Maniere de faire la Pate d'Amande

2 lb D'Amande Douce 1/4 d'amere ; blanchissez et emondez le tout ensemble — Pillez apres les avoir laissé 2 heures dans l'Eau fraiche — Quand elles seront bien fines vous y mettrez 12 Jaunes d'Oeufs durs apres avoir mêlé le tout ensemble vous mettez une demie Bouteille d'huile d'Olive que vous mettrez dedans petit à petit afin que cela forme une Pâte epaisse — Si vous ne la remuez pas avec la Main il faut avoir une Cuillier de Bois Apres l'avoir bien broyé vous y mettrez les 3/4 d'une Bouteille d'Eau de Vie de France de la même Maniere que vous avez mis l'Huile — Ensuite vous la mettrez dans un Pot ou une Boite Mais tenez la toujours fermée pour qu'elle se conserve plus long temps. —

To make Cold Cream

To 3/4 Oz Spermaceti put 2 Oz Oil sweet Almonds; Dissolve it gently over a Stove or slow fire taking care to stir it the whole time; When near cold Beat it up with a little Rose Water. —

Cold Cream for Inflamations

Melt 2 Oz white Wax with 6 Oz Oil of Almonds over a very gentle fire & pour it out in a large Basson or Marble Mortar & stir it till it gets Cold — Then gradually add 1/2 Pint Rose Water beating or stirring the whole briskly together that the whole may be perfectly incorporated with the Ointment. it must be kept covered with Rose Water which must be changed every 2 or 3 Days — to be used frequently. —

1

A good Plumb Cake

1 pd of Flower well dried 1 lb of Currants 10 Eggs half a quarter of an Oz of Mace & Nutmegs. each a glass of Sack $\frac{3}{4}$ of a pd of butter & $\frac{3}{4}$ of Sugar. of Candid Orange & Lemon Peel 1 oz each $\frac{1}{4}$ oz of Almonds Blanch'd. Beat the Butter to a Cream. then put the Whites of the Eggs well beat to the Butter & the Yolks seperate. add the Flower by degrees. beat it well and put the Currants in last. then lay your Cake in the Hoop & some of the Sweetmeats & almonds till all is in. an Hour & half will Bake it in a Hot Oven. Slice the Almonds & Sweet" " Meats

To Stew Sallery

Take the White tender part of the Sallery and cut it in Moderate pieces, give it a Boil up in Water. then Strain it off. Take a piece of Lean Bacon, Sliced, some Butter. Mace. Anchovie. and Flour. set it over the Fire till it Boils up together. Pour in some strong Broth a Sufficient quantity to Stew the Sallery in. let it Boil about a quarter of an Hour then Strain it to your Sallery. set it over your Fire again and let the Sallery Stew till tis tender. put in some Butter and Salt. & Season it to your Taste.

Lemon Mince Pye

Boil the outside of 2 large Lemons till tender (first Sueeze ye juice into a Bason) Pound twelve ounces of Lump Sugar. one P'd of fresh Beef Suet five Spoonfull of Port Wine. beat all these together in a Marble Mortar. then add a P'd of Currants pick'd & dried ——— Mrs Wodhuls receipt

To Make a Floating Island

Take Three Spoonfulls of very Stiff Jam – either Apricoth Rasberry or Damson (Apricoch ye best) and put to it ye Whites of two Small Eggs. then Whisk them Well together for 3 quarters of an Hour, till it comes to be thick as you like it. then put a little of the Same jam at ye bottom of your dish. & fill ye dish with Cream. & put the Island at the top of ye Cream in little heaps.

Decr. ye 6th 1770 Mrs Congreve of Shrewsbury's receipt

Shrewsbury Cakes

To a P'd of Flour put half a P'd of Butter half a P'd of Sugar a few Carraway Seeds & Spice to your Liking, wet all with two or three Eggs. & half a Tea Cup of Branday. Mould it up together & Roll it out. cut them out with the top of a drudging Box or Saucer Lady Temple's Receipt Decr. ye 6th 1770

To preserve Goosberrys

Take ye largest perle Goosberrys you can get without any Spots & as clear as possible. Cut ye Eyes off them. Slit them on one side & Stone them. then Wash them clean, put to them a little more than their Weight of Double refin'd Sugar. with a very little Water. keep one part of the Sugar to Strew on them as they Boil. when they look clear they are done enough.

Dec.r 2.d 1770 Mrs Vernon of Harly's receipt

Artificial Asses Milk

One Ounce of Pearl Barley. Do of Hartshorn Shaving. Boil them in two quarts of Water till it is reduced to three Pints. Put in an Ounce of Eringo Root. & Boil it up again. then put in twenty house Snails well wash'd & Bruis'd. & give it another Boil. Strain it off into a gugg. & take a quarter of a Pint. with ye same quantity of New Milk. twice or three times a Day. as warm as Milk from the Cow.

Feb. 7 ye 3d 1771

Mr Arnolds Receipt

To make Shrub —

To 5 Gallons of Brandy put 5 doz: of Seville Oranges — pare off the Rind thin, take off the white, divide the Oranges in Quarters, & take out all the Kernels. Throw away the white & the kernels, put the Rind & Oranges into your Brandy; let it steep a Month, shaking the Barrell every Day. Then strain out the Oranges & put 10 ℔ of Loaf Sugar disolved in 5 Gallons of Cyder, put all together into the Barrel, & let it stand till fine, & bottle it.

These Oranges will make a second Sort of Shrub — put one Gallon of brandy to the Oranges you strain out, let it stand some Time then strain it off, & put to the Brandy 2 Gallons of Cyder & 3 ℔ of loaf Sugar; NB: if the Rind prevails throw part of it away in the second Sort —

Mrs Malpas's (of Bewdley) Receipt

To Pickle Mangoes

Take a Dozen of large Cucumbers open them on ye side, scope all ye seeds out. lay them in Salt & water two Days & two Nights. then Dry them wen Put into each Cucumber two Slices of Horsereddish two Cloves of Garlick. two peices of Ginger. one Tea Spoonfull of all Spice. One Ditto of Black Pepper. fill them up with Mustard seed. tye them up close. Place them in a jar. Boil your Pickle up well with a little Garlick. Ginger. & Mustard-seed. pour it Hot over the Cucumbers. & stop them up close. repeat this every other day for three times. lay them up for a Month then Boil ~~them~~ the Pickle up again

Mrs Meysey of Worcester's receipt

Decr ye 6th 1770.

Cowslip-Wine.

To 3 Gallons of Water put 8 ℔. of Loaf Sugar, boil it & scum it, & when near cold (or new-milk-warm) pour it upon 3 Gallons of Cowslip-Peeps in a dry Tub — Put to it a toast of bread dipt in yeast; let it work in the tub two or three Days, stirring it once a Day: then put it into the Cask with the Juice of 5 Lemons squeezed thro a Calendar, & the Peels of the lemons pared thin [the Peels threaded upon a String] let it stand three weeks then stop it up having first taken out the Lemon peel.

bottle it at the End of 4 Months; or a Shorter Time will leave it sweeter. —

Mr. Oldershaw's Receipt. April 1772.
of Tamworth — — —

9 To Make Orange Jelly

Squeese the Juice of Eight China and four Seville Oranges into a bason, then grate the Peel of one Orange and one Lemon, & disolve two ounces of Isinglass in a quart of Water & strain it into the Juice, with half a ℔ of fine Sugar, stir it often, & when tis near cold put it into your Moulds.

Mrs Nash's Receipt. Decr 31st 1773.

To preserve green Walnuts.

Before the Shell is hard let them lie a day & night in Water, first prick'd full of holes; Boil & shift the Waters often till they are tender: Stick in each a Bit of candied Orange Peel, & take their Weight in good Lisbon Sugar; boil them up; & take 2, or 3, or 4 of these (as the Case requires) when going to rest. They are a gentle, wholsome & certain Purge & will greatly help a hot & costive Habit of Body.

Imperial Water.

Put to two ounces of Crem of Tartar, 7 quarts of Spring Water, set it over the fire & let it just boil & no more, else it will evaporate: then pour it on the Rind of 2 large or 3 small Lemons, & three quarters of a pound of lump Sugar. Strain it thro a Jelly-bag, & when quite cold bottle it —

Mrs Inge's Receipt.

To make soft Pomatum

Take a qr of a Pound of Hogs Lard & 1 oz of Spermaciti when the Lard is desolved. mix them well together. then strain it off. & before it is quite cold put in ye Perfume

Mrs Molands Receipt

To preserve Melons or Cucumbers

According to the Size of your Cucumbers cut them down length ways in 2 or 3 pieces. take the inside clean out & wash them well in Salt & Water. leave them in it. & cover them with Cabbage leaves. Shift them twice a Day for 2 or 3 Days then Green them in Salt & Water put them on a Cloth to dry. then put them in Spring Water for a Day or two & shift the water twice a Day. dry them again in a Cloth & make your Sytrup of the best double refind

Sugar put into it a razor of Ginger & a little bit of Lemon peel there must be rather more than a pint of Sugar to a pint of Cucumbers. put them in the Syrup & let them stand a Day then boil them up again put them up for use cover them very close with a bladder & leather tyed over the pot.

Mrs Molands receipt

To Dress Macarony

When the Macarony is steeped put it into a China dish with liquid enough to keep that from flying or you may put Paste in the bottom as for a Pudding if you like it grate a good deal of rich sound Cheshire Cheese over it & over that Crumbs of Bread sufficient to make the top Brown & Crisp drip a little Butter in small bits over the Crumbs & then bake it. The Cheese will require a little liquid wether you put a Paste or not

Almacks white Sauce for Fish or anything else

Three or 4 Anchovies. half a Pint of water a Blade of Mace 2 Cloves 14 or 15 pepper Corns 3/4 ℔ of Butter half a Pint of Cream

An Amulet

Take 6 Eggs some Parsley & Chives cut small Pepper Salt & Nutmeg a 1/4 ℔ of Butter melted beat all well together then melt some Butter in a frying pan & when quite hot put in the Amulet & fry it till it is done enough. it must not be turned but Shake it round in ye Pan to prevent its burning.

Ramakins

Two sorts of Cheese scraped into a Mortar & beat it with what quantity of Cream will make it into a thick Paste & put it into little Patts & fry them in Butter

Veal a la Piche

Take a Neck of Veal cut in Steaks & scrape the Bones fry them in Butter to a light Brown then make a good Forced meat with Beef Suet & Onion & some Veal & put the Steaks to stand upright in it seperate ~~in~~ Wash it all over with Yolks of Eggs & put it in the Oven in a Copper Pan to bake of a light Brown. Then take Egg balls Mushrooms Brown Gravy & so pour the Sauce in the Dish & put the Steaks acrop over it garnished with Lemon &c

Veal a La Egyptian.

Some large Collops from a leg of Veal seasonid with Salt & pepper & savoury forced meat as above after this is chopid put it into a Mortar pound it fine & colour it with the Spawn of Lobster mixed amongst it then put in Pepper. Salt & grated Bread mix it up with the Yolks of Eggs & role it up in ye Collops & tye them with a String & stew them in good Gravy & Butter thicken them up with flour & let them stand upright in ye Dish with Sauce over them & Garnishid with Pickles.

Soup a La Reine

Take Brown Gravy drawn as for other Soups. & put it in your Stew Pan over the fire. then take ½ lb of sweet Almonds. & beat them in a Mortar. the Yolks of 12 Eggs. boiled hard. & a Fowl boiled & the Skin taken off. & beat very fine. then mix all this with a quart of good Cream. & strain it all through a Cloth. & put it in yr Soup. boil it one hour before it is sent to table.

Mock Turtle

Take a Calves Head with the Skin on boil it till the Bones will come out. then cut it in long thin peices a little Thyme Parsley & Onion chopt small put it all in a Stew pan with as much weak Gravy as will cover it. Season it very high with Pepper Salt & a little Recian Pepper: let it stew an hour very gently then add ½ Pint of Madeira. thicken the Sauce with flour & Butter garnish the Dish with forced meat Balls hard Eggs the Brains fryed & Slices of Lemon. you may add Truffles or Morels or mushrooms

Raisin Wine

To every gallon of water put 8 ℔ of Malaga Raisins pick'd only from the large Stalks. put im in a Tub. let them steep 3 weeks or if the Weather is very cold a Month. stirring them twice a Day. then draw off the liquor & press out all the juice with weights. then put it in a Cask. let it stand till it has done hissing or making the least noise. then stop it close.

Breakfast Cakes

Take 3 ℔ of Flour 2 Eggs 3 spoonful of Yeast a pint of Milk a quarter of a ℔ of Butter melted in the milk mix all into a Paste make them into round Cakes & let them stand by the Fire to rise & bake them on Tins.

Sugar Vinegar

Put 11 ℔ of brown Sugar to 10 Gallons of water boiled let it stand till almost cold then put in a Toast covered with Yeast, the next Day put it into a Vessel & set it in the Sun. April is the best Month for making it, & it will be fit for Use by Autumn

Gooseberry Vinegar.

Gather Gooseberries when they are turning to be ripe bruise them, & to every Quart of Fruit put 3 Pints of Water that has been boiled: let it be quite cold before you put in ye Fruit, stir it well together & let it stand 24 Hours, then strain it thro' a hair Sieve, & thro' a flannel bag, then put to every Gallon of Liquor 1 ℔. of brown Sugar, Stir it well before you put it into ye Vessel, set it in a warm Place; you may bottle it when it is fine, but it keeps best in the Barrel.—

To Make Hams the Yorkshire Way

Hang yr Ham up 2 or 3 Days. then beat the fleshy side with a Rolling Pin. to a large Ham put a quart. to a small one a Pint of Vinegar. rub the Vinegar well in. then take a ℔ of the Coarsest Sugar, a ℔ of Salt. 4 Oz of Salt petre, & Bay Salt. put them into a Pan. & make them as hot as you can bear them with yr Hand but besure dont let them melt or stick to the Pan which you may easily present by stirring. lay them on hot upon yr Ham, turning them twice a Day. basting them with yr Vinegar &c &c. let yr Ham be 3 Weeks in Pickle. & then hang up 3 Weeks in a Wood Smoak Chimney.

Mrs Parker

To Make A Cream cheese

Two quarts of New Milk & a Pint & a half of Cream quite Sweet let them be warmed together as warm as new Milk. then put it into a Bowl & let it stand till it is come, then take the Curd out with a ~~Dish~~ thin Dish for fear of breaking it & put it into the frame. when well drained & stiff enough turn it out. & afterwards turn it once a Day till it is ripe. the frame is made in 2 parts abt 2 Inches one qr deep each. & 5 Inches Square within & are to fit one another exactly. which may be done by little Iron Pegs fastned in, so that the other may clap down upon them. the frame must be set upon Straw Artificially fastned together in order to drain it.

A Three Days Cheese

Rince a fine Damask Napkin very clean & wring it as dry as possible then lay it on a glazed Plate & pour a Pint of Cream upon it in 8 Hours lade it out with a Spoon into another Napkin prepared as before so do for 3 times at 8 Hours distance. The last time it will of such a consistence as to admit shaping it with your Hands as you like dont let the Sun come to it & in 3 days it will be fit to eat but better kept a Week or 10 Days.

Potted Cheshire Cheese

1½ lb Cheshire Cheese mixed in a Marble Mortar with 1/4 lb fresh Butter — add the white a Glass of Mountain or Rich Sweet Wine with ¼ oz Mace well beat & sifted — the whole extremely well mixed — pressed into a Jar, covered with Melted Butter & kept in a cool place. —

To Dress Maccaroni

Take a ℔ & q^r of Scrag of Veal make it into Broth & strain it off. Take a q^r of a ℔ of pipe Maccaroni. braise it & put it in the Broth: when stewd thick take some parmesan or chessbury Cheese grate it & put some of it in the Saucepan & stir it all together. Cover the bottom of the Dish with a thin layer of grated Cheese. then a layer of Maccaroni. then Cheese. then another of Maccaroni then cover it with Cheese. set it down to the fire in a Dutch Oven till Brown. then Brown it with a Salamander.

Asparagus Soup

Take a Knuckle of Veal some old Peas an Onion some Pepper Corns & the buts of the Asparagus. boil them to a Soop then strain it off & boil the best ends of the Asparagas in a Saucepan & put into it with Lettice cut small & Spinnage to green it. you

may add Cucumbers cut in Slices & stewed
thicken it with Butter & flour.

A Cream cheese

To qr quantity of Milk put half water
which must be only as warm as Milk
from the Cow. when the cheese is
come just stir it round to part it
from the Whey. lade out some of the
Whey but avoid crushing it. & then
lade the Curd into the Vate. as it sinks
put in more till it is full enough. but
never touch it with the hand cover
it with the cloth & put a weight on it.
it must be kept in a dry cloth 3 or 4
days till the cheese begins to coat. the
cloth changed every day then in a Wet
one till it is almost ready to eat. put
Vine leaves to it the night before it is
used if you wd have it red.

Mrs Biddulphs receipt —

Trentham Cheese

Take the Cream of y Cows Milk & the new Milk of y Cows. heat a Gallon of Water scalding hot & put in to it 3 or 4 handfuls of Marygolds — strain it into your Tub with your Milk & put some Rannet into it, not to make it come very hard. then put your Curds into your Suse to drain. do not break it. but as yr Whey runs out set your Cloth up & let it stand half an Hour or better. then cut your Curd in peices & pour to it as much Cold Water as will cover it & let it stand half an Hour. then put one part of it into a Vat or hoop. Six Inches high. Break the top of it a little Just to make it join with

the others & throw a little Salt upon it. then lay a 50 weight upon it & let it stand half an Hour. turn it & put it into a press. turn it into clean wet cloths — all Day long once an Hour. the next Day Salt it. & let it be in Salt all night & one Day. keep it swath'd with broad girthing light. ly. till it begins to dry & coat. keep it covered with a clean cloth.

N B the Method of putting the Marigolds in is to raise a very large quantity of the Flowers & to put about a Sugar bason of the Juice into the Milk just before the Runnet. the best time to make the cheese is in Aug.t or when the Cows are feeding on aftermath ——— Sister Turton

To make Puff Paste

To 1 pd of Flour 1 pd of Butter take a third part of the Butter & rub it well in the Flour. 2 Whites of Eggs half a Pint of Water beat it up in a large Cup with a Spoon & as it rises mix it with the Flour of a proper Stiffness. pink it 3 times with Butter thick & small but put no Flour between it, then fold it up & roll it out.

Aunt Megsey Shakenhurst

To make a Tyzas Amlett

Boil some Pippins as you do for Goose Sauce. then Stir in a qr of a Pd of Butter & Sugar to your taste when cold beat 4 Eggs & put into it. then take a deep Pudding Pan butter the sides well. then take some Crumbs of nice White Bread & strew pretty thick so as to stick all over the bottom & sides of the Pan. then put in your Apple Stuff & strew Crumbs of Bread on the top pretty thick so bake it. when baked turn it out into a Dish & strew Sugar on the top —

Mrs Parker

A Millet Pudding

half a pd. of Millet the same of Butter & the same of Sugar. 2 quarts of new Milk one Nutmeg grated, & a little Salt Stir them well together first melting the Butter without either. boiling ye Millet in Milk,

A Dutch Sauce

Melted Butter anchovie. Mace & Juice of Lemon Yolks of 2 Eggs

To Bottle Gooseberrys

fill your Bottles with fruit, then pour in Cold Water till it is quite at the top. Coddle them by the fire let them stand in the pantry 3 or 4 Days uncorked & the Water will shrink, fill them up with Cold Water to the top as before Cork them close, Rosin them down & keep them in a Cool place

Sister Tarton

An apple Pudding

Scald & pulp 3/4 Pd. apple. add 8 Eggs. leave out half the Whites. beat with the Eggs ye juice of 1 Lemon, grate the peel. 1/2 Pd. melted Butter, put a Sheet of Paste in the Dish. & round the Edge. Cittern cut thin

& blanched Almonds shreded & stuck in after its baked add much to the look of it.

Mrs Lowe

To Pot Lampreys

To 3 Lampreys Mace Nutmegs & White pepper each ½ Oz. not quite ¼ Oz of Cloves. Salt petre & common Salt each ½ Oz to each Fish. when well cleaned dry them with a dry Cloth. rub your Seasoning in & let them lie in an earthen ~~pan~~ pot 2 Nights. then put each in seperate pots to bake with near ½ P.d of Butter. take them out when hot. & lay them on the backsides of

plates to dry. when cold wipe away all the Jelly & put them into fresh pots the back downwards. pour over the clear baked batter. but not one drop of the gravy fill your pots up with clarified Butter. Mrs. Lowe —

To Stew Veal

Take a fat Knuckle of Veal 3 quarts soft Water some whole pepper & Mace. let it stew slow as possible in a close pot till tis very tender. when near done add 2 Oz of Vermicelli or more according to the size of your Veal which must boil till tender. you must first soak it ½ of an hour in Warm Water

Mrs. Lowe —

A White Fricassee

Cut your Chickens in peeces & throw them into a Stew pan of Cold Water. set them over the Fire let them have one boil up. strain them off & wash them clean in Cold Water & drain them dry put some butter in your stew pan set it over the fire till tis melted put in a little Mace a bunch of thyme Marjoram & parsley. an Onion a bit of Lemon peel & a small bit of lean Bacon. set it over a gentle fire to fry so as not to be brown. then put in your Chicken & toss it up two or three times & shake in a little flour. pour in some boiling Water to cover it. let it boil pretty quick for about 10 minutes. thicken

the Sauce with Yolks of Eggs & Cream & a little Butter. Squeeze in some Lemon Mr. Phillips's Cooke to 2d Lowering

To Hash a Calves Head.

Let the head be made very clean, & boil it about half enough; then take one half of it, & the tongue, & Shee it very thin: put it in a Stew pan, with some of the liquor that boiled it, enough to stew it an hour, or more, if not tender. put in a bunch of sweet herbs, 3 or 4 Anchovies, wash'd & boned. 2 Onions, some lemon peel, shred with Mace, & Nutmeg: let all stew together, thicken it up when enough, with flour, & butter. put in some White Wine, & Cream in the mean time, have the

other half of the Head, ~~[illegible]~~ cut across, & seasoned with pepper, & salt: broil ~~it~~ it & lay it in the middle of the hash. the brains must be beat with 2 Eggs; put in Mace, pepper, & Salt, fry them in Butter, & some thin Slices of bacon; set before the fire to lay about it, with lemon & forced meat balls or Oysters or Mushroons —

To make a Pound Cake

One P.d flour. 1 Butter. ten Eggs, take out half the Whites 3/4 P.d Sugar, then beat the Eggs & Sugar very well, together mix your butter in the flour not too fine a little Mace & Nutmeg mix it well all together & beat it with your hand about a quarter of an hour. put half a P.d of Currants

into it. an hour will bake it in a quick oven. Mrs Watkins Clifton —

A Rice Pudding

Three pints of Milk to ½ P^d of Rice ¼ P^d Suet put it over the fire till the rice is steeped enough. 2 Eggs leave out 2 Whites. sweeten it to your taste. put in some Nutmeg & Cinnamon.

Mrs Burton

To Pickle Walnuts.

Put your Walnuts into Spring Water for 30 Days changing the Water as often as its black then put them in a large pot over the fire with fresh Water a good handful of Salt. change the Water if it Colours. putting Salt every time you put fresh Water. you must not let them boil at all for it makes them Soft. take them out of the Water & let them run well. put a layer of Walnuts & then horseradish onions peper mace cloves Ginger & lay a layer of Spice & a layer of Walnuts. till your pots are full. then boil up Crab Vinegar & put hot to them

& put in 2 or 3 spoonful of hot
Mustard
let the cloves & Mace be beat
& put a good deal in. the ginger
& pepper whole —

Mrs. Lingen —

To stew a Breast of Veal
Loosen the Skin of the brisket & stuff
it as full as you can with forced
meat made with crumbs of bread
suet anchovies lemon peel & Nutmeg.
made into paste with the yolk of an
Egg. roast it an hour. then put it
into a stew pan with Gravy & a little
Water a bunch of herbs some cloves
& Mace. a Whole Onion. let it stew till
tis enough turning it sometimes. then
take it up & put some anchovies
& Lemon in the liquor & thicken it
up with butter. put some Mushrooms
in ye Sauce & Oysters if you have them —

To Pot Neats Tongues

Pickle them red as you do to dry & when they have lain a fortnight or three Weeks boil them very tender take them up & peel them & rub them with pepper Cloves & Mace all over. then turn them round into a Pot to bake. lay them in Single Rolls on their Side. (you must cut off the root as well as the Skin.) & cover them with butter bake them with brown bread. when they come out of the Oven pour out the gravy let the same butter serve when cleared. if there is not enough add more clarified

Mrs Burton

Almond Cheesecakes

Take ½ P.d Almonds blanch them in boiling Water, when Cold pun them very small in a Mortar & mix them with 5 Eggs leaving out 3 Whites beat the Eggs very well then put a Glass of Sack a grated Nutmeg a P.d Currants & sweeten it to your taste, put in 3 pints of thick Cream. put it over the fire & keep it stirring till it begins to turn. let it stand till you have made the paste then put it in your patty pans & let them stand half an hour in a quick Oven.

Beef a la Mode

a piece of the Rump of Beef cut small put to it as much Water as will cover it. stew it very slowly till quite tender. add the raspings of a White loaf stewd with it till quite disolved an Onion Mace & pepper. & Carrots slit in long pieces. scum off all the fat as it rises. send it up with the Sauce in the Dish & all the Materials.

Quere wither this Dish might not be improved by leaving out all the Materials when it is sent up except the Carrots which should be cut small & some Capers added to the Sauce. Mrs. Parker —

Duke of Norfolks Punch

4 Gallons of the best Rum. pare a Doz of Lemons Do Seville oranges very thin. let the peel of both steep in the Rum for 24 hours. put 12 pd of double refind sugar. 6 Gallons of Water. the Whites of 12. Eggs beat to a froth. boil & scum it well. when cold put it in the Vessel with the Rum. & to this add 6 quarts of Orange juice & that of Lemons already pared & 2 quarts of new Milk. shake the Vessel so as to mix it. then stop it up close. let it stand 2 Months before you bottle it & then it will be fit for use. NB this quantity usually makes 12 Gallons of Norfolk Punch —

Black Caps

a Doz & ½ pippins cut in 2 & lay'd with the flat side downwards lay them single & close to each other. pour the juice of Lemon & a spoonful of Orange flower Water over them shred Lemon peel very fine & grate double refined Sugar over them & Bake them.

The 2 last Receipts from Mrs. Turton.

Potatoe Puddings

1st

1 lb potatoes boiled dry, & rubbd thro' a sieve, add to them ½ lb clarified Butter 3/4 lb powder Sugar, 6 Eggs well beat, the Rind & Juice of a Lemon — Mix them well together — put paste in the pans & bake in a quick Oven

2d

Boil & mash 3 large potatoes, put to them when cold 2 oz Butter melted, 3 Eggs, a little Lemon or Orange Peel, some Nutmeg, Sugar, & a spoonful of Brandy — ½ hour will bake it. —

Beef Tea

A pound of Beef with all the Skin & fat taken from it, cut in small pieces. a blade of Mace, a bit of Salt, a Quart of boiling Water pour'd upon it & boil it for about ten minutes, then scum it.

Mrs Wodall – Febry 16th 1782

4 large potatoes boiled, 4 Eggs, 4 oz Butter, Sugar to yr taste — Beat up these ingredients together in a Mortar ¼ hour or till they are quite mixed & light — then put them in a deep Tin Mould to Bake ½ hour — the Mould shd not be near full as there shd be room for ye pudding to rise — this makes a large pudding, and it may be more or less stiff according to the Number or size of the potatoes.

Lemonade

Put the Juice of two large Seville & one Lemon to a full Pint of Water that has been boil'd & got cold again. & sweeten it to your taste. about a Quarter of a pound of Sugar is sufficient. you should let the Lemon pared thin remain in the Water two Hours. then strain off the whole

Mrs Wodhull
1782

Orgeat

put a Quarter of a Pound of sweet Almonds & half a dozen bitter Almonds into Cold water at Night & the Skins will easily come off in the Morning. pound them with half the peel of a Lemon pared thin. add a little

Water to prevent their Oiling, & Six Oz of fine Sugar powdered — The paste thus prepared & put into an Earthen Vessel, will keep a fortnight or three Weeks. a large Table Spoonful of it added to half a pint of Water that has been boiled & got cold again makes excellent Orgeat. It must be strained. you may make it with Barley Water, & a little Orange Flower water gives it a very agreable flavor. —

Mrs Knapper — 1782

No. 4 Potatoe Pudding

4 oz boiled potatoes, 1 oz Butter, the yolk & white of an Egg, half a quarter of a pint of Cream, ½ spoonful white Wine, a morsel of Salt, the juice & rind of ½ Lemon, & beat ye all to a froth; Sugar to ye taste — Sheet ye Dish with this Paste Bake it, & turn it out. —

No. 3 considered Best

Orangeade

put the peel of a China Orange & the peel of half a Lemon pared very thin into a full pint of Water that has been boiled & got cold again. & let it stand two Hours. then add a full half pint of China orange juice and the juice of a good Seville Orange or a Lemon & sweeten it to your taste & strain it off.

Mrs Wodhull 1782

Doctor Lowers Cholic Tincture

Senna four Ounces picki'd clean from the Stalks.
Guiacum Chips four Ounces.
Elicampane Root shied four Ounces.
Liquorice shied four Ounces.
Raisons stoned one Pound.
Sweet Fennel seeds bruis'd two Ounces.
Cardamums bruised. One Ounce.
Coriander seeds first prepared & then bruised. four Ounces.

To prepare the Coriander seeds steep them in White Wine Vinegar twenty four Hours. then dry them well by the Sun or Fire.. steep all the above ingredients in Six Quarts of the best double distilled Anised Water in a large Black Glass pot close stop'd for fourteen Days stirring it well twice in the Day.

then strain it off & when it is settled Bottle it. —

put a couple of Quarts of Ale or Beer on the ingredients after the Tincture is squeezed from them & let it stand three or four Days. then strain it off. it makes an excellent opening Dose taking a Moderate Tea cups full. Jno Woodhull 1782

John Smyth Druggist & Tea man Buckleersbury —

To Stew Beef

a peice of the Brisket of Beef cut square & smooth. put it into a Stew Pan with as much Water as will cover it, let it Stew till very tender very slowly. put into it the raspings of a White Loaf stew'd with it till quite disolv'd. an Onion, a little Pepper & Salt. some Carrots cut in long peices, & Turnips cut round — scum off all the fat as it stews — send it up with some of the Carrots & Turnips, & some of the liquor it has stew'd in, to which you may add Capers Truffles &c. as you like — Sister Turton

July 11th 1783

Minced Pies

Three Pound of Currants 2 Pound of Raisins Stoned. a quarter of a Pound of Canded Lemon Pel, a large Nutmeg, Mace Cloves & Cinamon of each 3 qrs of an Oz. three quarters of a Pint of Brandy. & half a Pint of Red Port. 3 Pound of Suet & 3 Pd of tart Apples. let the Suet Apples & Raisins be shreded as fine as possible. & the Spice finely powder'd & Sifted. Put close in a Pot it will keep 3 Months —

Marrow is preferable to Suet.

Mrs Ingram —

Hartshorn Jelly —

Boil half a Pound of hartshorn in 3 Quarts of Water over a gentle fire, till it becomes a Jelly. If you take out a little to cool & it hangs on the Spoon it is enough. Strain it while it is hot put in a well tin'd Saucepan, put to it a pint of Renish Wine & a qr of a ℔ of loaf Sugar. beat the Whites of 4 Eggs or more to a froth, stir it all together that the Whites mix well with the Jelly, & pour it in, as if you were cooling it. let it boil 2 or 3 minutes, then put in the juice of 3 or 4 Lemons; let it boil a Minute or 2 longer, when it is finely curdled, & of a pure white colour, put it in yr Jelly Bag, & pour it backwards & forwards till quite clear, set a bason under it, take some thin rind of Lemon, & when you have filled half your Glasses, throw it into the bason, when rest of the Glasses, & they will look of a fine amber colour.

Mrs Ingram —

June 7th 1785 —

To Wash Blond Lace

Double it up in a fine Rag put it into your water cold with some soap when warm beat it to a lather then boil it ten minutes do so 3 times squa=zing it with a Spoon on a Plate when when done have ready ye Starch boil in that as before & Squeeze it take it out of the rag as you want it pull it out lay it on the Ironing Cloth on a paper Iron it with a Cool Iron.

To Make the Starch

To two quarts of Water put three Spoonfuls of Hungary water & a lump of double refind Sugar with three small lumps of Starch put in a very little powder Blue.

To Glaze Linnen Gowns

Two Oz of Starch to a Pint of Water, when Cool add the White of an Egg. the Linnen must be quite dry, and the Starch laid on with a Sponge as smooth as possible. When quite dry rub it with a sleek Stone.

To Dye Gowns Yellow

6 Pennyworth of Saffron put into a Bag, & Colour water enough to cover the Gown, let it Lye all Night & before you wring it out of the Saffron Water, dip in in Cold Water then wring it tight. The 2d time the Gown is dipt, half the Saffron will do ——

Mrs Ingram Jan.ry 8th 1785

To Pickle Walnuts

Take a hundred of Walnuts & rub them with a dry Cloth. put ½ Oz of Mace & Black Pepper, an Oz of Cloves, D° of Ginger, & ½ a ℔ of Mustard Seed. bruise them all well in a Mortar & add some scraped Horse Radish. put a layer of Nuts & a layer of spices till your Jar is full. then pour in as much Vinegar as it will hold, & tye them down close. they will not be fit to eat under four Months.

N B – tis a good way to wrap the Nuts in Vine leaves.

Mrs Berdmore —

Black Currant Jelly

Put the Currants in the Oven after the Bread, when Baked Strain the juice thro a Sieve, & to every P^d add a q^r of a P^d of Lump Sugar, then boil it in a Stew pan till it Jellys

Mrs Cottrel —

Carache for Fish Sauce &c

Not quite a quarter of an Oz. of Cayenne pepper Soy 7 Table Spoonfuls, Walnut Catchup 5 Spoonfuls, Vinegar 1 Pint. 2 Cloves of Garlick Split —

Lady Musgrave

Mandram for Fish Sauce

a Moderate Size Cucumber hach'd very small, a little Onion to your taste, a little Salt, the juice of a Small Lemon a Table Spoonful of Madeira Wine or Sherry, & a little Cayenne Pepper.

Mrs Spry —

To make Scotch Collops White

Cut about 2 Pounds & a half of Collops very thin about the Size of a Crown peice off a Leg of Veal which has hung some time to be tender hack them seperately on both sides with the back of a Knife, & season them well with beaten Mace, a little Nutmeg Pepper & Salt mixed with an handful of bread grated fine, a small bit of Onion lemon peel & thyme cut small, after they are season'd put all into near a Pint of fresh Cream beat up well with the Yolks of 2 Eggs, & let them stand 2 or 3 hours to soak, then put all together into a frying pan with a bit of Butter as large as a Walnut & fry them enough stirring them all the time lest the Egg should curdle,

then put them into a clean Stew pan & let them Stew for half an hour stirring them all the time, & add a little Gravy made of the Skins & odd bits of the Veal, if not season'd sufficiently you may put in more as it Stews on the Stove, if not thick enough put in a bit of Butter rolled in flour, & send it up garnish'd with bits of Bacon broiled, Mushrooms, Lemon & barberries. Stuff the Udder with forc'd meat & roast it to put in the middle of the Collops, add forced Meat Balls also —

To make the Balls

Take some of the Leg of Veal, free from Skins & Muscles, beat it very fine in a Marble Mortar, or scrape it fine & add about the same quantity of fresh Beef Suet cut exceeding fine, mix it well together with a little grated Bread & season it with the same ingredients as above to your taste. mix them up with the Yolk of one Egg.

flour yr hand lightly & roll them into Balls about the Size of a Walnut, fry them in fresh Butter not too Brown, & put them over your Collops just as you send them to Table.

N B as the Sauce of the above Collops is very apt to curdle if not carefully stirrd & attended, to prevent that inconvenience I have often omitted mixing the Eggs with the Cream at first, but thickenid the Sauce with 2 Yolks of Eggs mixd with a little of the Liquor the Collops are stewd in just before it is sent to Table, tis the safest method —

Mrs Wodhall of Thenford —

Soup a La Crecy

Two Pd & half of lean Beef, two handfulls of White Peas, three Onions Do Carrots, boil it till the Beef is tender, then add 3 large Turnips, 2 roots of Celery a bunch of Mint & other sweet herbs, when all is sufficiently tender, run it through a Cullender as you would Peas Soup, heat it again & add Pepper & Salt to your taste. serve it up with a French Roll.

Mrs Wodhull Thenford. Octr 1786

to boil Potatoes

put them on the fire in Cold Water
in an Iron Sauce Pan
let them warm very gradually
and never boil violently
When perfectly dry done,
pour off the Water, and
set them close to the Fire till they are quite dry
in a stove Iron
They are best boiled in the Skins
& peeled afterwards
They should be salted

To Salt Bacon

4 Pounds of Common Salt 2 Pd of Bay Salt, 2 Pd of Brownest Sugar, 3 Oz of Salt Petre, put the Sugar Bay Salt, Salt Petre into a Stew Pan, heat them hot stirring all the while to prevent melting, Rub well & hot on the Flitches over Night, the next Morning lay on the common Salt hot, & rubbing well with the Sole of an Old Shoe (to save the hand) the Flitches to be laid in a trough to save the brine with which they must be basted in every part 5 or 6 times every Day for about 3 Weeks. Change the flitches daily that they may be equally seasoned with the Brine, 3 times a Day basting may do. when the Bacon is hung up to dry, the same Brine boiled & scumed is excellent to salt Hams or Tongues, adding Salt & Water till

an Egg will swim.

Mrs. Wodhall Rgnho. 1787

To keep Meat

Wrap up every joint in a cloth cover it with Salt, & lay it in a Wooden Box let it remain two or three Days, then look at it every Day & wipe it with a Cloth if damp, if the Salt gives it must be taken out & dry'd, & also the Cloths, it should be kept in a very dry place, & may be preserved by this method ten Days in the heat of summer.

Sister Tarton June 1787

the kernel in the fat on the thick part of the Leg to be taken out — Chine & Rib bones wiped every day & bloody part of neck cut off — Brisket changes 1 for in breast —

Sea Biscuit

Mix yr flour with boiling Milk & Water an equal quantity of each, & a little Salt, it must be about the same consistence as Bread, roll them out in proper Shapes & Bake them with the Oven Open, it must not be very Cool, but they must be attended & taken out when they are hard before they are brown.

Sister Turton —

Black Currant Jelly

Strip your Currants & put them in a Jug in a Kettle of Water over the fire, tye some paper over the Jug, when done enough, put yr Currants into a Jelly Bag, & let the liquor run out, but do not stir the Currants with a Spoon, then to a Quart of Syrup add ½ ℔ of Lump Sugar, & boil it 3 qr of an

hour. if not stiff enough it must be boiled a few minutes longer,

N B— a qr of a Pd of Sugar, to a Quart of Juice & boiled an hour, makes a stiffer Jelly very good for Sore Throats.

Mrs Jefferson Octr 1788

Red Currant Jelly

To a P— Currants picked put 3 qrs of a P— of Loaf Sugar, put it into a Stew pan Boil it twenty minutes very quick then pour off the liquor as clear as possible through a very fine hair Sieve, with a bit of lawn or Scotch Gauze at the bottom, then put it in your Glasses, & put the Currants in Pots to use mix'd with Cream

Mrs Jefferson Octr 1788

a very fine plain Pudding

Take a Quart of Milk, when it has boiled a little make it into a hasty Pudding with fine flour pretty thick, then stir in half a Pd. of Butter, & a qr. of a Pd. of Sugar, a small Nutmeg grated, 12 Yolks & 6 Whites of Eggs well beaten, mix & stir all well together, butter a dish & put in your stuff, a little more than half an hour will bake it —

Mrs Jefferson Decr. 1788

a Savoury Dish of Veal

Cut large Collops out of a Leg of Veal, spread them on a Dresser, hack them with the back of a Knife, dip them in the Yolks of Eggs, & season them with Cloves Mace Nutmeg pepper & Salt, then make forced meat

with some of your Veal, Beef Suet, & Oysters chopped, sweets herbs shred fine, & the aforesaid spice, strew all these over your collops, roll & tye them up, & put them on Shewers, tie them to a Spit & roast them, add to the rest of your forced-meat an Egg or two make it up into balls & fry them, put them in the dish with your meat when roasted, make the Sauce with strong broth, an anchovy, a shallot a little White Wine & spice, let it stew & thicken it up with butter, Mr. Jefferson Oc.br. 1788

Scotch Collops

Take a fillet of Veal cut it into thin collops & hack them well, season them with Nutmeg Pepper & Salt, then fry them off quick & brown, then brown off a peice of butter gold colour, thickened with flour, & put in some good gravy, Mushrooms Morels Truffles

& forced Meat balls with sweet breads diced. squeeze in an Orange or Lemon, let this boil of a right thickness, then put in four Collops, but dont let them boil, toss them up quick, & serve them up. Mrs Jefferson —

White Collops.

Cut them small hack them well & season them with Nutmeg pepper & salt fry them quick of a pale colour, in a little bit of butter. squeeze in a Lemon, put in half a pint of Cream the yolks of four Eggs, toss them up thick, & serve them up —

Sausages for Scotch Collops

Take some Veal, & Beef Suet, Sage Thyme, a little Winter Savoury some grated Nutmeg beaten Cloves & Mace a little Pepper & Salt beat all these together

very well, then beat 2 Eggs, beat them again altogether, roll them up with grated bread, fry & serve them up.

Mr. Jefferson —

To make a Cake without Salt or Yeast.

Take a ℔ of Butter & beat it to a Cream with a strong hand, 2 ℔ of Sugar well dried beat & sifted mix the butter & Sugar, together, take four ℔ of fine flour, well dried, & mix with the butter, & put in a Pint of Sack, then take 8 Eggs to each ℔ of flour, the Yolks beaten apart, whisk the Whites till they come to Curds, which will take half an hour at least, mix the Whites first with the other things, & the Yolks, take 4 ℔ of Currants, well washed & dried & plumpt in a Sieve before the fire, have ready a ℔ of Almonds blanch'd & cut the long way not very thin,

mix them with half an Oz of Mace & as much Nutmeg pounded small, & as much Sweetmeats as you please, this is to be done in the order it is written, & have all the ingredients seperately weighed & ready before they are mixed beating them up till they are to be put into Hoop in which put 3 sheets of brown paper at the bottom to keep it from running out, after it is risen & coloured, cover it with paper before you shut the Oven where it must remain two or three hours —

Mrs Jefferson Octr 1788

a Plain Cake

Half a Quarter of Dough, ½ P. of Currants, Do of Butter, Sugar to your taste, a few Carraway Seeds —

Dr Olivers Cakes Sister Turton —

Rub 3 oz butter with 3 lb flour, a little warm Milk, 4 Eggs 2 spoonfuls yeast, ½ Brandy little Sugar, mix together into light paste & beat hour & let it lie to rise — then make into small Cakes, roll them thin, prick & bake in cool oven

A Syllabub under the Cow

Take about half a Pint of white Wine the juice of 2 Lemons or for want of it a spoonful of Vinegar, fine Sugar & Nutmeg as you like, some Lemon or Orange Peel, Milk upon it, let it stand to turn to Curd, then pour the thin liquor from it put in a little Cream, & beat it up well with a Spoon, serve it in a China Dish & lay Lemon peel round it for Ornament.

Mrs Jefferson —

Lemon Cream

Take one Pint of thick Cream set it on the fire keep it stirring, let it simmer sweeten it very Sweet with fine Sugar, keep it stirring till pretty cold then put in the juice of half a large Lemon, with the peel wrung into it to make it taste of the peel

when stirred till it is cold, stir it up high to bring a froth in the dish, & when Cold serve it up. tis proper to make this Dish early in the Morning against Dinner.

Mrs. Jefferson

A Brown Fricassee of Rabbits

Fry the Rabbits brown have some gravy an Onion Thyme & parsley tied together, stew the Rabbit in it & season it thicken it with brown thickening, you may put morels Mushrooms, forced meat balls & Lemon.

A White Fricassee of Rabbits

Cut them in pieces & wash away the blood, & fry them on a slow fire, then put them into a tossing pan with a little strong broth, season,

& tops them up with Oysters, when done almost enough put to them a pint of Cream & thicken it with a peice of butter rolled in flour.

a Fricasee of Chickens

Cut your Chickens in peices then take a frying pan with just as much liquor as will cover them it must be half White Wine & half Water, one Nutmeg sliced 2 or 3 blades of Mace 6 Cloves, & some whole pepper let all these be boiled together in the frying pan, then put in half a ℔ of sweet butter, & scum it very clean, put in your chickens, & let them boil till they are tender, afterwards put in a little handful of shred parsley, then take 4 Eggs leave out 2 of the whites beat the rest well, put to them some thick butter beaten

well together then put it to the Chickens in the pan, & tops it over a slow fire till it is thick, then serve it up.

Wafers

a Pd of Sifted Sugar & a Pd of fine flour, beat up 6 Eggs (the yolks) a very little Salt & some fair Water all together till tis as thick as pancake batter

An Orange Pudding

take 10 Eggs leaving out half the whites, beat them very well grate the outside rinds of two Oranges & squeeze in the juice, half a Pd of Butter Melted & grate in one Biscuit stir it over the fire till tis melted,

then pour in the Eggs, keeping it stirring, sweeten it to your taste, put a Sheet of Puff Paste in your dish, half an hour will Bake it.

Newport Pudding or 500 Pudding

a Pd of Beef Suet shred as fine as possible, & half a Pd of Raisins stoned & shred as fine as can be, 4 Spoonfuls of fine flour, 3 Do of fine Powder Sugar, mix them with half a Nutmeg grated break in 5 Eggs without beating, beat it together as light as you can, butter a Cloth tye it up very close boil it 3 hours.

Icing for a large Plumb Cake

The Whites of 5 Eggs whipt up to a froth, & a Pd of double refined sugar sifted a grain of ambergrease & 3 Spoonfuls of Orange flower Water,

Whip it all the while the Cake is in the Oven, when it comes out of the Oven Ice it, but do not set it in again, leave out the perfume if it is offensive—

Icing for Tarts

A qr of a pd of Loaf Sugar, beat very fine & sifted, put it into a very clean Mortar with the White of one Egg, & 2 Spoonfuls of Rose or Orange flower Water, stir it all one way till yr Tarts are baked & almost cold, then strike them all over the top with a small bunch of feathers dipp'd in this Icing, & set them into yr Cool Oven again till they are hardned, take care they do not grow discoulerd by standing too long

These Receipts from Mr. Jefferson 1788

To Pickle Beef or Pork

To a large Quarter of Beef take 3 ℔ of brown Sugar 3 ℔ of Bay Salt, 1 ℔ of Salt Petre mix them together & rub the pieces with it laying them in a Tub cover'd close for one night, then make brine of Spring Water strong enough to bear an Egg, pour as much of it when cold as will cover the Beef all over putting on a board to fit the Tub, & a weight upon it to press it close upon the meat. remember to use the top piece first, for if you loosen them the Air will get in & they will not keep.

Sister Turton

To keep Beef Pork Tongues &c

Take 16 Quarts of Cold Water & put to it as much common Salt as will bear an Egg. add to it 2lb of Bay Salt. & 3lb of Common Sugar. mix altogether. & put your Beef &c into it. If you would have your meat look red add half a P. of Salt Petre pounded small. the meat will keep in this pickle 6 Weeks.

Sister Turton

A Cottage Pudding

Two pounds of Potatoes, boiled, peeled, & mashed One pint of Milk; 3 Eggs & 2 Oz: of Moist Sugar, mix them well together & send them to the Oven for three quarters of an hour

Mrs Dewar

An Ox's head 2 lb clean Oatmeal (this has generally too much of the tailings of the Mill) 20 Onions if large a smaller number — A Peck of green pease when in Season & cheap otherwise a quart of split pease a sprig of Penny Royal or other warm Aromatics Seasoned with Pepper and Salt. It may be easily rendered too savory — these are boiled in 90 Pints of Water down to 50 taking 3 or 4 hours — It proved to be such an excellent Soup that it might have ~~been~~ made 60 Pints if 10 more of Water had been used — the head cost 2s 6 All the other Ingredients (Cookery & fire not included) cost 11 so that (Bread not comprehended) 50 or 60 Persons may be fed for 30 or 60 Pence. It is supposed that ye addition of Turnips will improve it & add to ye quantity — The Shin bone of Beef may answer the purpose as well as the head. N. B. The Onions & Peas were entirely

dissolved and only the wood part of the Pennyroyal discoverable — In want of Meat a few Red Herrings give a savoury taste to the Soup & Vegitables. — The head produced one hundred Ounces of Meat which gave 2 Ounces each to 50 Persons. ——

An excellent Dish in times of Scarcity.

1½ lb of Mouse flank Buttock or Clot of Beef at 5d a lb	7½
Garden Stuff — Scullions Potatoes Turnips Carrots &c &c	2
2 Oz Rice	0 – 1
2 Oz Oatmeal Pepper & Salt	0 – 1½

3 pints Water to be stewed slowly with the Cover for 3 or 4 hours. This quantity will dine 6 Persons & has been calculated that 4 times the quantity will keep One Person 50 Days. ——

Gooseberry Wine

To every Pound of green Gooseberries when picked & bruised with a Mallet in a Cooler put one quart of Cold Water — Let it stand 3 Days stirring it twice a Day, then it strain it thro' a Sieve & to every Gallon of Liquor put 3 lb Loaf Sugar — Barrel it & to every 20 quarts of Liquor add 2 quarts of Brandy. Suspend a small piece of Isinglass in the Vessel, Stop it up — In 1/2 Year plug it & if the s:ness is sufficiently gone off — Bottle it & cement the Corks — The Wine must be made immediately when the Gooseberries are full grown before they begin to mellow.

~~The time~~. —

Currants, Gooseberries, Damsons. —

79 For bottling Fruit, be careful that Ripe fruit is thoro'ly ripe, & gather the Grees, just before it turns. — pick it with washed hands & it saves time to pick it at once into the Bottle. — Bake or scald them thoroly — fill up to the Cork — tye Bladders over the Cork before they are put in Water, & put Paper over the Bladders when done —

Ripe Damsons shd be put in sound Jars — Boil in hot Water till there is Juice enough to come half way up the Bladder, the Bottle put sideways. — Bladders preserved —

a well connected Composition! —

Alamode Beef

Take a mouse Batock or rump of Beef. if ye former let it be seared like round & ye Bone taken out of ye middle. Cut pieces of fat Bacon as thick as ye finger and long enough to go quite thro' ye Beef and near an inch left at each side, let these be roled in Choped parcely & time, with a good deal of allspice, some cloves mace, nutmeg & black pepper all finely pounded & then cut holes with a penknife thro' ye Beef and put it thro; put it into an Earthen stewing pan with as much strong gravey as will near cover it set it on over a slow fire going to Bed with some whole spices as above a bunch of sweet herbs some pieces of horseredish 5 or 6 Bay-leaves and a good deal of chalott; in the morning

burn y. Beef and put to it a pint or more of Claret, or Port wine, and let it continue simering till it is as tender as it will lye whole on a dish.

Serve it up garnished with horseradish and pickles, & y. Bay leaves, and add one glass of port with walnut or mushroom ketchup, a few mushrooms & a little short wallnut & a lump of butter & flowers just as you send it in.

This will do for either top or bottom dish in y. first Coarse

Wafer Pudings

Take a Pint of good milk and set it over y. fire with a qr. of a pd. of fresh Butter keep out a little & mix in it one large table spoonfull of flower, when the other Boils mix it alltogether in y. Bason and keep stirring it with some fine sugar to make it pretty sweet when near cold mix in y. yolks of 3 eggs or 4. if y. milk is not very rich, put it into little Patty-Pans Buttered and if you have time let them stand before y. fire for half an hour covered with a cloth then put them into a quickish oven; half an hour will bake them. Dont fill y. Pans more then 3 parts full. —

a more correct receipt for Wafer Puddings page 85 —

To Stew a Hare

Cut ye Hare in Pieces & put it into a ~~the~~ Stew Pan, Cover it with Gravy, & let it Stew till it is tender, put two handfuls of Onions Chopt very fine. Season ye Hare with Salt and Pepper to ye taste, when it is Stewd sufficiently, thicken it ~~up~~ up with Butter and Flour, then put four Spoonful of Vinagar into it.

Jan^ry ye 4th 1772

To Cure Hams

First beat the Ham well with a Rolling-Pin then Sprinkle it with common Salt one Day, then take an Ounce of Salt petre, an Ounce of Peter Salt, half an Ounce of Sal prunel, one Pound of coarse Sugar; make these ingredients fine & mix together well before you rub them on the ham.— This quantity for a ham of about 16 Pounds. The Ham to be constantly basted with the Pickle, while it is in it.

Mrs Blackwells. Receipt
March ye 22 1772

Wafer Puddings

Half a Pint of good Milk or London Cream 1½ Oz Butter 1 Oz Loaf Sugar set half pt Cream with the Butter & half the Sugar over the fire beat the yolks of 3 Eggs with half the Whites Mix them with 2 table spoonful of flour & the cold Cream, add a very little Salt & Nutmeg When the Cream that was set over the fire is got cool mix it all together & put it into Patty Pans buttered — Half an hour in a quick Oven will bake them — Roll the rest of the Sugar & shake it over the Puddings & add half a tea Cup full of White Wine & some melted Butter for the Sauce — The

Patty Pans should not be more than ~~half~~ ~~full~~ 3 parts full — this quantity makes 6 Puddings.

Gooseberry Cakes

Take the Goosberries just before they turn put them in a Stone Jar in Water and scald them, Rub them through a Sieve To a pound of this pulp put a pound of Lump Sugar pounded & sifted & the White of one Egg Beat it 2 hours with a Twig Whisk Drop it on White Paper & dry them in a cool Oven — They must be kept in a very dry place. ——

Fish Sauce very good

1/4 Pint strong Gravy do Cream do Walnut Catchup 2 spoonfuls Mushrooms do thicken it with flour & butter Add a very little Elder Vinegar. —

Hunting Pudding

1 lb Suet cut pretty large 1/2 lb stoned Raisins 3 Oz flour 3 of Sugar the peel of a Lemon or Orange the yolks of 4 Eggs and 2 Whites Mix it well together then tie it up very hard & boil it 6 hours. —

To make Potatoe Bread —

12 lb Potatoes to 20 lb Flour

When the Potatoes are sufficiently boiled & well dried Mash them fine and mix them well with the flour — Then make it into Dough. — This species of Bread requires to be baked in an Oven fully heated. —

Dr Fothergills Recipe for Potatoe Bread

2 or 3 lb of Potatoes according to the size of the loaf you w. make boil them as in the common way, take the Skin off and whilst warm bruise them with a Spoon, or a clean hand does better — Put them into a Dish or Dripping Pan before the fire to let the Moisture evaporate stirring them frequently that no part grows hard. When dry take them up and rub them as fine

as possible between the hands, then take 3 parts of flour & 1 part of the prepared potatoes (or equal quantities of each will make good Bread) and with Water & Yeast make it as usual into Bread; It looks as fine as Wheaten Bread and tastes agreeably; It will keep moist near a Week and should not be cut till it is a full day old, otherwise it will not appear sufficiently baked because of the Moisture which the Potatoes give it

Incorporate Potatoes in Slices with a Knife either raw or boiled beat or bruise them with the hands or a spoon or they will not be soft.

This species of Bread requires to be baked in an Oven fully heated.

Rice Paste

softened in Water over

ly dry — add 2 Eggs 3 Oz

fine Sugar; Make it

e you send it to the

the White of an Egg

and strew some Sugar over it —

If Puff Paste leave the Sugar out

Wm Cottrell

A Ground Rice Pudding

2 Oz of Rice mick in a Pint & 2d of new Milk with a bit of Cinamon in it mix the Rice & Milk together a little at a time keep stirring it over the Fire till it is of a proper thickness, & let it stand till Cold, add 4 Eggs leaving out one White 2 Oz

Wed

Lemon a [illegible]

Aug 29 — 3 large or 4 small Lemons to a 2d of Water some of the Peels soaked & put into it — ½ P. Sugar to a 2d Mem — this was too wat at 2d a P. & ½ to 4 2d 8 d — think 3d do — 4 2d is sufficient for 17 — or 18 People — 8 d P. of Roat Cakes — [illegible]

[illegible] over warm

as possible between the hands, then take 3 parts of flour & 1 part of the prepared potatoes (or equal quantities of each will make good Bread) and with Water & Yeast make it as usual into Bread; It looks as fine as Wheaten Bread and tastes agreeably; It will keep Moist near a Week and should not be cut till it is a full day old, otherwise it will not appear sufficiently baked because of the Moisture which the Potatoes give it

Scour cut Potatoes in Slices with a Knife either raw or boiled beath or bruise them with the hand or a spoon or they will not be soft.

This species of Bread requires to be baked in an Oven fully heated.

Mrs. Vaughan called

Rice Paste

softened in Water over

ly dry — add 2 Eggs 3 Oz

fine Sugar; Make it

e you send it to the

the white of an Egg

and strew some Sugar over it —

If Puff Paste leave the Sugar out

Mrs Cottrell

A Ground Rice Pudding

2 Oz of Rice mick in a Pint & 2nd

of new Milk with a bit of Cinamon

in it mix the Rice & Milk together

a little at a time keep stirring it over

the Fire till it is of a proper thick-

ness, & let it stand till Cold, add 4

Eggs leaving out one White 2 Oz

as possible between the hands, then take 3 parts of flour & 1 part of the prepared potatoes (or equal quantities of each will make good Bread) and with Water & Yeast make it as usual into Bread; It looks as fine as Wheaten Bread and tastes agreeably; It will keep Moist near a week and should not be cut till it is a full day old, otherwise it will not appear sufficiently baked because of the Moisture which the Potatoes give it

Incorporate Potatoes in Slices with a Knife either raw or boiled beat or bruise them with the hand or a spoon or they will not be soft.

This species of Bread requires to be baked in an Oven fully heated.

To make Rice Paste

3 Oz Ground Rice softened in Water over the Fire strain it nearly dry — add 2 Eggs 3 Oz Butter 3 spoonfuls of fine Sugar; Make it into a Paste and before you send it to the Oven rub it over with the white of an Egg and strew some Sugar over it —

If Puff Paste leave the Sugar out

Wm Cottrell

A Ground Rice Pudding

2 Oz of Rice mick in a Pint & 2r of new Milk with a bit of Cinamon in it mix the Rice & Milk together a little at a time keep stirring it over the Fire till it is of a proper thickness, & let it stand till Cold, add 4 Eggs leaving out one White 2 Oz

of Melted Butter Sugar to your taste, one hour in a quick Oven will Bake it.

a Spoonfull of Brandy or Ratafee would be an improvement —

March 18th 1796

To Make a Boild Rice Pudding

Stew the Rice in Milk till quite soft, be careful not to let it burn, stir in a lump of Butter while it is hot, let it stand to get a little cold, then to half a ℔ of Rice add a couple of Eggs & Sugar & Nutmeg to yr taste with a little Salt, add a little Milk to make it of a proper consistence, you may make it with fruit or without, put it in a Bason (Buttered) & Boil it an hour & half — It must be

mixd Stiffer than for Baking —

Mr. Ingram —

An excellent Strengthening Jelly

Two Ounces & half of Isinglass Steep'd in a quart of Tent Wine till it is dissolved, Strain it off, & take a Coffee Cup full Once or twice a day quite Cold.

Dr. Darwin

Boiling Water shd be poured upon Sago twice before it is boiled to Wash the dust out & make it clear —

To Make Little Cakes

Half a P^d of flour D^o of Butter, D^o of Sugar, One Spoonful of Yeast 2 D^o of Carraway Seeds mix it up with Milk, put them on a Tin & bake them a quarter of an hour.

A Plain Cake

Take 3 Eggs, 2 Spoonfulls of Yeast & a P^d of flour some good Milk beat it up with a Spoon, Sugar to your taste ——

For 5 or 7 Oyster Loaves in Cake, take the White of an Egg, & beat it up to a froth with Loaf Sugar, put it over the Loaves when they are hot, Grate Some White Sugar Candy & Sprinkle over it to resemble Icing. before you send them up fill them with Raspberry Jam & Cream.

Gingerbread Cakes

Take 3 P^d of flour a 3 of the quantity of Butter, 1 lb of Sugar, 1 Oz of Ginger finely beaten through a Lawn Sieve, 1 Pint of Treacle, Orange & Lemon Peel, rub the Butter & flour, then put in your Treacle, & work it all well together, roll it out into thin Cakes & Bake them in a slow Oven

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Gooseberry Sauce

half a pint of Green Gooseberrys, Scald them in a little Water, & rub them through a Sieve. Add a little Juice of Spinnage, & a little Brown Sugar — very good —

Water Gruel

Take rather more than a large Spoonful of Oatmeal, pour a little Cold Water on it, & Stir it well, then pour att a Pint of boiling Water Stir it again, & Strain it thro — a Sieve. When made in this way, it need not boil any long.

Mrs Jordan

Two Table Spoonfulls of Snow
instead of one Egg, in a flour
Pudding, will Make it equally
light & good, the Snow must be
taken up fresh from the ground.

Dr Rotherhams Philosophical
Enquiry into the Nature & properties
of Water ——

Battered Egg or Egg Soup
or Egg Water

Take a Pint of Water, beat up the
yolk of an Egg with the Water,
put in a piece of Butter as big
as a Walnut two or three lumps
of Sugar, & keep stirring it all
the time it is on the fire; when
it begins to boil brew it between
the Sauce pan & a Mug till it is
smooth & has a great froth, then
it is fit to drink.

Tapioca Pudding

Take 2 Table spoonful of Tapioca Steep it in a Pint of Spring Water over the Fire Stirring it often, then it with a little Milk then Strain it & Add 2 Eggs with a little Sugar & Nutmeg beat up well together in an Pour will bake it —

To Stew Cucumbers

Slice Cucumbers & a few Onions, fry them a little, then put them in a Stew pan with pepper Salt, & a Lump of Butter, & a little brown Gravy (any kind of Gravy will do) Add a little Catchup either Walnut or Mushroom

Sister Turton

Brown Gravy

Take a peice of lean Beef, cut it in peices, & fry it brown with a little Butter, then put some boiling Water to it, & let it stew a considerable time with some Sliced Onions & Turnips, & a little Whole Pepper, then Strain it off, & pour some More boiling Water on the Meat, which Will Make a 2d Gravy. Vo:—

White Gravy

For the Meat which shd be Veal not brown, & Add Only Oneon & Whole Pepper, Stew it as before. Vo—

Bread Pudding

Pour a Pint & qr of boiling Milk over 2 halfpenny Rolls, let it stand ½ an hour, then beat it up with 4 Eggs, a little Nutmeg & Sugar, & boil it 3 qrs of an hour. Do

Breast of Mutton Rolled

Bone it, & lay it on a Table, then strew it over with chopt herbs seasoned, roll it up & put it in a Dutch Oven to Broil, stew some Onions & Cucumbers together, & lover the Mutton with them, serve it up, if you donte hang it up for several days it will be hard.

Do

An Ointment for the Eyes or any Inflammation —

Virgins Wax 4 Oz. Powder of Tutty 2 Oz. Red Rose Water 2 Oz. Camphire 8 Scruples. put the Wax & Camphire into a Pewter Bason over a Chafing dish of Coals, & when Melted & hot put in one P^d of May Butter & stir it till it is Melted also, & almost boils, then take it off, & put in the Tutty & Rose Water, & stir it well, put it on the fire again, & let it boil a little, take it off & stir it till it is stiff that the powder may not sink to the bottom, put it in Pots for Use.

Mr. Lord Richmond
Septr 24th 1799

Boiled Custard —

Beat up the Yolk of a New laid Egg with a Tea cup full of Cold Milk. Boil half a Pint of Milk, & when it boils pour it by degrees into the Egg. After the Egg is in put it again over the fire, & keep stirring it till thick but do not let it boil.

Baron Wenzels Prescription for Weak Eyes —

Boil a Cabbage Lettuce in half a Pint of Water, Strain it off, & bathe the Eyes with the Water every Morning, N.B. the Bottle must not be corked up —

A Strengthening Broth

Take a Sheeps Head, Add to it a Quart of Water, & let it boil till it is reduced to half a Pint, when Cold it will be a Strong Jelly, & may be taken in that form, or as a Broth —

Decr 5th 1800

The following important communication to the Committee of the House of Commons having been transmitted by Sr W. Pulteney Bart to Dr Johnstone of this City (Worcester) we have great pleasure in giving it to the public: ——

Mr Parish who resides near Montrose in Scotland has lately made a successful experiment on an extensive scale for providing a cheap palatable & nourishing food, having fed 900 people with it daily, who not only highly approve of it, but declare they feel it so nourishing as to enable them to work & labour upon it as well as they formerly did upon their ordinary food. The proportions are as follows ——

1 P^d of Rice; D^o of ground Barley, the outer husks only to be taken from it; 1/2 P^d of Moist Sugar or treacle, the latter is preferred, 1 Oz of Salt to be added to 2 Gallons of Water, & boiled over a slow fire 4 hours; this will produce 16 lbs of Nutritious food, sufficient for 10 healthy Labourers for a dinner; the Materials cost only 9 — Boilers of 30 Gallons each as directed by Count Rumford, require only 16 lbs of Coal for dressing the above quantity: & a simple Machine is contrived to keep the ingredients constantly stirring, which must be particularly attended to, & if Treacle be used instead of Sugar it must be added before the food is taken off the Fire —— The food is sold at 1 1/2 a Quart (40 z 2 P^ds) & it is eagerly purchased —

Worcester Herald —

1 P^d of Rice boiled loose in plenty of Water 10 Minutes will yield 3 P^ds of Nourishing food —

To make Buns

Take 3 P^ds of the Whitest Flour well dryed, ½ a P^d of Butter ½ P^d of Powder Sugar, a Pint of Cream a ½ of a Pint of Ale Yeast. Boil your Cream & melt the ~~Yeast~~ Butter in it, mix y^r Sugar in the Flour with what quantity of Carraway Seeds you think fit then beat ye Yeast up with two or 3 Eggs & pour it on one Side the Flour, & the Cream & Butter on the other Side mix it very light & set it by the Fire to rise, then make them up as soon as you can, put them in a quick Oven & let them Bake half an hour. don't mix your Cream too hot for fear of Making them heavy.

Mr Wodhall —

Blanc Mange

One Pint of New Milk, ½ Oz of Isinglass & a half of Loaf Sugar, a little Lemon Peel. Boil it till the Isinglass is dissolved, then Strain it, & keep Stirring it till near Cold, then Add half a Table Spoonful of Brandy —

To Make Short Cakes

1 P^d of Flour well dried.
½ P^d of Butter
¼ P^d Lumps Sugar Well Pounded.

Rub the Butter very Small into the Flour & Sugar, & mix it into a Paste with the Yolk of an Egg — Make it into Cakes about the length of your hand. When the Butter is hard Melt it, & then you may omit the Egg. Bake them upon Tins in a Slow Oven for a Short time.

Mrs Berwick

add a few Carraway Seeds.

June 1st 1805 ——

Saline Draughts

1 Scruple of Salt of Wormwood (20 grains) 2 or 3 Spoonfuls of Water, 1 Do of Lemon Juice, Sweeten it with Loaf Sugar & add 8 or 10 drops of Tincture of Columba.

Do Hock

For a Bowel Complaint

Two Tea Spoonfulls of Castor Oil, (the pale sort) in a Tea Cupfull of Warm Gruel, to be taken after 3 or 4 Motions if attended with pain, & the next Day take a dose of Rhubarb. Drink Ginger Tea, or Brandy & Water,

Mum a Tea Spoonfull of Ginger to half a Pint of Boiling Water. Do

For a Cough

Take half a ℔ of Honey add to it a Gill of Lemon juice & boil them together to the consistence of a Syrup, skimming it from time to time till it is quite clear.

Give a Spoonful of this Syrup in a Tealcup of Barley Water or Water gruel when the Cough is troublesome.

The same Medicine may be made with a qr of a Pint of Vinegar instead of the Lemon juice. It must always be boiled in an Earthen Pipkin, or a Silver Saucepan

Sr John Elliot —

For the Piles —

One Table Spoonful of Syrup of Blackberries, do of Rum, to be lowered with a little Water, & taken twice a day —

Mr Neale —

For an Asthma

Half a pint of Common Gin, & a qr of a ℔ of Treacle well mixed together to be taken every Morning fasting. a Wine glass full is the proper quantity for a Man, & rather more than half that quantity for a Woman. The Bottle must be well shaken before it is poured out, & the Patient must eat very little Supper & that of a very light quality.

Mrs E Cartwright
May 8th 1807 —

Mustard Whey, for the Rheumatism. A Pint of Milk & a Pint of Water & an Oz & half of bruised Mustard Seed, boil them together till the Curd is perfectly separated, then Strain the Whey thro' a Cloth. The Addition of a little Sugar makes it pleasanter. The dose is a Teacup full 4 or 5 times in a day. Mrs E. Cartwright.

A Cooling Drink

Tea

Tea or 1 spoonfulls of Cream of Tartar put into a Pint of boiling Water, sweeten it with Loaf Sugar, & add a little Lemon Peel, & an Apple sliced if you like it. To be drank frequently in hot Weather, feverish colds &c — Sister Turton —

Essence of Mustard for Rheumatism Chilblains &c — at R Johnsons Apothecary 15 Greek Street Soho, Essence & Pills 2/9 — each —

For a Paralytic Stroke

Lavendar Tea — 1/2 pint sweetened 3 or 4 times a day — handful lavendar (not then in flower, leaves & stalks together in 1 2t of Water, boiling it 8 or 10 Minutes —

For the Whooping Cough

Equal parts of Oil of Amber & Hartshorn rubbed on the Stomach, Back, & Palms of the hands. —

L H Nelson

For the same

Dissolve 1 Scruple of Tartar in a gill of Cold Water; add 10 Grains Cochineal finely powdered; sweeten the mixture with fine Sugar. 1 teaspoonful to an Infant 4 times a day & so in proportion —

For the same.

fill a new 2 Pint Pipkin with Water take 6 large Leeks & wash them well & cut them into small pieces & put them in the Pipkin — Let it boil slow till it is reduced to 1/2 pint & till the Leeks are almost dissolved — Strain it thro' a Muslin — 1lb Sugar Candy melted in it & again strain it thro' a Sieve — Squeeze in the Juice of a Lemon — Give a Dessert Spoonful two or three times a Day. —

Mr Cousin. —

111 Raspberry Jam

To 4 lb ~~Jam~~ Raspberries well boiled add 3 pints Currant Jelly & 3 lb Sugar — Boil it over a quick fire till quite stiff, so that by putting a spoon thro' it the bottom of the Pan may be seen. N.B. Raspberry Vinegar added to Currant Jelly is an improvement. —

Currant Jelly should be boiled ~~E~~ or 20 Minutes — put 4 c Currants into a Jug & stew them in a Pot of Water not in an Oven but over the fire — then pour them into a Sieve or Jelly Bag to drain out the Clear Syrup — then add 1 lb Sugar to 1 Pint, & boil it quick for 20 Minutes — then pour it into Pots — the Currants need not be stuffed. — N.B. Black C.J. requires more Boiling —

cut up & season — put slices of ham force meat hard eggs in layers by turns — a little water if baked in a Dish but none if in a raised crust — When baked add a gravy of scrag bone of Mutton seasoned herbs if in a dish — but for raised crust gravy must be strained & put in cold as Jelly —

Rabbit to pot

Cut up 2 or 3 young but full grown take off leg bones at thigh — pack close in pan after seasoning — keep out heads & carcases but take off Meat about Neck

Put butter & bake gently — shift into small pots — Livers added —

N. B. It may be boiled in one Minute taking the Scum off with a Sheet of Paper It wastes less, the Colour is better & it does not Candy. —

Two Good Receipts for Mock Turtle

Boil a Neats Foot & 2 Calves Feet & cut off the Meat in thick pieces or rather Lumps, & put it into a Stew Pan with a quart of Mutton Gravy a tea spoon-full of Cayenne Pepper, a bunch of sweet herbs, an Onion stuck with Cloves, & 10 or 12 Glades of Mace — Stew 3/4 hour & then add 1/2 pint more Gravy a pint Madeira 24 Oysters & as much parsley & Jemmy royal as when chopped will lay upon a Crown piece — 1 or 2 Anchovies — let it stew 3/4 hour more, and just before it is served up add force meat balls & the yolks of 12 Eggs boiled hard. —

Another

Take a Calves head with the Skinon Boil it half an hour or more — Then cut the horny part such as the Ears & what will look like Turtle in thick pieces as big as a Crown Piece — Then brown some Butter & put to it 2 parts of Mutton Broth well seasoned, 3 penny worth of Basil, a little Thyme, Winter Savory, 3 middling Onions, some black Pepper, a Blade of Mace, some Allspice near a Nutmeg cut very small — Add 8 Oysters with the Liquor cut small, (or if you have none boil a Flounder or two or some fresh fish & put the Liquor into y. Pan with the rest) — Put the head to it & let it stew gently near an Hour; Then

put a pint of Madeira about ¼ hour before you send it up — Add a little Lemon Juice some Cayenne Pepper to yr taste — Add force Meat Balls & 8 or 10 hard Eggs.

Cheap Dishes ✓

Shin of Beef, Bone broke, put in 2 Quarts of Water with 4 Quarts of Groats, pepper & Salt — Tye over it a piece of brown paper. Bake it after the Bread. — ✓ good

Mrs Ingram

Another

1 lb Rice boiled very slow 2 hours in 5 Quarts of Water until it becomes a pulp — add 1 Quart Skim Milk, pepper & salt, 2 ounces grated Cheshire Cheese — Stew all for 1 hour Mrs Williams bad

To make white Soup

Stew all the goodness out of a Knuckle of Veal – put 4 Onions 1/2 Carrot, a large piece of soft Bread – let it all boil to a pudding & then beat it thro' a Sieve Cullender, & Strain it thro' a Sieve – put some Cream & a little Cayenne or white pepper – Boil it up in a Sauce Pan before you put the Cream to it & only let it simmer afterwards least it should curdle & if not thick enough mix up a little flour with some thick Cream

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To mince Veal

Chop it small, then put some thick Cream; put it on the fire, put to it some pepper & salt & Nutmeg & one tea spoonful of lemon pickle if it should not be thick enough mix it up a little flour & butter some small bits of Toasted Bread at the bottom of the Dish; Not to boil after Pickle is in.

To make Mangoes

Put the Cucumbers into strong Salt & Water for several Days, Cut a piece out of the side & scoop out the seeds. — fill it with Mustard Seed, a little Mace Cloves Nutmeg, & Ginger & Garlic. — When filled, replace the piece, & tye up the Cucumber; pour over boiling Vinegar & let them remain in it a Day; then repeat ye operation, putting fresh Spice in the last time. —

A Cooling Summer Drink

to 1 pint boiling Water add 2 tea spoonfuls Cream Tartar — little Lemon peel, an Apple Sliced & sweetened with Lump Sugar —

To make Pear Pudding

put them in hot Water for 10 Minutes & ye Skins will easily slip off. put them in bason quite full but not pressed in hand tye a Cloth over it & boil it

Rice Crust for Tarts

Ground Rice boiled in Milk as for a Pudding as thick as possible of Rice — While hot over the fire stir in some butter as for flour Crust then let it stand till cold, & afterwards roll in some more butter in little pieces with very little flour, only sufficient to dry & keep the paste from sticking to ye Board or Rolling Pin, as is usual in all pastry — It catches soon in baking.

To stew one Lamprey

Half quarter of an Oz White Pepper, Do Mace, Do. Nutmegs, not quite so much Cloves, Salt to your taste, ½ Pint Port Wine, Do Veal Gravy 2 spoonfuls Fish Sauce, 2 of Ramache; If to carry you must add ¼ Oz of Isinglass. —

Mrs Wall High St.
Worcester —

To make Stilton Cheese

very good
Mrs Watkins

Six Cows Morning Milk, and the Cream of three Cows milked over Night — put as much Rennet as will make it come. Break it gently and lay it in a Sieve in Cloths to drain — When it is quite drained put it into cold water for half an hour, then take it out & let it Drain from the Water; then put it in the Vat and squeeze it gently with the hand, putting Salt in the middle. The Vat must be full and shifted every Day into wet Cloths.

 no bottom to the Vat, and it must be six inches deep and seven broad — When taken out of the Vat it must be filletted tight and the fillet kept on.

Oyster Catchup

100 Oysters with their liquor — ½ lb Anchovies, 3 Pints White Wine 1 Lemon sliced, with half the Peel, Let them boil ½ hour, then strain the liquor thro' Muslin & ¼ Oz Cloves and Mace, 1 Nutmeg sliced two Shalots.

1/4 lb Coriander seeds dried, well pounded and sifted, 1 oz white Pepper, 1 oz Allspice 1/2 oz good Turmeric, mix them well together and keep the Powder in a Bottle well stopped.

To make Curry

cut a Chicken in peices, put it into one quart of Water and boil it half an hour Take it up and season it with Black Pepper, Ginger, Coriander Seeds, & turmeric (Curry Powder) Put it in a Stew Pan straining the Liquor thro' a Sieve add 6 Onions fried in butter Mix it up with Flour and squeze Lemon in —

 a Sheeps head, Rabbit, & any Meat except Beef will do.
the Rice sh^d be seperate & eaten in large proportion with the ~~to~~ Curry. —

Soupe et Bouillie

à 10 heures mettez 5^lb de Boeuf de la Culotte (Shin) dans la Marmite; Ecumez le, et le salez ensuite coupez une Carotte, un Panais, un Navet, un Poireau un Oignon piqué de 2 ou 3 Clous de Girofle et faites bouillir à tres petit Feu jusqu'a l'heure de servir; alors faites rôtir du Pain et laissez le desseccher devant le feu — Mettez le dans la Soupiere avec un peu de Bouillon d'abord pendant ¼ heure — Le Bouillé est servi sur

un Plat apart, et garni de Persil. 124

Consommé

1lb de Veau 2lb de Bœuf la moitié d'une Poule, dans de l'Eau avec des legumes et du Sel. Mettez le sur le feu charcoal extraordinairement petit pour 10 ou 12 ou heures. —

Fricasée de Poulet

Prenez un Poulet, dépécez le proprement, faites le revenir dans du beurre frais pour ¼ heure — poudrez le d'un demi Cuillerée de Farine; Mettez y du bouillon ou de l'Eau, de maniere qu'il baigne presque — faites le bouillir à petit feu

un demi heure ; Alors joignez un bouquet de Persil, des Clous de Girofle, une douzaine de petits Oignons et 1/4 d'heure des Champignons — Lorsque il est cuit, prenez une jaune d'oeuf delié avec un peu de Crème et retirez le du Feu avant d'y mettre la liaison afin qu'elle ne tourne pas et servez sur un Plat bien chaud. —

Veau à la bourgeoise
ou au Roux

Mettez un Morceau de beurre dans la Casserole et mettez deux ou trois livres de Poitrine de Veau et faites le revenir jusqu'a ce quél ait pris une belle Couleur

Mettez un peu d'Eau et de farine, des Oignons un bouquet de Persil 2 ou 3 Clous de Girofle du Sel et du Poivre — faites bouillir à petit feu pour 3 heures Joignez y des Champignons un quart d'heure avant de servir et mangez le

Bœuf à la Mode

Lardez un Morceau de Bœuf (de la Culotte mais maigre) avec du Lard imbibé de Persil haché bien fin; Ajoutez du Sel du Poivre des Clous de Girofle 4 Oignons une Carotte — Mettez le dans une Marmite de terre avec seulement quelques petits morceaux de Lard au fond; Fermez

hermétiquement la Marmite et puis mettez le le soir sur la cendre chaude (charcoal) et le lendemain Matin ayez soin de le tenir toute la Journée sur un feu qui soit a peine plus ardent que la Cendre chaude

Du Mouton

L'Epaule coupé par morceaux, faites le revenir dans de la Graisse, ensuite mettez y des Oignons des Navets, du Persil et des Pommes de terre et faites bouillir deux heures. —

To 9 oz hot Lime just drawn from ye Kiln – pour 1 Gallon boiling Water – when fine bottle it, & drink 1/2 Pint Morning & Evening mixed with new Milk –

A number of blank pages follow and have not been photographed.

For a fresh Wound

nothing better than closing the wound as much as possible & binding it moderately tight. — a Gum Plaister has sometimes been successfully used for Bandage. —

For a Sprain or Bruise

Bathe and foment the part frequently in hot Water. —

For a hoarseness

2 Oz Mutton or Veal Suet cut very small and all the skin picked out, then boiled very gently in a Pint of Milk until quite dissolved & the whole appears like thick Milk —

may be well done on ye Fire at ye top of steam vessel

Gloucester Jelly strengthening

1 Oz Isinglass
1 Oz Sago
1 Oz Pearl Barley
1 Oz Lingo Root
1 Oz white Sugar Candy

to be boiled in 3 Pints ~~With~~ Water till it is reduced to a Quart, and then strained off — either to be taken with Milk or a little Wine several times a day.

Iceland Moss

Wash 2 clean 2 oz and simmer it in 2 quarts Water for 3 or 4 hours till it is wasted to little less than a Quart, then strain it and put to it 3 oz Loaf Sugar & boil it ¼ hour longer. When cold it will be a nice Jelly — of which put a table Spoonful into a Tumbler of Milk and make it as warm as Tea.

It is taken 3 or 4 times a day at 11 2 and 6 o'clock — for the first 2 or 3 Days it must be taken only once a day.

Balm for Sore Throats & Fevers

a spoonful of it for a Gargle &
for a Steam 1 Pint Vinegar 1 Oz Myrrh boiled
half an hour. —

Butter cured with 1/2 Oz Common Salt
one fourth of an Ounce Salt petre, & D.
Moist Sugar pounded together, & used in
the proportion of 1 Oz to 1 pound Butter
will preserve it any length of time.

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for a pain in the Bowels with purging

12 Drops Laudanum in a Gill Cinnamon
Water. —

169 Mr Hills Armstrink Medicine for the Bite of Mad Dogs by Mr James Hill Apothecary No. 6 Princes Street, Bedford Row; sold by Bacon 150 Oxford Street — Puddings 7/6 Do.
signed J. Hill. —
Cure for the Bite of a Mad Dog used by the Family of Col Hodder near Cork for many years — Give the Patient 2 spoonfuls of the Juice of Ribworth Plantain every Morning or as much as the Stomach will bear till all fear is over — Near Corkby the Residence of Col. Robert Uniache Fitzgerald, a Mad Dog bit 2 Children & a Cow — the Children were given the Juice of the Ribworth Plantain & had no Symptoms of Hydrophobia, But the Cow died. —

Trotter Jelly, for Weakness.

Take 4 Sheeps Trotters (dressd) Soak them all Night, Boil them gently in One Quart of Water till reduced to a Pint, when almost Cold Strain it off. Take a Table Spoonful of the Jelly, dissolved in Milk before Breakfast.

Mrs Reale

Tar Water

To One Gallon of Water Cold, One Pound of Liquid Norway Tar, Stir it with a Wooden Stick for five Minutes, let it Stand Close Covered 3 Days & Nights, Skim it Carefully, pour off the Clear Water & Bottle it for use in Stone Bottles. Dr Hunt — July 10th — 1805

To Make Tar Water

Take one pound of the best Norway Tar, put it into an Earthen Vessel with a Cover, & pour upon it two Wine Gallons of Boiling Spring Water, Stir it all together for five or six Minutes, put a Cloth over the Vessel & the Cover upon it. let it Stand 36 Hours or more, then Carefully Skim off the Oil Swimming upon the top, pour off the Clear & Bottle it in Stone Bottles well Corked for use, take the quantity of two Wine Glasses Night & Morning a little Warmed.

April 11th 1804 Lester Parton

For a Consumption

Three quarters of a ℔ of Hartshorn Shavings, 1½ Oz of Isinglass, Do of Candied Eringo Root, & about 25 or 30 Snails taken from the Shell & bruised, put them in 5 Quarts of Spring Water & after having boiled let them simmer till it is a Strong Jelly. Add if Approved, half a ℔ of Sugar Candy, the Juice of a Seville Orange & a little Lisbon Wine.

Mr Andrews ——

20 Grains of Rhubarb to ½ Oz of Boiling Water, 8 Table spoonful poured over it into a Tea Pot let it Stand some hours by the Fire, then Strain it off for use, & take a Table Spoonful at Night.

Dr Hunter ——

May 26th 1802

from 3 to 5 Grains Rhubarb 13 or 14 Magnesia & a little Ginger after the first plate at Dinner good for Digestion

For a Cough & Hoarseness

a handfull of Ground Ivy
Do of Cup Moss
Do of Maiden Hair
2 oz of a pr of Stick Liquorice Sliced
Do of Figs - Do of Raisins Stoned

Boil all these in 6 Pints of River Water till it comes to abt half the Quantity, then Strain it, & Sweet it with Candied Eringo Root for ye palate, take at a time Morn & Evening & when you please abt 2/3 of half a Pint, to which Add 1/3 Milk. Pick & Wash the Ground Ivy — Shakenhurst

1 tea spoonful Syrup Poppies in a desert spoonful of Orange Juice in a little Barley Water. — 3 times a Day. — for a Cough for a Child
Dr Clarke.

New Churn'd Butter without Salt (the Curdy part having been Skimm'd off over a clear Fire) given in the quantity of two Spoonfuls twice or thrice a day to Persons affected with the Bloody Flux, never fails working an almost instant Cure, as the Relator had tried himself in at least 100 Cases. In Cases of Sharp Effluvions on the Eyes or Breast, or a Redundancy of too pungent & Active Salts in the Blood, no Remedy is said to be comparable to the Above, taken in half the Quantity.

Grand Magazine of May 1759 —

Sent by Mr Story to Shakenhurst.

Mr Walkins Prescription for an
Eye Water for Weak Eyes
Compound Alum Water 4
Drams to 2 Oz of Rose Water

Colds & Fevers being so sudden & brief
about Town, a Medical Gentleman
has favoured us with the following
Receipe, which if taken with care
will prove highly beneficial to
every one labouring under those
Complaints ——————————

Half an Oz. of Pearl barley
boiled in a quantity of Water
till half reduced; to an Oz of
powdered Spermaciti, 8 — of Nitre
drops, sweetened with genuine
Narbonne Honey. — take 2 Table
spoonfuls thrice a day. this seldom
fails of relief in Young or Old.

Morn.g Herald May 17th 1802

Arrow Root Jelly

a Desert Spoonful of Arrow Root, mix it with a little Cold Water, then Add Boiling Water enough to make it half a Pint Stir it well with a Spoon (Boiling a few minutes) & Add White Wine & Sugar to ye Taste, it is an excellent Strengthening Medicine — When given to Children it Shd be mixed up with Milk instead of Water —

For the Eyes.

1 Table Spoonful of Vinegar to a 2d of a Pint of Water, Bathe the Eyes with it Morne & Evenge If they are Inflamed, it Shd be used warm — a little Brandy added sometimes Mr Douglass —

Tooth Powder

An equal quantity of Charcoal & Chalk pulverized, to be used 2 or 3 times a Week. E Turton —

For the Rheumatism

An equal quantity of Paregoric & Tincture of Guaiacum mixed together, 60 drops to be taken at Night in a Glass of Warm or Cold Water — Mr. Wilson —

For inward Weakness —

Take 1 2n of a Pd — of Bark from an Oak Tree, boil it in one Quart of Water for 10 Minutes, then put it into a Night Stool & sit upon it while the Steam remains — Approved —

Miss Berwick

A Gargle

a Pint of Barley Water, 2 Table Spoonfuls of Vinegar & 2 of Honey — Mr. Douglas —

wash Silk Stockings

r of Lead 1 penny w.th, Pot ash 1 D.o,
laps one penny w.th dissolved in
a quantity of common Salt equal
to 1 of the above articles, boil all the
Ingredients together in a pint of Water
a table spoonfull of the Liquid to a
pair of Stockings – a tea spoonfull
of liquid blue ~~will~~ hardly enough for
1 pr. of Stockings, 2 will do for
several pair. —

Silk Stocking Manufacturer at
Daventry.

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A Gargle

a Pint of Barley Water, 2 Table Spoonfuls of Vinegar & 2 of Honey — Mr. Douglas —

To wash Silk Stockings

Sugar of Lead 1 penny w.th, Pot ash 1 D.o, Isinglass one penny w.th dissolved in Water, a quantity of common Salt equal to 1 of the above articles, boil all the Ingredients together in a pint of Water a table spoonfull of the Liquid to a pair of Stockings – a tea spoonfull of liquid blue ~~will~~ hardly enough for 1 pr. of Stockings, 2 will do for several pair. —

Silk Stocking Manufacturer at Daventry.

Lip Salve.

Two Drams of Alkenet Root when well bruised put it into 4 Oz of Oil of sweet Almonds. let it stand till it is a dark red then Strain it & add 9 Drams of white Wax & 3 Drams of Spermaceti. melt it over a gentle Fire when it is hot take it off & add a Dram & a half of Oil of Mace & of Balsam of Peru & 10 or 12 Drops of Oil of Lavender. when these are melted put it into a Gallipot for use. it is extreamly good for sore Nipples.

Mr. Parker.

1/2 Pint strained Water Gruel or Bailey Water, a spoonful brown Sugar & a spoonful of Sallad Oil. —

Injection Child 12 years

For Worms in Children or others

Take of Feathergen, Wormwood, Rue, and Savin each one handfull, shred them small and put ém with a pd of Hogs Lard into an Earthen pipkin over a slow fire & let it simmer for an hour, then let it stand till it is cool enough to squeeze thro a thin bag into a clean Pot: Let yt size of a small walnut be rubbed on yt Stomack and Belly of yt Child at night going to Bed before a good fire, and then put a piece of flannel round yt Body to keep it warm in yt night. In about 8 or 10 days it will bring away all yt Worms in pieces.

For ye Whooping Cough

Put 6 Cloves of Garlick into a 4 ounce Phial of Old Rum and let ye Childs Back be rub'd with it morning and Night before a good fire begining at ye neck and rubing it down to ye bottom of ye Back-bone till well

For the Piles. —

A handful of Mullein Leaves boiled in a Pint of Milk, sweetened wth an Ounce of Syrop of Violets, drank every night going to bed for five or Six Waks.

Another used in ye West Indies.

2 oz: flower of Sulphur: of fine Sugar pounded with Mucilage of Gum Tacamahaca & red Rose Water 4 oz. — Make this into Lozenges, & dry before a Fire, or in an Oven after baking: take one Dram daily

Against Infection.

Take of Rue, Sage, Mint Rosemary, Wormwood & Lavendar, one handful of each: infuse 'em in a Gallon of best White Wine Vinegar: put all into a Stone Bottle closely covered & pasted: Set the Bottle, thus closed, upon Warm Ashes (or in a Warm place) for 8 Days, Strain it thro' a Flannel & bottle the Liquor, & to every Quart put an Ounce of Camphire, then cork it close, & it will keep Years: Wash the Mouth, Temples, & Loins with it every Day: & upon going into any infected Place snuff a little up the Nostrils occasionally.

Remedy for a Consumption, & Spitting Blood which has proved efficacious in two very desperate cases.

Take a Calves Lights (great care that they are sound) cut in Slices, put them in a Sauce pan that will contain them with as much water as will cover them. add 2 large turnips, or 3 small 3 - 4 or 5. & then let it only simmer for 8 or 10 hours at least. till the Lights are boiled to rags, then twist it through a clean cloth.

of this Liquor the Patient must (the first thing every morning) take half a Pint Sweetned with a Tea Spoonful of the finest Honey it should be taken frequently in the Day, the more the patient lives upon it the better. Salt, pepper, or any thing that can irritate must be carefully avoided. when the Liq^r is cold it will Jelly therefore must be warmed every time.

For the Whooping Cough

Three or four Sprigs of Hyssop as many of Rosemary & as many of Mint with 3 or 4 Cloves of Garlick. bruise all these together to a pulp with a little powder of Mace. boil them in 4 or 5 Spoonfuls of Hens or Capons Grease & as much of Bears or Hogs Grease Strain it off & anoint the Hollow part of the feet with it before a good fire at going to Bed.

Mrs Parkers receipt

Pectoral Drink for a Cough —

Pearl Barley ½ Oz - Raisins of the Sun 2 Oz. Figs 2 Oz - Liquorish 1 Oz - add to it 3 Pints of Water & boil it till it is reduced to two

Sister Turton

For the Whooping Cough –

One Oz oil of Amber Do – Spirit of Harts horn. mix'd together in a Bottle, & rub the Chine Bone, Palms of the Hands & Soles of the Feet, Night & Morning or oftner if you please. One Oz Black Currant Jelly dissolved & 2 or 3 grains of Ipecacuana powder added to it is an excellent Emetic & Cooperative (repeated discretionally) with the above application –

Mrs Digby

For a Consumption

two Oz of the express'd juice of Horehound, mix'd with a Pint of Cows Milk & sweetened with Honey to be taken once a Day.

General Evening Post
Augst 1781

For a Cough

Half a pint of Vinegar & a large handfull of Rue, Brown Sugar candy to make it into a thick Syrup.

Mrs Forrester
1781

For cleaning Mahogany Tables.

Two pennyworth of Alkenit Root one Do of ~~Bot~~ Rose pink in a pint of ~~drawn~~ raw linseed Oil. Rose pink not boiled but put in cold. To be Bottled & corkd —
rubbed on with a piece of flannel & to remain on ½ an hour, then rubbd off with a dry Linnen Cloth. — Mrs Wodhull 1782

To get out Stains of Port Wine or fruit in Linnen —

Dissolve some Salt in Water till the brine is very strong & then boil it. dip the Linnen in it & let it soak 10 Minutes when the Stains will immediately wash out.

Taken from a Magazine not yet tryed. 1788

The Vinegar of the four Thieves of Marseilles to prevent the plague or any infectious distemper.

Take Rue, Wormwood, Sage, Lavender Mint & Rosemary, of each a handful, put them together with a Gallon of the best Vinegar or Alegar into a Stone pan, cover them over with paste & let them stand in the Warmth of the fire to infuse eight Days. then strain it off, & to every Quart Bottle put 3 grs Oz of Camphire.

rub the temples & Loyns with this preparation, before going out in the Morning. Wash the Mouth & snuff it up the Nostrils, & carry a peice of Sponge that has been dipt in it to smell pretty often. This method has been tryed with success in time of the Small Pox & other Infectious distempers. Mrs Isham - May - 1782

For a Consumption

A Peck of the best ground Malt. Steep it in Six Quarts of Water for 24 Hours, stir it often & then Strain it, put it into a Stew pan, & let it stew over a slow fire till it is the thickness of Treacle. a Spoonful to be taken Night & Morning. It will keep for years.

Mrs Isham 1783

Lavender Water.

2 Penny worth Essence of Ambergreas
2 Scruples, Oil of Lavender,
½ Essence of Bergamot.
½ Pint Spirits of Wine.

The ingredients to be had of Oldham Druggist Haymarket

Mrs Wenche
1763

Receipt to prevent infection from Fevers which was made use of in the time of the Plague at Marseilles.

Take of rue, wormwood, sage, lavendar, Mint, and rosemary, of each one handfull, put these altogether with a Gallon of the best Vinegar into a Stone pan coverd over with Paste, & let it stand within the warmth of a Fire to infuse for Eight days then strain it off and to every Quart bottle put three Quarters of an ounce of Camphire — Rub the Temples and loins with this preperation before going out in a Morning, wash the Mouth and snuff up some of it into the Nostrils, and carry a peice of Spunge that has been dipped in it, in order to smell to it pretty often —

Another for Lavendar Water Mrs Woodhull 1784

Oyl of Lavendar 2 drachms Bergamott 1 Drachm Essence of Ambergreace 1½ Drachm Rectified Spirits of Wine ½ Pint Mixt & shaken together at Winter Hay, Market.

For a Cough

To half a Pd of Figs put one Quart of Water, boil it till it is reduced to half a Pint, pour off the Syrup, & add to it the juice of a Seville Orange.

Mr Douglas.

Sir George Bakers Receipt for an Ague —

1 Oz of Bark, qr Oz Salt of Wormwood, qr Oz Snake Root, mix these ingredients in a Pint of Port Wine, & let the patient take four Table Spoonful every two hours till the whole quantity is taken, beginning as soon as the fit of the Ague is quite off & if

it should return repeat the above mixture as before.

Sister Turton from
Lady A. Chetwood —

N.B. Sr George Baker gave this Quantity to a Child of ten yrs old.

Dr Hallifax's prescription for Weak & Inflamed Eyes —

Take of White Vitriol three Grains damask Rose Water three Oz mix & make them into a Lotion, & Wash the Eyes with it several times a Day — Mr Cornwallis —

For the Sting of a Wasp or Gnat rub it immediately with Hartshorn, & repeat it frequently till quite well. if you have no Hartshorn make use of Vinegar. Mr Douglass Oct 1788

For a Fever

Two Sheeps Melts, split, & put for a Moment into Warm Water, to take off the Chill, then place one to the Sole of each foot, & let the feet be wrapped up, this simple remedy gave the patient 9 hours rest, & extracted so much of the infection of the fever that the Melts were too strong to bear, a repetition procured the patient 14 hours more rest, & extracted the malignity of the disorder so effectually as to remove the fever intirely. Morning Chronicle Novr: 21st - 1788

Dr Wadenfields remedy to cure 194
Lunacy with which a person
of Quality cured Threescore

Take of ground Ivy three large
handfulls shred small, boil it in
a Quart of White Wine till two
parts in three be consumed, strain
& add to it 6 Oz of the best sallad
Oil, boil it up to an Ointment, let
the patients head be shaved, rub &
Chafe it with the Ointment made
warm, then take fresh herbs bruised
& applied plaisterwise, tying it on
the top of the head very hard, repeat
this every other day 10 or 12 times,
give the patient three spoonfulls
of the juice of ground Ivy every
Morning fasting in a Glass of Beer
for the first ten days

Mrs Jefferson Chingford
1788

For Worms in Children

a Bit of Bread Chewd first, but nott swallowed, after which take a Tea spoonful of Basket salt in a large Table spoonful of Water, to be taken fasting nine Mornings.

Mrs. Cornwallis —

Worm Plaister

Frankincense —	1 Oz.
Best aloes ———	1 Dram & half
Oil of Mace	½ Dram

Melt these together & spread them upon Leather — apply the Plaister to the Navel, put some Cotton first upon the Navel under the Plaister.

Mrs. Cross —

An Infusion to cure Melancholy

Two drams of aniseed do of Myrrh
1 Do of Cochineal 2 Do of Hiera picra
infuse all in a Quart of White
Wine let it stand 3 days then
philter it & give the patient five
spoonfulls in a Morning fasting &
at four in the Evening till they
have taken two Quarts

Mrs Jefferson —

To give certain ease in the Toothach

Take french flies Mithridate & a
few drops of Vinegar beat this to
a paste & lay a plaister on the
cheek bone, or behind the ear, twill
blister but rarely fails to ease

Mrs Jefferson 1788

To help a hot & costive Habit of Body —

Roasted apples with Carraway Comfits eaten constantly every Night has been the Method of a Gentleman of fourscore, who has hardly ever taken other Physic or omitted this for 50 Years, & never felt the Gout or Stone or any other distemper incident to Old Age —

Mrs Jefferson —

For the Head Ach

Eight grains of Camphor dissolv'd in Spirits ~~of Wine~~ & in an Oz of sweet spirits of Nitre & in an Oz of Spirit of red Lavender mixed together, a tea spoonful in a Wine Glass Water the dose

Mem the Camphor must be dissolv'd in spirits before the other ingredients

are mixd with it: it must be kept close stopd, & only put into the Water just as it is going to be swallowd or it will evaporate.

Mr. Spry

Bathe a fresh Wound with Brandy or Arquebusade several times a day till it is healed —

Mr. Douglas —

For a Cough

Pour a Pint of boiling Water over a Table Spoonful of Linseed & let it stand by the Fire for some time sweeten it with Honey & Lemon Juice mixd according to the following proportion, ℔ Tea Cup of Lemon Juice to half a ℔ of Honey, clarified.

Mr. Douglas —

for the Tooth Ache

a Tea Spoonful of Landanum put into a Tea Cup full of warm Milk & Water, hold a ~~an~~ little of it in the Mouth frequently till the pain abates.

Mr. Eles —

For Weak or inflamd Eyes

Seven drops of Extract of Lead & a Tea Spoonful of Cream skimed twice stirred together till it comes to the consistence of a very thick Cream rub it with the finger upon the Eyelid Morning & Evening, & twice in the Day, but take care not let it go into the Eye.

N B It must be made fresh every day

Dr. J B. Salt
Bermengham —

For Weak Eyes

1 Tea Spoonful of Brandy to two of Water, rub it with the finger upon the Eye lids Night & Morning —

Sister Farton

For the Teeth

3 Tea Spoonfuls of Tincture of Myrrh & 1 of Huchams Tincture of Bark mix'd together. put a little of it upon a hard Brush & rub the Teeth well with it in a Morning. & afterwards wash the Mouth with some of it mix'd with Water.

Sister Farton

For a Cough

Two Oz of Oil of sweet Almonds, a Table Spoonfull of Honey Do of Rum, & a little Lemon juice mixd well together, to be taken frequently

Mr. Williamson

A Most excellent Receipt for an Eye Water

+

Aloes, Epatcum, White sugar Candy, & prepared Tutia of each 3 drachms powderd very fine. Infuse these in a Pint of Mountain Wine, & a Pint of Red Rose Water, set it in a Quart Bottle by a hot fire for fourteen Days, shake it well twice a Day, then pheltter it into a Clean Bottle for use.

To be used at Night going to bed. It gives a good deal of pain. Miss Cane

For a Cough

Three quarts of sweet Wort 2 lb Raisins of the Sun stoned To be boiled till it is reduced to one Quart. a Coffee Cup a little warmed to be taken three times a day.

Mrs Gilbert — 1796

+ The method of applying the Eye Water is to drop one or two drops into the Eye at Night going to Bed either with your own Finger or by a careful person, the Patient shd lay down on the Bed to have the Eye Water applied

For a Cough

The dried leaves of Hemlock reduced to powder — Two grains for a Child at the breast & the quantity encreased by half a grain for every year of the Patients age. To be taken at Night in a tea spoonful of any liquor. — This Receipt is particularly efficacious in Coughs that proceed from Relaxation especially the Hooping Cough.

This Receipt has effected most astonishing Recoveys.

Wm. Shingesman.

For a Cold

Yolk of Egg beat — desert spoonful of Oil of Almonds — Do Rum & Honey

For a Cough

[illegible] oz of white Sugar Candy dissolved in a [illegible]ble spoonful of Rum, two & a half of Lisbon [illegible]ine add to these the juice of two Lemons [illegible]e yolk of two Eggs one spoonful of Honey let them stand six hours — after being beat well together it will be fit for use; Take a spoonful two or three times a day. —

Mrs Plumer

For a Cough the Influenza in the Winter 1795

Syrup of White Poppies an Oz in 24 hours a Tea spoonful at a time — Contrazerva 18 Grains in Vinegar Whey or Wine & Water, & drink ½ a Pint of Whey after it ——

Mr. Ingram —— April 95

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Mr. Ingram —— April 95

For Weak Eyes

One fourth of Arquebusade to 3 fourths of Elder flower Water, bathe the Eyes with it frequently.

Dr Halleface —

The best Arquebusade to be had at Defonlaays — No 4 Albemarle St 6.6 — the Bottle ——

For a Sprain

Boil 2 Oz Castille Soap and a large spoonful of Salt in ~~th~~ 4 large spoonfuls of Beer Grounds and 2 Spoonfuls of Vinegar & apply it as a Poultice —— the Salt to be put in last — It must be boiled gently about an hour.

Mrs Gilbert — bathing in hot Water as good as any things. —

For a Cough — Extract of Malt

A peck of the best Malt grind & put into a Tub, pour six quarts of boiling Water over it, stir it well, cover it down close, & let it stand 48 hours then strain it off through a fine hair sieve, & put it into a preserving pan over a gentle fire, stirring & skimming it all the time; let it boil till it become a syrup as thick as Treacle — when cold cover it close — A Teaspoonful to be taken fasting & at Bedtime

Dr Denman

For a Cough — Sister Tarton —

2 Drams of Seneka Root pounded, to a pint & half of water boil to a pint — 2 Ounces of Liquorice Root sliced, to be added & boiled fifteen Minutes — 2 Oz of Pearl Barley made into Barley Water, & then boil with the above ingredients, is a good addition.

To make Camphor Julep

1 Dram of Camphor in an Oz of Lump Sugar to a Pint of boiling Water. First rub the Camphor with 10 or 20 drops of rectified Spirits of Wine till it is quite dissolved, then mix the Sugar with it rubbing it in the same Way, when it is well mixd pour the Water in (boiling) by degrees rubbing it all the time after it is finish'd cover it with a Cloth for a ½ of an hour, & then pour it off into a Bottle ——

1 Oz of Camphor broke small to a Pt of Water let it stand 24 hours shaking it sometimes rub the Teeth with it every Morning with a brush

half a Tea Spoonful of Ether in three large Spoonfulls of Camphorated Julep is very good in Nervous Cases —

For the outward Piles

Bathe the part with Warm Water, or if any Inflammation a Table Spoonful of Vinegar in half a Pint of Water a little Warm — use Flannel —

Mr. Douglas —

An Eye Water

Rose Water & Lapis Calaminaris mixd in a proper proportion.

For the Rhenmatism

half an Oz of Spirits of Sel Volatile
Do of Elixir Proprietatis. Do of Oil of
Turpentine a Tea Spoonful to be
taken twice a day in a Tea Cup
full of Water.

Miss Ingram —

half a Tea Cupfull of Cold Camomile
Tea 3 Tea Spoonfull of Hickams
Tincture of Bark. 15 drops of Elixir
of Vitriol.

an Oz of Camomil flowers
to a Pint of Boiling Water let it
stand by the fire 6 hours covered
close then strain it off & put it
into a Bottle for use —
a Receipt from which my Sister
has received great benefit —

10 grains of foreign Extract of Bark made up in Pills to be taken twice a day with the other Medicine

An Ointment to destroy Bugs —

Take an Oz of Quicksilver & an Oz of Hogs Lard, mix it well together in a Marble Mortar & put some of it in the joints of Br. Beds, when they are taken down, April is the best time for taking down Beds.

Mr. Popplewell Apothecary at Woodford —

Epidemical Bowel Complaint
Sept. 1801

A Dose of Tincture of Rhubarb, & drink plentifully of Water Gruel after taking it. Herald —

For the Rheumatism

Oil of Camphire & Landanum, an equal quantity of each, rubbed on the part twice a day with a warm hand. Sister Turton. Oct. 1797

For a Cold & Cough

A Tea Spoonful & a half of sweet Nitre in Gruel, to be taken at Bed time. Sister Turton. approved

Saline Draughts

15 Grains Salt of Wormwood, Do of Snake Root finely powdered, the Juice of half a Lemon, 2 Table Spoonfuls of Mint Water & a few Lumps of Sugar. Common Water is as well, if not too Cold for the Stomach — mix it well together. The above Ingredients are for one Draught — Miss Berwick —

For the Ague

10 Grains of Polygeff, & 6 Grains of Rhubarb, to be taken once a day.

Miss Berwick

To destroy Bugs.

Take of the highest rectified Spirit of Wine half a Pint; newly distilled Oil or Spirit of Turpentine half a Pint, mix them together, & crumble into it half an Oz of Camphor, which will dissolve in a few Minutes, shake the whole well together & with a piece of Sponge or brush dipp'd into it Anoint the Bed or Furniture in which those Vermin harbour, & it will infallibly destroy both them & their Nits. If any Bugs appear after once using it, the application must be repeated, & at the same time

Some of the Mixture poured into the joints & holes of the Bedstead & head board. Beds that have much Woodwork require to be first taken down before they can be thoroughly cleared of these Vermin, but others may be perfectly cured without that trouble. It is advisable to perform this Work in the day time lest the Spirit contained in the mixture take fire from the Candle while using it ——

Another Receipt for Do

Take an Oz of quicksilver & the Whites of 6 or 8 Eggs beat them together till the quicksilver appears like a black sediment at the bottom of the Bason, then rub it over all the joints & crevices of the Bed with a Painters

Brush, this will have the desired 214
effect while it gives a Varnish to
the Furniture, & imparts no disa=
greable Smell. Or mix the
pulp of the bitter apple with a
solution of Vitriol & apply it
to all the Crevices which serve
as a Passage to bugs, the
solution alone has proved effec=
tual —

Professor Balm mentions
that from repeated trials he
has found that Sulphur if
properly applied will entirely
destroy Bugs & their Eggs in
Beds & Walls.

The Green leaves
& twigs of the Birds cherry if
placed in the Crevices & holes
of places frequented by Bugs &
Mice & Rats will effectually
expel them. J L L Blumhof of
Gottingen —

Domestic Encyclopaedia No — 3 —

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Expressd Juice of Nettles 4 table spoonfuls a day stops Hæmoptysis, & Lint dipp'd in it stops bleeding at the Nose — Cancers are said to have yielded to it; 4 oz a Day — Paralytic parts string with it & Rheumatic limbs have been cured by it Excessive Corpulency reduced by taking a few seeds daily 14 or 15 seeds made into Powder taken Night & Morng cure the Goitre. —

Decoctions of the Root of the Common Tormentil is a good astringent a Poor Man once made a fortune by administering it sweetened with honey for Agues, Diarrheas, Ulcers, small pox, whooping Cough, passing of blood, fluor albus — the only precaution is not to check Discharges too suddenly. — & purges sh^d be used. —

Cowhage & treacle made into an Electuary is excellent for Worms — teaspoonful for Children from 6 to 8 taken twice a Day — & so on. —

Root of the male Fern Root reduced to Powder for the Tape Worm 3 drachms in cup Lime flower Water

Spleenwort — 1 or 2 Drachms of the Juice for hypochondriac affections & even Idiocy

Vinegar improves by infusing in it Petals of Violets

Lemon Juice counteracts the powers of Opium taken as Lemonade, & in putrid Fevers is useful

adding about 2 oz Sugar to Pint of Wine takes off the pernicious & heating effects. — the same to Milk if it disagrees with Stomach — Milk is bad for the teeth.

Bryony Root (which is had at Covent Garden) is good for Rheumatism, Gout & Palsy — scrape the Root & rub the Scrapings upon the affected part

---

N.B. Common in Woods & Hedges, flowering in May & June

Hops — In Spring, cut off & boil the tops of the Plant & eat them like Asparagus; the heads & tendrils purify the blood in the Scurvy & most cutaneous diseases — Decoctions & Syrups of the flowers are of use against pestilential fevers — Juleps & Apozems are prepared with them to promote Menses &c — a Pillow stuffed with them is said to promote sleep in Delirious Fevers.

Coltsfoot — Native of England, common in moist places the flowers appear before the Leaves & it flowers in March & April — use it as tea sweetened with honey for Colds

Thorntons Family Herbal with Cuts by Bewick

To Wash Silk Stockings

Make a good Lather of Castile Soap, just warm and wash your Stockings one by one, they must not lye in the Suds longer than while they are washing; spread them out from one lather to the other, that they may not lye in the Squeeze. wash them in three strong lathers, then turn them the right side outwards and put a Cloth into each Stocking to keep them asunder. then rinse them in water a little Blued. let them half dry in the Shade, not by the Sun or Fire, & rub them quite dry upon a Table with a peice of new White Tammy. let no Iron come near them, for the above ~~th~~ Tammy makes them look as well as new.

Febry 9th 1. st 1772 Mrs Graves's receipt

Mrs Jordans Rules for Cookery

In Soups do not put in yr. thickening till the herbs are very tender

When you boil any Greens, soak them near 2 hours in Salt & Water or else boil them in salt & water in a Copper by themselves with a great quantity of Water — Boil no Meat with them for that discolours them

When you ~~fry~~ fish dip them in yolks of Eggs & fry them in a Stew pan over the fire & that will make them of a ~~light~~ Gold Colour. or let Fish swim in Dripping

White Sauces are made with Cream adding White Wine & butter mixt with flour

In Roasting or Boiling 1/4 hour to every lb Meat to a steady fire should be allowed. begin with small Fire and end with large

When you beat Almonds always put in Orange flower Water or Rose Water to prevent their turning to Oil. —

When you dress Pigeons in blood wring in some lemon juice to keep it from changing

When you grill any thing let it be over a stove of Charcoal & turn it very often. —

Tinctura ferri muriati or
ferrum precipetatum with Infus.
Quass. for Anna by Dr Clarke

does not advise Winter Bathing — sudden
rushing of blood to ye Lungs might
produce untoward effects

Good Cement — Isinglass & Brandy
or Spirits of Wine or Vinegar —

Mr. Wares Prescn for Aunas Eyes
Zinci Sulphatis
Plumbi Superacetat — aa gr. V
Aq. Destillat — ℥iij
— Rosa — ℥j
M.f. Lotio Ophthalmica May 3 1814

Mr Douglas for Sore Throat

℞ Infus Rosa ℥vij
Syr e Moris ℥vj
accedum Mucilag ℥ss
Lapus Ulcendum
~~+ Oil Liquorish Stick~~

℞ Inf Rosa
Decoct Cort Penn ana ℥vij
Tinct Cort Penn
Syr Rosar ana ℥j Misce Haust
ter die sumend

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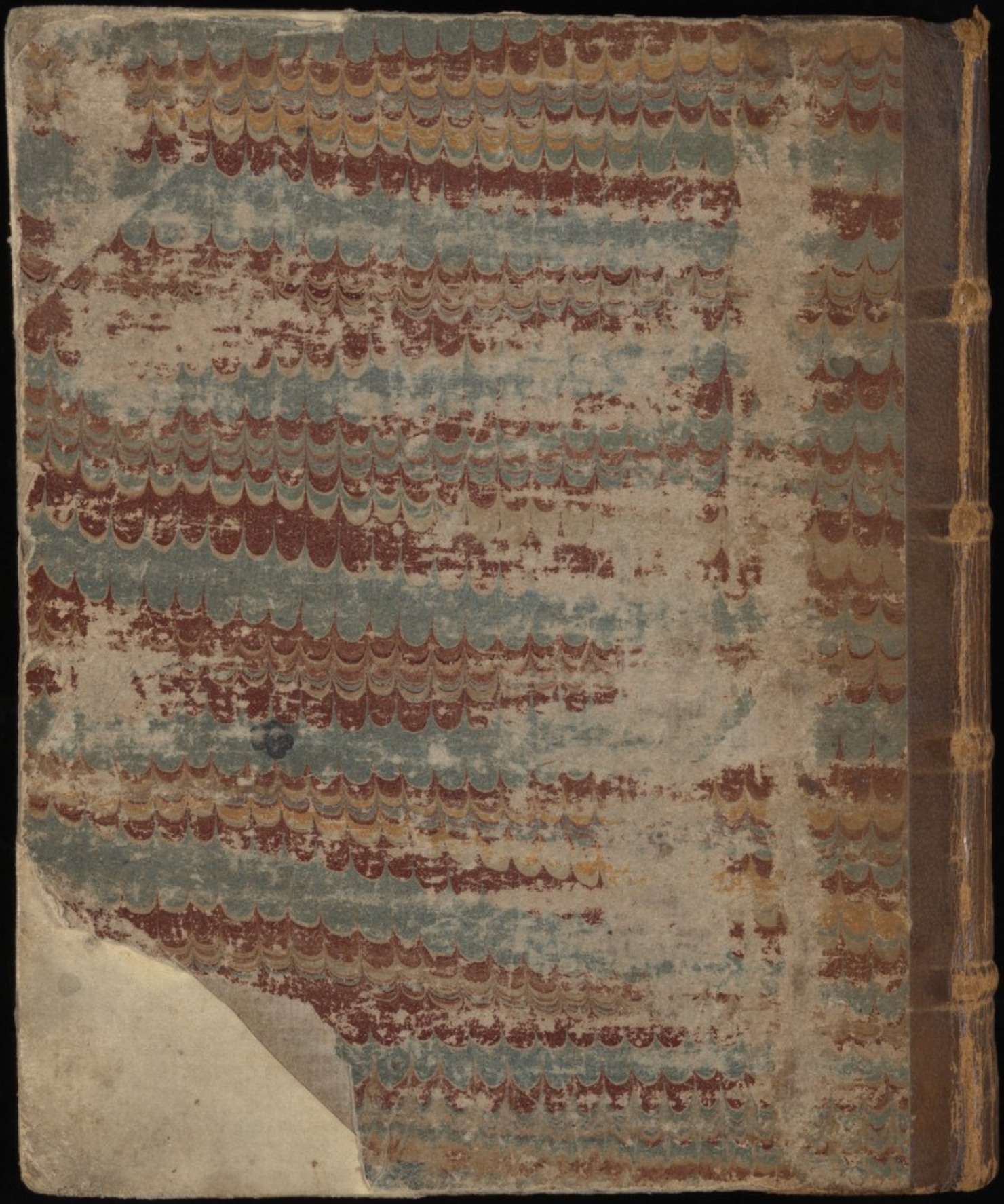
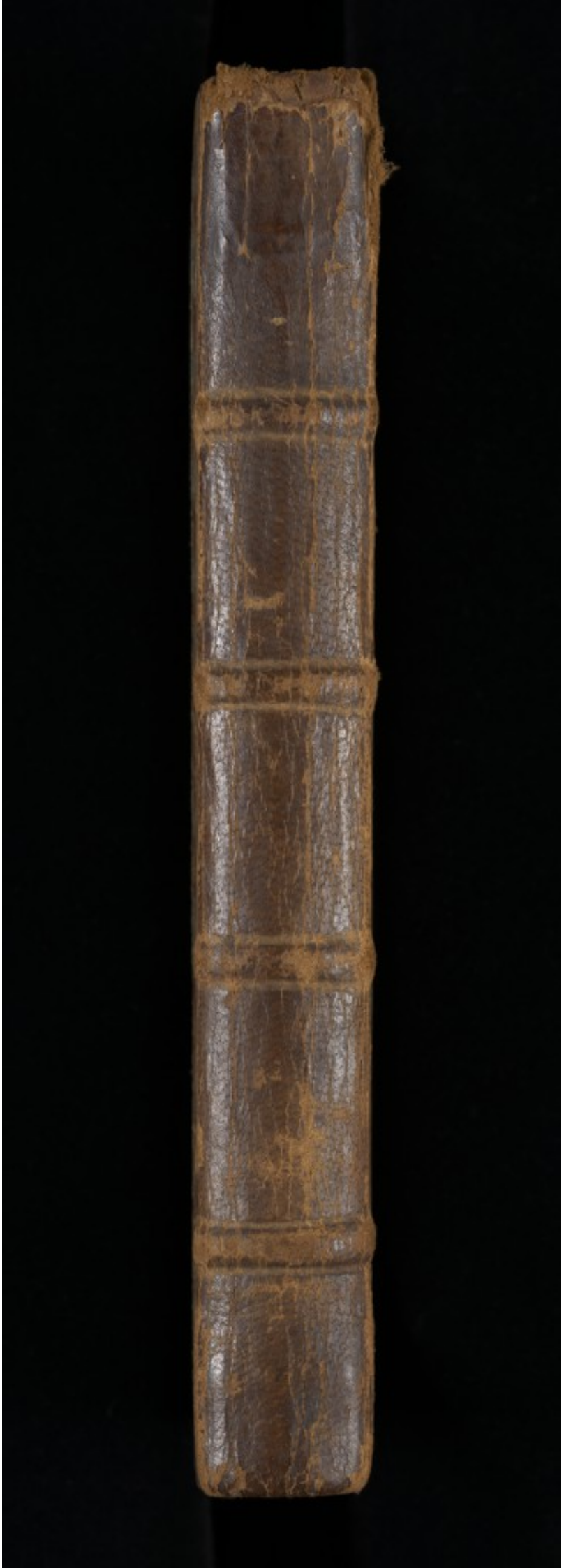
take till soft & rub this sieve & put in Kernels blanched





Sea Biscuits

Boil 4 oz of Butter in a quart of new Milk, when it is no warmer than Milk from the Cow, put to it a little Salt & 2 Spoonfuls of Yeast, the yolks of 2 Eggs, & as much flour as will make it into a stiff paste, rather stiffer than for Bread, work it very well, & let it stand half an hour to rise, roll yr Cakes very thin prick them thro: to prevent their blistering, & Bake them in a quick oven, you may use Cream instead of Butter

To keep Damsons

Take some quart Pots & fill them with Damsons, that have been hand picked & quite dry, tye a Bladder over them & put them into a Kettle of Cold Water over the fire, let them boil till the Damsons are sunk halfway then they are done enough – Open only one Pot to see if they are done tye the Bladder over again & they will keep all the year

Everlasting Potatoes —

let the Stalks remain & Wither away before Winter cover the Beds in the same manner as you do asparagus or Artichokes they are ready to use soon after Xmas & from that time till young Potatoes come in take them up as you use them & cover up the Bed again through in the very small ones

To Make Cocoa

To a Pint of Water put a small Tea Cup full of Cocoa & when you wish to Make more, do not add more Water without fresh cocoa but to the same quantity put rather more than half the quantity of Cocoa - keeping in the grounds of the preceding time Strain the Cocoa thro: Muslin into the Pot for use —

To preserve Eggs

Put into a Tub or Pipil one Bushel Winchester Measure of quick lime, 32 Oz of Salt & 8 Oz Cream of Tartar mix the Whole together with as much Water as will reduce the composition to such a

Consistence as will cause an Egg to swim with its top just above the ~~Water~~ liquid there put & keep the Eggs therein, wch will preserve them perfectly sound for a 3rd at least

Honey Water

To a quart of Rectified Spirits of Wine add 2 drams of Amber grease & 3o of Musk, ~~and Yellow Lighter~~ Yellow Rosin & put it into Bottle for use

+ Bread Pudding

Pour a pint & qr of Boiling Milk over a halfpenny Rolls — let it stand ½ an hour then beat it up with 4 Eggs a little Nutmeg & Sugar, & boil it 3 qrs of an hour

+ Breast of Mutton roll'd

Bone it & lay it on a Table then strew it over with Chopt Herbs Season — roll it up & put it in a Dutch Oven to Broil — Stew some onions & Cucumbers together & cover the Mutton with them Serve it up — if you dont have it up for several days it will be hard

To Stew Cucumbers —

+ Slice Cucumbers & a few onions fry them a little, then put them in a Stew pan with pepper salt & a Lump of Butter & a little brown gravy (any kind of gravy will do) & a little Catchup - Walnut or Mushroom —

+ Brown gravy

Take a piece of lean Beef ~~cut~~ cut it in pieces & fry it brown with a little Butter then put some boiling water to it & let it stew a considerable time with some sliced onion & Parsnips & a little whole Pepper — then strain it off & pour some more boiling water on the Meat which will make a 2d gravy —

+ White gravy

fry the Meat (which shd be veal) not brown & add only onion & whole pepper stew as before —

To keep Beef & Pork —

16 quarts of cold water put to it as much Common Salt as will make it bear an Egg - add to it 2 lbs of Bay Salt & 3 lbs of Coarse Sugar mix all together & pour yr Beef into it — +

Take 3 pans of morning's milk. at night take off the cream, rendle your milk quite cold, put it into a cloth to drain the whey from it; then put it into the fat; put a small weight upon it to bring it into form; change your cloth and turn it every morning; till the Top begins to dry. then ~~annoint~~ anoint it with a feather with sweet cream. let it dry then lay it 4 or 5 days in Nettle or Ash leaves; then put it in grass between two pewter dish's to make the Coat slip.

To make Cold Cream

Spermaceti put 2 Oz Oil sweet
Dissolve it gently over a Stove or
taking care to stir it the whole
it up with a

nflamation
6 Oz Oil of
ive & pour it
ble Mortar
Then gradually
ting or stirring
that the whole
perfectly incorporated with the
t. It must be kept covered with
which must be changed every 2 or
to be used frequently. —