

Bisaker, Hannah

Contributors

Bisaker, Hannah

Publication/Creation

1692

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197 MS.—Hannah Bisaker her Booke [containing Recipes
for pies, puddings, etc.], on 16 ll. (*defect. at end*), 1692.

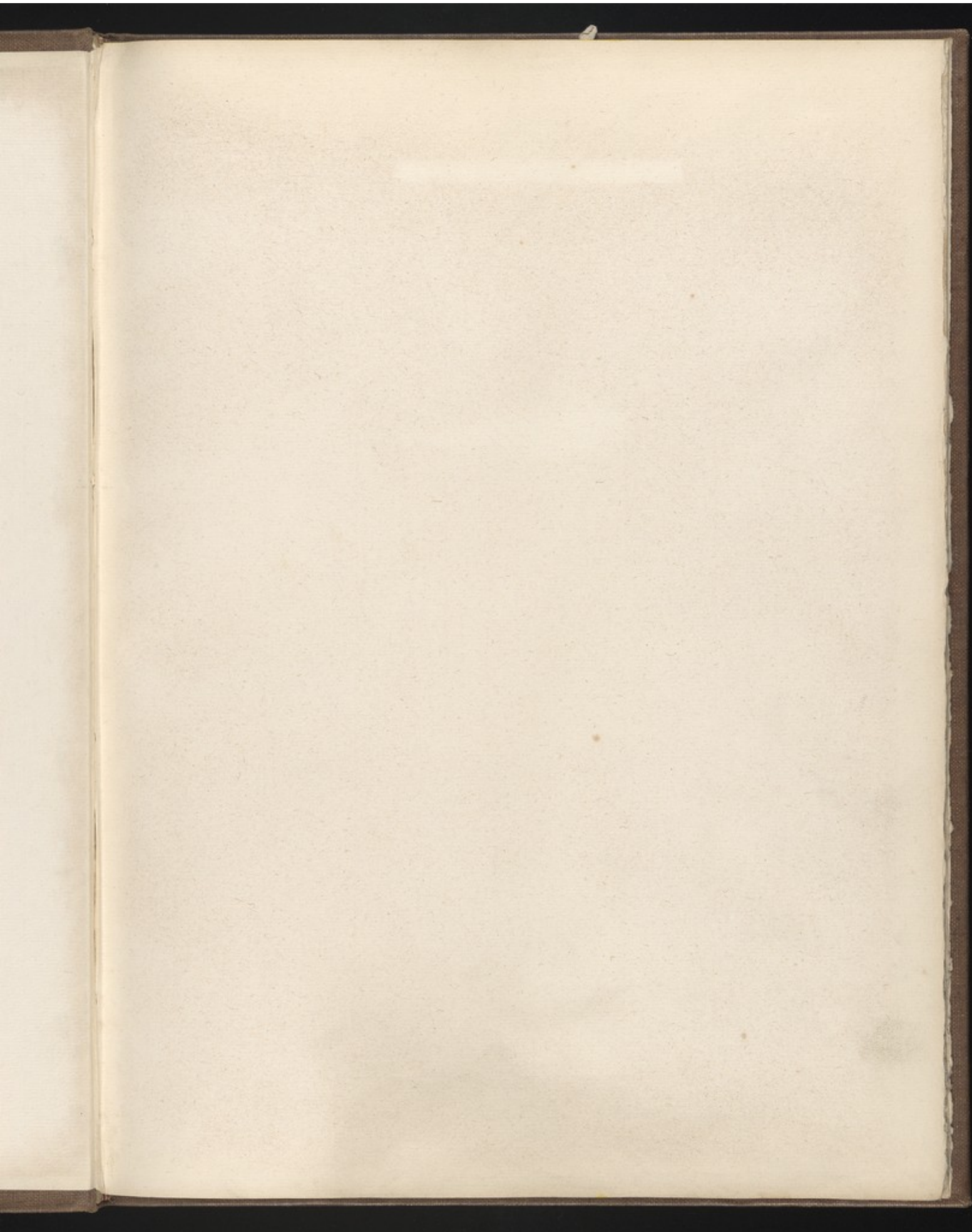


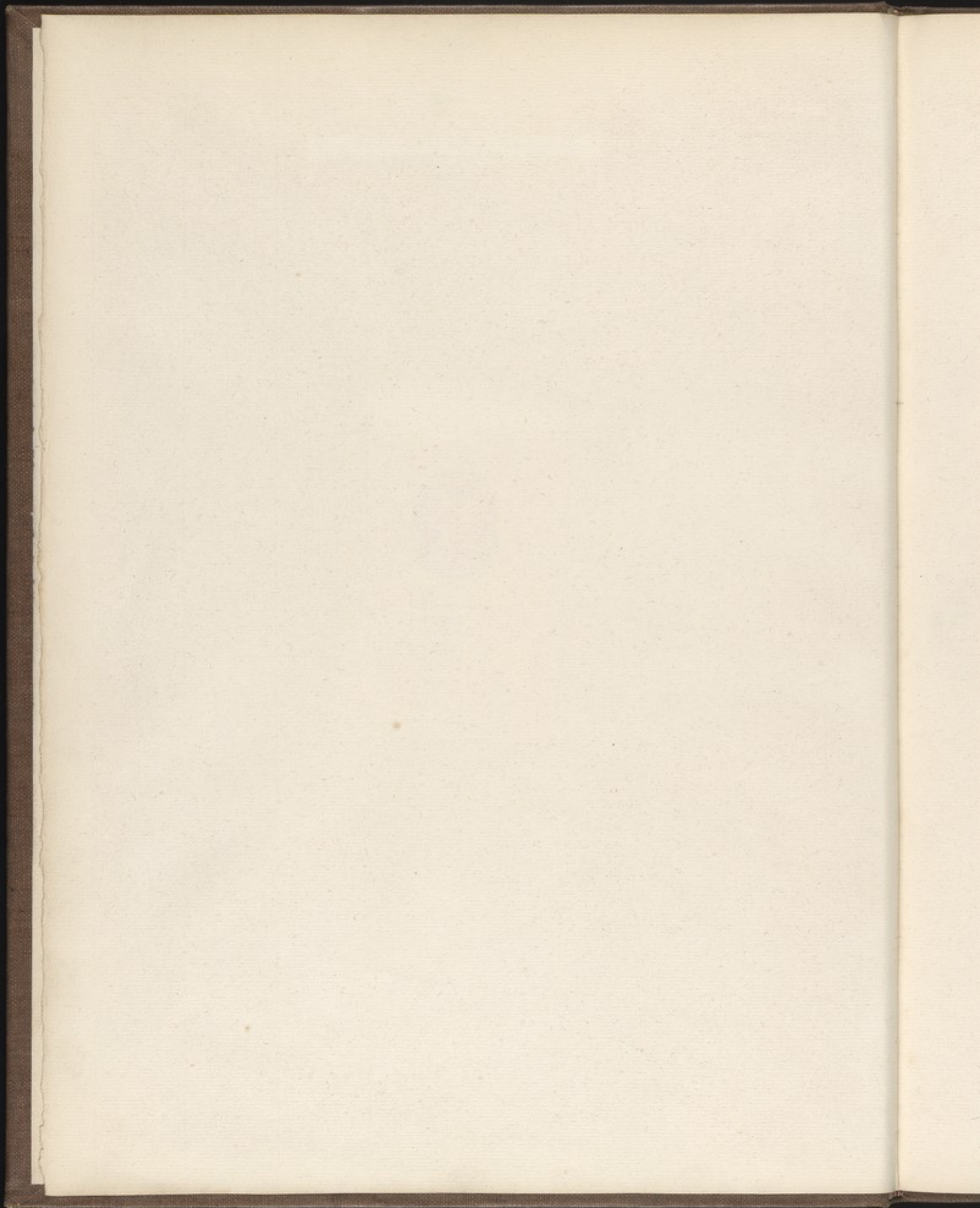
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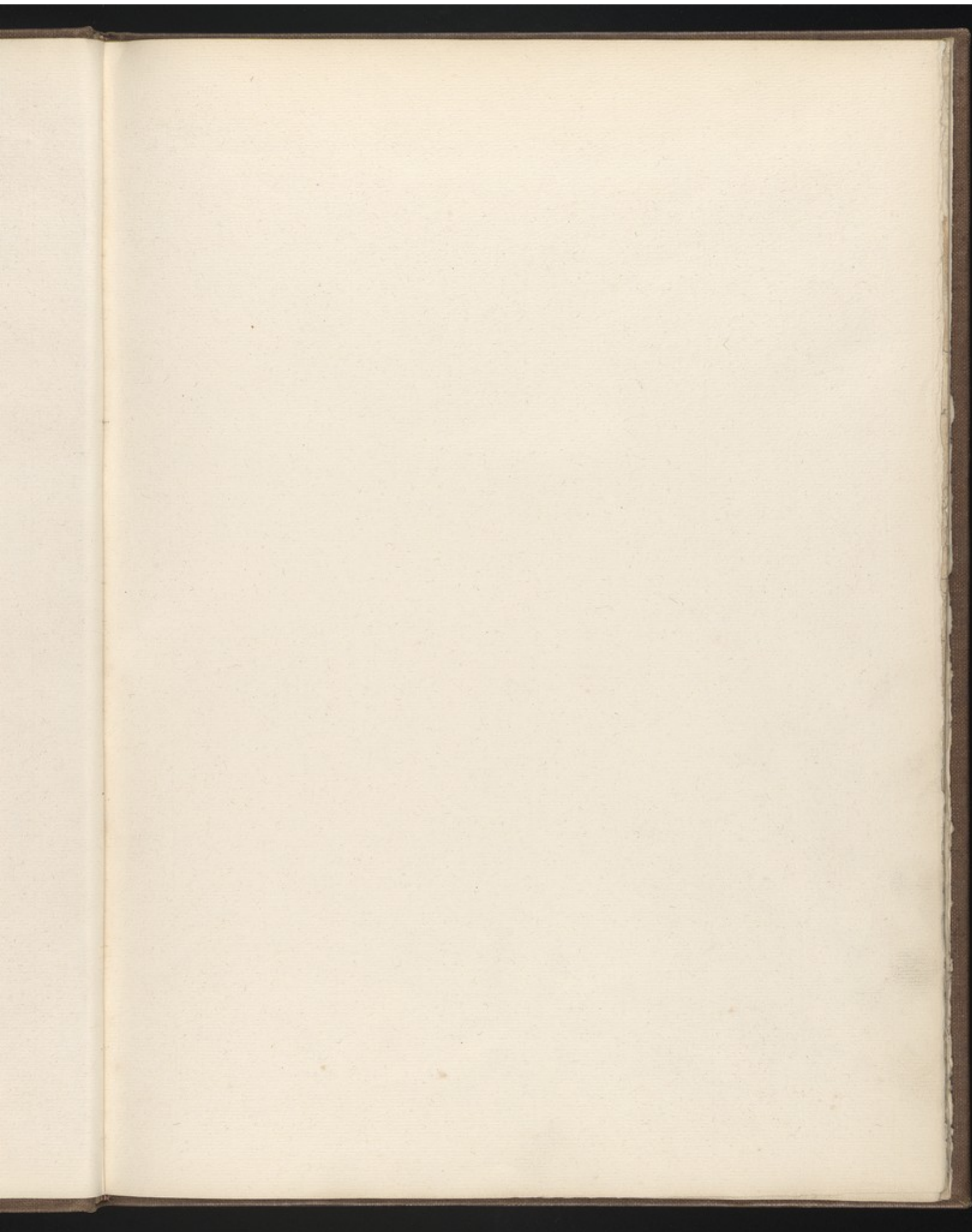
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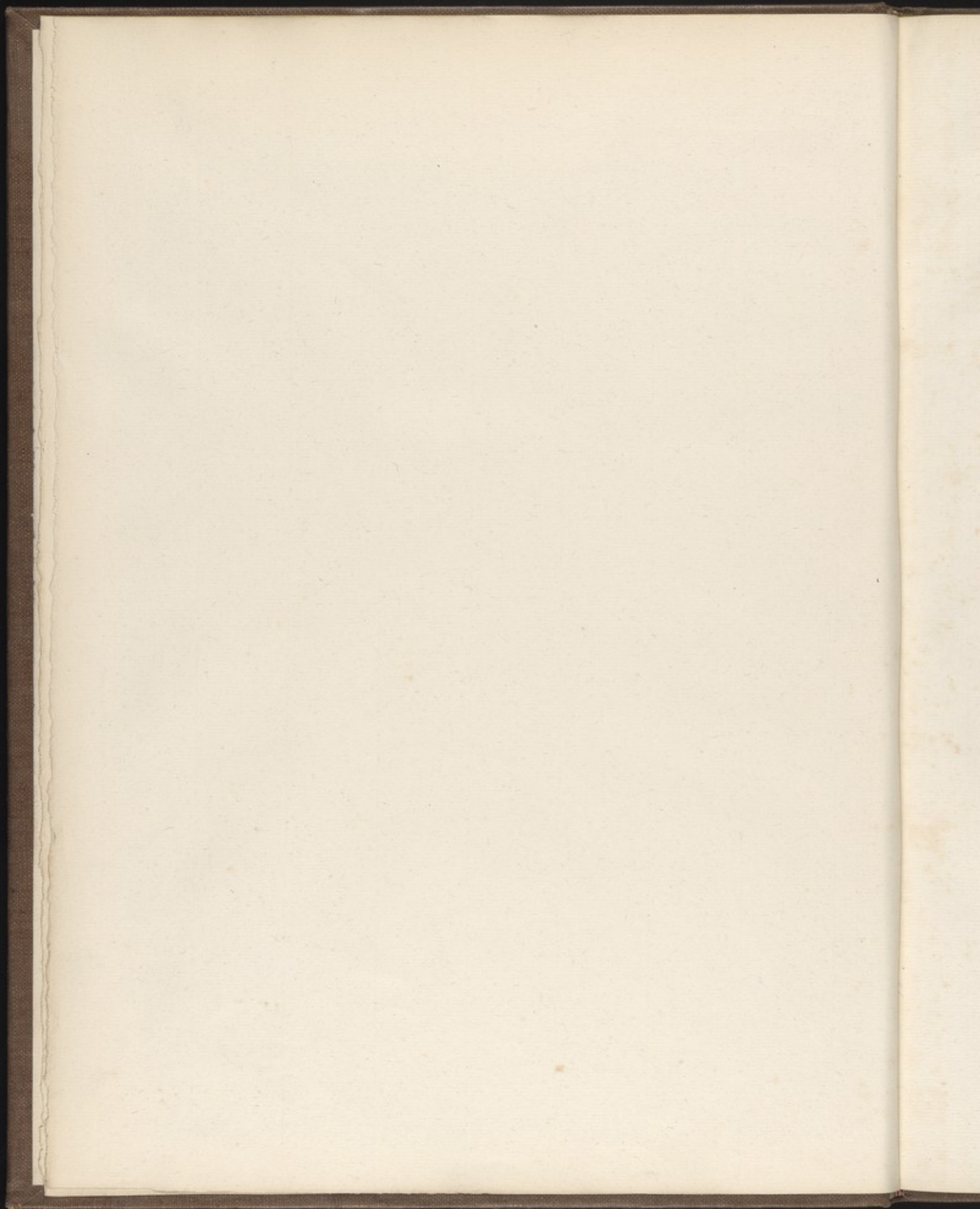
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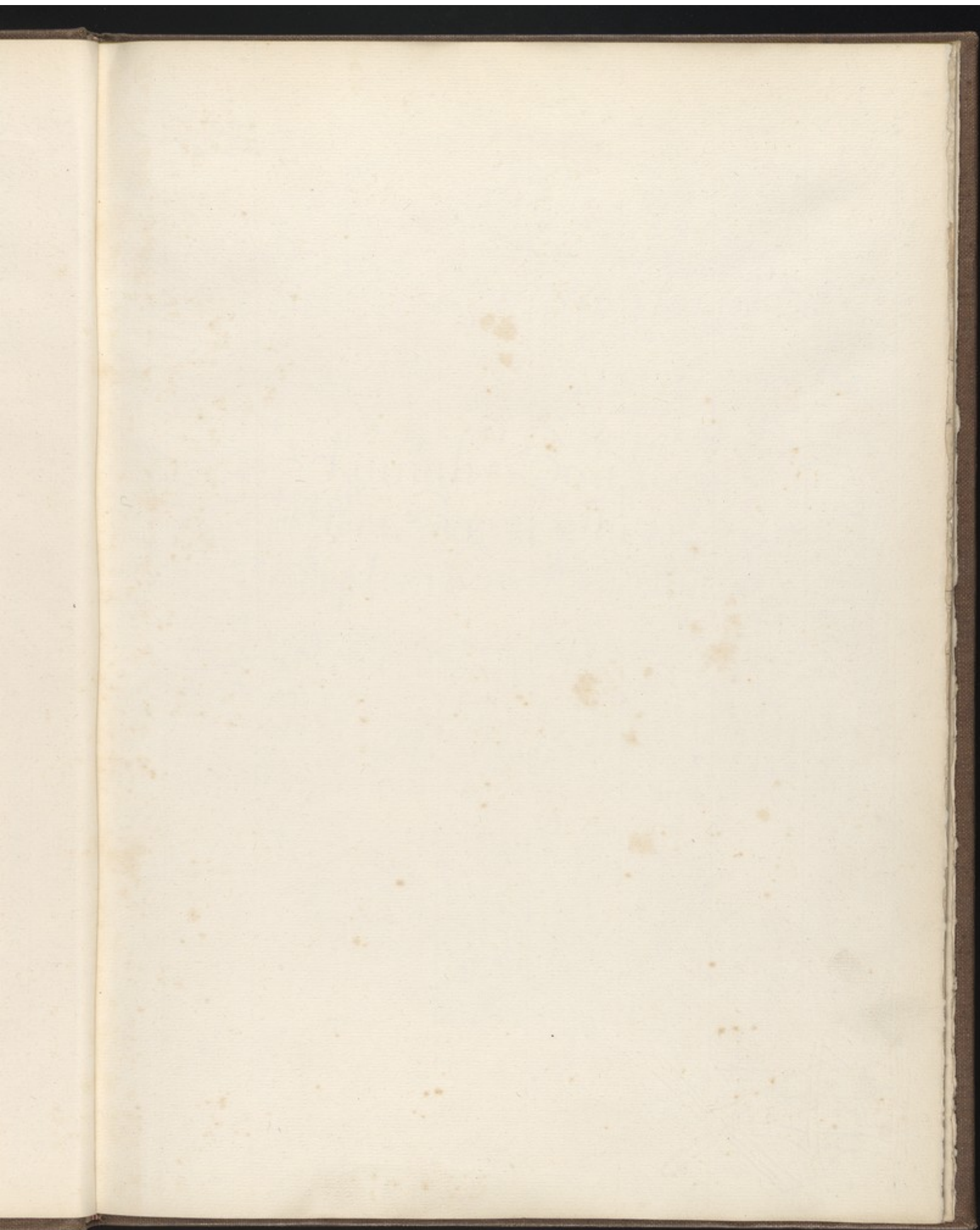
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Mannah & Bisaker
Her & Booke & The 12th
September & Anno: 1692



To make strong Broth

Take a Leg of Beef a Knuckle of Veal & a fowle wth some Mutton breeth
break them well & set them boyling with fork and 1/2 of Liquor as you find
sufficient for y^e meat w^{ch} it boyles sum if y^e boyle it while it will be jellied as it
is cold y^e strained it into a pot or pan & keep it for y^e use

To make Gravy

Take a Quantity of Beef or Mutton cut in Choppes & charked y^e put them in a span
or Dish wth some Butter & some shires of miter larded Bacon in y^e Bottom, set em
over a slow fire, & w^{ch} you find y^e Gravy run turne em letting em stow gently
while you have drawne out all the Gravy y^e fling in a little flower & let it
brown very well & keep it shaking so y^e it may not burn then fling in a
Ladle full or 2 of strong broth & w^{ch} it is stowed awhile straine it & keep it for use

If you would have it white you must draw it over a slow fire & not use any
flower you must be very carefull in this m^{at}ter; you may season it as it is showing
in this m^{at}ter an Onion stuck wth cloves a fagott of sweet herbs some
Cinthories some large Mard shire Muttonogg & some shires of Lomon some
whole pepper & a little Salt w^{ch} it is thus seasoned it is fit for any m^{at}ter of
Sauces using some spices or other ways as in the following Examples is directed

To make a Soup

Take a Quantity of strong broth set it over a fire season it wth Salt & spices sweet
herbs bound up in a faggott or Onion or Shallott w^{ch} it is stowed awhile fling in
some thred Leds or Lettice of Spinage & serve it on shires of French bread
or the bread cut like dice your bread must be dreyed hard in hot Beer you may
add balls of Horde Wheat w^{ch} y^e shallots first boyled & blanched & rubb small
Coccombs & Trones or Lambs stoned & sweet bred or as y^e please is w^{ch} it is
dished up run it over w^{ch} 2 or 3 Ladles full of Gravy if you would have it brown
you must add brown Gravy & dish a rosted Duck or some other fowle in the
middle of the Dish w^{ch} you dish it up let it be over a slow or chaff and ish & send it
hot to the Table you may like wise add green pease or the heads of Sparrowgrass
w^{ch} the reason are mette

To make a Soup of white pease

Having a Qu^{an}tity of good white pease boyle em & broake em & y^e strained y^e thud pulp of em into
a pan & add to em some strong broth & Gravy a pint or Quart of good fresh Cream y^e strong
broth & Gravy being seasoned to the sallatt you may add some thred Spinage or
Lettice, serve it hot w^{ch} shires of white bread dreyed if you please you may add
some small balls of ^{Horde} wheat meat you may have the r^uth of bread grated fine &
put into a adrid going box & dub it round the brims of your Dish & work some
Henrys shorden with your finger

To Season yo: meate for yo: mince pyes

Take a Neates Tongue parboyle it Then Blanch it and when it is cold
Mince it with Three pound of Beefe Sewit very small Then Throw
in a little minced Lemon yels if you will have Raisens you must
Stone them and mince them Amongst yo: meate But first season
With Cloves and mince Nutmeg and some sliced Littorn Candied
Orange yels and a few Dates sliced and some Sugar mix all these
With Creame Together Then Throw in a good Glasse of Clark amongst
them fill Pans and serve. If you will Take Two pound of Beefe
Three pound of sewit but mince yo: Beefe first very well then put
yo: sewit to it and mince them lightly Together Till they be both
Tine Season as above Mentioned

To make a lumbar pye

Take a Thicket of Veale parboyle it and when it is cold Take of all
The out side skins and mince yo: meate with yo: sewit if there
be 3 pound of veale you must halfe a pound more of sewit then
meate then Season with Nutmegs Cloves and more 6 or 8 raw Eggs
3 or 4 handfulls of Spinage minced very small mix these
with Sugar very well together Then make it up in great
Balls and fill yo: pye laying Littorn Dates and Candied
Orange yels After you have put one pound of Butter then
lay yo: Littorn dates and Candied Orange yels at the topp
and Cover yo: pye and Bake it two hours and when
you serve it to the table put in a Caddis as you will
find in yo: next Receipt this pye is to be eaten hott

To make puff paist

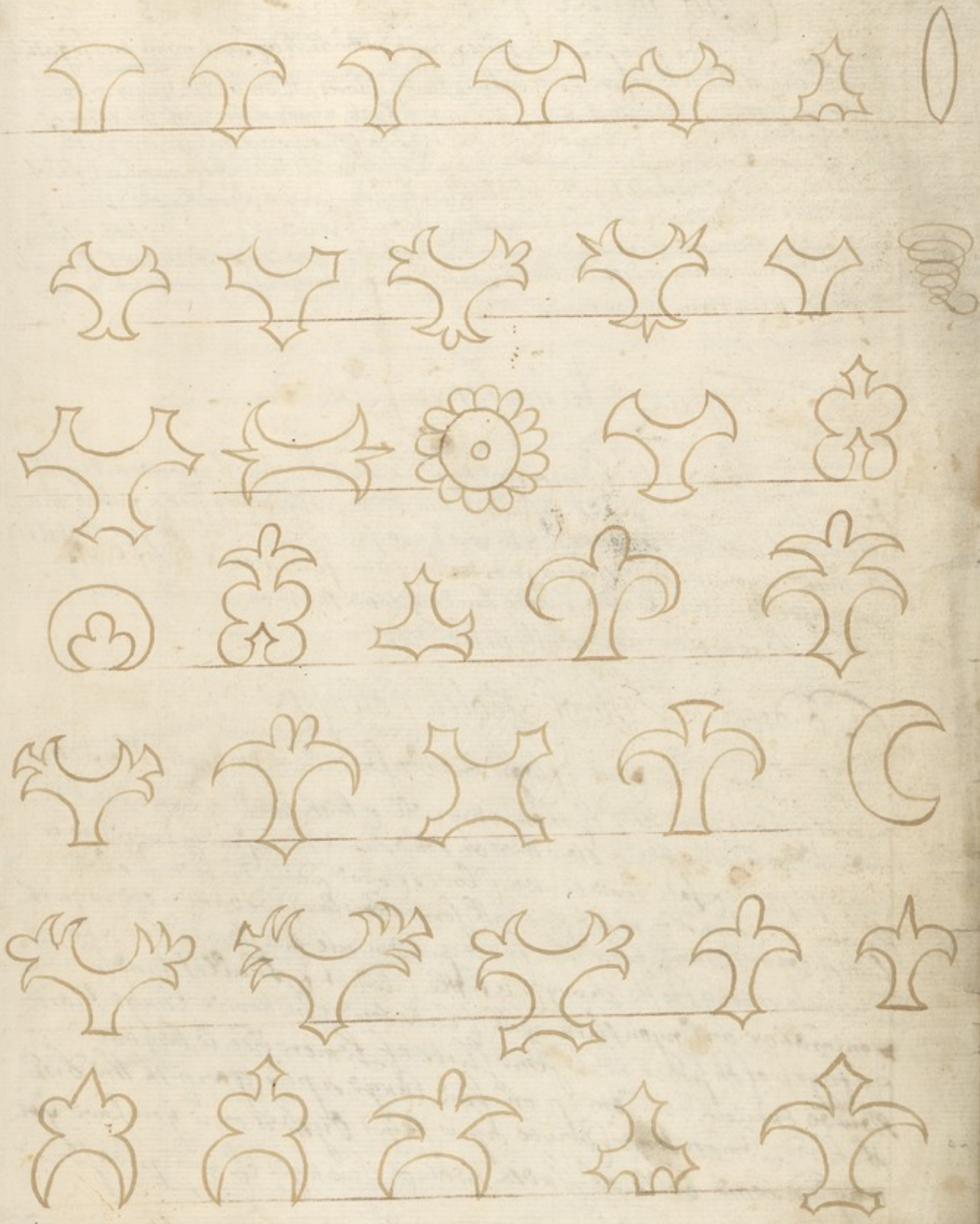
Take halfe a quartorne of the Finest Flour Then mix yo: Flour +
And water and Tover white of Eggs Together mould up yo: past but not
so stiff Then Role yo: Past out into a sheete Then lay some Butter
in little Pieces Tell you have Tiled yo: sheete but do not lay
it Towards the ends to neare Then Dust a little Flour with yo:
Drudging Box then Tiled it up Twice before you put any more Then doe so
yo: have put in 2 pound keeping it a little dusted very Tine you put it to
yo: Butter handle it a little Then cut it to yo: ownie Fancie # # # #

To make Cold Butter paist

Take for one of yo: dishes one quartorne of Flour two pound of butter
and Two Eggs worke Them up with water all Together Tell it Coms to
a paist let not your paist be so stiff but verry lilk Then lay yo: Bottom
in Trest Till Case and Garnish as I have taught you Alwayes # #
Putting liquor into yo: eye Before you Bake it # # # #



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## To make forced Meat

Take some lean Veal free from any skins & hoire as much Beef & set mine em together very fine then season it w<sup>th</sup> pepper & salt nutmeg beaten Cloves & Mace a little Lyngon some Saffron & Capers minced casual Qu<sup>ty</sup> of Lemon peel finely minced mixe with the Meate a peere of interlarded Bacon & Clarke vide then take hme swode Mangorom winter Savory parsley & Spinage all finely minced w<sup>th</sup> fane shallots then take a Qu<sup>ty</sup> of grated white bread & soe many yolks of Eggs as will make the aforesaid p<sup>re</sup>pare into a paste then you may worke it into small balls as big as small Kales make some of it long like small Sausages or in what forme please shew them in strong Broth & keep em warm for your use if you would have it good you must add Sugar & Citronks with beaten Cinnamon & rained Orange & Lemon peel & fithen all finely minced you must remember to leave out Savory things

## To make Iceing for a cake

Take 3 or 4 whites of Eggs & beat em w<sup>th</sup> a small Whisk till it becomes a very stiff froth then have some double refined Sugar beaten & sifted very fine & putting in a little at one time beat it together till you have put in two musk Sugar that it is too thick as you can but spread it over the cake first wash the cake with Rose water & a little Butter melted having some musk on a lmebergs leaf dissolve th<sup>er</sup> in then dry it gently in the Oven

## To dress a Dish of Scotch Collups

Take a leg of Veal & cut y<sup>e</sup> flesh into thin slices beat em gently w<sup>th</sup> a Rollin pin then take y<sup>e</sup> one half of them very well & th<sup>er</sup> in w<sup>th</sup> Bacon wash em over w<sup>th</sup> melted Butter & shew th<sup>er</sup> on some sweet herbs finely minced w<sup>th</sup> a little pepper & salt some beaten Cloves & mace dust em over w<sup>th</sup> a little flower of brown em in the pan with some th<sup>er</sup> clarified butter over a quick fire & let em drain from the fat & put em into the shewing dish & add th<sup>er</sup> unto strong broth gravy & a little Claret & shallot finely minced or an Onion st<sup>er</sup>k with Cloves some Mushrooms large Mars & a fagot of th<sup>er</sup> sweet herbs some slices of Lemon add w<sup>th</sup> they are shewd enough dish em up on fine large white garnish the dish w<sup>th</sup> sliced Lemon some Carved white foye Oysters or w<sup>th</sup> you have you may do some balls of fresh meat or Sausages if you please

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## To make a Stumpe Pye

Take the same quantity of meate and sevit mince it as before  
mentioned no Sprinage. The same season in onley stoned Raisons  
Mince with it one pound of Currants y<sup>e</sup> Dates and Silvers  
must be mixt with y<sup>e</sup> meate an some hard Eggs mince  
mince all Together with sugar put it into y<sup>e</sup> pye with Butter  
at the top of y<sup>e</sup> pye close y<sup>e</sup> pye and Bake as before  
and when you serve put in y<sup>e</sup> rads made of halfe a pint of  
white wine and halfe a pound of Butter boyle it Together  
Then Thunke it with the yolks of 3 or 4 Eggs and put in some  
sugar powder This into y<sup>e</sup> pye shake y<sup>e</sup> pye then serve it.  
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## To Make a Stake Pye plaine

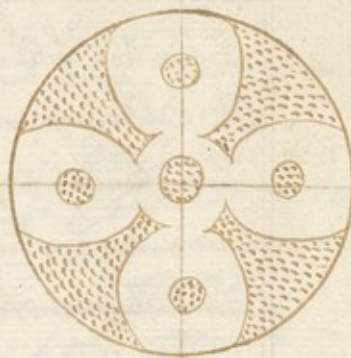
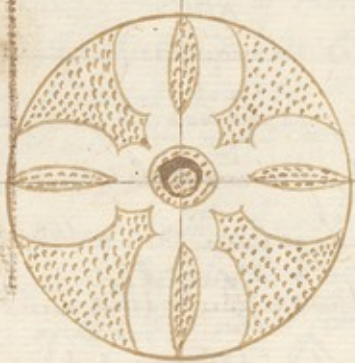
Take a neck or line of Mutton after it is cutt into stakes  
season with pepper salt and a little nutmeg put Butter  
at the top when y<sup>e</sup> meate is in y<sup>e</sup> pye close it and bake  
it put some water into y<sup>e</sup> pye before it goes into the Oven  
and Bake it Two hours, you must likewise stripp some  
Time savory and sweete margeroun Chopp these together  
and Throw amongst y<sup>e</sup> stakes But this must be eaten  
koll with Gravy put in after it comes out of the Oven  
# # # # #



To make a Venson Pasty

Take a Peck of Flower and six Pound of Butter Rub y<sup>e</sup> Butter and y<sup>e</sup> Flower Together Till it comes to be Time Then take six eggs with Water and put into The middle of y<sup>e</sup> Flower and worde This up very well and Till it comes to be smooth Then Rowle out y<sup>e</sup> Sheet Then put y<sup>e</sup> Sewitt into y<sup>e</sup> pye after it is well Beaten with a Rowling pin and Season it a little with Pepper and Salt Then lay y<sup>e</sup> venson on The Top of y<sup>e</sup> Sewitt Then lay y<sup>e</sup> Border Thromover y<sup>e</sup> Sheet Bake 6 hours Remember to place it well Bake The Bones in a pott or when your Pasty is baked fill it up with that which comes out of y<sup>e</sup> Bones

Two dishes of mince pyes



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A *Stump* p<sup>er</sup> or *Lumber* p<sup>er</sup>



A *mince* p<sup>er</sup>



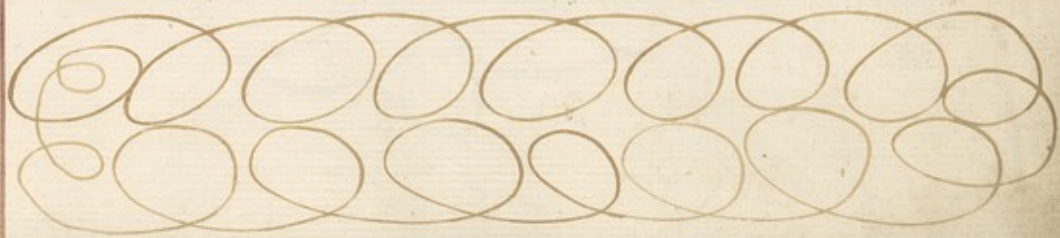


10 11  
To Make a Veale Pie Savery

Take a neck or hind of Veale and cut it into peeces for yo: pepper and season with pepper Salts Cloves and mace and nutmeg. Take some of yo: livers veale and some Sewitt and mince it very fine. Take yoo some Time winter Savory Sweete marjoram and parsley and Chopp them with a shalott and mix them with yo: pepper Salts Cloves mace and nutmeg and make them up with an Egge or two into bales as bigg as Walonuts and put them in amongst yo: meate into yo: pye and then a few shes of lemon and some barberies and some butter at the topp. Close and Bake three or four hours put some Gravy into it hott and serve it hott to the table. . . . .

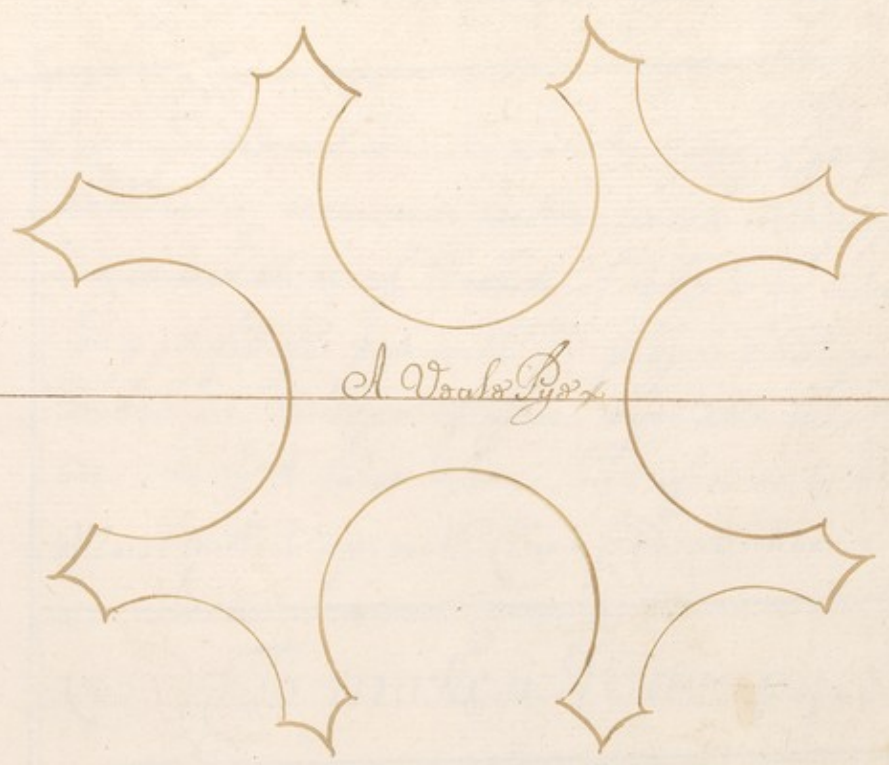
To Make a Veale Pie Sweete

Take yo: veale and season it with Cloves mace Nutmeg and a little Salts and fill yo: pye then make yo: bales sweete and put them in amongst yo: meate. In a few Raisins and Dates sliced and Canded Orange Lemon and Littern with some preserved Barberies at the topp then put some Butter at the topp of all and Close your pye. Bake as before and make your Caddle as for yo: lumbes or Stumps pye and serve it hott to the table. . . . .





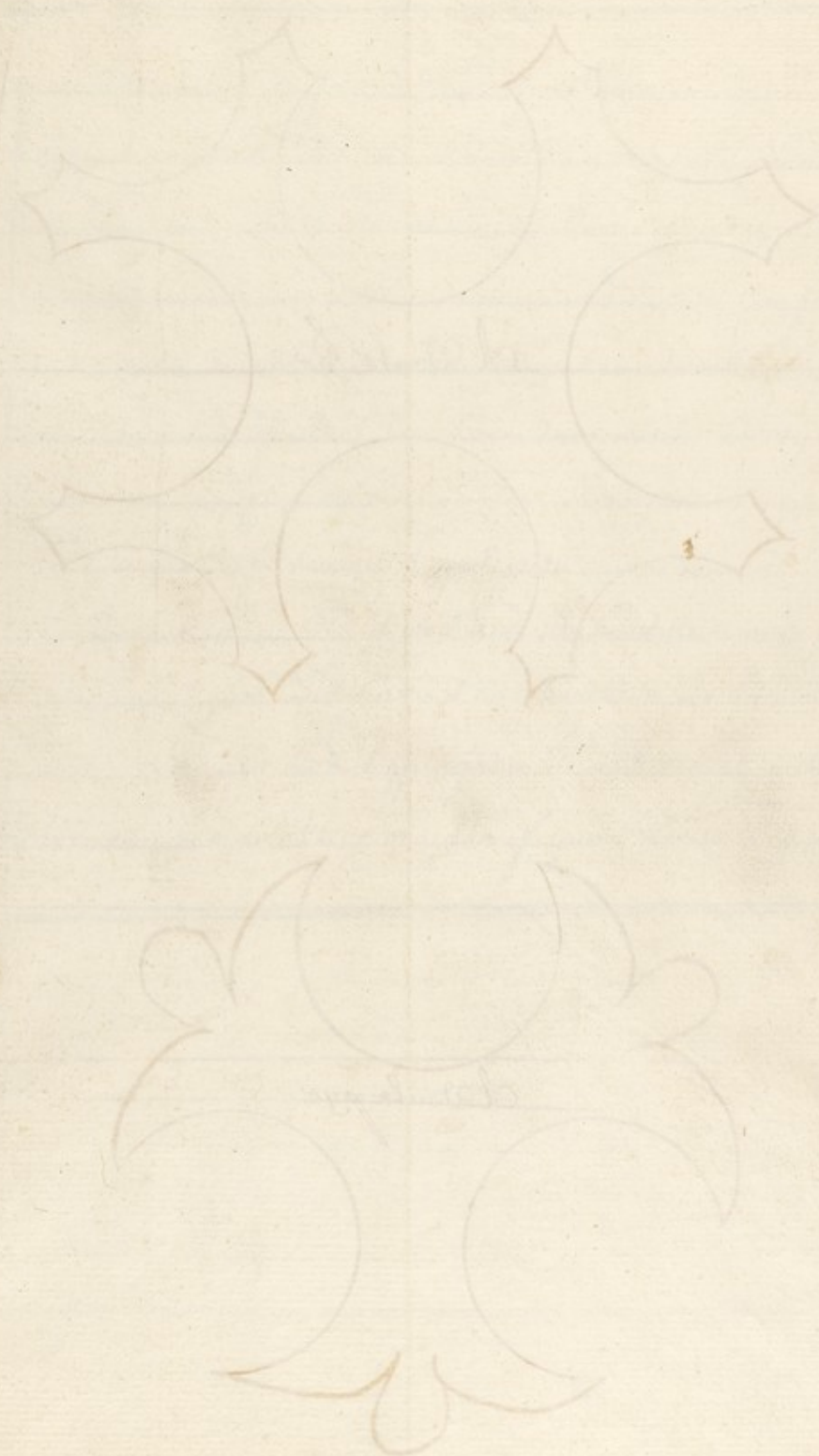
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*A Vauke Pye*



*A Vauke Pye*



To make a pigeon Pye

Take yo: pigeons and Truse them fill for yo: pye and fill the bodies of them with Butter season with pepper and Salts one or two slices of Barkon if it be to be eaten hatt fill yo: pye fill yo: pye with yo: pigeons and put store of Butter on the topp of your pye and then Close yo: pye and Bake it three hours and if it be to be kept you Must fill it up with Carefid Butter # # # #

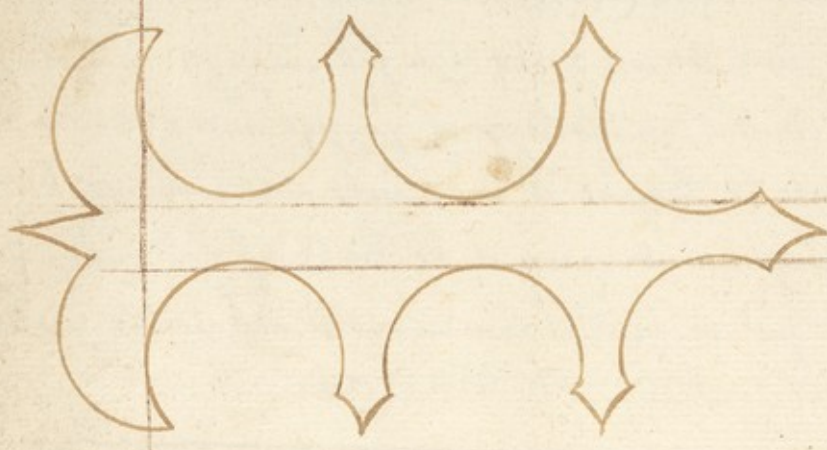
To make a Hare pye

Take yo: hare and wash it and dry it and then cutt it into peeces and lard every pece of it and season it with pepper and Salts Cloves and mace and nutmeg mix it together and season pretty high fill yo: pye up with good store of Butter on the topp of yo: pye and put some # # water into it Before it goes into the oven Bake it # four hours and when it is Bakt if you have any: gravy put it in and then serve it hatt to the Table #



To Pickle Cucumbers

Take your Cucumbers and Rubb Them Well Then Take The best white  
Wine vinegar and Boyle it with whole Pepper ginger cloves and  
mace but before you put your spice in give your Cucumbers  
Scald and Take Them up as soone as They have just simpered  
into a swe. Then lay some Dill on the bottom of your Tubbor pott then  
Spice Then Cucumbers and we tell you have put in all Cucumbers  
Dill and spice when your Pickle is boyled well with Dill and  
Spice Then Power it hott into your Cucumbers and Stopp Them up  
Times and they will be very Greene you may use alone  
If you please

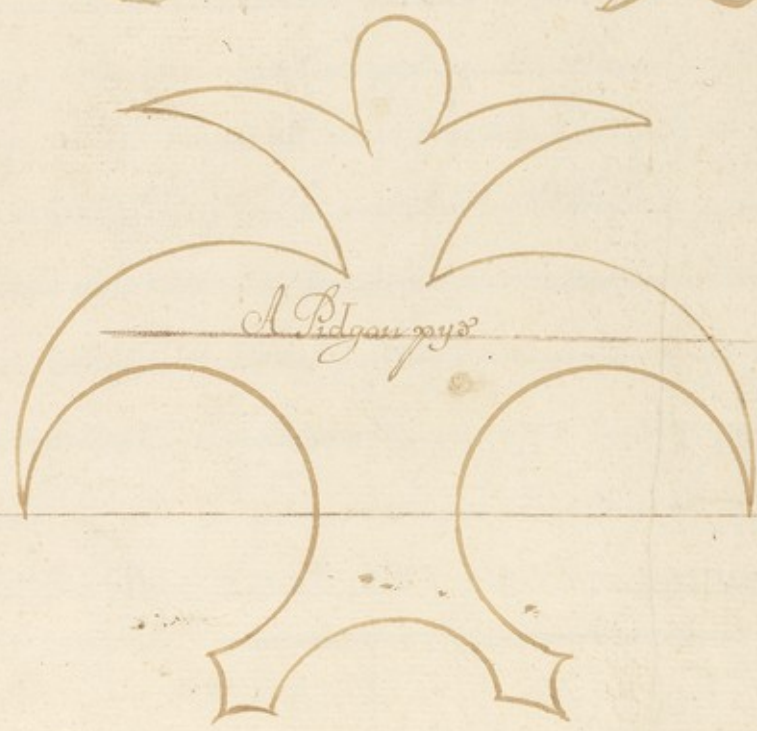


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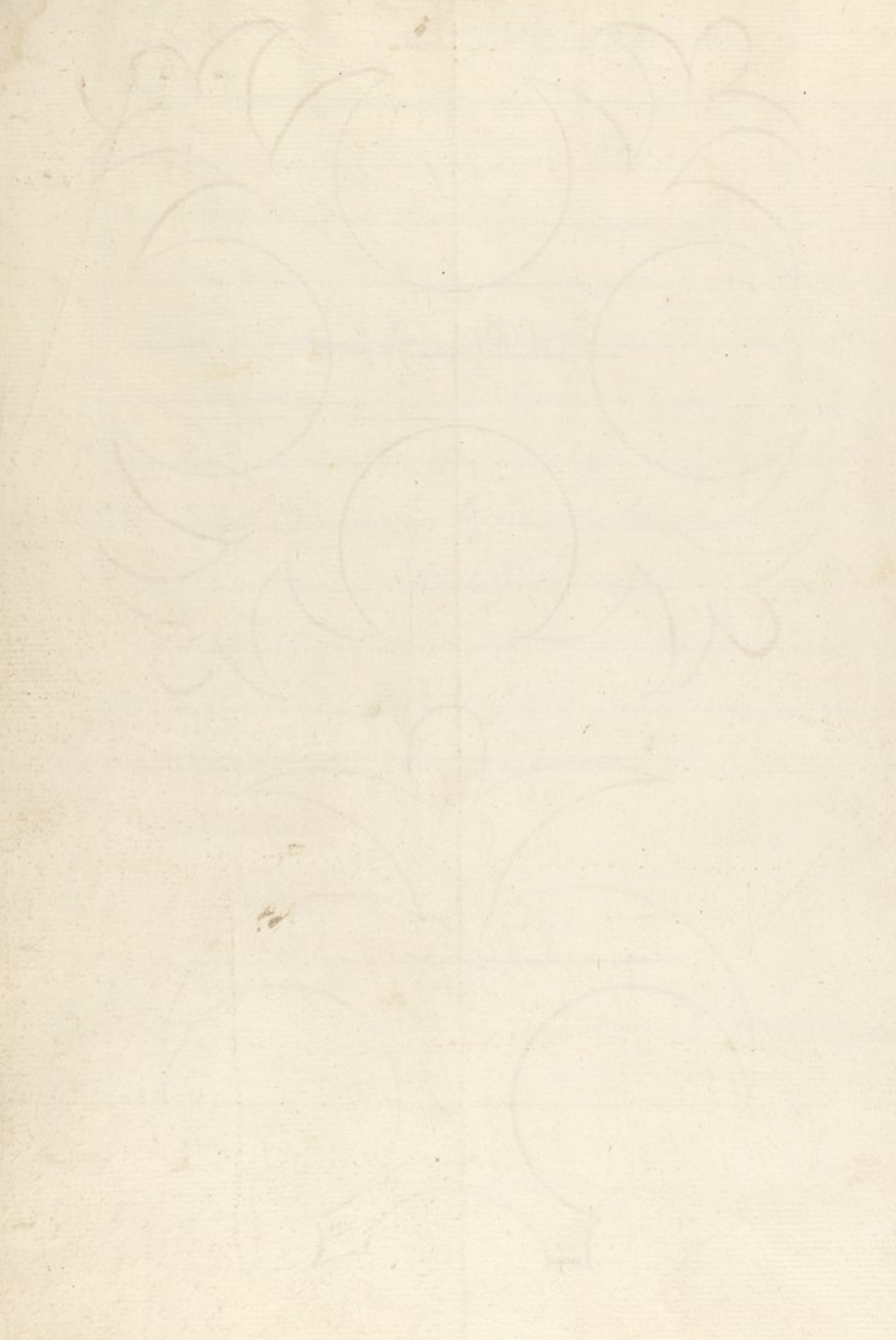
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A Ridgou Pye 7



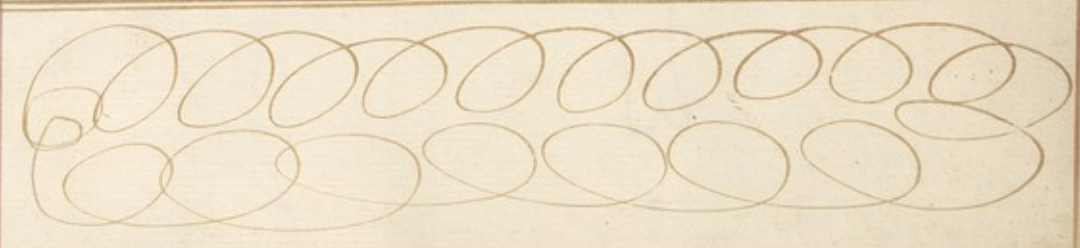
A Ridgou Pye



# To make a Turkey Pie

Take yo: Turkey and Take the wings of Geese to the shoulders &  
 Draw it put yo: Turkey Betweens a Cloth and beate the & &  
 Breast bone flat with a Cleave take out the Gizzard and liver &  
 and season the out side and in side very well put it into yo:  
 pye fill yo: pye up with Butter Then close yo: pye and &  
 bake it six hours, If you haue yo: Turkey you must Take &  
 Ducks or Capons and haue them and fill yo: Turkey whole as  
 it was with them and put in one ounce and a halfe of pepper  
 mixt with salte when yo: pye is drawn and almost cold &  
 you must put in Three pound of Clarified Butter and when  
 it is cold you must stopp up the funnel with Raw Butter  
 you must stopp all your funells and it will keepe for a  
 quarter of a yeare without Moulding & & & & &

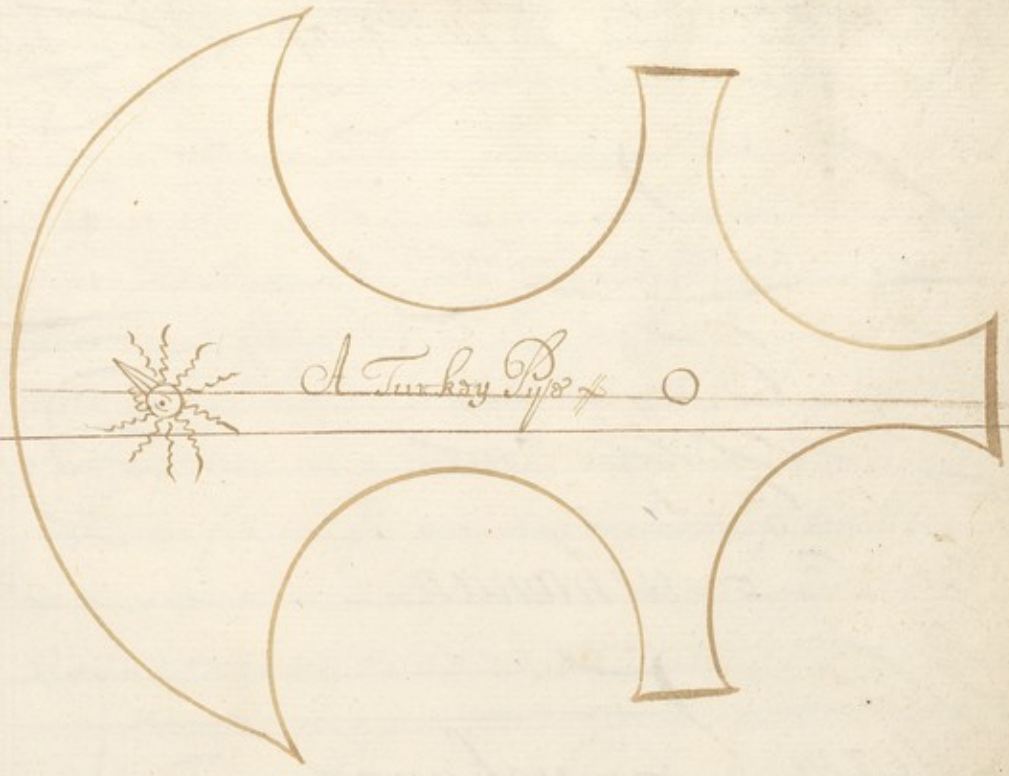
Soe you must doe by yo: Geese and if you haue any & &  
 Rabetts you must make yo: pye to lay yo: Rabetts on  
 Each side of yo: Geese or Turkey & & & & &  
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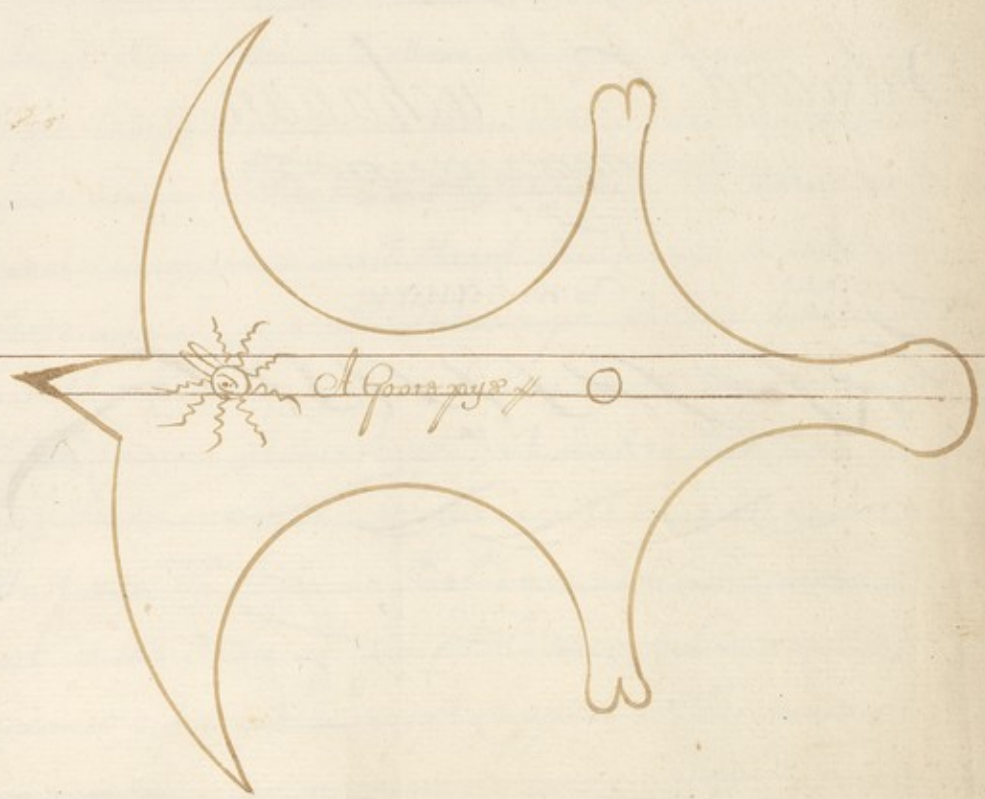
To Colley Elles

Take a large Elle and scower it well With Salte and Then washe
and Take of The head and cutt it downe the back & take out The
Back bone and all the inside but doe not open the Belly Then, # #
Wash it & dry it with a Cloth Then Season it with Claves and #
Mace and nutmeg Beaten Salte a little Peper with Some # #
Time Parsley winter Savory and Sweete margerom well Chopped # #
Together Throw these on The Inside of yr Elle Then Rowle it up and
Bind it well with Tye Then having Some Water Boyling Put it # #
In and let it boyle Tender Then take it up Then one Pint of # #
white wine Viniger a bay leaf or two a little whole Peiper Two or
Three Claves with a little mace boyle These well Together & #
When it is Cold put it to yr Elle # # # # # # # # # # # #

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A Turkey Pipe



A Gonapye

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Nicol Buchanan & Hannah

Sam Buchanan

Sarah Buchanan

John Buchanan

William Buchanan

Edward Buchanan

~~George Buchanan~~

George Buchanan

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To make a Pye of wardnes or Pares &

Take yo: wardnes and put them into a pott with a little
Custard or alle a little Lemon yelo. or cloves and more and some
suger and Bake them with Tanned Bread and when they are cold
Make Ready and fill yo: pps Case yo: pps after you have
Cased yo: pps Just as it gath into the Oven pour some of
the liquor they were Baked in then Bake it one hour
and Then fill up yo: pps with the rest of the liquor
* * * * *

To make a pye of Calves feete or Trotters

Take yo: Calves feete or Trotters and after they are Blanched
Boyle them Tender season them with a little pepper Cloves
more and nutmeg Time winter Savory yusley and
Sweete marjoram well stript and Choppd then lay in yo:
Trote into yo: pps and throw yo: herbes over them if you
will have Curious you may lay some Barberies & some
shred lemon at the topp. put Butter and Case yo: pps
and Bake one hour If you would have it sweete you
Must use the Case as Before mentioned when it comes
out of the Oven if you would have it Savory keep yo
Curious out & put in Choppd Apples in the room of them

To make Chisake meate

Take Four quarts of milke and boll it when yo: Curde is Ready * * *
 And well Strained Then Take Eight Eggs Take away halfe The * *
 Whites put Them into pan with yo: Curde let yo: Eggs be ver ywell *
 Beaten Then leason with Beaten Cloves mace and nuttmeg one * *
 Pint of Creame Three quor ter of a pound of Currance and Three * *
 Maple Biscetts Grated or mix all very well Together With * * * *
 Sugar and fill Just Before you goes to Lett into The Oven * *

To make Chisake meate

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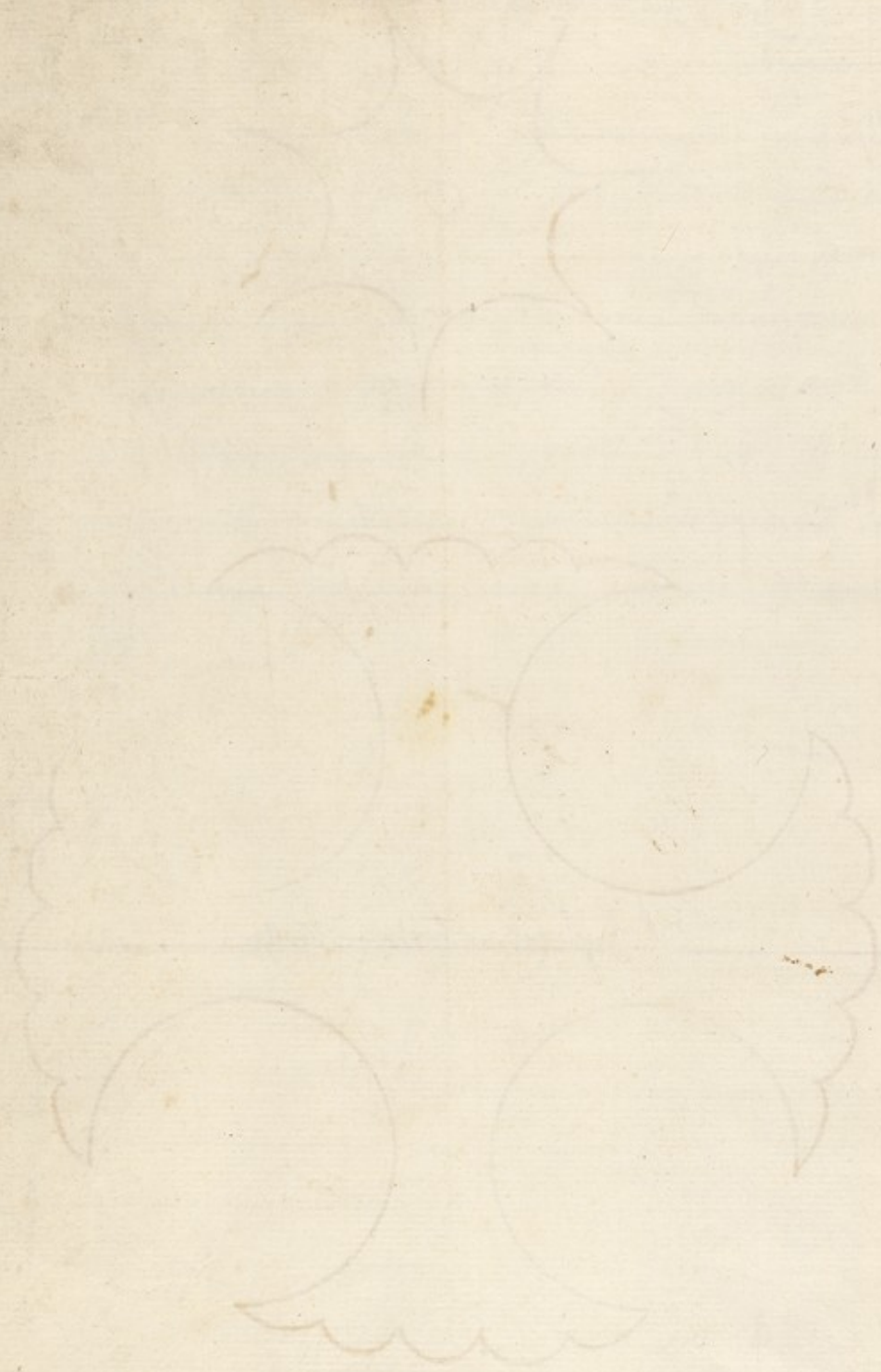
A Paper Pattern or Waddons



A Paper Pattern for Tracts or Trotters

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To make a Calves Head Pye

Take yo: Calves head and wash it and cleave it and then halfe
Boyle it is cold cutt the flesh of from the Bones as you
would for a haush Then season it with a little pepper salt &
Cloves and mace and nutmeg Cutt some little slices of fath
Barden and lay here and there a slice upon yo: meate then
Choppne Appers and throw over it Cutt one Shallet & 3 mushrooms
and put it here and there on yo: meate when it is just sett
& Cold put some oysters on the topp with some Barberies and
here and there one Bitt of safsige putt butter in yo: pye and
Close yo: pye and Bake it two hours power in a little xxx
liquor with yo: oyster liquor Before you put it into the
Oven and Bake it and then serve it hott to the Table x

To make a marrow puding

After yo: past is made and layd about the brim of yo: Dish
mound within Then slice some white bread and put it into yo:
dish and then put yo: marrow in lumps Then Raisons with
a little shredd Sittoune Two or three dates sliced and some
Candied orange peele sliced Then Take one quart of milke &
one pint of Creame grate halfe a nutmeg beate six Eggs put
in but two whites Stirr yo: Creame & yo: Eggs together with
some sugar put yo: dish into a quick oven then fill yo: dish
and Bake it three quarters of an hour x x x x x

To make a Chicken Pye

28

After yo^r Chickens are Drawne Cut Them Into halves Quarters if
you Please Then Season Them With a Little Pepper Cloves & &
And make well Beaten Lay yo^r Chickens into yo^r Pye Then & &
Collons of Braid Hertichowes Some Peeces of Whole Marron & &
Some Parsn Bales or Peeces of Salsiges Some Oysters and on The &
Topp some Barberies with sliced Lemons Without The Pele with &
Butter at The Close and Bake it Two hours and When it is &
Baked put some Gravey in & Make it & Serve it hott Table &

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A Glass head



A Soft Custard



olphen pastoy

Take cleats tongue parbille it. And when it is cold cleace it
 then for pound and a half of sweet cleace it very small cleace the
 six servit together then six of pell cleace them very small put
 your cleat ther half ons ounce of beaten cloves and cloce gum
 Fenore pill well cleaced then one ounce of Cardid ring and one on
 of Cardo Fenore one ounce of Sitteron slice thes very thin and
 All thes very well together then 2 pound of Cinnamon 2 pound
 and cleace sum of you deasons and put amongst your cleat
 then cleace your cleat up together with half cleint of sack a
 spread it cleare. Write you use it: fill and close the Baki

So purchase your cleat for your office

To make a C

Take one quart of the finest flour
and dry it in an oven Take one pint
and a halfe of Butter one pint of
Butter and yo: Cream over a soft fire
Sugar and mix it with yo: flour Some
nutmeg with some Carawayes Seeds well
one pound of Stone Raisons and two pounds of
well washed and dryed if you will in
yo: past up very litch when yo Sweetning & yo fru
in sett it a little by the fire Cooked for to Rise &
yo: hoops or paper & putt in yo: Cakes and when
is hott bake it two hours If you would be
wash it over with whites of Eggs & then
double refined Sugar on it & put it into yo: oven

To make a Cream

Take one quart of milke
Boile and when it is cold
with the finest Sugar
over a soft fire with the
it come to a Cream lett

1. Deckerall



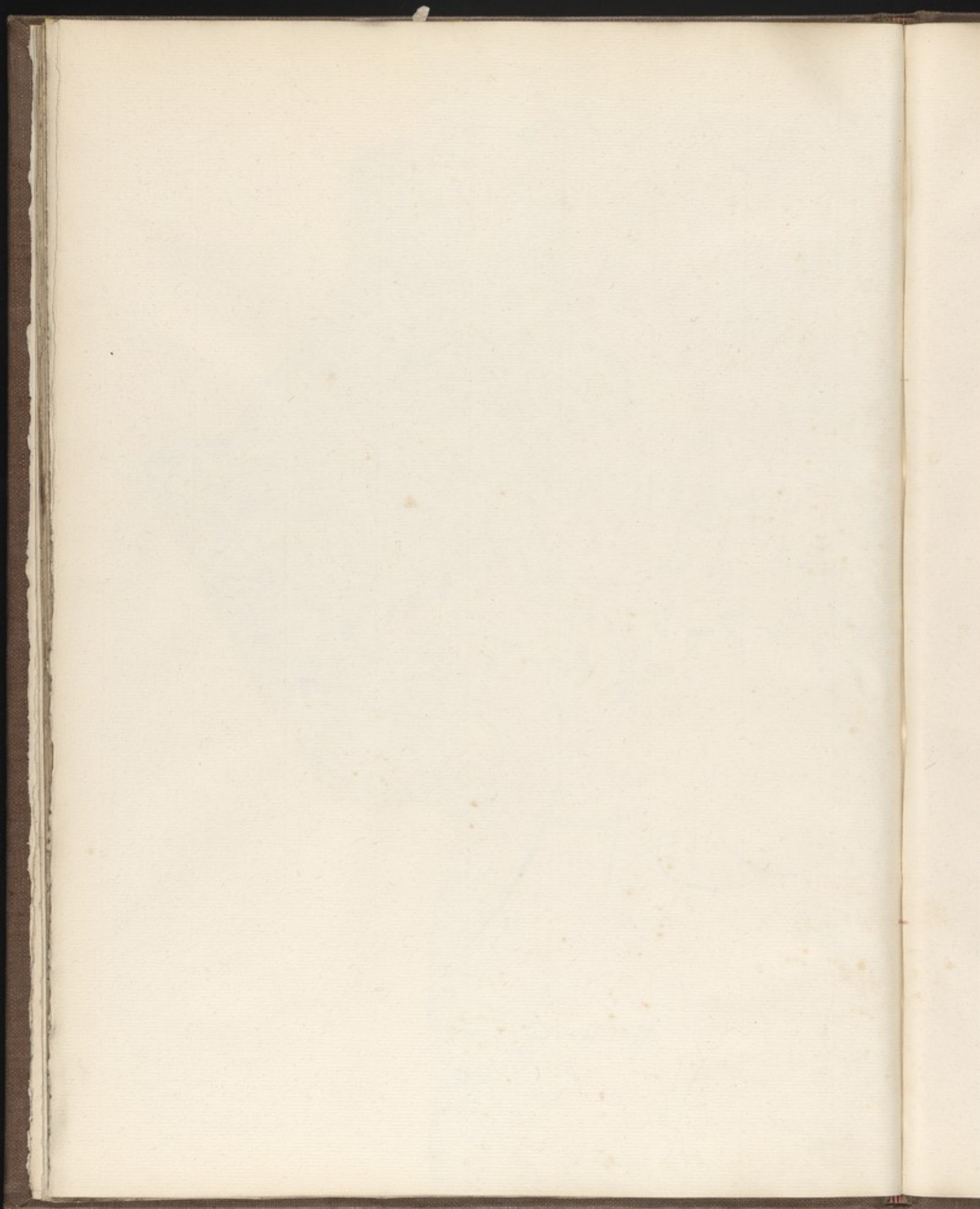
Her Book
August 1692

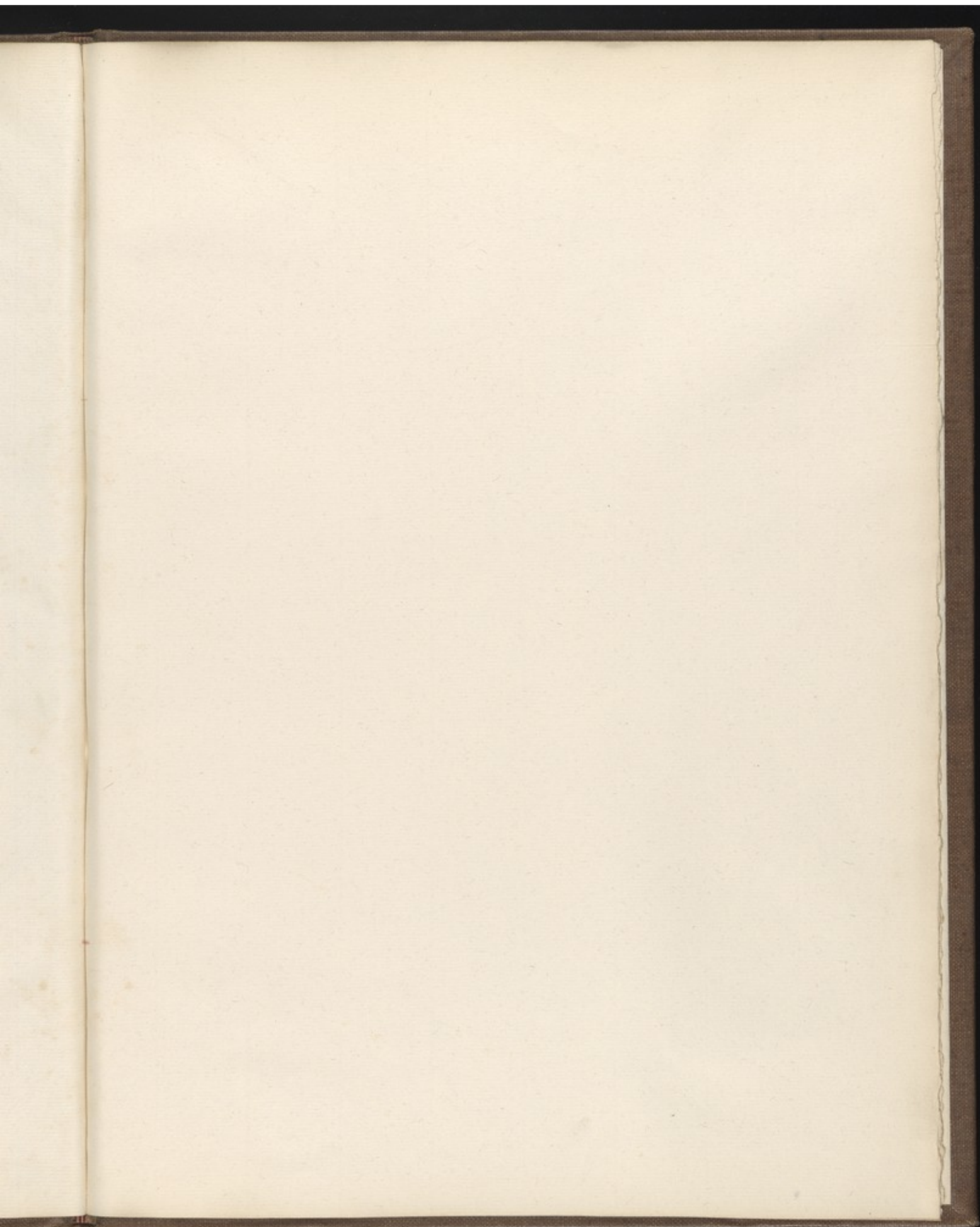
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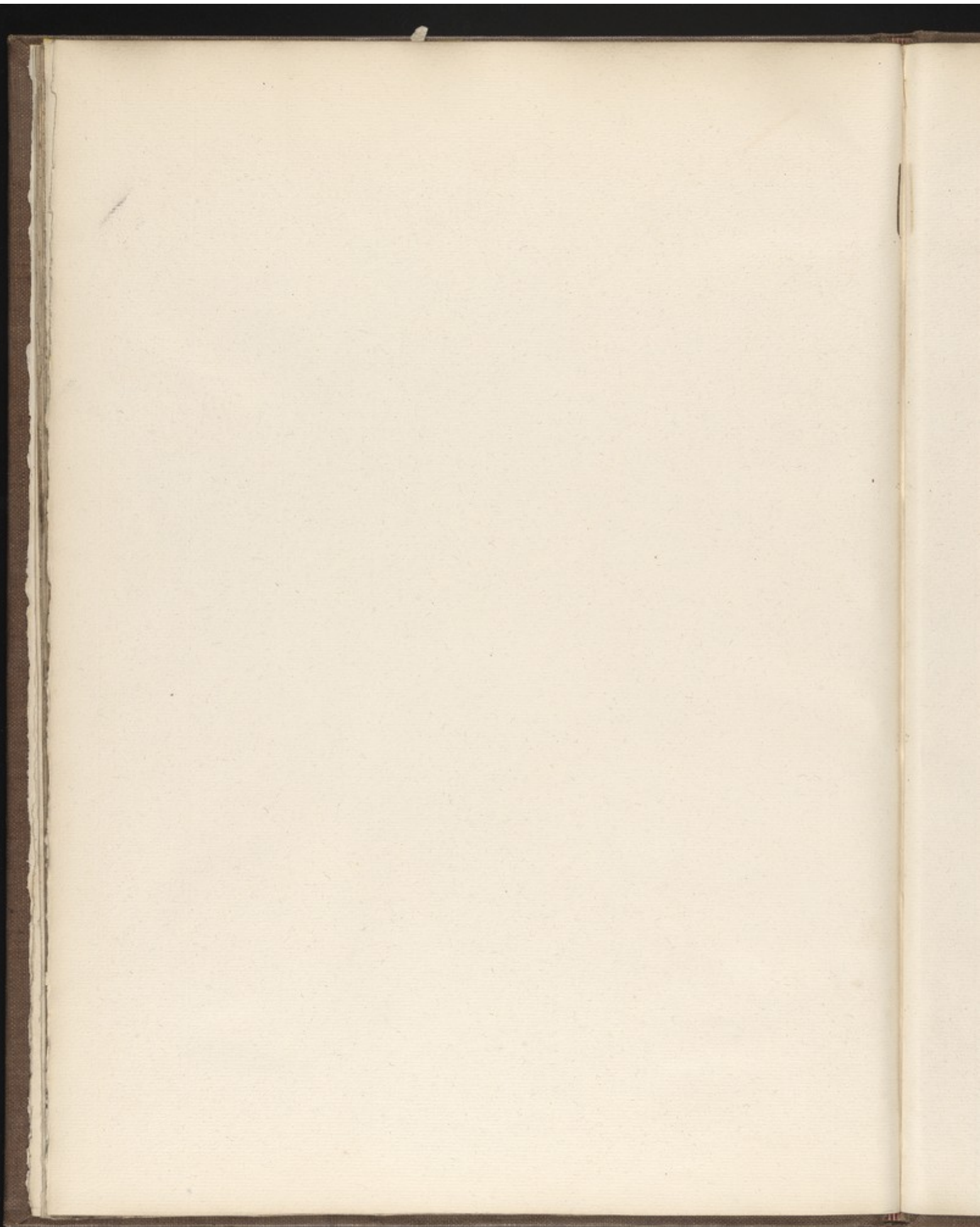
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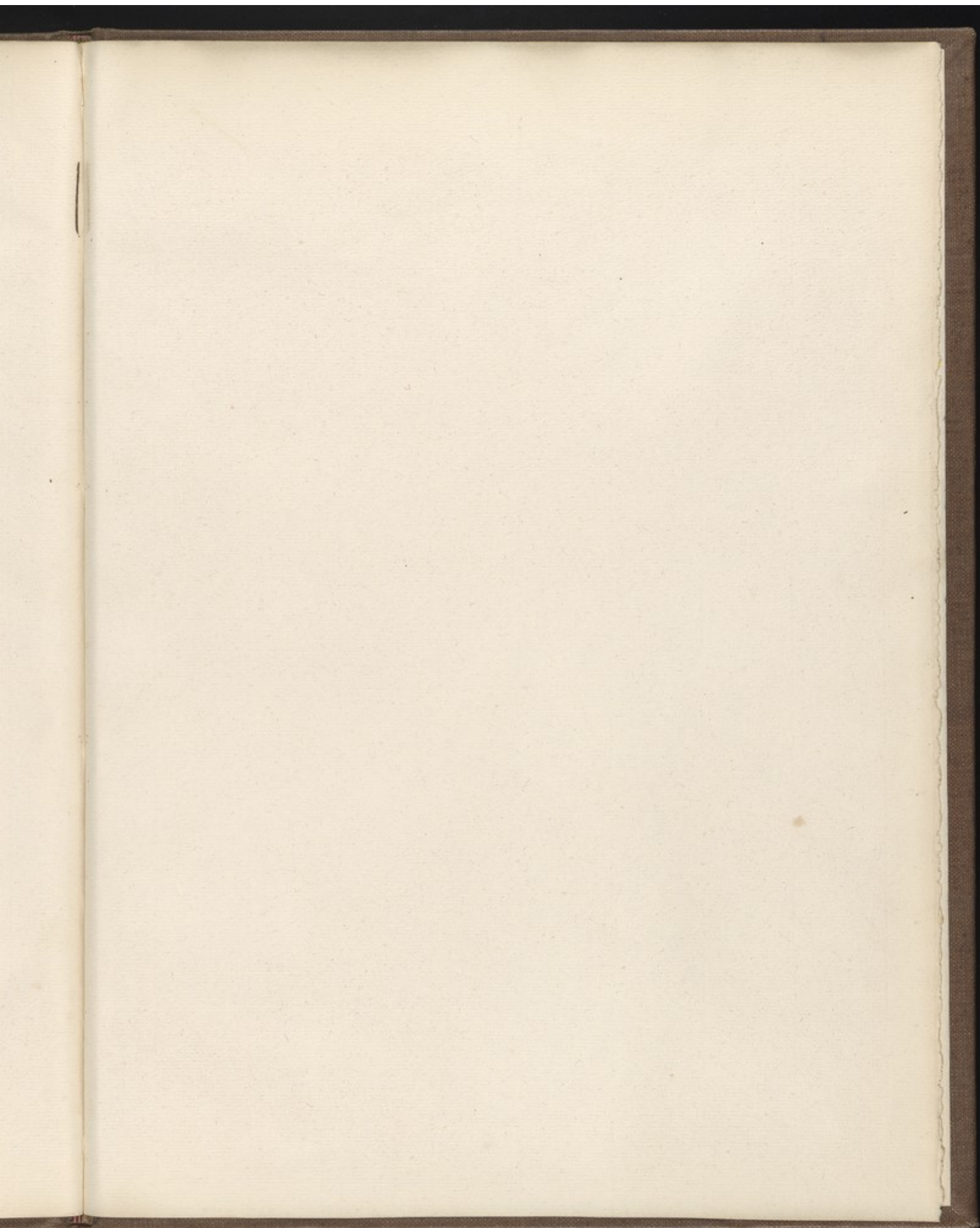
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Her Book
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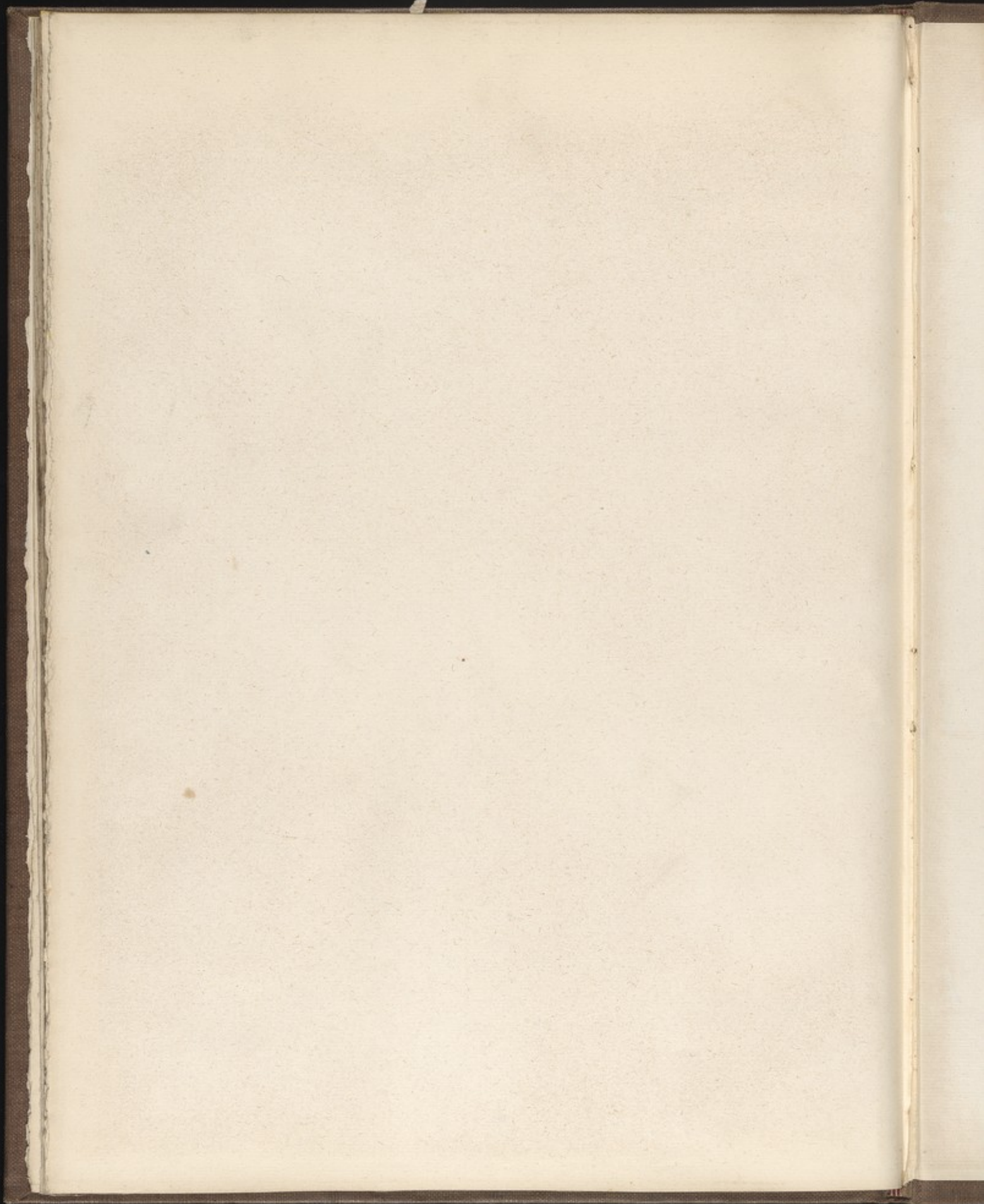


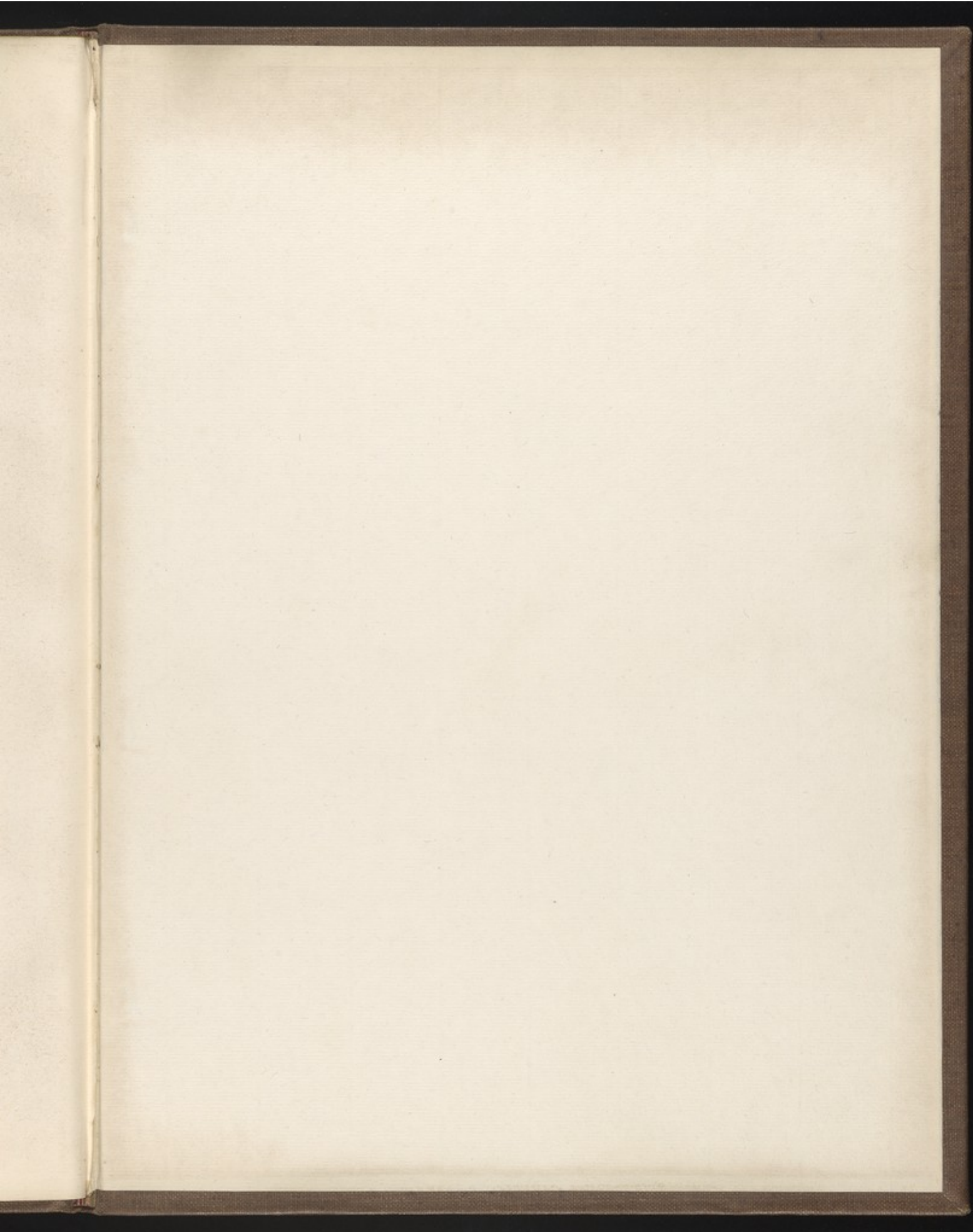


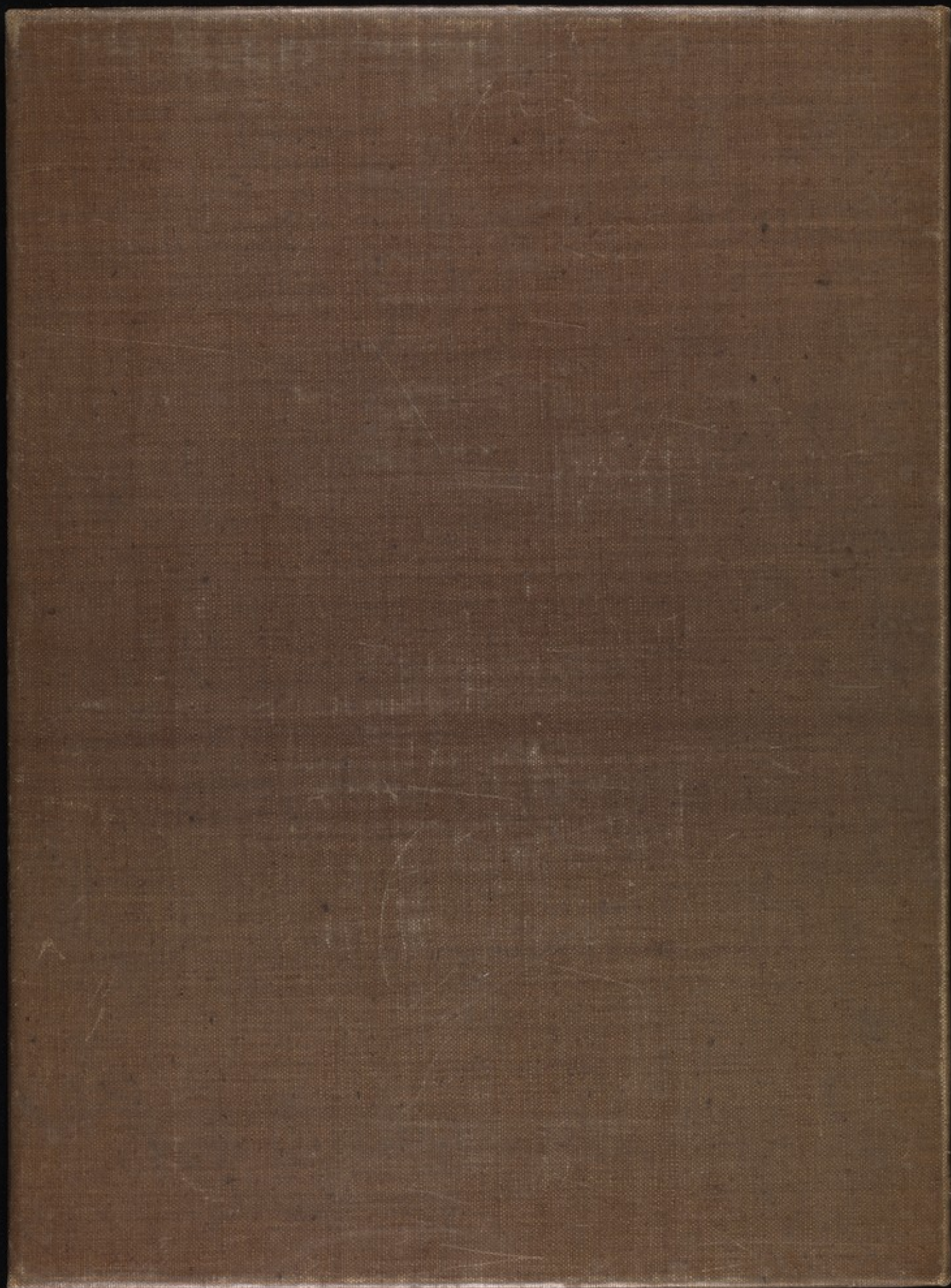












✿ HANNAH ✿ BISAKE ✿ HER ✿ BOOKE ✿ 1692 ✿

To make strong Broth

Take a leg of Beef a Knuckle of Veal & a fowle wth some Mutton broth
break them well & set them boyling with sack and 1/2 of Liquor as you find
sufficient for y^e meat w^{ch} it boyles sum it & boyle it while it will be jellied as it
is cold & strain it into a pot or pan & keep it for y^e use

To make Gravy

Take a Quantity of Beef or Mutton cut in Choppes & hashed y^e put them in a Dish
or Dish wth some Butter & some shreds of miter lard & Bacon in y^e Bottom, set em
over a slow fire, & w^{ch} you find y^e Gravy run turn em lettin^g em flow gently
& have drawne out all the Gravy y^e fling in a little flower & let it
dry well & keep it shaking so y^e it may not burn when fling in a
cup or 2 of strong broth & w^{ch} it is stowed awhile straine it, keep it for y^e use

and have it white you must draw it over a slow fire & not use any
you must be very carefull in this m^{at}ter; you may season it as it is flowing
with an Onion stuck wth cloves a fagott of sweet herbs some
times some large Mace shreds Nutmegg & some shreds of Lemons some
pepper & a little Salt w^{ch} it is thus seasoned it is fit for any name of
or other ways as in the following Examples is directed

a Soup

Take a Quantity of Beef or Mutton cut in Choppes & hashed y^e put them in a Dish
or Dish wth some Butter & some shreds of miter lard & Bacon in y^e Bottom, set em
over a slow fire, & w^{ch} you find y^e Gravy run turn em lettin^g em flow gently
& have drawne out all the Gravy y^e fling in a little flower & let it
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pepper & a little Salt w^{ch} it is thus seasoned it is fit for any name of
or other ways as in the following Examples is directed

To make a Soup of white pease

Take a Quantity of good white pease boyle em & break em & y^e strain it with pulp of em into
a Dish & add some strong broth & Gravy a pint or Quart of good fresh Cream y^e strong
Gravy being seasoned to the sallatt you may add some shreds of Spinage or
some shreds of white bread dryed if you please you may add
some Balls of ^{herbed} fresh meat you may have the rind of bread grated fine &
add it going to y^e Dish & rub it round the brims of your Dish & work some
therden with your finger



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