Rows June 7th 1767.

Orange Jelly
Lemon Do
Blackberry
Tea Cream
German Puffs
Apple & Cream
Lemon Do
Lemon Sponges
Oranges, and Custards
Curd and Cream
Hard Pears
Pears and
Italian Cheese
Fried Cake
Lemon
Puffe

Cream
Apple
Raspberry
Apple
Tarts
Lemon Cream
Custards
Apple Puffs

To make Rice Apples.

Boil a q^r of a Pound of Rice in water for half an hour
Strain it off & put to it half a Pint of Milk & One of
Cream & a small stick of Cinnamon & the Peel of a
Lemon grated & Sugar to your Taste. Set it on a slow
fire & let it boil till the rice is tender. Take
out the Cinnamon & add to it the yolks of 4 Eggs &
2 whites. Stir it the time it is on the fire and till it
is quite cold put nutmeg to it Scoup and pare your
Apples butter a pan & strow some crumbs & a loaf
Sugar over it. Set the Apples a proper distance
from each other pour the rice over them & strow
Crumbs of Bread & a loaf Sugar over the Apples
Bake them of a fine Brown

The sauce is Butter Sack & Sugar

To make Oyster Soup.

Take two Onions stuck with Cloves & a Bunch
of sweet herbs some long pepper & blades of Mare
& the hard crust of white Bread wth 3 quarts of water
which must simmer for eight hours by which time
it will come to 2 quarts Strain it off Take Celery

1/2 Indiff & 2 more Onions Cut them all grossly
Stew them with 1/2 a pd of Butter & 3 Ancho-
ries Take a score of Large Oysters fried a little
put them into the Soup with their Liquor & what
they are fried in & a little Sweet herbs & a q. of a
pd of Butter burnt. Let all Stew together wth a
Spoonful of white wine & serve it to table

To make wafers - - - Dutch

* Take half a pound of flower & a pint of thick cream
Sugar 3 Eggs & beaten cinnamon to your taste with
a little Ginger & 5 Spoonfulls of Sack & one of
Brandy Mix all these together and beat it well wth
melted butter You must butter the tongs & put some
Batter in them & hold them over a Charcoal fire
& turn them often Be sure to wipe the tongs every
time & Butter them

You should put in a Spoonful of Yest

3/ To preserve Golden pippins. 0

Take a $\mathcal{P}$. of refined sugar & a pint of Water. Let it just boil have ready a $\mathcal{p}$. of the largest golden pippins (freest from spots ready pared & scoured & put into cold water put them in a cloth & shake them dry then put them into y^r. Syrup and boil them as fast as you can till they are quite clear with some Lemon peel & when taken off the fire put in juice of Lemon to your taste & Lay slices of Citron about them Be sure to cover them till Cold.
N.B: A Sauce pan or a Tankard is much better than a preserving pan.

To make White puddings

Cut 3 q^t. of a pound of Suet as fine as possible Grate a penny white Loaf ^{noil} a Quart of Cream & put to the Suet & Bread & stir it together. put Nutmeg & Beaten Mace to y^r. taste Six Eggs 3 Whites the Peel of 2 Lemons grated a q^t. of a Pint of Brandy 3 Spoonfulls of Orange Flower water almonds Orange & Citron as you please Lay the Guts in Brandy 24 hours before you use them that they may harden Scrape them & fill them half full boil them $\frac{1}{2}$ an hour be sure not to prick them Lay them in straw when they are taken out of the Kettle till cold.

4
Scotch Collops.

Cut the Leg of Veal ^{as} thin as a Crown piece & as
big beat it and fry it in butter have ready some of
The Veal Gravy Seasoned with Onion stuck w^h cloves
Some ~~thyme~~ Sweet Marjoram mace Nutmeg & Hatchings
to y^r taste put your fried veal to this gravy give it
a boil & thicken it with Butter.

Force meat

Take half a p^d of Veal after tis skraped And A P^d &
q^{rs} of Suet with the fat part of 12 Oysters beat quite
Even in a Mortar & Season's with Salt cloves Mace
Nutmegs put Lemon peel time & Marjoram cut
very fine the Yolks of 2 Eggs & the Whites of one
& some crumbs of Bread. Role them in Balls
Boil them in Salt & water & theyll be very
Light

The Chrystall Iceing for a Cake.

Take a p^d of the best double refined sugar
put to it as much Conduit water as will
make it a thick Syrrup set it on a clear
fire and let it Boil. Scum it as long as

5/ony riseth when the cake is baked Draw it & put
it on scalding hot & put it into the Oven
again a 1/2 of an hour then draw it if it be risen
Clear & dry.

Just before the freezing is laid on Rub it over with
a Little Ambergrease & Rose water Mixed.

+ Custard Tarts.

A quart of cream a pint of Juice of Spinnage
a very little Tansy 18 Eggs well beat one
Spoonful of flower of Sugar and salt to y^r taste
a Nutmeg grated Strain it and butter a
Tin pudding pan & put it in Set it in
an oven not too hot but just to set it half
an hour will bake it turn it out into the
Dish you send it to table in garnish it with
Orange & Sugar.

Curd & Cream.

Take good curds Let it be hanged up till
it has done draining then put it in a Mor-
tar & beat them with Almonds beaten & some
cream Sweeten it to y^r taste put it y^t Mould
Let it lay some time before you turn it

Put it into y^r dish when you send the fish to
table fill the dish with Cream made Sweet
but not too much &c.

Lemon Cream

The juice of 9 Large Lemons and a pint
and half of water the rinds pared very
thin Sweeten it to y^r taste with Refined
Sugar w^h the whites of 8 Eggs well beaten
Strain them all thro' a Jelly Bag into a
Silver Sauce pan & set it over a slow fire
Keep it stirring till it will Jelly It may
boil softly if you like the froath upon it
you may beat some of the Cream up &
Lay on it.

Blanch Manger.

One Ounce of Ringlase pulled into
pieces & Beat Lay it in warm water for an
hour & half or two hours. then take it out
& put ^{it} in 3 pints of Cream that is thin w^h
the thin peel of a Lemon a Blade of Mace

Take a small piece of cinnamon Sweeten it to
your taste Boil it till it will jelly and stir it
till cold that no Scum may be on it fill the
Moulds then add orange flower water if you like
it

Eggs in Snow

Break some Yolks of Eggs in a dish upon
butter with mace & put a little Salt let
them upon hot Embers beat the Whites of Egg
very well just before you send them in pour
the whites upon the Yolks with Orange flower
water heat the Iron red hot and hold over
them till they are color'd Sweeten it and show
Sugar over it

Orange Cream

One pint of the Juice of Orange the Yolks of
five Eggs well beat Strain them and the Juice
thro a Sieve & add Sugar to y.^r taste put it on
the fire Stir it the whole time till it is thick
you must before you boil it put a little
piece of the Peel to give it a taste and a piece

of Butter the size of a small chestnut to make it smooth.

X French Cream.

Take 3 Colmans Apples and roast them very fair take out the pulp and put it thro a sieve and take the whites of 3 Eggs & Sweeten it with refined Sugar and beat it continually for 3 hours. It will be as white as snow when you put it in the dish you must shape it like a cake.

X White puddings

3 qts of a ^{pt} of Sugar rind ^{Mrs Hammond} grated into a qt of cream and put to half a pound of beaten Marrow first you must let the Sugar rind and cream boil and pour it on the Marrow hot let them stand till cold put in 14 yolks and 6 Whites beat the eggs with sack & rose water put $\frac{1}{2}$ a pt of cold cream & put in 2 put in 2 candied Citron and orange peels minced fine fill the skins a little above $\frac{1}{2}$ full boil them a little above a $\frac{1}{4}$ of an hour add Sugar to taste. ha.

Orange Pudding.

Y^e Yolks of 14 Eggs beat well one P^d of Loaf
Sugar 2 candied Orange peels cut fine one p^d
of Clarified butter. pick out the meats of 2 or 3
Oranges and some of the juice & the juice of 2 Lemons
to your taste bake it with a crust under it and
put cross bars of crust on the Top

Lemon Pudding.

Six Eggs beat and the juice of 5 Lemons half a
pound of melted butter grate in the peels of three Lemons
with 3 quarters of a pound of Loaf Sugar Stir it all
together till the butter is cold and bake it with thin
puff paste under it. $\frac{1}{2}$ an hour will bake it.

Baked Apple pudding

Twelve large Apples coddled soft peel them & core
them and pulp them thro a pullender put to
them 3 Spoonfulls of Orange flower water & a little
Brandy 10 Eggs beat half a p^d of melted Butter
Sweeten it to y^r taste add nutmeg & mace beat it
all together and put it in a dish & Bake it wth puff
paste you should put some candied Orange peel

Minced pie.

To a pound of Tongue that's just boiled add 2
pounds of Suet and one pound of Raisins after
they are Stoned & 2 pound of Prunes & p. of Dates
Eight apples when these are all shred as fine
as possible Season it with 2 oz of mace 2
nutmegs & a q^r of an oz of cloves Some salt &
a Tea Cup full of Lemon peel Cut fine One
p. of Loaf Sugar a p. of Canded Orange peel
& half a p. of Citron cut as small as you
can and one p. of Cut Almonds Sweet p. of
Currants one quart of Brandy & Lemon juice
To y^e taste.

Potatoe pudding

Take half a p. of potatoes after they are boiled
enough to peel & the yellow peels of two Lemons
Boiled in water till tender beat ~~them~~ to a pulp
& put them to the potatoes add half a p. of Su-
gar & the yolks of 8 Eggs & whites 3 ¹/₄ of a p. of
Malted Butter y^e Juice of 2 Lemons. 2 Oz

Becker almonds Bake it with a Puff paste at the
Bottom of the dish Sift some Loaf Sugar
over & when it comes out of the oven Stick it
w^h orange and Citron peels at the Top

Potatoe pancakes

The same batter makes pancakes with the
addition of a half pint bason full of Boiled apples
The same as is made for puffs w^h 3 Eggs a $\frac{1}{4}$ of a
lb of Sugar $\frac{3}{4}$ of a lb of Currants plumped in
Brandy it must be kind with Cream & fried in
Clarified Butter

Burnt Cream

Make a good Boiled Custard w^h a few bitter
almonds in it. Cream take them out add
Some sweet ones beat fine w^h some orange
flower water put it in a dish & Brown it
w^h a hot iron

For the Vapours

One lb of Rhubarb sliced into a Pint of Brandy
Infuse it for a week Strain it off & take a
Tea Cup full going to bed

Preserved Pears.

O

Take 12 large pears Coddle them till soft put them in cold water pare em & halve them. Take out the cores. Make a Symp w^h a lb of Sugar to a pint of water Cover them in a preserving pan boil them quick w^h a Dram of powdered Cochineal tied up in a bit of Muslin when they are Colored quite thro put in w^h Juice of four Lemons & the Peels of 2 Lemons Cut very fine Let it boil a little & keep it for use.

Couslip Wine

M^r Bedingfield

Take 9 Gallons of water & 14 lb of Sugar boil it & skum it & when it is Blood warm put in three pints & half of picked Couslips Flowers Bruised work it with a Toast spread with Yeast & put it in a Vessel & keep filling it up putting down the flowers till it has done working then put on the Juice of

13/ 2 Lemons & the thin peel. Bang it up. At 3 weeks
End bottle it put a piece of Sugar in every bottle
Besure to put a piece of Muslin about the top &
the flowers will be very troublesome.

To preserve peaches in Brandy

To 50 October peaches put 4 lb. of Sugar. To every
lb. add a pint of water for the Currup Pick
them with a bodkin & Coddle them to every
Spoonful of Currup put a Spoonful of Brandy

M3 The Symp is to be boiled before the Peaches are put in

For a Thrush

Of Venetian Borax half an oz

Japan Earth 2 drams powder them fine then
add 4 ozs of Honey grind them together & make
a Linetus Take a Sea Spoonful every hour
washing it down with $\frac{1}{2}$ a pint of Chicken
Broth made very thin If the Thrush is aken
ed with a Hiccupsing add 10 the Linetus
or 8 grains of Marsh

This seldom fails of taking off the Thrush in
12 hours and oftentimes in six

Raison Wine

Lady Blais

Put a hundred and a half of Raisons
into a Barrel & fill it up with water Stir
it well every day till it has done working
& keep filling the quantity up that it has
wasted with water make it the 1st of Feb.
Let it stand till April then draw it off
into Bottles as long as it runs clear
The dregs will distill in a Cold Still to abt.
20 Quarts of spirits of wine
NB It must be double distilled.

Raison wine

D. Lady Ross

To every gallon of water put 6 p^{ts} of Maliza
Raisons pick them from the stalks & chop
them small & pour the water cold upon
them let it stand 14 days Stir it well
every day then press it well into the Vessel
Keeping it on till it has done working.

15 Put in one quart of Brandy to ten Gallons of water

To the dregs that remain put half the quantity of water and add one p^t of Raisins to every gallon of water. This makes either a smaller sort of wine or if set in the sun makes good Vinegar.

Barley water

Half a Lemon Rind Sliced & Juice
Squeezed an Ounce of Pearl Barley pour
upon it a q^t of Boiling water & add & add
an Ounce of Sugar

Pour upon it secondly a pint of Boiling
water & sweeten it.

Purple water

Half an oz of Salt of Tartar to a pint of
spring water shake it in a q^t of an hour it
will be fit for use.

16/

Cream Cheese (to be made in June)

Take 3 Quarts of Cream & 12 of Milk but not from the cow mix them together with the runnings when it is well run strain it with a Skimmer & lay into a cloth and let the Whey run gradually from it Mix a small handful of Salt with the Curd before you put it into the fat. press it gradually for 2 days.

The Cheese fat should be 5 Inches deep & 12 Inches diameter in the Inside

Collar a Calves Head

Take the best & whitest Calves ^{Head} you can get with the Hair on & all the Hair off very clean & bone it begin at the top of the Skull Take the Eyes out & put to it but not the black of the Eye then throw a Handful of Salt on it rowl it up as close as you can in a pretty fine Cloth & boil it abt 2 Hours & 1/2

When take it up & tie both Ends of your Cloth
pretty tight then take some Tape & begin
at one end & rowl it pretty tight to the other
then Hang it on a hook till it is cold then
take it out of your Cloth & put it into a pan
of water & small salt.

Blue Stone for a Sore Throat

Take 12 Ozs of Salt petre beaten & finely
powdered put it into a Crucible & set it into a
Chaffin dish of coals when it is melted put
in between your finger 2 penny weight of sulphur
then put in 2 penny weight of ~~powder~~ blue
Stir it with a Hot Iron then put in 2 penny
weight more of Sulphur & clear it then Heap
a bell brass Skillet & rowl it in & let it
stand till Cold then keep it for use

To wash Blond Laces.

Lay Blond Laces in oyl 24 hours covered up
in a Cloth then boil it it being first well
soaped with soft soap in 3 waters add bluing
to the last put a little gum & singlasp in
the water that you make the starch with clear it

Will dry & Iron it.

To make Buns

Put 3 Ozs of Butter into 2 pounds of flour
& put in 3 Eggs well beaten with 4 Spoon
fulls of Yest with as much warm milk as
will make the paste the stiffness of penny
Bread let it lay before the fire to rise abt
Half an hour then roll it out thin and
cut the Buns out wth a glass when they
are baked enough split them & put them
back into the oven to Dry

For A Cough

One Ounce of Oyl of Almonds Two tea Spoonfuls
of Spirit of Nardorum One & half of Syrup of
Balsam two Ounces of Strong Cinnamon water &
3 of pepper mint Mix all these together & take a
Large Spoonful or two of the mixture at any time
when the Cough is troublesome

19/ To make a dozen plain patty pan
Cakes

Take a pint of Cream & a piece of
Butter abt the size of a hens Egg. A Large
Spoonful of very good yeast beat up wth the
Yolks of 3 Eggs & the white of one a small
Spoonful of Carriway Seeds abt 3 Ozs of
Sugar & a small Nutmeg.

To wash Blond Laces.

First dip your lace in Oyl & then put it
into a fine ^{linen} bag then put some soap into
a tub or pan of Cold water & put in the lace
Let it boil for some time then take out
the lace out of the luds & turn it out of the
Bag ^{into} with some starch water with a
Little Blue in it Iron it between
two papers

of

D^r Hay

For the Rheumatism

To a Bottle of small Beer one Hand
full of young grass no large roots
of Horse radish a few Raisins Bruised
altogether before put into the Beer
Take one large spoonful of whole
Mustard Seed & a q^t of a pint of the Beer
twice a day.

To make Catchup. To last 20 Years
1 Gallon of the Strongest Alest Beer
2 p^{ts} of shallots peeled 1 p^{ts} Anchovies
Nutmegs mace & cloves of each a q^t of an
Oz whole pepper $\frac{1}{2}$ an Oz. 3 Races of Ginger
All the spice except the Ginger must
be just bruised & then put to the Beer
& boiled slowly till it is half wasted

It should be kept close covered upon the fire¹²
it must be run thro a flannel Bag & Bottles
in Pint Bottles for use

A Purgine Electuary

Half an Oz of Senna

a gr of an Oz of Stone Brimstone grown
very fine

Half a gr of an Oz of Cream of Tartar

Thirty grs of ginger

Mix all these in ~~some~~ beacle Sufficient
either for Pills or an Electuary.

To make Bullys Green

Take Bullys before they are too ripe
just cover them with water & set them

on a gentle fire till they crack then

strain them thro a Cullender add to

that Liquor fresh Bullys enough to

make it Sour you must not boil it till

it is red then strain it again & lower the

first Bullys when the Bullys & Liquor are cold & take the

Close & when made into Tarts sweeten
them with fine Sugar & they look
like green Sweet meats

To make Pomade Divine

Take of Beef marrow well picked from
Bones & filaments a full lb & $\frac{1}{2}$ put it
into an earthen Vessel full of Spring
water change the water twice a day
for 10 days then drain it & put a
hint of Rose water to it Let it stand 24
Hours then put it into a very thin
Cloth & drain it as dry as possible
Then add of Storace Benjamin 4 pons
orris of Clove & each one of
offlores & Nutmegs each 2 Oz &
Cinnamon $\frac{1}{2}$ an Oz all these must
be finely powdered & extremely well
mix'd wth the marrow then put it into
a pewter Vessel so well closed that

Nothing can Evaporate. Suspend the penies¹³
Vessel in a Copper of Boiling water
& let it Boil without Ceasing for
3 Hours & have water ready Boiling to
replenish that in the Copper that the
newer Vessel may always be
Covered with water when it has
Boiled three Hours pour it thro a
fine Muslin into the little pots you
intend to keep it in but dont cover it
till it is quite Cold.

Arquebusade Water

Take of the large Comfrey roots, & Leaves,
Mugwort, Buglos, Borrage, of each 4 Hand-
fulls, of the larger Betony, Scrophalaria,
Agrimony, Vervain, Roman Wormwood, Fennel,
lesser Comfrey, Sanicle, Feverfew, of each 2
Handfuls. Of Shepherds Purse, plantain, spleen-
wort, Archangel, Male Speedwell, S^t Johns-
wort, mint, Hysop, Hounds tongue, lesser Centry

24 Golden Rod. pelitory, Luchon flowers,
Lungwort, Southern wood, Liver wort, each
a handfull Bruise all these ingredients
in a Marble mortar Boil them in
ten Quarts of white wine for an hour & put
the whole in maceration for three days
in hot dung after which distill in a Cold
Still abt. one half of the quantity & Express
the remainder which distill as before. Mix the
two Distillations & keep it in bottles close.
It is good

Take a Spoonful or two to be taken upon
the any fright or surprise or when faint or
or Sick for any Cut or Bruise. Wash the part
off & apply a fine rag dipped in the water to
be moistned two or three times in a day with
be out taking the rag off. It gives great relief
in spitting of Blood or any inward hurt to
be taken in white Wine.

Court plaster

To a pint of Brandy put 2 Ozs of Gum Benjamin finely powdered let it stand by the fire or in the sun shaking it every day till the Benjamin is quite dissolved then strain it thro a thick Holland into a silver saucepan or new pipkin Put to it two Ozs of Singlasp^{et} & on coals & let it simmer till the Singlasp is dissolved then strain it thro a Cambric hable ready a y^d of Alamode do it all over with a Cambric Hair pencil Brush Place it within a y^d of the fire laid smooth upon a Board when dry it turns Black then warm the Liquor & do it over a second time.

Lemon Draughts

15 lbs of Salt of wormwood a Base Spoonfull of Lemon Juice Mix them first together then add 4 Large Spoonfulls of Small Mint (or other small water) a Tea Spoonfull of fine Sugar & two Tea Spoonfulls of Rum.

226
For the Gout or Rheumatism

Aristolochia or Birthwort }
Gentian — — — — — } Roots

Germander — }
Ground Pine — } Tops & Leaves.
Centuary — }

Take all these well dried powdered
& sifted as fine as possible Equal weights
Mix them well together & take one Dram
of this powder every morning fasting in a
Cup of wine & water Broth Tea or any other
thing you like best. fast an hour & half after
it Continue this for three months with out
intermission in the fit or out of it then diminish
the dose to 3 grs of a Dram & take that for
three months longer then to half a D^m
for six months more taking it regularly

Every morning if possible After the first year
it will be sufficient to take half a Dram
every other morning As this medicine operates
insensibly it will perhaps be two years before
the patient receives any great benefit so you
must not be discouraged it works slow but sure
It doth not confine the patient to any parti-
cular diet so he lives soberly & abstains from
those meats & liquors which are always esteem'd
pernicious in the Gout as Drams Champagne
High sauces &c.

For a Strain

Take the white of two Eggs & beat them up
well then add six spoonfuls of Vinegar &
 $\frac{1}{2}$ an Oz of Bole Armoniac finely powdered
Mix these together Let some tow be wetted
in the same & apply it to the part affected
Morning & Night. Bind it up well.

To make Punch

Take a Qt. of Brandy 2 qts of water a Dozen
Lemons & a qt of a lb of Double refined Sugar

A Cure for the Kings Evil.

A q^t of a lb of Venice Turmentine

One Oz of Verdigrase beat fine

Put them together & let them ~~boil~~ over the
fire to melt let it just simmer be sure not
to let it Boil Spread it upon lye Paper
very thick, & Lay it on the sore or swelled
Place if the part be very Bad it must
be fomented with a fomentation as follows

The fomentation

Take Wormwood Hemlock Mallows & Rue

Boiled in Chamberly & foment the part a

fresh plaster must be laid on the place

every day it will draw out all the Corruption

& be very troublesome but you must not

wind the White festers nor the burning

pain you feel but keep laying on the plaisters

every day fresh it has cured many People

I never failed.

Calves Pluck water for a consumption
 Take the Lungs of a Red Bull Calfe Cut off
 the death Ears Slice or mince the Lungs
 very small put them into a Gallon of Milk
 warm from the Cow add to that 100 of shails.
 1 qt of the best Malaga Sack One Nutmeg
 1/2 an oz of Cinnamon two Handfuls of Ground
 Ivy & one of Comfrey roots washed sliced & scraped
 put all these in a Cold Still & when it is
 distilled put all the waters together to make
 it of an equal strength Take a qt of a p.
 of this the first thing in a morning at 4
 in the afternoon & at going to bed it
 must be as warm as milk from the
 Cow & sweetned with ^{white} Sugar Candy.

A Balsam for a consumption or Cough
 Take Sanicle Harts tongue Adders tongue
 Mouse ear balsam Plantain long & Broad Mint
 Strawberry leaves Angelica Bay leaves A theal
 alehoof many gold leaves of each a Handfull Rue ^{South} ^{corn}

30/
Wood worm wood Elder Crosswort Lavender
Lavender Cotton Mole hill Time rosemary
Comorile of each $\frac{1}{2}$ a Handfull Shred the
Herbs very small & put them to nine P. of
of May Butter work out the Butter Milk
but put no salt or water to it Boil it an hour
over a slow fire then Strain out the Herbs
& put to the Butter 1 Pint of new made
Cows Dung 1 Oz of Hens or Peacocks Dung ad.
an Oz of Beaten Mace Half an Oz of Cloves
half an Oz of Annamom 10. of Black Nails
Boil all these a Q. of an hour then
pour off the clear into a Pot & keep it Mod

It is good for a Consumption or Cold
The Patient may take a Piece about the
Bigness of a walnut in ^{Sugar} ~~the~~ of Roses
or Sugar twice a day

It is best to be taken without any thing
fasting in the morning & at night
going to bed.

To make Coffin Tarts.

Half a Pound of Flowers dried & sifted a $\frac{1}{2}$ of a $\frac{1}{2}$ of
Butter 2 Ozs of Sugar beaten and sifted $\frac{1}{2}$ of y^e yolke of an
Egg well beaten & mixed with water to mingle it to a
thick paste.

NB Put not in the preserved fruit till they be
ready for sewing up.

To dye Purple

Fresh Logwood Chips 2 Ozs. put it into a pint of
water let it just simmer over the fire till a fourth
part is consumed then add a piece of Rock allum
the size of a large nutmeg in powder & let it
simmer together till it is of a deep Blue
Lay it on the smooth side of the Leather with
a painting Brush two or three times let it
dry between each time when finished you
must rub your gloves with a coarse cloth
till you cant perceive they soil the cloth &
after wearing them once it will not come off
in the least

32/
The Burning Oynment

Arch-angel, Ladies Bedstraw, Water Bitena,
Bardock, Coltsfoot, Daises, Elder, Elm-
Tree-leaves, Housleech, Joy, White-Lilly,
Mallows, Opvine, S.^t Peter-wort, Plantain,
Purslane, & Primrose, of each a Handful Chopt
Small, & put into Goose grease free from Salt
or fresh pork Lard will do. Boil it till it is
a very green & the Herbs very dry then Strain it
out & put it into a Pot Tied down Close.

The Dutch way of making Fish
Sauce.

Beat the Yolks of two Eggs with three Spoon-
fuls of Vinegar a little water and a Blade
or two of Mace when it is warm put the
Butter to it & stir it well. Horseradish
Sauce is made the same way only
let the Horseradish & a Bit of Onion stand
in the Vinegar some time before you
mix it with the Eggs.

Caper Sauce for a Fowl.

Take an Onion Chop it small then put it in a skew pan with a piece of Butter Let it fry a little then add some good Cully to it & Let it boil some time then Chop some Capres & put into the Sauce Boal then Strain y^e Cully thro a sieve to y^e Capres.

To make Almond Biscuits

Take Half a P^d of Almonds & beat them in a Mortar with the froth of six whites of eggs & put in by degrees then beat & sieve a a P^d of Double refined Sugar mix it up with the yolks of the six Eggs. Throw in a q^t of a P^d of Dried flower & the Peel of 2 Lemons grated beat them altogether very well with the almonds & bake them in a quick oven. Paper Cakes will do but tin pans better

A Plaister for a Plurisie or Pain in the Side
Any Stitch or Pain in the Joints or Bone

Take Half a P^d of white Pitch & Dissolve it in ^{inwardly} the Best white wine Vinegar you can get

84
When it is all melted Put in Half a
p^o of Venus Turpentine And work them toge-
ther a great while. Day some Saffron
and beat it to powder & throw it in & work
it together you must not let it boil after the
Turpentine is in but take it off the fire
When it you use it spread it thin on
leather & lay it to the side. This will cure
a plume without letting Blood.

To make Small Mead

Take ten Quarts of water when it is ready to
Boil put to it two Pints of Honey & one p^o
of Loaf Sugar then Boil it and sum it as
long as any Bubbles then take it off the fire
and put in the Juice of 3 Lemons & the
Peels pared thin a Sprig of Sweet Brier & a
few flowers when its cold put in four Spoon-
fuls of yeast you may either put it into an
Earthen Vessel or in 2 or 3 days Bottle it &
it will be fit to drink in a weeks time

To make Damason or Bully Cheese
 Scald the fruit enough to take out the Stones
 Boil it some time then put half a P.^d of
 Sugar to a P.^d of fruit Boil it till it comes
 to a proper thickness keeping it third all the
 time or it will burn it must be rather
 stiffer than for marmalade.

To make Gooseberry Vinegar
 Take ten Quarts of Berries full ripe Bruise
 them Boil the water when cold put to 4th
 Berries 20 Quarts Set them in a warm
 place for ten days stirring them often
 Strain them & to every Gallon of Siquor put
 one P.^d of ~~White~~ penny sugar then put it
 into 4th Cask & set it in the Sun or some
 warm place till it is sharp Set 4th Cask
 be only Paper'd.

+ To keep Currants for the winter
 Take three 4th of a P.^d of Sugar put half a
 Pint of Currant Juice Set it upon the fire till
 the Sugar is melted then put on a P.^d of
 Currants Boil them pretty well but not so much
 as for Sweetmeats put it into Glasses or Pots

When cold put a thin paper upon them and
cover them with Mutton Suet.

Moore Shine Eggs.

Butter the Shells then break an Egg or
two in each Shell Put crumbs of Bread on
the Top as you do for Oysters Season them
with Salt Nutmeg & pieces of Butter set them
on a good Iron till they are thoroughly
Hot then brown them with a Salamander.

The best way is to crisp the Crumbs wth butter
& half fill wth Shells them Break wth Eggs
in the Hot Crumbs & let as little of the
white go in as you can.

To have fresh Liqueur for Sweetmeats.

Take some white Currants and Strip them
in a preserving pan and add water enough
that you may just see it boil it very well
& strain it & ~~run~~ it thro a Jelly bag this
will keep in Bottles all the year & when
you want fresh Liqueur for Sweetmeats use
it instead of water it will make a very good
Jelly boiled with sugar as you want it.

To make Lime Water

Take a p. of half of unslaked Lime put it to a gallon of water let the Lime be taken hot out of the kiln then put into the Tub & the water put to it cover it close four Days without stirring it at all then turn off the water & put to it a q^r of a p. of Saffron cut very small a q^r of a p. of Currants Clean washed & Bruised a q^r of a p. of English Licorice scraped & Shred a q^r of a p. of Anniseeds a little Bruised put them all together in an Earthen Pot & stir them well together let them stand 48 Hours then as you have occasion to make use of it strain half a Pint & drink it in a morning at 4 o'clock in the ~~evening~~^{afternoon} & at going to bed. The best way ~~to~~^{is} to make a large Quantities together.

A Gentle Purge

Take of the Common Infusion of senna two ozs. & a Half Manna half an oz Spirit of Lavender Half a dram.

To make Shrub

8 Pints of orange Juice

12 Pounds of Double refined Sugar

5 Gallons of Rum

Parse your Oranges & let your Yellow rind
infuse in the rum two or three Days before
you put it to the Shrub.

Small Punch is one Part Shrub & three
of water

For a Sprain

Poultice the Part affected two or three Days
with a Poultice made of Oatmeal & Equal
quantities of Oyl & Vinegar. when the Bruise is
partly out. Rub it with a warm Hand with the
following Mixture

Dissolve ~~the~~ 3 of Camphire in half a Pint
of Rectified Spirits of wine Put it in a square
Bottle & fill it up with Bullocks Gall

Sauce for a Boiled Carp.

Take 4 Anchovies & a $\frac{1}{2}$ of a P.^t of Rhenish
boil them together with one Onion for a $\frac{1}{2}$
of an hour then take as much Butter & Flower
as will thicken it Strain the Rhenish upon it
& melt it as common Sauce.

For the Piles

Take Scarlet Cloth Burnt to ashes beat it after
wards to a fine Powder take three times
a day as much as will lay upon a Shilling
mixed into a Bolus with Honey or any other
Syrup when taken avoid salt or sour food

Little Cakes

Take three Spoonfuls of yeast that is not
Bitter one Egg & a $\frac{1}{2}$ of a P.^d of melted Butter
in Milk then put a little more milk to
have it of a proper heat to wet a P.^d & half
of Dried flower a little salt it must be made
ab^t the thickness of a Seed cake & set before
the fire to rise till it is sent to the oven

40/ The less flower the better in making it
up into cakes which must be baked on
Tins When you eat them lay them
before the fire till they are quite Hot
then Rasp split & Butter them.

A Baked Apple Pudding

Take 12 fair large Pippins scald them over
the fire very slowly that they do not Crack
when they are soft Peel them core them & Pulp
them thro a sullenard add to this
three Spoonfuls of Rose water & 2 Eggs
well beat and Strained half a lb. of good
melted butter Make it very sweet for
the Apples require it Put a Sheet of
Puff paste into a dish & pour in your
pudding & bake it with care Its done
in half an hour you may add Sweet
meats if you please

For the Strangury

Take two Ozs of best marna & dissolve it by gentle heat in either a Pint of Milk water or some purging Mineral water Strain off the clear for a Decoction To be taken One or twice a week gently to purge with —

The Apozema

Take 2 Ozs of Gum Araback grossly beat & dissolve in about a quart of Barley water. Strain it over a gentle heat so after straining it add half a Pint of Parsely water & 2 Ozs of Iqui-mara: To be sweetened with three Ozs of Balsamic Symp.

To be taken of itself & After a Teaspoon full at a time warm.

Eye water for an Eye that waters or is weak

Vitriol Allum Bole Armonae of each an Equal quantity

Camphire a fourth part powder all very fine & mix them together so as much as will lie upon a Shilling pour upon it

42^o pint of Boiling water stop it close
till quite cold then strain off the clear
when you use it it must always
be Blood warm

For an Inflamed Eye

Elder Flowers Camomile flowers Bay
leaves of each one Handful three Poppy
Heads Boiled in a Pint & Half of water
till it comes to a Pint Strain it & add
two Ozs of Spirits of wine & foment the
eye twice a day wash it after being
fomented with the following water

Ten grains of Sugar of Lead

Ten grains of Camphire

Put into two Ozs of Rose Water

To Japan Red

To one Oz of sealing was beat to Powder
put 2 Ozs of Spirits of wine Shake these
well together & before you use it set it
before the fire with the Cork of the Bottle
Loose when it is not in use it must be
kept close stoped whenever you Japan must
be warmed before the fire & the wax & spir-
its of wine must stand at Least 24
Hours before you use it Lay it on with
good Brushes three times letting it dry
well between each time you may put more
wax or more Spirits of wine as you find it too
thick or too thin

When you have done with the Brushes wash
them well in Spirits of wine — —

To make Cerate

Pork Suet & Bees wax of each 2 Ozs
& a half Sheep Suet 3 Ozs The Best
Sallet oil 4 Ozs Lapis calamina
is three Ozs to be mixed over a
slow fire & keep stirring it till it

Saline Draughts

A $\frac{1}{2}$ of an oz of salt of wormwood with
The juice of 2 Large Lemons A $\frac{1}{2}$
half of Spring water & a Gill of Brandy.
Sweeten it to y^e taste.

Take two ozs three times a day with
10 grains of Magnesia if wanted.

NB Pour the Juice of Lemon
upon the wormwood & stir it
till the fermentation is quite over &
then add the liquor

Saline Draughts

Apothecary

20 grains of salt of wormwood.

Half an oz of Juice of Lemon

An oz & half of small Cinnamon or
Rutree water

NB This Quantity is a dose.

For a Sore Throat & Feverish
Disorder

Six Grains of Gum of Myrrh in Powder
 20 Grains of Spermacitty

Take this every Six Hours in Whey
 Boil Pennerial or Rosemary in the Whey

Mrs Fisher

Of Spermacitty a large Spoonful
 of Irish Slate & Hascome Powder 10 Grains
 a little coarse Powder Sugar & enough
 Diacodium to make it in an Electuary
 This Quantity will serve to take 3 times
 If they are very bad it must be taken
 often

Fish Sauce

Put a little Vinegar a little mace & whole
 Pepper & a Handful of salt into the water
 you boil the Lamp in to make it palatable
 when the Lamp are near Boiled take some

46 of their Liquor & dissolve two Anchovies
in it then melt the Butter with that
instead of water putting a little Nutmeg
to it & thicken it with flower as
you do other melted Butter two
Anchovies will make a Sauce
Coat full

NB The Liquor must boil before
the Sausage are put into it
a bit of Lemon Peel is an
addition

To make Pratafia

Take a Gallon of Brandy & put into
a vessel with 300 Apricot Kernels
w^h must be Blanched & Bruised almost
to a paste Squeeze in the Juice of 8
Lemons & put in the yellow Rind pared
thin & Dissolve a Pound of White

47 Sugar Candy & put to it & halfe lb of
any of Best Saffron Stop it close & let
it stand a month then Strain it two or
three times thro a Jelly Bag to fine it
when fine put in Six penny worth of Gorse
Stone

Mushroom Powder

To a Peck of Mushrooms put 8 Blades
of mace twenty Cloves 3 Bay Leaves & as
much beaten Pepper as will lie on Half a
Crown a small Handful of Salt 3 Onions
a Piece of Butter as big as Egg a little
Rosemary half a Pint of Vinegar stew
them up as quick as you can keeping em
Boiling till their Liquor is all wasted you
must wash the mushrooms well before you
use them but not pull off their skins
Dry them in a Broad Drizzling Pan
in the oven & then lay them on Sieves to dry
till they are all powder. All the Seasoning
must be Powdered with em & the Powder sifted
& kept in a glass Bottle for use

Damason Cheese

Take 4 P^{ds} of Damason & one p^d
 of Sugar put them into a Skillet dry
 & Boil them till the Stones come out
 let them Boil till they stiffen al-
 ways keeping them stirring till they
 are almost enough & then put in 4^l
 Sugar & not at the first & then let
 them Boil a little & put them into
 shallow Pots for use

Cherry Marmalade

Take 12 P^{ds} of Cherries the Stones
 mostly taken out Boil them as fast
 as you can without Sugar when the
 Liquor is consumed & the Pulp as thick
 as Marmalade ~~Shew in two P^{ds}~~
 of Sugar to the 12 P^{ds} of Cherries & Boil

⁴⁹ When together as fast as you can till
you find they become a jelly & as thick
as marmalade

Then put it in glasses or shallow Pots.

For a Ague

Take a gill of strong white wine
grate a whole nutmeg into it &
drink it ab^t an Hour before the fit comes
walk ab^t a great ~~deal~~ while then goe
to bed & sweat this must be done for
3 or 4 mornings together.

To make Imperial water

Four Ozs of Cream of Tartar
Seven quarts of Boiling water
The Peels of 4 or 5 Lemons
Nine Ozs of Double refined Sugar
Put it into a China Bason let it s^t till
Cold then strain it off & Bottle it,

For an Ague

3 gr^s of an oz of Jesuits Bark

One Nutmeg

A large Spoonful of Brown Sugar

A Spoonful of Black Pepper beat

40 Drops of Surrag of Poppies

Mix them with Rum to a consistence of
 an Electuary Take every three or 4
 Days Hours for two Days after the
 Ague Day & repeat it in 6 Days more.

For a Ague

(NB This is my Bro.
 thers Rec^t. Omitting y^e
 Nutmeg.)

 $\frac{1}{2}$ an oz of Bark

40 grains of Snake Root

40 grains of Salt of wormwood.

a whole nutmeg These must be all fine
 ly powdered & divided into 6 parts

When the fit is clear off take one Powder
 every three hours in a little Red Wine.

Syrup of Garlick For a Horses Cough

Take a Pint of Ale & half a P^t of white wine Vinegar Boil one head of Garlick & a P^t of a P^d of Honey Boil it to a Pint & give ~~it~~ a Horse half a Pint at a time.

For a Cold

1 Oz Conserve of Roses

1 Oz Conserve of Hips

2 Ozs Brown Sugar Candy

Beat them all together & take the quantity of a large Nutmeg when you go to bed & put in 10 drops of Spirit of Sulphur.

To make Ginger Bread

Take two Pounds & a P^t of Meal two Ozs of Beaten Ginger one ounce of Caraway seeds one Oz of Coriander seeds 1 P^d of Butter a 1/4 of a P^d of Sugar work all these up into a live paste make it into cakes lay them upon tin plates half an hour will Bake

52 Then the Oven must be hotter
than for Custard -

To make Jumbals

Lay a p^d of Butter in Loaf all
night in Rose water heat it out &
let it Lay a day to harden then
Dry it & Searce a p^d of fine flower
work y^e Butter into it then put in
three Eggs (leaving out ~~white~~) & two
Spoonsfull of Ale yeast mix all these
together & Role them out in fine Sugar
Seared & Dried as much as they will
take up Shape them as you please & bake
them upon Tin.

To make Biscuits

Take a p^d and y^e of flower Rub in a p^d of
Butter put in 3 ozs of fine Powder Sugar
2 ozs of Carriway ~~Ground~~ make it into

a Paste with 2 yolks and one white of
Egg 2 or 3 Spoonfulls of water Role
them out but not very thin

To make Rice Pudding

Take Half a P^d of Rice a Pint & half of
Milk 3 Eggs & a little Suet Boil y^e Rice in
a Pint of milk & put y^e Suet into y^e milk
when it is ~~done~~ Put all together & put in $\frac{1}{2}$
a P^d of Sugar & a little Salt

To make a Bread Pudding

Take two Penny worth of Bread & three
qt^{rs} of a Pint of Milk & three Eggs & a little Salt
Braid them together & Boil them

To Dry a Goose

After it is dressed as for other use Take Salt
Petre & beat it & rub it all over & then salt
it well with Bay Salt turning it often

In the Brine let it Lay a Month
turning it often then sow it up in
a Cloth & hang it up in the Skit.
then when you use it Boil it as you
do Dried Tongues.

To make Oyster Sauce

Take a Dozen Large Oysters & stew
them in their own Liquor with some
mace & whole Pepper then mince them
very small with the like number of
Mushrooms shred very fine Take Half
a Pint of gravy some white wine &
Catchup y^e Yolks of 2 Eggs well beat
mix all these together with 2 ozs of
Butter Heat it scalding hot but dont
Boil it

a quarter of a P^d of Flower 2 Ozs of Butter
melted in a little water & the yolk of an
egg mix these together & roll them exceeding
thin without flower & put them into
patty pans with what fruit you
please

NB Take the Butter (when almost
cold) quite from the water.

For a cough

1 Oz of Spemacilla divided into 12 papers
Take one paper going to Bed Bruise the
Spemacilla & Beat it up with the yolk
of an egg & mix it up with a Tea Cup
full of Hysson or any other simple
water & Sweeten it with Brown Sugar
Candy NB It must be made fresh
every Night

56
Cathartick

Take the largest Mushrooms that
are red & Black of the Inside peel
them & Break them as small
as you can put them in a Pot &
throw salt between every row
you may put in more mushrooms
the next day But the third day it
must be strained thro a flannel
Bag they Boil the Liquor Half an
Hour with some Mace Nutmeg Pepper
ginger & abt 10 Cloves to a pint & the
other Spice in proportion
When tis Cold Bottle it & if necessary
put in a Spoonful or two of Brandy

To Cure the Jaundice

A 1/4 of an Ounce of Rhubarb a 1/4 of an Ounce of Saffron
& a Quarter of a lb of Common Linnards beat these
together in an Electuary & take a Tea Spoonful
or more if agreeable every Morning.

51/ To raise a Callad in two Hours ³⁰
At the fire

Take fresh Horse Dung Hot
Lay it in a Tub near the fire
then sprinkle some mustard seeds
thick on it Lay a thin lay of Horse
Dung over it Cover it close & keep
it by the fire & it will rise High
Enough to Cut in two Hours.

To make Almond Leash.

Take 2 quarts of new milk & three Ozs
of Isinglass. Lay y^e Isinglass in water
all night you must cut it in small
pieces when you put it in the water
put y^e Milk & Isinglass with a
Sprig of Rosemary a Blade of Mace &
what ginger you please together Let the
ginger be scraped & shred thin when it
is almost Boiled put in fine Sugar to make

It very sweet Then let it Boil untill
 it Jellies then take two or three ounces
 of Almonds & Blanch them & beat
 them very fine with rose water.
 & put them in a cloth & pour the
 Liquor thron as soon as you take
 it off the fire then pour it into a
 Broad Dish & when it is cold it will
 be a stiff Jelly

To make Ear Cloth

Take one Pound of Red Lead one
 pint of Salled Oil two Pounds of Hoggs
 Suet halfa P. of Bees wax two ounces of
 Turpentine Halfa q. of a pint of white
 wine Vinegar put all these together
 & Boil them on a slow fire, frequent
 ly stirring it untill it be Black
 then take it off & dip in the cloths
 & hang them up untill they are cold
 & then roll them up for use. Such

59 them with a slick stone before you
rowl them up 31

To make Bacon

Scinge the Hogs & to a Hog allow
halfe lb of Salt Petre Rub it in &
let it lay three days then cover it
all over with common salt & Lay
it on a form with the rind downward
a Month will do for a large or three
weeks for a small Hog, when it has
laid half the time turn the Under
Pieces to the Top & rub in more
Salt where it is off when it has laid
the time wash it Clean & Dry it.

Pickled Pork is done the same way
only the Salt & Salt petre are mixed
to gether put it very Close down in a
Tub but you must not cover it.

To make a Lemon Amulet

Take the peels of four Lemons boil them them very tender beat them very small in a mortar then add the Juice free from seeds & half a lb of fine Sugar mix them very well together then break ten Eggs beat them with a little orange flower water beat it so much as to mix with the Lemon then put in a $\frac{1}{4}$ of a lb of fresh Butter cut it very small then stir them together & pour it into a dish well buttered half an Inch thick set it into the oven quickly which must not be very Hot turn it out into a dish shift a little fine Sugar over it

61/ To collar Beef

Take the second Cut of a Brisket
 of a Beef & take away the Skin &
 Bones rub it well with salt
 pepper & Bay Salt throw over it half
 a pint of pump water let it lay
 2 days & 2 nights then take it out
 of the Pickle & dry it in a cloth season
 it with Herbs Cut small cloves mace
 Pepper & ginger mixed together strow
 it on the Inside of the Beef & make
 it in a collar as you do Brown Bake
 it with Pump water & a Handful
 of salt when it is baked keep it dry
 It is best to hang it up in a
 Basket of straw in the Kitchen
 & in that way it will keep for
 3 or 4 Months

White Catnap

Put half a Pint of Vinegar into
a Bottle Split 14 Cloves & Shallots
& Bruise em & put them to the
Vinegar stop it Close put half
a Pint of white wine into a Skillet
& set it on the fire till it is hot

Bone 14 anchovies put them into
the wine stirring it till they be
dissolved when cold put it into y^e
Bottle shake them together & stop it
a gain take the same quantity to
wine as before put to it half a spoon
full of whole pepper 4 Races of gin
ger sliced 40 or 50 Cloves 6 Blades
of Mace boil these gently in the
wine when almost cold put in two
nutmegs sliced when quite cold put

³³
In the Peels of a Lemon Cut thin put
all these into the Bottle then put to it
Three Spoonfulls of young horse radish
sliced & shred Shake the Bottle
now & then for two or three days
Do the same always when you
use any If you think it will decay
Boil more white wine & put to it
you may see it by its growing
thick you must wash the Anchovies
or it will be too salt

To make Heycell (which the clear Harke
use instead of Harke)

Take 2 quarts of Pot Oatmeal put it
into an Earthen pan & pour to it as
much very warm water (not scalding
hot) as will make it stiff enough
for a Spoon to stand in it

64/ Then pour it ^{3 or} with something & let
it stand for 4 Days till it is sour
then wash it thro a Hair sieve
with 2 or three Quarts of cold water
till you have all the flower of the
oatmeal then set this water by to
settle which must be at least 4
Days If it be then sour it is fit
for use if not it must stand longer

Boyle II

Pour this clear water off into
a pan because it must be put on
again & take off the thick flower
to one half Dish of it take four times
as much milk put it into a sauce
pan & mingle it well then set
it on the fire stirring it all the
while & as it warms you'll find a

65th ³⁴ Curd gather which when it is gathered
into Lumps Strain thro a fine hair
sieve let the saucepan be Clean
scoured & pour the Curd in again set
it on the fire it will curd again
then strain it as before (Sometimes
it will curd three times & sometimes
but once) then set it on the fire still
stirring it & it will thicken let it
Boil a q^t of an hour It will have
Clear streaks in it like starch then
it is enough Pour it into cups

O To make a Plum Pudding
Half a P^d of Suet half a P^d of Raisins
four Spoonfuls of Flower 6 of Sugar
6 Eggs & a Nutmeg
Boil it 4 Hours

To Dress a Calves Head

Turtle Fashion

Take a Calves Head scale off the
 Hair as you would a Pig when Clean
 Cut the Horny Part into thin slices
 with as little lean as possible
 Put in a few Chapt Oysters. The Brains
 must be well picked & mixt with a little
 Sennage Juice to make them the color
 of the Inside of a Lobster then have
 ready some Strong Gravy with a
 quart of Maderai Wine a large
 Spoonful of Chian Butter a Large
 Onion Lemon peel Chipt very small
 some sweet herbs Shred a Little
 Salt & the Juice of 6 Lemons stew
 them altogether till the meat is
 tender then have ready a Turtle
 Back shell lined with a Paste

35

67 flower and water which you must
first put into the oven to harden
Then put all your Ingredients into
the shell & set it into the oven to
Brown when sufficiently done garnish
the top with yolks of Eggs boiled
hard & forced meat Balls & were
Lionary

This receipt is for a large head
Cowheel & Pipe cut thin & a d d d make
it still more like Turtle

Another Way

Boil four calves feet very tender
Cut them in small pieces 2 or 3 lbs
of Veal as you would for Scotch Collops
make a seasoning of Pepper Salt put
meg Lgian Butter Lemon Peel
grate sweet herbs strewed with
onions shallot season it to y^r taste

68
Lay y^e meat and calves feet in a
Soup Dish Put between every
row a little butter in Bits & rub
and Sprinkle the meat within put
half a Pint of Maderai wine &
half a Pint of water ~~with~~ ~~it~~ for
it with a little Butter at the Top
make it Brown then Turn it in
another Dish Serve it with hard
Egg forced meat Balls fried &
Some of the Liquor

~~7th 1733~~
~~Take 5 Pounds of Butter beat it with~~
~~your Hand till it looks like cream then~~
~~put in half a Stone of Flower Have ready~~
~~28 Eggs well beaten Leave out 10 Whites~~
~~a Pint of very good Yeast Half a Pint of~~
~~Cream Half a Pint of Sweet white Wine~~
~~a Quarter of a Pint of Orange Flower Water~~
~~a Little Brandy mix these altogether & strain~~
~~them into the Flower & Butter Stir it a~~
~~long time extremely well & set it before~~
~~the fire to rise when it is risen enough~~
~~put in two Pounds & half of fine Powder~~
~~Sugar a Quarter of a Barrell of Bees~~
~~make two Nutmegs a little Salt This~~
~~it will then put in one Pound of Orange~~
~~& one Pound of Citron Peel cut thin one~~

To make a Rich Plum Cake
 Mr. Barker

Take 5 Pounds of Butter beat it with
 your Hand till it looks like cream then
 put in half a Stone of Flower Have ready
 28 Eggs well beaten Leave out 10 Whites
 a Pint of very good Yeast Half a Pint of
 Cream Half a Pint of Sweet white Wine
 a Quarter of a Pint of Orange Flower Water
 a Little Brandy mix these altogether & strain
 them into the Flower & Butter Stir it a
 long time extremely well & set it before
 the fire to rise when it is risen enough
 put in two Pounds & half of fine Powder
 Sugar a Quarter of a Barrell of Bees
 make two Nutmegs a little Salt This
 it will then put in one Pound of Orange
 & one Pound of Citron Peel cut thin one

12 Pound of Almonds some beaten &
some Cut Seven Pound of Currants
well wash'd Put'd & Dried. It will
take 2 Hours Baking

For the Iceing

If tis Just this Quantity will take
3 Pounds of the finest Loaf Sugar beaten
& Sifted the whites of 12 Eggs beaten to
a froth & the Sugar put in by degrees
& beat all the time the cake is
Baking

To make Rusk

Two Pounds of flower & 3 ozs of Butter
3 Eggs 3 Spoonfulls of yeast make it
up with milk as you do French
Bread

73/

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To make Mutton or Beef Broth
 Slice half a Pound of Lean Mutton
 into a Quart of water Let it simmer
 till it comes to a Pint & half Put
 in half a Blade of mace.

To make Capillaire

Take a large double Handful of
 Maiden Hair Strip off the stalks
 Pour a Quart of Boiling upon it Let
 it stand 4 Hours Strain it off Boil
 it again & pour the Water on the
 Maiden Hair let it stand 20 Hours
 Strain it off & to a Pint Pour a
 Pound of Sugar Boil it till it
 comes to half the quantity Skim
 off till all Boils let it stand till
 cold then Bottle it Put a Leather
 over the Bottle with Holes ^{for the Air} Prick'd in it

For the Colick

Gather a Pint of the ripe berries of the Winter Cherry bruise them & put to them a Pint of Boiled water let them stand 24 Hours then strain them off & boil it to half the quantity with a Pound of sugar

For the Gripes in children

A small Teaspoonful of Fennel seeds or two or three Sprigs of green fennel 4 or 5 Root of Parsley scraped clean & sliced thin Boil them in half a Pint of water till it comes to half the quantity & Boil a small Spoonful of sugar in it strain it off take a Teaspoonful in the Victuals

Take a Pound of Double refined Sugar & a p^d of the best Jordan Almonds put half a pint of water to y^e Sugar & let it just boil up, then put in y^e almonds & set them on a quick fire let them Boil till they begin to crackle & when they have crack'd 4 or 5 times they are enough Be sure to keep stirring them all the while they are on the fire Then take em off & stir them well together as quick as you can till y^e Sugar comes to powder as the Sugar may be equal then set them on the fire again & stir em very well together till the sugar begins to melt when they are about half colored they are done If the fire is too quick Damp it a little This last setting them up on the fire gives them that fine red color Then take them & shake them together & leave em in y^e pan (which must be Copper) & air a Sheet of white paper & a pewter Dish the Size of the Pan put the paper upon it & cover em with y^e Dish by the time it has been on a little it will make a dew upon y^e Dish ~~the~~ take it off & wipe it then

78/ put it on again & let em stand so cover'd
for halfe an hour the wiping y^e Dew off the
dish makes en ^{at} crisp which if it was
left on would ~~make a damp upon them~~ ^{spoil or damp them} put
them into papers for use keep them in a
Dry Place

A Cure for an Ague

Take a large silver Spoonful of Juice of
Feverfew (which must be got from the Herb without
putting Water or any Liquid whatever to it) An
Hour before you Rise in the Morning for 10 Days
or a Fortnight You need take no Vomit or
Physick before or after your taking this
Medicine The Ague seldom Returns when
Cured with Feverfew N^o. A Childs Spoonful
is sufficient for a Child to whom this
may be given with great Safety.

A Lemon Cake

Mrs. Masle
(Thardelors)

Take the whites of 10 Eggs & Spoonfuls of
 orange flower water or Rose water the Rind
 of a Lemon grated & half the Juice beat all
 these together for half an Hour with a whisk
 then put in one Pound of Loaf sugar beat
 very fine when the sugar is well mixed
 what in the Yolks of 10 Eggs well beaten
 a little before you set it in the Oven stir in
 three Quarters of a P. of flower well done &
 then Butter your Pan & put it into the
 oven which must be as Hot as will bake
 a moderate P. ye

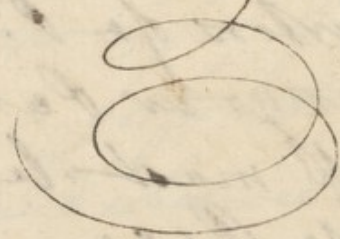
An Hour will Bake it



Cream Cheese

Mrs Dapery
Libberson

Skim the thickest Cream you have
put a Straining cloth in Hot water
put it in a small hair sieve & then
put in the thick Cream the Sour Whey
will run off Change it every 6 Hours with
best Straining cloths holding Hot &
as soon as y^e Cream is solid it will be
fit to eat & quite Sweet



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Curd Cheesecakes

M^{rs} Shi Parker 40

Take a pound & $\frac{1}{2}$ of Curd & put to it $\frac{3}{4}$ lb of Clarified Butter 6 Eggs leaving out 4 Whites Spice to your taste of cloves Mace & Nutmeg & a little Salt Add to all this some White Wine & a little Orange flower water Currants or Candied Orange instead of Currants.

Lucens Cakes

M^{rs} Parker

Take $\frac{1}{2}$ a lb of Butter beat it with the Hand till it is like Cream put in 5 Eggs leave out 2 whites beat y^e Butter and Eggs together till they will not run from each other put in $\frac{1}{2}$ a lb of fine Powder'd Sugar $\frac{3}{4}$ lb of a lb of Flower $\frac{1}{2}$ lb Currants they must be beat an Hour & all the time with the Hand Butter the Pan & fill them little better than $\frac{1}{2}$ full a very little time will Bake them / Plain are made the same way.

To Make a Westminster Fool

Take a penny Loaf cut it into thin Slices wet them with Sack & Lay them in the Bottom of a Dish Take a Quart of Cream Beat up 6 Eggs 2 Spoonfuls of Rose Water a Blade of Mace & some Grated Nutmeg sweeten to y^r Taste put all these into a Saucepan & keep stirring all the time over a slow fire for fear of Curdling when it begins to be thick pour it into a Dish over the Bread let it stand till it is cold & sweeten

Beef a La Daube

Lady Row. 18.

The Rump of Beef must be put in Vinegar 4 Days before you dress it with all sorts of Spices & some Onions cut in Slices & a little Salt Bone it Lard it with thick Bacon Season it with Salt & Spices of all sorts well Pounded Cut some thick Slices of Bacon Place it in the Bottom of a Kettle & put your Larded Beef upon it then cover your Beef all over with some Slices of Bacon put to it some Onions whole Spice of all sorts some Thyme & sweet Basilish some sweet Bay Leaves fill the Kettle up with Broth or Water cover it close & let it stew Seven Hours. Serve it up Hot in its own Liquor

It is also very good Cold in Slices sent up without Liquor when tis eat Hot the Kettle should be fill'd with Broth & when eat Cold tis to be boiled with Water instead of Broth

The Slices of Bacon are not to be sent to Table with the Beef.

New College Puddings

A Quarter of a Pound of Suet Shred very small a Quarter
 of a Pound of Grated Bread a Quarter of a lb of Currants
 a little Nutmeg Grated & Sugar to your taste some sweet
 -meats the yolks of 5 Eggs None white Not to be beaten
 but mixed up with your Hand with the other things
 To be made up in little Rows with a little flower
 Put them in a Pie or Dish with a very large Piece of
 Butter Let them in the oven till they are of a fine Brown
 Some keep up with sauce made of Mountain Wine
 Butter & Sugar

Yellow Blanchmanger

Mr. Wogan

Take an ounce of Isinglass steep it an Hour in Half a
 Pint of Boiling water Put to it two Spoonfuls of Rhenish
 (or other small white Wine) w. Juice of a Lemon with
 the Peel cut very thin w. Yolks of 4 Eggs first warmed
 in a little Milk (when cold put it to the other ingredi-
 ents) Sweeten it to your taste with Loaf Sugar & add
 a little Orange flower water Boil it altogether skimming it
 all the time or it will curdle Strain it thro a Lawn
 Sieve & keep it skimming till its cool that it may not skim
 Then put it into what moulds you please

To keep Currants for the Winter

Take 3rd of a P.^d of Sugar & half a Pint of Currant
Just set it upon the fire till the Sugar is Melted then
put in a lb of Currants boil them pretty well but not so
much as for Sweetmeats Put them into Glasses or Pots
When cold put a thin Paper over them & Cover them
with Mutton Suet.

India Pickle

W^m Affleck

Take Cabbage Collyflowers & Kidney Beans & put them into
Salt & Cold water for a Day & a Night every sort by itself
The Cabbage must have one Boiling then take it out &
put in the Collyflower which must not stay in so long only
just put in & taken out again The same with the Kidney
Beans let them lie in the Salt for three Days then lay them
out in the Sun every day till they are well Dried. If you
do Radishes or Parsley & Garlic you must only salt them
& dry them without parboiling. Take Ginger Mustard
Seed & whole Garlic The Ginger must be scraped on the
outside & cut in thin slices & then let it lie in Salt till
it is soft you must use half an ounce of Ginger to a Quart
Take the smallest cloves of Garlic you can get shew 3
cloves on a Scur salt & dry it like the Rest put two
Scur into a Quart of Pickle the Mustard Seed must be

85/ Bruised & the Husks taken off. then put half a Spoon
full to a Quart Take long pepper Salt it three Days then
dry it in the Sun put a Handful to a Quart then take
Vinegar & colour it with Powder of Turmeric & put in the
Mustard Seed to make the Pickle Then take the cabbage
Collyflower Kidney Beans Radishes & Parslain & Malt
Ginger Garlic & long Pepper & put them into a Jar
with an open Mouth fill it but three Parts full because
they will swell & ~~press~~ ^{press} the Pickle on them stop it
close & keep it 6 Months before you begin to use it
In a Month you may open it to see if it wants
Liquor if it does you must fill it up & as soon as
it is soft you may eat it but it will not come
to perfection in less than 6 Months.

The Pickle must be made of the Best white wine
Vinegar

Orange Biscuits
Take 6 Good Oranges & Boil them in 3 or 4 Waters till
they are very tender & the Bitterness quite gone then
Cut them in halves & scrape the meat & seeds clear
from them then weigh them & put twice their weight
of fine Sugar beat all together in a Stone Mortar very
fine then spread it upon sheets of Glass set it in the
Sun or stove 2 or three Days & Cut them in what shape you
please

Sponge Biscuits

Take 8 Eggs the weight of them in Double Refined Sugar finely powdered & sifted the weight of 4 Eggs of fine Flower the outside Rind of 2 Lemons & all the Rinds of the Lemons when grated before the fire to dry then part the whites from the yolks of the Eggs beat the whites to a snow till there is no moisture left beat the yolks a little put them to the whites add the sugar then the flower & the Lemon Peel stirring them no more than is necessary to mix them put them in small Tin cake Pans a very little Butterd Sift some sugar over them & set them into the Oven as quickly as you can Ten Minutes will bake them the Oven should have a good Bottom but a slow heat at Top.

A Rich white Soup

Mr. Wogan

Take a Srag of Veal & 2 calves feet & 2 bunches of Pearl Barley boll it to a strong Broth & let it stand till its Cold Then skim off all the Fat & boil it with half a lb of Almonds Blanch'd & well Pounded & a Pint of thick Cream strain the whole thro a Sieve & put in afterwards the yolks of 3 Eggs & dont let it boil after they are in but let it simmer & keep it stirring all the time. As you may

87 put a Piece of Onion to the Broth at the first Boiling
I Take it out when you first strain it.

A Green Peas Soup

p. 20

Take a Quart of old Green Peas & Boil them in 2 Quarts
of water with a Large Bunch of Mint till they are very
tender then Press the Peas till all the Pulp is come from
them & put it thro a Cullender then put to it the water
they were boiled in then take the Shells of the Peas
& beat them in a Mortar with some Spinage ~~leaves~~
squeeze it thro a Cloth till there is Half a Pint of Juice
put ^{it} into your Soup & Boil it then strain it thro a Sieve
then take a Quarter of a lb of Butter worked up with a
good deal of flower put it in a stew Pan with a Pint
of Soup when that is very thick put in all your Soup
with some salt & Pepper to your taste have Ready
half a Pint of Peas Boiled to put in & some ~~leaves~~ ^{Spinage} sliced.

Poulou

1 lb of Rice boiled as for eating take your Towels
& fill them with whole Onions Season with Pepper
& Salt & brown the Breast in about 1/2 a lb of Butter
then put part of the Rice into the Pan & the Towels
with their Breasts downwards a Piece of Bacon ready
Boiled some whole Onions a few cloves very little

88/ Mace & whole Pepper Cover this with the rest of
the Rice & throw the ~~Butter~~ the ~~Fowl~~ ~~It~~ were brown
in stop it close & stew it half an Hour shaking
the Saucepan now & then to keep it from Burning
Turn it out & Garnish it with hard Eggs cut in
Quarters.

To Make Cowslip wine M^{rs} Warburton

To every Gallon of water put 2 lbs of Sugar & when
the Sugar is dissolved put in the whites of three or
four Eggs then Boil it an Hour & Skim it well
when cool put in a Toast with Yeast & when it Works
take out the Toast & to every Gallon of that Liquor
put in 1 lb of Flowers let it stand Three Days
skimming it two or three times a Day then Turn it up
into a Vessel & let it stand Two Weeks.

To collar Beef

Take Twelve Pounds of the thin End of the Dish Band
& when you Rowel it up put in the Inside of a Loim
of Beef & having taken out the Bones lay it in Water
with 2 Ounces of Salt Penicilla & as much other Salt
as will make it strong enough to Bear an Egg in
which let it Remain Three Days & Three Nights

89/ then Hang it up One Day & One Night in the Wind
after which Season it with 2 Doams of Nutmeg one
Nace one of cloves & 1/2 an Ounce of Pepper & When lay
upon the Seasoning a po of a lb of Anchovies cut in
halves & then pour all over the Beef all the clear Part
of 1/2 a lb of Melted Butter & then Roll up the Beef very
tightly & Bind it with a Lillit which done put it into
a Pot covered with coarse Paste & bake it 5 or 6 Hours
After which take it out of the Pot & unbind it &
Immediately put it into another Pot as tight as you
can then take the clear part of the Liquor & Pour upon
it
It will keep a Month or more.

Crathee Cakes

2 Ounces of Bitter Almonds & 2 Ounces of Sweet Almonds
4 Ounces of fine Sugar well dried & sifted Beat altogether
in a Marble Mortar wet them with the white of an
Egg at Top. when Drop on writing Paper lay the Paper
on Tin Sheets in the Oven

To Make Scotch Panckakes

Take a Pint of Cream & a 1/4 of a lb of Butter let the
Cream be hot enough to melt the Butter keep it
stirring all the time tis Melting Have ready Pine

M^r Wogan

90/ Eggs (with 4 of the whites taken out) well beaten
I strain thro a Hair Sieve Two large Spoonfuls
of Flower half a Nutmeg Grated If you like it Grate
Lemon Peel Mix these together with the Eggs then Pour
in the Cream & Butter which must be just warm
Rub your Frying Pan with a Bit of Butter before
in a Cloth before you fry the first. If its a little
Pan One large Spoonfull makes a Pancake Turn
them out into the Dish they are to be served up in
Lifting Sugar between every one Garnish with Seal
Orange

Its it is best to mix them two Hours before they are to
be fried & not to grate Lemon Peel but Pare it thin
& let it lay in the Butter & leave it when you make
the Pancakes.

To Force Eggs -

Boil the Eggs hard then cut them open the Long way
take the Yolks out & put them in a Mortar with Parsley
& Green Onions Chop small a Piece of Butter &
Grated Bread when they are well beat put them

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91/ into a Saucepan over the fire then fill the hollow
of the egg with them. Hold the Salamander over them
The Sauce to them is a little Cream some Parsley
Chop. Small the yolk of an egg & a piece of Butter.

To Make Dutch Beef.

Take the best part of a Buttock of Beef cut it into what
shape you please take one handful of Common
Salt & as much Bay Salt a little Salt Petre & a
little Sugar mix these together & rub it well into your
Beef let it stand 10 Days in a Cold Cellar turning &
rubbing it well every day then take it out of the
Brine & hang it in a Chimney where a Wood fire
is kept for a Month when you use it boil it tender
& scrape it to eat with Butter.

To Make Martine in Jelly.

Take some good strong Jelly & seasoned with Cloves
Pepper and Salt Let it stand till it is almost cold
then put a little of it in the Bottom of your pan &
Place over it some Slices of Torol Pickles Hard Egg
Beetroot Tongue & Parsley to make it of various colours
then put in more Jelly & another Layer of the things
mentioned before till the Pan is full then set it in

72/ a fool Place till Dinner put in warm water for
Mornint & turn it out upon a glass Salver in a
Dish / You may make your Jelly of Singlas &
Harkhom run thro a Bag.

Partridge Soup.

5 Pints of Water to 3 Partridges Ale but Crop the
Partridges & wash them in Water & season them with
Salt Mace & whole Pepper & 2 Large Onions let them
boil slowly 4 or 5 Hours when they have boiled 2 Hours
take them off the fire & beat it altogether in a Mortar
set it on the fire again till it comes to 3 pints
then strain it thro a very fine Hair Sieve & put
Vennell into it & let it boil a Quarter of an Hour
then serve it up.

To Preserve Strawberys.

Take white Gooseberys Stamp & strain them & let
the Juice stand to clear then to a pint & half
of this Juice put two Pounds of fine Loaf Sugar
let it boil near a Quarter of an Hour skimming
it well then put in as many fine Picked Scarlet

93/ Strawberys as the Symp will fairly cover & let
them boil till they jelly & are quite clear skim them
all the time they boil & never take them off the fire
till they are enough which will be in about a Quarter
of an Hour stir them till they begin to cool then put
them into Glasses & cover them Close.

To Pickle Pidgeons (like Puffins)

Take your Pidgeons & bone them Season them with
Salt Pepper Cloves & Mace Sow them up & put them in
the shape of a Pidgeon as much as you can then put
them into Pickle made of one Quart of Vinegar
One Pint of white wine & a Quart of water this Quantity
is sufficient for $\frac{1}{2}$ a Dozen. Put into the Pickle whole
Pepper Ginger Cloves Mace Nutmegs a small Quantity
of each Boil the Pickle a Quarter of an Hour then
put in the Pidgeons & let them boil a Quarter of an
Hour then take the Pidgeons out & set the Pickle
Boil a Quarter of an Hour after the Pidgeons are out
then set the Liquor by till the next Day then skim
off the fat & put the Pidgeons & Pickle in a Stone
Jar & lye them down Close They will keep the
whole Year thus prepared.

X To colour Blanch Mange of a fine Pink Colour

Take 1/2 an ounce of cochineal & beat it as fine as you can then take as much Allum as you can Lay upon a Skilling & beat it to Powder then take Boiling water & pour half a Pint to the Cochineal & a Quarter of a Pint to the Allum & let it stand for half an Hour then take the Cochineal & strain it thro a Piece of Muslin & put it to the Allum & Water with the Juice of 3 Lemons & a pound of Sugar & let it Boil till tis a Syrup & when cold Bottle it up & keep it close. Your Blanchmange must be set before you use it or it will curdle.

To keep Mushrooms without Pickle

Take large Mushrooms peel them & scrape out the Inside put them into a Saucepan throw a little Salt over them & let them boil in their own Liquor then throw them into a Sieve to drain

95/ Then lay them on Tin plates & set them ⁴⁷ in
a cool oven. Repeat it often till they are
perfectly dry put them into a clean stone Jarr & tie
them down tight & keep them in a dry Place for
use. They eat deliciously & look like Truffles

Orange jelly or yellow Blanchmanger

Steep two Ounces of Isinglass an hour in a Pint of
Boiling Water then put to it $3\frac{1}{4}$ of a Pint of Rhenish
or any other small white wine The juice of 2 whole
Oranges & one Lemon If no Oranges to be had 3 Lemons
The peel cut very thin of the Lemon the yolks of
3 Eggs Sweeten it with Loaf Sugar to your taste
Boil it altogether & strain it into what shape you
please. When cold turn it out.

It is best to make it the Day before you use it

To Make Fruit Cheese

Soak the fruit enough to take out the Stones boil
it till it is pretty stiff stirring it all the time then
put half the weight of Sugar after the Stones are out
& Boil it very thick & put it into Gallipots or Soup
Plates You may do Damsons Bullace cherries or any
fruit you please

To make an Apple Pudding Lady R.

Take 12 or 14 Apples Pare them Core them boil them a little then Beat them in a Mortar with the Peel of a large Lemon boild tender the yolks of 10 Eggs well beaten a little Orange flower water the Juice of half a Lemon 6 ounces of sugar beat them all well together Put a puff Paste at the Bottom of the Dish half an Hour will bake it.

To pot Partridges

Take Partridges Season them very much with white Pepper Nutmegs Salt & Mace bake them whole in a Pot covered with fresh Beef Suet when the Partridges are almost cold pick them clear from the Bones & beat them in a Mortar with a little fresh Butter & all the Liquor y^t comes from under the Suet Then put it in Pots & pour Melted Butter over them.

Beat the yolks of two Eggs with three Spoonfulls of Vinegar & very little Water & a Blade of Mace when it is hot put the Butter to it & stir it well.

Hot Radish sauce is made the same way only the Hot Radish & a piece of Onion should stand a little time in the Vinegar before you mix it with the Eggs.

A Cake

Take all $\frac{1}{2}$ of Sugar put ~~it~~ it into half a Pint of water & heat it (pour it over the yolks of 14 Eggs & 10 whites whisking it as you put in & so do for a full hour then put in ~~all~~ of flower well mixed shake it in by degrees you may add the Peel of Lemon.

To Hash a Calves Head white

M. Wogan

Take one half of the Head & the Tongue cut them in Pieces put in a stew pan with a little Water a Bunch of Sweet Herbs & a piece of Butter row'd in flower Mould & Truffles stew it over the fire when tis almost enough have ready a Quarter of a Pint of Cream the yolks

98/ of Mice Eggs the Juice of Lemon & a little Salt Stir
these well together & put to the Flesh let them stew
a little altogether but take care it dont curdle
Boone the other half of the Head & after its Boiled do it
over with a Feather with the Yolk of an Egg & some Crumbs
of Bread & Brown it with a Salamander & lay it in
the Middle of the Dish to which you may add Fried
Meat Balls Garnish with the Brains fried & sliced
Lemon.

A Gâteau Cake

Take 9 Eggs separate the whites from the Yolks Beat
all the Whites to a froth then put in all the Yolks
Beat them well together with 8 Ounces of fine Sugar
dry & sifted put in a little at a time 5 Ozs of fine
flower dry & sifted & put in a little at a time but dont
Whisk it with a Whisk but with the small End of a
Spoon have the Oven quite Ready & flap it in imme-
diately or it will not be light An Hour will bake
it Do not turn it out of the Mould till it is quite cold.

Pate for Croquants

Take half a lb of flower & a desert Spoonful of best
Lysbon Sugar put to them a very little new Milk
no more than will make it into a thick Pate
Work it very well.

Oyster Loaves

Take 6 halfpenny Loaves Cut off the top & take the
Crumb clear out then fry them till they are crisp with
Oil within with a lb of Clarified Butter Lay them before
the fire to dry then take a lb of Oysters & stew them in
their Liquor with a Blade of Mace & a half Cup of white
Wine then take them out of the Liquid & cut the Beards
off them ^{I put the Oysters} into a pint of good Gravy & half the Liquor
they are scald in with a piece of Butter Lemon
a little Nutmeg & Salt & make your Sauce thick then
you may put in the Juice of half a Lemon & so fill
up your Loaves & put on the Top & serve em up.

A Harico of Mutton

Things I know

Boil a Leg of Mutton & an Onion stuck with
Cloves an Anchovy or two Horse Radish Pepper

100/ Salt then take the remains of the Mutton cut into
Chops Season with Pepper & Salt Brown it well with
Butter in a stew Pan keep stirring it not to Burn
then put it into a clean stew pan with a little Butter
Butter of a Gold Color with the Legum Shain'd from
the Srag & let them stew gently two hours add another
Anchovy stuck with Cloves & more Seasoning to
your taste Another Bunch of Sweet Herbs then
Boil some Carrots & Turnips cut in shape of Dice
try them & put ~~to~~ your Mutton let them have a
Boil or two Trim off the fat & put in a little
Chopped Parsley & Green Onion cut fine & season with
Cloves & more to your taste In Summer stew
Lettuce & Savoy instead of Carrots & Turnips.

Lemon Pickle

M^{rs} Dashwood

Take 12 Lemons so thin that hardly any of the White
may appear on the Paring slit them across at each
End about an Inch deep open them at each End
& work in as much Salt as you possibly can

101/ Rubbing them well with it also on the Outside⁵⁰
Lay them in an earthen Pot for three or 4 Days with
a good deal of Salt Thrown over them put to them
12 Cloves of Garlic & a large Handful of Horse
Radish sliced Dry these with the salt about them
in a slow oven till the Lemons have no moisture
left in them. The Garlic & Horse Radish should
be only slightly dried When these are done take a
Gallon of Vinegar 1/2 an Ounce of Mace 1/2 an Ounce of
Cloves 1/2 an Ounce of Nutmeg 1/2 an Ounce Cayenne Butter
Boil all these once in the Vinegar. When cold
stir in a 1/4 lb of flower of Mustard pour it upon
the Lemons Garlic & Horse Radish & let them be
stir'd every day for a week or more when the
Lemons are used in made Dishes shred them very
fine & when the Liquid is used shake it up before
you put it into Sauce or Cust always shaking it
when you use it You must repeat the
Working in the Salt at Both Ends of the Lemons if
the first Dissolves when the Lemons come out of
the oven they must be hard as Boards but
not Burnt Long Pepper is Good

Take a lb of flour One Egg a Spoonful of yeast 2 Oz of Butter warmed in the milk let it lay an hour & before the fire in a warm clean cloth then Rowl it out like paste & Cut it into Biscuits & Bake them a Quarter of an hour Split them & Butter them Do not Rasp them & send them for Breakfast

Cholick Water

Mr. Affleck

Guaiacum Chips Ellicampagne Roots Liguonice Sliced Coriander Seeds Bruised & prepared with Sina Alexandria of each 4 Ounces Rhubarb Sliced 2 Oz 1 lb of Raisons of the Sun Stoned infuse them in 2 Quarts of Double distilled Anniseed Water & 2 Quarts of Spring Water it must stand in the Sun or near the fire a fortnight & be well stirred 2 or three times a day then Strain'd off & Bottled Give three Spoonfuls at a time

To Make Orange Juice Mr. Seale

Take the best Superfine Sugar & Clarify it After this you must boil up the Quantity you propose to use to the Height of Candied Sugar & then Mix the Orange Juice with the Sugar so boil it up & when mist then Boil it up once more the Common Quantities are one Pint of Orange Juice to 1 Pt of Clarified Sugar but there ought to be more or less Sugar according to the Sweetness or Sourness of the Oranges or your own taste when it is Cold put it into a Glass Bottle with a little Sweet Oil on the Top of it & stop it up close for use One Spoonful of

103 This Juice in a Glass of water is a pleasant & wholesome
Draught in a hot Summers Day & in the Winter a good
Aid for Punch

To keep ripe Walnuts all the year Mr. Elmy.

Take Walnuts Dry them & wipe them till there is not the least
Moisture left upon them then Hang them up in Brown paper
Bags in the Kitchen or some very dry place

To peel them you must begin to prepare them the Day before
you want to use them by Laying them in Water with a little
Vinegar in it which must be frequently Shifted. After they
are peeled throw them into Water with a little Salt in it to Hard
them & then into a little Milk & Water that they may not be
Brackish you may then send them to Table in a Dish or in
Glasses fill'd up with White Wine.

Mutton A la saison

Mr. Wogan

Take a Loim of Mutton & Bone it then Season it with
pepper Salt & a little Allspice lay it flat in a stew
pan & keep it as much so as you can, or it will fust
up Cover it with water & put all the Bones in with it
& a Bunch of Sweet Herbs & as much Vinegar as to make
it taste best Stew it till very Tender Stew it very slow
for the first Hour put a little Walnut Pickle in & thicken
it as for a Ragout Add to it Implies Morels Hard Eggs
Mushrooms Walls & Aschokes Bottoms. Mr. The bones
are only put in to strengthen the Gravy & are to be taken out
Again

Hot Lobster

Take a Lobster pull off the great claws cut in halves
 the Chime & Tail then take the Meat out of Chime
 Body & Tail & claws & pull it fine and put it in a
 Sausage pan with one Clove of Garlics peeled & slit across
 several times & one Spoonful of Cream & a little pepper
 Mash it & heat it altogether & then lay the Shells flat
 in the Dish & fill them with the Lobster & brown them
 with a Salamander & serve them up.

To Make Buns

Put three Ounces of Butter into a lb of flower & put
 in three Eggs well Beaten with 4 Spoonfuls of Yeast
 & with as much warm Milk as will make the Paste
 the thickness of French Bread let it lay to Rise about half
 an hour then Rowl it out thin & cut out the buns
 with a glass & when they are Baked Enough split them
 & put them back into the Oven to Dry & Rasp them.

To Wash Silk Stockings

Take the Stockings each pair together at the Top wrong
 side out Soap them with Soft Soap & lay them in
 Cold Water over Night then wash them in a Soap
 Wash Milk warm Then in a second & Then in
 a Third Dont Rime them at all Blue the second wash
 a little with powder Blue. Blue the third a great

105/ Deal & Dry them without Ais Done up in a Napkin
& Mangle them right side outwards

52

To Make White Elder Wine

To 6 Gallons of Water put 15 lbs of Sugar (fine powder)
Boil them well together then take of the flowers of
Elder when they are falling & just ready to fly off to
the Quantity of a $\frac{1}{4}$ of a peck even Measure put them
in When the Liquor is Cold stir it well together & put
in 6 Spoonfuls of Syrup of Lemon & 4 or 5 Spoonfuls of
new Yeast beat it well in & let it work two Days then
turn it into a Vessel that it will fill strain the flowers
out & to this Liquor put two lbs of Raisins of the Sun
Shred in a Bag & hang in the Vessel Bottle it at
Michaelmas off fine rather sooner Besure to take
care the Vessel is full.

To Make Savoy Biscuits

Take the Weights of three Eggs in fine flower & in
fine Sugar well dried & sifted a little Grated Lemon
peel mix them altogether & Bake them on writing
Paper in a Quick oven lay the Paper on Tin Sheets
& take the Paper off whilst they are hot Drop the
cakes on a thin piece of Board just at the Edge
& slide them on to the Paper with a Knife

To howl up a Loim of Veal

Take a Loim of Veal take the Kidneys off & some of the Fat shred it & season it & make Patties of it. Then bone the Veal & spread it open & lay a layer of Forced Meat very thin after that lay some Slices of Bacon & Oysters Dipt in the yolk of an Egg then a rather thin layer of forced Meat upon that & season it with pepper Salt & Mace Rowl it up to a Collard Bind it up tight in a cloth & Boil it 4 or 5 hours & a little then take it out & do it over with the yolks of Eggs & crumbs of Bread & brown it For the Sauce make a strong white Broth of the Bones season it with Pepper Mace & a little Onion thicken it with Butter & add Sweethearts Pallets Mushrooms forced Meat Balls & Oysters Dish it & garnish with Lemon & y. Patties.

To Make a Trifle

Take as many Mackaroones as will cover the Bottom of y. Dish pour a Spoonful or two of Brack over them & let them stand all night till the Brack is soaked up, then make a Boiled Custard & when it is cold pour it upon the Mackaroones then take the Whites of 2 Eggs

107

Sauce for Boiled Chickens

Take the Livers with a Blade or two of Mace & a little Lemon Peel shred fine & tie all up in a fine cloth Boil them with the Chickens when enough take it out & strain it fine in a Marble Mortar with two or three Spoonfuls of Cream Melt your Butter with some of the Chicken Water & put the Livers in the Butter Whisk the Butter very well or it will turn to Oil

You may Add to the Sauce Mushrooms, Oysters or Lemon Juice.

To Make Lunch Buns

Mr Wogan

Put $\frac{3}{4}$ of a lb of Butter into the Peck of flower beat 3 Eggs & put to them a little Salt & a Pint of Yeast mix them well together & put to them 2 quarts of warm Milk make a hole in the flower & pour in these things work the Dough very well & set it before the fire to rise for an Hour then make them into small holes & bake them on Tin Sheets for a $\frac{1}{2}$ of an Hour in a quick oven. Do not let them touch each other & chop them all over.

In cold weather tis best to melt the Butter over the fire in the ~~warm~~ Milk when you warm it instead of Rubbing it into the flower Beside not to work it after it has stood by the fire for it will make it heavy

100/



To Make a Lemon Popet

Dorham
very excellent

Squeeze the Juice of 4 large Lemons into a Glass that holds a Quart Sweeten it like a Syrup with fine sugar Boil a full pint of thick Cream with a little Lemon Peel & when it is cold pour it to the Juice thro a Funnel which must be held very high from the Glass It should stand 20 Hours before it is used When it goes to Table stick Slips of Orange Canded Lemon & Citron Peel on the Top

White Tricapey

Dorham

Take Chickens or Rabbits boil them near enough then Cut them in pieces & pick all the Dark Pieces & Skin from them then put them in a Saucepan with a $\frac{1}{4}$ of a Pint of very good Cream Sweet Herbs & a little Parsley cut fine Lemon peel cut fine a little Mace & Salt to your Taste a whole Onion to give it a flavor a Piece of Butter Rowld in flower; Then set it over a slow fire & keep it stirring till it is thoroughly hot & of a proper thickness Then send it to Table Garnish'd with Lemon & Chop a little Parsley to throw over it.

Take a Quart & half a pint of Cream a pint of Rhenish
 Is a pint of sack three Lemons & as a lb of Double
 Refined Sugar beat & sift the sugar & put it to your cream
 Grate off the yellow Rind of your three Lemons & put that in
 Squeeze the Juices of your Lemons into the wine & put
 that to the Cream then beat altogether with a Wisk just
 Half an Hour then take it up altogether with a Spoon
 and fill your Glasses it will keep good Nine or ten Days
 But is best three or four Days Old put in Brandy
 to your taste. Some put a pint of sack instead of 1/2 ap.

Pistachia Cream

Take an Ounce of the Shells of Pistachio Nuts
 Beat them small with 2 Spoonfulls of orange Flower
 Water & 4 yolks of Eggs Boil a Quart of Cream & mix
 altogether when the Cream is so cold it will not curdle
 the Eggs thicken it over the fire with great Care & put
 it into your Glasses

To make an Orange Posset

Squeeze the Juice of 2 Seville Oranges & 1 Lemon into a Glass that Holds abt a Quart Sweeten this Juice like Syrup with double Refined Sugar put to it 2 Spoonfuls of Orange flower water Strain it thro a fine Sieve Boil a large Pint of thick Cream with some of the Orange Peel in it but thin when tis pretty cool pour it into the Glass of Juice thro a Sieve which must be held as high as you can from the Bottom It must stand 24 Hours before you use it when it goes to Table thick Slices of Candied Orange or Lemon Peel or Lemon Peel on the Top.

To Make Curry-

Take a large fowl & cut in pieces take the Bloody Parts of the fowl Boil them with some sweet Basil Thyme Winter Savory & Pot Marjoram some Ground Rice & some whole pepper Boil them together & take the white part of the fowl & fry it Brown & take Onions & fry them by themselves & put them together then Strain the Liquor into a clean Pan & then pick out the best parts of the fowl & put them into the Pan & the fried Fowl & Onions & stew them together & put two Spoonfuls of Turmeric & one

111/ Spoonful of the Pickles of Anchovies & a little Madeira
or Wine Season it to your liking the whole Rice
is to be boiled dry & go in with the fowl in a Dish by
itself & some pickle with it.

55

To make a Tansey

Take 16 Eggs whites & yolks well beaten put to a
Pint of Cream a Naples Biscuit & half a Nutmeg sweeten
it to your taste some Lemon peel & Rose water & set
it over a gentle fire keep it stirring till thick green
it with Juice of Spinage you must Butter your Skillet
& garnish with Seville Orange & Sugar

To make a Baked Custard Tansey

Take a Quart of Cream a pint of Juice of Spinage & a
very little Tansey 18 Eggs well beaten one Spoonful
of flower Sugar & Salt to your taste a Nutmeg grate
Then strain it Then Butter a Tin basting pan & set it
in an oven not too hot but just to set it half an hour & when
it is baked turn it into the Dish you send it to table
112 Garnish with Cit Orange & Sugar

To Make Rob of Elder

Take a Bushel of Elder Berries & put them into
 Pots & set them into a Kettle of water & let them
 Infuse three or 4 hours over the fire then strain
 them thro a canvas cloth & then straine them
 Clear the Pot & put the Liquor over a Good fire
 Let it Simmer but not boile till it is of the thick
 ness of macle

If the Berries are not broke enough you must set
 them in till they are before you strain them.

Mutton Harries

M^r Harris

Take a Reek of Mutton & cut off the Scrag to the 2^d
 Bone Chop it in Pieces for Gravy Then take the
 Best part of the Mutton & cut it in Stakes one
 without a Bone & one with the Stakes must be cut
 short & the Ends of Bones put into the Gravy to stew
 with the ~~leg~~ Scrag flower the Stakes & fry them
 Brown when done take them out & put
 them between two Dishes that they may not be
 hard take the fat out of the Pan but do not wash
 it then put the Stakes & Gravy together with
 a small Bunch of Sweet Herbs with whole

113 / Pepper a large Onion or two or three small
ones The Stakes must be stewed tender & when
enough take them out from the fat & herbs & put
them between two Dishes again till you clear
your gravy. If your gravy is not thick enough
Take a Bit of Butter into the Pan Dust a little
flour to the Butter keeping it stirring till it is
thick & brown then put the Stakes & Gravy together
to stew again Have ready Turnips and Carrots
parboiled cut them in Round Balls or with a
cutter Season it with Salt & pepper to your
taste & serve it up

To Stew Mushrooms

Mrs Harris

Take fresh Mushrooms either Buttons or Tops
Clean them well washing & peeling off all their
skins & scraping out their gills Be sure to
take only them that are sound put them into
Milk & water as you do them The
Buttons must be washed with a wet flannel
or a Brush then put them on to stew with
Water put in a piece of Butter some trace
of black pepper thicken it with a Bit of
Butter Rowled in flour & some thick cream
Season it to your taste & serve it up

To Make a Ham Amblet

Take 10 Eggs & the whites of only 4 beat them well together & add $3\frac{1}{4}$ lb of a Pound of Ham. fat & lean equal quantities Have ready a small quantity of Parsley & Green Onions ~~quart~~ ~~like~~ fry them in Butter It must be served up hot Put it to y.^e Dish if not Crowned

Some put in Black Peppet

To Make Brown Peas Soup

Take a piece of Roast Beef abt a Pound & a Ham Bone. & a quart of Peas put as much water as you think proper to this quantity of Peas Put in Celery & the white part of 2 Leekes One Onion & some black Peppet Stew all these together when enough Blanch & strain the Peas thro a Colander & put it into a stew pan with the tender Leaves of Celery & the Hard part & some of the Green part of the Leekes cut small Stew it till enough put in fried Bread in Dice season it to your taste with Salt & Peppet & serve it up. I have put fried Turnip in

115/ Stewed meat Balls also Mint cut small 57

To preserve Oranges or Lemons ^{Mr. Harris}

Take Oranges or Lemons & pare off the Peels very thin that no white may appear then Squeeze out the Juice & keep them in water 48 Hours then take them out & boil them in fresh water till they are tender shift the water twice if you do not like the taste of the Bitter have your Syrup ready made a pound of Sugar to a pint of water & Boiled together then Boil your fruit tied up in a cloth in it till they are clear then set them by two or three Days. & then Boil them again if there is not turnip enough you must boil more in the same proportion. Cover them with turnip when cold paper them & keep them for use.

Beef ala Daube

Mr. Harris

Take a hump of Beef or any piece that you can Lard the skin with Bacon Rub the piece with Jamaica pepper & Vinegar Hang it up as long as you please provided it keeps good

When you make it Ready Daube it with Bacon Roll the piece of Bacon in Mace Clove & Nutmeg pounded take some slices of Bacon & put at the Bottom of the Stew pan then rub

116/ Your Larded Beef upon it Brown it well
when done take 4 or 5 large Onions cut in slices
place them under the Beef in the stew pan cover it
with Beef Broth ^{made of} the Bones you take out of the
Beef before you lard it or any Coarse piece of
Beef put to it whole Black pepper a little Shallots
some Cloves a Nutmeg sliced some Syne Sweet
Majonm Sweet Basilisk 4 Shallots 6 Cloves of
Garlick stew all these together till the Beef is
tender then take it out to Drain cover it with
a cloth to keep it warm while you clear your
Gravy from the fat & herbs. If it is not Brown
enough take 2 ounces of Butter in a stew pan
Brown it with flour to thicken the Sauce
Season it to your taste with Salt
If you like it put two Spoonful of Walnut
Pickle & a little Catchup



Mr. Harris

117

Sham Turtle

Take a calves Head and ears & scale off the Hair Cut
it in pieces washing it very clean place it in a pot
Just cover it with Veal Broth put in some Sweet
Herbs two or three long Onions a little Black
Pepper some Mace cloves & Nutmegs Boil all
these together till enough then take the Meat out & put
the Compartment Meat as you like it Strain the
Broth very clear from the Fat & herbs put it in the
Stew pan again & Boil it to the Quantity you want
then put in the Meat with a piece of Butter
Brown'd in flour & a little Chian pepper Have Ready
chop'd fine some sweet Basilisk green Onions &
Parsley each Quantity alike Simmer all these
together & put in some forced Meat Balls & hard
Eggs if a whole Head put a pint of Reddier
& Season it to your Taste.

Mr. Seal

To Make Mint Cake

Take for a pint of the Juice of Mint the same
Quantity of the Best Brandy three pounds of Loaf
Sugar pound'd very fine & put in the pan when
it has Boiled some time put in two Oj. of Ginger

150/ finely beat and sifted when that is Boiled
Doron put in a large hand full of pepper Mint (cut
very small when Boiled landy hysse pour it in
pans made with cards dipt in Cold Water or upon
a wet Board

A Nutmeg grated & put in with the Ginger

The Thieves Vinegar against The Plague
or any Infection

Take of Wormwood Rue Sage Lavender. Mint
Rosemary of each one handfull put them attoge-
ther with a Gallon of the best Vinegar into
a stone pan coverd over with paste Let
them stand within warmth of a fire eight
Days then strain them off & to Every Quart
Bottle put 3^{ss} of an ounce of Camphire Let
the Camphire be Dissolved before it is put into the
Bottles Rub the Temples & Loins with this
Preperation before going out in a Morning
Wash the Mouth & Throat some of it up the Nostrills

119/ Carry a piece of sponge Dip'd in it in order
to smell to it pretty often

Campfire alone put up the Nostrils into w^h
Mouth is a very good preservation against Infe-
rious diseases Campfire put to the Pit of the
Stomach in a Linen Bag

To Make Pancake Wafers

M^r Chute

To a pint of thick Cream add 4 Eggs 4 Oz of
Butter 2^d of Sugar 3 Spoonfuls of flower mix half
the Cream & flower first then the rest Butter
the pan at first a little & after dredge it every
time Lay sugar between every layer &
squeeze of little Orange or Lemon Juice Gar-
nish with slices of 2^d you may add orange
flower water

To Make Brown wafers

M^r Harris

Take a pint of raw Milk & put to it half a lb of
Brown Sugar melt the sugar in the Milk
then strain them thro a Hair Sieve take half
the Milk & sugar & make a thick Batter with
fine flower then put the other part of the milk

120 Sugar to it with one Egg & a Nutmeg grated
Beat them well together & Bake them ^{with} Irons that
is made with any kind of flowers.

Ginger Bread

Mrs Dashedwood

Take 2 lbs of fine flower and set it to the fire to
dry. then put to it a Quarter of an ounce of Cloves & Nutmeg
together, and whole Coriander. and Cambray seeds you please
Half an ounce of Ginger finely beaten and sifted. then
take 4 yolks & 2 whites of Eggs beat them & put them
into the flower put into it one pound of Sugar, 1 lb
of Butter & 2 lbs of Treacle a 9th of a pint of Brandy
set these upon the fire till the Butter is melted
then mix all together to a moderate stiffness & when
are ady to fill the Tin pans put in a 1/2 lb of Sweet
meats cut small.

A Wash for the Hands

Miss Dashedwood

A pint of Spirits of wine. half a lb of Soft Soap and 1/2
of Camphire two Drams of Essence of Lavender. put the
Spirits of wine & Soft Soap together over Night, & in the Morning
set them upon the fire & let them simmer till the Soap
is dissolved to a Liquid, then take it off & put in the
other ingredients mix them together & let it stand

121/ All Cold. Use it instead of Soup.

To Make Savory Jelly.

Take two Calves Feet & a small piece of Veal
half an Ounce of Singslet put to it two Quarts of Spring
water let it Boil to one Quart set it by to be Cold
Then take the fat off & put the Jelly into a Saucepan
with a little Salt a Bit of Lemon peel the Juice of a
Lemon or Vinegar a little Mace two or three Bay Leaves
Beat the whites of three Eggs. melt your Jelly before you
put the Ingredients in set it on the fire altogether take
care it dont curdle it will rise with a thick Skim
Shain it thro a Bag if not clear the first time run it
thro three or 4 times till it is clear. Dip the Skewers
in warm water they will turn out very well if the Jelly is
put into China Cups or Basons But if Jelly Savory or
Sweet be put into fancy Moulds they must first be
done with a little Common Oil to make them turn
out.

White Veal Collops

Mrs Harris

Cut the Veal very thin off the Leg. Cover it with a
little Water an Onion some Thyme & a bit of Mace
& stew it till it is enough. then Shain it off Mix
its own Liquor with a little Cream & Butter rowl
up in flower. Season it to your Taste. Add a few forced
Must Balls. If it is made of Veal that has been dick'd

#22 before you must stew it in white gravy
instead of water.

To Make Orange Jelly

Ms. Earl (Shardley)

Take the Juice of 12 China & 4 Seville Oranges &
2 Lemons rasp the rind of six of the China Oranges
& put into the Juice (which must be first strained thro
a Lawn Sieve) Boil up as much double refined
Sugar as will make it of a proper Sweetness. Boil
the Sugar till it begins to draw but not to change color
pour it into the Juice keep stirring it as you put
it in. then have as much Selingloss Boiled as you
think will make it of a proper Stiffness pour it
in just warm set it in a cool place & stir it now
& then fill your Moulds just as it is going to Jelly
to prevent the Peel going to the Bottom.

India Pickle

Ms. Denny

Take 1/2 a lb of Ginger lay it in Salt & water ~~over~~
Night scrape it & cut it into thin Slices put it
in a Bowl with dry salt & let it stand till the
other Ingredients are ready.

Take 1/2 a lb of Garlic & pull it in peeces & salt
it for three Days. then salt it & wash it for three

123/ days longer. Then wash it & put it in a sieve⁶¹
to dry in the Sun. Take one ounce of long Pepper, salt
it & dry it in the Sun but not too much. One ounce
of Mustard seed bruised fine. & an ounce of Turme-
-rick put all these together into a stone Jar. Boil
a gallon of Vinegar & put to it let it stand till Cold

You may put White Cabbage Cucumbers Green Apples
&c (insert any thing except Walnuts Mushrooms
& Red Cabbage) Seal them in strong Urine dry
them well in a Cloth then put them in your Jar
which you never need empty.

If you like Eggs they must be boiled hard two
or three Days is long enough for them to lay.

To Clean Mahogany Tables

Half a Pint of Linseed Oil

4. of Althornick Root

2. of Rose Pink

Mix. let it remain on the Table for an Hour
then rub it well off. it must be done every
Morning for 6 Weeks during which time the
Table must not be used.

Rhumatish Powder ^{Given by M. Puyton} ^{His Doct. Mounsey} ^{Recd}

- Senna Mundi. — 1 Ounce
- Sawaperilla — 1 Ounce
- Suds of Holly Thistle — 2 Drams
- Wild Saffron — 2 Drams
- Pallat — 1 Dram
- Diagnode — 1 Dram
- Gum Guaiac — 1/2 Ounce
- China Root — 1/2 Ounce
- Rhubarb — 1 Dram
- Cinnamon — 1 Dram

All to be reduced to fine Powder

The Dose two Drams to be taken in a Morning

^{They're in white wine}
Dunk thin Vial Boath or Water Gruel

Mrs Dashwood

6 Dutch Wafers

1 Pound of flower 1 pint of Cream 12 Eggs well beaten. Half a Pound of Butter melted & half a Spoonful of Yeast Mix all well together & Butter your Tongue when they are hot put in as much Butter as will cover them

Half this Quantity is enough for a Side Dish

The Sauce is Wine Sugar & Butter.

A Famous Rec^t for a Cancer in the Breast

Given me by Mrs. Highmore

Take 4 ounces of Lapis Caliminarius heat it red hot in
 a charcoal fire & Quench it in a pint of white wine
 put into a Silver Can or Cup, let the said Lapis be so
 heated & Quenched as aforesaid Nine times, or till the
 wine boils in the Can thro' the repeated Quenching of
 the red hot Lapid; also take an Ounce of Tutty Stone
 in one piece, burn it in a Crucible till its red hot
 then Quench it in a pint of Red Rose water
 three times; after the Lapis Caliminarius & Tutty
 have been heated & Quenched as aforesaid. Beat
 both severally very fine then mix the powders
 with the wine & Rose water & put all together
 in a Bottle & shake it well twice a day when
 you intend to use it dip a double Cloth large
 enough to cover the Breast in the water it being
 luke warm & after the cloth is on the Breast keep
 it very warm, Apply it twice a day or as often
 as you shall think proper

This Infusion cured one that was given over by the
 Surgeons as incurable who after she was cured gave
 400 for the Rec^t

The Patient must take inwardly 15 grains of grated
 horse whips & 5 grains of powder of Mace incorporated

126 in a draught of white wine to be taken
first in a morning and at 5 in the afternoon

White Fish Sauce

Mrs. Sellows

Take half a Pound of Vial put a pint of water to
it to stew with three or four Anchovies a little Lemon
Peel a large stick of Horseradish scraped fine
two or three Cloves a little Mace & sweet herbs let
it simmer to a small half pint then strain it off
Add 4 or 5 Spoonfuls of very thick Cream half a
Nutmeg the Juice of half a Lemon thicken it with
a Quarter of a Pound of Butter, and a stick of Hor-
seradish scraped very fine, It should be as thick
as middling Butter, great care must be taken not
to let it turn by stirring it while it is thickening
Add to it a little Vinegar just before it is sent
to Table.

To make Batters

Mrs. Harris

Take Vial or Chicken Ham or Tongue mince them
not too fine Take hard Eggs yolks & whites cut
them not too fine the Vial & Chicken must be the
largest quantity of the Ingredients, If made of Vial
& Ham put in some fat of the Ham if Vial & Tongue
put in some fat of the Vial, Mix these together
put it in a Saucepan with an Ounce of Butter Rowle
up in flower a little Vial Gravy a little Cream

127 ⁶³ a little Anchovy Liquor. Season it to your taste
with Nutmeg pepper and salt; Make a Rich
Duff paste & put it in patty pans to be baked.
Take off the Tops & fill ^{open holes} between the crust with your meat
Tops are quite hot & put the Top crust over again
If you do not choose to put in Ham or Tongue
The Cold Chicken minced & mixed in this Liquid
are very good. Oyster Patties are made the same
way. If you choose Garlic you may add it
Mrs. Minns Turkey patties made thus are as
good as cold or Chicken.

Duck Beef

Lady M. Dash

The best part of a Pound of Beef without the Bone
A Quarter of a Pound of Salt Make a proper quantity
of common salt sufficient to keep it The Beef must
be larded & staked with the Pickle every day for
three weeks collar it up tight & Bake it in a
pan three parts full of water.

M. Drake

To make Charquandis

Take the bottom of a French bowl & soak it in
cream Take half an Pume of Butter put it in
a stew pan over a stone to warm Take the yolks
of 4 Eggs stir it well with the Butter Take as
much Parmesan or Gloucester Cheese as the cream

128 of two French Prouls and Grate it small then
mix it well with the Butter & Eggs. Then take
the Bread out of the Cream as dry as you can
work it well together put a little Pepper &
Salt amongst it. before you putⁿ in the
Oven Take the whites of three Eggs & beat it
to a snow & work it well in.

Ten Minutes will Bake them.
They must be put into little patty pans to
be Baked.

Curd Cheesecakes Lady Martha Dash.
Half a pound of Butter to be rub'd thro a sieve
with a pound of curd the Cream of a white
kenny loaf to be grated a little Nutmeg half
a pound of Hamants 4 Eggs a Table Spoonful
of Rose water & the same Quantity of Brandy.

W.B. The curd must not be broke with the
Hands as that will make the Cheesecakes
heavy. It must be shaken from one end of
the sieve to the other.

French Roles Miss Bache
Three p.^d & 1/2 of flower 1/2 lb of Butter rub'd
into the flower 4 Eggs well beaten mix'd
with a little thin Milk made warm &
4 Spoonfuls of Yeast put in's warm water

129/ over Night They must be beat up sever-⁶⁴
al times till they come clean off the hands
Then make them into Roles.

Cream Curls

Miss Bache

Take a Quart of water & a Quart of Milk mix them
together in a Broad pan when it is near Boil-
ing put in a q^t of sweet Cream five Eggs well
beat & mix with a q^t of sour Cream When
nearly to Boil put in the Eggs & Cream pour cold
water round the sides to prevent it boiling &
put now & then a spoonful in the middle it
makes the curls rise better when the whey is clear
Take them into a cloth & sieve to drain

To preserve Green Walnuts, Lady Martha

Take Green walnuts pare them thin & steep
them in water two days often changing the
water then take them out & Boil them till
tender & thick a bit of Lemon Peel on one end
of each nut with a clove (every fifth is suffi-
cient To every pound of Nuts put a lb of Sugar
Boil it candy high then put in the Nuts &
let them Boil together till the Syrup is thick
In 10 days afterwards Clarify half the Quantity
of Sugar & Boil it as before when Cold Cover
them up for Use

Ham Pickle

Lady M.

4 Gallons of water as much common salt as will bear an egg 1 Pound of Bay salt half a pound of Salt peter 1 lb coarse Sugar Boil it a Quarter of an hour & strain it well when cold Beat the Hams & put them in a Glass they must lay a Month turning them every day. This pickle is good for Croup & Tongues

To make Tincture of Rhubarb.

Take 2 oz. of the best Rhubarb 2 oz. of Liquor 60 Raisins of the Sun stoned one ounce of Anniseeds Bruised & half a pint of Spring water put all these to a qt. of good Brandy & let them Infuse a week Strain them every Day then strain them off for use.

The Quantity of a desert Spoonful every day for a Month or 6 weeks an hour or two before Dinner if taken as an Alterative.

The Quantity of 2 large Spoonfuls In the Morning fasting if taken as a purge.

It is good in Nervous disorders in Complaints of the Stomach & for Expelling of wind.

To wash Chintz or flow. Linens

Miss DASHW.

Take a pound and three qrs of whole Rice Boil it in 10 qts of water till the Rice is tender then strain it & divide it into three parts in the dirty parts of the Chintz use the Rice instead of Soap & wash it in three waters then wring it out & dry it by the fire as fast as you can keep pulling it out all the time only when near dry fold it & the next day bleach it with a Bleach Stone instead of Soaping it No Blue or Starch to be used. This quantity of Rice for a Negligee & Petticoat Mix the water the Rice was Boiled in with a sufficient quantity of warm water to wash the Chintz in.

Mrs Tasburghs Chamachins

Sliv 2 p. of warm white Cheese very thin put to it the whites of two Eggs & 2 Ozs of Butter & 2 Spoonfuls of Mountain Beat all these together to a paste in a Marble Mortar then Roll them up the bigness of a small Egg & lay them up on very thin Slices of Bread in a pewter Dish put little pieces of Butter in the Dish set it in a stone & hold a red hot Iron over them till they rise & look a pale Brown.

To pickle Oysters.

Lady Rows

You must have as much Liquor as will
 Cover your Oysters. If not Oyster Liquor enough
 you must put as much water to it as will
 Wash them then lay them single in the stew
 pan & strain the Liquor on them Cover
 them & when they Boil let them Boil at
 10 Minutes if large Oysters then take them
 out & let them lay in a pan to Cool then
 strain the Liquor again into the Stew pan
 with a little Mace, Cloves Nutmeg & whole
 white pepper & a little Salt & a equal
 Quantity of white Wine & Vinegar let all
 these Boil together in the Liquor then
 put your Oysters into the Saffr straining
 the Liquid hot upon them & Cover them
 Close for use.

Patty pan cakes

Half a pint of thin cream put in a quarter of a pint of Butter melt it in the cream, Take 4 Eggs leave out two whites, 2 large Spoonfuls of good yeast, Beat the Eggs & yeast well together then mix it with the Butter & Cream make it in a thin paste with flower set it before the fire for half an hour to rise, Add a little Nutmeg & Mace & Sugar to your taste work in a little more flower put them in little pans which should not be more than half filled

Half an Hour will Bake them.

Mrs DASHWOOD

To pickle Sprats or Herrings

Put a little Salt a Blade or two of Mace Three or 4 Cloves & some whole Nutmeg at the Bottom of your pot, Then lay three or 4 Rows of Sprats, 3 or 4 Bay Leaves & the Spice & Salt as above then lay some more Sprats & repeat the ingredients Till the pot is full, then fill it with Vinegar & Bake it in a cool oven. Every Sprat or Herring must be wiped very Clean but not washed

To Make a Pickle for Dutch Herring
Take cold water & keep frequently adding Bay Salt to it which continue to do as long as it will dissolve the Salt let it stand

134/ kill it is well settled then pour it off
clear & put it to the Hemminge.

To make Cucumber Vinegar

Take 8 large cucumbers slice them very
thin into a stone Jar, throw some
whole pepper, Onions & Shallot & a little salt
upon them then pour a quart of Cold Vinegar
over them let it stand 10 days or a fortnight
& then strain it off for use.

Rhumatism Doct. Moore

Garlick, Hogs Lard, Spirits of Wine of
each 4 ounces

Rub the part with the Ointment begin
Anointing nearest the Head & rub from the
Head

To Dress the Duckway M^r Smisson

Take off the skin on both sides. Scour it
well with Salt & cut into strips about the
length & Breadth of three fingers. Then wash it
very clean. Steep a little Salt & drain
it well in a Cullender for half an hour
set it on with the water Cold add

135/ nothing but a little salt & Boil it ^{twice}
ty Minutes. 67

Black Caps O Miss Dashiwood.
Till a Pewter Dish with Nonpareils or
good Apples cut the round way put
some Lemon peel & Sugar to your taste
Cover them with red Wine or white Wine
put them in an oven & Bake them

To stew Pears — Miss Dashiwood

Pease the Pears Core them & cut them in pieces
put them into Pewter & cover them with
water let them stew gently over the fire
for five or 6 Hours frequently adding a
cup of Cold water to give them a color when
near stewed enough add some powder
Sugar a few Cloves & a piece of ~~Mace~~ Lemon
rind.

Blanc Manger Lady Dasher.
Take an ounce of Isinglass pound upon it
a pint of boiling water then let it stand
till it is cold then take off the Jelly & add
to the Isinglass that settles at the Bottom a
pint of Cream a Blade of Mace. a Laurel Leaf
& Sugar to your taste. Set it over a slow
fire till the ^{Isinglass} ~~sugar~~ is dissolved then let it

134 Boil five or 6 minutes. strain it & stir it
till almost cold before you put it into
of Soup or Moulds.

Chickens with Rice Lady Rous.

Boil y^e Chickens in Milk & water tied up
in a cloth Pick your Rice & boil that quite
tender, then strain it & lay it in a cloth
for an Hour before the fire to dry & plump
then heat it a fresh in the water. strain
it & cover your Chickens with it make
either White Sauce or plain Butter to
put with them.

Macarony & Cheese

Take a small handful of Macarony
Cover it well with water & Boil it slowly
an Hour drain it upon a sieve put it
into y^e Dish Hot put over it half a lb
of grated Cheese & 2 ounces of Butter in
small pieces & Brown it over with a
Salimander. This Quantity makes a pretty
side Dish.

Cut the Hare in pieces & season it with anchovies, an Onion stuck with cloves a piece of Horseradish a little Lemon peel a small bunch of Thyme a little whole pepper with Three Blades of Mace & some Morels then take a Quarter of a pound of Bacon & slice it, put these all in a Jugg with no water stop it close & set it in a Shuttle of Cold water & let it Boil till tender then take it out & strain the Liquor & thicken it up with Butter rolled in flower. before you serve it up squeeze in the Juice of half a Lemon.

Stew'd Celery in Scollop Shells

Cut the best part of Celery into pieces as if for Soup, stew it in water till tender then strain the water from it & stew it in gravy with a little Salt a few pepper corns & a Blade or two of Mace thicken it with a small bit of fresh Butter & a very little flower. Fill your Scollop Shells with it, cover them over with Crumbs of white Bread & Brown them in the same manner you do Oysters with a Salamander.

To stew Caper

Lady Mous.

Take Caper wash them clean, then Brown some Butter & flower & put the Caper into it, then cover them with good gravy & a pint of Red Wine an Onion stuck with a Clove or two. A Bunch of sweet Herbs, 2 anchovies washed & minced, a Blade of Mace, a little whole pepper. Let it stew gently close covered so that no steam can get out of the stew pan, Turn them in ~~the other~~ ^{the} liquor when they are half enough, As you find your sauce for the Caper so you may add Butter rolled in flower, serve them up with the flowers & Bread fried, Horse Radish & sliced Lemon.

A cake

Mr Beddingfield

A pound of flower, 6 ounces of Butter 4 ounces of Sugar 3 Eggs a Quarter of a pint of Milk 2 ounces of ramiway seeds, A sufficient Quantity of yeast to make it light.

Lord Faulklands Receipt for a Chain
 Powers of Amber & Hungary water of each 2 Ozs
 Rectified spirits of wine 4 Ounces Lavender
 water & spirit of sweet Wike 1 Dram each
 Tincture of Saffron 12 Drops To be well
 mixed together & used cold.

To make Nalafia Mrs M. Dashwood
 One Hundred Shells & about a score of the shells
 crack'd & 2 ounces of white sugar & candy to
 every quart of best Brandy Put all into a
 stone Bottle Corked & tied down very close & shaken
 it often let it stand 6 weeks (or Months) Shutter
 it thro paper & bottle it for use.

To pot Machavel Mrs. R.D.
 Clean a dozen Machavel take off the Heads & Tails
 Cut them across & chop on each side or not as you
 choose Of cloves & Mace together a quarter of an
 Ounce well beaten Pepper & Salt to your taste mix
 all the seasoning together & rub each Machavel
 lay them close down in a pot pour them well
 with Vinegar or if liked mix a pint of old brandy
 with it Tie them close down with double paper
 let them be set into the oven overnight with
 the bread The Vinegar must be boiled & stand all

140 colds. you may add a few Bay Leaves.
Wipe but not wash the Rackards.

Egg Tea. O

Nov. 4. -

Take a new Hard Egg the yolk cleave from
the white beat it up well pour in a little
cool Tea then about half a pint of Hot.
Keep it stirring all the time that it may not
curdle sweeten it to your taste. It is a very
healing soft & pleasant.

To make Orange Shrub. N. Quina.
either Rum or Brandy.

To a Gallon of Brandy or Rum put a pint of
Orange Juice 2 p^d of Sugar. Peel of ten
Oranges pared very thin let it stand two or
three days then strain it thro' a Jelly bag till
it is quite fine then bottle it off.

If in Apr. or May it is made up
sug. will do as the oranges are then ripe &
of course sweet.

Coffee Cream

To three Quarters of a pint of Blanchmange
made with very thick cream, put one large
Cup full of ready made very strong Coffee clear
from grounds Sweeten it to your taste then
strain it thro a piece of Muslin when almost
Cold put it into a Mould

Sauce for Cold Partridge M^{rs} M Dashwood

Take four Spoonfulls of Vinegar & two Spoonfulls of
oil, well ^{mix them} four Anchovies chopped very small,
one large Shallot or two small ones, an handful
of parsley all chopped very small & mixed well into
the oil & vinegar with a little salt

Queen Annes Breakfast Cake M^{rs} M

Take eight eggs, break six of them, the whites
of four, beat them very well with one Spoonfull
of orange Flower water, then put in three grs
of a pound of Sifted Sugar & beat it altogether
the time the oven is heating. have dried half
half a pound & one ounce of flour, let it be
Cold before you put it in, & put in the two
eggs remaining, Stir it well, put to this quantity

142 a quarter of a pound of Carriway seeds. Bake
it in a large Tin pan Butter'd, It Bakes best
in a cool oven

A Cake

Mrs L. Framingham

Take 7 Eggs, leave out two whites, three quarters of
a pound of fine Sugar, Boiled in a quarter of
a pint of water, just break the Eggs with a
whisk, & then put the hot Sugar & Water to
y^m whisk it for an hour, then have half a
p^d of flour well dryed, but dont put it in
till just before you put it in the Oven,
Three quarters of an hour will bake it
in a quick Oven, let your Pan be lined
with Paper.

For Chilblains

M. Robt. Pettigman

10z Oil of Turpentine

3 Oz Brandy —

Mix & use

To make Salmons.

1 p^t Rich Milk

5 Eggs

 $\frac{1}{2}$ Pint of Butter

4 Spoonfuls of Yeast

Mix all together somewhat thicker than
Batter. let it stand to rise ab^t 2 Hours
Then put them on Tins the size &
form you please Baked while they
are baking in a Quick Oven.

Mackael a la Maitre D'Hotel.

Split y^e Mackael down the back, dry
them well, Broil them over a clear
Fire, To make the Sauce take 6 Green
Onions, Chop them small some parsley,
Chop'd, & a little Tarragon, put a Quarter
of a pound of Butter in a stew pan
let it Brown then put in the chop'd Herbs
stir them ab^t with a wooden Spoon till they
are fry'd, then add to them half a pint of
good Couly, & the juice of a Lemon, Lay y^e
Mackael in the dish, & serve the Sauce over
them

To make a Dutch pudding
 1 lb. of the inside of a Loin of Veal a
 Quarter of a lb. of fat of the said Loin
 This must be choped very fine together
 add a halfpenny loaf of Grated Bread
 Season it to y.^e taste with pepper Salt
 & Spices take the Yolkes of two Eggs & mix
 it well altogether then put it into the
 Caul of a Bread of Veal it must not
 be filled too tight This must be brown'd
 in Butter of a light Colour then all the
 fat must be strain'd from it & gravy
 made of the Veal in which it must be
 stew'd till Enough.

You may add Mushrooms Oysters
 or Moulls.

Butterham Sauce for Carp

Take three or four Anchovies wash them
 & take out the guts cut them in pieces & put
 them to half a pint of water with 20 Grains
 of pepper 6 Cloves & 2 or 3 Blades of Mace &
 a piece of Horseradish, let these boil together
 slowly till there is but two or three Spoonfuls
 of Liquor left, then put in the Blood & wine
 which is to be a 9th of a pint of wine & a Spoonful or two of
 Let all boil together a little while the
 have ready in another Saucepan as much
 Butter melted thick as there is Liquor or
 rather more if there is much company, Pour
 the Liquor to the Butter & quickly back again
 & so ladle it high from one Saucepan to the
 other till it is as thick as thick Cream
 add the Juice of half a Lemon take out the
 Horseradish but not the Spice before you put
 in the Butter if the Butter is very fresh add
 a little Salt. For a Brace of Carp a 2^d of a
 pint of Red Wine if Pike white wine. Put
 a piece of Horseradish in the water the Fish
 is boiled in & half a pint of Verjuice if there
 is no Blood a Spoonful or two of Red Gravy
 20 Minutes will boil them put in two or
 three Spoonfuls of India Soy

Lemon or Orange Brandy.

Mr. Torby.

Take 10 Oranges pare them very thin
put the parings into three Quarts of Brandy
Let them infuse 7 or 8 days in a glass
Vessel well stop'd or tied down, Take two
Quarts of Water & a pound & 1/2 double
refined Sugar Boil the Sug. & Water for
an Hour & half gently skimming it all the
time Then mix the whole together Run
it thro' paper into a Bottle & cork it for
use.

Mr. Lockwood

Lip Salve.

10z Bees Wax

10z Sallet Oil

Melt them on the fire & color them with
Alkanet Root when it has Boiled & is of a
fine red colour drop in 3 penny worth of
Balsam of Peru.

For a Cough Doct. Lothergill

1 lb Balsam Tolu Boiled slow in 2 qts
water till it comes to one, strain it off
then add 1 lb Brown Sugar Candy &
boil it till reduced to a pint

A large Spoonful in Milk Water or
Tea.

Small Mead

Lady Martha

Boil 2 Quarts of Honey in three Gallons
of Water, Whining it all the time, put it
in a Tub to cool add the Juice of 4 or 5
Lemons & a Brown Toast spread Thimble
with good Yeast, Let it remain a day in
the Tub After straining it put it in a Vessel
with the Rind of three Lemons pared very
thin Place a paper over the Bung & in ten
Days Bottle it. It will keep good a Year.

German Butts.

1 Pint Whisk Cream

Yolks of 4 Eggs

2 oz^s Almonds cut fine

3 Spoonfuls Flower

A little Brandy

3 oz^s Malted Butter

Bake in Lins Sauce Wine Butter Sugar.

Hams

Mr Goodrich

Heat half a p^d of common Salt very hot
 in a Skillet Rub the Ham with it, then
 heat it again & lay it upon the Ham with
 2 oz^s of Salt Pike beat fine & 2 oz^s of common
 Sugar mix'd with it; lay the Ham with the
 "wind side Downwards; let it lay a Week then
 baste it every day with the Liquor till all of
 it is basted in; Then cover it with Bran
 & hang it in a chimney where a small
 wood fire is kept.

Boil a pint of Cream & while Boiling
 put in a Tea cup full of fine Green
 Tea, strain it through Sieve & stir it
 till near new Milk warm then put
 to it the skins of two or three big bags
 of Towels which must be first dried
 & pounded & set ^{the the cups the Cream is put into} in hot sand till cool

Bacon,

Halls Method

The Bacon being salted let it lay one
 Week upon a slanting Board or Duper
 covered up with a Cloth, Then take
 5th Coarse Sydon Sugar 3 Quarters of
 a Peck of Salt, 12^{lb} of Bay Salt 12 oz.
 of Salt peter, to be beat very fine & mix'd
 altogether, Rub the Bacon well on both
 sides & lay it in a leaden Tray, that
 will hold the Pickle, Wash them the
 Bacon three times a Week, for three Weeks

156/ then wipe it dry with a cloth.
Dip a little salt & rub the Bacon slightly
over with it before you hang it up
which will prevent its rusting.

✓ Milk Cakes.

✓ Bath Angel

3rd Flour mixed with a little Water & Yeast &
set it to rise for an Hour before the Fire
Take 1/2 a p^d Butter & warm it in a little Milk
& work it into the Flour &
make into little cakes & put them on Tins
& set them before the Fire again to rise for
half an Hour covered with a Linnen
wash them over with a little Butter &
Milk before you put them into the
oven, which must be a quick one.

✓ Wafers Biscuits

L^y Mather

- 1st 1/2 Flour
- a Teacupfull fine Sugar
- 1/2 an oz Butter
- 1 Pint Warm Milk.
- One Egg

Mix all together & Roll as thin as you can.

Sponge Cake

$3\frac{1}{2}$ lb Loaf Sugar Boiled in $\frac{1}{2}$ pint of Water with a piece of Lemon peel or Eggs saved 3 Whites half a p. Flower to be whisked up before the Flower is added.

Potted Cheese

old Cheshire Cheese 1 lb $\frac{1}{2}$ lb
Fresh Butter $\frac{1}{4}$ lb.

More finely powdered $\frac{1}{4}$ lb —

Beat all well together & gradually add half a gill old Sack or old Mountain Wine afterwards press the whole into a Pot & cover it over with Butter.

Small Mead

Mr Dashedwood

12 Quarts Spring Water set over the Fire when warm put in three Pints Honey, 6 Cloves 3 pieces of Ginger, Boil an Hour skimming it all the time when cold set it to work with a warm Toast spread with three Spoonfuls of Yeast when you tan it up add the Juice of 4 Lemons Let it stand 5 days & Bottle, It will be fit to drink in a Week.

Raisin Wine

Given me by Mrs. Hey
ham John Jackson

Put 3 Hun? Longma Raisins that is 396 lb.
into w^t Tub, pour 30 Gallons of Water upon
them, Stir them every day from the bottom
On the 4th or 10th day press them pretty well
Put the dregs into w^t Hogshead, return
your Plants into the Tub, & put 21 Gall^s
of Water to them. Stir them as before, &
on the 4th or 5th day press them very
close giving time for draining till
you have fill'd your Hogshead; & have
two or three Quarts over, to fill your
Vessel up with twice or thrice during
the Working over in the first fortnight,
After it has done fermenting, (which
may be two or three Months) bring it
up close but put the Vent peg in
slightly. The Vessel must be bound
with Iron, In ten or 12 Months draw
it into a Tub from the Lees Wash & strain
the Vessel very well & return the Wine
into it with 2 Quarts of the very best

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Brandy, then bung it up, & put the Vessel
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very close as your Vessel cannot
now be full, when it has been two
Years in the Vessel draw it off again
from the Lees which will be considerable
in Quantity, Tho' it is never so
fine to the Eye pour it with 2 or 3 Quarts
less dissolved in 2 or 3 Quarts of the
Wine over a slow Fire not to boil, when
cool put it into the Tub & turn back 3 or 4
Wine with 2 Quarts more of the best
Brandy, It will be fine in ten days
Bottle off quietly for if you now let it
continue in the Vessel longer it will
grow flat

It is best to wash the Vessel out with
Raisins or other white Wine which will
afterwards do for Kitchen use

Duke of Norfolk's Punch W. Astor

Peel 8 Oranges & 4 Lemons so thin
 that there is not the least speck of white
 on the parings steep them in a Gallon
 the best Brandy 24 Hours. then to 14 Pints
 of Water put $2\frac{1}{2}$ p.^{ts} of the finest Sugar
 Clarify it with the whites of 6 Eggs well
 beaten let it boil a Quarter of an Hour
 take off all the Scum as long as any rise
 when near cold strain the Brandy from the
 parings mix with it $2\frac{1}{4}$ pints of Orange
 Lemon Juice $\frac{2}{3}$ of Orange & half a pint
 of Milk stir all together & immediately
 mix it with the Water let it stand two
 Hours to harden the curd then run it
 through a Jelly Bag till quite fine & Bottle
 it

W. Hieghams Recd. for Ink

The best Blue Aleppo Galls	8 oz	100
Gum arabick	4 oz	
Green Copperas	3 oz	

Pour on them 5 Pints Boiling Hot Rain
 water Shake every day & in a Week strain
 it off when it will be fit for use. A few Cloves
 crushed & put into the Ink after it is strained prevents it from
 turning.

Hampshire Hams

Mrs Buxton

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To two Hams 1 lb Bay Salt
1 lb Coarse Sugar
1/4 lb Salt Ptre

The latter must be rub'd into the Hams the day before, dissolve the Bay Salt & Sugar in three pints stale Strong Beer & rub it scalding hot into the Hams with 20y^l Juniper Berries bruised. Turn & rub them every day for three Weeks, Hang them in a wood smoke for a Month.

Bread Sauce

The Crumb of a penny Chow or the same sized piece of fine white bread Slice it into a Pint of Milk Boil it for a Quarter of an Hour, Pour it into a hair sieve & Squeeze it through & add half a pint of Cream & a little of the Milk, a piece of Butter as big as a Walnut & a little Salt to your taste. Boil it gently till it is as thick as good Cream & send it to Table in a Sauceboat

To make Camothins Mrs. Susper Hale

Take half a pound Parmesan or good Cheshire
cheese & grate it put it into a stew pan
with 2 lb^s good Butter then set it over your
stone. Stir it round with a spoon untill
the Butter is perfectly dissolved, Then take
it off your stone & mix it with 6 yolks
of Eggs & a little Cream, Beat the whites
of the Eggs to a high froth & put them
to the other Ingredients, Then fill your
papers ab^t half full, & Bake them in a
stew pan Over your stone with fire
under & over.

Fish Pudding

J. W. D. Ted
most excellent

After Pike, Skate, Cod, Turbot, or any solid
Fish is boiled, pick it clean from
Bones in very small bits. To one lb^s
of Fish so picked, add half a pint
of Cream; One Table Spoonful of good
Mustard, One Ditto of Catchup; & one & a
half of Anchovy liquor. A little Pepper,
a little flour & Butter, make it quite
hot ^{in a saucepan then} put it into a Dish ^{in which it is to be sent} & put ^{to Table} Crumbs
of Bread over it. Baste it with Butter

157 till the crumbs are quite moist & ⁷⁰
salamander it just before you serve it up
A little Garlic Vinegar may be added

Lemonade

Mr. Lett Blane

1 lb fine Sugar

The Juice of 6 Lemons & the peel of two
The Juice of 6 Oranges & the peel of One.
Pour on the Above 2 q^{ts} boiling Water
& let it stand till quite cold. Strain
it a quart boiling hot with Strain
through a Jelly Bag again & again till
it is sufficiently clear.

A Pint Bason Breading

Mr. Swaile

A Quarter of a pound best Raisins
Half a pound & half a lb Currants
Crumbed Bread enough to fill the
Bason, some Nutmeg 3 Eggs a Glass
of Brandy a little Brown Sugar
Boil for three Hours.

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Italian Cream

1 Pint very rich Cream The Juice
of two Lemons & the rind of one
grated very fine, a Quarter of a lb.
double refined sugar beat & sifted fine
Whip it a very long time till it is
as thick as possible, put a piece of
Muslin into a Sieve which must be
small & fine & put in the Whip let
it stand 24 Hours & turn it out.

My Mother's Cook

Mackarony

Boil your Mackarony well in thick
Water till it is very tender, then drain
the water from it & put it in a Stewpan
with a little Butter & some grated Cheese
a little Salt & a little Cream, let it stew
over a slow fire for 10 minutes, then put
some grated Cheese at the bottom of the
Dish under the Mackarony & some over it
Brown it with a hot Salamander till
it is a light Brown & serve it to Table.

Artificial Yeast

Boil Potatoes of the mealy kind till they are quite tender, skin them & drain them perfectly smooth & put as much hot water as will make them the consistency of common Beer Yeast but not thicker. Add to every pound of potatoes two Ounces of coarse sugar or Treacle & whilst just warm stir in two Spoonfuls of common Yeast keep it warm till it has done fermenting It may be used in 24 Hours. One pound of Potatoes will make near a Quart of Yeast. The Bread must rise 8 Hours before it is baked. The Yeast will keep good three Months if taken care of in the same way as common Yeast.

Apple Cheesecakes

Boil 4 large good Apples, Take off the Skin & pulp them, Three Eggs 3 oz. of Butter 2 oz. of Sugar, beat well together with a little grated Lemon peel & the Juice of half a Lemon, Bake in a light puff paste.

Sauce for Boild Fowls

Take the livers of Chickens & pieces of Necks
put them into as much water as will boild
them quite tender then braid ~~boild~~ them
in the liquor as fine as you can & strain
it through Muslin, thicken it up with
Butter rolled in flour, to make it a proper
thicknes. then add a little lemon juice
just to give it quicknes; just before
you serve it up put some cream in, to
make it white - salt it to y^r taste

Lemon whey

M^{rs} Say.
D. Falconer

Pour a Pint of Boiling Milk upon the
juice of a Lemon, Let it stand till
the curd is quite hardened then pour
it off quite clear & Sweeten to your taste.

For Weak Habits

L^d Blakeston

Take 2 ounces Isinglass Shred it as fine as
you can add a quart of Port or White
Wine, a little Cinnamon or any other
Spice & Sugar to your taste Let it Simmer
over the fire till it is wasted to a Pint
then pour off through Muslin into
shallow Plates, & Eat a piece as often
in the day as is agreeable.

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Sr Noah Thomas

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Take one Casts foot, put to it a Pint & half of water, a quart of New Milk, the Peel of one Lemon, one ounce & a half white Sugar Candy, put it into a Jarr & stop it very close, & bake it till it is reduced to half the Quantity

Gloucester Jelly.

1 oz Rice

1^{lb} - Sago

1^{lb} - Pearl Barley

1^{lb} - Mango Root Candied

Boil in three pints of water till reduced to Two - Take any quantity you please of the above Jelly Boil it with the same Quantity of Milk, & sweeten it to your taste.

To preserve Orleans or any other Plumbs
Gather the Plumbs very dry & not too ripe put them into wide Mouth'd Bottles & cork them down very close putting Wax or Rosin upon the Corks
Set them in a Copper of Cold water over a

162 gentle fire so as they may warm by degrees, let them Simmer till done which will be discovered by the Plumbs sinking below the Neck of the Bottle, Take the Bottles out of the water & when cold set them on their Necks in a dry place, They will keep good two Years & any kind of fruit with Stones are better by this Method than with Sugar

To preserve Eggs for Years.

Pour a pail of Boiling hot Water on a Peck of unslacked Lime stir it till the fermentation is over & it is thoroughly cold & let it stand in that state five or six days Put your Eggs, broad Ends downwards into a Stone Jar or Earthen Pot & pour the Lime water over them which sh^d be the consistency of good Cream but the very coarse part of the Lime sh^d be left at the bottom of the Pail cover them close & set them in a cool place. Be careful that all your Eggs are New & good.

Candied Fruit Cakes Mrs. Purvis

Two Quarts of Plumbs stoned only
 Two Quarts of Pears & 2 Quarts of Apples
 pared & cored. One lb of brown Sugar
 put them all in a stew pot & set it in
 the Oven till thoroughly stewed, then put them
 into a sweetmeat pan & boil to a ^{thick} consistency
 & put it on Dishes, when dry enough cut it
 out in Cakes or what shape you please
 & place them between white paper & keep them
 in a dry place

To preserve Green Gages.

Excellent
Good Cook

Put some Vine leaves at the Bottom of the preserving
 pan, then a layer of Green Gage plumbs
 then a layer of leaves & of plumbs & so on. fill
 the preserving pan with cold water & let it stand
 over a slow fire till the plumbs are tender
 enough for the skin to peel off, which will generally
 be in 3 or 4 hours. Have ready made Syrup
 with the same weight of Sugar as the Green Gages
 when the Syrup has boiled about a Quart
 of an Hour put the plumbs in ready peeled & let
 them boil for ten Minutes, & then stand to be
 cold. & then boil for abt ten Minutes more, then

64 Take them off the fire & cover the preserving
pan with a pewter plate or dish & let it
stand so all night, over the stove or some warmish
place to make the plumbs green. Give them
another boil in the morning. Then put the
plumbs into the Pots they are to be kept
in, without the Syrup, but boil the Syrup
up to a proper thickness & pour some over
each pot of plumbs.

Trondue

Half a pint of new Milk a Table
Spoonful of Flour, half a L^b of a pound
of Butter, put them on the Fire & let
them boil till they become a thick paste.
When the paste is cold, beat in 6 Eggs whites
& Yolks together & add ab^t 4 oz^s of grated
Cheese. Put it into the Oven when you have
sent up the Dinner, & it will be ready for
the 2^d Course.

Lemon Sponge

Dissolve 2 oz^s of Isinglass in a pint of
Water, Strain it & add to it the Juice of Two
sweet & 4 Seville Oranges & Lemon Sweeten
it to your taste & whip it up till it looks

165 like Sponge & then put it in the Mold
Hare Soup. 82

Roast an Hare, cut it in small pieces,
flour it, put it into a quart or three pints
of strong gravy Soup, chop an Onion very small,
let it stew twenty minutes, add, just before
it is sent up, one glass of port wine, and a little
cayenne pepper, & then serve it up in Tureen.

Peas Soup

Put One Quart of Peas to Four Quarts of Water
a small piece of Bacon or some Roasted Beef
bones. A head of Cellerie, One Turnip & One parsnip
two or three Onions, Boil it till reduced to Two
Quarts, & then work it through a Cullender
Season it to your taste with Salt & a little
Cayenne pepper, Slice in another head of
Cellerie & boil it well in the Soup. Cut a
slice of Bread into small Dice, Fry them of
a light brown colour, & put them into your
Soup just before you send it to Table.

Tendrons of Veal

M^o Long

Take a Breast of Veal & cut the gristly part from the bone when so done cut the gristly part into thin slices, & blanch them in water with a Lemon squeezed into it when boiled & skinned strain them off & put them into cold water, put them in some good braize made of white Stock & fat of udder of bacon, a little Thyme, parsley & Onions, let them stew till tender, & serve them with what sauce you please such as Truffles, Asparagus, Peas Mushrooms Hamis Roots &c Or garnish them & serve them upon Sautel or any thing else you may prefer.

Crème a la Chantelly

A Quart of the thickest Cream put into a large Bason or pan, whip it with a whisk till it is very thick, but take great care it does not turn to Butter. Fruit that is not ripe must be stewed with loaf sugar pounded, Half a pint is sufficient & must be rubbed through the back of a sieve, mix it with your cream. If you wish to put it in a Mold you must add a very little Isinglass. Let it stand in a very cold place, till it is quite stiff.

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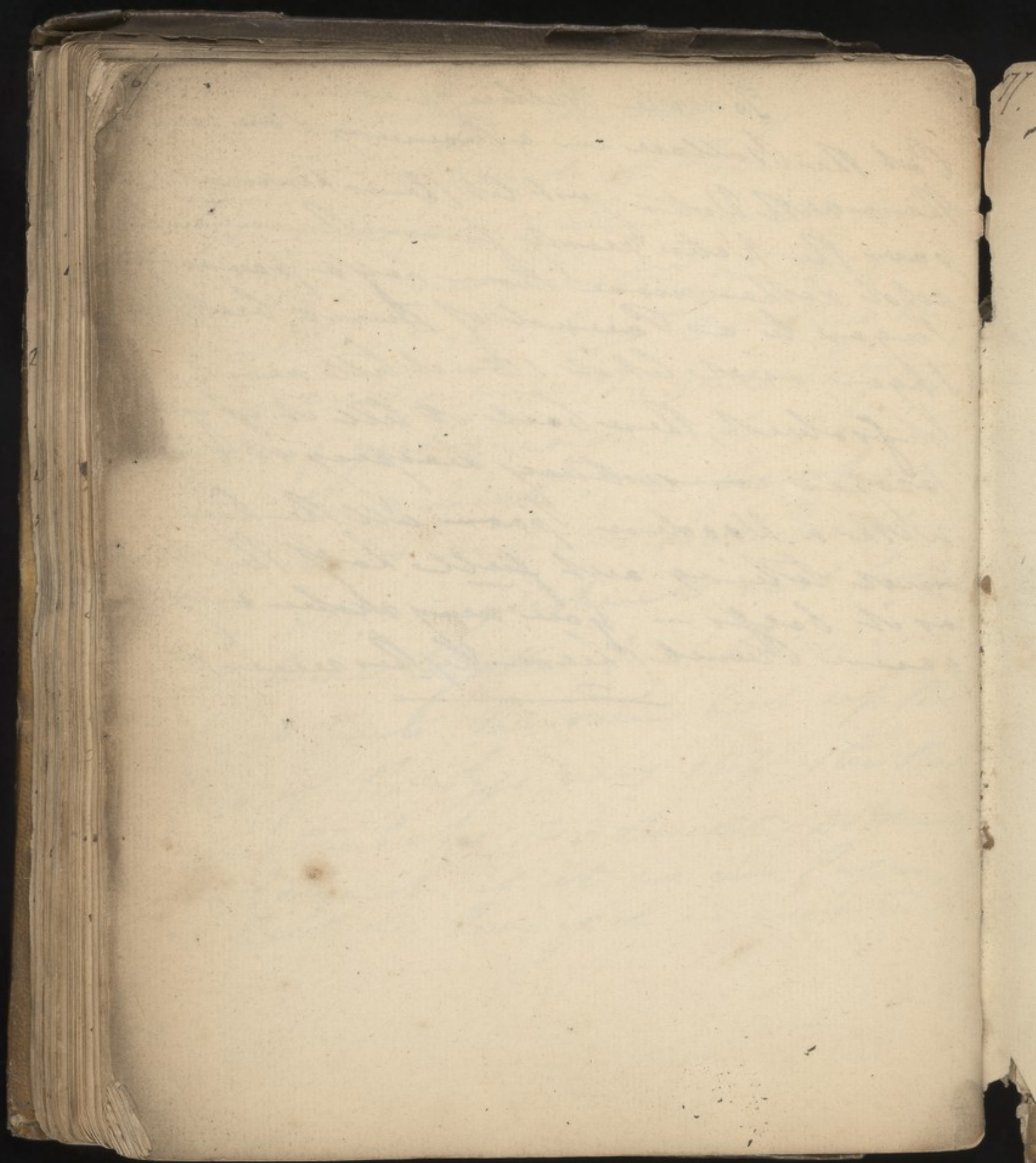
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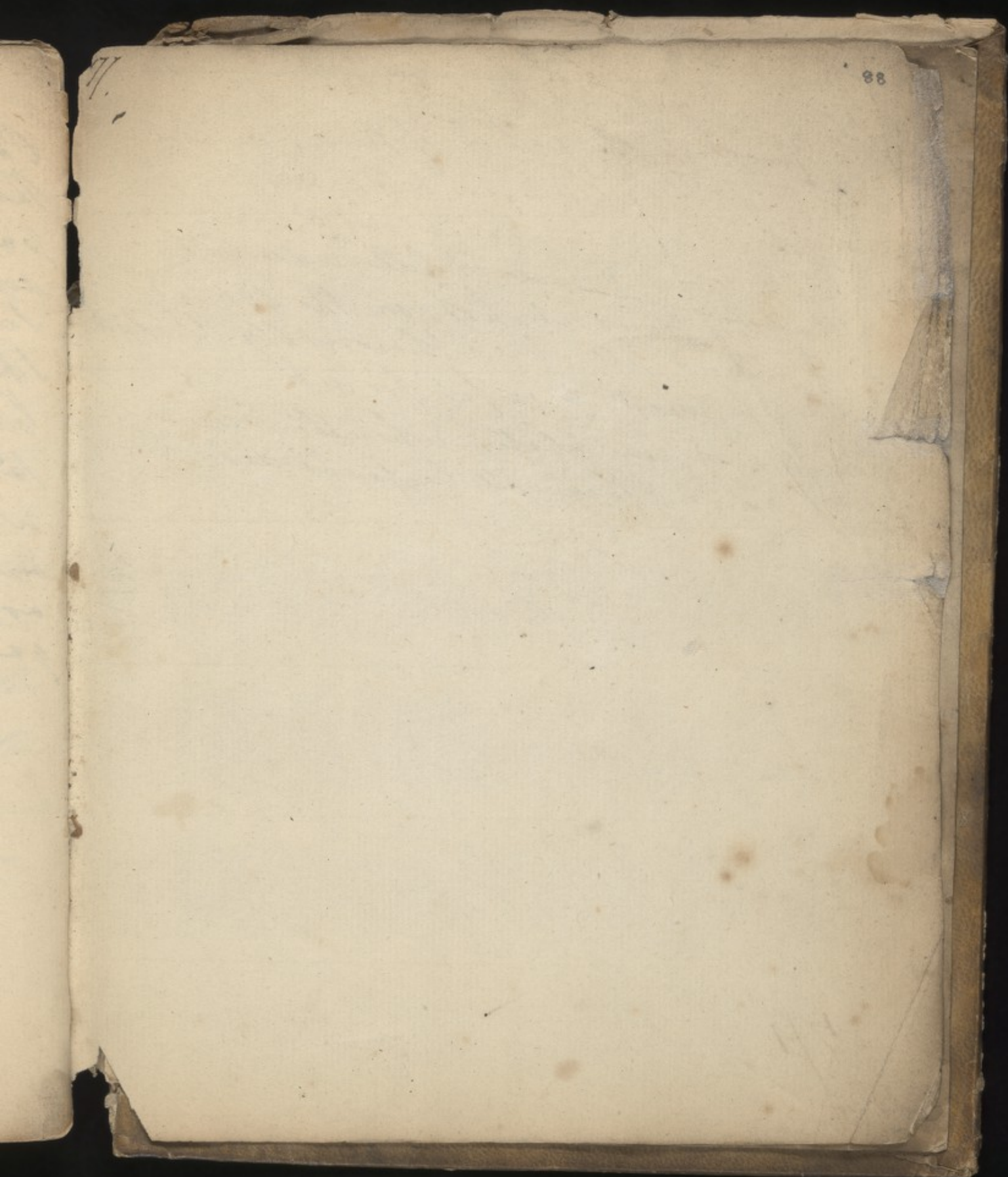
Fromage Fondue M^r. B^{ar}

Grate half a pound of Parmesan
 or good fresh Cheese into a Mortar
 with the same quantity of Butter,
 the yolks of six Eggs. ^{and} beat them
 together quite smooth. Add half a
 pint of good cream, and pour it
 upon the crumb of a French roll
 when it is a little soaked add it
 to the other ingredients, and beat
 them well together. Just before you
 put it into the oven beat up the
 Whites of the Eggs very stiff stir them
 in gently, bake it directly 20 Minutes
 will bake it. if it is in Paper
 and half an hour if it is in a tin
 Pan

To make Gallace cheese

Put the Gallace in a ~~Pot~~ ^{Pot} cover
 them with Water just let them simmer, then
 pour the Water nearly from them, and
 add rather more than half a pound of
 Sugar to a Pound of Fruit, beat the
 Sugar, and let it stand till nearly
 dissolved, then boil it till it is of a
 proper consistency keeping it stirring
 with a Wooden Spoon all the time—
 and taking out fully half the Stones
 as it boils— you may make very
 green Plum Cheese by this receipt

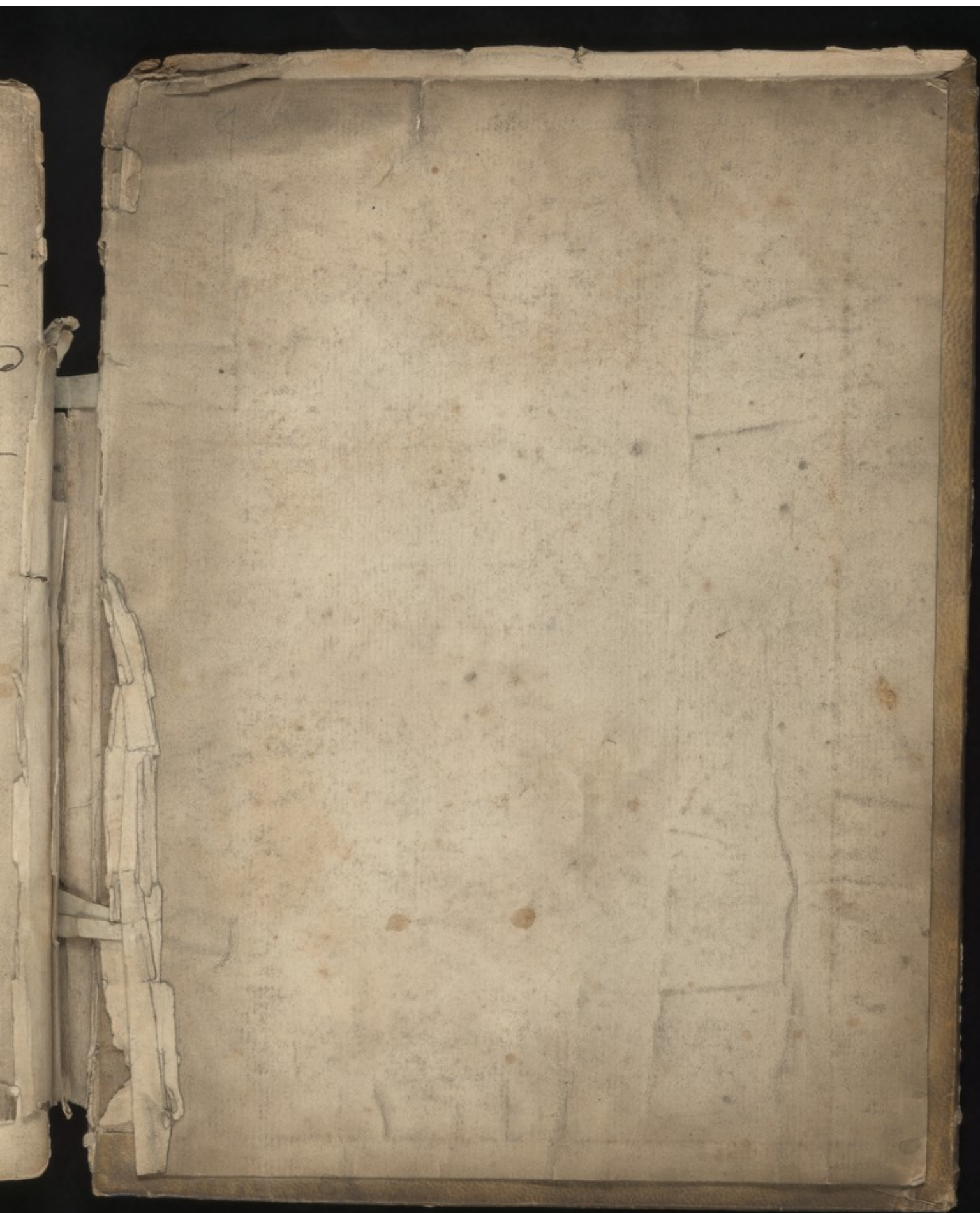


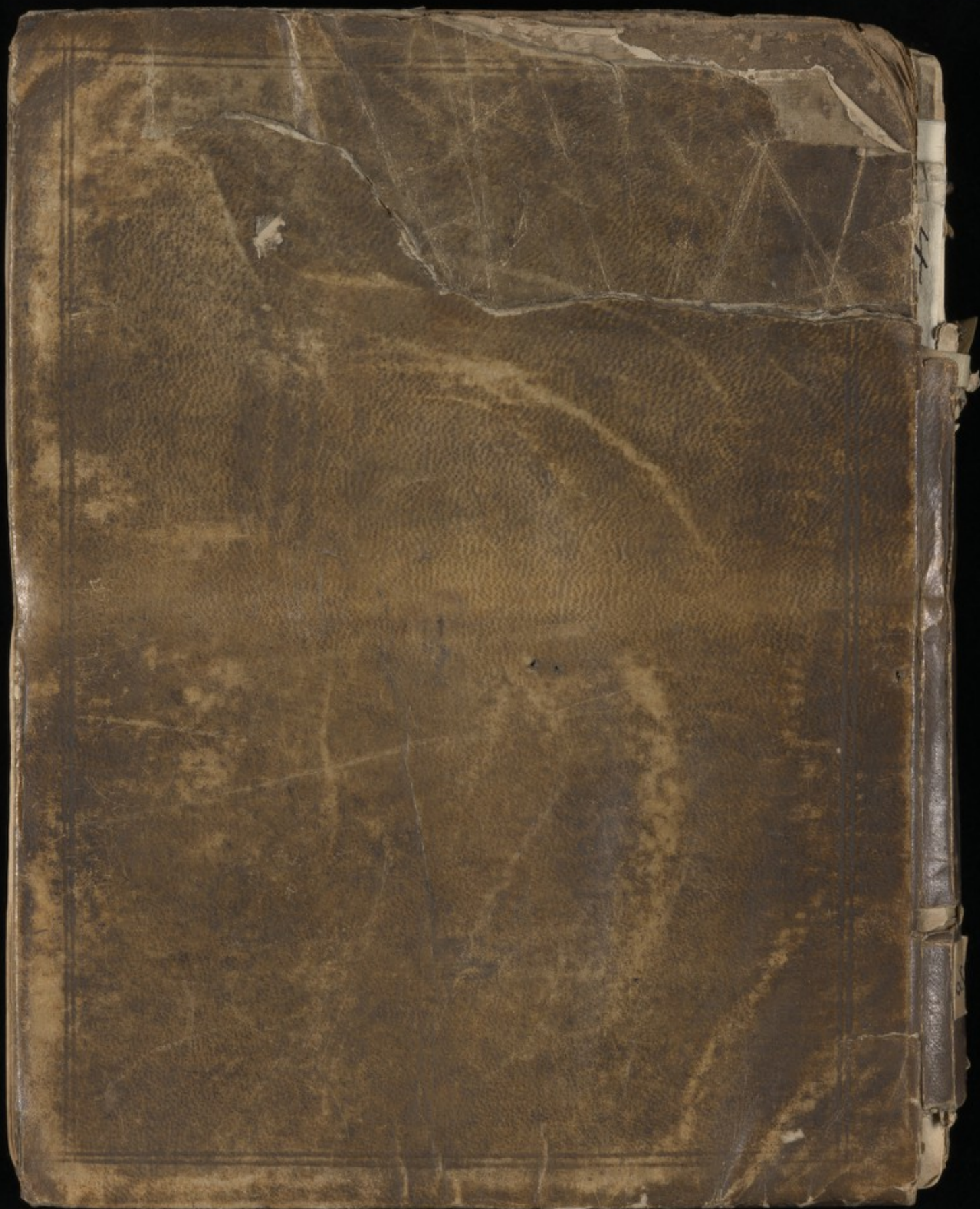


To destroy Mice

Put a quarter of a pound of Rus Vomica into a bag & boil it in two Quarts of Water for an hour, take it out & cut the cakes into pieces & boil it till reduced to a Quart, then pour it hot on the wheat & let it stand till it is thoroughly steeped & soaked up, when it is fit for use.

Set the wheat in plates where the mice are likely to come & they will be found dead in the plates.













Apple Pudding

Take 12 or 14 Apples, pare them
core them, Boil them a little
beat them in a mortar with
with the peel of a large Lemon
Coild tender. The yolks of 8 Eggs
well beaten, a little orange flower
water, the juice of half a Lemon
Six Ounces of Sugar beat
them all well together.

Put a puff paste at the bottom
of the Dish Half an Hour
will bake it —

The same Ingredients make
most excellent Cheesecakes.

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Lemon Solid 8

The peel of a large Lemon grated into a china Dish. The Juice squeezed through a Strainer upon it. Pour a pint of very thick Cream made sweet Boiling hot on the Lemon.

It must be made the day before it is used, garnish with Orange, Lemon Peel, &c

Three ounces of Ginger Beat to a powder
boiled with nine Gallons of water for one hour
with one pound of loaf Sugar to each Gallon
of water after the above has cooled add the
Juice of eight or nine Lemons with the
rind cut very thin and work it with half a
pint of fresh Yeast after it has worked itself
till the head begins to fall put the Whites of
four Eggs well beat with some of the above
Liquid and when it is fine it will be fit
for bottling after which it will soon be
ripe for drinking

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its lackness
furtherance
not humane

with MS. 4288

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its "Lactones"

Each

[illegible]

22

Minced Pies

To a pound of Tongue that is
turboiled add 2 lbs of Suet
One pound of Raisins after
they are stoned, Two pounds
of Prunes a pound of Dates
Eight apples, all sliced as fine
as possible then add 2 oz. of
Mace 2 Nutmegs & a quarter
of an ounce of Cloves some Salt
& a Tea Cup full of Lemon
peel cut as fine as possible
One pound of Loaf sugar
a pound Candied Orange Peel
& half a pound Citron peel cut
small, One pound of Almonds
cut, Seven p. of Currants perfectly
picked & Cleaned, a Quart of
Brandy & Lemon Juice to
your Taste.



2
ake Rice Apples.

of a Pound of Rice in water for half an hour
& put to it half a Pint of Milk & One of
all Stick of Cinnamon & the Peel of a
Sugar to your Taste Set it on a slow

tender. Take
Yolks of 4 Eggs &
the fire and till it
and pare your
Crumbs & loaf
proper distance
them & throw
the apples

ugar

ver & a Bunch

some long pepper & blades of Mace
Crust of white Bread wth 3 quarts of water
simper for eight hours by which time
2 quarts strain it off Take Celery