

## **Receipt Book, late 17th century - mid 18th century**

### **Publication/Creation**

Late 17th century - mid 18th century

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MS-8000

To make Black puddings

2 3

use a pint of  
 a Carot pudding take as much grated Carot as ye  
 big ness of a piny life, and of much grated bread  
 halfe a pound of butter melted a little good Cream  
 and Sugar what lackid serve it with butter sugar  
 and sack. what lackid serve it with butter sugar  
 a Mad Pudding  
 a Mad Pudding a pint of grated and



10 Salt a ham  
Soak it very well 3 pun worth of salt put in  
3 pun worth of sea salt of good coarse sugar  
Rub it very well let it lie a night then salt it with  
Common salt let it lie in that pickle month  
long the pickle one a week let it be cold some  
time when you boyle it will not ~~be~~  
will make it black or a shuffler full of seales

To order of salt hams and Bacon

First salt it with common salt let it lie  
3 or 4 days then salt it with salt put in  
and Bay salt let you lie a fortnight you  
salt them a game let you lie a fortnight longer  
Layray you hams upon your Bacon

Soake it with horse liter steele hay or fain dust  
let it <sup>3</sup> days hang a month to dry then lay it  
in a Chest with straw between every peece  
4 ounces of peat 8 ounces Bay salt  
will salt a great loge

Roast or Bake a Pike Salt in the other  
Soak it and wash it then take out  
the liver give it a boyle mince it  
with a Clove Shrimp minced  
with Bread Crumbs pepper salt nut my  
maize Beef just shroud parsley time  
Sidi may gram Shroud work all to gather  
with an Egg or two a put in the  
bills Make gravy for the sauce  
with melted Butter may ad oyster  
or Ankles Lemon

To Broyle Pidgeons mince some  
Purple may gram mix may worked with  
Butter sum here mince put all this  
in their bills you may make gravy  
of the wings an herbs put in under  
them in the broiling pan when  
that is good sauce

... To Make Do Nuts

a quarter of a peck of Wheat flower & eggs  
beaten & a spoonfull of yeast & a quarter  
of a lb of butter melt y<sup>r</sup> butter in a quart  
of a pint of Cream mix all these with your  
flower & for spice & sugar put it as you  
think fit make them up into little round balls  
as you do for forc'd meat & boyl them  
in steam not many at once before the steam  
boyle before you put them in

Elder Wine

Pick & wash 20 pound of Malaga Raisins well  
& shred small, pour upon em 20 quarts of Cold water  
let it stand 10. days, after which take 3 quarts  
of the Juice of Elder berries gather'd dry & not to  
ripe, which must be put in a Lugg or Pitcher & set  
in a pot of Boiling water, when you have strain'd  
the Raisins, & the Juice of the Elder is Cold, put  
all together & stir em very well, if the weather be  
Cold throw something over it to keep it warm  
when it has done working Close it up in your  
Vessel for six weeks then bottle it & it will keep  
if it stand Cold a year



Put peaves in to an earthen  
pot unpaired without  
putting any thing to them  
and bake them with bread  
then lay them on a fire  
bottom & set them in the  
oven a game to dry. then  
take them out. then burn  
Some small quantitie of  
ferret in the oven and  
set them in a game. and  
when they are dried enough  
you may do what you will.

ginger bread quart of treacle  
an as much flower will make it  
Set one of ginger one of <sup>more</sup> cina  
bad kernel pills and it thin  
quart oven

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white pudding without curd is vane good  
only if you Creams be the first and  
in the Rest as one for other receipt

To make Black puddings

take 2 porringers of grated bread the same quantity  
of Beef suet half the quantity of beat Ote  
Meal that is one porringer full five Eggs  
what Spice you please a little good milk  
color it with blood

White puddings

a galand of new milk put to Sam like Chees  
hang the Corde up to drane untill all the  
whacy be all out then brak it with your  
hande with a peece of butter put in to it 2  
paine loaves grated 6 Eggs some for a more  
nutmeg & sugar an a litle sack half  
a pound of melted butter candied lemon pill  
sitaran Corans in some of them  
and some plane with blancht allmons beat  
boyle them a quarter of an hower  
when cold boyle them

Liver puddings

a paine loafe grated put to it a pinte Cream worm  
6 yolkes 3 whites beat ym with 2 Spoonfulls of  
of Rose water Nutmeg sinomon salt sugar  
to your tast some sweet herb if you please  
Sun Liver boyled & grated A pretty deal of beat  
Suet lemon pill and Sack and a quarter  
of a pound of Almons beaten small



Rice puddings

halfe a pound of Rice boyld in milk  
out paine left - brated a quart of Cream  
a pound of Almonds beat small 2 pound of  
Beef suitt one pound of Corans halfe a pound  
of Sugar one Nutmeg 2 an ounce of Cinamon  
8 Yolkes and 4 whites

hole ote meal puddings

ty you grits in a bag and boyle them in water  
before they be cold powder some Cream to you  
Season it with pepper Nutmeg salt ginger a little  
handfull of Chisile 3 Eggs some suitt Lang paper  
logs fat Colour it with blue

Sasages

pick of all the skins and hard parts Chop it small  
ad to it Beef suitt shred small  
Whit bread Crumbs 6 Eggs Season it  
with pepper Cloves nutmeg Sage salt  
and a little onion if you please

a very good pudding dry the crumbe beat 8 Eggs  
melt halfe a pound of butter Sugar nutmeg  
plum cream Bake it



12 <sup>Egg Pys</sup> ~~Eggs~~ boyled hard ~~Shred~~ the yolks by them selves  
and the white by ~~them selves~~  
one pound and a half of Beef Suet  
half a pound of Raisins half a pound of Currants  
half a pound of Sugar Sason put Mace and  
nut my Salt

### To ranch Bread

Quartana of flowers & Eggs & pint of soft  
milk it with hot milk with a pece of butter  
in the mill

### Sack poset

12 Eggs beaten put to ym one pint of sack  
Sun Sugar set it on the fire to thicken  
Boyle a quart of Cream with nut my a bit  
of Sason pike then pour the Sack and  
Eggs upon it

To make a Caraway Cake

Take one quarton of flower  
Rub it in to one pound of butter  
very well put in 8 yolkes & 4  
white of Eggs. <sup>half</sup> A pint of Cre  
ame <sup>half</sup> A pint of ale East  
1 pound of Sugar, ounce of Cloves  
Seeds half an ounce of Coriander  
Seeds you may put in Lemon  
Dill or any Sweet meats

Boston Lady with a good grate Cake 5  
a peck of flower Rub 3 pound of butter melt  
one pound of butter in a quart of cream  
wash and dry 3 poun of Coran Stone and  
spread 2 pound of Rasbans halfe a pound of  
Sugar brook that no lumps be in it one ounce  
of mass 1 ounce of sinnamon beat 15 Eggs  
quart of East halfe a pint of Sack Run all  
your witing through 10 times put in  
your cream and butter last not put hot  
dont knead your cak down but work it upwards  
buzen your hoop you may put in what sweet meat  
y please for y Geing 3 Rowen will bak it  
you mus have a pound of double refined Sugar  
beat & sifted throug fine seare  
beat 5 whites of Eggs put in your Sugar  
by de greas it will tak 3 Rowens beating  
when your cake is drawn out of the oven  
tak a coarse Clothe and cut of the loos Corans  
then take a Knife spread the Geing all  
over the cake which will presantly dry  
you need not put it in to the oven  
a gaine



ginger 1 lb  
Cinnamon 1 lb  
Saffron 1 lb  
Sift them  
in a quick oven

To make round cakes

- 1 Pound of flower well dried
  - 1 lb of Butter 1 lb of Sugar
  - 1 lb of Coriander 12 yolks of Eggs & 2 whites
- Butter the paper or pans well that you put them in. beat some fine soft Sugar pound it over the tops of them out of a thin Rag. Bake them in a quick oven.



Wiskakes Lay Sundont

Take ten eggs 1 pound of Cuck  
A fine sugar in that hand  
but to gather & hold a half  
then ad to it one pound of flower  
will bind in four or five times  
knead to gather great in the line  
of one corner back it in cord  
and with butter

Put sum Claret wine on the  
fire with sugar in it boyle  
when cold pour to clove gilliflowe  
& so what you see for Cooslags

Jule of Corra with the rat hole  
boyle sugar to a lady right then  
ad the Jule of Corra boyle them to  
gather until it will fly then put  
in your Corra hole & boyle them  
a little when they be a mouth put  
them in glasses

To make A great Cake  
to half a neck of flower 7 pound  
of Corunds washed & dried & rubbe  
in the flower 1 ounce of Sinc  
more half an ounce of Cloves  
& make 1 pound of Sugar put in  
3 pintes of all east 8 Eggs  
will bet take out 3 whites  
boyle a pinte of Cream take  
it from the fire & lade 2 pound  
of butter in it melted  
then put it into the flower  
& stir it til it be brith stir  
put in half a pinte of Sack  
blite a gill of rose water  
let it stand 8 hirs paper  
butter & four your hoop  
& so bake it

Sort of plume and  
of stile & large  
them stick up to  
Eleva five  
day  
of they persons  
take of any  
with the bottom  
keep in  
white  
dry

Cherry full ripe stamp  
ye & stones together breed  
as many stones as ye can  
strain ye to a gallon of  
Julee put a pound &  
half of sugar & so fine  
it up if barrell must  
not be quite full





