Mr Henry Peters to Share
Manuelja - They - especially
the Kind called Grey Leaure
Make a lovely Jacket
Jelly — Kind Dear

5853/1

1 Chest Cinnamon
1/2 Do. Cloves
1/2 Do. Mace
1 1/2 Do. Nutmegs
4 Do. Shumacks
4 1/2 Do. Myrtles
1 1/2 Do. Ryal
3 Do. Black Pepper
1 Do. Cardamon
1/4 Do. Cornt

1.13.4

Curry Powder given to
be made 15th July 1825
to be sent Home

5853/2

Mr. Jernbeck

96
21
96/103/4.
101
4.

5853/3

receipts for
Barley Water
Short Bread,
Mrs Egerton's
Elder Wine
Mrs ~~Sam~~ Jerram
Baby's food
Margaret Reinke
Rusks & Eggs
Mrs Gowan

Mrs Hurlstone
Mrs Richards
Mrs Gowan

ABINGDON
A
OC 10
65

The seeds of Pines (including of course the Retoo) should be planted in Spring April. They require particular care in sowing. The best soil is a light sandy loam well mixed with a portion of vegetable mould, & the compound finely pulverized. In this the seeds are to be sown half an inch deep from 3 to 4 to each square inch. & the box in which

they are sown must be kept in a warm & sheltered situation, & carefully protected from hot sun shine. Where the seeds are very small, as the Deodar they should not be above a fifth or a fourth of an inch deep in the ground. & the soil should be lighter i.e. have a greater proportion of sand. This tree prefers very dry rocky spots & requires protection while young in England. They should be put when planted, under a glass frame or in a Conservatory.

Cotton Cake Puddings

Take the weight of three eggs in butter sugar and flour and mix them well together then beat up well four eggs add all together & when mixed quite smooth put into cups & bake for about an hour —

Jaune Manger

Take half an ounce of Isinglass & boil it in a pint of pump water & pour it on the peel of one lemon - Let it stand till cold. then add the juice of the lemon, the yolks of four eggs one glass of Mountain & loaf sugar to your taste blend sufficiently. cold put into your glass or mould -

Short bread - | Mrs Gaston |

4 Cups flour - 3 Cups Butter -
3 Cups sugar Little Sauce

The butter should be melted & poured when hot over the flour

Short bread | Mrs Scott |.

5 Cups Soojie 2 do butter
1 Teaspoonfule ~~butter~~ Sugar
1 Dr. of Salt - Little Sauce

To make Brock Oyster Sauce

A Cupfull of Gravy - 3 Table spoonful of Essence of Anchovy one of Ketchup. - 2 of Lime Juice a few pickled or fresh Mushrooms 1 Table spoonfule of fresh butter rolled in flour. - Boil these first in a saucepan, stirring one way to prevent the butter from oiling - Have ready

Prepared the yolks of 2 Eggs beaten up with a boat 2 thirds of a cup-full of good fresh milk into which grate 1/4 of a Nutmeg. Mix the whole together, & put it over a slow fire, stirring it well till it is as thick as Oyster Sauce - but do not let it boil.

Albert Brace

Calve's Head Pie.

Boil half a head till tender in as much water as will cover it. Take it out & clean out the bones. Return them into the liquor & reboil them till it is reduced to a pint & a half. Strain it off & let it stand till cold when it will be a jelly. Put thin slices of the meat at the bottom of a dish, then slices of lean ham then of the tongue & brains, then slices of jelly, then of hard boiled eggs. Repeat this till the whole is used, seasoning with Pepper Salt, Cayenne, & a little Mace. Cover it with a puff paste & when cold it will cut out in slices.

1/2 or 3/4 lb of ham is necessary.

Calvin Mead Price

57. Queens Gardens
Hyde Park. W.

Curry Powder

6 oz of Turmeric
4 – Coriander Seeds
2 Cummin Seeds
1/2 White pepper
1/4 Cayenne
1/2 Carraway Seeds
1/4 Ginger Powder
2 Fenugreek –

Curry Powder

5853/9 2/2


MAGISTRATUS INDICAT VIRUM

A Skip Coat Cheese

5 Pints of new Milk with a Spoonful or as much Rennet as you think will Heat it, put in the Rennet when the Milk is rather Cool have ready a Garth with a Cloth tied round the bottom when the Milk is well broke lead carefully the Curds into the Garth breaking them as little as possible. If made in the Morning it must be turned at Night on a Dry board made full of Holes then take off

the Cloth & Scatter a little Salt, turn it the next Morning on such another Dry Board laying a little Salt as before, continue turning morning & Evening till the Whey is quite drained from it, so set it in a proper Place to ripen Covered over with Vine leaves, continue turning it each day in fresh leaves till it be fit to Eat. The Garth may be taken off the second turning it is sometimes necessary to Bind it with a Fillet—

Cut the Bag into a little Cold Water half a Tea Cup full will do & about this size of Bag — If the Milk is warm from the Cow you may put the Eleamet to it without warming it.

makes this Cheese

I find it Best to put 4 Pints of New Milk to 1 of cream or in that proportion

Chase

Embling High Street
for Chair

Before the Venison is put
to the fire put a thick
paste over the fat part
about ½ an hour before
you ~~take it off~~ take it up
for dinner take the
Paste off & put a piece
of paper well greased
over it & about ten
minutes before serving
it to table take the paper
off dredge it well & allow
it to remain to brown

5853/11

Denison
Appts Stonehouse

Mustard Seed Whey.
for Chronic Rheumatism.
Palsy. & Dropsy.
Take of Milk & water each.
1 Pint.
Mustard Seed bruised
1 ½ oz.
Boil them together till
the curd is seperated, then
strain the whey through
a Cloth – A little sugar
improves it – Four or five
Tea-cups full in the day
is the dose.

Chobham Place
November 13th 1846

Mustard Seed
Wheat

Mailing Tiblet –

Sugar Candy 1 Seer
Ginger Juice – ½ D.
Turmirick – few for Colour

No water to be given only Voil with Ginger Juice –

5853/13.

To stain Ivory bone or Horn

~~Yellow~~ Green

Boil them in a solution of Verdigrise & Vinegar till they are the color desired -

---

Red

Boil them first in a solution of Alum in the proportion of 1 lb. to 2 Quarts of water -

Then take strong lime water & the sawdust of Brazil wood in the proportion of 1 lb. pound to a Gallon. let this boil for an hour & then put in the Ivory prepared by boiling in the Alum water & let it remain till sufficiently colored -

---

Black

Paint the things to be stained several times with a strong decoction of logwood hot made in the proportion of one pound of logwood to a Gallon of water. then brush prepared an infusion of

Receipt for staining Ivory.

To stain Ivory bone or horn

~~Yellow~~ Green

Boil them in a solution of Verdigrise & Vinegar till they are the color desired -

Red

Boil them first in a solution of Alum in the proportion of 1 lb to 2 quarts of water -

Then take strong lime water & the sawdust of Brazil wood in the proportion of ½ a pound to a gallon. let this boil for an hour & then put in the Ivory prepared by boiling in the Alum water & let it remain till sufficiently colored -

Black

Paint the things to be stained several times with a strong decoction of logwood hot made in the proportion of one pound of logwood to a gallon of water. then having prepared an infusion of

5853/14

Receipt for staining Ivory.

Mixture to prevent the attacks of White Ants on Wood work.

Take 1 oz of corosive sublimate (Rushkaphoor Hindostanee) and one of Gum, and 9 oz of Water: first pound the sublimate very fine, then mix the Gum with it, stirring it all the time, and then add the water gradually, stirring it well. Rub this over the wood, twice, and a white Ant will never come near it —

5853/15

سوداب ساتری اسپند

Rue. Soodab - Satureu - ispund

Wormwood - Afsuteen-roomee - Mustaroo

افسنتین رومی ستارو

My dear Mrs. Turnbull

Dissolve 2 seers of clean (common) salt in four 16 quarts gallons of boiling water, pour upon the half maund of Oil & stir ~~about~~ well for an hour. — then let it remain still for a day, after which decant the oil

Yours sincerely
Alex Duff

5853/17

Receipt for
clearing Castor
Oil

To make Milk Punch.

Peel 40 Limes very thin & let it steep 24 Hours in 3 Bottles of Brandy with 2 grated Nutmegs & 3 doz: Cloves then dissolve 8 lbs: of Sugar in 8 Quarts of Water. Add the liquor from the Peel (3 Quarts of Lemon juice) 7 Bottles of Rum & 4 of Brandy. Mix these ingredients well together & pour 5 Quarts of scalding Milk into it stirring it well all the time leave it in the Pan all night & clear it thro a Jelly Bag in the Morning.

Another

Put 2 doz: Lemons as thin as possible & steep it in a Gallon of Brandy for 12 Hours. put the juice of the Lemons & 2 lbs. of Sugar. let it stand some time Take 6 quarts of Spring water & put all the Ingredients to

it in a large Jar, & pour into it 3 Pints of boiling hot Milk. Let it stand 3 Hours & Clear it thro' a damask Napkin doubled - Bottle it & keep it cool.

Another

2 doz: Limes peeled & put into 2 Quarts of Brandy over Night with a few Cloves In the morn. dissolve 3 lbs. & 1/2 of fine Sugar, mix with the fruit, 3 Bottles of Rum & 1 more of Brandy with 2 quarts of Orange juice & 2 quarts of Lemon juice. 2 grated Nutmegs well mixed. Then pour 3 Quarts of boiling Milk & leave it till the following day, when it is to be put thro' a Bag & bottled.

Another

Pel 20 Lemons thin, put the peel into 2 quarts of Brandy, then grate 2 Nutmegs into the Brandy, cover it close up. & let it infuse 24 Hours Then squeze the Lemons into a bowl - Measure 4 Quarts of water into a Pan that will hold 3 Gallons & put to it 3 lbs of lump Sugar & as soon as dissolved pour the Brandy from the Lemon Peel then add 4 Quarts of Brandy & the juice of all the Lemons Stir it all together then mix 2 Quarts of Milk scalding Hot, & pour it into the Pan to the other ingredients stir it a little & let it stand 2 Hours then strain it thro' a Jelly Bag till quite fine clear

Another

Take 4 Gallons of good old Rum - 12 Oranges - 12 Lemons Let the parings of both peel thin, steep in the Rum 24 Hours. Add 12 lbs of double refined Sugar with 4 Gallons of water, the whites of 12 eggs

least to a pint – Boil & steam it well.

Tapioca or Cornflour Soup

1 pint Stock, 1 oz. of cornflour the yolk of one egg, & a wine-glass-full of milk,

Boil the cornflour in the stock until it is all clear, then mix, and add the milk and egg, and boil for about ten minutes when it will be ready to serve,

 Nettie. 1878 -

4 Lees of Ray. / Potash /
4 Gallons of water
Stir well & allow it to remain
12 hours. Strain it & soak the
felt in it for one hour. Take it
out & strip it in cold water. Rub it
with a cloth until it is damp
only. & fold to iron.

Receipt for removing
black silk &c
when spotted

an Excellent receipt for Ginger Beer

2 Oz of best Jamaica ginger bruised very fine &
boiled in one pint of water for an hour - Then put it
into a large pan - Peel three Lemons very thin
& slice the Lemons very thin add two pounds
of sugar ½ Oz of Cream of Tartar -
To all these ingredients pour two Gallons of
Boiling water & cover it close - When cold
in two Table spoons full of yeast & stir it
well up with a stick or whisk - Let it work
twelve hours, then bottle it - tie down the
Corks & in 24 hours it will be fit for use
I should suppose sooner if it lies down

Essence of Chillies

½ Maund of Red chillies very ripe 2 Seer of Salt and three
bottles of the best rectified Spirits of wine
To each seer of chillies add 4 Table spoons full
of very nicely cleaned Salt beat it well in
a mortar then press & strain off the liquor
proceed in this proportion till the whole is
finished & then add the spirits of wine gradu
ally stirring it well all the time the above

~~Dis~~ make three Quart Bottles, 20 lb Pints & one or two ½ Pints great care must be taken to prevent Blacky making use of a drop of Water which they will do if they can as it saves a great deal of trouble, but it prevents the Essence keeping & this made will keep good for three or four years —

Short Bread

4 Cheats. or 1/2 lb. flour
3 — Ounces Butter
3 — — Sugar
very little yeast.
The Butter must be melted & poured over the flour when Hot

---

another

5 Cheats. Sugar or 10 Ounces flour
2 — Butter 1/4 lb.
1 Teaspoonful of Sugar.
1 — Salt
A little Yeast or Yeast

Hotch Potch. 4 Quarts.

Boil 4 lbs of Beef in a Gallon of water till the substance is out of it then take out the Beef & put in 2 doz of Turnips turned out with a Turner. 3 Carrots split in quarters. Qy Stock of Lettuce The top crust of a penny Loaf, a little Pepper & Salt 1/2 a peck of Green peas & 2 large onions. When it begins to boil skim it well

Cut 3 lbs of the back ribs of Mutton into handsome steaks & boil it an Hour over a moderate fire. Then serve it up in a Tureen after taking out the Little Bread.

To Pickle Beef.

Take 6 lbs. of clean Beef 1 Ounce of Saltpetre, powdered fine - rub it all over the Beef very well with one Handful of common Salt. Let it lay for 3 or 4 days, turning it each day, then put it in a Pan that will fit it, then cover it over with Water, put a coarse paste on it. Bake it in an Oven after Bread, so that a steam will run thro' it. When it is cold pick out all the Skin & Sinews. Beat it in a Marble Mortar with 1 Nutmeg Grated, Pepper & Salt. Clarify 1 1/2 lb of fresh Butter. Put into it

Owens Biscuits

Two Pounds of the best flower - a quarter of a pound of Butter melted in as much milk as will make it into a stiff Dough - add two spoonfuls of Yeast - Set it before the fire to rise - then roll the Dough into thin Biscuits - prick them with a fork lest they blister, and bake them in a slow Oven - Sugar, and Carroway Seeds may be mixed in them -

2 lbs Treacle } Melted together
6 oz butter }
3 oz pounded ginger
1/2 oz V^r cloves
1/2 oz Caraway seeds
3 oz orange peel
2 large tea spoonsful
Soda mixed in warm water
to be put in the last thing
as much flour as will
work it up — to be
worked up on a board
like bread —

Bake from 2 to 3
hours according to
size of the Cake
& heat of the Oven —

Scotch Wafer
Bread.

Receipt for Chutney ——

60 Mangoes (not too ripe) to be boiled in 3 Bottles of Vinegar

2 Scores Cheese

1 —— Ginger

1 —— Garlic

1 —— Chillies

1 —— Salt

1 —— Mustard Seed

1 —— Raisins

The Chutney to be made into a Syrup — the other ingredients to be cut in Slices and the Mustard seed to be browned and the husks taken off The dry ingredients to be put in by degrees then the Syrup and the Whole to be well Mixed up with a fourth Bottle of Vinegar ——

Receipt for Mulled Punch

11 Gallons of Rum
2 Qr do of Brandy
900 Oranges
90 Hackgue Limes
72 Nutmegs do
25 lbs of Sugar Candy
26 do of Mulled

This is to make ten Dozen

Soda Scones

4 lb American flour
3/4 oz Carbonate of Soda
1/4 oz cream of Tartar
1 chopping or qt Butter milk

Mix the soda, cream of Tartar, & a little salt with the flour, pour the milk on it, but keep back a little of the flour to bake them out with

Cook's Recipes

Barley Scons -

Pour boiling water on the meal. work & roll them as quickly as possible.

Flour Scons

Luke warm water. -

If butter is used let it be melted in hot water

If milk is used instead of water it must be boiling

a little salt with all 3

Meal Puddings -

Sift a pound of oatmeal chop three quarters of a pound of suet, mince some onions, & mix all together. Season each with pepper & salt; half fill the skins & boil & dress them as directed in the receipt for a blood pudding.

Some people think a little sugar an improvement.

To clean the pudding skins wash them thoroughly & let them lie a night in salt & water. When

they are to be filled tie one end & turn the inside out; half fill them, & tie them in rings or in equal lengths. When the water boils throw in a little cold to put it off the boil & put in the puddings. In five minutes put them upon a dish & prick them with a large needle. return them into the pot & boil them half an hour. Hang them up in a dry cool place to keep them. When they are to be used, put them on in hot water for ten or fifteen minutes & then broil them.

I beg to acknowledge receipt of your favour of the 1st inst. and the enclosure which I have handed to Lord Ampthill for the Government of Madras.

My dear Mr Sundaram

will you kindly send me a paper pattern of these Poisons please

Yours truly

Stan Lowther

Letter for
Whitelaw Reid Esq.

Mrs Trumbull

2 Table spoonsfull of Savory powder
1 Tea spoonfull of Allspice.
Pepper according to taste - either
1 Teaspoonfull - or 1/2 a Pod

To wash Shawls - They should be washed in luke warm water and with boiled soap, and afterwards rinsed in Salt and Water which both cleans and fastens the Colors - Ginghams ought to be washed the same -

Given in James Gardner's
Mrs Gardner

Pilau

Stew a fowl with a piece of Bacon in a quart of Water with Cinnamon Mace Cloves Allspice and Pepper — one Hour — Keep the fowl warm — Boil the rice in with the Bacon and spice till dry — Garnish with Hard Eggs and Onions

Pillars

Petits fagots à la Parmesane -

3 ounces of Puff Paste
2 oz. of Parmesan cheese grated. some Cayenne & Salt

Roll the paste out thin & then spread over the Cheese &c. Double the paste & roll it twice to the thickness of $\frac{1}{4}$ inch. Cut into strips $\frac{1}{2}$ inch wide 4 inches long - before baking, each piece must be gently closed & twisted - &c

baked a light brown
before serving tie
them up into little
bundles (or faggots)
with coloured ribbon
& pile them up in
the dish —

Medlar Jelly

Take medlars when quite ripe, & put into a preserving pan, with as much water as will quite cover them. Let them simmer slowly till they become a pulp. — Strain through a jelly bag. (Be sure not to squeeze the bag, as that will make the jelly muddy, but let it strain until the very last drop, as the last of the liquor is generally the richest.) To every pint of juice, add 3/4 lb. of sugar finely pounded. — Let it boil a long time; till quite clear. — Then pot. —

5853/31

Michaelmas Jubilee
from Charlotte Blagrave

Put ripe Tomatas into an earthen jar & set it in an oven, when the bread is drawn, till they are quite soft, strain them from the liquor. Take off the skin & rub them through a sieve. Add salt & shalot to your taste (about 2 oz shalot & 1/2 oz salt to 1 quart of pulp). Boil very slowly for 2 hours. Then strain through a sieve. To every quart add 1/2 a pint of Capsicum vinegar, or plain vinegar & Cayenne to your taste. Boil for 1/2 an hour, or till it is as thick as good cream.

For Tomata Sauce.

5853/32

1/2

Receipts for
Tomato a Sauce
from Mrs Coombe

Mrs Sherwood

5853/32 2/2

Lemon Jellies

Three large Lemons
peeled as thin as possible
pour a pint of boiling
water on them the night
before using —
Strain off in the Morning
and squeeze the juice
of the 3 Lemons into
the water — Add 3/4 lb.
of Sugar, the white
of 2 fresh Eggs well beaten
Mix these with 2 full
Table Spoons full of
Arrow Root, Stirring
it over a gentle fire
until it is the thickness

5853|33

of custard – when cold
pour it into glasses

Cream Jelly

To every eight pounds of meat put nine oz of salt, nine of Treacle & one of salt petre.
Put all these ingredients into a stew pan over the fire and let them remain till properly dissolved when you must pour the mixture quite hot over the Hams. – Baste them well very often & turn them two or three times a week – for 6 weeks, then take them up to dry and smoke them whenever

you please. — Put about half a pint of water into the sauce pan before you put in the Treacle &c. as it will assist in dissolving the ingredients —

Quince Jelly

Cut 36 Quinces into small bits, with about 2 Quarts of Water - let them boil slowly till the fruit is quite in a mash - keep them covered close and let about a third boil away - Run the liquor through a Jelly Bag and put to every pint a pound of white sugar and boil till thick. It should be boiled till its consistency is such that when cold, it may turn out of the mould

Quince Jelly

Pommes à la Dauphine

Peel & take out the cores of two pounds ~~of~~ weight of apples taking care to keep them whole. Put them into a stew pan, buttered at the bottom, a very little water, a piece of cinnamon, a spoonful of cognac brandy, & a little sugar, put the sauce

jar on the stove to keep
whole when baked, take
them off the fire, & place
them in a mould, take
care that they do not
get hard, & would it
better ~~that~~ the contents
may rise rather above
the level of it. Put into
each apple a spoonful
of apricot or any other
marmelade and a small
~~peel~~ piece of candied lemon
or orange peel.
Powder 3 or 4 maccaroon
biscuits and sprinkle them
over the apples. Pour a thick
cream flavored with ~~Vanille~~
Vanille
or any other liqueur
enough to cover them.
This delicious dish is perfection
when iced. Receipt from

Louis Philippe's cook

Chateau d'Eu

Sept. 1843

Queen Victoria sent her plate twice for some spit.

Poor a la Dauphine

The best of Tonics

In a Cup, put the yolks of two Eggs, and milk, or beat ~~up~~ them up into a froth, with powdered loaf Sugar, or brown Sugar, then fill the Cup with boiling Coffee

The Medicine is Balsam of Horehound & has directions with it The Lady who gave me the receipt always gives about four Tea Spoonsfull to a grown person who found it invariably afford relief — and ~~to~~ one in a deep decline it perfectly recovered. It hardly ever fails relieving a Cough

Sago Pudd

Boil 2 ounces of Sago in 1/2 a Pint of Water 1 hour Take 1 lb of Raspberries or any other fruit, rub them through a Sieve add lump Sugar to your taste then mix the

Sago & fruit together
and boil 1/2 of
an hour —
Put this into
a mould 6 hours
before dinner &
when cold it
becomes quite a
Jelly —

3 Pints Peas — 10 Qts of Water
6 lb of Pearl barley
6 lb Bones

Beef soup

10 lbs of Shins Beef & 3.
10 Qts 2 quarts of water
6 lb of Herbs.

5853/40

Joaquim

Receipe Mixture for floors —

3/4 Well sifted Stone Shumac

1/4 Rosin or Dammar well pounded

as much oil as will admit of its

being spread upon the floor about

a 1/4 of an inch thick, the whole is to

be well mixed & pounded in a

Mortar. When dried it becomes as

hard as Iron — & no damp can

penetrate it —

100 lbs Stone Shumac —
33 " Rosin or Dammar
8 " Oil —

5853/41

Medlar Jelly.

Take Medlars when quite ripe, wash them well, & put them into a preserving pan with as much water as will cover them. Simmer slowly till they become a pulp; then strain them through a Jelly bag.

To every pint of liquor add 3/4 lb of Sugar. Boil an hour.

Great care should be taken in the boiling, that it may turn out the colour & consistency of Guava Jelly.

5853/42

Medlar Jelly –

Palestine Pudding.

1 lb Flour, 1 table spoon fule of thick yeast 1/2 lb of butter melted in a little milk, 3 Eggs, yolks & whites, mix all with a little salt, to rise, before adding 6 oz. Sugar, a table spoon fule of beat Cinnamon, 1 1/2 oz of Candied orange, lemon & Citron. Clarified sugar poured over directly the Pudding is taken from the oven.

very good cold.

Palestine Pudding

Receipt for cake

Weigh 1 lb of flour, & ½ a lb of butter, break the butter quite fine so that you cannot distinguish it from the flour, warm a cup full of milk, (only lukewarm) & mix it with a table spoonful of yeast, make a hole in the flour & pour it into the middle gently covering it with the flour, put it to the fire to rise for half an hour. Beat up 3 eggs, yolks & whites, a teacup full of powder sugar, & a breakfast cup full of currants, at the end of the half hour mix these with

the flour & some lemon peel
chopped fine, beat it altogether
for some time, till it is well
mixed then put in the tin &
let it be baked very soon —

Mrs Swadkins
Middle Street
Yeovil

Horseradish Sauce

One Tablespoonful of Vinegar
One Ditto of Cream – A
very little Mustard & pounded Sugar Cayenne
a little Salt, to be mixed
together – Then add
some grated horseradish.
Not to be made too
thick –

5853/45

Horse Radish Sauce

Horse radish Sauce.

Grate some Horseradish very fine, a little made Mustard, the same pounded white Sugar, and four large spoons full of Vinegar, to be all well mixed – a little Cream is an improvement –

Horse radish
Sauce

Ellen Cake Puddings.

Take the weight of 3 eggs in butter sugar & flour & mix them well together then beat well up 4 eggs add it altogether & when mixed quite smooth put into cups and bake for about an hour —

Ellton Cake
Puddings

Peas Soup –

3 Pints of Peas.
℔ – worth of Pot Herbs.
℔ ½. worth of Bones.
10 Quarts of Water.

Bull Soup.

10 lbs of Skins of Bull a 3d.
℔ ½. worth of Pot Herbs.
10 Quarts of Water.

Pinder Soup

Lemon Pudding –

1/4 of a lb of Beef Suet – finely grated.

1/2 — of Grated Bread – do. do.

6 oz. of Moist Sugar.

The rind and juice of a lemon and one egg to be boiled half an hour in a mould.

Lemon Pudding

I hope I am doing nothing indecent, in fact for papa will not know this idea comes from me. Half the people who suffer from low spirits, indigestion, and inactivity, owe it to the want of circulation of the blood. Mr de Blumenthal was bordering some years ago on a state of despondency, his wife told me the cure, he is now perfectly well and gay. I don't wonder dear grand papa loves the Newspaper – I do also and devour the Times, altho' I think it often a bragging bullying paper. This bit of writing is quite for you en secret.

5863/50 1/2

my brilliant after taking these
lozenges. Tell me how they succeed
after then I will send more if you
like them. Nothing else is given here.
They last me. And now permit
me to give dear Grand papa advice.
his complaint is caused by the blood
being too thick. and is easily cured by
what is France every Vain woman takes
to keep her complexion good & her spirits
charles name Lavements of cold Water, taken
every morning, and urging if necessary.
The liver and digestive organs particularly
those of the lower bowels do not do their
duty — cold water gives them low to do so.
If the blood is too thick it does not circulate
well, hence all those symptoms Grand papa
has and all sorts of low spirits. I cannot
tell you how many people have been
restored to health by the means I name.
for now cold water is known to be invaluable.
Instruments for self use too I see daily
advertized in the english papers, and you
can give Mr Eagle or your dear husband
a hint. and excuse me for giving it you.

Captain Hapleton will bring you 6 lozenges for Mary Money who you said had worms. They are the same as Henry takes, and have an excellent effect. They are to be taken as follows. One and a half at bed time. Then wait 8 days and give one and a half more. This is the dose. If the child does not look better, wait a week and repeat the dose. No care is necessary as to diet, only nothing sour ought to be taken. Henry's eyes and cheeks look

Dr Barry Chester
Swiss Cottage
Fecit

Receipt from Carrolan & Dunny

5853/50

2/2

A strong paste for
Pastry.

To two large spoonfuls
of fine flour, put as
much pounded rosin
as will lay on a shilling
mix with as much
strong beer as will
make it of a stiff

consistence, & boil
half an hour. Let
it be cold before it
is used.

5853/52

Parts

Sal ammoniac
Nonshader — 5

Saltpetre
Shora
alias
Nitrate of Potash — 5

Glauber's Salts
al: Sulphate of Soda
al: Wharee Murree — 8

Water — 16

Degrees: 46°
without Glauber's Salt — 40°

2 Ounces of Lump Gumguaiacum, pound very fine
1 Ounce of Nitre also pounded very fine
put these into a quart Stone Bottle Pour upon
it one pint of fine Old Rum tie it up close and
set it in the chimney corner for ten days
shaking it frequently Then pour it gently
into another Bottle and it will be fit for use
a Tea Spoon full of this to be taken every night
in a little warm water going to Bed till you
are relieved or take it for a fortnight &
then leave it off for ten days & begin it again
you may leave it off whenever the pain is
abated — NB you may put more rum on
the lees — The water must be as hot as you
can take it —

This my dear Sir is the recipe I promised
and send the medicine with it for you to
make a trial, and hope you will benefit by
it Yours truly

M M Colwin

5853/53

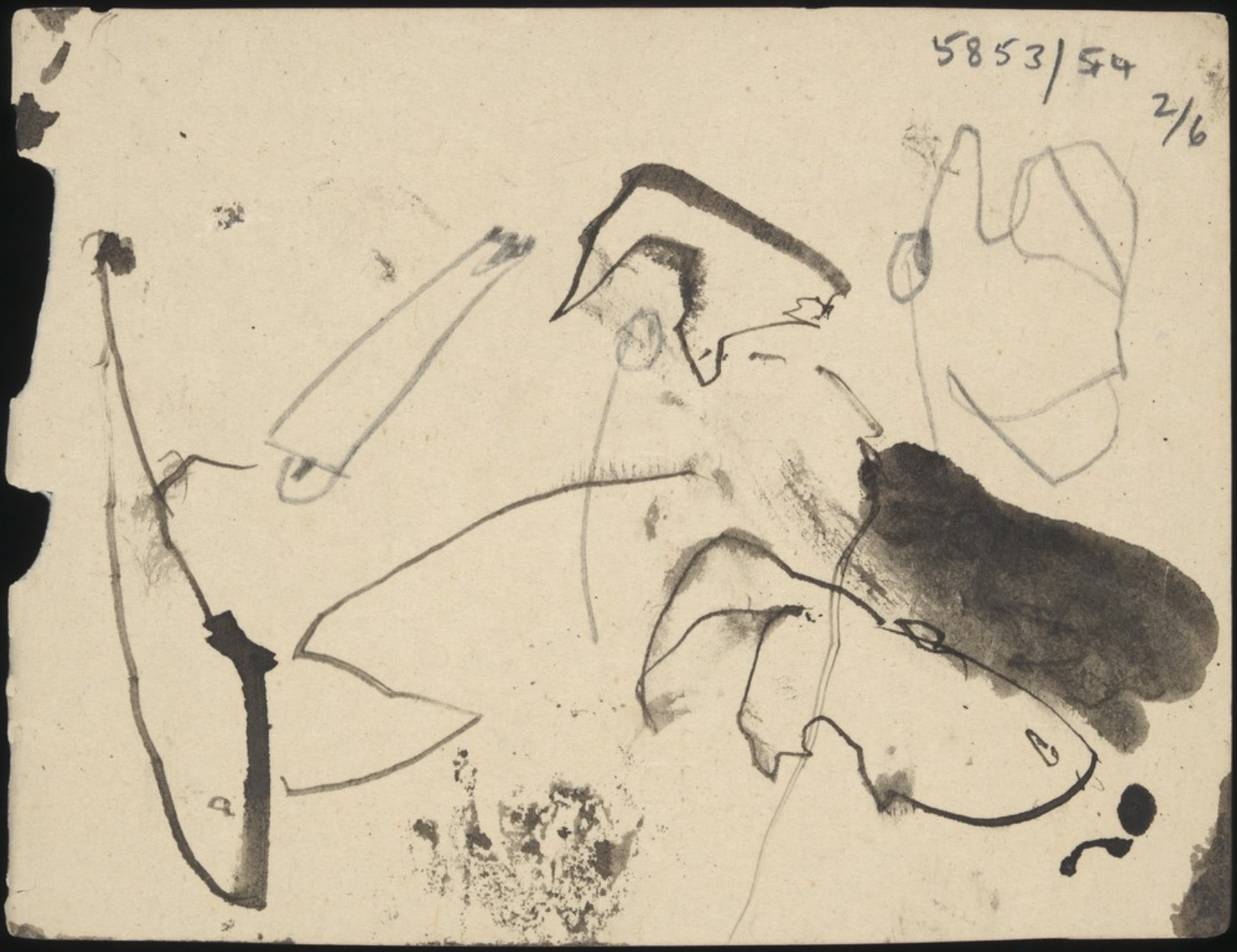
Mrs Calvin

5853/54

1/6

5853/54

2/6



5853/54

3/6

Compound Senna Mixture.—

Infusion of Senna	1½ oz:
do. Gentian Compound	1½ oz:
Epsom Salts	3 drams.
Spirits of Caraway	2 drams.

Mix. The whole quantity to be taken early in the morning, and every second morning, if required.—

To make the Gentian Infusion.

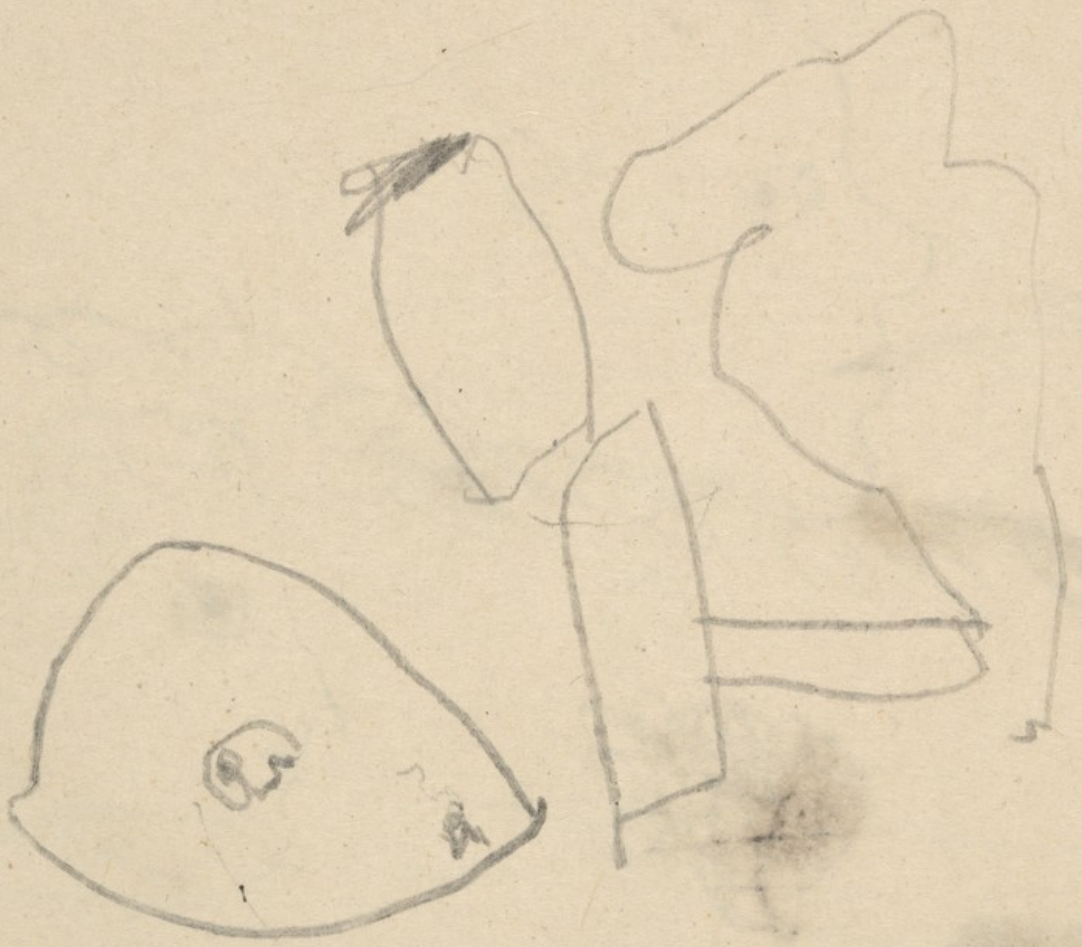
Gentian sliced	One dram.
Dried orange peel	one do.
Fresh lemon peel	two drams.
Boiling Water	12 fluid oz:

Macerate in a loosely covered vessel, for an hour, and then strain.

Mrs Colvin's receipt for a Cough.

Syrup of Horehound ---- ½ oz:
do. Squills ---------- ½ oz:
do. Poppies ---------- ½ oz:
Virgin Honey ---------- ½ oz:

Mix together. Two teaspoons full three times a day.



Solution of Kali

Pot ash Sub Carbonite - - 3 drams -
Water - - - - - - - - - - - 1 pint - } Mix.

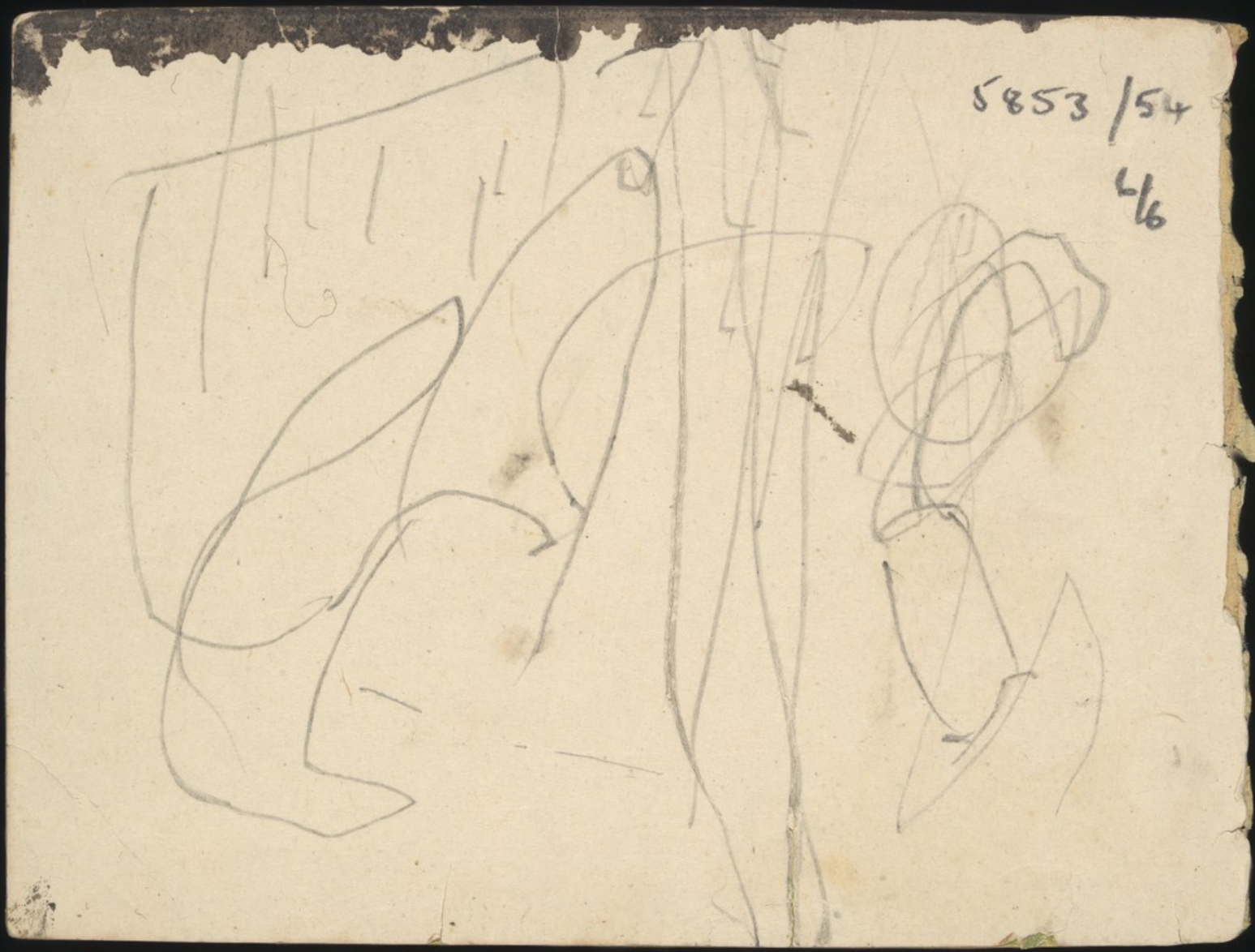
Dose - Put two table Spoons full of it into a claret glass, sweetening it with brown sugar; then add a table Spoon full of Lime juice: stir it quickly, and drink it as soon as it begins to effervesce -

This is a good medicine, and relieves a person who complains of great thirst occasioned by Fever. And to women in a state of Pregnancy, frequently sick at Stomach, the dose as above, every 3 hours, or according to circumstances -

Draught for Spasms.

Æther	25 drops.
Tincture Colombo Root	1½ dram.
Do. Rhubarb	6 drams.
Laudanum	30 drops.
Cinnamon Water	half oz:

The whole to be taken at once.


5853/54
4/6

To make Elder wine –

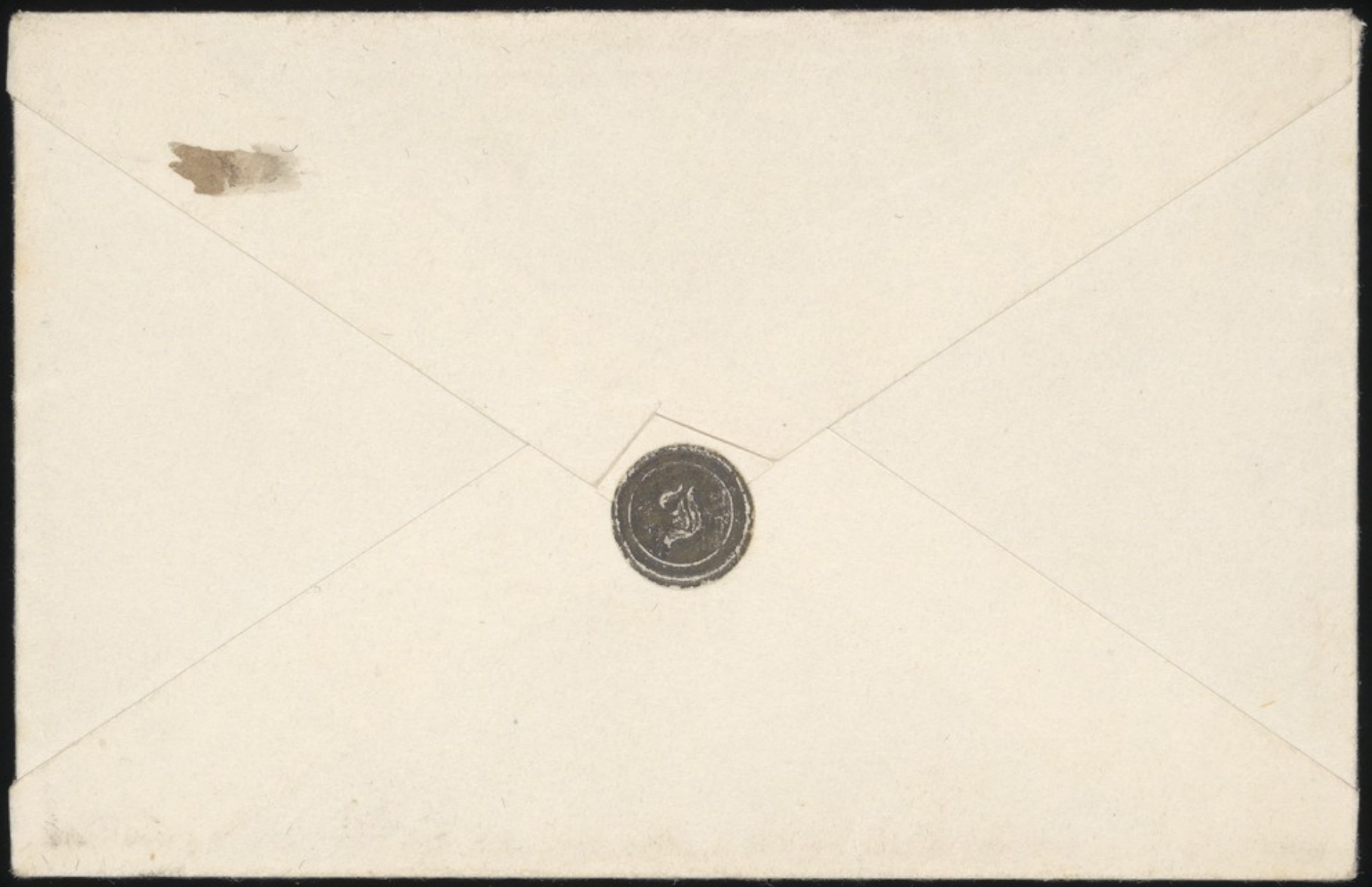
To nine gallons of water put nine bottles of picked elderberries – & about 2 gallons of damsons – put it in a copper – & boil it one hour then strain it off – and add to each gallon – 3 lbs. of moist sugar – rather coarse – put it in the copper again with a quarter of a pound of ginger – two ounces of cloves – and one ounce of allspice – & boil it twenty minutes – then pour it out into a cooler or mash tub – letting the spice remain in it –

Let it stand to cool & when
just warm enough to work - toast
a large piece of bread - spread it
thickly all over with yeast -
lay it in the wine - and let it
stand till the next day - & put
it in the cask with the spice -

The above is the quantity made
for the poor on St. Thomas' day -

Elder Brice Receipt
from Mrs Jerrau.
Septr. 8th 1842.

Mrs Jerrau
Chatham Mass



5853/56

16.1

My dear Eliza – Here is the receipt for making Ink.
Boil 4 Chittacks of Aleppo galls (Majoo Phul)
& 2 Chittacks of Log wood (Bugum or Putang)
16. is 1 Pint
in 12 lbs of water for ~~half~~ an hour or till half
~~has~~ consumed. Strain it & add 2 Chittacks of
Sulphate of Iron (Kussees) 1½ Chittack Gum
Arabic (Goond) ½ Chittack of Sulphate of Copper
(Tootea) & ½ Ch: of Sugar. Shake the liquor from
time to time till the salts & gum are dissolved.
Let it stand quietly for 24 hours & then decant it
from the sediment into bottles. Yr affy. A Hobhouse

Mrs R H Turnbull

Blank receipt for
Probating Codicil

Baby's food

Wring a cloth out in water – then lie up in it as light as you can a quantity of flour, put it in a saucepan with boiling water – cover it close – and set it on the fire to boil for 3 hours – keeping the pan filled up – On untying the cloth a ball of dough is seen – remove it and inside is a hard substance.

Keep that by you, and
scrape & pound in a
mortar as required —
Mix the powder with
a little cold water add more &
boil a few minutes like
arrow root — add sugar
& milk to taste —

Isaac Hasse

Short Bread

Mrs Egerton

1/4 lb flour -

a little less than 1/4 lb of butter

a little less than 1/4 lb of sugar -

Little yeast -

The butter should be melted and poured when hot over the flour.

20th Sept 1859

Short Bound

Wm. Egerton

Scrambled Eggs

Take a small spoonful of flour for each egg, a little milk & butter put all this in a stewpan & stir till it comes to boil & then it is ready; of course the number of Eggs for this dish must just be according to the size of your party.

Rumbold
Esq.
Philip Gower

The yolks of 2 Eggs beaten up
Two thirds of a Cupful of fresh Milk into which
Grate 1/4 of a Nutmeg
Mix the whole together and put it over a slow fire - stirring it until it

it is as thick as
oyster sauce
but do not let it
boil.

Mock Oyster
Sauce

A Cupfull of Gravy
3 Table spoonfuls of
Essence of Anchovies –
1 Table spoonful of Ketchup
2 " " " Lime Juice
1 " " " Fresh Butter
rolled in Flour

Boil the rice first in a saucepan stirring one way to prevent the Butter from boiling

Have ready prepared the

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Bottled Fruit for Winter use.

Pick the fruit when quite dry — have ready some bottles also quite dry — powder some sulphur — lay a little on a smooth stone — (or the kitchen floor) in small lumps — set it on fire with a red cinder — turn the bottles over the lumps, till they are full of sulphur — (looking quite white inside) — Take them up with the hand on the bottle, to prevent the sulphur escaping — while filling in the fruit — Have ready some bladders, made soft with warm water — & tie them down quite tight — & then put the bottles in cold water, reaching only

half way up - with hay between so that they do not touch each other - Boil from ¼ of an hour, to 20 minutes or half an hour, according to the size of the bottles - If the skin begins to crack, take them off immediately - fill up each bottle with boiling spring water - tie them down again very tight - & leave them in the saucepan near the fire for ¼ of an hour - then take them out - & put them on a warm board or table - that they may not be broken by sudden cooling -

Bottled Fruits

Lemon Pudding

1/4 lb. Beef suet - finely grated
1/2 lb Bread - Do Do
6. oz moist sugar -
The rind and juice of a lemon and one egg - To be boiled half an hour in a mould -

20th Sept 1859 -

Lemon Pudding

The different parts of a Pig. to be salted before dressed.

1st Two Sides for Bacon

2d The Back Bone cut into Chines.

3d Two Hams if required or if not taken from the Bacon. the part called 2-2 Gammons

4 Two Cheeks

5 Two Eye pieces

6 Four Flocks

7 Four Feet 2 Ears

over

5853/64

Parts to be dressed Fresh

over

7

1 A Dish of Liver & Sweet bread (Fried)

2 The Heart Kidneys & Lights for Soup

3 The Melt stuffed with Lemon & Sage Onions &c.

4 The Brains fried with bread Crumbs.

5 The Gristle dressed Roasted boiled or in a Pie

6 Two Spare Ribs

7 When Hams are not taken. 2 Whirl bones

14

How to cut
Pork

Anne Jones midwife for Dio Wheaton
Put a red hot Iron into a
Bason wet with Milk
and drink it off. The iron it
mortally in for a Minute while it lay

Put a Nutmeg in a slow oven for 2 hours until it crumbles easily - grate it, & put half into a Tea cup - with a little white sugar - & fill the cup 3 parts full of hot milk (be careful not to let the milk boil) drink it while warm —

Sheet Newton's
receipt for Diarrhoea

12 lb Currants
12 lb Raisons
1 lb Sweet Almonds
½ lb Bitter Do
½ Hundred Sugar
1 lb Citron
1 lb Orange & Lemon
Perle Barley

SBS3/67

12 Cuma
12

Receipt for Gingerbread Nuts

1 Seer of flour 8 Chat.
1 Seer of Cheese 2/4 –
8 Chattacks of fresh Butter 3 Chat: Home & 4 Bazar
6 Chatts of pounded Ginger 1 1/2 –
8 Chattacks of Treacle 4
a Nutmeg, some Cloves, and any Spices you like pounded
with some preserved orange or Lemon peel
first mix the Butter well into the flour
then add the sugar ginger Treacle Spices &c
and mix all well together roll out thin
and cut the nuts out with a wine glass
put on tins and bake in a quick oven
should the mixture be too thick add a
little warm milk but they are better
for being stiff

1 ~ 8 Flour	6 —	3
8 Sugar	3	1 1/2
8 Butter	2	2
1 Ginger	1/2	1/2
8 Treacle	2	1
1 Nutmeg	1/4	—

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12 Cups Flour 6-4-
4 — Sugar 2-1
4 — Butter 2
1 — Ginger 1- 1/4
1 Nutmeg 1/2
4 Cups Fruit 2-1

Vinegar 5853|70

1 Qur of Common Salt.
8 Do — Water.
in this proportion fill up the Cask
(of any size) leaving a space for a Gourd
or Earthen pot of the Palm Tree Toddy
(The Whajoon Toddy will not answer) any
bad Beer or Molasses added will make
it better — The best time for making
it, is in February — leave it exposed
to the Sun and Wet winter till the
commencement of the rains, when
it will be fit for use. The bung hole
of the Cask must be left open
with a Cloth nailed over it.

Another way of curing Hams
Hang them a day or two — then
sprinkle them with a little
Salt — and drain them another
day — Pound an ounce and a 1/2
of Salt Petre
1/2 Oz: of Bay Salt.
1/2 Oz: of Sal prunella
1 lb: of the coarsest Sugar
mix these well — and rub
them into the Hams, every
day for 6 days & turn them

To the above add –
1 ℔ of Salt.
1/2 a Wine Glassful of Brandy
If a small Ham, turn it every day for 3 weeks. if a large one – a week longer, but do not rub them after 6 days. Before you dry it – drain and cover with Bran – Smoke it 10 days

---

To boil a Ham.

Take a large portion of Water than is usually used in boiling a Ham – 3 or 4 Handsfull of Bran – about 1 ℔ of coarse Sugar. Soak the Ham in this 18 or 20 ~~days~~ Hours. Then change the Water leaving the Bran add more Sugar and boil it till it is ready.

To make Hare Soup

Take the Skin off carefully and wipe the animal well with a wet Towel then chop the Blood by gaw mission in the Chest, take out the inside, stew the blood in half a Tea cup of water put it into a Stew pan with 2 Table Spoonfuls of Flour rolled in a lump of Butter the size of an Egg a few Onions cut small a little Pepper and Salt a blade or two of Mace a little Celery, 3 Pints of good Gravy some Jam or Jelly to this add the Hare cut into pieces and as much water as will cover it about an inch then it gently stew

the Throat is sufficiently clear — the liver to be added or not as you choose, it should if used be boiled tender and rubbed through a sieve —

Gravy Soup may be made in the same manner saving the blood when the Throat is cut —

Receipt for Making
Flare Soap

Recipe for making Blacking

One Quart of the best White Wine Vinegar
1/4 lb of Treacle
1/4 lb of Ivory Black
A Table Spoonfull of Sweet Oil
One Pennyworth of Oil of Vitriol
One Do. of Gum dragon. /dissolved in a quart of water/ add a tea cup full to the mixture

Put the oil and treacle together and well mix them — then add the oil of vitriol. stir them well together — Put the ivory black and vinegar together. and well mix them adding the vinegar a little at a time. then add to these the first ingredients — and lastly put in the Gum dragon

Recipe for cleaning Boot tops

One Pint and a half of Milk boiled. let it stand untill cold, then skim it. one ounce of the oil of vitriol. into a cup full of cold water. to which add the milk together with a glass of Hollands. and a large tea spoonfull of red spirit of lavender.

[illegible]

Diet Bread Cake

Take four Eggs, beat up the whites only for 1/4 of an hour with a whisk, then the yolks together for ten minutes more, then add 1/4 lb of loaf sugar sifted and beat again for 20 minutes then 1/4 lb of flour sifted and quite dry. only just stir the flour in, enough to mix it or it will be heavy. Bake it half an hour and do not move it whilst rising.

Mr E Barwells Receipt for Curry

Cut a fowl in pieces & fry middling sized onions in slices fry them in 2 oz. of butter very slowly till soft, stirring all the time. When done drain the butter from the onions & put them with the pieces of fowl into a saucepan add one tea spoonful

of curry powder, one D° of salt, a pint of butter milk or milk curdled with lemon juice then stew these very slowly until all liquid is absorbed when add 1 onion quartered, 1 sliced, 1 red pepper and a pint of good gravy steaks then again until well mixed & boiled

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Lemon dumplings

The rind of one lemon, the juice of two, one Egg, five ounces of Bread Crumbs, two ounces of suett, three ounces lump sugar, boil them in small moulds, serve them with wine sauce

---

Pa Tang

Half pint of cream, a piece of butter the size of an egg put it into a pan over the fire and just before it boils add as much flour as will make it a stiff paste one egg yoke and white or as many more as are required to make it a proper thickness 2 spoons full of white sugar flavor with lemon, make them the size of a walnut & fry them in boiling lard, send them up very hot, in a napkin with sifted sugar over them

---

Sponge Cake

12 eggs the white beat to a stiff froth, 1 lb flour 1 lb of sugar beat well together bake it well in a quick oven.

Soda Cake

1 lb. flour, 1/2 lb. brown sugar, 1/2 lb currants well cleaned 1/4 lb. melted fresh butter 2 tea spoonsful of carbonate of Soda a small quantity of caraway seeds and cinnamon. Mix all this with milk to the thickness of a plum pudding & bake it in a pan well buttered The Soda must be dissolved in a small quantity of water before

meating with the rest of the ingredients
The spoonsful moderately heaped
up. The butter must be just in last
The whole in order to make it light
should be mixed very well and
baked a long time.

To dress a Shoulder of Mutton

Let a well fed Shoulder hang till tender. When there parts roasted put a soup plate under it with five large spoonsful of hot water, two wine glasses of Port wine with a little sugar in it, a shalot & an Anchovy chopped fine & a little pepper. Baste the meat with this & the gravy that then drops from it.
When taken up, turn the Shoulder upwards, pour the gravy over it, (the fat well

skimmed from it / &
cover it with a large
quantity of breadcrumbs

Charles
Dickens

Stiff Pudding -

Boil two pints of fresh Milk & when that is done squeeze the juice of half a lemon into it to make it curdle & pass it through a fine Sieve & pound it with half a lb. of butter & 2 oz of blanched almonds - after this put the yolks of six eggs, sugar to taste, a little cinnamon & the peel of half a lemon. Beat it all for a good while & take the whites of four eggs, whip them till they become quite stiff & mix them with the rest. Put it into a mould which must be well buttered and lined with grated bread crust & boil it for an hour & a half. When served up dip fresh Apricots into sugar & water & put them upon the Pudding

There should be an Apricot or Vanilla Sauce to it

Mrs J. Taylor.

Chatham August 28th 1843

Suet Pudding

Stewed Cucumbers

Peel & cut Cucumbers in Quarters, take out the seeds, and lay them in a cloth to drain off the Water: when they are dry, flour, & fry them in fresh butter; let the butter be quite hot before you put in the cucumbers; fry them till they are brown then take them out with an Egg-Slice, & lay them on a sieve to drain the fat from them, stew slowly till they are tender; take out the cucumbers with a slice, thicken the Gravy with flour & butter, give it a boil up. Season with Pepper & Salt, put in the cucumbers, and as soon as they are warm they are ready.

I send this dish a pet one to set before a Judge after Sunday Dinner — after a Stewing day at Court —

To stain wood Black
A Mark for the skin
To preserve articles from insects.
Tomato Sauce
Cream cheese
Seed Cake Mr. Clarke

Plain Cake
White and mixture

Cure Hams
Jelly for a cold Pie.
Pickle for tongues
An Omelet
Warm mash.
Mutton Hams

Mustard Butter or Sauce

Received Successfully

Jaune-Mange

Take half an ounce of Isinglass and boil it in a pint of pump water and pour it on the peel of one lemon. let it stand till cold then add the juice of the lemon, the yolks of four eggs, one glass of Mountain and loaf sugar to sweeten to your taste. When sufficiently cool put into your glass or mould.

To preserve Gooseberries
Cherries, Currants &c

Put them dry into bottles and place the bottles in a boiler of cold water, let them heat to about 180° Fah^t and keep them in the water at this temperature about 20 minutes. Take them out one by one and fill the bottles with boiling water and corking them instantly. Lay them on their sides and turn them daily for a fortnight. When boiling put the corks in slightly and a little hay in the boiler to prevent them breaking.

James Monroe

Skins; Boil them for an hour pricking them with a fork during the boiling to prevent them bursting. Send up very hot

Constantine Cream. or Stuffed Skit

Make 2 quarts of new milk scalding hot & pour it quickly upon 4 quarts of fresh or sweet buttermilk, after which it must be stirred let it remain until cold & firm, then take off the top part cream, it is a fine dish, & put it into a shape for 1½ an hour. It is eaten with cream served in a separate dish. Nutmeg may be added if. Put it into the dish it is to be served in in third cream & 2 thirds butter milk cold a little pounded sugar & beat it well together. Stir in it a little pounded cinnamon (if liked) & let it stand for 3 or 4 hours. To be eaten with sugar & cream

Recd Mrs Brooks Pudding

Scotch oat meal. Pudding.

Dry qt. oatmeal before the fire (a stone basin full), 1 lb. of fresh suet mince 1/2 of it well & melt the remaining half mixing all well together with pepper & salt according to taste, mince an onion very small & add to this. This quantity will fill three

Black worsted should be well soaked in strong vinegar to set the colour & prevent its coming off on the hands while being knitted.

All worsteds & wools should be carefully wrapped up in the coarsest brown paper which also contains turpentine & keeps out the air. They should be often looked to, as the moths are apt to get at them & spoil them

5853/79

To Bleach wool

To one pound of wool yarn, take 2 pounds of powdered chalk white. Mixed with hot water

to the consistency of paste; knead the yarn thoroughly in it that it may be completely saturated & let it dry for 24 hours then rub it well & wash it in cold water to remove all the chalk & the yarn will be quite clean & very white

Warm water spoils the colour of the wool

To Preserve Ginger the West India way –

The Ginger must be planted early in the spring of the preceding year. in June take the young White sprouts from the Original root of ginger When they begin to come above the Surface of the Ground – wash them perfectly clean and boil them in spring water changing the water frequently When the Water becomes heated with the Ginger It requires to be changed Boil the ginger till it becomes tender, it will be boiled enough when you can run a pin into it with ease – take it out of the boiling water and let it lie twelve hours in cold Water then with a sharp knife peel off the thin skin and put the Ginger into fresh cold Water – make a Syrup – To every two Pounds of loaf Sugar put a bout a pint of Water and boil it to a clear Syrup take the ginger out of water drain it well – and put it in Jars – Throw the hot Syrup over it let it remain twenty four Hours in which time the syrup will become very thin and hot – pour it off – Boil a Stronger fresh Syrup and throw it over the Ginger – let It remain two or three Days if this Syrup becomes thin and heated, it will be necessary to boil it over again with an addition of Sugar by tasting the ginger it will be found if the Syrup Requires more boiling – the last syrup must be Boiled candy height –

It will be adviseable to preserve only a small quantity of ginger at first, as the above receipt may then be better judged of ——

N. B.

When changing the water the ginger is boiled in, you must not use cold, but hot water — Draining the water from the ginger, put each piece separately upon a table between two cloths to exclude air & dust. —

Receipt for preserving Lemons & Citrons

Gather your Lemons green of any size you please, rub them with salt, & let them lie a few days in salt & water — then boil them in a copper, with a great deal of water, untill they are tender — throw them into ~~water~~ cold, cut the large ones in half lengthways, & take out the pulp leaving as much, or as little of the white pith as you like — split the small ones half way, that you may extract the inside, leaving the lemon whole, throw them into cold water & let them lie, all night or a few days. —

Boil a syrup of single refined Sugar rather rich, but not candy high, strain it thro' a cloth. having first taken the lemons out of water wipe them gently not to break them — lay a cloth over a table & put each separately upon it — pack them loosely in a Jar, pour the boiling syrup over them — leave the Jar uncovered untile it is cold — let them stand a few days, but not so long as to allow the syrup to become much fermented. turn off that syrup, & put them again upon a cloth to drain, covering them with another, for fear of dust or insects. boil a second syrup, rich candy highth, & having your fruit sack'd not too close in the Jar, pour it hot over them —

Mrs Bannerman

35 Nottingham Place

To make Tablet.

Clarify some sugar. For every pound of sugar have half an ounce of ginger or cinnamon finely pounded. The Sugar must boil till you can blow it like bubbles thro' the holes of the Skimmer. Then mix in the cinnamon or ginger. Take off the pan from the fire & press the sugar against the side of the pan to make it grain. Butter a smooth stone very well, or clean pewter plate, or a sheet of white paper pinned up at the corners. pour the Tablet into it, & let it stand some time, then score it with a knife in squares, & when quite cold take it out. Superfine Tablet should be made with the finest sugar & instead of cinnamon, two tea spoons full of the oil of cinnamon but take care to mix it well before you turn it out of the pan.

To preserve Eggs for two years.

Take four pounds of quick lime, four ounces of Salt one ounce of cream of Tartar. with as much water as to make the whole of such a consistence an Egg will swim in it with its top just above. Then put the Eggs in & it will preserve them perfectly sound for above two years. Another way.

Cover them well with chunam such as the people eat with Beetle & exclude them from air.

Receipt for making Mango Chutney

Mango grinded and strained	1 Seer
Salt	2 Chks
Ginger	2 Tolas
	and 6 Mashas
Red Chillies	1 Tola
Vinegar	1 Bottle

Grind the Chillies and Ginger separately with the Vinegar, and then mix them with the Salt,

and Mango together, and keep the Chutney in a square wide mouthed Bottle for use. —

N.B. Six Masshas is half a Rupee's weight.

Prakipore
October 22nd.

it will every day 2 or 3 times. Then strain through
cloth Mix in with gentle expression and bottle it.

Excellent Chutnee.

Take 2 Seers of Chutnee
1 D.º ---- of Salt
1 D.º - of Garlick
1 D.º of Ginger
1 D. of dried Chillies
1 D.º of Mustard Seed or Rye
4 bottles of Vinegar
60 Mangoes more or less
1 Seer of Raisins. —

Wash and dry the Mustard seed in the Sun, then bruise it gently to remove the husk; the Garlick, raisins, Ginger and Chillies must be sliced very thin, make the Sugar into Syrup peel & cut the Mangoes then boil them in 3 bottles of Vinegar. When all this is done and the Mangoes have become cold, lay them in a pan & sprinkle first a little Salt, then the mustard seed, Garlick, raisins, Ginger and Chillies; stir them up gradually with the Syrup, till the whole be mixed, when add the fourth bottle of Vinegar and give it the final stir which will prepare the Chutnee fit for use. —

N.B. The Vinegar in which the Mangoes have been boiled is to be preserved and added to the Mess. —

5853/83

[illegible]s for Tomato Ketchup

Break the Tomatoes, and mix with salt, let them remain twelve hours, then boil, and work them through a Cullender, then through a hair sieve (to strain out all the seeds). The next day boil, to the thickness, likely, and stand 24 hours, or till perfectly cool, have ready ground Spices of all sorts, stir into the Ketchup and in 24 hours, bottle it off, put a cloth over, to keep the flys out, and in [illegible] days, cork, and wire, the bottles, to prevent their bursting.

Mr. Mortons Patent Sauce

Green Mangoes and Salt of each 8 Ounces
Red Chillies & Garlic of each 4 Ounces
Sugar & Raisins each 8 Ounces
Green Ginger 6 Ounces Vinegar 3 Quart Bottles
& Lime juice 1 Pint. Pound the first seven articles, then add the Vinegar & pour it to the Same in a close Jar for a month, stirring & shaking

with a handful of Salt & one oz of pounded black pepper & let it stand till cold - Cut ¼ lb of ginger into small pieces & put it into a pally pot with a little Salt and let it stand for a week - Take some garlick, peel it & run a bit of stick through the cloves: if large not above 3 if small 5 or 6 - make a vinegar of or two of these sticks: boil them in the water & salt, & lay them to dry with the cabbage - half a pint of mustard seed must be well washed & placed to dry with the cabbage, - then quite dry bruise half of it in a mortar - When every thing is dry enough to put into the Jar. lay a row of sliced cabbage & a row of cauliflower & strew over it some mustard seed. some black pepper & Jamaica pepper & ~~stick~~ a stick of garlick; fill the Jar up in this manner - Mix two penny worth of Tarmerick powder with the vinegar - boil a pint of spring water & let it stand to be quite cold - mix them & fill up your jar - Give it a

shake now & then in dry makes it vile be fit for use – French beans – young asparagus onions – cucumbers – capsicum – carrot – or any other vegetable you may like, are all done in the same manner as the ~~cauf~~ cabbage &c – & the greater mixture the better –

India Pickle

Take 2 cabbages & 2 cauliflowers & cut them in quarters, wash them very clean, have a pot of boiling water ready, into which put your cabbage & cauliflower & let them boil up once, & then place them on a hair sieve to drain: pull the cabbage leaf from leaf laying them on a table salt them very well and set them in the sun every day for a month in hot weather – take great care that no rain comes to them, they must be very dry – boil a gallon of vinegar

Written by Baboo

Receipt for ~~proceeding~~ preserving articles against White Ants

2½ Seers of Bazar Soap Sliced fine -
2½ Sts of white Arsenic (Sunkea) finely powdered - 1½ quart of boiling water. Mix these well together for half an hour. then add by degrees 1 quart of the worst. Bazar Mustard Oil and ½ pint of Spirits of turpentine -

N.B. As much as this prepared Soap is to be dissolved in a Maund of boiling water as will give the ~~white~~ under cloth which is to be put upon the floor a brownish tint when immersed in it. when the cloth has remained in this Solution until it is cold, it is to be taken out and put in the Sun until dry and then nailed down neat to the floor under the mat -

Mr. Morlands
receipt from
White Lents
1838.

Madam

In reply

2 Burnes 1 Chatteach
2 Ott 1 Sur

Shall Bhat —
1 lb Shall
1/2 lb Water
a small quantity of
ground Ginger, Turmeric,
Onions, Chillies, Salt,
boil it off and set it to
boil till the Shall
becomes soft
Put 4 Ounces of butter
in a saucepan, brown
a few slice of Garlic, then
turn the Shall into it
Cover and simmer for 10
Minutes: when it will be
ready to send up.
a little powder Coriander
and Caraway seeds may
be added if you like

5853/86
2/2

Düsseldorf

Mrs. R. Howe
Curry

Mrs Howe's
Currie

for Mrs Blagrave

5853/87

Mrs Howe's Currie

Take a middling sized fowl, skin & clean it, cut it at the joints, then have ready in powder, each separate the following articles vizt

2 Desert Spoonsful Coriander Seed
1 do do Turmeric
½ Tea Spoonful of Cayenne Pepper
1 Desert do of Dry Ginger
¼ oz Salt
a good pinch of powdered Cloves & do Cardamons

Have in readiness a least three large Onions & 2 oz of Butter –

Commence by cutting one large or ~~two small~~ Onions into quarters & then into slices – In a mortar bruise into a pulp the remaining Onions – In like manner with a little water, rub down into a paste the Turmeric & Cayenne – the Ginger & Coriander Seed, keeping the ~~first~~ two & all separate from the Onions –

Put the butter into a saucepan & let it melt over a quick fire then throw in the shredded onions & keep stirring them for about 5 minutes or until they are browned, then put in the Turmeric & Cayenne with 3 oz of water let them cook for about 10 minutes or until no smell remains remains in the Turmeric when it will have turned red. Then put in the Fowl & the Coriander seed. Ginger & Brined Onions & add a pint of water - cook with a cover on the saucepan until nearly dry - occasionally stirring with a spoon - this will take about ½ an hour or forty minutes - or still better if boiled for an hour - Then keep stirring it until it is well browned & no gravy left - It is now ready if you wish for a dry curry but if you wish for gravy put in half a pint of water or gravy & leave it to boil for about 5 minutes then sprinkle over it a pinch of powder of Cloves & Cardamoms in equal proportions & the Salt according to taste stir round two or three times & the Curry is ready.

N.B. the Meat should be boiled so tender as to be able to cut it with a spoon -

A Loin of Lamb or a Breast of Veal cut into small pieces is equally good -

Curry.

Take 3 or 4 Onions, 2 small pieces of Turmeric, 2 Tea spoonsful of Coriander, 1 of Jeera or Cummin, 8 or 10 Cloves of Garlic & red chillies to your taste, & grind them separately with a little water — Cut your fowl or other meat into pieces, & mix up with the above ingredients — put 3 or 4 ounces of Butter into a Stewpan & when melted, cut up an Onion in thin slices into it, & fry till it becomes brown, then put in your meat & spices & stew till tender. Just before you take it off put in 6 or 8 Cloves, the seeds of Cardamoms & a little black pepper all pounded very fine — if the curry become too dry, before the meat is sufficiently done, add water, in proportion as you like it with or without gravy —

Mrs Henry Woods
Curry, Boulder

Curry Powder made the 15th October 1827.

8 Chests of Cumanin Seed. Jeerah

8 Do — Corriander Do

8 Do — Turmerick

8 Do — Black Pepper

8 Do — Cayenne Do

4 Do — Dried Ginger. Bytrah Sont

2 Do — Saffron Jaffran

Jills 15. Pint Bottles.

Curry Powder made the October 1827.

9 1/2 Chests Scorched mustard or Sarson.

4 Do Corriander Seed or Dancoah.

4 1/2 Do Turmerick or Haldee.

2 Do Cayenne Pepper or Lal Mirchi

3 Do Black Do or Kalah Do

1 Do Cardamon or Elachee.

1/2 Do Dried Ginger or Sont.

1 Do Cinnamon or Dallchinee.

1/2 Do Cloves or Longee.

1/2 Do Mace or Jowtree.

Jills 6 Pint Bottles.

No. 3
Curry Powder
to boil Rice
&
Pilaw

Curry Powder

1 lb pale Turmeric
4 ounces of Ginger
4 ounces white Pepper
1 Do Fenugreek
1 Do Coriander
1 Do Carraway
1 Do Cardamums
½ ounce Cayenne
½ ounce Cummin

all to be finely powdered and well mixed.

5853/90

To Boil Rice

First wash & clean the rice and leave it in a little cold water for half an hour = Then put it into a Saucepan into Boiling Water for 20 minutes stirring it occasionally: When boiled put it into a Sieve & pour cold water over it & let it drain dry. then put it back in the Saucepan for half an hour where it without water =

A. Pelau

Take some Beef or Mutton stock a Fowl & one pound of fed pork, all boiled half into a broth with three large onions and half a dozen Cardammums & ten cloves and a little Cinnamon (the spices tied in muslin bag) = Put the rice 2 or 3 Cups full after being well picked and boiled into the broth with the meat & boil all till nearly dry, Then turn out into a Cullender to drain = Put the Fowl & Pork into a large Dish the rice thrown over to cover the whole & garnish with sliced fried onions some Sultana Raisins & 6 Hard boiled eggs, Cut in half =

Colonel R – s Curry.

Take about 6 oz of fresh butter, two or three onions and put into the butter which must be well oiled in a Stewpan. Cut up a Rabit, chicken or whatever meat you may prefer, into very small pieces, separating the meat from the bone, mix two or three dessert spoonsful of curry powder with just sufficient water to make it into a paste. Cover the meat with it, adding salt to your taste. Put it into the Stewpan

with the onions (which must be stewed in the butter until quite brown) then add a cup full of curds or sufficient water to keep it moist. Cut two apples, two potatoes and the flower of broccoli very small, but as they require less stewing than the meat, they must not be put in, until the meat has been stewing some time. The meat must be perfectly tender and will require to remain some time on the fire.

Lobster Curry

Shell a lobster (save the head fins and tail) cut it lengthwise in small pieces mix with two spoonsful of curry powder and salt to your taste, separate the spawn from the head, then heat the head, tail, and fins in a mortar with a cup of cold water, strain it and mix the spawn with it

adding the whole of the pieces of lobster, set this aside.

Boil some mushrooms quite tender in cold water when done in a clean pan, melt two ounces of butter which brown with two table spoonsful of sliced onions, add to it the lobster, half a tea cup full of the water in which the mushrooms were boiled, stir up well set on a slow fire until the gravy is sufficiently thick.—

N. B. Potatoes may be substituted for mushrooms.

20th Jany 1849.—

Colonel R— s Curry

Take about 6 oz of pure butter, two or three onions and put into the butter, which must be well aild in a stew pan. Cut up a Rabit, Chicken or whatever meat you may prefer, into very small pieces, separating the meat from the bone, Mix two or three Dessert Spoonfuls of Curry powder, with sufficient water

to make it into a paste. Cover the meat with it, adding salt to your taste. Put it into the Stewpan with the Onions, which must be stewed in the butter until quite brown, then add a cup full of curds and sufficient water to keep it moist. Cut two apples, two potatoes and the flower of broccoli very small, but as they require less stewing than the meat, they must not be put in, until the meat has been stewing some time. The meat must be perfectly tender and will require to remain some time on the fire

Lobster Curry

Shell a lobster, save the head fins and tail, cut it lengthwise in small pieces, mix with two spoonfuls of curry powder and salt to your taste, separate the spawn from the head, then beat the head, tail and fins in a mortar with a cup of cold water, strain it and mix the spawn with it adding the whole of the pieces of lobster, set this aside. Boil some mushrooms

quite tender in cold water when done in a clean pan; melt two ounces of butter which brown with two table spoonfuls of sliced onions, add to it the lobster, half a tea cup full of the water in which the mushrooms were boild, stir up well set on a slow fire until the gravy is sufficiently thick

NB. Potatoes may be substituted for mushrooms

5853/93

An excellent Receipe for Curry powder.

Best Turmeric	1 lb.
Coriander Seeds	3/4 lb.
Ginger	3 oz.
Black pepper	2 oz.
Red D° D°	2 oz.
Cardamom Seeds	1/2 oz
Carraway Seeds	1/4 oz.
6 d. Cloves	

The whole of the above to be finely powdered & mixed & put into a stoppered bottle. Two dessertspoonsful will be quite sufficient to curry a fowl or any quantity of meat sufficient for 5 or 6 people. This curry powder can be made up at Reeves Medical Hall Piccadilly & the whole receipe will not cost more than 7 shillings & is enough to last a family for 5 or 6 months allowing a curry for every day. This curry powder is an excellent seasoning for Soups. Broils. etc.

Wm. Irons's.

April 23. 1844
Clapham Place.

Curry Powder

5853/94

Dyhe, or correctly, "Duhee, curds or
" curdled milk. Warm milk on a slow fire "
" (so as not to boil) till the cream which "
" collects on the surface acquires a reddish hue, "
" then take it off the fire, and while still "
" luke warm add a little stale Duhee, / or "
" tyar / tamarind, or lime juice."

Vide appendix page 43. of Zanoon-e-Islam or the customs of the Mooselmans of India comprising a full & exact account of their various rites & ceremonies from the moment of birth till the hour of death. By Jaffur Sharreef. (A native of the Deccan.) composed under the direction of, & translated by G. A. Herklots. M. D. Surgeon of the Madras Establishment—

Printed, London, Parbury, Allen & Co Leadenhall Street. 1832—

"The following is an excellent
" receipt for curry powder."
" Take of powdered ~~turmeric~~ haldee or turmeric "
" twenty tea-spoon-fuls, red dried chillies "
" or cayenne pepper eight tea-spoon fuls, "
" dhunneea or coriander seed, zeera "
" or cummin seed, tej-pat or dried cassia "
" leaves, of each twelve tea spoon fuls, & mix them together "
" vide page 40 of the above mentioned work— "

a Receipt for making a good curry powder to be found page 35 of the above mentioned work

Frank Jones

Curries—

Put any meat, properly washed in water, into an earthen or metallic vessel, and either let it boil in it's own juice (which will be sufficient if the meat be tender), or add a little water; then add ghee & spices, & stir it well. ✣

✣ The following is a more general recipe for making good curries: take of ghee or butter, 2 chuttacks (or four ounces; or half that quantity if the meat be fat, or the curry wanted dry); onions, one chuttack (2 ounces); garlic 2 or 3 cloves; turmeric, cum= = min seed, coriander seed, of each 1 tola (3 drams); red chillies (cayenne pepper), 3 in number; black pepper, 4 or 5 corns; green ginger, 1/4 chuttack (1/2 ounce); salt a teaspoonful.

The spices are all to be separately ground on a sil (a stone in use for the purpose, resembling an oilman's grainder and muller, but rough) adding a little water when the substance is dry); the coriander seed to be previously toasted a little to impart to it an agreeable smell. Put the ghee into an earthen pot, or a tinned copper sauce pan

and fry half the quantity of the onions, sliced lengthways, in it, and when they have acquired a yellow-brown colour take them off & set them aside. Then add the remaining ghee the meat mixed with all the spices, and cover it up. Occasionally uncover it, and (before the meat is suffi=
=ciently done) as the ghee evaporates, sprinkle a table-spoonful of water on it; if much gravy be required, a proportionate quantity of water is to be added, but the drier the curry is the more it tastes.

Do-peeaza, and others, have no gravy at all.

The addition of the following articles is sometimes had recourse to to increase the flavor, viz dried cassia leaves (tejpat), dried kernel of the cocoa-nut, or the essence of the cocoa-nut, procured by rub=
=bing rasped cocoa-nut with water through a coarse towel, tamarind water, green or dried mangoes and other fruits, lemon grass, fenugreek (matyhee) seed, the leaves of which likewise, if added, im=
=prove a curry ~~[illegible]~~ amazingly.

The above is taken from Zanoon-e-Islam or the customs of the Mooselmans of India; By Jaffur Shureef (a native of the Deccan) composed under the direction of, and translated by

G. A. Herklots. M. D. Surgeon of the Madras Establishment

London 1832.