Recipe Collections, 19th Century

Publication/Creation

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T +44 (0)20 7611 8722
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5854/1

Li Opias. Spir Sal: ammoniac Cum
Cinn: Satiff: fr. 0=75

Resina Jalappa Purifiée
l'once fr. 2=75

Scammon: a l'esp. l'once fr. 2=00

Pulv: Lector: ℥vii

℞ pulv: rad: alth
——— fr. flor: ā ℥ii
——— Liquirit:
——— gg: tragacant
——— Sacchar: alb: ā ℥j
mise: f: Pulv:

Pulv: Diatragac: Frig: ℥ss

℞ pulv: rad: alth: ℥ij
— Liquirit:
— gg. tragacant:
— Sacchar: alb: ℔ ℥j
misc: f: pulv:

℞ volatil aromatic

℞ ess limon

ol nucis moch ʒ ss

caryophill gutt x

℞ sal armoniac dulc ℥ x

R. Ter japonie
pulv. gg arabic. ad 3vi
fiat. Pil. pr. 3viij
quam magnitudo
ut f. trochisci
No

een pond Venegnet ½ pond Cordiael

een half vierde drakenbloed.

5854/5

This experiment was made by Mr John Scott of Oxford Street near Duke Street Gpsw

Method & Result of an Experiment for Preserving & Generating Leeches.

First of the Machine employed: — This consisted of two Vessels formed of Wood of different dimensions for the purpose of placing one within the other, the larger Vessel about 4 feet long 2½ broad & deep, made to hold Water, with a thin plate of Pewter perforated with Pin holes fixed within about 4 Inches from each end, slanting right & left the depth & width of the Vessel; the smaller one a foot & half square & two feet deep, bored full of holes the size of a new sixpence, made to hold a body of Clay, intended to be constantly under Water to render it always soft, so that the Leeches could pass at all points through it, placed within the former between the plates standing hollow from the bottom & to admit of the hand down the sides between the two Vessels; the whole completed by a lid of Wood hung on hinges to cover the centre of the larger Vessel as far as the Plates, which confined the Leeches at the ~~sides~~ ends: — the Water being conducted into the division at one end

by a lead pipe which passed through the plate to the Centre & filled it, — on the other end the Water passed the opposite Plate from the Centre & was taken off from the bottom by a Cock at such times as it could be supplied with fresh Water which was three times a week — 2dly of the Leeches, these being put into the Centre of the Vessel they were at liberty to remain in the Water or penetrate into the Clay, & I found that their passing through the latter body cleansed & kept them perfectly healthy also I observed they buried themselves entirely in the Clay, when the weather was severely cold in the Winter & during Thunder & Lightening in the Summer & except those times they were principally to be seen in the body of Water. — of their increase, I found in the clay at the Spring of the year, small bags of spawn in appearance to Jelly the shape & size of Birds Eggs covered with a fine Hair Bristle, from these I had indulged the hope of shortly seeing a new family but was disappointed for by the Summer these had mostly disappeared & I conceived had perished in the Clay from probably their being always covered with Water & I think it likely in Ponds where they are caught, this Spawn is deposited by them ~~at the~~ at the sides & there animated partly by the moisture & the Suns rays combined, which it had not the advantage of in the Machine

Qy. What number of Leeches?
What number died & at what time?
Were any of ye bags opened & what was their appearance inside?
Is it certain that their Egg was a production of ye Leech & what sort was they?

1800.] German Theatre.—D

rder had recourse sometimes to
c exhibitions, in order to ex-
e mysteries of the faith to the
nder. ndings of the inhabitants
rland and Livonia. It is not a
markable that Hrosvitha, a Ger-

Seneca we sufficiently discover that he is
only the skeleton of a dramatic author.
About this time pantomime also began
to appear on the German stage; but
their harlequin bore as little resemblance
of the Italian gentleman without bones,

6

CRITICAL REMARKS *on* SHAKESPEARE.

TIMON OF ATHENS.—*Act* 1. *Scene* 1.

ALL those which were his fellows but of late,
Some better than his value, on the moment
Follow his strides, his lobbies fill with tendance,
Rain sacrificial whisperings in his ear.

Dr. Warburton, in his very ingenious note on this passage, supposes "sacrificial whisperings" to mean personal calumnies, in allusion to the victims offered up to idols, but the scope of the observation is probably more general. Who that has had any experience of the world will not acknowledge the mortifying truth contained in the lines immediately following,

When Fortune, in her shift and change of mood,
Spurns down her late beloved, all his dependants,
Which laboured after him to the mountain's top,
Even on their hands and knees, let him slip down,
Not one accompanying his declining foot.

If his occasion were not virtuous
I should not urge it half so faithfully.
Act III. Scene 2.

"Virtuous for forcible, faithfully for fervently," says Dr. Warburton. But how is it possible to understand any author who uses one word for another with such unwarrantable license? The meaning doubtless is, if the purpose to which the money is to be applied were not laudable I should not urge my suit with such punctual fidelity.

And not to swell our spirit
He shall be executed presently.

the sun. The sea's melting the moon into tears is, as Dr. Warburton has observed, a wonderful secret in philosophy, but it is a very easy operation in poetry. Mr. Steevens proposes, with a degree of misplaced confidence very unusual with him, to change *salt* into soft tears. And Mr. Tollet, a respectable critic, suggests the no less unfortunate alteration of *moon* into *main*, that is, main-land. And he [illegible] the

w the blsy from probably their being always

Plague. Oil a cure for.

"My opposite neighbour," he observes,* "being at his window, looked afflicted; I asked him what ailed him? He told me that a young man, his relation, in a part of the same building he inhabited, was struck with the plague. 'Anoint him with oil,' said I, 'and he will do well.' He had no opinion of the oil, and did nothing. The next day I questioned him, 'Well, how is your relation? Have you anointed him?'—'No: he is better!' It was false; the man was worse. The third day in the evening I saw him again; he was crying:—'What is the matter with you; is your relation dead?' 'No, but he is very ill: he is dying!' 'Anoint him with oil,' I said to him again: 'what do you risk?' 'Oil is heating,' he replied.—'Heating or cooling,' I said, 'would you have the man die? try it.' And he left me, and went and saw that his relation was anointed: and the next day the man was free from pain; with a good appetite and a large tumor in his groin, but perfectly easy. I ordered him to humect frequently the tumor with oil, and in eight days it came to suppuration, and soon afterwards the man was walking in the streets. This being promulgated among the neighbours, another infected person tried it, and was cured; and then another, and another, to the number of seven, whose names I possess, and whose blessings I enjoy."

As a proof of the efficacy of oil in extracting venom from a wound, I will take the liberty of making another quotation from this gentleman's work.†

"I have tried it," says he, "on five rats, stung one by one by a scorpion. The first swelled to a great size, and appeared to be near dead. I poured some pure oil upon him, and he recovered, and in a few minutes ran away. But he might have recovered without the oil, as people say.

"I put a second to the scorpion, and the rat was stung, and I left him to himself, and he died very soon: then I presumed that the former had been cured by the oil.

"I tried another, and cured him; and another, and he died. And another, and he was cured.

"There was that virtue, therefore, in the oil, or that predilection in the malignant humour which the sting infused for the oil, as to draw it from the body and avert the poison."

The communication of a correspondent in your Number for June, (p. 529) greatly tends to substantiate this fact, and to prove that oil, administered as a remedy, may be made subservient to many valuable purposes.

Sept. 13, 1811. I. E. Y.

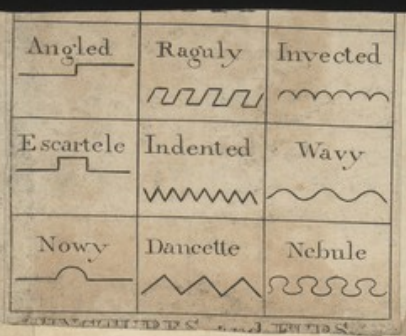
* Political Recollections relative to Egypt. (page 187.)
† Page 140.

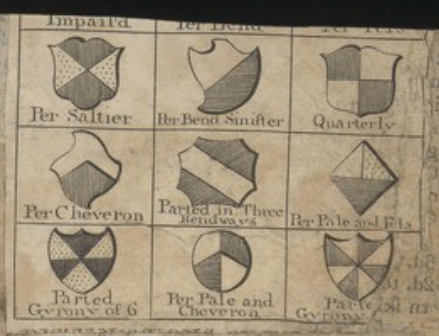
Cure for the Gout

One pound of rye meal, four ounces of yeast — two ounces of salt made up into a thin poultice & applied hot to the soles of the feet wrapt up warm in flannel & repeated every twelve hours. 4 or 5 times usually cures — wash the feet afterward with bran, warm water, brandy & castile soap. You must keep yourself warm & avoid catching cold, for it generally opens the pores of the feet —

Let the gout be seated where it will you must apply the poultice to the feet for it is the nature of it to draw the disease downward to the feet & carry it off.

You may apply it in any stage of the disease —





E. Drucco

Qui te videt beatus est,
Beatior qui te audiet,
Qui basiat semideus est,
Qui te potitur est Deus

Buchanan

Paraphrased by Richd Savage

1

Happy the man who in thy sparkling eyes
His amorous wishes, sees, reflecting, play;
Sees little laughing Cupids, glancing, rise,
And, in soft trimming languor die away.

2

Still happier he to whom thy meanings roll,
In sounds which love, harmonious love, inspire;
On his charmed ear tis wrapt his listening soul;
"Till admiration forms intense desire.

3

Half deity is he who warm may press
Thy lip, soft swelling to the kindling kiss;
Oh! may that lip assentive warmth express,
"Till love draw willing love to ardent bliss!

4

Circling thy waist, & circled in thy arms;
Who, meeting on thy mutual-melting breast,
Entranced enjoys loves whole luxurious charms,
Seals a God! — is of all heaven possessed.

Dr Mrs — 11/1740

Qui te videt beatus est,
Beatior qui te audiet,
Qui basiat Semi-deus est,
Qui te potitur est Deus.

BLEST is the youth that views thy charmful face,
In which the justest symmetry we trace;
More blest is he, thy magic voice who hears,
Which far excels the music of the spheres.
He's half a God who joins his lips to thine,
And sucks from thence ambrosial sweets divine;
But who enraptur'd sinks into thy arms,
And rifles all thy magazine of charms;
At once caressing, and at once caress'd,
Is all a God—is all of heaven possess'd.

THE
SWISS COWHERD'S SONG,
IN A FOREIGN LAND.
Translated from the celebrated Swiss Song, entitled "RANZ DES VACHES."
BY MONTGOMERY.

O, WHEN shall I visit the land of my birth,
The loveliest land on the face of the earth?
When shall I those scenes of affection explore,
Our forests, our fountains,
Our hamlets, our mountains,
With the pride of our mountains, the maid I adore?
O, when shall I dance on the daisy-white mead,
In the shade of an elm, to the sound of the reed?

When shall I return to that lowly retreat,
Where all my fond objects of tenderness meet.—
The lambs and the heifers that follow my call,
My father, my mother,
My sister, my brother,
And dear Isabella, the joy of them all?
O, when shall I visit the land of my birth?
—'Tis the loveliest land on the face of the earth.

The following lines are part of an authentic copy of verses found in a wretched garret in Glasgow, after the decease of a young female of superior connexions and education, who became the victim of disease, extreme poverty, and wretchedness:—

When pamper'd, starv'd, abandon'd, or in drink,
My thoughts were rack'd in striving not to think,
Nor could rejected Conscience claim the pow'r
T' improve the respite of one serious hour.
I durst not look to what I was before,
My soul shrunk back, and wish'd to be no more.
Of eye undaunted and of touch impure,
Old ere of age, worn out when scarce mature;
Daily debas'd to stifle my disgust
Of forc'd enjoyment in affected lust,
Cover'd with guilt, infection, debt, and want,
My home a brothel, and the streets my haunt,
Till, the full course of sin and vice gone through,
My shatter'd fabric fail'd at twenty-two.
Then Death, with ev'ry horror in his train,
Here clos'd the scene of nought but guilt and pain.
Ye fair associates of my op'ning bloom,
Oh come and weep and profit at my tomb,
Then shun the path where gay delusions shine,
Be yours the lesson—sad experience mine.

To make a Whitepot

Boil 3 quarts of milk, when its cold beat up 7 Eggs with a spoon full of flower, half a pound of the best Jamaica Sugar, a quarter of a pound of Butter, & half a Nutmeg, bake this as you would a rice pudding

To make a White pot

Salade de distinction.

(Blackwood's Mag.

Eggs. boiled 10 minutes – yolk only into bowl.
(or season permitting 1/2 doz Broad windsor beans
(well boiled, & stems removed)
a tea spoonful of salt
3 do of good mustard (add 10 pr cent of mustard & 90 of flour coloured with turmeric.)
a little cayenne pepper
Pound well together with silver spoon.
add. spoonful of common (good) vinegar
[like perfect; it sh^d be Tarragon Vinegar]
Stir with wooden spoon for one minute.
Add 2 brimful spoonfuls of best olive oil of Lucca
("niggard of vinegar, prodigal of oil. Old Rule.)
Stir again for a minute or two, till all well mixed.
Freshing towels add 1/2 a teaspoonful of brown sugar
Ply spoon again for a minute.
Add 1/2 doz little spring onions cut fine.
3 or 4 slices of beetroot.
White of the egg cut too small.
Lettuce itself (hard stock removed)
shake off drops of water, as they lessen the quality of the mixture above.
Stir the leaves over gently, so as not to bruise, but so that every part of them may come in contact with the mixture.

J.S.J.

White sauce in the dish —

Timball of Macaroni

Prepare your Macaroni as above when tender; dry it on a cloth, cut it a bout, and inch longe; butter a Mould well, and place them all round, leaving a hole in the middle; for a ragoute line the Macaroni with a thin layer of Veal forcemeat; then put in a Ragout of Sweetbreads; or Palates or a fricassee of Chicken, or Rabbit or any other little thing; fill up with macaroni Boil it an hour and quarter, standing in a pan with water, so as not to boil in it — serve it up with white or Brown — Sauce

Franchipane Cream

Take 2 spoonfuls of flour 2 or 3 of Sugar to sweeten it 6 yolks of Eggs a pint, of Milk or Cream, mix well; put on a quick fire stir it very quick lit it boile a minut or two; it must be very thick, flavour with Orange-flour water; butter a Mould very slightly; take some Sponge Biscuit, that has been soked in a little Rose water, or any thing else if preferred lay them a round the Mould, put in your Cream let it remain Perfectly Cold turne your Mould in a little warme water when wanted to go up.

× Maccaroni in a Mould

Boil the quantity you want for the mould, in water with a small bit of butter and a little salt; till tender strain; and put into a stew pan two ounces of butter; a spoonful of flour, and a little Milk or Cream, when Boiled put in the Maccaroni; season with Cayenne pepper and salt, and a quarter of a pound of Parmesan cheese grated; mix it to together and let it get Cold, Butter the Mould well, and strew some Crumbs of Bread over it; line it with puff paste; put the Maccaroni in and Bake an hour: a little —

Veal Soup

5854/11

Stew a knuckle of veal till all the good is out of it straining off the liquor and add a little Beef Stock to strengthen it with a little piece of Ham. Thicken the Soup with a little Cream and perhaps one Spoonful of Lemon Jelly to slightly colour it Cut off all the fat and gristly part of the knuckle of veal and cut it in pieces and put it in the Soup and serve it up with the pieces of meat and a little Macaroni boiled tender and cut into pieces about 2 Inches long It must be served up hot

Fillets of Rabbit

The Wings and Legs of a Rabbit finely larded and served up with stewed Sorrel

Macaroni and Chicken Patties

Put Macaroni into ~~[illegible]~~ warm Milk and Water till it is ~~[illegible]~~ sufficiently tender that it will unfold without breaking all the time your mould with it both top and sides round and round till it is covered, then line the Macaroni with minced meat the same as Pounded de Richelieu about ½ an Inch thick fill ~~[illegible]~~ up the middle of the mould with Chicken or Veal not minced ~~[illegible]~~ at all fine mixed with Ham or small pieces of Oxtongue or Oysters if in season which are a great addition ~~[illegible]~~ made very moist with Cream flavoured with White Mushroom — then put the ~~[illegible]~~ mould into a Pan of ~~[illegible]~~ Water and stew it over a Stove till the Macaroni is sufficiently tender but not to break or separate turn it out and serve it up with a little thick gravy in the Dish

Gile' Market

Put into your Jelly Mould pieces of Lemon Sponge differently coloured and flavoured with Orange Flower or Vanilla then pour over it fine Clear Jelly nearly cold but not stiff which will fill up all the Vacancies and make it a beautiful Course dish

Camphor Julep

To ounce of Camphor scraped fine, pour 3 pints of Boiling Water — let it stand 24 Hours by the Fire covered with a cloth — Then strain it thro' a muslin and bottle it. The Camphor at the top or round the edges of the Jug may also be used again

Rhubarb Tea

Take sliced one ounce two Drachms, infuse them in a Pint of boiling Water till cold, then ~~drain it~~ strain it and add thirty drops of Vitriolic Acid

For inflammation of the bowels and mouth add to it Tincture of Myrrh and Honeysuckle half an oz: for elevated red throat

For ~~[illegible]~~ Rheumatism add one oz of Bitter, Dr of Sulphur half an oz of Gum Guiacum, Quarter of an Dance of Jarling Rhubarb, all finely powdered and well mixed together. Take a Teaspoonful at bed time in a Glass of Spring Water that has been boiled, for three alternate nights, and half the quantity by way of Alterative in the same manner for the space of six weeks should the pains not subside before that time

Rice Fritters — Mrs Thing

Take three quarters of a lb of White Rice well washed and picked, put it into a Saucepan with a little Water and let it boil till dry, then strain it thro a Sieve and add some Milk and the rind of a Lemon grated and for the Sugarism as stiff as Jugbitt. Then add three Gallons two Eggs and a little Sponge of Brand and some Sweet Tobacco: let it stand to be quite cold, and have ready some fine bread crumbs, and Yolks of two more Eggs take a little Sponge of the Rice and spread it front half an inch thick and dip it first in the Yolks which must be beaten a while and then into the bread crumbs and cut it into the shape of a leaf — Have ready a Pan full of boiling Lard and fry them a light brown colour then lay them on paper in a dish to drain, Grate some Lump Sugar over them and serve Salamander over them to Sice them and lay them round your dish in one or two rows one upon the other — serve them up very hot with Sauce Wine Sauce poured into the middle of the dish with a little Lemon juice added to it

+ Baked Dish

Pick your fish from the bones and skin it, take a quarter of a pint of thin cream, a spoonful of lemon juice Do Camp Vinegar add a little Nutmeg pepper and a spoonful of Parsley or Reading Onions Put it into a mould and warm it through after completely, cover it with fine bread crumbs and brown it with a salamander, and serve it upon with a napkin laid on the dish.

The above makes good Pattics into which chopped oysters are an addition

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+ Twenty drops of the Tincture of Nutmeg in Wine Glass of Camphor Julep may be taken comforting the spirits under nervous debility

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+ White Rice prepared as for a pudding then put into a mould in the middle of which put preserved black currants or any other sweetmeat you like, bake it and turn it out upon your dish

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+ Patties made in a long shape, done over with white of Egg then with Vermicelli, Patties meat put into the middle, then fried a light brown and laid round yr. dish with fried Parsley in the middle makes a pretty side dish

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+ Mrs. Carrs receipt, Rice done in a shape makes a good side dish in a 2 course, laid round the dish upon a Napkin

---

+ Baked apple Puddings made in tin moulds the same as Rice Claplets are very good — The apples should be first stewed down & sweetened as if for Apple Marmalade

---

+ Small Tartlets covered with White of Egg and sifted sugar browned with a Salamander and laid upon a Napkin — for 2. course

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Pieces of boiled Cottiponer dipped in batter and fried a light brown makes a very pretty side dish in a 2. course

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Shape Chapeaux to be bought at Sandridge

Powder for

Right receipt for Soup made of

Shoulder of Veal

Stew a Shoulder of Veal with a piece of fresh Pork a little Lemon Peel with two or three blades of Mace two or three Cloves and some good sized Onions and a little White pepper and a small bunch of Sweet Herbs — When half done cut off part of the fat and gravel and the remainder must be ~~put~~ ~~strained~~ stewed till all the goodness is extracted — then strain it and when cold skim off all the fat — Put the Stock again into the stew Pan to boil, then thicken it with about a oz. of a ½ of butter and flour rubbed together, and quite at last, add half a Pint of Cream

The Macharonie which is an improvement to be put in must be previously boiled tender, cut into pieces about two Inches in length, and with the gravel and fat (which must be cut into square pieces) and put into the Soup and all once more gently boiled together before serving it up in ye. Soup tureen

Great care should be taken not to let the Cream curdle —

Elizabeth Pringle

Mrs Pringle

6570

8

67570 +

5854/12

Mr Fulsham

Surgeon

Carl Shutter

Take the tomatoes when full ripe
bake them till quite tender
skin them and rub them through
a sieve, and to every pint of
pulp add a quart of vinegar
1 oz of garlic, 1 oz shalots sliced
1/2 oz of pepper finely sliced
1/2 oz salt boil the whole together
till every ingredient is tender then
rub it through a sieve and to every
pint of this pulp add the juice of
three lemons, the whole to be
well stirred together
the whole to be boiled
until the pulp is quite
thick

To make fine flitters

Take ½ pint of thick Cream 2 eggs well beat a little Brandy some Ginger & nutmeg make it into a stiff batter with flour take some Golden pippins Chop them & put them into the batter & fry them with butter, you may make an alteration in the flitters with Currants, they are a superior dish if you please great sugar over them

Sou

To make a good brown Gravey

Take ½ a pint of small Beer or ale that is not bitter, ½ a pint of water & one Onion Cut small, a bit of Lemon peel cut small & Cloves a blade of mace some whole pepper a spoonful of mushroom pickle a spoonful of walnut pickle, a spoonful of Ketchup & one Anchovey, put a piece of butter into a saucepan as big as a hens egg when melted shake some flour & put of Onion & by degrees stir into it all the above Ingredients & let it boyl a ¼ of an hour then strain it. it is fit for

To Warm any eel

Clean your Eel cut it down the belly & take out the bones
season it with salt pepper mace & nutmeg then spread
it all over with sweet herbs chopped small then role it up
tite & bind it with a fillet role it up in a cloth, an Eele
about 3 lb. an hour will boil it then hang it up to drain
till next day

To Frigasee Rabbits or Chickens

Take of the wite part of the Rabbit you must boil it in
milk and water, but not quite so much as if it was not to be
frigaseed there is a little skin on it when boyld besure you
take it off. you must only take the legs and wings & back
then take as much cream as you would take water to ~~stew~~
hasti any thing peel an Onion & put in grate a bit of nutmeg
a bit of salt, a little Catchup, & a little wite wine. thicken
with flour and butter

White Hogs Puddings —

Wash ½ lb of Rice in warm water, boil it in milk till it is soft put it in a sive to drain, blanch and beat ½ lb of jordan almonds very fine with rose water a lb currants washed & dryed then cut in small peeces a lb of Hogs Lard take 10 eggs and beat them well ½ lb of sugar a large Nutmeg greated a stick of Cinnamon a little Mace, and a little salt mix them all well together fill your skins & boil them

Dove — Egg Cheese —

Take 2 qts of milk put to it 10 or 12 eggs well beat with a little rose water, Lemon Peel and Cinnamon mix all this together and boil it then put it into a frame to drain before dinner is ready turn it out of the mold and put a Custard round it

Boild rice Pudding

Boil a ¼ lb of Rice in water till it is soft & put it in a hair sive to drain beat it in a morter with the yolks of 5 eggs, a ¼ lb of Butter, a ¼ lb of sugar, a small nutmeg greated, & the rind of a Lemon, work them together for ½ an hour, the put in ½ lb of Currants washed and dryed, mix it together Butter your Cloth tie it up & boil it an hour. Make white wine sauce

To make almond Cheese Cakes

Take 1 lb Almonds blanch and beat them very fine with rose water, then take 6 eggs leave out 2 whites beat them well take ½ lb of fine sugar pounded & sifted put the eggs and sugar into the morter to the almonds then melt to Qt 10 oz of Butter and stir them well together in the morter great in the peel [illegible] as much beaten mace as will lye on a shilling put [illegible] in the Oven great a little sugar over them

— Almond Pudding —

½ lb of Almonds blanch'd, ½ lb Greated Bread, ½ lb of Curzants clean wash'd, ½ lb Suett Chopt fine, 4 Eggs ½ the whites, a little nutmeg, mix it with Cream and Sweeten it to your taste, put paste round the Dish, you may add a little wine, ½ an hour will Bake it.

— A Spoonful Pudding —

A Spoonful of Flour, the same of Sugar — 2 Eggs, ½ pt of Milk, Boil it ½ an hour —

Little Bake Puddings

Make 1 pt of Milk into a stiff hasty Pudding, put to it a lump of Butter the size of an Egg, let it stand till its near cold, then beat 4 Eggs, add to it a spoonful of Brandy, two of white wine a little nutmeg & sugar to your taste. heat it near an hour, then put it in small Cups or pans, & Bake them an hour. The sauce wine sugar & butter this quantity will make 7 puddings & they are Excellent.

it, and add a Bottle of Brandy.

if you put some bitter Orange peel, put an ounce less Almonds. the Bung should be put in as soon as it is put into the Cask, but not closed with paper, until you have done shiving it —

N.B. the bitter Orange peel should be dryed before it is put into the Cask.

5 spoonfuls of
flour 5 of sifted
sugar 2 eggs 4
thick whites 5 yolks
to gether beat and
~~Rate~~ ~~Stalk~~ lemon
peel half a small
lemon grated
white glaze
stir in flour last
beat the eggs 20
then put in sugar
& flour stirring the flour
in
Bake it about an hour
~~[illegible]~~

R Fulthorp Esqr
Earl Shilton

5854/17

secure

Bakewell Pudding

Take 2 apples & white heat wine

Take 2 eggs and the white of one
beat well, mix well 1/4 lb powdered lump sugar
then add the butter just melted — make paste
put any kind of preserve in x 1/2 oz blanched almonds
cut & scale — from A oven half an inch thick Bake 1 hr
not to touch the paste must be kept to table cold with white
sugar sprinkled over

x or other fruits

baked in a slow oven until the top feels solid

2 qts Finegar
1 ℥ mace D° whole pepper
1/4 Cloves D° long pepper & nutmeg
heat altogether & boil 10 minutes
then pour it upon your pickles with 4 ℥
of garlic peeled. Brown mustard seed & powder
upon the things 1 ℥ of Turmeric
things dryed like Neat Goodes

5854/18

Mr Fulsham
Surgeon
Earl of Shelburne

5854/19.

A quarter of a pound of moss to one gallon of water, to be boiled two hours, strain the liquid off, & pour it over some chaff. To be mixed well & given hot to the pony

Welsh Cakes

½ pound of butter beat to a cream with an equal quantity of flour put in by degrees a table spoonful of yeast beat with 3 Eggs let it stand half an hour before the fire to rise divide it into cakes put some grocers currants in the middle of each and use grated sugar instead of flour to finish them —

Short crust for Fruit Pies or Tarts

1 lb of fine flour dried 1 oz of white sugar pounded and sifted and into it a ¼ of a pound of Butter mix it into a paste with as little water as possible two eggs leaving out the white of one (to froth over it) then roll it out thin after the tart is made beat up the egg into a light froth put it on and scatter sugar over it. — Bitter short Crust Dowelliff

Take an equal quantity of Sugar and flour and as much cream as will make it into a paste, if it is wanted particularly by good melt a little butter in the cream and mix it up with put white of egg and sugar as above

Elder Wine

To every gallon of water put one quart of Elder syrup and 3½ lbs of Sugar lump warm it when about new milk warm and add half a pound of raisins to the gallon

Salad dressing

Put in a basson a teaspoonful of sugar the same of made mustard a little salt rub all down with cream then stir vinegar in to your taste) If you use egg rub it down by itself with a little water and use salad oil instead of sugar. Bessie.

To dry Gooseberries

Take large red gooseberries when ripe and make a syrup for them of course sugar. Put a few in at a time to scald when they are tender dry them on sieves to drain them set them before the fire to dry turn them frequently and grate a little loaf sugar over them

Shrub

To every gallon of rum put one quart of the juice of lemons and oranges strained from the pippins and one pound of sugar mix them well together put them in a cask for six weeks then bottle it for use

Shrewsbury cakes

Take two quarts of fine flour dried, a pound and quarter of powder sugar mix them well together and rub in one pound of butter melt half a pound more and work it all well together with the yolks of 4 Eggs till it is a paste roll it out with a little flour a quarter of an inch thick cut them out with glasses and bake them upon tins a little brown

Cayenne Vinegar

Take half an ounce of Cayenne Pepper 1 drachm of Cochineal 12 Cloves of garlic and four spoonful of Walnut Pickle infuse these ingredients in one quart of best white wine vinegar for a month then strain and bottle it for use

Weigh 6 lbs of fine damsons
put them into a jar in the
oven, and let them stand
until a little of the juice
is drawn out, then empty
them gently into a kettle
and add 4 lbs of moist sugar
to them by degrees being very
careful not to break the fruit
which should be kept whole,
let them simmer as slowly
as possible for the same reason.
Because they may require 9 or
10 hours before the juice
is thick enough, and the
fruit firm, when done put

them into white jars with
brandy paper over and tied
down with bladder —
Mrs Poole does not preserve
more than three pounds at
once in a kettle — Strange
is busy with Mrs today and
is boiling 5 or 6 d sugar —
a sweet sauce to a pound cake
pudding — Mrs James Poole
to half a pint of cream two yolks
of eggs a little grated lemon peel
a little cinnamon and a tablespoon
of sifted sugar the yolks well beaten
to be mixed with the above all
cold let it warm gently over the fire
be careful it does not boil

Preserved Strawberries, whole.—

Put into a preserving pan, one pint of clear red currant juice,— have ready pounded, two pounds and three-quarters of loaf sugar, then put to the juice, two quarts of strawberries and stew, half the sugar over them. Simmer them for ten minutes. Then take them off and strew over them the remainder of the sugar,— when cool put them on the fire again, and boil them very slow for half an hour, or till the strawberries look clear. ——

Should they begin to break take them off the fire, and let them cool before you put them on again. — —

Miss S. J. Fulshaw

With Miss Porter's Love.

Chëtna

Six ounces of Green Gooseberries or
Sour Apples
Four ounces of Raisins
Four ounces of Coarse brown Sugar
One oz Ginger
One oz Garlic (put in whole)
Two oz Cayenne Pepper
Two oz Salt
This several ingredients are to be well pounded and then mix together except the Garlic which is to be put in whole after all this, Vinegar is to be added, sufficient to make it into a thin paste. It seems a curious mixture read but very good to eat.

Mr Crawford.

10 lbs — flour " 3 lbs " 2 oz — lard 14 lbs — meat

made exactly & fine middle sized

moulds 2 lbs — paste largest moulds 1½ lb — ½ lb lid

middle sized 1 lb — smallest ¼ lb — lid

A Scruple of Salt of Tartar ——— 1

10 grains of Cochineal finely powdered ——— 2

For Mrs Fulsher

5854/25

5854/26

1/4 of Treacle
a Wine glass of
White Wine Vinegar
and from thirty
to forty drops
of Laudanum —
take a tea
spoonful when
the Mixture
when the cough
is troublesome

Mrs Roberts

3 pennyworth Durrap quills
2 Do Do Paregoric
1 Do Laudanum.
Your Loas poenfull at Bed time

5854/27

Rhubarb
Senna
Gentian Root } one ounce each

Coriander seed
Saffron
Sweet Fennel seed
Cardemum Seeds } two drams each

Wright

Manna half ounce

Epsom Salt half ounce

Aromatick Water 4 ounces

make it to dissolve that Manna

Desire a spoonfull Easing

Mr. Robt. Fulshaw

Kitchen hen cooking according to Roger

Take a hen in a stew pan cover it half way up with broth or soup stock with a small onion 3 cloves small piece of parsley & green stuff together let it stew gradually for half an hour with the lid on take the liquor along with the ribs, then put a wine glass of sherry in and let it stew seven minutes till the wine is nearly gone off then stir a little butter & flour into the stock and put it to the hen [illegible] minutes

Potted Beef Mrs Washington

Rub on the beef salt peter a little sugar and pounded coriander let it lie three days bake it tender, pound it with some clarified butter pound in mutton pepper salt mace & a little anchovie pounded pour clarified butter on

Potted Beef

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5854/31

Orange Marmelade

To 6 Seville Oranges put 2 sweet ones, grate them and take the pulp carefully out into a basin, plunging the rinds into cold spring water for 12 hours, then boil them in fresh water until tender, after draining, shred them and boil them with the pulp, adding twice their weight of sugar, dissolved in a gill and half of water.

The one my Aunt generally uses.

Mr Mrs Westmorlande

Raisin Wine. To every Gall: clear river water - put 5 lb Malaga or Bel=videre Raisins - steep a fortnight - stir every day - pour off the liquor - squeeze the juice - put both liquors together in a vessel size exactly to contain it - To stand open till the wine has done hissing - add a pint French brandy to every 2 galls - stop close - when fine - bottle - to make it red, 1 gall. Alicant wine to every 4 - this, of course, is as one fancies

Another, Equal to Sherry —

Raisins will be washed & picked from the stalks - to every lb. chopped add 1 qt wat: boiled & stood till cold. Let the whole remain in a vessel a month - frequently stirring. - take raisins from Casks & the liq: closely stopped in the vessel for a Month - rack off - leaving sediment behind - to be repeated till fine - when add to every 10 Galls. 6 lb. fine sugar &c.

1 doz.^z Seville oranges - rinds pared very thin - & infused in 2 pints brandy to be put to the liq.^r on the last racking - to stand 3 months in the Cask, & then fit for bottling - to be in bottles 12 mon.^ths

To give it flavour Madeira put into cask 2 citrons (green) to remain till bottled

3 ℔ or 4 ℔. raisins, more commonly makes the raisin wine (i.e., to the gallon

Receipts for Raisin Wine

Sponge Cake Mrs Clarke

5 oz 1/2 of Sugar. Sifted. 4 oz 1/2 of Flour. 5 Eggs beat the yolks about two minutes. then, beat in the Sugar by degrees. then part of the whites which must have been beat to a stiff Froth put the whites in at three times. the last time just lightly with it. and then stir in the Flour gently. and a little Brandy about a Tablespoonful. with half the rind of a Lemon grated into it — then put it into the Mould which ought be buttered and floured. it will not require more then 18 minutes, baking — about an hour will bake it — beware not to wash it after the flavor is in —

English Ginger

Cut off the stalks of lettuces just going to seed, and peel off the strings; cut them in pieces two or three inches long and throw them into water; after washing them, put them into sugar and water mixed in the proportion of a pound of sugar to five pints of water, add to this quantity two large spoonfuls of powdered ginger; boil the whole together twenty minutes and set it by for two days; then boil it again for half an hour, and repeat this five or six times in the same syrup: then drain the stalks on a sieve and wipe them dry; have ready a thick syrup, boiled and made strong with whole

ginger, pour it upon the stalks boiling hot, boil them in it two or three times, or until they look clear and taste like the West India ginger.

August 24th 1850

Rice Jelly.

A Tea cup full of rice put into a pint of new milk, a stick of cinnamon, some almonds chopped small, a few bitter ones, and a little lemon; put it over a slow fire and stew it till tender, then sweeten it with loaf sugar; take care not to make it too stiff. Take ~~raise~~ a quarter of an ounce of Ising lass, and stew it in a tea cup full of new milk, & strain it through a sieve,

when cold, add your rice jelly, then put it into your mould.

A good custard under it, or Lemon, sugar, and the peel mixed with spring water, and sweetmeat.

This last should be a syrup

March 7th 1847.

Rabbit Soup Mrs C Mitchen

Cut a rabbit into small pieces braise it with onions, turnips, celery, a few cloves tile of a light brown, stew it together tile tender with some good gravy strain it off separate it from the herbs, thicken the gravy with butter and flour prepared in a saucepan put to it the pieces of rabbit

Dutch Puffs

5854/37

Put half a pint of cream upon the fire, and when it boils put in a ¼ lb of butter when melted pour it into a basin and beat gradually into it 2 oz of fine flour well dried, and 3 eggs leaving out one white let it be well beat then set it before the fire for an hour before putting it into buttered cups to bake they require rather a quick oven and should not be served up until the moment they are wanted. They will require about 20 minutes baking. Serve with wine sauce.

To preserve whole oranges and lemons
Pare them very thin or cut figures
out upon them and put them in
water for two days change the
water twice then tie them each
separately in a peice of muslin
and boil them in a large pot
of water an hour and half
or two hours if not tender
to every pound take a pound
and quarter of loaf sugar take
half and put to the oranges
and a pint of water boil
them eight minutes then take
them off the fire and ad the
other half add

let them stand till it is
melted then boil it untill
it becomes a syrup, before
the oranges are put in
having boiled your water
and sugar together

it with when I do my Green pickles I put them in Salt
Water & let them stand 24 hours then take them out
and Green them in Vinegar in the betmetal Kettle with
horseradish leaves put a little bit of bay Salt in with the
whe a good green take them out put them in the
Vinegar you intend to keep them in please to send me the
receit for grengaiges Mrs

her to Letter we must fetch her from there
please to send me word when I must expect her
We made no Wake, there was a great deal of
company in the Village, Mary Brutt is been with
me 3. weeks tis going home to morrow as it would
for her to stay any longer I have been very ill since Elizabeth
my back & side

Potatoe Salad

Potatoe salad, much used in some parts of the Continent & which would not only be useful to the cottage, but by many it is thought delicious eating, particularly with salmon, or fish in general or indeed with any thing else — This mixture of vinegar, oil, mustard & according to taste salt & hard egg, is the same as for common salad. The potatoes are sliced when cold with beetroot also sliced, and celery. The cottager may merely use the vinegar salt & mustard and add sliced onions. Ask if Miss Bellairs manner

Arthur Thompson

These receipts from Mr. Cley

Rice Blumancy

Leaf

Mix a couple of spoonfulls of rice flour with a little cold Milk and add to it a large pint of boiled Milk sweetened and seasoned with cinnamon and lemon peel. two bitter almonds beaten will heighten the flavour Boil this and stir it constantly and when of proper consistence pour it into a shape or basin. when cold turn it out and serve it with ~~essence~~ of cream fine sugar and lemon juice

Fig Pudding

½ lb Bread crumbs, ½ lb Figs, 6 ozs moist sugar, 6 ozs suet, 2 eggs, a little nutmeg and a tea cupful of new milk. The figs and suet to be chopped very fine and all to be well mixed together, adding a teaspoonful of treacle

To be boiled 4 hours in a mould and served up with wine sauce – The treacle may be omitted if preferred –

To make a Charlotte — Mrs Maddams

Take 6 or 8 apples and boil them in a few spoonfuls of water till very tender, beat them up to a pulp beat up also four eggs with four spoonsful of good cream: then take a little apricot or orange marmalade with sugar to your taste and beat up altogether with a spoonful of orange flower water then line your tin mould with french or Yorkshire bread cut thin and buttered on both sides, put in the above ingredients cover up with buttered bread and bake it.

Cold Cream

5854|42

Two drams of white wax four drams of Spermaceti four ounces of Oil of Almonds. Put the ingredients into a basin and set it in a saucepan of water to melt when taken out of the sauce pan beat it to a cream You must add beef marrow instead of Spermaceti if you wish it for the hair

Ginger Biscuits

1lb of Flower 1 do of Sugar
4 eggs a quarter of an oz
of Volatile salts dissolved
in a large spoonfull of
milk 1 oz of the best ginger
a little Lemon peel, role
out and cut with a round
cutter — Stuffing for a boiled Turkey
Bread crumbs seasoned with pepper and salt
only the yolks of eggs, about a slow of oysters
chopped not small and a teaspoonful of
Sherry — The roast turtle was Grensley & spice
in as tole as the whites & yolks of the eggs
butter — rubbed in both and force meat put in for roast turkey

Ginger Cakes

half a lb of Loaf Sugar in small lumps the white of an egg beat to a froth a tea spoonfull of sifted Ginger, put them in small Cakes on tins and bake 10 minutes in a slow Oven

Season to taste add as much Catsup and Port wine as will make it palatable, the juice of lemon a little currant jelly are a great improvement to the flavour,

N, B, much of the flavour depends upon frying the rabbit with the onions —

5854/44

To Pickle Onions

Peel the smallest onions you can get put them in salt and water let them stand 3 or 4 days, then change the water & let them stand 3 or 4 days longer, boil salt and water and pour over them hot, let them stand a day or two, then boil your vinegar & pour it over them hot, drain your Onions quite dry before you put the Vinegar over them, & boil some Ginger & Pepper corns in your Vinegar

Pickle for Anchovies

1 gall water, 4 lb common salt and 1 lb bay salt; boil it add half an ounce of bole amoniac stir it till cold then pour it over the fish

Toll 4 Do 4 Do 1/1/2
Patent 1/ Cord 1/2
Calico 1/8

1 3 5 1/-

14 " 8 . 3

13 4 9 1/-

Macaroons

1 lb. of Sugar 1 lb. of Sweet Almonds pounded and a little rose water to keep them from oiling. Beat the whites of 7 Eggs to a froth put them to the Almonds beat them well together and bake upon wafer paper with Sugar grated over

½ oz Isinglass dissolved in a pint of hot water
grate in lemon peel to the taste stand till
nearly cold squeeze in the juice of 2 lemons
then strain it through muslin add sugar
to your taste and the white of two eggs then
whisk it till it looks like snow, and put
it into a mould if it will not turn out
cut it and lay it in lump in your dish

Pastry for pickle

2 Quarts Vinegar 5 oz white pepper
2 oz Salt 5 oz Mustard seed
½ lb flour Brown sugar
½ oz Turmeric, 5 oz Shallots
Chop Bottoms

Gather the beans and the on
a fine day put water with a large
spoon and let one then let them stand
in a wooden place near the fire
two or three days then boil the beans
until and water enough to cover
and flour one than boiling hot then
are a good green, boil vinegar with
spice and flour
Scrape them boiling

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5854|48

Orange Marmalade

Put 12 Seville Oranges into water for two days, then boil them until tender, cut them in slices and take out the pips, squeeze the juice of 3 lemons over them, and put 4 1/2 lbs of pounded loaf sugar over them, let it stand 24 hours, then boil 1/2 an hour, put it in pots with brandy paper over.

Oberrge Mortmerlade

5854/49

To make Tar water

Pour a gallon of cold soft water upon a quart of Norway tar and mix them thoroughly with a flat stick for ten minutes then let it stand forty eight hours then bottle off the clear water, cork it close for use. No more being made from the same tar I stir mine in a half gallon and send a jar for the tar which I keep for that purpose the bottles are not easily cleaned therefore keep the same for that purpose. Take a quarter of a pint at any time on an empty stomach. I pay 5d for the Tar

Furniture Polish Mr. Filleting

1/2 ounce of Butter of Antimony
1 gill of Vinegar
1/2 pint Linseed oil (cold drawn) put into a bottle and shaken for a 1/4 of an hour and also shaken whenever it is used

5854|50

To be rubbed on with a small
piece of linen or flannel - and off
with soft old lining or any thing of
that kind wash your furniture first
with boiling water to get a clean surface
if it has been waxed

To green cucumbers

put them in cold salt and water for four and twenty hours let them stand in a warm place, then pour boiling hot vinegar over them with some horseradish leaves at the top let them stand four and twenty hours if not a good green put them in a bell metal kettle and let them stand in it near the fire till they are, then boil fresh vinegar and pour over them hot — Change in dogs dissolve three drachms of the sulphate of potash in twelve ounces of water wash the affected parts Night and morning

For inflammation in a
cows bag Linseed oil one
pint mixed with one
ounce of ~~Foot~~ Gulland

Another

Strong Vinegar and Raw
oil each an equal quantity
to be well rubbed on the
part once a day

For the Piles

3 pennyworth Sulphurate
Bioi Do of magnesia
take a teaspoonful
fasting night and morning

1 lb Currants
1/2 lb Raisins
1 lb Flour
1 lb Suet
1 lb Carrots grated
1 lb Potatoes.
2 Tea Spoonfuls of
Spice

To be boiled 6 or 7
hours

5854/52

5854/53

Wine Sour

1853

6 oz Sugar boiled 20 minutes

Take a pound of any
lean beef put it into the pot
after it has been cut very small
and cover it down close tying a bladder
over set the pot in water and put it in the
oven or over the fire and let it stew 5 or 6 hours
it will not yield more than a cup full of
gravy and there must be no water to it

Essence of beef

5854/54

Miss Fulshaw
Earl Shilton

5854 | 55

For back Knee, Leg, or Rheumatism.

1 lb Soft Soap
1 Decant of Gudgeonwith
1/2 pint of Neats foot oil
Boiled together for a short time well mixed

Rub the parts affected well & dip a bandage in & tie over the parts at bed time.

Half the quantity will make a good deal

For a Curie

Take Chicken or Rabbit fry brown when nearly done add to a nice brown gravy a little Flour Butter and the Curie Powder should the Curie not be hot enough add Cayenne.

Have some nice Rice boiled tender with a little salt but not very soft to eat with the Curie.

To prepare the Rice

Put a lb of Rice into boiling water in an earthen Vessel let it remain 20 Minutes; pour the water off and put the Vessel into the Oven shaking it well occasionally and stirring it well with a fork to seperate the grains, any delicate vegitables which have been previously boiled, will greatly improve the Curie if added to it while frying.

Mrs Crawford.

Curie Powder

Pounded Coriander Seed 1/2 a Wineglass full
Pounded Ginger a Teaspoonful
Cayenne Pepper 1/2 a Teaspoonful
2 Cloves, 2 Cardamums, 2 Cloves of Garlic
Pounded Cinnamon 1/4 of a Teaspoonful
Salt 2 Teaspoonfuls all to be well pounded together.

Rev S. J. Fulshaw

Peckleton

Earl Shilton

Leicester

67570 14

5854/57

Cough Medicine

40 Grains of Spermaceti dissolved in half a pint of Barley Water. The yolk of an Egg sweetened with Sugar Candy or Balsam of Tolu. The above draught should be swallowed warm, or the Spermaceti will be found disagreeable. The particular use of it is to heal the Chest which has been made sore with Coughing.

What an excellent girl Sam

L C.

5854/58

For a Cough

Green leaves mallow gently stewed with lemon juice and barley water, sweetened with sugar candy. To be sipped rather warm

D.

Stick liquorice cut small, and stewed in water until very strong, then mixed with hot linseed tea sweetened with sugar candy, and a little lemon juice.

Frank W. Seybner

How to dress a pheasant. —
Take a woodcock: bone him
chop him up, & stuff him inside
the pheasant, mixed up with
chopped truffles, & sundry herbs!
Underneath pheasant roasting
a broad toast - spread over with
all the inside of the woodcock. — so
as to catch every drop of the juice,
both of pheasant & woodcock &
"Let the major doms bring this dish
in, marching in procession &
step. Put it before the Commander
of Judges of the Supreme Court.
& won't it make their eyes
twinkle.

A Receipt for Soap — 5854/60

One pound of the best soft soap, two ounces of spermaceti, half an ounce of Camphor cut small, pounded, & dissolved in two table spoonsful of Brandy, & two table spoonsful of sweet oil, & two ℔ of Honey, the whole well mixed up together — The Spermaceti must be pounded quite fine —

Receipt for Hooping Cough
Dr Graham, Dalkeith.

Dissolve a scruple of salt of tartar in a gill of water and ten grains of Cochineal finely powdered, sweetened with fine sugar — Give to an infant the fourth part of a table spoonful four times a day, & from four years & upwards, ~~& upwards~~ a spoonful may be taken. The relief is immediate, & the violence of the complaint generally abated in a short time. — Hoarches intoxication

as an outward application
is frequently of use —

Wm. Johnston

Lt Wm. Darnell's
Post Comptr.

For Complaint in the bowels

Five Grains of Rhubarb,
5 Grains of Ginger,
5 Grains of Magnesia
in a cup of strong camo-
mile tea, taken at
bed-time, & the dose
may be repeated the
next day if necessary —

Frances Norfield

5854/63

For any wound —

Bayntons adhesive
Plaster

Take of Litharage Plaster
1 pound — yellow Rosin
six Drams

In making a small 2th
the above proportions
must be preserved —

Dr Neufield

For a recent cold

Take when you go to bed a tumbler of hot water with a lump of sugar a teaspoonful of Hartshorn & twenty drops of Antimonial Wine

Miss Fenwick

Camphor Liniment for sore throat, or pain in face &c
to be rubbed on d° ——
to be got at Godfrey's at
which get Vasudiste.

5854/66

8 oz: Senna leaves, powdered —
4 oz: Coriander Seeds.
1½ lbs of French Plums.
1½ lbs of Tamarinds.
2 oz. of Manna.
1 lb. of Treacle.

Stew the Prunes in as much water as will cover them. Stone and beat them fine in a mortar — Stew the Tamarinds in the same water as the Prunes — Take out all the Stones, Stalks &c — and mix the water & Prunes with them. Then the Senna, Manna, coriander seeds & the Treacle last — Mix the whole well together with the hands. —

The above is a very fine Sensitive Electuary. The dose one tea spoonfull

Given by Miss Thorp

To make Ink — from a receipt of Dr. Paley —

To two quarts of old ale or Beer, put half a pound of knotty blue galls, a little bruised, or cut — let them stand 10 or 12 days in a warm place, & stir them once or twice a day then strain the liquor, & add to it two ounces of green Copperas — one ounce of fine gum arabic, & a piece of ~~[illegible]~~ Roman vitriol, about the size of a large nut — half an ounce of double refined sugar, & a handful of Salt — in a week or ten days it will be fit for use —

N.B. The older the Ale or Beer, the better —

Joseph Roberts Esq

For Cholera

5854/68

Musk a Cure for the Cholera

Mr. Lanning a Surgeon has discovered that musk is a cure for the Cholera. The effects he thus describes. The salutary influence of the first dose of musk will be manifest by greatly mitigating in a few minutes and in many

cases by effectually removing the cramps, vomiting, and other symptoms. — 15 grains of musk rubbed into a draught with a lump of sugar and a wine-glass full of cold water and I am justified in reporting that this first if taken promptly will scarcely ever fail to arrest the progress of the disease.

For Cholera

5854/09

from 15 to 25 grains of Rhubarb
— — 20 grains of Carbonate Soda
— — 10 grains of Ginger

the Soda & Ginger may be repeated every half hour if necessary

Rhubarb	2/6
Ginger	8
Soda	1-2
Peppermint Water	1-4
Ginger Lozs.	1-9
	4..5

5854/70

30 Drops - Laudanum

30 Do Ether

30 Do Essence of Peppermint

A desert spoonful of Brandy

and a table spoonful of water

To be taken on the first

decided appearance of

Cholera

For Cholera

5854/71

Recipe for the Cholera

Forty drops of the oil of Pepperment

Eighty drops of Laudanum Mixed with half a pint of Brandy —

One tablespoonfull of the above with an equal quantity of water, generally reduce all Symptoms in less than ten minutes should it be continued beyond that period the dose should be repeated.

For habitual drinkers Two table spoonfuls without Water

X Take whole Rice blanch it - and boil it in Milk with a bit of lemon peel - and a little cinnamon it may be boiled to what consistence you please - when enough - a spoonfull of Cream may be added to it - sweeten it if you think proper - or it may be eaten with Custard - or with a little preserve - in which case it is better without Sugar

Robinsons prepared Barley

Vergo boiled to a Jelly

Wm Stee

South

To keep butter fresh

Take a pot de grès. fill it with butter up to a finger's breadth from top. Turn it over in a plate in wh. is fresh water a finger's breadth deep. Renew the water every day. ~~Put~~ use the butter as you want it but always keep the pot turned over & the water fresh

Warts

rub them M. & E. with Parietaria green. (? House-leek

To remove Ink spots from Mahogany – Rub them with muriatic acid till they disspear –

Do. Grease from Cloths – Solution of Pearl ash

Do. Stains from Black – Strong decoction of Fig leaves –

To keep Moths from Cloths. Black pepper in Grains.

5854/75

For weak eyes

steep in filtered water plants of
Euphrasy (- Eyebright - with red flower)
Take out plants squeeze them into a
other - then use a bunch to bath your
eyes with several times a day

(Sem. Frank.)

5854|76

+

Apple Jelly

Boil the Apples down to a pulp & run it through the Jelly bag let it stand till cold put as much refined Sugar as will boil it stiff. grate the rind of one Lemon & the juice of two The Apples to be peeled but not cored. it will take three hours boiling -

5854/77

A Tea-spoonful of Soda —
do. of Sal-volatile & half a wine
glass of brandy, mixed in a
little water, for a headache
with a cold. —

from Louisa

Mrs. Ellison

℞

5854 | 78

Mindererus — 2 teaspoonfuls
Sweet Spirits of nitre — 1 do —
Salvolatile — 1 do —

To be taken every four hours till perspiration is produced —

Mrs Vernon receipt

Gargle

Rx Tincture of Myrrh one Ounce & half
Honey of Roses, half an Ounce
Water, five Ounces & a half — Mix
For a Gargle. ——

Isabella

Put the pulp into a pan
with 3 table spoons full
of beef gravy. then rub
the pulp through a
sieve. add salt.
white pepper, a shallot

Mrs C. Ward
Oct. 21/65

for
Tonalá sauce

Mary

Ans

"A handfull of Pigeon's Dung & another of Hen-dung steept in a sufficient quantity of Water, put into a large stone of Lime. give the liquor as a drench.

It is a strong ~~drink~~ Drench: therefore a small quantity must be given"

(in last leaf of an old Acc^t Book.)

Mrs Miller keeps the basket till a good opportunity occurs for returning it.

Wakefield Tuesday Morning

Siberian Crabs

Gather them with the stalks before they are quite ripe - prick them all over with a pin - make a thin syrup of lump sugar - boil them gently in it. then take them out of the syrup and lay them on a dish apart from each other, and let them stand till nearly cold. then put them into the syrup again. repeat this several times until they look clear and bright, being careful not to bruise the skin. add more sugar, boil the syrup again till it becomes thick, frequently skimming it then add it to the fruit & put it in the pots you keep them in.

turn over

Mrs Miller is very sorry she had not sooner sent the enclosed receipt to Mrs Thorpe, but as it appears from the first line, that the season is already past for preserving the cherries, it is not of so much consequence as they certainly are too ripe — Mrs Miller bd. beg however to recommend the plan of boiling them up with sufficient sugar for taste if Mrs Cooper is fond of them in that shape — but of course they would not keep very long

5854/82

Batter Pudding

6 oz Flour 1 pint of Cream, 4 Eggs, a little Salt & mix it well together, put it in a quart Bason & boil it for 1 Hour & half

Mrs Brampton

To Dress a Pork Griskin

Season it over night with Salt, Pepper, Parsley, Thyme, Sage, and Onion chopt very fine —

For Sauce use Cayenne Pepper and Mustard mixed with some of its own Gravy, ~~[illegible]~~ Lemon juice, 1 spoon full, Madeira Wine 4 spoons full ——

To dress a Pork griskin

Cowslip wine

To every gallon of water weigh 3 lbs of lump sugar, boil the quantity ½ an hour, taking off the scum as it rises.

When cool enough, put to it a crust of toasted bread dipped in thick yeast. Let the liquor ferment in a tub 36 hours: then into the cask put for every gallon, the peel of two, & rind of one lemon, & both (peel & rind) of one Seville Orange, & One gallon of Cowslip pips,

then pour on the liquor.

It must be carefully stirred every day for a week: then to every 5 gallons put in a bottle of brandy. Let the Cask be close stopped, and stand only 6 weeks before you bottle it off. Be careful to use good corks.

To Pickle Onions

When you peel them leave the tops as long as the can to be fresh, put them into salt and water for 12 hours, shift them into fresh salt and water, set them over the fire to scald only simmer, not boyl, when done, strain them off, and lay 'em thin on a cloth cover'd to dry, till quite cold, boyl good vinegar with a little salt scum it clean, put it to the Onions when both are cold, whole pepper, slic'd ginger, mace, put them in a sarr or glasses cover'd close with a Bladder

To Pickle Onyons

When you peel the Onyons leave ye Tops as long as you can to be fresh, put 'em into Salt and water for twelve hours, then shift 'em and let 'em lie twelve more, then put 'em into Salt an water the third time, set 'em over the fire to scald, for ye Liquor must simmer, tho' great care not to boyl, lay 'em thin on a cloath cover'd to dry, till quite cold,

make your Pickle of ye best Vinegar distill'd, boyl in it white whole pepper, two or three blades of Mace, and a little mustardseed ty'd in a rag, let both be quite cold before you put 'em together, then stop 'em close in small Glasses or Jarrs.

You need not peel them very [illegible] a first, for after scalding they will slip a skin or [illegible], which will be better, tho' that is according to the sort of Onyons, small white ones are the Best to Pickle.

5854/86

Half an ounce of Bromide of Potassium dissolved in twelve ounces of water. One ounce to be taken ~~twice~~ 3 times daily for several months.

16th May 1868.

From an old Receipt book
from Ifyfield

"The Hungerfords method of
making strong beer -
Ten bushell of Malt & Eight
pounds of Hops to a Hogshead
of strong beer - & take off
two Hogsheads of ~~smalt~~ beer"

"A very good cake, from
Mrs Hungerford's book —
Take half a peck of flour
well dried, then take 3 pounds
of butter, & work it 'till 'tis
as Sofe" (? soft -) "as Cream,
take ten Yolks of Eggs, & two
whites, & beat them very well

with some Salt - take a quarter of a pint of Sack, a pint of Rose water, & a pint & a half of cream, & a quart of Ale Yeast - a quarter of an ounce of cloves, of Mace, of Nutmegs, & three quarters of a pound of sugar, Mix all your Spice & Sugar well together, Shake in your Flour · sift its all in, & work it very well, & put in 6 pounds of Currants, & bake it in a quick oven - Half this quantity is enough - "

" To collar an Eell -

Take an eell of a Pound, clean it with Salt, slit it down the Back, then take four sprigs of Thyme, 4 of Marjoram, 4 of Parsley, mince them fine, a Nutmeg grated, as much beaten Pepper, & twice as much salt as both of them - then mix it altogether, lay it over your Eell, so roll it up fast, & tye it as close as you can, with a cloth & a Pack thread, & boyl it in one part Vinegar & three parts Water 2 sprigs of Herbs, & 2 Sprigs of Mace

& a qu.z of a Spoonfull of
Whole Pepper, & 2 Spoonfulls
of Salt, So when its boil'd
take it out, & when cold put
in one in 4 parts of Vinegar,
put it in again, & keep it -
The Eell is to be put in the
Liquor cold, & simmer or boil
very gently. An Eell of a pound
& a half will take 3 quarters
of an hour, an Eell of 3 lbs
boil 1 Hour & $\frac{1}{2}$ - "

To roast a pike. Mrs Hungerford.

Take 2 rouls grated, a little time, 1 anchovie 1 nutmeg, a quarter of a pound of butter, a little pepper and salt roule it up together and sow it up close into the bely, & you must tie the pike upon the spit very well with packthred put the belly next the spit, and a stick upon the back, & best it well with butter, less than an hour aile rost it the same sause that is to other fish – only there should be some lobster in it, some long peces of bread fryd in butter stick upon the back when it is in the dish.

Dressed Cheese -

T. J. Pepper

Half a Tea-cuppful of Milk - the Yolk of an Egg. a Piece of Butter the Size of a Walnut.

Put these Ingredients into a Sauce-Pan - let them be heated thoroughly (but not boiled). — Grate or slice about 2 large Table Spoonsful of Cheese into

Mix - & stir it gently
on Toast, with Pepper
& S. -

Cough

Half a teaup full
of pure honey - into
it the juice only of 1
lemon - well beform
fire - & strain
Teaspoonful several
times a day
Lady Hulle

5854/90

93, Gloucester Place.

Portman Square, W.

Nettle-tea - purifies blood - good
agst gout & rheumatism
French Pape

5854/91

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Pot Pourrie

Sprinkle common salt between layers of leaves & when you have collected a sufficient quantity take

2 oz of Seville orange Peel
2 oz Cassia Buds
2 oz Gum Benzoin
2 oz Cloves
2 oz Orris root - all well powdered, & mix with the leaves - a Sachelle of Angelica laid in salt for some time to lose its rank smell, the peel of 4 large lemons, cut as thin as possible & some strong Rose Esprit.

give one ounce of chlorate of Potash, dissolved in one Quart of water, with *3 drachms of camphorated Spirits of Vinegar added when just going to administer the Dose. - When the feet became lame I put Tar softened with a little Lard above the hoof, and between the parts of the Hoof. -

* The medicine to be given

three days, half the quantity for Calves and Sheep for the same time –

This was tried by a Clergyman near Leicester who put the receipt in the County Paper, (he had eleven Aldernay Cows) he said it was successful

Lavender under
pillow or in
bed - will keep
off the cramp.

(a lady told me 1879)

5854|94

Orange Brandy -

To one gallon of best Brandy
Add the juice of two lemons,
a pint & half, of the juice
of Seville Oranges, and
the peel of 12, peeled very
thin - & 2 & 1/4 lbs of the
best lump Sugar -
Let this stand 3 days,
closely covered - have it
stirred several times

Strain it through a jelly bag & then bottle it —

When ready to bottle the peel rubbed off three Seville Oranges on sugar improves the flavour —

Keep it a year — it is then fit to drink — but it is much better when kept three or four years. —

Newton - 1864 =

Rance Blandy

CURE FOR A COLD.—The following has been on record since 1430:

Putte your feete in hot water
As high as your thighes;
Wrappe your head up in flanelle
As low as your eyes;
Take a quart of rum'd gruelle,
When in bedde, as a dose;
With a number four dippe
Well tallow your nose.

[illegible] the busts of her Majesty the Queen and the Prince Consort, over which drooped the standard of England. On the opposite side of the room were the busts of those heroes who preserved the honor of that flag untarnished—Nelson and Wellington; while at the top of the room, was the crest of Joseph Neeld, Esq.

5854/97

Amongst the company were—

The Duchess of Beaufort	Lord Heytesbury
The Countess of Suffolk	Viscount Newry

~~on~~ Sauce for Wild Duck. — John Inne, Esq.

Spoonful or two of Cayenne, Lemon mustard & salt
mixed up with port wine, on a common plate: directly
the duck is served up add the gravy & put it
into a saucepan on the fire. If the dining room
that the duck may not get cold, by waiting long —
pour this over the duck, whilst hot.

Whilst one is [redacted] boiling the sauce, let
some one be cutting the duck. =

5854/98

Ink. wonderful

receipt

N. & Q. 5th S

VII. 252

Pliny says "the dung of Cocks or Capons is singular good for those that be "poretlind, such also as are not well about monethe" / Bk 29 Ch 6 /

Arthritical pains. (Sir Henry Wotton p. 455

Take a roast turnip (for if you boil it, it will open the pores & draw too much). apply that in a poultice to the part affected, with change once in an hour or two: as you find it dryed by the heat of the flesh: & it will in a little time allay the pain."

" Saturate with a solution of corrosive sublimate, about
" a grain to the ounce. — Turpentine wd probably
answer the purpose equally well. —

or

Brush over with very hot melted paraffin

to kill wood worm

Leif

...diction

...fects.

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...are instructed...
at the London C...
...y, 17th June, at 1 o'c...
the BEAUJO...
whole of the...
Thori...

Mackerel

Split & broil

at first paste with yolk

of Eggs: then chopped

parsley, thyme, marjoram:

a little nutmeg, & a few

bread crumbs: finish

all by putting some

cold butter on all"

(From an ancient Glastonbury

Abbey Register A.D. 1189.

just discovered at Longleat.)

To make Barley Water.

Wash a spoonfull of Pearle Barley in 3 or 4 parcels of Water very clean, then just boyle it up in a quart of Water, let it stand to settle about half an hour, then pour it gently ~~off & throw~~ the liquor away, then add to the same barley an other quart of water, & just boyle up as before, & let it stand at least an hour to settle & pour it off as gently as may be & keep it for use. With the same spoonfull of barley you may make 4 or 5 quarts, a quart at a time in the manner as before directed.

A New Way of Making Beer.—An evil future is impartially preparing for both the apostles of the Permissive Bill and the great public-house interest itself. Science, with its wonted absence of prejudice, has just dealt each side of the question a knock-down blow. A Frankfort journal reports that a chemist of that city has lately given a public exhibition of his ability to make delicious beer at a moment's notice out of nothing but a small quantity of brownish powder and a pail of water. It is said that certain experts present—some of them brewers themselves—could not distinguish between the beverage thus made on the spot and that drawn from the orthodox cask. The new beer-powder can be sold at 5d. an ounce, and one ounce is sufficient to produce a gallon of beer. At this rate a glass of ale will cost about ¼d. And the process is so simple! Take some pure cold water, put the powder into it, stir well, and the beer is ready. The inventor, moreover, declares that by a slight change in his ingredients he can alter the quality of the beer, and produce any kind that may be desired. Shortly, therefore, a great revolution may be expected. With a few grains of Bass in one pocket, and a pinch or two of Ind and Coope in the other, the thirsty but not even *bona fide* traveller of the future will calmly make for the nearest pump and there contentedly drink confusion alike to Sir Wilfrid Lawson and to the licensed victualler.—*Pall Mall Gazette.*

She, however, [illegible]
magistrates said the girl had only attended 15 times out of 121.—Bedford said his son Tom attended school regularly from being four to eleven years of age, but had not learned the alphabet yet. He would pay the costs, and the boy might go to school if the masters would learn him anything.—Clare also accepted the terms offered by Mr. Downs. His daughter Emma had been to school 10 times out of 121. In the case of Hughes (who did not appear) it was proved that his son had only attended 32 out of 121 times. He was fined 5s., including costs.—The magistrates advised Mr. Downs to withdraw the cases against Townley and Spencer.—Mr. Downs left the matter entirely in the hands of the Bench. The defendants promised to send their children to school as soon as they were fit to go, and these two cases were then dismissed.

ASSAULTING A TOLL COLLECTOR.——*George Elwiss*, of Balby, farmer, was summoned by James Kelsey, of Tickhill, toll collector, for assaulting him whilst in the execution of his duty, on Saturday, the 26th of June. The complainant stated that a boy in the defendant's service passed through the toll-bar, of which he was the keeper, with a horse and cart. He did not pay, but said his master was behind. Mr. Elwiss came up half-an-hour afterwards, and refused to give him anything. Witness tried to stop him from driving on, and defendant then jumped to the ground and seized him by the throat. A policeman appeared on the spot, and said "Hands off" to the defendant, who then paid the toll.—By Mr. C. E. PALMER (who appeared for the defendant): Witness claimed toll from Elwiss for four teams on the 24th June, but exemption was

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make use of
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"made the matt
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Magistrates said
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gate. Twice he

Coffee Cream

Boil 3 ounces of whole roasted Coffee in a pint of Milk, half an hour, take the yolkes of 8 or 10 eggs with sufficient sugar to sweeten, a gill of Cream or Milk; strain the Milk from the Coffee, and mix them all together; oile the mould - and steam it with a very little water in a stewpan; over a very slow fire. with a little fire placed on the Cover. let it remain on until just set. ~~then~~ take it up and place the mould in Cold water when wanted turn it out very gently