English Recipe Book, early 19th century

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1800

For Specific fever at times to prevalent the genuine
Same produce is found to be particularly efficacious
light or two grains to be given on the first attack ~~and~~ continued every
six hours for a day or two if the fever ~~Rd~~ not subside
sooner in the mean time the irritating cough may be
allay'd by a tea spoonful of syrup of Poppies or a
few drops of Landanum as occasion may require
the early use of this powder not only aborts a speedy
cure but prevents those dangerous & very protracted
diseases which often arise from colds or contagious
disorders & leave Hectics or ill habits

Spence's Powder
a little to be rubb'd on a piece of
cotton & put among woollen cloths or
furs to be used occasionally

Cathartick Pills for Making Offering
Salvia Brought -
Barlow Sunsport to Better
J. S. Prince St. Ohio -

For June

a little Spirits of Turpentine
on a little flannel to be put
into the drawer or box —
For the Summer to be put into
a pillow case a piece of Rosin Candle

In March put about ½ lb of good lime in a
stone or bottom jar & add a gallon of boiling
water
Next day pick the jar with two eggs & tie a paper
over it & set it in a cool place the eggs will be
good at Xmas

General Directions for Roasting

As soon as the Meat is put to the fire, pour over it some warm water, which throw away; this is very necessary to those who are nice in the dressing of their meat, it being a good deal handled in the spitting; shake some flour over it, baste it with butter, and do not put it too near the fire: this, with frequently basting it, a brisk fire, and allowing time enough are the only means of Roasting in perfection: When the Steam draws to the fire, the meat is near done: flour & baste it just before it is sent to table, that it may have a nice froth: always allow a longer time for meat to roast in frosty weather: take particular care to have the spit clean, as nothing is more disagreeable than a spit mark; & remember, when the meat is half done, to remove the dripping-pan & spit a little from the fire, and stir it: If it is a good fire before the meat is laid down, once stirring will in general roast a joint of meat - never salt the meat before its put to the fire, It draws the gravy too much — a piece of Beef of 10 pounds will take about an hour & half doing

General Directions for Boiling Meats

As to all sorts of boiling meats, allow a quarter of an hour to every pound. Be sure the Pot is very clean, and skim it well, for every thing will have a scum rise, & if that boils down it makes the meat Black — all sorts of fresh meat you are to put in when the water boils, but salt meat when the water is cold —— Let all meat boil gently, & always use soft water, if to be had — Beef must be Boiled according to the different pieces - a midding size round will take three hours —

Directions for Frying Fish -

Observe always in the Frying of any sort of Fish; first, that You dry Your Fish very well in a clean cloth, then flour it. Let Your Saucepan You fry them in be very nice and clean, and put in as much Beef dripping or Hogs Lard, as will almost cover Your Fish, and be sure it boils before You put Your fish in - Let it fry quick & let it be of a fine light brown, but not too dark a Colour. Have Your Fish slice ready, & if there is occasion turn it: when it is enough, lay Your Fish on a coarse Napkin or Towell to drain it from the grease; if You fry parsley do it quick, & take great care to whip it out of the pan as soon as its crisp, or it will lose its fresh colour - Take great care Your Dripping be very nice & clean

If You like Batter to fry in - as good Batter as any is a little ale & flour beat up, just as You are ready for it, & dip in the fish to fry it. —

To Roast a Calves Liver

Lard your Liver with Fat Bacon rolled in Savory Spice pretty thick, fasten it on the Spit — baste it with Cream & serve it up with good Gravy

To Roast a Calves Head

After the Head is nicely washed & picked, take out the Brains & Tongue; make a Large quantity of forced meat with veal suet well seasoned - fill the hole of Head with it Skewer it, & tye it on the Spit, one Hour & half roast it — Beat up the brains with a little Sage & Parsely finely shred, a little Salt & the Yolk of two or three Eggs. Boil & Blanch the Tongue, cut it in large Dice, & fry it with some of the Brains forced in Balls & some slices of Bacon — The Sauce is Strong Gravy with Oysters, Mushrooms, Capers & a little White Wine

A Pickle for Brawn

Boil some Bran and water together with some Salt, Strain off the Bran from the water, & when cold put it to the Brawn — It Shond be boil'd very smooth — N. B: there Shond be enough to cover it some people put half Ground malt & half Bran — This will keep without boiling again, a month —

= Oxford Sausages =

Take a quarter of a pound of Veal and as much of Pork, take the Skin clean off from both, put to the meat a quarter of a pound of Beef suet, mince it all together very fine, season it with pepper & salt & a sage leaf, put in it one Egg & some white bread soak'd in water, mix it very well —

N. B. the Egg & bread must not be put in till you use them. —

A Crust for Small raised Mutton Pies — Mrs Austen

A quarter of a pint of Milk, with two ounces of Butter boil'd in it, with as much flour as will wet it very stiff — One Yolk of an Egg, beat in the flour before the Milk is put to it — Role out the whole the thickness you think proper, & cut it to the sizes you like — join the sides & the bottom with a little of the Egg which will be left in the Bason it is beat in

Cucumber Vinegar — Mrs. Austen

Take eight large Cucumbers, pare them & cut them in thin slices; put them in a pan with a quart of Vinegar, four Onions, some Salt slice a very few Shalots & a little Garlic, ground pepper & a little Cayenne pepper; cover it close, & let it stand five days; then strain it off, & Bottle it with some whole pepper —

It is very good with Cold meat

A Beef Steak Pye

Mrs Austen

Take Rump Steaks, that are fat, cut them thin, & hack them with a knife on both sides — beat mace very fine, & mix a little with pepper & salt, strew it very lightly on both sides of the meat — cut middle size Cucumbers in slices, and also Onions sliced — pour over them boiling Vinegar, let them lay five minutes — Then put a layer of Cucumbers & Onions, then meat, till the dish is full — cut five pieces of Garlic as big as large pins heads; put them in different parts of the dish; pour in a little water; cover it with a good puff paste. —

= Oyster Loaves =

Cut off the Tops of little french Rolls & take out all the crumbs, then boil a pound & half of Butter in a sauce-pan till all the froth is gone, Fry the loaves & Tops in it, till they are crisp, & set them before the fire — Then stew about a pint of oysters in their own liquor & a little white wine, then pour some Gravy to them, & let them stew a little more — add to them a very little chopd scalded parsley — fill your Rolls, put on the Tops, & garnish the dish with lemon —

= Role Pancakes =

To one pound of Flour, six Eggs, leave out two whites, enough milk to wet it into a very stiff paste — mix a little salt in the flour; Role them as thin as possible, & fry them in lard —

Fine Fritters

Take five spoonfuls of dry'd Flour, put it into a pint of Cream, with six eggs leaving out half the Whites, Stir in a quarter of a pound of Butter — It will fry itself —

Hare and Turkey Pye

Bone the Turkey and Hare, and boil the Bones very well, to make a good gravy for the Pye — Raise a Crust very thick, & make it not rich (but poor) then make forced meat & put all round the Pye, season it very high; & lay a layer of Hare, & a layer of Turkey till it is all in — put in a good pound of Butter; & cover the Top all over with a slice of fat Bacon — which keeps it moist; It will take three hours baking — Put the Gravy in after the Pye is Baked —

N: B: You may add a savory Jelly at the Top, when you cut up the Pye — It will keep many weeks

— A Good Gravy Soup —

Take four pounds of neck of Beef — five quarts of water — a small handful of sweet herbs — vizt, Thyme, Parsley & winter Savory; a handful of whole pepper, 2 or 3 large Onions 2 or 3 heads of Celery, put it into a Stewpot, stoped close — and let it stew gently five or six hours, when it will be a good gravy — Strain it off — and let it stand till next day, or till it is wanted for Use — It will keep several days — Then skum off the fat, put it into the Stew-pot again — beat the whites of four Eggs, roast six Onions of a fine brown colour (and not peeld) break them, & then put them into the Soup, with two anchovies shred fine, a Table spoonful of vinegar, & a head of Celery — Boil it for half an hour; & Strain it thro' a linnen Jelly Bag —

N: B: The Ingredients should all be put together cold before you set the Stew-pot on the fire serve it to Table, with a small french Role in the middle — & some sliced Carrots Turnips, Sprouts & Asparagus

= To Stew Carp =

Take Cloves mace pepper & Salt, sweet herbs & Onions, 3 or 4 Anchovies, a pint of Red wine some water & the Blood of the Fish — put them in Cold & Stew them till almost enough, then take out the herbs pour out all but half a pint of the liquor & put a Good quantity of Strong Beef Gravy, Soy or Catchup & a little nutmeg Stew it till enough — garnish with Row Fried & Fry Sippets & lemon —

Devine Sauce for Stewd Carp

Take the Rows & Liver of the Male Fish, boil them in Gravy with Sweet Herbs & a good deal of Anchovy — When boiled enough, Chop the Row & liver, put in the Soy & lemon juice & thicken it with Flour & Butter, serve it in a Boat — It is a very rich Sauce & does well to mix with the above, but too rich to take by itself —

= Cheese Ramakins =

To a quarter of a pound of Gloucester Cheese a Quarter of a pound of Cheshire Cheese - 2 oz of Butter one Egg, put two Tea Spoonfuls of Brandy, beat it together very fine in a Mortar; Toast some Toasts of French Role, & Spread it half an Inch thick on the toasts - Hold a Salamander over it a few minutes & it will rise an Inch High - Serve it

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To Pickle Beef

Rub your Beef well with Salt petre & brown Sugar - let it lye all night then Salt in pretty well with Common Salt, & let it Continue in that pickle about Ten days, frequently washing it with the liquor, then let it hang to dry about Twelve days, if a little Smoaked the better - Soak it in water all Night before you Roast it - This Receipt is for about 14 lb.

= Beef Collops =

Cut slices of very Tender Beef - the inside of the Surloin is best - Cut it, as for Scotch Collops, fry them in Butter till it is Brown - Stew it in Strong Gravy thickend with flour & Butter; slice Pickled Gickins among them & serve it —

Frigandeau of Veal

Cut your Veal two inches thick out of the fillet part, lard it on the side you lind it up, make a small broth of Veal, with pepper, onion, salt & sweet herbs. Strain it off then put in your Veal with slices of lean Ham cut small under it, & when it comes to a pretty good gravey take out as much as you think you shall want to serve it up, boil it up pretty fast two or three hours, slow at first, fast at last, and when it is dry it will make it of a fine brown then take your Veal out and put in the gravey you took out before, and shake it about then make it of a good colour & take it out, strain it & make your sauce quite clear, then thicken it with a little flour. —

To Stew a Rump of Beef

Bone & lard it with Bacon, & season your Larding with Spice, then brown your Beef & put it in a Stewpan & season it well, then take a good piece of butter, some Onion, & a Bottle of Claret with strong broth, & put it over the Beef & let it stew gently till it is very Tender; take some Young Carrots scraped two Calves Palates, two Sweet breads cut to pieces, some heads of Asparagus - Shake them all together in a sufficient Quantity of liquor ~~of~~ the Beef is stewd in, pour it over your Beef & serve it —

To Pickle Barberries for Garnishing

Lay them in Salt & water two or three days — then pour some hot Vinegar with a little Salt & Sugar over them, & tye them down with a Bladder —

To Pot Pigeons

Take pepper salt & a little nutmeg & mace beat fine - season your pigeons well with it, roll a bit of butter in it & put into the Belly of each Pigeon, break about a pound & half of butter in pieces (to one Dozen of Pigeons) & lay it over them, Cover your Pan over the Top with flour & water Paste to keep in the steam - Bake them, When they are baked enough, season them again, put them into the Pots you intend to keep them in, & pour Clarified Butter on them before they are cold, the Butter which comes off when they are baked, may be Clarified & put on them —

To Pot Beef

Let it be the Buttock; & to 6 pound put 3 ounces of salt petre & common salt & let it lye therein 3 days or longer, then pour out some of the brine & cover it with water & tye it down close, & bake it tender with a Back of bread - & then take from it all the sinews skin & fat & beat the Beef sometime in a coarse cloth to drink up the gravy, then beat it fine in a mortar & season it with half an ounce of pepper & nutmeg - put as much clarifie butter as will make it like a paste to press it close in a pot & pour some butter over it

To Collar Beef

Take the middle of the round of Beef & bone it & soak it well, then salt it with a penny worth of salt petre finely beaten, & other salt to your mind - then let it lay 6 days turning it every day - then take Cloves mace nutmeg & pepper & all manner of sweet herbs, shred small - roll it up in a fillet & sew it in a cloth, & bake it in a cream pot, filling it with straw. -

To Fricasee Chickens Rabbits or Sweetbreads

Take your Chickens - parboil them in a Cloth, when almost enough take them up, & skin them, cut them up as boild fowls for Table, & then joint them in half again, strain a little of the liquor they were boild in & the Gravy that runs out of them in cutting - put in a blade of mace, a little whole pepper & salt to your taste, a bit of lemon Peel a little white wine warmed - Boil altogether till the Chickens are enough, then take 3 spoonfuls of Cream & a little flour mixd with it, & put it to the Chickens, shake it well well over the fire till it begins to Thicken then take the Yolks of 2 Eggs well beaten a little juice of lemon beat together with the Eggs - mix them carefully lest they curdle - put in a bit of butter - shake it together & serve it —

Solid or Portable Soup

Take a leg of veal or any other young meat, cut off the fat & make strong broth the common way; This pour into a wide silver bason or stewpan well tined, & let it simmer over a gentle charcole fire till it is boiled away to one third, then take it off the fire & set it over water that is constantly boiling, in this manner let it evaporate, stirring it often till it becomes (when cold) as hard as glue, let it dry by a gentle warmth & keep it from moisture, & it will hold an East India voyage — you have nothing to do but put scalding water to it & a little salt —

Sauce for Flat Fish

Four spoonfuls of vinegar, boil with a blade of mace, then beat the yolks of two eggs, & cut near a quarter of a pound of butter in slices, put these into the hot vinegar & shake it well together that it may mix, for it must never be set on the fire after the butter & eggs are put in, it should be the thickness of smooth boiled custard —

Soup a la Reine

make a good Broth of a Knuckle of veal, boil Turnips carrot & Parsley root cut in slices, the crum of a French Role, the inside of an Onion & let it simmer very slow, skim it often & boil in it the Yolk of 4 Eggs, with 3 ounces of almonds, which have been beat exceeding fine before, then add this to the broth & boil it all till it mixes — You may boil a Fowl with the Veal & when it is tender, take away the bones & beat the meat at the same time with the Eggs & almonds —

To cure a Round of Beef or Beef a la Daube –

Take a round of Beef & rub it over very well with three ounces of Salt Prunella, let it stand in it three days then take a pound of Bay Salt mixed well with common Salt & rub it very well & turn it every day in the Pickle let it remain in it three weeks – then take it out & wash it extremely well – take two handfuls of Parsley & a little Spinage & scald them, a quarter of an ounce of cloves & Do mace, mix them altogether, make four holes in your Beef, & put the Stuffing in, let it be filleted very well, & put it in a pan covered with water, tye it over with paper & put it in the Oven –
It must be baked very tender, when done take it out & fillet it tight till its cold –

To Pickle Oysters

Take some Oysters, boil them a few minutes in their own liquor, then strain them — afterwards work them well in it — Put some salt, white pepper, mace & all-spice & about two large spoonfuls of vinegar, to an hundred of oysters — let them boil together about a quarter of an hour — then take your oysters out, & boil the spice & liquor sometime longer, & put it to them. —
One large spoonful of white pepper, & a few blades of mace & a little allspice is sufficient for an hundred of oysters. —

Anchovy Sauce

One Anchovy — a spoonful & half of Vinegar — a little water — simmered till the Anchovy is nearly dissolved — Strain it & mix it with butter. —

Lemon Pickle

After Lemons are squeezed till all the juice is out — fill them with common Salt — Lay them on a Tin & put them in a slow oven, till they are quite dry & hard — put them in a pan or Jar — Cover them with Vinegar — let them remain so three weeks or a month — Strain the vinegar off & boil it up with spices Ginger, pepper & mace —

Universal Pickle

To 6 quarts of Vinegar, put a Pound of Salt & a quarter of a pound of Ginger ounce of mace — half a pound of Chalote — one Table spoonful of Cayenne pepper — 2 ounces of White pepper, & two ounces of mustard seed — boil them together in the Vinegar — when cold put them into a Jar — take what green fruit or Vegetables you like, put them in fresh as you pick them — wiping off the dust —

To Pickle Walnuts

Take them full grown, before they begin to shell, which you'll know by running a pin thro' them, put them into a stone jar make a pickle of common vinegar with one pound of salt to a gallon, put it to them cold — the stalks to be cut close — tye them up close — the jar must be kept full, & the pickle cover them — put a piece of slate on them to keep them under the pickle — when you want to finish the pickling — scald them with this pickle 2 or 3 times to extract the bitter wholly out & after scalding this black pickle may be thrown away & fresh pickle made as above for the remainder of scalding — they should lay sometime after the last scalding to know whether the bitterness is sufficiently out, if not, it may be repeated — the extreme skin or film may be wiped off — when dry & put them into the same jar, being first scalded & wiped dry. Boil the pickle with the spice you intend to keep them with put on, hot or cold — tye them up close & keep them for use — Do not forget the slate to keep them under the pickle

To Pickle Cucumbers

Make a Brine as for the walnuts put it on the Boiling — stop them close next Day take them out drain them on a sieve & dry them with a cloth: make a pickle with the best white wine vinegar ginger, pepper long & round & garlic if not disliked; when the pickle boils throw in the Cucumbers, cover them make them boil up as quick as possible for three or four minutes; put them into the Jar with the pickle, & cover them very close; when cold, put in a sprig of dill the seed downwards — They will be exceedingly crisp & green done in this manner, but if they do not look quite so green as they should, boil up the pickle next day, & pour it on the Cucumbers immediately —

N: B always use stone Jars for hot pickles as vinegar will penetrate through all earthen vessels, stone & glass excepted — Never let the Hand touch the pickle, but tie a pickle (wooden) spoon to every Jar —

Mock Oyster Sauce

Take half a pint of water, 2 anchovies, a blade or two of Mace a piece of lemon peel, & seven or eight pepper corns — boil them together till the anchovies are dissolved: then strain them off — Stir into it as much Butter & Milk, as will make it into a proper thickness —

A Batter Pudding

To a Pint of milk put 4 Eggs well Beaten 4 Spoonfuls of Flour, stir it well together with a little Salt & nutmeg — let it Boil an Hour —

New Colledge Puddings

One penny loaf grated fine, half a pound of Suet — half a pound of Currants, a quarter of a pound of Sugar 1 ounce of Sweet meats, 3 spoonfuls of Sack or other Sweet wine, mix all together with 3 Eggs — make them into the Shape of an Egg, & Stew them Gently till brown in a quarter of a pound of Clarified Butter — send them to table with butter, sweet wine, & Sugar

To make Nursery Puddings

Take a penny White loaf sliced, half a pound of Butter, boil in one pint of milk – pour it over the bread, put in 5 Eggs, leave out two of the whites, two ounces of Sugar, a little nutmeg – beat it all to Batter – fill your Cups or small Basons a little more than half full, as they will rise very much; half an hour will Bake them — For Sauce, Butter & Sweet wine. —

A Very Good Pudding

Bread soaked in Milk & rubbed very fine thro' a sieve — put to it a little bit of butter & beat it up with the Yolk of Eggs & bake it —

A Hunting Pudding

Mix a pound of flour with a pint of Cream, & eight Eggs, that have been well beaten, a pound of Beef suet, the same of Currants, half a pound of Raisons stoned and chopped, two ounces of Candied Citron, two ounces of candied orange cut small, a nutmeg, and a glass of brandy; boil this a least four hours —

A Hunting Pudding made with Rice instead of Flour —

Take three quarters of a pound of suet six ounces of Ground Rice boild slowly in skim Milk, (set by to be cold) three quarters of a pound of Plumbs, the same of Currants, a little sugar, nutmeg, & grated Ginger, & a little salt — five Eggs, to boil six or seven hours — mind to flour the Cloth well, that it is boild in — one spoonful of flour makes it mix better. —

Baked Bread Pudding

To the Crumb of a penny loaf — a pint of milk — 4 eggs — a bit of cinnamon & nutmeg — Bake it — & if you like it with Currants — wash half a pound & put them in —

An Almond Pudding

Boil 1 quart of Cream, & when cold, put to it the whites of 7 Eggs beat to a froth — Blanch 5 ounces of almonds, beat them very small with a little orange flower water — mix them with the Cream & whites of Eggs — make it sweet with white sugar — then lay on the top some thin slices of orange or lemon peel — Bake it in a cool oven

Sago Pudding

A quart of Milk to half a pound of Sago, a Stick of Cinnamon, a little Nutmeg & lemon peel; boil it tender an hour & half — beat up six Eggs, with the Yolks, & boil it an hour in a Bason, & add a little Butter before you put in the Eggs —

Ground Rice Pudding

About half a Dozen Table spoonfuls of Ground Rice Boild in a pint of milk till it thickens — then add 3 Eggs well beat some nutmeg & sugar mix it all well together & boil it in a Bason — or Bake it —

A Scald Pudding

Boil 1 pint of milk, & pour it on four spoonfuls of flour, stir it, & mix it up well cover it over & let it stand till cold – then add three Eggs well beat. – boil it an hour & quarter —

German Puffs

Take four Eggs beat them well with two spoonfuls of fine flour – a pint of Cream – a little salt & a fourth of a Nutmeg – mix all well together – and Bake them in Cups or Patty Pans (which must be rubbed with a little butter tied up in muslin, that the Puffs may turn out well) in an oven half warm; & for the sauce take a little melted Butter, a Glass of White wine, a little sugar & the Juice of half a lemon – The sauce must be poured over them when they come to Table —

Cottage Pudding

Two pound of Potatoes peeled and mashed — one pint of Milk two ounces of moist Sugar — three Eggs — a little nutmeg — send it to the oven for three quarters of an hour —

Baked Apple Pudding

Boil the bitterness out of the rind of half an Orange, put to it a quarter of a pound of apples — pulp the juice of half a lemon & the rind grated — the Yolk of three Eggs, & the whites of two, a quarter of a pound of butter melted, a quarter of an nutmeg & sugar to your taste Stir it all well together — & make a light Puff crust, butter your Tins that it may turn out neatly after it is baked —

= A Carrot Pudding =

Take a raw Carrot, & scrape it very clean & grate it — Take half a pound of grated Carrot, & a pound of grated bread, beat up eight eggs, leave out half the whites, & mix the Eggs with half a pint of Cream: then stir in the bread & Carrot, half a pound of fresh butter melted, half a pint of Sack & three spoonfuls of orange flower water — a nutmeg grated — sweeten to your palate mix it altogether well — & if it is not thin enough, stir in a little new milk or Cream — Let it be of a moderate thickness — Lay a puff paste all over the dish & pour in the ingredients — Bake it — It will take an hour Baking — or you may boil it — but then you must melt butter & put in white wine & sugar —

Jam Pudding

Take a Pudding Dish Jam, & either boil or crust - then pare off the Skin & pound it very fine with three quarters of a pound of butter - half a pound of Sugar a little Mace, but my Cinnamon & 12 Yolks leaving out the whites of Six - but them together with a little Nutmeg - you May add a little citron cut very Small - and bake it in

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Sago Pudding -

Boil 2 oz. of Sago in Milk quite thick in Milk but 6. Yolks leaving out 3. whites - put to it 1/2 a pint of Cream 2 Spoonfulls of Sack Nutmeg & Sugar to your taste - & put a paste round the Dish -

— To Pickle Onions —

Scrape the small round White onions take off the brown skin - have ready a tin skimmer of boiling water then as many jars as will hold the lot and take them out gently when they look clear with a spoon lay them on a clean cloth & over them pick another & while scalding the last & so on — Let them lay till cold then put them into stone jars or wide mouth bottles & pour the best D: D: vinegar just hot, but not boiling on them & cover them with - should any look spoiled on the outside peel it off - as they shd be quite clear —

— an Excellent way to pickle Mushrooms

The large ones must have the fur & skin taken off - the bottoms & stalks are best to be cut'd with a bit of flannel & salt - black ones will not do - strew a little salt over them & put them into a stew pan with a little mace & pepper - as the liquor comes out shake them well & keep them over a gentle fire till it is all dried into them then put as much vinegar as will cover them & pick one quart & boil ale into a wide bottle or stone jar —

To Stew Mushrooms -

The large Buttons are best - Pick them & lb. & lb. a bit of flannel - cut out all the sand & take off the skin if it looks flabby - Sprinkle them & lb. & lb. and put them into a stewpan & lb. some pepper corns - Simmer them slowly till tender - then put a small bit of butter & flour, two spoonfuls of cream give them one boil - Serve them up & lb. hard Biscuits

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To Stew Peas (green) -

Put a Qt. of Peas a lettuce and an onion cut small, a bit of butter, pepper & lb. and the more water than change round the lettuce from cracking - Stew them very gently two hours - when to be served, take an egg and stir it into the peas - or a bit of butter flour - Chop some mint & stew & lb. them - Many people think a teaspoonful of fine powdered sugar improves them much -

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To roast ribs of Beef

Take out the Bones - roll it round like a fillet of Veal - put a good stuffing in the Center - bind it tight, roast it the same as any other piece of Beef - Serve it up in its own Gravy

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A Good Sauce for any Cold Meat Game - or Fish —

Pare a Cucumber - cut it length ways, & chop it very small, with a small quantity of Onion / young Onions are best / add the Juice of a Lemon & a little of the Peel grated - Two large Table Spoonfuls of Vinegar - a little Salt & Cayenne Pepper —

To Roast Onions -

They should be done with all the skins on - they eat well alone, with only salt & cold butter - or with roasted potatoes

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Yorkshire Pudding. -

Mix five large spoonfuls of flour with a Quart of Milk & 3 Eggs well beaten - butter the pan - then brown by baking under the meat, turn the other side upwards & brown that - it is best made in a square pan - & to be stirred for some minutes at first over a chafing dish - or the fire.

Quick Made Puddings.

Shred Suet & put with grated Bread, a few Currants - the yolks of 4 Eggs & the Whites of two some grated lemon Peel & ginger - Mix all together - Make into little Balls, (the size of a small dumpling) - with a little flour - Have ready a Saucepan of Boiling Water - Throw them in - Twenty Minutes will boil them; but they will rise to the top when done

Pudding Sauce -

Rice Pudding with Fruit —
Good for the Nursery —

Swell Rice with a very little Milk over the fire; then Mix fruit of any kind with it (Currants, Gooseberries scalded, pared & Quartered Apples, raisins, or Black Currants) with one Egg into the Rice to bind it — boil it well, & serve with Sugar. —

Common Plumb Pudding —

The same proportion of Flour & Suet, & half the quantity of Currants & Raisins, with Spice, Lemon — a Glass of Wine (or not) — 1 Egg & Milk will make a very good Pudding, if long Boiled. —

An Excellent Plain Potatoe Pudding

Take 8 oz of boiled Potatoes. 2 oz of Butter, the yolks & whites of 2 Eggs – a Quarter of a Pint of tolerably good Cream – the Spoonful of White Wine – a Morsel of Salt – the Juice & rind of 1 Lemon, beat all to a Froth; Sugar to taste – (a Crust or not, as you like it) – Bake it – if wanted richer, put More Butter – Currants, or Almonds.

Suet Pudding.

Shred 1 lb. of Suet – Mix with 1 lb of Flour 2 Eggs beaten seperately – a little Salt, & as little Milk, as will make it – boil 4 hours – it eats cold next day, cut in Slices & broiled. –

N.B. the outward fat of Loins, or Necks of Mutton finely Shred – Makes a More delicate Pudding than Suet. –

Observations on Making Puddings & Pancakes - / from the Book of "Domestic Cookery" -

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The outside of a boiled Pudding often tastes disagreeable: which arises from the cloth not being nicely washed & kept in a dry place - it should be dipped in boiling water, squeezed dry & floured then to be used.

If a Bread Pudding it should be tied loose - if Batter tied light over - Batter Pudding should be strained thro' a coarse sieve, then all is mixed in others, the Eggs seperately - The water should boil quick, then the Pudding is put in, & it sld. be moved about for a minute lest the

ingredients should not mix.

The Pans & Basons must be always buttered.

A Pan of Cold Water should be ready, & the Pudding dipt in as soon as it comes out of the Pot, & then it will not adhere to the Cloth.

Very good Puddings may be made without Eggs; but they must have as little Milk, as will mix, & must boil 3 or 4 hours - a few Spoonfuls of fresh Small Beer, or one of Yeast will answer instead of Eggs.

Rice is an Excellent Substitute for Eggs, either in Puddings or Pancakes. Two large Spoonfuls will supply the place of 1 Egg, & the Article it is used in, will be equally as good,

This is a useful peice of information, as Shoe often falls, when Eggs are not to be had — The Shoe may be taken up from any clean spot before it is tanned, & will not lose its virtue, tho' the sooner it is used the better —

"The Ladies Domestic Cookery"

Soft & fine Drought for those who are weak — and have a cough —

Beat a fresh laid Egg, & Mix it with a 1/4 of a Pint of new Milk warmed — a large spoonful of Capillaire, the same of Rose water, & a little Nutmeg scraped — Don't warm it after the Egg is put in —

Take it the first thing of a Morn. & the last at Night —

To Make Candle —

Make a fine smoothe Gruel of Half Grits & half oatmeal — boil it well, stir it occasionally till cold — Then to be used add Sugar-Wine, Lemon Peel, with Nutmeg. —

Barley Gruel. —

Wash 4 oz of Pearl Barley — boil it in 2 Quarts of water, & a Stick of Cinnamon till reduced to 1 Quart, Strain, & return it into the Saucepan, with Sugar & 1/2 Pint of Port Wine — use it, as wanted — the best way of warming it, is on a Stove — or the Side of a Fire.

Breakfast Buns.

1 1/2 lb of fine flour - 2 oz of Butter - 1/4 lb of lump Sugar - Mix these well together, then beat up 2 Eggs - & 3 Table Spoonfuls of Yeast - then add a Teacup full of warm Milk - leave it half an hour to rise - then Make it up into 24 Buns - lay them on a Sheet of Tin - set them before the fire half an hour before you bake them. -

20 Minutes bakes them -

N.B. 1/2 an oz. of Carraway Seeds Makes these Buns better - but they are very good Buns, & easily Made.

To Make a Muffin Pudding —

1 Pint of Milk — a peice of Lemon Peel & a small quantity of Cinnamon boil'd in the Milk — 8, Penny Muffins, pare off the outside of them, & pour the Milk over them — add 1/2 c ℔ of dried Cherries (or fine Raisins stoned) Three Eggs — a small quantity of Sugar & Nutmeg — to boil about an hour & Half —
(It looks best boil'd in a Mould)

Mrs Cookson

Pour faire le Curaçao Madme Amadi -

~~Il faut de l'~~ Il faut de l'eau de vie à 22 degrés -

un pot d'eau de vie -

1/4 Lt de Curaçao coupé par petit Morceaux

qu'on laisse infusser 24 heures - on Met l'eau

de vie infusée dans un autre Bocal et on

remet sur les ecorce un Nouveau pot d'eau

de vie qu'on laisse infusser trois Semaines -

ou un Mois - vous avez un second Curaçao qui

sans avoir la delicatesse de premier est encore

très bon - Il faut pour chaque pot d'eau de vie

infusée 1 Lt 1/4 de Sucre candy le plus cuit bien

filé on a le soin de remuer tous les jours pour

que le Sucre se fonde plus promptement - et

quand il est bien fondu on passe la liqueur

au papier gris pour la Mettre en Bouteille -

Bordeaux — 1819 -

La Gelée de Pommes.

Prenez 7 ou 8 Douzaines de — la Pevmint est la meilleure espece — Pelez les; otez les pepins; puis mettez les à Cuire dans une quantité d'Eau suffisante pour les Couvrir. quand elles sont cuites, mettez les dans une chausse ou dans un linge bien propre, que vous suspendez sur un vase pour recevoir le jus: vous pouvez les presser si vous le jugez à propos. Mesurez ensuite le jus, avec six pintes de jus vous mettez quatre livres de Sucre blanc. Faites bouillir le jus. pour vous assurer que la Gelée est faite, mettez de ce jus dans une cuillère, que vous exposerez au froid, s'il se rige, la Gelée est assez cuite; alors versez la dans des Pots, et deux jours après, couvrez les d'un Papier imbibé d'Eau de vie.

Orange Skip Marmalade Mrs Lorania

Oranges & Sugar in equal quantities - take off the skin of the oranges in quarters - put them in boiling water & let them boil till tender - after which scrape off all the white & cut the skins into fine strips - scrape all the seeds from the pulp - add the pulp to the stripped sugar boiling them altogether until it looks quite clear constantly stirring while boiling -

Marmalade without Skin

Weigh the oranges with the equal quantities of sugar - then pare off all the rind - take out the pulp & mix it with the pared rind - weigh the skins which are left by which means you will know the quantity of sugar to be ordered for the weight of skins - boil the Marmalade till quite clear - strain it in but weighing the sugar with the oranges in the first instance half lb.

Minced Marmalade -

take equal wt. of oranges & sugar - take off the skins in two equal parts put them in a bag & boil till tender - scrape out the white & mince the skins very small - bound the

Sugar & add to it the juice & fine part of the peel
if you have 8 lb of fruit add an English pint of water
put all the ingredients into a preserving pan and
let it boil only three Minutes - longer time destroys it

To Preserve Orange Sweet -

Squeeze Seville oranges thro' a Sieve - to every quart
of Juice put 3 lb (three) of powdered loaf Sugar - put
it into a Stone Jar - and Stir it frequently for 3 or 4 days
till all the Sugar is dissolved - then Bottle it & seal
the corks to keep out the Air - this is a delightful
drink in Summer, or in illness - Mrs St Clair Perth

Mullagatawny or Curry Soup - Lady Chambers -

Cut a large Onion & a large Apple in thin Slices - chop
them very fine - put them into a Stew pan with a good piece
of Butter & fry them until they become a fine brown
color - take a spoonful & half of Curry powder Mix it in a
small quantity of water put it in with your onions &c &
fry altogether then add two English quarts of Broth
or Soup - your fowl must be ready prepared by being
cut into joints & fried in butter - put it into the Soup
& let it simmer one hour - just before the Soup is served
add the Salt & juice of a lemon - the Salt must not
be mixed with the Curry powder as it spoils the dry ingredients

to Make the butter for the curry Soup take 3½ or 4 lb of Mutton or Beef boil it quite to pieces then strain the butter & let it stand till cooled —*

To Make curry Powder — 2 Ounces

1 oz of Pale Turmeric —
1½ oz of Ginger ground very fine
½ oz of Coriander Seed ground —
1 Heart Spoonful of Cayenne Pepper
these Maybe Made to yr taste —

To Boil Rice for curry —

Wash a pint or pound of Rice very clean put it into a pint and half of water. let it boil on a slow fire till the Rice begins to dry & then stir it about with a fork until it is quite dry & soft — put it into a Cullender before the fire — Shaking it frequently untill served in an encreased dish —

Cold roast beef Bones bile another as well —

Receipt for Pickling green Apples as a substitute for Mangoes — Genl Boyce — Upmorth

Take a doz^n of the large green winter apples — peel & cut them whole with stalk lay them in a jar or deep tile leave stalk cut them in the middle but not to separate them but take out the core then add the following ingredients

as much curry powder as will cover the apples add with it — Mix ½ lb of mustard seed shine some pepper & few heads of garlick Mix them in ½ pint of vinegar and pour it over the apples first ale into a jar or pot & tie down tight with cork or bladder to exclude the air & in a few days they are fit for use — when the pickle gets dry fill it up with vinegar & a tolerable quantity of salad oil which will keep the pickle moist —

Cure for the tooth ache

	Drachms
Alum, reduced to an impalpable Powder.	2
Nitrous Spirit of Æther ———	7

Mix and apply them to the tooth.

Dr. Blake's Recipe

Friar Chicken

take a piece of Veal stew it with a little pepper and salt if you bring all the soup you can get from it cut a fowl in small pieces skin them and put them into the soup - let it stew till the whole is tender - beat up five eggs with a handful of fine chopped parsley and just before you are going to dish pour a little of the soup into the eggs return it into the pan and serve up - this soup may be made without the veal by stewing down the cut fowl as for chicken broth -

Col Shrop

~~Ginger Wine~~ Miss Hamilton (Corlow

Shrub

7 lb of Sugar - Raw bile 50

3 Doz ~~ran~~ lemons -

7 Bottles of Rum

Pare the lemons very ~~thin~~ and pour the Rum on the rinds squeeze the juice on the Sugar and add 16 bottles of water - When the Sugar is thoroughly melted Mix the ingredients all together in a large jar and add 2 Scotch pints 4 quarts of hot Skim Milk let it stand covered for 12 hours then strain it thro a linen bag until quite clear - bottle it

Rum Shrub or Milk Punch } Miss Hamilton Corlow

Receipt for Making Boiled Cheese — Mrs —

Take Six ozs: of good Dutch cheese nearly two ounces of fresh butter — two table spoonfuls of cream the vinegar the butter — Cut the cheese into thin slices — put these ingredients into a small pan & set it on a slow fire keep stirring it till it boils & is smooth — take off the pan break two eggs into it — Stir all quickly — put it into a dish and brown it in the tin oven before the fire —

Brioche — Mrs —

Take a pound of dough work it up with a pound of flour three ounces of fresh butter the yolk of six eggs beat it up — put all together into a shape and bake it for an hour and half —

They good hot for Breakfast for those who are not afraid of rich things

Potatoe pudding - Miss Arbuthnot -
Charlotte Sd. E.

6 ozs. of butter creamed and mixed with 6 ounces of potatoes boiled & well pounded -
6 ounces of sugar pounded & mixed with the above
6 eggs beat seperately & added in one by one -
the rind of a lemon grated & the juice -
6 ounces of bread crumb - the tin shape for receiving the above ingredients should be first buttered & sprinkled with vermicelli & then lined with a pretty thin paste & when the tin is filled bake it -

Arrowroot for turning out when cold -
Take 2 ozs. of arrowroot (the best) & an English pint of unskimmed milk mix the arrowroot with very little milk at first then put it into a saucepan & stir it on a slow fire till quite smooth - season with sugar cinnamon or bay leaves - the saucepan should be a very pretty one as milk soon burns - | Miss Noble -

Rhubarb Jam - (Miss Anne Gray -

Peel the Rhubarb of all the outsider Rind, and the Stringy parts of the Stalks if it be old I cut it in small pieces - Take an equal weight of fine pounded Sugar - put the Rhubarb into a large deep dish - Strew all the Sugar over it & let it stand untill the Sugar is dissolved by the juice of the fruit - This will probably be a day boil both together - Skimming it as well as can be untill the juice is pale and well boiled - lift the fruit gently from the Syrup, to an Hole to break it into jars - then boil the Syrup Skimming it & make it nearly Pearl height - then fill the jars into which the fruit has been put - about one half the jar should be Syrup - as the fruit swells - the Rhubarb should be as Green as possible - the outer Coat is apt to be red, & should all be thrown off - Rockville 1839 -

Dr. Radcliffe's extraction pork Jelly -

Take a leg of well fed Pork, just as cut up, beat it and broke the bones - let it stew gently over a Moderate fire in three Gallons of water & simmer down to one half - add half an oz of Mace, the same of Nutmeg - Strain it through a fine Sieve - When cold take off the fat and let the Patient take a tea cup full of this broth warm the first thing in the Morning & the last thing at Night -

a very strengthening thing indeed!

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

To Boil Mutton & Broth
- for the Sick -

Take a pound of Loin of Mutton, take off the fat, put to it one quart of water, let it boil & skim it well; then put in a good piece of upper crust of bread, & one large blade of mace & cover it close, & let it boil slowly an hour; dont stir it, but pour the broth clear off — season it with a little salt & the mutton will be fit to eat —
If you boil turnips - dont boil them in the broth but by themselves in another sauce pan

To Boil a Scrag of Veal for dito

Set on the scrag in a clean sauce-pan to each pound of veal put a Quart of water, skim it very clear, then put in a good piece of upper crust a blade of mace to each pound, a little parsley, tied with a thread - cover it close - then let it boil very slowly, two hours - & both broth & meat will be fit to eat. —

Beef or Mutton Broth
for very weak people who take but little Nourishment

Take a pound of Beef or Mutton both together - to a pound put two quarts of water — first Skim the meat & take off all the fat, then cut it into little pieces & boil it till it comes to a quarter of a pint — Season it with a little corn of Salt, Skim off all the fat, & give a spoonful of this broth at a time — To very weak people half a tea spoonful is enough; to some a tea spoonful at a time & to others a tea Cup full —
There is greater Nourishment from this than anything else —

Mutton Broth
made in Twenty minutes

Take a pound of lean mutton cut it in very thin slices, and lay it in a broad stew-pan: put to it one quart of boiling water; with a crust of bread toasted very hard & brown, but not burnt —— let it boil fifteen or Twenty minutes — the later is best — You may add some whole pepper or mace, if You prefer it ——

Beef Tea
Dr Warren

Boil a pint of water, when it boils, take half a pound of gravy beef cut in thin slices, as big as shillings, without any fat & let it boil ten minutes skimming it all the time — strain it off — & drink it either with or without bread —

Dr warren
4

Chicken Broth

Boil half a Chicken for twenty minutes in two quarts of water —

A Chicken Broth
for weak persons wanting nourishment

Take a fine Young Fowl, boil it in three pints of mutton Broth — When the Fowl is more than half done, take it out & bone it — take off the skin, pound the Fowl very fine in a marble mortar — then put it to the Broth — Boil it till its reduced to a pint & half, — pour it thro' a sieve — Take a Coffee cup or small bason of it at a time —

A Drink for Sick Persons who wants Nourishment

Put a Calves Foot, into a Quart of water & one quart of Milk & two ounces of Sugar Candy —
Bake it in an Oven till dry enough —
Drink it any time you like —

Mock Asses Milk

Two ounces of Pearl Barley, 2 of Hartshorn Shavings 2 of Candied Coingerock put into two Quarts of Spring water, & boil it till it is reduced to a little more than one Quart — make a quarter of a pint hot & mix it with as much Cold Milk — Drink it twice a Day. —

Barley Water
an Excellent Drink

A Quart of ~~Barley~~ boiling water, poured over two Table spoonfuls of Pearl Barley, that has been washed very clean, The Peel of a Lemon pared very fine, & a little Lump sugar to sweeten it — It must be covered close, and stand till it is cold — & then strained off. —

To Make a Sage Tea.

Take a little Sage — a little Balm put it into a pan — Slice a Lemon peel & add a few knobs of sugar, one Glass of White wine — pour on these two or three quarters of boiling water, cover it & drink it when dry — When you think it strong enough of the herbs, take them out, otherwise it will make it bitter —

To make a Good Drink -

Boil a Quart of Milk, & a Quart of water, with the Top crust of a penny loaf & one blade of Mace, & Quarter of an hour very softly, the pour it off, & when you drink it let it be warm

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Almond Milk

Boil One Quart of water, with a Quarter of an ounce of Pirl Barley well sifted & washed - let it waste half a pint - When cold put in half an Ounce of Almonds blanched & beaten fine with a little Rose or Orange flower water - Strain it, & sweeten it to your taste This is a Good Drink for a cold or Soreness at the Stomach & makes a very Good Emulsion in Cases where a Person is Blistered - If you add one ounce of Gum Arabac dissolved -

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To make the pectoral
= Drink =

Take a Gallon of water, & half a pound of Pearl Barley, boil it with a Quarter of a pound of Figs split a pennyworth of Liquorish sliced to pieces 1 a Quarter of a pound of Raisons of the Sun Stoned — Boil all together till half is wasted, then Strain it off — This is ordered in the measels & several disorders for drink —

An Easy way to make
— White Wine Whey —

A Glass of Wine — a Glass of Milk 1 pint of boiling water poured on take off the Curd & sweeten it —

Gloucester Jelly Sir Richd Jebb

Take two ounces of Rice, two ounces of Pearl Barley, one ounce of Isinglass one ounce of Hartshorn Shavings - boil these in three pints of water, till it's reduced to one pint, then strain it thro' muslin, & keep it for use - Cut a small piece, & warm it in milk —

To Make Cocoa.

Take the Nuts of Cocoa & pound them in a Mortar - Take a large tablespoonful & a half of it then pounded, put it into a Pint of Water the Night before & let it simmer an hour or more - Strain it off next day & boil it up for breakfast: —

In bilious Stomachs. Dr Stokes -

5 grains of potash Rhubarb - 5 gr. of pound Camomile blood. 5 Grains of ginger in, take or a pill every day before dinner. —

Senna Tea

Dr. Warren

Take two drams of Senna leaves clear from the stalks, & dead leaves & pour on the six spoonfuls of boiling water — When cold pour off the liquor — & give two table spoonfuls for a dose. —

Bark Draughts

Dr. Warren

An ounce of Bark, divided in eight equal parts — to each add 2 table spoonfuls of water, & a pap spoonful of Red wine —

For a Cold

Dr Vaughan

Some Barley water with a good deal of Lemon juice, & sweetened with Capiline — Keep it warm by the fire & sip it often —

For the Pain in the Face or Teeth –

Half an ounce of Guiacum Shavings – one ounce of Bark put to a Quart of water, boil it till it comes to a pint, let it stand a few hours – then pour it off, & put to it a Quarter of a pint of Arquebuzade water – It is good to wash the Teeth & mouth & to keep some in when in pain either in the teeth or face –

Camphire Julep

1 Dram of Camphire pounded with a lump of Sugar Christian it with a Spoonful of Rectified Spirits of Wine, when dissolved add a pint of Cold Water – Cover it close & let it stand two hours & then strain it & it is fit for use –

3 Spoonfuls of Sal: Volatile May be added – for a tea cup three a day –

Boil 1 lb of Pipe clay & one oz of Soft Soap until the latter is quite dissolved and then add Spunge it on the Bruises but not so as to let them thro' — in case of a Strain the B.d to be first bathed with Warm Soap & water and then dry to be Spunged as above — Wash Gloves with Soft Soap but up into a lather & then add ashes & Spunge them —

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a pint of Calais dissd in a strong solution of Sulphur, will preserve Gold & Silver Embroidery Muslins Silks or ornaments from tarnishing

Wm Hamilton

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a teaspoonful of (Balm / Barm) / yeast / and powder of Bark given every hour alternately a very efficacious and common remedy among the lower classes in Ireland for a violent fever, producing perspiration to a great degree —

Wm Close - Elm park

Receipt for Cleaning Boots tops (Mr. Marchison

Boil a qt of Milk & Burnt Alum blk - add 1 oz of the Butter of Antimony 1/2 oz: Spirits of White Lavender this composition will make the tops beautifully White If you wish them Brown add a little gum Arabic - the liquid to be applied with a Sponge used only in one direction - Mem.m: If the tops are very dirty they are to be cleaned with a little Bath brick & the liquid wiped together -

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To Black Floor - White or Yellow -

The Floor must first be well washed with Soap & Water - then some pipe clay must be scraped into warm water & the floor well rubbed with a Sponge - then dry'd & rubbed - Ochre will be added for the yellow -

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To Make Imperial -

1/4 Pt cream Porter - 2 Pt: White Sugar 1 oz: Ground Ginger 2 Lemons - pour 3 Pints of boiling water on the above & then Milk warm add a little yeast to work it and then bottle while in the state of effervescence -

Wm: Mark Lee - Admiral Strong

The day before you are to use it dissolve a quarter of an oz: of Isinglass in a little water - & when nearly cold add to it a pint (Mutchkin) of rich Cream - sweeten it with Raspberry Syrup or Jam strained thro' a Muslin, & whisk it up for a few minutes till it become quite thick, set a Blomange Shape & put it in to it - turn it out next day -

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A Bread Pudding by Father -

½ lb flour - ¼ lb of Butter - 2 Eggs & one large spoonful of yeast - Melt the Butter in ¼ pint of Milk - Mix it all well together - and let it stand half an hour to rise - then put in a ¼ lb of Currants nicely picked & a spoonful of pounded Loaf Sugar - Bake it in a Tin - & then cut it in an Excellent Pudding -

& Cold a very good Cake -

Edw:

Cold Sauce

Mrs Hastings —

Take 2 or 3 Shalots, 2 Anchovies, 4 ozs of hard yolks of eggs, pound them in a Mortar and pound them well, add a little Mustard, pour in some oil by degrees then some vinegar, pepper and salt. give it a good sharp taste. it should not be too thick, nor too thin. rub it thro' a fine sieve —

Tarragon vinegar is the best or a little Tarragon minced very fine in the sauce —

Cottage Pudding

Mrs Byce

Take 6 ozs. butter & 4 ozs. sugar to 4 ozs. flour a little Rosemary pounded. Beat all well together. 2 ozs of Butter clarified Mix all together with a Pint of Cream. Butter 6 tin cups & Nearly fill them with the batter. Bake them & when the pudding rises from the cups they are done. turn them out & serve with fine sauce —

Compot de Chambery.

Prenez des petits Haricots, des poivrons, des Cornichons et un peu d'ecorces de Melon; piquez les avec une fourchette, et laissez les tremper 24 heures au sel; après les avoir ôté du sel mettez les dans du bon Vinaigre blanc (froid) en ajoutant de la Coriandre, couvrez-les bien avec le vinaigre et laissez les dans cet état pour une quinzaine de jours: prenez ensuite environ le quart de ce même vinaigre et faites votre sirop — un livre de sucre sera pour trois livres de fruit — ~~Coisez~~ Cuisez le fruit un petit peu dans le sirop a trois reprises - ensuite vous finissez de cuire le sirop, et quand c'est presque froid; mettez le fruit et vous ajouterez le vinaigre qui reste.

Orange Marmalade — Mrs. Mackenzie

To every pound of oranges, a pound of sugar. Half the oranges to have the outer rind grated (which answers very well for puddings) then divide the whole of the oranges into quarters, the pulp is taken out, and the skins are to be boiled till tender in a great deal of water and the inside white to be scraped off with a spoon when boiled, the skins are to be cut into very fine thin chips; the pulp to be boiled in a little water till tender, and then to be put into a hair sieve to let the water drain off; the pulp to be rubbed through the sieve with the hand, then the whole to be mixed with the syrup and boiled —

Lemonade –
Cambridge Lemonade –
Lemon Cream –
Lemon Syllabub –
Jelly Marge –
Blomange –
Blomange
Trifle –
Red Cur: Jelly –
Raspberry Jam
Damson Cheese
Raspberry Vinegar –
White Chocolate &c
Bottled Gooseberries
Mince Pyes –
Gingerbread Cakes. –
Seed Cake – without butter
Plum Cake. do – do –
Gingerbread. –
to Preserve F: Beans
Sponge Cakes. –
Custards
Preserved Seville orange
for a Tart.

to dry Gooseberries
Preserved Apricots. –
Orange Jelly. –
Raspberry Jam –
White Cur: Jelly
to Clarify Sugar for Jellies
Stewed Pears –
Black Cur: Jelly
to Preserve Cur: for Tarts –
Preserve Damsons. –
Orange Marmalade. –
Ginger Wine
Tea Cakes –

Lemon Cream

A pound of lumps sugar, a Pint of water — boil it to a Syrup — have ready the juice of four lemons, with the rind of one cut into it, take four whites of eggs & one Yolk well beaten with orange flower water — mix all these with the Syrup & thicken it over the fire till it Jellies — Serve it in Glasses —

Lemonade

Rub some lumps sugar, over the rinds of 5 lemons & set it apart — then pare the lemons very thin, & ~~pour~~ over the rinds three pints of Boiling water, & cover it up = When Cold add the juice of six lemons & the sugar — more Lemons or sugar may be added if required —

Cambridge Lemonade

2 Dozen of Lemons peel'd & squeeze — The Juice to lay all night on the Peel In the morning put to it two pounds of Sugar — a Quart of White wine & three quarts of boiling water — When the above is well mixed, put to it a Quart of Boiling milk — & let it stand for the Curd to harden & run it thro' a Jelly Bag — untill it is very clear, & looks like a fine nice melted Jelly It will keep a long time if put into a White wine Bottle — It requires a long time for the Curd to rise & it should not be stirr'd after once the milk is put in

Lemon Tartlets

Two Lemons 4 ounces of Almonds 4 ounces Sugar — Peel the Lemons pretty thick & boil them in water till soft — Blanch & slice the Almonds, then slice the lemon peel in long thin stripes, make a Syrup with the Juice of the Lemons & Sugar, then put in the Almonds & Peels & put it all into the Crust, which must be very thin — Cover the Tartlet with cross bars & glaze it ——

To make Yellow Mangé

Put to one ounce of Isinglass, half a pint of boiling water, let it stand all night, then let it boil five or six minutes, put to it half a pint of white wine, the peel of one lemon, pared very thin — beat the Yolks of four Eggs, mix the Juice of the lemons with the Eggs, & a little of the wine, sweeten it to your taste — then boil it altogether, & strain it into the moulds ——

A Very Nice Blomange

Take four ounces of Jordan almonds & rather more than half an ounce of Bitter almonds, blanch them & pound them in a mortar very fine frequently sprinkling them with a little orange flower water to prevent their oiling — When done put them into a full quart of good Cream; & boil them together eight or ten minutes — take care it does not burn at the bottom, & keep it stirring all the time — Have ready boil'd three ounces of Isinglass in two pints & half of water; till it is reduced to near one pint — It should be boil'd the day before to be Cold, that the sediment at the bottom may be taken away — Rub your Cream & almonds through a fine hair sieve or Coarse Lawn — dissolve your Isinglass & mix all together, & sweeten to your taste with fine Sugar & keep stirring it till Cold — then put it into moulds for use

N. B: This quantity is for a large mould—

Another Blomangé

Take two ounces of Isinglass finely shred & washed in luke warm water — then put a little hot water to it, & let it stand some hours or all night if you can, then put it into two quarts of milk & a bit of Cinnamon & a little salt & let it boil gently for half an hour, then take a quarter of a pound of almonds finely beaten & put them to the milk & sweeten it to your taste — let it boil up & season it with Rose water, orange flower water, or lemon peel as you like best, then strain it through a fine sieve or napkin after which stir it till it is almost cold. Dip your cups, in cold water before you put it in —

To make Flummery

Take two Calves feet & 2 ounces of Hartshorn Shavings & one Gallon of water & let it boil till it is a Stiff Jelly - Strain it off & let it stand till Cold, then take off the fat then warm it over the fire, & take it off & put in as much Cream as will make it white, the thicker the Cream the better, then add a blade of Mace & a little Cinnamon - boil them over a clear fire a little while - then sweeten it with fine Sugar, you must keep stiring it till Cold -

A Triffle

Sweeten three pints of Cream; put to it half a pint of Mountain or rich wine; grate in the rind of a lemon, squeeze in the juice, & half a nutmeg grated; whisk this up, lay the froth on a large sieve, set it over a dish that has ratafia cakes macaroons, biscuits &c in it that the liquor may run a little upon them. — then lay them in the Triffle dish — make a rich custard & lay over them — lay the froth on the Custard as high as possible well drained — Strew over pink nonpareils & stick on little slices of citron — orange or lemon peel —
This will make a large Triffle —

Red Currant Jelly

Take about three Gallons of Currants - strip them from the stalks into a Jug, stop it close & set it in a Pot of water over the fire to draw out the Juice, run it thro' a flannel Bag or lawn sieve, Measure a pint of Juice to three quarters of a pound of Sugar dip your Sugar in cold water, then boil it a little - When cool put your Juice to it, & let it Boil pretty quick as long as any Scum rises, or till it hangs to the Spoon; when quite cold dip a paper in Brandy (notched round) & lay it on the top - & another clean paper over it, to keep it close from air - keep them where they will not be too hot or damp & Juice 12 Quarts of Currants when picked yeild about 9 pints.

Raspberry Jam

Pick out about six pottles of Raspberrys all the fine ones - dont use the bad or ill flavord - Measure a pint of them when mashd to three quarters of a pound of Sugar Boil your Sugar dipp'd in water - put in about a pint of Currant Jelly or Juice, with the Raspberries & boil it the same as the Currant Jelly - paper it close & tye it down

Damson Cheese

Put the Damsons into a very deep Crock - tye over it a leather, & stop it well up that no water may get in - let it boil till the Damsons are quite tender - take out the Stones & to the liquor & Pulp add to every three pounds - one pound of Sugar - break the Stones & add the Kernals to it - put it into a preserving Pan & let it boil gently for six or seven hours keeping it stirring constantly till it becomes thick enough to cut —

White Currant Jelly

Take a Gallon of White Currants strip them, & take the same weight of Sugar as Fruit, & when weighed take out half a pound of Sugar or rather more — Clarify the Sugar in pump water, as much as will wet it sufficiently, when it is cleard take it off the Charcoal, & let the great heat go off a little, then put in your fruit & let them all burst which they will do in about half an hour — Strain it thro' a Hair sieve that has never been used for anything greasy — dont squeeze the Fruit to make it thick — It will all go thro' with gentle stirring —
Put the Jelly on the fire again till it is Jellied, which will soon be — cut the Rind of a large lemon or two thin & boil it till tender — The water must be changed while it is bitter — then let it be well dried in a clean cloth & cut in shreds & put into the Jelly a quarter of an hour before you take it off. —

To Clarify Sugar
fit for Sweetmeats

Put the white of an Egg into your preserving Pan, & beat it up with a whisk put your Sugar to it, with a little water — let it boil slowly till all the Scum rises in an hard dirty Curd — when you have taken it off clear with tin slice, boil the scum up again & you may draw a good deal more Syrup from it — all the time it is boiling do the sides of your preserving pan with a clean painters Brush dipt in cold water to keep it from Candying & burning round the Edge of the pan

N: B: The best way to keep Sweetmeats is by dipping a piece of White paper in Brandy you put over them & just dry it in a clean cloth before its put on — Cut the paper rather bigger than your pot, Notch it all round that it may lay close & keep out the Air — then tye another paper over the Top

Raspberry Vinegar

To six pounds of Raspberries put Three pints of White Wine Vinegar, mash the Raspberries and let them stand 24 hours frequently stirring them with a wooden Spoon – put six pounds of loaf Sugar in a pan, & put your Raspberries in a Jelly Bag and let them drop on the Sugar, when it has done dropping, put it into a preserving Pan, & let it simmer over a slow fire taking off the Skim as it rises – When it begins to boil, take it off & let it stand untill it is Cold, then Bottle it Close. ———

To make Mulled Wine or White Chocolate

Take about six Coffee Cups full of water, & boil it over a slow fire, with a few blades of Cinnamon add to it three Coffee Cups of Mountain, or other White wine, with the Yolks & Whites of three or four Eggs — great care must be taken that it does not curdle when the eggs are put to it, sweeten it with Sugar to your taste, after this mull it with a Chocolate mill, & reserve enough in a Basan to beat up & put upon the Tops of the Cups. —

— To Bottle Gooseberries —

Take the Yellow Gooseberries before they are ripe — Top & Tail them — put them as soon after they are gathered as possible, into wide mouthed Bottles put in the Corks slightly, & set them in Cold water over the fire let them simmer till they are all well done without bursting — then knock down the Corks — dip the Top of the bottles in melted Bees wax to secure down the Corks & put them to stand with their heads down —

Minced Pyes

Three pounds of Beef Suet Shred Picked & Shred very fine — three pounds of Currents a pound of raisons of the Sun when Stoned three pounds of powder Sugar — six pounds of Rufeting apples six ounces of Candied Citron & orange peel — the Juice of two large Lemons and one orange — the rind of one Lemon grated, about one pint & half of rich white wine & one Quartern of Brandy — Mace Cloves & nutmeg to your Taste & a little Salt if you like it — mix all together & press it it down in a large Earthen pan & Cover it with a paper & keep it for use —

2½ of flour — 6 oz. of pounded Sugar 10 of Carraway Seeds Mix the Seeds & Sugar well together then add the flour & Wet it with a little Cream — roll them as thin as possible prick them with a fork & bake them well in a Slow Oven ×

Little Gingerbread
— Cakes —

Take one Pound of good Flour, half a pound of Butter, rubbed in very fine, ~~with~~ a grated nutmeg, half an ounce of Ginger, 2 ounces of Carraway seeds well picked, a grated lemon peel, Half a pound of loaf Sugar pounded — Rub these Ingredients well in together & warm half a pound of Treacle in half a Quarter of a Pint of Cream, wet your bread with it sufficiently to role it into little Cakes & Bake them in a slack oven.

If you dont chuse Treacle — Boil half a pound of Lisbon Sugar with the Cream instead of it —

× If you dislike Ginger, use the same proportions of Carraway Seeds —

L^d M^r. Dymyards Seed Biscuits

Common Seed Cake without Butter

Three quarters of a pound of flour — Three quarters of a pound of sugar — Nine Eggs — Two ounces of Carraway seeds & a little Brandy —

Common Plum Cake without Butter

Two pound & half of Flour, one pound & half of Currants; four Eggs half a pound of Common Lump sugar — one pint of Milk half a pint of Yeast & a Nutmeg pounded a few Cloves & a little mace — an hour & half will Bake it —

Common Ginger Bread

Two pounds of flour, half a pound of Sugar - half a pound of Butter rubbed in very fine with a grated nutmeg - half an ounce of Ginger pounded ~~half~~ an ounce of Caraway seeds - a grated Lemon peel, rubbed in well together - then warm half a pound of Treacle in a quarter of a pint of Cream - make up your Bread with it & Role it out in little Cakes - Bake it in a Slack Oven —

To Keep French Beans to Keep in Winter -

Top & tail them - Slice them along side ways - Lay them in a Small Tub or Jar — a Layer of Beans & a Layer of Common Salt - Keep them down close from Air with a weight & a Cloth - Lay them before you use them in Water two or three hours —

A Sponge Cake

Take Ten Eggs, leave out four Whites – then beat the Yolks & Whites separately, one pound of Sifted Sugar Twelve ounces of Flour – the rind of one Lemon grated, Two Spoonfuls of Rose water – beat the Eggs & Sugar one hour, then put in the Rest Put it in the Oven as soon as possible – Add Carraway seeds if approved –

Custards

Sweeten a Quart of good Thick Cream with loaf sugar to your taste (the sugar finely powdered) beat eight ~~Yolks~~ of Eggs, very well & mix them ~~with~~ them with the Cream well – a blade of mace, a little Sack or sweet wine, have ready blanched & shred some Almonds & put them to it – mix all well together & set it on the Fire, keep it well stirred till it is thick, then fill your Cups

To Preserve Seville Oranges for Tarts

Take Seville oranges, grate off the outside rind, put them into cold water, & boil them till tender - but not to break them, cut them in halves & pick out the seeds - put to them half their weight of Lump Sugar with a pint of water to a pound of Sugar Boil the Sugar & water, & skim it well then put in the oranges & boil them for three quarters of an hour - They will not keep longer than a fortnight or three weeks —

To Dry Goosberries

Take six pounds of large Red Rough Goosberries, pulp them, & sift over them 2 pounds of Lump Sugar - The next morning boil them for Ten minutes and repeat the boiling the two following mornings drain them out of the Syrup - & lay them on writing paper & then upon Tins or Glasses to Dry - when dried lay them in a Box with writing paper between

To Preserve Apricots

Pare the Apricots very thin & nice, slit the side & carefully take out the stone; peel the kernals & put them in again, then weigh three quarters of a pound of sugar to a pound of fruit — boil your sugar to a syrup, then put in your apricots, & let them boil very gently, then take them off to cool, set them on again, always taking them off when they boil too fast — Then put them into a large bowl with the syrup, & let them stand two days — then pour the syrup from them & boil it — as they harden very much in two days — the more they are boiled without breaking the better they keep, for which reason your fruit must not be too ripe —

Orange Jelly

Take 4 China oranges - 2 Seville oranges - One large Lemon, grate the rind of two or three oranges and the lemon, squeeze them, & let them stand four hours, then strain them through a lawn sieve - an ounce & half of Isinglass dissolved in half a pint of water; let it stand to settle - half a pound of fine sugar, boild to a Candy height - mix altogether; & stir it till cold - If for a large mould, the quantity must be double - N: B: only just warm the Isinglass sufficiently for it to mix well. -

Raspberry Jam — Mrs Hay —

Gather the raspberry when quite ripe & dry, pick them carefully from the stalk and dead ones — crush them in a Wooden bowl with a Wooden or Silver Spoon and strain them with their own Weight of Sugar, & half their Weight of Currant Juice strained as for Jelly — then set them over a clear slow fire, boil them half an hour skim them well & keep stirring them all the time then pour it into your Pots —

(N: B/ do not let your ~~juice~~ Sugar or Juice stand long before you boil them as it takes away their flavour —

To stew pears

Pare the largest stewing pears and stick a clove in the blossom end - then put them into a bell mouth saucepan with a wooden spoon in the middle - fill it with hard water and set it on a slow fire for three or four hours till your pears are soft and the water reduced to a small quantity then put in as much loaf sugar as will make it a thick syrup and give the pears a boil in it - then cut some lemon peel like straws and strip it on them put it in with your pears and serve it up with syrup in a deep dish

Black Currant Jam

Get your Currants when full ripe pick them from the stalks - bruise them in a bowl with a wooden Mallet - to every 2 lb of Currants add a Pound of loaf Sugar best fine - put them into a stew-pan or preserving pan, boil them full half an hour stirring and skimming it all the time then pour it into pots for use -

To preserve Currants for Tarts

Gather your Currants when dry & pick them from the stalk - to every pound of Currants put a pound of Sugar into a preserving pan with as much juice of Currants as will dissolve it when it boils skim it, and put in the Currants and boil them till they are clear - put them into a Jar, and lay a round of paper over -

Black Currant Jelly

Put 7 lb. currants ripe and dry - pick them from the stalk into a large stoving pan to every 5 lbs. of currants add a pint of water - tie a linen over the pan and put them into a cool oven for 2 hours - then strain it through a fine cloth - to every quart of juice add a pound and half of loaf sugar, broken in fine stir it gently till the sugar is melted then it boils skim it well let it boil pretty quick over a clear fire & pour it into pots -

To preserve Damsons

Take the Smale long damsons prick off the Stalks and prick them with a pin then put them into a deep pott with half their weight of Sugar powdered set them over in a Chrdente over till they are soft then take them off and give the Syrup a boil and pour it upon them — do this two or three times then take them carefully out and put them into a Jar and pour over them some candied Mutton fat & tie a bladder over them —

Lemon Marmalade

Take 7 quinces when full ripe, pare them and cut them into quarters - then take out the core & put them into a sauce-pan that is pile tried - cover them & let the pairings - fill the sauce-pan full of spring water cover it close & let it stew on a slow fire till they are soft and of a pink color - then take all the quince from the pairings and put them into a Marble Mortar and beat them - take their weight of loaf sugar & add to it as much water as will dissolve it - boil & skim it well then put in the quinces & boil it together for three quarters of an hour - stir it and when cold, put it into pots —

Ginger Wine

To 14 Gallons of Water add 14 lb. of Lump Sugar & 2 ozs. of Ginger bruised - boil it one hour then add to it the White of 8 Eggs well beat - take off the Scum as it rises Strain it into a Tub & let it stand till cold - then put it into a Cask & fill the Juice of 14 Lemons & the Peel cut thin, & half a Large Spoonful of Yeast on the top - Stop the Cask close for a fortnight then bottle it & in another fortnight it is fit for use

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Sponge Cakes -

½ a lb of flour - ¼ a lb of butter & ¼ lb of fine Sugar rubbed together & Mixed with an Egg roll it out thin & cut it with a wine glass & bake it -

s or Elder Water. Milk of Roses.

A Pint of Rose Water, 3/4 of an Oz: Oil of Sweet almonds. and 15 Grains Salt of Tartar. Put the Salt of Tartar first into the ~~Rose Water~~, for the Oil will not mix with it, then the Oil, shake it well, and it is fit for use directly.

Tincture of Artificial Musk, for the Hooping Cough.

Age from 4 Months to 3 Years.

Three drops, 3 times a day in a little Water.

To be augmented by 1 Drop each dose if after three days the disorder should not abate, to as far as 6 Drops: Not more.

From 4 Years to 10 Years, begin with Four drops, increasing, if necessary to 8 - 3 times a day.

Above 10 Years begin with 8, increase to 16 - 3 times a day.

The Dose in Phlegmy constitutions and obstinate Cases may be increased to Twenty drops, 3 times a day.

NB: Febrile Symptoms should be removed before taking the Musk. As a general Rule begin with it after

a Month; particular Symptoms may render the use of the Medicine improper, such as the continuation of great irritability and Febrile Symptoms – Remove Obstructions in the Bowels.

The Medicine in short is efficacious, when the Cough is merely spasmodic.

Sold by Godfreys, Southampton Street Covent Garden

For a Swelled Face.

Take Six heads of Poppies; boil them with Three Figs, till the decoction is complete. steam the Face over it, adding a Table spoonful of Ether. Put the Fig when boiled to the Gum affected; and make Tea of Horse Radish, applied internally to the Mouth. Two Quarts of Water are required to boil the Poppies; three quarters of an hour is sufficient to make the Decoction.

– an Excellent receipt for a Cough – commonly called Jobolds Vegetable Syrup –
2 table Spoonfulls of Treacle – 2 Do. of best Vinegar – 1 Do. of Syrup of Red Poppies – take three tea spoonfulls Night and Morning –

For a Cough –
2 Spoonfulls of Treacle 2 of Honey 2 of Sweet oil 1 Do. of Rum, the juice of a Lemon Mix these altogether and take a tea spoonfull going to Bed –

For a Worm –
3 drops of Balsam of Peru to a tea spoonful of honey 3 times a day –

Cleaning tables –
1 Quart of cold drawn linseed oil – 2 oz. of Alcanyroot 1/4 of the oil to be poured on the root & let it stand 10 days ~~day~~ – Wash the table first with Suds

Directions for cleaning a carriage — Painter

Take a little Sweet Oil and put it on the face of a Woolen cloth - Rub a small quantity of Rotten Stone on it also, & polish out the Stains or Spots from the panels & then dry the panels with a piece of clean flannel or woolen cloth.

To black black wood Marble or blood wood &c

Make Seeds and put in a handfull of common Salt & a 1/4 of a pint of vinegar - then the Seeds are only like lamp black the grain brushing it only on the wrong side - put the same quantity of vinegar into the water when the grain is to be dyed —

To destroy Bugs in furniture

1/2 an oz of Sublime Mercury dissolved in a pint of Spirits of Wine, then Mix it with a quart of water & wash every part of the bed and crevices of the frame &c with a painting brush - It is poisonous & takes the Skin off the hands but it will not hurt the furniture —

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a Safe Emetic

3 pints of tartar Emetic - 1 oz. of Manna dissolved in a 1/4 of a pint of warm water - a table spoonful to be taken every quarter of an hour until it operates —

Tincture of Best Rhubarb

1 oz and a half of Rhubarb - a drachm of Saffron
2 drachms of Cardamum seed, 1/4 oz. picked Senna leaves.
infused in a pint
of the best French Brandy 24 hours —

Tincture of Rhubarb — Mr Dun —

Take Rhubarb sliced thin 2 oz. leaves of Senna
half an oz - Raisins stoned ten ounces —
Coriander seed, Cardamel Seed Fennel seed (bruised)
of each half an ounce - of Best English Saffron the
stigmas being plucked 2 drachms - Liquorice root
sliced 2 drachms - of best French Brandy 2 quarts
Infuse these ingredients & stand heat for 10 days
Stirring them twice a day then filter it thro' a
Muslin and bottle it off clear - To Make the Wine
after the clear of the above is poured off add three
Quarts of any Made Wine and let it stand three weeks
Shaking it twice a day & then bottle it for use

Ginger Wine —

To 14 Jallons of Water add 11 lb of loaf Sugar 2 oz. of Ginger
Root bruised - boil it one hour - add to it the whites of
8 Eggs well beat - take off the Scum as it rises - Strain it

into a tub and let it stand till quite cold - then put it into a hot dish the juice of 14 lemons & the peel cut thin half a spoonful of ale yeast on the top stop the cask very close for a fortnight & then bottle it, and in another fortnight it is fit for use -

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Apple Jelly -

Take Russet apples before they are quite ripe & pick is about Michelmas pare, core, and quarter them - cover them with spring water & boil them till they are soft - then run it thro' a jelly bag - put in a lb of sugar to a pint & quarter of the liquor - then boil it up to a jelly - but the moment before you take it off the fire squeeze the juice of a lemon to a pint and half of the liquor - lay thin slices of lemon peel in the pots before you fill them -

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For a violent complaint in the bowels 10 grains of Rhubarb - a table spoonful of Brandy - a teaspoonful of fine powder sugar - Make these all together in a pestle plate - set it on the fire dilute it in a little water and take it one a day -

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Hooping Cough

Dissolve a Scruple of Salts of Tartar in a quarter of a pint of Water & add to it 10 gr. of Cochineal finely powdered. Sweeten this with fine Sugar & give to an Infant the 4th part of a tablespoonful 4 times a day a Child of 2, or 3 years half a tablespoonful & from 4 upwards a spoonful may be taken - the relief is immediate, and the cure in four days.

Cold Cream.

One Drachm and half of White Wax; and 1½ Drachm of Spermaceti, with Two Ounces of Oil of Sweet Almonds; put them into an Earthen Pot and set them in boiling Water, till they are quite dissolved; then pour it into a large Bason & beat it up with Rose Water, as long as you can make it imbibe any, which you will do, by adding little and little at a time. It is fit for use immediately and it will keep for a Month or Two, if you tie it up close.

Aunt Charlotte -

A Plaister for the Rheumatism.

1/4 ℔: White Rosin

4 Oz: Frankincense

2 Oz: Ells Suet, or Mutton Suet.

1 Oz: Stone Pitch.

Mix all in a Brass Skillet, keeping it stirring over a slow Fire, and spread it very thin on thick brown Paper; and apply warm where the Pain is, provided there is no Swelling. Cover the back with White paper, and turn over the Edges, and tack them down; it prevents its rubbing, or making the Wearer itch round the Plaister. It is found useful for Sore Throats.

To Make Sausages

Mince Beef or Mutton (that has been dressed) very small with onions, pepper & salt - add a little gravy put it into Scallop Shells or Saucers, baking them half, or three parts full and fill them up with potatoes Mashed with a little cream put a bit of Butter on the top and brown them in an oven, or before the fire with a Salamander -

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To cure a round of Beef quite red -

Lord Lifford

Take a round of Beef & rub it with common Salt - and leave it on a table or board to drain for three days - then take 1/4 lb of Saltpetre finely pounded - 2 oz. of black pepper - 2 oz. of long pepper - 2 oz. of allspice - 2 oz. of cloves all finely pounded and after mixing all these ingredients well together then the Beef well rubed with them before the fire

every day - and in a fortnight it is quite ready for use - the above ingredients are sufficient for a round weighing 40 lb -

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Bark Decoction for a child 3 years old
℞ ℥j of Bark to be boiled in a pint of soft water on a very slow fire to half a pint to be strained thro' a fine flannel bottled. of this when cold a large table spoonful to be taken three times a day - Dr Bardsley -

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Mineral Pickle. receipt for Pickling Beef or Pork
to 4 Gall. of water one pound & ½ of lower brown sugar 20 oz. of Saltpetre 6 pound of Bay Salt - or common Salt - put the whole into a Copper to boil & as it boils the Scum to skim it - when quite free from Scum take it up - and let it stand till quite cold - cut your piece - and make a little Salt over & under laying it on a table to drain that the Blood may be pressed off - lay two days wipe it quite dry put it into the Tub that is Brined

and clean and when packed pour the above
liquor over it laying a weight to keep the
Meat down — This will keep 10 Weeks perfect —
If for a longer time — once in two Months pick
boil the liquor adding 2 oz. of Brown Sugar
and a pound of Salt & 2 oz. of Salt Petre —
when cold put it on the Beef — This will
keep it 12 Months — If you choose to hang
it take up the piece — Wipe them clean &
dry, Hang them in paper bags to dry for a
fortnight — N.B. Bay Salt or Salt petre rub'd
2 ℔ the hand Makes the Meat hard —

Mrs Ann Hamilton

To make Blacking.

Take Two Ounces Treacle; one of Ivory black; half an
ounce Oil of Vitriol; half D° Spirits of Lavender; Boil
the Treacle and Ivory black in a Pint of white wine Vinegar

pour the Liquid into a Basson upon the Oil of Vitriol & Lavender; after mixing it well, bottle and Cork it close until Cold, when it is fit for use.

Receipt for making Pipe Clay.

Boil a Lump of Pipe Clay; Half a handfull of Isinglass and some Slices of Soap in a Quart of Water, stirring them well together.

Saline Draught

2 Drams Sal Soda
2 D°. White Sugar
12 Table Spoons Soft Water – Two Spoonfuls of the above, added to one of Lemon Juice – to be taken in a state of Effervescence Dr Barclay

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An Excellent Substitute for Roaches Embrocation

2 Drachms of oil of Amber Mixed with half a pint of old Rum – Rub the Same as with the Embrocation – Dr Mazire –

Incense Dr. M. Wymyard

2 oz of Gum Benzoin 1 oz of Mastic —
1 oz of Frankincense - 1 oz of Storax —
½ oz of Myrrh - all to be Mix'd & pounded
together, a very little Cascarilla Bark May be
added if not disliked as too Strong or have
the Bark seperated & add a pinch as you like —
Throw a pinch or two of the Incense on a
Warm ~~Shovel~~ Cinder in a Shovel —

Eye Water — Mr. Walton
Take of bitriolated Zinc Six grains —
of Winderamme Spirit 2 Drachms
Rose Water Six oz. — Mix altogether for a
a lotion & bathe the Eyes with it three times
a day —

For Redness in the Eye. —

Salts of Lemons for taking out Ink, or Iron stains

1/4 oz of Salt of Sorrel 2 3/4 oz of Cream of Tartar to be well mixed in a Marble Mortar - to be kept dry -

Spirit of Salts takes Ink out of Mahogany or floors

In Making the Chittenham Water 2 Pts Filtered 4 oz of Epsom Salts - 2 Drms of Salpetre Spirit 3 Drms of Cream of Tartar - Add to these one Pt of Boiling Water & when cold is dissolved Strain it through a piece of Muslin into a Bottle for use - a Wine Glass will be sufficient for a dose -

8 Drms of Borax to 3 Drms of Calomel - taking a few Grains in the Middle of the day a good Strength of Nerves & Appetite - Miss Napier - Edin:

Another -

1/2 an oz of Ammonia - if in the form of Dried Sheep skin cut a few knife 30 grains of it Pour a Pint of boiling Water upon it in a Jug let it Stand 24 hours pour off the clear liquor for use - a Wine Glass to be taken every day at one, or two o'clock - Edin: 1813 D. Somerville

To stop a fever

Take a crust of bread cut it the size of the sole of the foot - dip it in boiling water, when quite hot & a little soft take it out & dry it in a warm napkin have ready a little Mustard mixed with vinegar & pepper and spread it on the hot crust & apply it to the sole of the foot - the relief is almost immediate —

Genoa - 1817 -

Poison for bugs

1 oz of Colocynth tincture powdered
boil it in three pints of water till reduced to one quart - strain it - take 1 oz of corrosive sublimate Mercury dissolved in one pint of spirits of wine ale & all mixed together
Each bug just touch it with a brush —

An Excellent Receipt for a Pain in the Face or Tooth-ache

1/2 an oz of Guiacum Shavings — 1 oz of Bark — put into a Quart of Water, boil it till it comes to a Pint — let it stand a few hours, then pour it off, & put to it a quarter of a Pint of Arquebuzade — This very good to Lash the Teeth —

Cure-all —

To a Pint of Spirits of Wine, in a Dr. bottle put one oz of Camphor — 1 oz of Calamines, 1 oz of Tutty — all finely powdered — Shake the Bottle several times for three days & it will be fit for use —

This is an Excellent Receipe for all Bruises — burns & Sprains where the Skin is not broken — use it in the following Manner — Shake the bottle, put a little of the Mixture into a Cup — & with a bit of rag, rub the Part Pleed, & frequently.

For the Sting of a Wasp —

Dr. Hollingberk

Take an Onion, cut it, & squeeze some of the Juice upon the part affected: it will give immediate relief & make a perfect cure —

For Deafness.

Take a handful of Common Groundsell (the bird Groundsell) bruise it & strain it through a peice of Muslin: drop a few drops of it into the Ear 3 or 4 times a day. & then put a bit of Cotton in the Ear —

Port wine Jelly – for loss of Appetite & weakness – – Sir H. Halford

2 oz of Isinglass dissolved in a small quantity of water, then thoroughly melted add a Pint of Port wine & Sweeten to yr taste – It must not be boiled again after the wine is added – It is quite a Jelly, and a spoonful or two taken in the course of the day will be found a great strengthener –

Stomach Cordial for Rich.d Jebb.

a Tea spoonful of Powder of Calomile a little grated Ginger – 6 grains of Rhubarb, to be taken every day an hour before dinner

Almond Paste - for the Hands -
Mrs Machin

1/2 lb. bitter Almonds - 1 oz Sweet Almonds
2 Spoonfuls of Sweet Oil - 2 Spoonfuls of
Brandy. - Blanch & beat the Almonds
quite - they will pound best by being
wetted with a little Brandy first, then
Mix all together.

To Make Flannels keep their Colour
& not Shrink.

Put them into a Tub or Pail, & pour
boiling water on, letting them lie
till Cold, the first time of washing.

A Strong Paste for Paper - *

To 2 Large Spoonfuls of Flour (fine) put as much pounded Rosin as will lie on a Shilling: Mix with as much Strong Beer, as will make it of a due consistence, & boil Half an hour. Let it be cold before it is used -

To Take Rust out of Steel.

Cover the Steel with Neat oil, well rubbed on it - & in forty eight hours use unslacked Lime finely powdered, & rub untill all the Rust disappears.

* Flour and vinegar boil'd together answers even better

An Antidote against the ill effects of Copper -

One Little Spoonful of powdered Charcoal taken immediately mixed either in butter, Treacle or Honey - within 2 hours administer either an Emetic or a cathartic - in this case the effect of the poison is counteracted -

Secret

Receipt to make Grease for Carriage Wheels – the Patent Composition.

Half a pound Mercurial Ointment.

Three Ounces Powdered Black Lead.

Two pounds Hog's Lard. and about half a pint of Oil.

The Mercurial Ointment and Hogs Lard are to be Melted – then add the Oil; and afterwards the Black Lead:

When the Whole boils, to be taken off the Fire and stirred gently, till Cold and Hard.

Mulicatany Soup.

Take Two Fowls, or 3 Chickens, cut them up, as for Fricasee Skin, but do not Scald them: put a little butter into a Stew Pan, that will hold as much as will fill the Tureen Put the Pan on the Stove, w: four Table Spoonsfull of Flour let it go down to a slight Brown as for Cultis, then add the Fowls to Fry: take care not to burn them. Mince 6 or 8 Onions, add to them Four Table Spoonsfull of good Curry Powder; let them all Stew about Ten Minutes, then add as much good strong Soup, from Beef, Veal and Lamb, as will fill the Tureen; let all Stew together gently untill tender: before you send up, add a Glass of White Wine and a little Mushroom Ketsup, the juice of a Lemon and a little Salt. Be careful to Skim it well before sending it up. You may do a Knuckle of Veal or Lamb the same Way.

Gout Cordial - Mad.ra or Port -

10 Drachms of Gum Guaiacum. 3 ℔s of Stick Liquorice
2 Drachms of Cut Fennel, Senna, Coriander &
Cardamum Seeds - 1 Drachm of Senna 1 oz of Rhubarb -
& 6 Grains of Cochineal -

In prac. Re Alone in a quart of the best Brandy
let it stand 10 days, then strain it off and put to
the same Ingredients 1 pint of Brandy let it
stand 14 days - strain it off & take a tea cupfull
2 hrs the pain is violent & if not removed take
another in two or three hours -

Pour faire une Charlotte (Traiteur à Lyon

Il faut prendre de pommes Reinette les peller les fendre en quatre pour oter le Millieu – les faire fondre dans une Casserolle avec beurre frais sucre canelle et zeste de citron – une demie livre de sucre pour une livre de fruit – quand toute fruit est cuit tous le mettez refroidir ensuite tous coupez de pain en petitte tranches – tous les trempez dans de beurre fondu et les dresser dans une Casserolle que tous aurez bien de bien beurré et sucré interieur – quand toute pain et rangé autour de toute Casserolle tous y mettez toute fruit il faut encore de mettre un lit de fruit un lit de beurre une lit de sucre et tous fait cuire au four une heure – à Lyon Juin 1817

To Make Macaroni Pye with Crust

8 oz. of fine flour - one Egg (the yolk only)
3 oz. of Moist Sugar for the Crust
2 oz. of butter for the Crust
} all for the Crust

Boil 6 oz. of Macaroni & then cold add a little grated Cheese (Parmesan is best) a little Nutmeg Pepper & Salt. Some good Gravy - Stir it all up Cole together & then up. Sausepan is lined with the paste put in the Macaroni cover it with paste, cover it, then close Crust up with the Sausepan lid, with hie Charcoal - & set it on Charcoal also 20 Minutes or less bakes it - let it with Mustard.

Mrs Vaughan - tried & excellent

To Make an excellent Genoa dish called Genoa Soup the yolks of 6 Eggs in a dish a little grated bread a little Barage boiled & chopped fine an herb called Corfolin 3 oz. of Parmesan Cheese grated half a pt of Rich cream, the brains of a calf Salt. Pepper & a little Spi

½ a pound of fine flour 4 oz. of butter for the paste
which must be rolled out very thin on the board
the yolks of 2 eggs which round the flour & lift an
hour before it is made - Mem: be half an hour working
the paste - put all the ingredients upon the paste &
roll it out into little squares an inch & a half
long & they are then generally boiled but a very good
dish is butter - pour a good gravy over them & serve
in a dish - eat with mustard - this requires a
little time to make, but is a very excellent savory
dish - Mrs Langham —

To Pickle Walnuts

Pick your Walnuts and put them into a stone
Jar make a strong brine of Salt and Water & pour
it cold on the Walnuts - tie a skin over the Jar
& let it remain for a week - then take out the
Walnuts & wipe them dry & put them again into
the empty Jar & pour as much boiling vinegar
as will quite cover them - tie them down
when cold — Miss Withrode —

Ginger Beer

one oz: of ground ginger - 2 oz: of cream of Tartar powdered - 2 1/2 lb of brown Sugar - one lemon Shred - 2 gallons of boiling water to be poured on the above ingredients & when cold run it through a jelly bag - then add four table spoon fulls of yeast Mix it well with the liquor and strain it - put it into stone bottles & cork it well & tie it down - It is ready for use in 24 hours -

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Permanent Ink -

100 grains of Lunar Caustic
2 Drachms gum Arabic
1 oz Rain water -
1 gr green to color it

The Preparation

1 oz Sal Soda
2 oz Rain water -
1 Drachm gum Arabic -

Tincture of Rhubarb. Mr. Greene

Two ounces of Rhubarb, pounded or Ground;
one quarter of an Ounce of boiled Laudanum,
Do. Do. Saffron

Infuse the above in one full quart of Madeira Wine, shake the bottle frequently every day for 8 days; then let it stand to settle, draw off the clear into another bottle, and to the dregs add half a pint of Cogniac Brandy; shake the bottle as before for 8 days, let it stand to settle and draw off the clear, and add it to the clear already drawn.

a Desert Spoonful an hour before Dinner will prove a good Stomatic. a small Wine glass at Bed time will act as an aperient.

as soon as the Elder berries are ripe and picked from the stalk put them in a stone jar and set this in a kettle of water let them bottle till the berries burst - press the juice thro a coarse cloth squeezing it dry and then pour the liquor into a kettle and let it boil - to every quart of liquor add a lb of sugar & skim it often - let it cool and then put it into a crock with a little yeast on a toast when it has done working stop it up in a bottle it is 3 or four Months -

Elder Wine - Some the Cookery book -

Bone a hare and put the bones into a small tosp pot add 1/4 of lime water. Sort 4 onions a faggot of thyme a parsley, a few blades of Mace a pint of good Stock & a pint of good brine put the pot on the stove to boil slow for 2 hours & then strain it off. put the hare on the blank without cutting it up, put it on in cold water and when it begins to boil take it off and break the hare in several bones. then cut the legs & shoulders parts off & split it down the back and cut each half into two pieces and put them into the stew pan with the broth add the lemon peel of them cut into small pieces (if you like it) the stew will take about one hour after it comes to a boil. then drain put the stew on a deep dish and strain the broth before you pour it over —

Boil some Eggs hard. and put them into cold water then cold take the yolks & put them in a mortar with a few yolks sufficient to bind them & pound them quite fine put in white pepper & salt & a sufficient quantity of flour to dry them & make them stiff for rolling into balls rather small as they swell in boiling the soup. let boil before they are put in: a few minutes will be sufficient to boil them —

To cure Ginger — Domestic Cookery

In a Moderate sized Ginger pint 1 oz of Saltpetre 2 oz of loaf Sugar and a pound of common Salt — put them all into the Ginger and let it lie 14 or 20 days turning it occasionally it will then be fit to dry or drop out of the pickle —

Curry Powder.

8 ounces of	Coriander Seed	Coriandre
6 d°	Turmeric	Safran
3 "	Ginger	Gingembre
2 "	Black pepper	
3 "	Fenegris Seed	
1 "	Cummin Seed	graine de Cumin

Pound all together, as fine as possible, in a Mortar. Mix them well; add Cayan to your taste and Bottle it for use.

Blacking

4 ounces of Ivory Black
1 d°. Spirits of Wine
1 d° oil of Vitriol
1 do. Indigo blue
1 d°. Gum arabick
1 d° Sweet oil
1 d°. Nut Gall
4 d°. Sugar Candy
1/2 d°. Spirit of Lavender
3 Pints of Vinegar —

Gâteau de Pomme

Two lb of Apples pared & cored - 1 lb Sugar (brown) dissolved in ½ pint of water - the peel of 2 lemons boil three till it is like Marmalade - it ought to be made a few days before it is wanted it will be necessary to dip the moulds in hot water before it is turned out the lemon peel must be taken out when it is boiled Mrs Lee has found it necessary to add ¾ of an oz of Isinglass to make it firm enough to turn out & even with that it requires a great deal of boiling -

Tomata Ketchup - Mrs St Clair - Bath -

To 9 quarts of the juice of Tomatoes add
2 Handfuls of Shalots -
1 oz of whole Spice -
1 oz of White pepper -
1 oz of Cloves -
1 oz of Ginger -
1 Pint of Salt -
1 Pint of Port Wine
1/2 Pint of Vinegar
The 9 Qts should boil till reduced to 3 qts

Tomata Sauce - Mrs St Clair -

Put small one or two onions according to your taste, put it in a Saucepan on the fire with a good piece of Butter - do it tender - then cut up some large Tomatoes & let them ~~boil~~ stew with the onions to draw out their juice and till they are tender add Salt & Cayenne Pepper -

Tomata Sauce — Mr. McClure —

Take a jar of Tomatas and Bake them till quite soft, then strain it through a coarse sieve — put one, or two shalots sewed thin, little, salt, allspice & a little cayenne pepper boil it slowly to a jam — then put it into bottles like any other preserve — this is excellent in soups, stews & stews of every description — & also is sauce for cold meats &c —

For a Cough — Dr. Gibb

80 drops of Syrup of Squills —
80 do of Tincture of Tolu —
60 do of Laudanum —
2 oz of water —

a little spoonful to be taken morn & evening and a tea spoonful when the cough is troublesome —

Liqueur D'Anisette Mad.lle Swangle –

Grains d'Anis entieres – – –	1 On:
Eau de Vie 24 dégrés – – – –	2 Livres.
Sucre – – – – – –	2 "
Eau – – – – – – – – –	2 "

On fait infuser le tout dans une bouteille pendant trois ou quatre Jours et après ce temps on la passe au travers d'un linge fin.

Sirop D'Orgeat.

Amandes douces } " Amères } – – –	9 On:
Eau pure – – – – –	2 Livres
Eau de fleur D'Orange – – – –	2 On:
Esprit de Citron – – – – –	2 Gros
Sucre – – – – – –	5 Livres.

on ôte le peau des Amandes: on en fait une Pommade bien fine on la delaye ensuite avec l'eau prescrite; on met le tout dans un Poêlon sur le Feu on la laisse cuire, et quand elle est cuite, on la passe, et le Sirop est fait.

Almond Paste

Almonds in Powder very fine	3 ounces
Essence of Bergamot	30 drops.
Honey	2 ons

Put the Essence with the Honey.

1/2 oz of Paregoric - 1/2 oz dilect Nitre
1 oz of Syrup of Tolu -
a teaspoonful to be taken in a little water when the cough is troublesome

To preserve Orange Syrup

Squeeze Seville Orange through a Sieve to every quart of Juice put 3 lbs of Sugar put it into a Stone Jar and Stir it frequently for 3, or four days till all the Sugar is Melted then bottle it and Screw the Corks to keep out the Air –

a Wine Glass of Syrup to a tumbler of Water –

Wm. McClair

Seville Marmalade – Wm. McClair –

Take Ten or twelve doz: Seville oranges & pare the rinds & lift a cloth then take out the pulp (the oranges being cut in halves or quarters) boil the rinds till they are tender changing the Water several times to extract the bitter: – Cut the rinds into Narrow Strips & weigh them and to every lb of rinds take a pound of loaf Sugar & Water in proportion, boil and Skim the Sugar & Water before the rinds are added & let it boil 20 Minutes very quick / then add the rinds

add the juice & pulp of 6 very juicy of this juicy 1 lb and 2 oz. of Sugar - Boil altogether for half an hour stirring it the whole time. When boiled to look gentle clear put it into pots & cover with a brandy paper &c as usual —

Poudin à la Semouille. Mad. Roubieu

1/2 lb de Semouille
1/2 " de Sucre
1/2 " de Raisins de Corinthe
12 Oeufs.
1/2 quarteron de beurre frais.
un petit verre de Rhum ou de l'eau de vie
un petit verre de fleur d'orange
un peu de Canelle en Poudre.
un peu de Muscade.
un peu de Citron rappé
Quatre pintes de bon lait.

Maniere de la faire.

Il faut d'abord faire bouillir le lait, y mettre ensuite la semoulle, la laisser bouillir avec le lait, jusqu'à ce qu'elle soit devenue très épaisse; la retirer de feu et y mettre le Morceau de beurre. Casser ensuite les Oeufs dans un vase assez grand pour pouvoir contenir le tout. Battre alors les Oeufs avec tous les objets ci dessus mentionnés, excepter le lait and la semoulle que l'on laisse refroidir avant de les mêler avec les autres objets. Beurrer ensuite le Pondinier tout au tour, mettre une feuille de papier dans le fond et une au dessus également beurrée. Mêler ensuite le tout ensemble et le verser dans le Pondinier. Trois ou quatre heures suffisent pour la Cuisson. Il faut avoir soin de ~~le~~ le laisser un peu refroidir avant de le détacher et le sortir du Pondinier.

De Mlle Sophie, Sœur de Mad. Roubrie à Boulogne

French manner of Dressing Spinage -

Pick and wash the Spinage, then boil ~~them~~ it in water; take it out and press it well, after being put into cold water: put it afterwards into a Sauce pan, with a bit of butter, a little Salt and Sugar, and put it on a very quick Fire, to make them green: put afterwards a pinch of Flour, and wet it, by little and little, with Cream; when it is to be served up, put in a good peice of fresh butter; and peices of fried bread round the Dish.

Take prepared Chalk 1/2 oz -
Fine powdered Sugar 1/2 oz -
Gum Arabic - 1/2 oz -

Dr Brown bowel complaint

Mix all these together in 1/2 pint of Water then take 4 oz of this Chalk Julep & add Simple Cinnamon Water 1 oz: Mix altogether & give 2 table spoonful after each Motion -

To preserve Pears.

To preserve Pears.

Boil the pears till the Rind will rub off with a cloth. take equal weight of pears and sugar - to six pound of each take a sixpenn worth of cochineal pounded fine, put it in a bit of Muslin and steep it water till the colour is all out of it. make your syrup of it which should be of a red colour, when the syrup is not too thick, put in the Pears with a good many cloves and let them boil till they look clear and begin to turn red - then add the juice of three lemons and the rind cut like straws which add about five minutes before you take the Pears off the fire - put them into a large Jar and in about a fortnight or when the syrup gets thin pour it off the the Pears and boil it up again. be sure you let it be cold before putting it on the Pears again -

Apples with Rice.

Boil rice in Milk till quite soft. put some stewed Apples into a dish then spread the Rice over it and on the top of that put the white of a couple of eggs whisked to a froth - powder with sugar the top of all at put it before the fire till slightly browned.

an Apple Pudding

Boil apples to a pulp with three spoonfuls of water for a small pudding the Yolks of four Eggs, the juice and rind of half a lemon - Sugar and bake it -

Apple cheese cake

three Apples boiled and pulped thro' a sieve - add a glass of wine or a little brandy and the juice of half a lemon - beat up the Yolks and whites of three Eggs separately, add them to the Apples - line a dish with Puff paste bake a sufficient time and turn out.

of Worms in Children — Dr. Macleister

If lescarides, that is like little bits of threads, which children are very subject to, the best remedy is to use an injection of castor oil half a pint glass at least — the injection to be retained for some time, give 2 grains of Calomel and 2 grains of powdered aloes — to work off the worms that will be destroyed by the oil — the Calomel and aloes may be given at night & early the second morning 2 teaspoonfuls of turpentine spirit, & one teaspoonful of castor oil, mixed in a little teaspoonful of thin gruel — by the mouth — which will dislodge the enemy in a few hours — during the operation to drink freely of thin gruel or arrowroot

Child of two years old —

For the Hooping Cough

Dissolve 20 grains of Salt of Tartar and ten grains of Cochineal finely powdered in a quarter of a Pint of Water, sweetened with moist sugar, an Infant may take 30 drops 4 times a day, children of 4 years old & upwards may take a tablespoonful 4 times a day, the relief is immediate, and the cure in general within five or six days

Mary Lloyd

For Sprains

Hot bran well saturated with hot vinegar a most excellent remedy, should the above not succeed Leeches may be applied

Rice Cream.

Take a quarter of a pound of Rice very roughly pound - the same quantity of good raw Sugar - a bit of lemon peel & a piece of Cinamon - Put these into a Quart of new Milk & put it on the fire & let it boil ten Minutes Not

too fast.) & keep stirring it all the time after it begins to boil - Then take out the lemon peel & cinnamon, & pour the rice cream into cups of jelly shapes - It is to be served cold - Pour round the shapes, ~~either~~ in the dish, either a good rich custard, raspberry cream or plain cream.

Mdunder.

Rice Scones.

Boil the rice the night before - in the morning put it into a pan with as much milk as will cover the rice - put the pan on a slow fire till it comes to the boil & the milk is well soaked into the rice - Add as much flour as will bread it together & cake it (bake it?) on a slow fire The scones must not be thicker than two half crowns - they sh.d be soft,

very light, & the rice so much soaked as to prevent the separate grains of rice being tasted - so that they shd almost appear to be made of rice flour — M Dendar.

Stirglass Milk -

This is excellent for children, who from teething illness, or other causes, cannot take solid food -

Divide an ounce of Stirglass into 8 parts. Melt one of these parts with a table-spoonful of water & add to it one English pint of sweet milk - The milk shd have stood two or three hours & be gently skimmed, but by no means thin & blue - Warm it a little before giving it -

Horse Radish Sauce

a teaspoonful of horse radish grated fine
a teaspoonful d/o of Mustard
2 teaspoonfulls of Vinegar and one and half
of Cream — 2 lumps of White Sugar —
to be well Mixed & should be of the consis
tency of Cream, not too Thick —

Soda Cake Miss Noble —

Put 3 lb of flour to a chopin of buttermilk, add
a teaspoonful of Carbonate of Soda, and a little
Salt work it up like Scone & fry it on the Griddle
or bake it in the Oven — it may be eat hot or Cold
it is best hot, but Most wholsome Cold —

An Elegant Cake Miss Noble —

Put 2 ~~lb of flour~~ half a pound of butter, half a pound
of fine sugar, 1 lb of Currants 2 teaspoonfulls of Carbonate
of Soda dissolved in a pint of buttermilk Sew on the whole
little Cinnamon, Cloves — let it lie before the fire a few Minutes then, bake it

Arrowroot Cake –

1 lb of White Sugar 1 lb of Eggs ½ lb of Arrowroot – one pennyworth of oil of Cloves – White of 4 eggs to be last Operated – it should be half an hour –

For Tic Douloureux

2 parts of Bark and one of each Valerian –
One tea Spoonfule every 2 hours – will greatly mitigate or avert a coming attack.

For any Sore throat

Red Pepper 1 tea Spoonfule
Common Salt 1 do.
Infuse for 20 minutes in a tea cup full of Boiling water then strain and add two table Spoonfules of Vinegar.

Gargle frequently D. M. C. White.

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

Powder for Throat —
Every 5 hours —

Mr George Leith

℞ Calomel gr. ix
Pulv. Jacobi ℈ i M
ter probe et divide in dos iij
Sign. One every 5 hours.

Leith

the tonsils of the throat, & if possible keep it on
for 20 Minutes or half an hour Dr Macwhorter
for forge

No 2d

a Sedlitz Powder — a single Mixture of a pot sized
Crystal Wineglass very clean — and pour into a pint
or other Measure of Water — let it boil until reduced
Nearly one half then let single bottle it frequently
& one in 3 hours bottle the Lemonade single —
Dr Macwhorter forge

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Recipes / Sore throat gargle — No. 1st

a teaspoonful of cayenne / of salt a gill of
boiling water - infuse for 1/4 hour - strain this & mix
add a table spoonful of vinegar & gargle
very frequently + foot in warm bath for 1/2 an hour
take a slice of stale bread, pour boiling water on it
& then dry it in a cloth - make mustard with vinegar
pretty thick and spread it on the bread as thick as
a penny piece & put a piece of this on back of
the throat, & if possible keep it on
for 20 minutes or half an hour Dr Mackherter
for gargle

No. 2d

a sedlitz powder - a gargle made of a pocket sized
crystal washed very clean and put into a 1/2 pint
or other measure of water - let it boil until reduced
nearly one half then cold gargle with it frequently
& one in 3 hours with the cayenne gargle —
Dr Mackherter gargle

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Gravy then strain it off & let it stand till morning then take off the fat & set a stew pan on the fire with half a pound of butter 12 oz onions sliced 4 oz green sage chopped a little let it fry an hour then put ½ a pound of flour & by degrees add your broth - let it stew hard

all together let the yolk of 3 eggs boiled hard - season it
it with salt pepper & curry powder - add the yolk of two
raw eggs - rub all well together & make small balls
ten minutes before your soup is ready put them
in - Cocoa oracle - these made large & fryed
are crackers -

Calf's head soup -

Get the head as fresh as possible - take out the brains
soak the head in several cold waters - let it soak for
about an hour in cold water - lay it in a stew pan
& cover it with cold water & to a head of 20 lb. a pallow of
butter over - as it warms the scum rises which must
be immediately taken off - let it boil gently one hour -
take it off & when cold cut the meat into pieces of
about an inch and quarter by an inch & half & the tongue
into mouthfulls - the tongue & the brains make a very
good side dish - when the meat is taken out put into
the stock meat about 5 lb of beef & 5 of veal add all the
trimming of the head bones & skin it well & cover it
close & let it boil 5 hours - keep 2 quarts of this for

Stuffing for a duck or forcemeat balls for
Duck Mulled soup - or Made dishes -
Mrs. Oracle

1 oz of onions 1/2 oz of Green Sage chop them fine
2 oz. crumbs of bread a little thick pepper & salt
the yolk of an egg to bind it - roll into little
balls 2 minutes boils them -

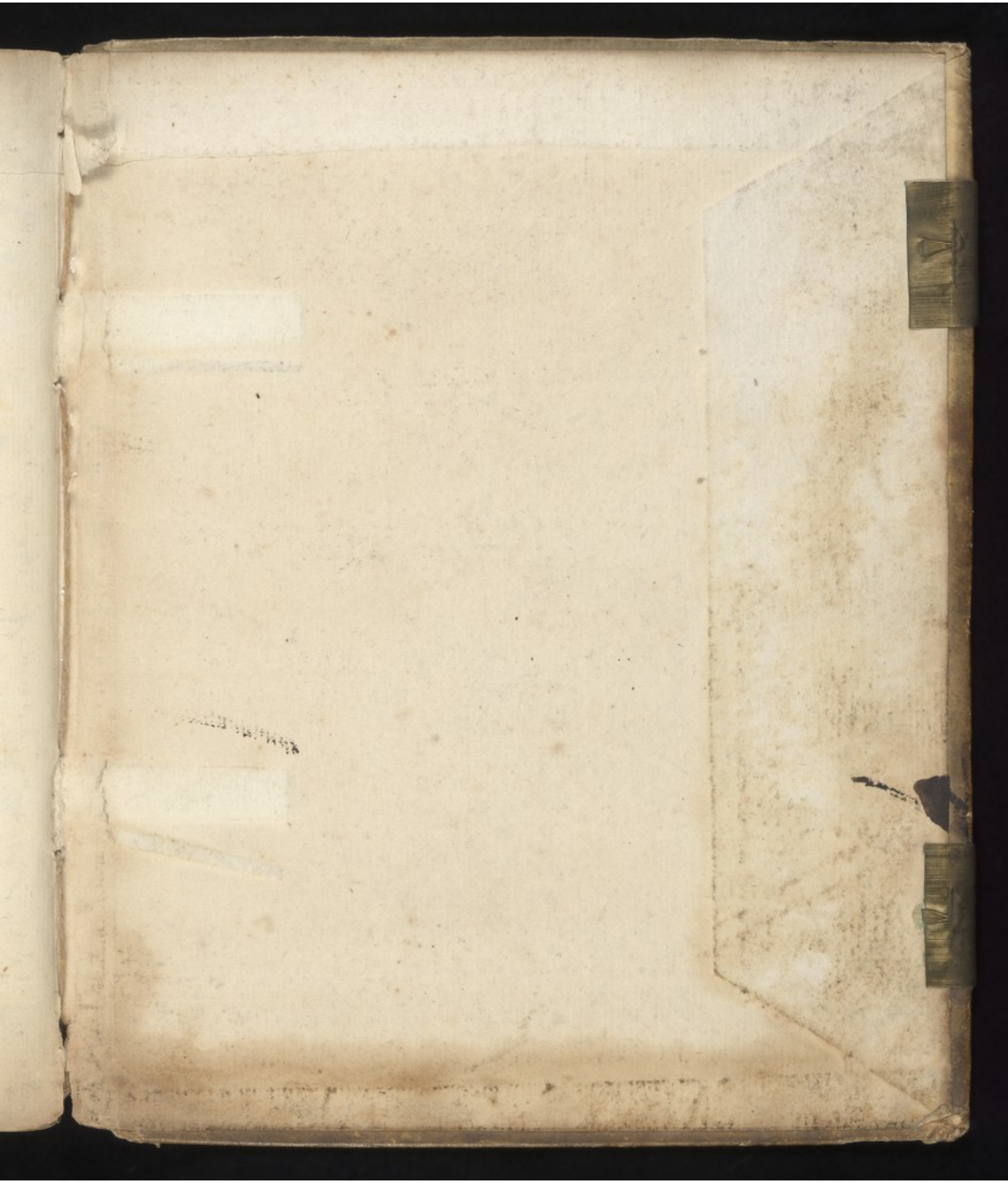
Another way - Curry balls for Mr. Ewbank

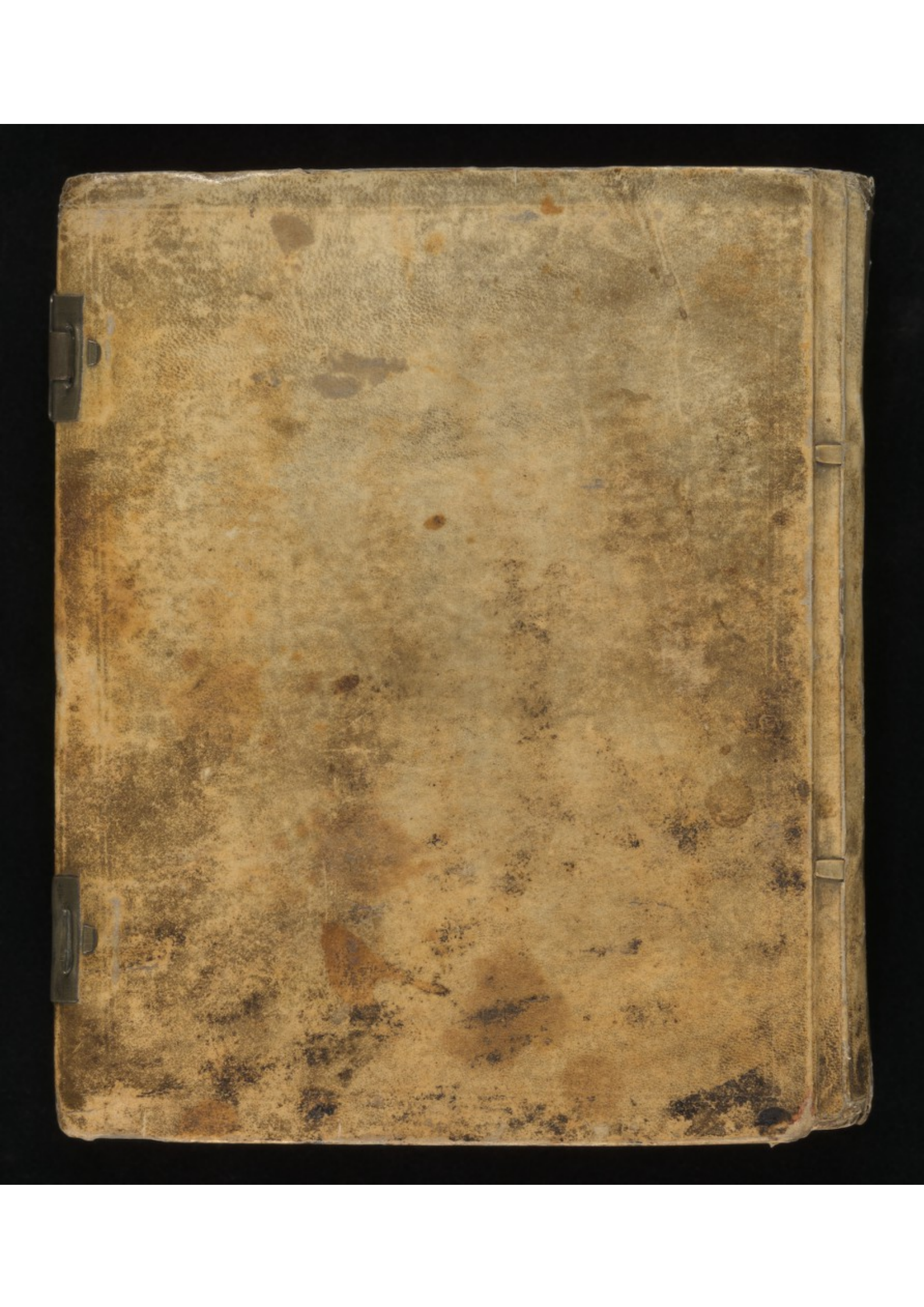
crumbs of bread the yolk of a hard boiled egg
a bit of butter half the size of the yolk beat together
in a mortar & season with Curry powder, Mace &c
roll them & roll it into small balls, they will
in boiling - 2 minutes boiling -

Force Meat

Pound some cold veal or chicken in a mortar rub it
thro a sieve with a bit the size of a walnut butter - put some
thro a sieve with a bit the size of a walnut butter
head crumbs into a stew pan mix them with milk
cold chopped parsley & shallot - put them in a mortar
till made into a thick paste & when cold pound & mix

Lady Leith's Cookery Book.

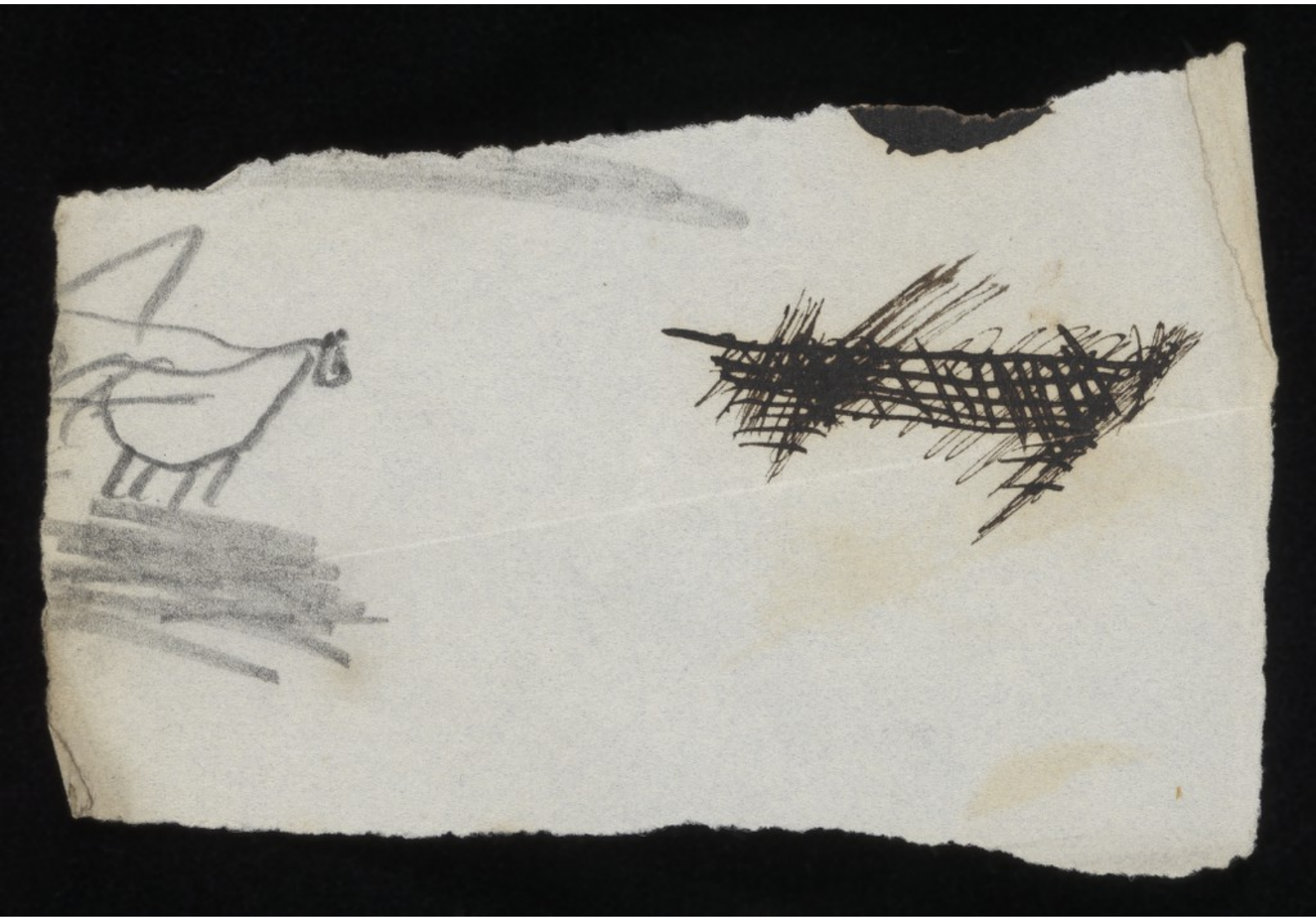


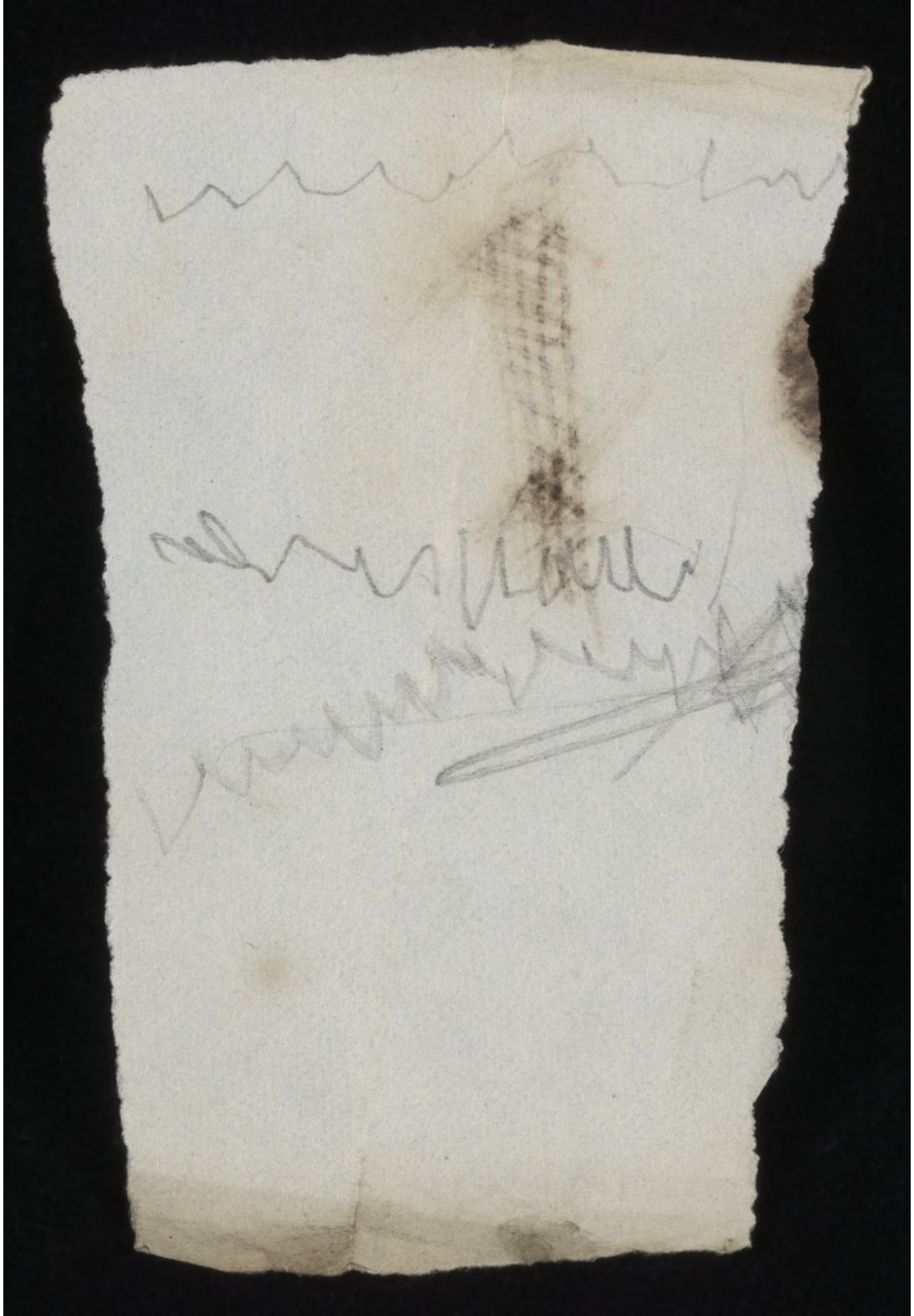


Omelette

160 pp. 9 Oct

Take six eggs and break them with a fork - but not too much - add three quarters of a pint of cream - two ounces of butter oiled - a middle sized onion - a small table spoonful of chopped parsley - salt and pepper to taste - mix all together then put two ounces of butter in your omelette pan and let it be hot - then put all into the pan - stirring it all the while with a clean knife - then dish it up with the pepper & salt round it -





Sugar &
if you
put alt
let it b

the juice & fine part of the pulp
it add an English pint of water
into a preserving pan and
Minutes - Longer time destroys it

Syrup of Juice
it into a
the alt
the cork
drink in

- Orange Syrup -

Mullagatawny
into a
tumbler
of Broth
color - tak
small q
fry alto
or Sonfe
into it
& let it
add the
be mixed

Slice - Shop
a good fine
fine brown
Mix it in a
of Broth
made the Body prepared by boiling
in butter - put it into the Soup
- Arrow - Just before the Soup is served
a Lemon - The Salt Must be
powder as it spoils the dry ingredients