

## **Receipt Book, 18th century**

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18th century

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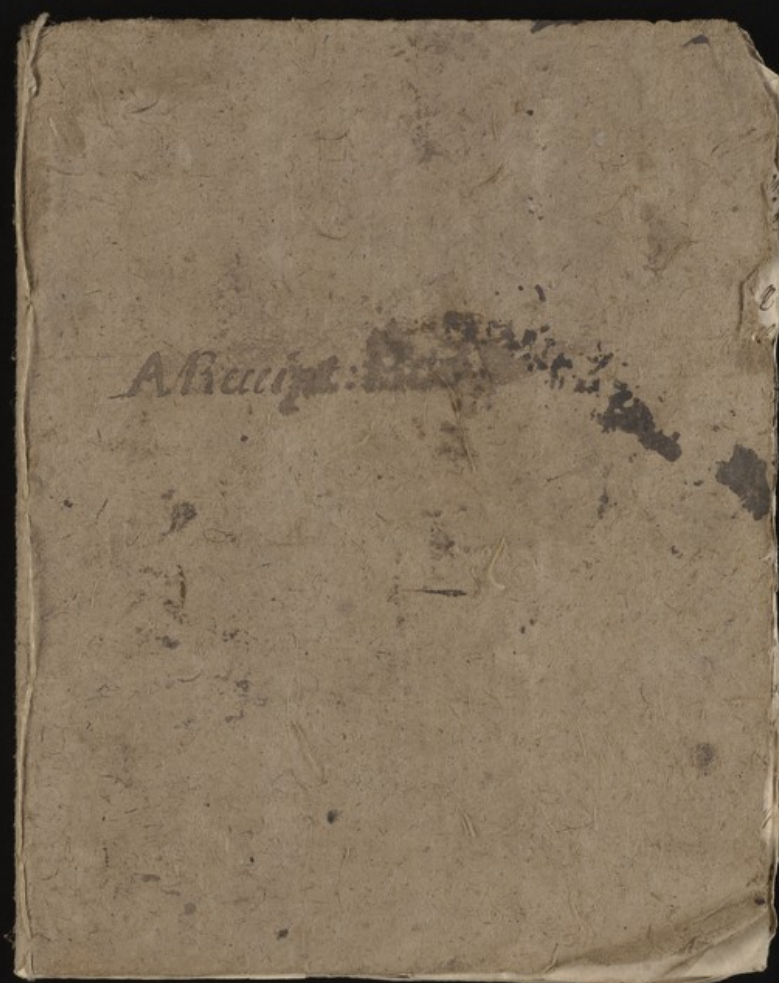
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Hujus Libri Dominum Cognoscere Viam  
Nomen subscriptum Curator Librorum habet

Grove Curator

The Goslip wine is made  
To every Gallon of water 2 of sugar. boil it an hour &  
Scum it very well. to every Gallon of water half a  
peck of Goslaps Bruise 'em a little in a mortar & when  
the liquor is no warmer than new milk put in the  
flowers & half of the Lemmons when it is quite cold  
put in the juice of 12 Lemmons to 10 Gall. let them stand till  
the next day then put in 6 spoon fulls of new yeast & for the first  
Week stir it in 3 times a day & when it has done work  
=ing clay it up close & let it stand <sup>three</sup> weeks before you  
=the it or if the weather be very hot bottle it 3 or 4 days  
work it in the barrell, when you boil the water beat to every  
gallon the white of an egg with the shells. Gose berry wine  
To every Gallon of water which must be tried & fed again  
take 6 pound of ripe fruit: Bruise 'em with your hands &  
let it stand in a warm place to ferment. Cover it with blank  
=net till all the fruit is risen to the top which will be about  
a fortnight then drain all the liquor from the fruit & put to  
every Gallon half a pound of the best sugar, dunt stop it  
up till it has done working. it will be fit to use in six  
Months.

the fire till the jolly is melted then beat y<sup>e</sup> whites of  
Eight eggs and put them to the jolly keep it stirring  
And let it have a boyle or two after the eggs are in then  
Sweeten it with Loaf sugar then put it into the Bagg  
And Sorun it off into Glasses. x

### Friskasee of Rabbits.

Put your Rabbits in bits and lay them in water a little  
to take of the blood then take a Sawpan which must be  
dry at the bottom to spread butter on then put in the  
Rabbits with a bit of mace & salt and two or three Cupps of  
White pepper cover the sawpan close set it on the fire  
but dont let it be a oery hot one when tis enough, which  
you must know by taking out a piece to try then take out  
the Rabbits and to the gravy beat a Yolke or Yolkes of  
eggs accordng to your Quanity and beat with a drop of  
Cream a little white wine, take care it does not Curdle  
A little Parsly shred and unboyle it looks pretty in the  
Sauce lay Clippits about the dish let there be mushrooms  
in the dish, but no gravy but what comes from the  
Rabbit Some has balls garnish it with slit Lemmons  
and some Bar Berries.

Tricheese, Chicken or Rabbit.

Stew them in Butter till they be tender drean the  
Liquor and let it stand to sattle put the cleare in  
Again with some mutton gravy made of Milt  
and water bit of mace, onion, white pepper nutmeg  
put the liquor to the Chickens thich it up with A  
Spoonfull of Cream 2 or 3 eggs yolks pickle Lemmon  
Sippits Barberies.

To Make Ford. meat Balls.

Take mutton veal or Lamb shread it, you must  
Have as much more Beef Suit as lean, seas on it  
with pepper nutmeg or any spice you please  
or Mace, Shread some parsley, thime, mingerum,  
Some White bread crumbs, 2 or 3 yolks of eggs  
So Koul it and fire it.

Orange Wine  
Six Gallons of water 15 of sugar boil it an hour when cold  
put to it new yeast the juice of 50 oranges then rind of 30 pills  
and thin with it 2 days run it with a quart of Spanish Wine  
let it stand 3 weeks & bottle it.

Sack posset  
Take 12 eggs beaten 1 pint of sack & sugar set it upon a fire  
to thicken boil a quart of Cream without meag a bott of Lemon  
pill pour the eggs & sack on the Cream boiling hot.

Sage wine  
Boil 4 Quarts of water when almost cold put to it 4 of  
Malaga raisins & 2 pecks of sage shred small, a porringer of  
yeast let it stand 7 days kept warm stirring it every day  
Strain, run it when clear bottle it with a lump of sugar  
If you have it shoppy you need a quart of sack when you bottle

Mulberry wine  
To every Gallon of water 12 pound of Mulberries bruised  
let them stand 24 hours stirring it strain it & to every 2  
of Juice 1 of sugar, run it let it stand 6 months, bottle it

Quince Wine  
Take your quinces & wipe 'em with a cloth but pare 'em very  
thin, every Quince by it self & strain for it fear it lose its flavor  
strain the juice into a strait measure put, let it stand close  
stop 4 or 5 days till it be very fine then put it into bottles  
put to every Quart of Juice 1/2 ounce of Double & fine sugar  
then stop the bottles very well

Raspberry or Straw Berry Wine  
Take to every Quart of white wine a pint of Raspberry's bruise  
them small with the back of a ~~spoon~~ <sup>spoon</sup> & let it stand 2 hours close  
Cover then strain it through a bagg & to every Quart of wine  
put a quarter of a pound of loaf sugar & stir it till melted  
then bottle it close & keep it cool in a week it will be fit to drink

Milk Punch  
4 Quarts of water 3 of brandy 10 Lemmons 1 of sugar a pint  
of old milk run it through a flannel, bottle it.

Orange Water  
The thin rines of 12 oranges, steep them in a quart of brandy  
10 days often shaking them then pour it off and add to it one pint  
of spring water hold with half a porringer of loaf sugar when cold  
pass them through a jelly bagg & bottle it. Lemonade

The quart of white wine three of water 1 of sugar, the juice of 6 Lemons  
let it stand 1 hour bottle it & in 6 days it will be fit to drink.  
Take 20 quarts of water 40 Quarts of Clarified, with six whites of eggs  
boil it half an hour when cold barrell it up, put 2 Lemmons in pieces  
1 half egg sliced & put it in a bagg, & into the mees, close stop & bottle it  
in 10 days.

Clear any Wine  
Six penny worth of King Glass sliced & steeped in coffee  
dish of brandy 2-4 hours put it to your Wine  
To every Gallon of Liqueur 1 of Raisins boil it an hour, wash it with  
yeast run it & in three weeks bottle it - you may add lemon pill, or flower  
or mace.

A Great Cake, Lady Wray. <sup>Lo young</sup>  
Five pound of flower, 5 lb of Currains, 5 of butter 40 Eggs beat  
the white by themselves & the yolks by themselves 2 & half  
of sugar wash your butter in water twice & in rose water  
beat the butter with your hands untill it is like Cream then  
put in your sugar by degrees keep beating it All the while  
put in your spice then put in a little flower & the white of Eggs  
by degrees untill it is all in then put in your Almonds cut  
in thin slices & the yolks of the eggs then half a pint of sack  
& a glass of Brandy keep beating all the while then put in your  
Currains Butter your hoop Bake it 3 hours & see it.

<sup>For Ring</sup>  
Beat 5 whites of eggs with a knife & put in 1 lb of Double refine  
sugar by degrees, beaten & sifted through a fine sieve it will last  
3 hours beaking at least with y<sup>e</sup> eggs when your cake is drawn  
out of y<sup>e</sup> Oven, rub the top Currains off with a cloth then take a knife  
& spread your ring on the cake & not set it in the oven any more  
for it will drie upon the cake very well

<sup>Green Cakes</sup>  
The pound of flower drie & rub into 2 pound of butter 1 lb  
sugar half a nutmeg half a pound of Currains a few Carraway  
seeds seven eggs beat with heat or rose water put em into little  
pans straw fine sugar on em when they go into the oven, when  
they look brown at the edges they are enough

<sup>Small</sup>  
2 ounces of bitter Almonds & 2 of sweet almonds beat to an oil  
1 lb of sugar the white of 2 eggs  
1 lb of butter into 2 lb of flower half a pound of sugar  
1 lb of Currains 2 of Raisins stoned & shred, 1 ounce of Cinamon  
Half an ounce of Cloves half an ounce of mace take 1 quart of  
cream & into it melt 1 lb of butter one quart of yeast strained,  
half a pint of sack mixed put in cold, 10 eggs well beaten  
work it well & lightly let it stand 3 hours in a hot oven  
& see it as you did the other. the Cream & butter are to be  
put in when warm.

<sup>Red Cakes</sup>  
1 lb of butter 6 eggs 5 whites taken out 4 spoonfulls of Oil  
6 spoonfulls of yeast 2 pints of flower 1 lb of Carraway Confects.

<sup>Little Cakes</sup>  
Take 1 lb of butter 1 & half of flower six spoonfulls of yeast a  
few Carraway seeds, as you please make it up into a paste  
& make it into little parcels like little Coffins & put into wine  
one some plumped Currains & Sugar Cover them up & make em  
into little Cakes, sift fine sugar on them before they are Baked.

<sup>French Biscuits</sup>  
1 Quarter of a peck of flower 8 eggs 1 pint of yeast mix it  
with hot milk & a little bit of butter in the milk

Mackoons

Take half a pound of Almonds blanch them & beat them with a little rose water to keep them from ryling beat 'em till they come to paste take half a pound of loaf sugar beat & mix then take 2 whites of eggs & beat 'em with a wing till they are as white as snow then stir in your sugar & Almonds beat it well a quarter of an hour then drop it upon wafer paper & show sugar over them Bake 'em in a oven for your use.

Sugar Biscuits

Take a little flower & Coraway seeds, butter, a spoonfull or 2 of rose water make these roll 'em out very thin & cut 'em with a knife then serge sugar upon 'em a quarter of an inch thick & bake 'em they will keep a whole year.

Almond biscuit

Take a pound of Almonds lay them in cold water then blanch & beat them with a little sack & rose water very fine then take 1/2 of Double refine sugar serged, & the white of six eggs beaten to a hard froth beat 'em all very well together then beat in six spoonfulls of fine flower & put them into little tins serge a little sugar over them & set them in a moderate oven.

Pratafia Biscuit

Blanch & beat 1/2 of bitter Almonds with orange flower water or rose water, beat the white of eggs to a froth mix altogether & layge the signess of a walnut upon paper & bake 'em in a moderate oven.

Lemon biscuit

Take 9 eggs the yill of 2 Lemmons Grated 1/2 of Double refine sugar finely sifted reserving a fourth part to show over them when in the pans beat the sugar & eggs together 2 hours then add to it 1/2 of flower which must be put in just when the roen is ready butter the pans & fill them not overfull bake 'em a quarter of an hour in a quick oven they are not to be stirred much after the flower is in for that will make 'em heavy.

Biscuit for tea

Take 9 eggs leaving 2 whites out 3 spoonfulls of rose water or orange flower water beat 1/2 of eggs & 1/2 of eggs & the sugar together half an hour continually, which must be 3 quarters of a pound of powder sugar 6 spoonfulls of flower dont put in flower in till the oven be hot because it will make it heavy an hour will bake it. Biscuit for tea Beat 15 yolks of eggs put to them 1/2 of fine flower & 1/2 of sugar, heat it till very light bake it in a tin & moderate oven.

Crustach Biscuit

Work a pound of butter in your hand till it be as soft as cream then take 1/2 of fine flower a pound of Corains & a pound of fine powder sugar well dried by the fire, a little nutmeg then beat 10 eggs very well & mix altogether with your hands keep it stirring till the oven be just ready then put it into

Little Card Biscuits



Almond Pudding

Take y<sup>e</sup> crumbs of a penny loaf boild a quart of good  
Milk or Cream & put upon it, blanch half a pound of  
Almonds & beat them small with a little rose water or  
fair water & put em in, sweeten it to your taste  
Half a pound of butter & some nutmeg

A Quaking pudding

Take 8 eggs & 3 or 4 Spoon fulls of flower a quart  
of Cream & a little nutmeg & salt. sweeten it to your  
taste butter your Cloth & flower it boild it half an hour or  
more

Meat Pudding

Take a penny loaf grate it & boild it in a quart  
of milk with some nutmeg when cold put half a pound  
of beef & eggs sweeten it to your taste & bake it

Oatmeal Pudding

Take a pint of Cream set it over the fire stir into it  
as much oatmeal fine sifted as will make it like a hoasy  
pudding, when it is of on the fire stir into it half a  
pound of butter salt & nutmeg when cold put into it  
8 yolks of eggs & 2 whites butter your dish & bake  
it in a pretty quick oven.

Carrot Pudding

Take as much carrot grated as the bigness of a penny loaf  
& as much grated Bread, half a pound of butter melted, a  
Quarter of sugar, a little good Cream, butter your dish  
knead it with butter sugar & sack; an Hour will Bake it

Orange Pudding

Take 8 eggs the juice of four Oranges & the rind of 2 of them  
shred very fine half a pound of butter & some loaf sugar  
knead it to your taste, beat those altogether very well over  
night & cover it close till next morning then make a puff paste  
rolled very thin & put under it 3 Quarters of an hour will Bake

To keep Oranges all the Year for puddings

Take the oranges & steep em 2 days & 2 nights in cold water  
shift them night & morning, then dry em up in Cloths & put em  
into fresh water, ~~boild em till they~~ are tender then take them out  
of the Cloths & beat them in a marble or wood mortar you may either  
put the double quantity of fine sugar or Loaf sugar & beat it well  
with your Oranges when tis well beat pick em out the seeds, put it in  
to your pot.

Don't boild the oranges too much you may feel when they are tender  
when they are enough, cut em open & pick out the seeds & strings  
& beat them pulp & all together.

They need not be steeped so long?

Orange Pudding

Take eight eggs leaving out two of the whites, put to em  
a Quarter of a pound of sugar, but less sugar will do  
if you put in double quantity at first 2 spoonfulls  
of this pulp of Oranges & almost half a pound of  
butter melted thick. If you please you may grate a  
bisquet in but tis very Good without. mix altogether  
& put it into a stone dish with puffed paste about it  
set it in a quick oven an hour will bake it  
beat it well after tis <sup>Salt</sup> & Tons will bake it

Almond Tart

Take half a pound of Almonds & blanch them &  
stamp em in a mortar with orange flower water  
some sugar & a little sack a quarter of a pound of Can-  
did lemon pill cut in pieces, 6 yolks of eggs & 2 whites  
a pint of sweet cream two ounces of melted butter a little  
beat Cinnamon stir all in a mortar together about an  
hour then put it into a dish with puffed paste round y  
the sides, but not the bottom, some Rose harts over the top &  
When it comes out of the oven stick it full of bits of  
Citron

Egg Dye

12 Eggs dyed had shed the yolks by themselves &  
y whites by themselves, one pound & half of Beef seuil  
half a pound of Raisins shod & shined a pound &  
half of Corrius half a pound of sugar some lemon  
pill, mace & nutmeg. Salt.

Black Pudding

Boil your Gritts hid in a bagg season them with Ging  
er jamaca pepper & black pepper a little pen nyhil  
a handfull of Chipel, salt, all this you may do before y  
blood is put in then warm or boil a little milk & put it to your  
blood the thickest of it which is the best & it will melt if  
put to it some beef suit & hogs fat some eggs.

To Make Collops de Manthoune

Take a neck of mutton, Cut it into very long a slabs  
Beat them flat with a cleaver, then grate bread crumbs  
& mix them with minced thyme, pepper, salt & a grated  
nutmeg, mix it very well together & dip your slabs into  
Melted butter, then throw on your hands being pretty thick  
Wrap up each in fine clean paper set the grid iron high  
over at one end than y<sup>e</sup> other that it may not blaze the  
fire the papers, your sauce is gravy & shallot.

For the Collops

Take a leg of veal & cut y<sup>e</sup> lean in thin slices then  
hack them with the back of a knife, then put them into a  
pint of cream & if they lie all night before you make  
them it will be the better, or else let them lie 2 or 3 hours  
before you use them, put into the cream with y<sup>e</sup> collops  
a nutmeg sliced, a little salt & a bunch of sweet marjoram  
When they have laid long enough, take the collops out  
of the cream & fry them with butter, take a little white  
wine an anchovy or two, a little mace, an onion, a little lemon  
peel put em together set them over y<sup>e</sup> fire till y<sup>e</sup> Anchovies  
are dissolved, then make the pan clean & put in it what

you want to use & a piece of butter, white wine, the yolke of  
an egg or two to thicken it warm this together pour it  
on the Collops & to dress them up

For the balls

Take a quarter of a pound of veal & half a pound of  
beef suit a little nutmeg salt & onion & make it up  
with yolke of eggs & with white bread crumbs

For the Collops

Boil your Venison for Gravity, your fillit either  
Lay it in milk or water or just Give it one boil to robt,  
You may pare of y<sup>e</sup> outside of it for your balls, which  
will then fry sooner & lighter, Fry your Bacon in butter  
then pour that away, fry your balls in butter, take  
them out & fry them in the same that your Collops was  
fried in, Drain that butter away with in your Gravity  
Cream & yolke of eggs, shake it upon the fire but not  
too long lest it curdle. When it is off on the fire put in  
your white wine & Mushrooms, garlick to it w<sup>th</sup> Lemons  
& barberries

A Frickasee Chicken or Rabbit

Skin your Chickens or Rabbits cut em in little  
Pieces  
Bruise y<sup>e</sup> Bones a little wash out the blood in warm  
Water & put em in a Cloth to dry put as much as  
you think will cover it when it boils, put to y<sup>e</sup>  
Butter, a bunch of sweet herbs horse radish, Lemons  
peel, anchovies, an onion, a Blade of mace and a  
Quarter of a nutmeg & when your butter boils  
up throw in the Chickens & let them stew Leisurely  
When its enough let it settle & pour of some of  
the top of the butter, leave as much as will be  
sufficient with your eggs for Sauce. Have 2 or 3  
Yolks of eggs well beaten with some white wine  
A little salt, a spoonfull or two of Cream, & shred  
parsley keep it stirring when your eggs are in, as soon  
as it thickens pour it in your Dish with

8  
Curdle Garnish it with Lemons

The Usual way of making frickasee Chicken  
Skin them & wash them in warm water dry em with a  
Cloth Season them with black pepper & salt then put em  
into the stew pan with a little water a good piece of  
Butter a piece of Lemon peel an anchovy some nut-  
meg, mace, & onion, a bunch of Lemon Thyme & Sweet  
Marjoram, let them stew together & when the chickens  
are enough pick out all the spice then take a little  
Cream 2 or 3 Yolks of eggs a little white wine &  
shred parsley to this then your frickasee is made  
it up. To Stew a Turke  
Boil your Turkie in milke water tied up in a  
Cloth, but first put some fried meat balls into the  
Maw, to make your Grovie take a score of oysters wash  
them with a little white wine & their liquor, drain of  
the top of the Liquor to stew them in, then put em

Over the fire. then put a little mace to'stew all together.  
You must strain the Gravy, then take six anchovy  
bone it & put it into y<sup>e</sup> Sauce & let it boyle till its  
Rich & is done, then put the liquor from the Fishes  
into y<sup>e</sup> Saucepan to the Gravy, then take a piece of butter  
with a little flower, to thicken the Gravy, put in  
three or four Spoonfulls of Whites wine, three or four  
Yolks of eggs well beaten, squeeze a Lemon into  
y<sup>e</sup> to put in the Oysters, Make balls & truple some  
bacon & so put em in & upon the Turkey.

To Dress Pallats & Sweet breaths  
Take six Pallats & boile them six hours then skin  
them on both sides and put them into small  
pieces then take a little Strong Gravy in a  
Saucepan & put the pallats into it.  
Black Pepper Salt an Onion a Blade or two of Mace  
then let them over the fire to stew Leisurely then  
Take four or more Sweet breaths and cut them  
into square pieces of the like bigness  
Dredge & fry them in Sweet butter Cold & Brown  
then Drain them well from the Butter  
and put them to the pallats let them stew  
Leisurely together then squeeze in a little Lemon  
whitewine & thicken them w<sup>th</sup> the Yolks of an Egg  
or two: to serve them up

### Calfs Foot Jelly

Take a Gang of Calfs Feet & Dress them Very Clean  
and Put them into a Kettle with a Gallon of Water  
Let them boyle to three pints Let it stand till cold  
Then take away the fat both top & bottom  
Then put to it the Juice of five Lemmons the Rill  
of four & the Juice of two Oranges: a Nutmeg  
Some Annison a pint of white wine: a Quarter of Salt  
Let them over the fire till the Jelly is melted. Then beat  
the Whites of eight Eggs & Put to the Jelly: keep stirring  
and let it have a boill or two after the Eggs are in  
Then sweeten it with Loaf Sugars  
Then put it into a Bag & then it into Glasses  
A Trichasee of Chicken or Rabbit  
Stew them in Butter till they are tender: Doan  
the Liquor & let it stand to settle put the Lear in agt  
with some Mutton Gravy made of Milk & Water  
A Bitt of Mace Onion white pepper Nutmeg  
put the liquor to the Chickens  
Thicken it with some full of Cream two or three Yolks of Eggs  
Pibbe: Lemmon Toppin & Barberries

### Forced Meat Calfs

Take Mutton Veal or Lamb Shred it.  
You must have as much as more beef less it than <sup>meat</sup> lean  
Season it as you Like:  
Thred some Parsley & thime, Marjoram some white bread  
Crumbs two or three Yolks of Eggs to knead & fry it;  
To stew Rabbits  
Put them in pieces stew them in Butter & little Dates  
Then pour up all into a bowl: pick the Rabbit from the  
Liquor & fry it a little Brown in Butter  
Then put a little more Butter in & Dredge some flour  
into the Butter untill it be a little brown  
Thred in Anchovy an Onion a little parsley & Thime  
Mace & Nutmeg: & the Clearst of the Gravy that  
that the Rabbits were stewed in at first  
If too thick add a little broth or Gravy  
To Pot Pidgeons  
Season them with pepper & Salt Pour some Butter  
upon them & bake them in a pott  
Take them out to Drain all the Gravy from them  
Melt your Butter & pour it on them till they are Cold

To Pickle a Turkey

Take a Turkey & Bone it whole & Lard it on the  
inside season it with Cloves mace pepper & salt  
Bake it in a Quart of whitewine & a Quart of  
Alligard a little whole pepper mace & two or three  
Bay Leaves: Stup it in this Pickle till you eat it:  
Three Quarters of an hour will bake it:

