

The confectioner's guide, and ladies' and housekeeper's instructor : being a grand display of pastry, in a variety of forms: also confectionary; iceing, candying, preserving, jelly-making, sugar-boiling, colouring, &c.; &c., in the first of the art / by James Wallace, late of Philadelphia.

Contributors

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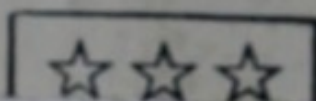
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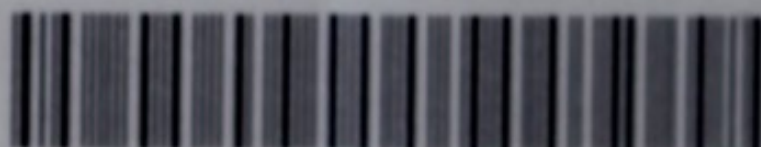
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1836

Confectioner's Guide.

DEBURY AND SON, CONFECTIONERS,

MANCHESTER;

WHOLESALE

GRAND DISPLAY OF SWEETS,

TO BE SEEN AT

THE

CONFECTIONARY

MANUFACTURE, DEBURY AND SON, 10, MARK LANE,

LONDON, E.C. 3.

AND ALL THE PRINCIPAL WHOLESALE

DEPOTS.

BY SAMUEL WALKER,

PRINTED BY

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THE MANUFACTURE, DEBURY AND SON,

MANCHESTER.

1884.

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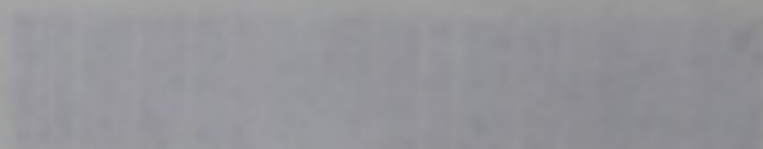
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THE
Confectioner's Guide,

AND
LADIES' AND HOUSEKEEPER'S
INSTRUCTOR;

BEING A
GRAND DISPLAY OF PASTRY,

In a variety of forms :-

ALSO
CONFECTIONARY;

*Iceing, Candying, Preserving, Jelly-Making,
Sugar-Boiling, Colouring, &c. &c.,*

IN THE FIRST OF THE ART.

BY JAMES WALLACE,
Late of Philadelphia.

TENTH EDITION, IMPROVED.

BUNGAY:
PRINTED AND SOLD BY J. M. MORRIS.

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THE
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AND
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IN THE FIRST OF THE ART

BY JAMES WALLACE

Author of Philadelphia

THE SECOND EDITION, IMPROVED.

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ADVERTISEMENT.

THE rapid sale of several large impressions of the *Confectioner's Guide and Ladies' and Housekeeper's Instructor*, having rendered another Edition necessary, the Author offers the present, in the confident hope, that it will not be found unworthy of public patronage. In preparing it for the press, the greatest pains and attention have been bestowed to render this Edition as correct and as complete as possible.

The Author has repeatedly, both in England and America, been importuned to publish his methods in Pastry, Confectionary, Sugar-Boiling, Icing, Candying, Colouring, &c., &c.: and he hopes those friends who encouraged the undertaking will have every

reason to be satisfied with the present Edition. The greater part of the articles it contains, are given from long and practical experience, and will, if introduced into families, be found both economical and useful.

To Confectioners also, who are not warped by interested motives and blinded by prejudice, it will be found a book of general utility and ready reference.

Nothing has been omitted of real utility, which could serve to answer the end for which this book was designed: I therefore confidently hope, that it will meet with the same approbation and encouragement it has hitherto done from Ladies, Housekeepers, and Confectioners, which will ever be remembered by their obedient Servant,

JAMES WALLACE.

London, Nov. 5th, 1830.

THE
CONFECTIONER'S GUIDE,
AND
LADIES' AND HOUSEKEEPER'S
INSTRUCTOR.

CAKES, BISCUITS, &c.

Sugar Cakes.

A pound of sugar pounded and sifted, five pounds of flour, three-quarters of a pound of butter rubbed into the flour, beat the yolks of four eggs in two spoonsful of rose water, half a pint of milk with half an ounce of volatile of salts dissolved in it; mix all into a paste: cut the cakes any shape you fancy, and bake in a gentle oven, on paper.

Biscuit Cake.

Nine eggs, a spoonful of rose water, a pound of loaf sugar pounded and sifted, beat them together half an hour; dissolve a little volatile of salts in hot water, and let it stand till cold, mix all together and beat a little, then put in a pound of flour, a few carraway seeds, beat them well, tie a sheet or two of paper round the bottom of your hoop and butter it well, bake in a quick oven.

Bride Cake.

Take four pounds of fine flour, well dried, four pounds of fresh butter, and two pounds of loaf sugar, beat and sifted; pound and sift fine a quarter of an ounce of mace, the same of nutmeg, and to every pound of flour put eight eggs, well beaten; wash four pounds of currants, pick them well and dry them before the fire; blanch a pound of sweet almonds, and cut them lengthways, very thin; take a pound of citron, a pound of candied orange, the same of lemon, and half a pint of brandy. First work the butter to a cream with your hand, then beat in your sugar a

quarter of an hour, and work up the whites of your eggs to a strong froth, mix them with your sugar and butter, beat your yolks half an hour at the least, and mix them with your other ingredients; then put in your flour, mace, and nutmeg, and keep beating it well till the oven is ready, put in your brandy, and beat lightly your currants and almonds; tie three sheets of paper round the bottom of your hoop, to keep it from running out, and rub it well with butter; then put in your cake, and place your sweetmeats in the layers, with some cake between every layer; as soon as it is risen and coloured, cover it with paper, and bake it in a moderate oven. Three hours will bake it.

Queen Cakes.

A pound of flour, seven eggs, a pound of loaf sugar grated fine, beat the eggs well, the white and yolks separate; then put the sugar and eggs together and beat them well, take a quarter of a pound of butter and beat it into a cream, whisk all up together, and then add your flour, and give them all a stir together; you must not whisk the flour in, for it will make them

tough; put them into buttered cups or tins, and bake in a quick oven.

A teaspoonful of volatile of salts dissolved in as little water as possible, will give them a better appearance, if beaten up with the whites of the eggs. These are intended for speedy sale, or they will require more butter.

Another.

Beat a pound of butter, and mix it with four well beaten eggs strained, a pound of dried flour, the same quantity of pounded lump sugar, and the grated rind of two lemons, add the whole together, and beat it thirty times with a silver spoon: put it in buttered cups or tins, half full, and bake it twenty minutes.

Sponge Cakes.

Weigh fifteen eggs, put their weight in very fine sugar, and that of nine in flour, beat the yolks with the flour, and the whites alone to a very stiff froth, then by degrees mix the whites and the flour with the other ingredients, and beat them forty minutes, bake in a quick oven.

Another.

Ten eggs, beat them to a froth, dissolve a little volatile of salts in hot water, let this stand till cold, then mix the eggs and it together, and beat them well, add three quarters of a pound of loaf sugar grated, three quarters of a pound of fine flour; beat them well together, add a few seeds, and bake in a quick oven.

Ginger Cake.

Six eggs, a pound and half of sugar, two pounds of treacle, a pound of butter, a quarter of a pint of brandy, a quarter of a pound of candied lemon, half an ounce of ginger, a few coriander seeds, beat all well together an hour, then put in as much flour as will make it stiff enough to beat, cover it with flour and let it stand all night, then work it well, and bake in any shape you like, in a middling quick oven.

Currant Cakes.

Take two pounds of flour, one pound of butter rubbed into the flour, add

two teaspoonsful of yeast, or a little volatile of salts, dissolved in milk; make it into a paste with cold water, and take ten ounces of currants, a quarter of a pound of sugar, a little clove pepper, a little cinnamon, mix these together, and put a little into the inside of every cake, roll them thin, cut them into different shapes, with cutters for the purpose, and bake in a middling sharp oven.

Spiced Cakes.

Three pounds of flour, two pounds of butter, a pound and half of sugar, one pound of currants, a few seeds, mix up all together with a little milk, in which dissolve a little volatile of salts: the butter and sugar must be rubbed into the flour, and then made into round cakes, any size, and nipped on the edges, bake in a middling hot oven, with its door open while baking.

A good Common Cake.

Six ounces of ground rice, six ounces of flour, the yolks and whites of nine eggs, a little volatile of salts, dissolved

in the white of one of the eggs, half a pound of loaf sugar pounded and sifted, and half an ounce of carraway seeds, make these into paste, and bake it either altogether or in small cakes, in a middling hot oven.

Raspberry Cakes.

Take any quantity of fruit you please, weigh and boil it, and when meshed, and the liquor is wasted, add as much sugar as was equal in weight to the raw fruit; mix it very well, off the fire, till the whole is dissolved, then lay it on plates and dry it in the sun; when the top part dries, cut it off into small cakes, and turn them on a fresh plate; when dry, put the whole in boxes with layers of paper.

Portugal Cakes.

Mix into a pound of fine flour a pound of loaf sugar beat and sifted, and rub it into a pound of pure sweet butter, till it is thick like grated white bread, then put to it two spoonsful of rose water, two of salt, and ten eggs, and then work them well with a whisk, and put in eight ounces of currants,

butter the tin pans, fill them but half full, and bake them in a sharp oven. If made without currants they will keep half a year.

Route Drop Cakes.

Mix two pounds of flour, one ditto butter, one ditto sugar, one ditto currants, clean and dry: then wet into stiff paste, with two eggs, a large spoonful of orange-flower water, ditto rose water, ditto sweet wine, ditto brandy, drop on a tin floured plate; a very short time bakes them.

Wedding or Christening Cake.

Three pounds and three quarters of butter, four pounds and a half of flour, three pounds of sugar, six pounds of currants, one pound and a half of candied lemon peel, half a pound of almonds, half a pound of citron, and a pint of brandy and milk, beat your butter in a pan till it is like thick cream, but be sure not to make it too hot, then add your eggs by degrees, till they are quite light, then beat in half your flour, then put your milk and brandy in, grate the rinds of six

lemons, and put in the rest of your flour, currants, candied lemon peel, almonds, half an ounce of spices, beat and sifted through a fine sieve, such as cloves, cinnamon, nutmegs, and all-spice, only put half an ounce of the whole in: if you bake the whole in one cake, it will take three hours, but must not be baked too quick.

Crushes, or Crusher Cakes.

One pound of flour, a quarter of a pound of butter rubbed into the flour, mix with cold water and a little yeast, or volatile of salts, as before directed, mould them, and let them be baked a fine brown, in a middling hot oven.

Plum Cake.

A pound and a half of flour, a little yeast or volatile of salts, half a pint of milk, eight ounces of sugar, the same quantity of butter, a little all-spice, make into dough before you add the plums, of which you may put as many as you please.

Biscuit Cakes.

One pound of flour, five eggs well beaten and strained, eight ounces of sugar, a little volatile of salts, a little rose or orange flower water, beat the whole thoroughly, and bake one hour, in a middling hot oven.

Almond Cakes.

Two ounces of bitter, a pound of sweet almonds, blanched and beat with a little rose or orange flower water, the white of one egg, half a pound of sifted loaf sugar, eight yolks and three whites of eggs, the juice of half a lemon, and the rind grated: mix the whole well together, and either bake in one large pan or several small ones.

Yarm Cakes.

Beat a pound and a half of butter till it is like a thick cream, dissolve a little volatile of salts in hot water, and let it stand till cold, mix this with the butter, give them another beat; then work to it as much flour as will make it into a light paste, grate in nutmeg to

your taste, some lemon peel or citron shred fine, half a pound of sugar beat fine, a pound of currants, washed, picked and dried, mix all well together; make them into what form you fancy, and bake them in a middling hot oven, on paper; when baked, sift a little fine sugar on the top of them. Keep them very dry.

Banbury Cakes.

Three pounds of flour, one pound of butter, dissolve a little volatile of salts in milk, set the sponge, then mix with milk, roll them round, then put sugar, currants, and a little of the essence of lemon in the middle, make them up long, and bake them in a middling hot oven.

These cakes are made much richer at the place that gives name to them, but they are sold in proportion to their quality, the above are sold about two ounces for a penny, while those made at Banbury are less for two-pence.

Tunbridge Cakes.

Rub six ounces of butter quite fine, into a pound of flour, then pound and

mix six ounces of sugar, beat and strain two eggs, and make with the above into paste: roll it very thin, cut them with the top of a glass or tin cutter the size you want them, prick with a fork, and cover with carraways, or wash with the white of an egg, and sift a little loaf sugar over.

Bath Cakes.

Seven pounds of flour, a pound of butter, three pounds and a half of raw sugar, pound the sugar, and rub the butter and sugar into the flour, a little of the volatile of salts dissolved in milk, let these stand in sponge a short time, then work them into paste, roll them thin, cut them into round cakes with a tin cutter, bake them in a middling hot oven, and dont brown them much. This paste may be made into any form your fancy directs. Some use less and others more of the salts, but you must be careful not to make your paste taste of them.

Tea Cakes.

Three pounds and a half of flour, six ounces of butter, six ounces of

sugar pounded, and with the butter rubbed into the flour, a teacupful of new yeast, set the sponge with milk and water, let them stand a short time, and work them into paste, roll it thin, cut it into cakes, and lay them on tins to rise, bake them a fine brown on the top, in a middling hot oven, and when baked, rub a little butter over them.

These may be made light with volatile of salts.

Yorkshire Cakes.

Take three pounds of flour, a pint and a half of warm milk, four spoonful of yeast, and three eggs, beat the whole well together, and let it rise; then form your cakes, and let them rise on tins before you bake, which must be in a slow oven.—Five ounces of butter may be warmed in the milk, if agreeable.

Shrewsbury, or Sugar Cakes.

Take a quarter of a pound of butter well worked, mix it with a pound of brown sugar, an egg well beaten, and as much flour as it will require to make it stiff, roll it thin, and cut them out

with a tin mould, then bake in a slow oven.

Salisbury Cakes.

To three pounds of flour add one pound of moist sugar, to be pounded small and mixed into paste, with a pint of water, and to be baked in a hot oven.

Benton Tea Cakes.

Mix a paste of flour, a little bit of butter, and milk, roll as thin as possible, and bake on a backstone over the fire, or on a hot hearth.

Another sort, as Biscuits.

Rub into a pound of flour six ounces of butter, and three large spoonsful of yeast, and mix into a paste, with a sufficient quantity of new milk, make them into biscuits, and prick them with a clean fork.

Little White Cakes.

Dry half a pound of flour, rub it into a very little pounded sugar, one ounce of butter, one egg, a few caraway seeds, and as much milk and water as will mix into a paste, roll it thin and cut it with a cutter; bake them fifteen minutes on tins.

Cakes for Funerals.

Twenty-eight pounds of flour, one pound of butter, a pound of sugar pounded, and rubbed with the butter into the flour: ginger, seeds, cinnamon, rose water, &c., a sufficient quantity to give them a pleasant flavour, mix all up with milk and one pint of yeast, set them to rise on tins, bake them a fine brown, and gloss them with egg and milk. Volatile of salts may be used in them to advantage, as before directed, or in any other sort of pastry, provided you use it cautiously.

Yorkshire Muffins.

Fourteen pounds of flour, two ounces of salt, four quarts of water, half a pint of yeast, beat them twenty minutes, let

them rise to the top of what you mix them in, beat them down a second time, turn them out on a bed of flour, and with a knife and spoon make them up; on the iron or stone on which you bake, sift a little flour, and if it turn brown, the iron is hot enough, lay the muffins on, when they blister on the top, turn them, and when brown on the other side they are enough.

Another.

Take four pounds of flour, a quarter of a pound of butter melted in a quart of milk, and ten spoonsful of good yeast, mix the whole, and beat well, then set it to rise three or four hours, bake on an iron plate, and when done on one side, turn them.

Water Cake.

Dry three pounds of fine flour, and rub into it one pound of sugar sifted, one pound of butter, an ounce of caraway seeds, make it into paste with three quarters of a pint of boiling new milk, roll very thin, and cut into the size you choose, punch full of holes, and bake on tins in a cool oven.

Pound Cake.

Take one pound and a half of flour, seven eggs well beaten, a teaspoonful of volatile of salts dissolved in milk, one pound and a half of loaf sugar, grated fine and sifted through a fine sieve, one pound and a half of currants, whisk the eggs well, then add the sugar, and whisk them well together, then mix the whole: bake in a middling hot oven, in tins of any shape.

Another.

Beat a pound of butter in an earthen pan, till it is like a fine thick cream, then beat in nine whole eggs, till quite light, put in a glass of brandy, a little lemon peel shred fine, then work in a pound and a quarter of flour, put it into your hoop or pan, and bake an hour, in a gradual oven.

Spice Cakes.

Four pounds of flour, one pound and a half of sugar, a little ground spice, a table spoonful of yeast: mix up with milk, and bake in a sharp oven.

Half an ounce of volatile of salts may be dissolved in the milk, instead of using yeast.

Rich Seed Cake.

Take a pound and a quarter of flour well dried, a pound of butter, a pound of loaf sugar well beaten and sifted, eight eggs, two ounces of carraway seeds, one nutmeg grated, its weight in cinnamon; first beat your butter to a cream, then put in your sugar, beat the whites of your eggs by themselves, and mix them with your butter and sugar, and then beat up the yolks, and mix them with the two last, beat in your flour, spices, and seeds, a little before you bake, which must be about two hours, in a quick oven, a little volatile of salts does well in this cake.

Common Seed Cakes.

Six pounds of flour, one pound of butter, half a pound of sugar, one ounce of carraway seeds; mix up with milk, and three quarters of an ounce of volatile of salts dissolved in a little thereof; make them any shape you please, and bake in a middling hot oven.

Carraway Cakes.

Two pounds of flour, half a pound of fresh butter without salt, a little yeast or volatile of salts dissolved in milk, rose water a sufficient quantity, the yolks of five or six eggs, a few carraway seeds, half a pound of sugar pounded, work all into a paste, shape it according to fancy, and bake in a sharp oven.

Another.

Take two pounds of flour, to which add the same quantity of fresh butter, (if possible without salt) sixteen spoonsful of yeast, eight of rose water, the yolks of eight eggs, carraway seeds to taste, and eight ounces of pounded sugar; knead all into a paste, shape it according to fancy, and bake sufficiently.

Cake Trifle.

Bake a rice cake in a mould, when cold, cut it round a little way from the edge with a sharp knife, observing not to perforate the bottom, put in a rich custard, some raspberry jam, and then put it on a high whip.

Sea Biscuits

Are generally made in large quantities. The paste or dough is worked with a wooden chopper, fastened at one end into something so as it can be easily used, the better it is worked in this manner, the better the biscuits. Eight pounds of flour may be made into dough with cold water, let it be well worked, and bake in a quick oven.

Plain and very crisp Biscuits.

A pound of flour, the yolk of an egg, mix with milk into a stiff dough, beat it well and work it quite smooth, roll very thin and well, and cut into biscuits, bake in a middling quick oven till quite dry and crisp.

Hard Biscuits.

Warm half a pound of butter in as much skimmed milk as will make four pounds of flour into a paste, let it be very stiff, beat it as before directed, and work it perfectly smooth, roll them thin and stamp your biscuits out, prick them full of holes, bake in a middling quick oven.

Rich Biscuits.

Twenty-four eggs beaten to a strong froth, three pounds of flour, the same quantity of grated loaf sugar, use a little volatile of salts; you may make them into finger or any other shaped biscuits: bake in a middling quick oven. These may be used for funerals or any other purpose.

Naples or Savoy Biscuits.

One pound of loaf sugar grated fine, nine eggs, take the whites out of two, one pound of flour, beat your eggs to a strong froth, then whisk your eggs and your sugar together with a little rose water, use a very little volatile of salts, add the flour, it must not be whisked in, as it will make them tough, and will have a like effect in all things of this sort; bake in a middling hot oven, any shape you please.

Grimson Biscuits.

Take the root of red beet, boil it tender, and beat it in a mortar with sifted sugar, some butter, a little flour,

the yolks of several eggs, a little cinnamon beaten, a little orange flower water, and the juice of half a lemon, mix them all together, make into biscuits, and bake in a hot oven.

Cracknels.

Mix with a quart of flour and half a nutmeg grated, the yolks of four eggs beaten, with four spoonsful of rose water, into a stiff paste, with cold water; then roll in a pound of butter, form them into a cracknel shape, put them into a kettle of boiling water, and boil them till they swim, then take them out, and put them into cold water, when hard, lay them out to dry, and bake them on tins, in a hot oven.

Another.

Take half a pound of flour, half a pound of sugar, two ounces of butter, two eggs, a few carraway seeds, beat and sift the sugar, then put it to the flour, work it to a paste, and roll as thin as you can, form them into a cracknel shape, bake, &c., as before directed.

Macaroons.

Take half a pound of almonds, blanch and put them into cold water, dry them in a cloth, pound them in a mortar, and moisten them with the white of an egg, then take eight ounces of powdered sugar, the whites of two eggs, and a little milk, beat the whole well together, shape them round upon thin paper with a spoon, and bake on tins in a quick oven.

French Macaroons.

Half a pound of flour, the yolks of two eggs a little water, mix them into a paste, roll it out thin, cut it long and small as a worm, put them into a pan of boiling water, a quarter of an hour will boil them, drain them through a colander, lay them on your dish, and pour sack and sugar over.

Buttered Rolls or Rusks.

Take one pound of bread paste, four ounces of butter, roll it in the paste, bake them on tins, long or round, in a hot oven.—The above are recommended for sick persons.

Fine Rolls.

Warm a little butter in half a pint of milk, dissolve a little volatile of salts in the milk to lighten with, (two spoonsful of yeast will do instead of volatile of salts) with the above ingredients mix two pounds of flour, let it rise an hour, and mix it well, form your rolls, and bake in a hot oven.

French Rolls.

Rub an ounce of butter into a pound of flour, mix one egg beaten, a little volatile of salts or yeast, and as much milk as will make a dough of a middling stiffness, beat it well, but do not knead, let it rise, and bake on tins.

Brentford Rolls.

Mix with two pounds of flour a little salt, two ounces of sifted sugar, four ounces of butter, and two eggs beaten, with a little volatile of salts or two spoonsful of yeast, and about a pint of milk ; knead the dough well, and set it to rise before the fire, form twelve rolls, butter the tins, and set them before the

fire to rise, till they become of a proper size, then bake half an hour.

Picklets, or Crumpets.

Take three pounds of flour, two eggs, and one pint of milk, whisk the milk and the eggs together, then add the flour, a little salt, and two tablespoonsful of new yeast, stir them well together, and let them rise; when your backstone is hot pour your batter upon it, either in hoops made on purpose, or without; when ready to turn they will appear full of holes on the top side, then turn them and bake them a fine brown.

Buns.

Take three pounds of flour, half a pound of butter, and a quarter of a pound of sugar rubbed well together, a little clove pepper and carraway seeds, half a pound of currants, a quarter of an ounce of volatile of salts dissolved in milk (or instead, a teacupful of new yeast) set to rise an hour, then mix them up and let them stand till they are risen, then make them up, bake in a hot oven.

Rich Buns.

Mix one pound and a half of dried flour, with half a pound of sugar, melt a pound and two ounces of butter in a little warm water, add six spoonsful of rose water, and knead the above into dough, with half a pint of yeast, or use volatile of salts to lighten, then mix five ounces of carraway comfits and put on them.

Raisin Loaf.

To six pounds of flour, add two pounds and a half of raisins, half an ounce of carraway seeds, a few coriander seeds ground, a little cinnamon or clove pepper, half a pint of yeast mixed with cold water, (volatile of salts will do instead of yeast) cut the paste with a knife very well, which will give it the appearance of being fuller of raisins. If a richer loaf is wanted, it can be made by adding more fruit, and rubbing butter in your sugar and flour, bake it a fine brown on the top of the loaf.

Iceing for all kinds of Cakes.

Take the white of an egg, a quarter of a pound of loaf sugar, a teaspoonful of gum dragon melted ; mix them into a paste and lay it on the cake.

Another.

Take of double refined sugar sifted fine, as much as you think will be sufficient for the cake or cakes you have to ice, put it into an earthen pan, add whites of eggs till it is pretty soft, then beat it well, adding a little lemon juice till you can just taste the acid, and lay it on your cakes with a knife.

The iceing should be beaten with a small wooden spattle.

Iceing for Tarts.

Beat the yolk of an egg and some melted butter well together, (that is, warm the butter before the fire) wash the tarts with a feather, and sift sugar over as you put them in the oven, or with the white of an egg wash the paste, and sift white sugar over it.

French Bread.

Take seven pounds of flour, six eggs well beaten, a pint of new yeast, as much milk as will mix it into a paste, adding a little salt; have the oven ready, and let it lay but a little before you form it into rolls; bake in a sharp oven.

Lightenings for Pastes

Are, volatile of salts, purl-ash, alum, yeast, &c. You will find how they are used under their respective heads. You must proceed with care in all of them, as the least matter will spoil your articles.

GINGERBREAD.

—ooo—

Roll Gingerbread.

Seven pounds of flour, two ounces of alum, pounded and melted in the same quantity of treacle warmed, two ounces of purl-ash dissolved in boiling water, when this is dissolved, and the alum is ready, put them together and let them ferment, one ounce of ground ginger, carraway seeds the like quantity, rub one pound of butter into the flour, set the sponge as in common bread paste, mix all up stiff in the same quantity of treacle as you have flour, work the paste well, roll it out thin, mould it with tin or wood moulds, or get it up in any other way your fancy may suggest, lay it on tins rubbed with a little butter, and bake in a middling hot oven. Gloss it over with butter, egg, and gum dissolved in water, when it is baked.

Another.

Take seven pounds of treacle, two pounds of oatmeal sifted, seven pounds of flour, two ounces of alum which has been previously melted in treacle, carraway seeds and ground ginger of each an ounce, rub one pound of butter into the flour, and stir the alum well among the treacle, then mix all up together stiff, roll it out thin, and mark it with a tin mould, on purpose, lay it on tins which you have previously rubbed with a little butter, and bake in a middling hot oven; make it up, gloss, &c., as before directed.

Gingerbread.

Take three pounds of treacle, four beaten eggs, a pound of brown sugar, two ounces of finely powdered ginger, and of cloves, mace, and nutmeg, a quarter of an ounce each, and of fine corriander and carraway seeds one ounce each, and four pounds of melted butter, mix the whole together, and add as much flour as will knead it into a very stiff paste, roll it thin, and cut it into what form you please; bake in a very quick oven.

Another.

Mix with two pounds of flour half a pound of treacle, three quarters of an ounce of carraway seeds, an ounce of ginger finely sifted, and eight ounces of butter, roll the paste into what form you please, and bake it on tins, after having worked it very much and kept it to rise. If you like sweetmeats, add orange candied; it may be added in small bits.

White Gingerbread.

Seven pounds of fine flour, three pounds and a half of fine raw sugar pounded, rub one pound of butter into the flour, half an ounce of carraway seeds, an ounce of volatile of salts dissolved in warm milk, set the sponge as usual, and when ready, mix all together in milk; bake, mould, &c. as the roll gingerbread.

Another.

Take three pounds of fine raw sugar pounded, six pounds of fine flour, rub one pound of butter into the flour, and

half an ounce of seeds, mix all well together in milk, make it up light with the same as Bath Cakes, and mark and bake as before.

Best Gingerbread Buttons.

Seven pounds of treacle warmed, two pounds of raw sugar, two pounds of butter, rub it into seven pounds of flour, one ounce of candied lemon peel cut very small, a little cinnamon, or clove pepper, or both, mix all up together stiff, and make the paste into small balls, bake as before directed. A little volatile of salts used as mentioned in white gingerbread, will give them a better appearance, and have such an effect in most pastes.

Snap Gingerbread.

Three pounds of treacle, one pound of sugar pounded, ginger, seeds, and half a pound of butter rubbed into two pounds of flour, mix all up together, and drop them on tins; bake as before directed.

Hunting Gingerbread Nuts.

Three pounds of treacle, one pound of coarse raw sugar pounded, one pound of butter rubbed into four pounds of flour, two teaspoonsful of the essence of lemon, ginger, seeds, &c. a sufficient quantity, mix all up together, and drop on tins; bake as before directed.

SUGAR BOILING.

Directions.

Put the white of an egg into a brass or metal pan, add thereto a pint of water, beat it up to a froth with a whisk, add six pounds of sugar, mix these well together, and set it over the fire, let it boil gradually, when it boils put in a little cold water, proceed in this manner until you have used half a pint, when the scum appears thick on the top, remove it from the fire, and pass it through a straining bag; if it does not appear fine when you first take from the fire, give it another boil before you strain it. This is the first operation. You may now proceed to clarify it to any of the following degrees.

Smooth, or, Candy.

Take what quantity of the above you may have occasion for, and put it over

the fire, let it boil till it is smooth, this you may know by dipping your skimmer into the sugar, and then drawing through your finger and thumb, immediately on opening them you will observe a small thread drawn between, which will immediately break and remain in a drop on your thumb, this will be a sign of its being in some degree of smoothness, then give it another boiling and it will draw into a larger string, when it will have acquired the first degree. Thence proceed to

Blown.

In this degree of boiling you must be longer than the former, then dip your skimmer in, shaking off what sugar you can into the pan, then blow with your mouth strongly through the holes, and if bladders or bubbles go through, it will be a proof it has acquired the second degree.

Feathered.

To prove this degree, dip the skimmer into the sugar when it has boiled longer than in the former degrees; when you have so done, first shake it

over the pan, then give it a sudden flirt behind you, and if it is enough, the sugar will fly off like feathers.

Crackled.

Boil your sugar longer than in the preceding degree, then dip a stick into it, and immediately put it into a pan of cold water, which you must have in readiness for that use. Draw off the sugar that hangs to the stick into the water, and if it becomes hard, and snaps, it has acquired the proper degree, but if otherwise, you must boil it again till it answer that trial, be particularly careful that the water you use for this purpose is perfectly cold, otherwise you will be greatly deceived.

Carmel.

To obtain the best degree, boil longer than in any of the former operations. You must prove it as directed in the preceding degree, by dipping a stick first into the sugar, then into cold water, but this you must observe, that when it comes to carmel height, it will, the moment it touches the water, snap like glass, which is the highest and last

degree of refining sugar. When you boil this, take care that your fire is not too fierce, lest it should, by flaming up the sides of the pot, cause the sugar to burn, discolour it, and thereby destroy all your labour.

These directions will be of great service, and must be carefully attended to in boiling every sort of sugar.

Barley Sugar Twist.

Put six pounds of loaf sugar into a pan with a pint and a half of water, boil it gradually, when it is boiled enough it will snap like glass, by putting a stick into the pan and then into cold water as directed in feathered and carmel sugars, after which it must be powdered on a marble stone, then take a part of it and pull it on a long staple made for that purpose, until it becomes as white as snow; when done, twist it over the other which is on the stone, make it up for twist, or cut it into short lengths, or into any other shape you may fancy. It may be all pulled if you choose, and you may colour it either red, yellow, or any other colour, according to directions hereafter.

Paradise Twist.

Boil a pound of loaf sugar in two or three spoonsful of water, dissolve a little gum-arabic in a teasponful of spirits of wine, put this with a table-spoonful of vinegar into the pan before it boils ; to know when it is boiled sufficiently, try it as directed in the preceding methods, then pour it on the stone, take part of it and pull and twist over the other ; cut it into lengths of twist, roll and streak it with red or any other colour.

Another.

Boil three pounds of loaf sugar in half a pint of water, over a slow fire, for half an hour, put in a little gum water to clear it, and a tablespoonful of vinegar, which will give you more time to make it up ; pull one part of it, and lap it over the other, cut, roll, &c. as in the preceding one.

Common Twist.

Boil two pounds of raw sugar over a slow fire, in half a pint of water, you

need not skim, when boiled enough, pour it on a stone, take a part of it and pull it as you would wax, and it will turn white, then cut it into lengths of twist.

Observe to drop a few drops of the oil of peppermint into the sugar when boiled and poured on the stone. This or the essence of lemon must always be dropt into the sugar after it is boiled and poured out. Common as well as paradise twist is frequently coloured with vermilion, by dissolving it in gum water, white of eggs, or isinglass, and sometimes in all these, and putting into it part of the sugar when boiled, then let it stand in the pan till that which is pulled, be ready, or nearly, after which take it out, and twist it into the whole, but this is neither ornamental nor wholesome.

Bulls Eyes

Are boiled, pulled, and done the same as twist, except being cut into shorter lengths. By some an iron stamp is used to cut them off the size and form they want the bulls eyes. They are often coloured as above.

Best Bulls Eyes.

Boil a pound of loaf sugar exactly the same as directed in the recipe for barley sugar, when poured on the stone, add a few drops of the oil of peppermint or essence of lemon, take part of it and pull, and it will turn very white, wrap it over the other, and cut them the size you would have them. The more expedition used in cutting the better, as this sugar soon turns hard and glassy.

You may colour the whole or part of it with ice saffron, cochineal, archel, gumboge, or rose and dutch pink, dissolved in spirits of wine, and put into that part of the sugar not pulled, after you have formed the part you intend to pull, on a stone.

Another.

Boil a pound of loaf sugar in the same quantity of water, clearings and vinegar use for the best barley, pull the whole of it until it turns white as snow; colour with rose or dutch pink, dissolved as in the preceding recipe, when pulled, streak it with a brush.

Drop a few drops of the oil of pep-

permint or essence of lemon in it when first poured on the stone.

Barley Sugar.

Dissolve a little gum arabic in a teaspoonful of the spirits of wine, put two or three table-spoonfuls of water into a brass or metal pan, add a pound of loaf sugar, which boil over a slow fire, before it boils add the solution of gum arabic and spirits of wine, also a table-spoonful of the best white wine vinegar. When boiling, keep skimming it as often as any skum rises. To know when it is boiled enough, try as before directed, then pour it out on a stone, and make it up.

This or any other sort of sugar may be cleared with the white of eggs, or gum arabic, or isinglass, or all these dissolved in water.

Some will use nearly a teacupful of water in the boiling of a pound of sugar, but you will observe that the less water used in this way the longer your sugar will keep after it is boiled and made up.

Those who prefer it coloured, may take a little ice saffron dissolved in spirits of wine or water, (the spirits of wine is best) you may colour to any

shade by putting the colour in just before you take the sugar off the fire.

Some neither skim this nor any other sort of sugar when boiling, but, without it, it will never look so well and clear, besides, the skimmings are not lost, as they may be used in making common barley sugar, bulls eyes, &c.

Another.

Boil a pound of loaf sugar in a teacupful of water, over a slow fire, for half an hour, skim and try them when enough, as before directed, pour it on a stone and make it up, clear it with vinegar and gum.

Common Barley Sugar.

Boil three pounds of coarse raw sugar over a slow fire, to know when boiled enough, try as before directed. Dissolve a little gum arabic in hot water, or spirits of wine, put this and a little vinegar in to clear. Keep skimming while any rises, when enough, pour it on the stone and make it up.

Snowey Rock, or Snow.

Boil a pound of loaf sugar in two or three spoonsful of water, clear it as directed for the best barley sugar, and add a tablespoonful of vinegar, pull it very well, twist it a little, and cut it into such lengths as you want it, you may either use oil of peppermint or essence of lemon.

Figures, birds, fishes, &c., may be made out of loaf sugar, when boiled and pulled well; you may twist, roll, mould, and make it into any shape your fancy directs.

It will be found in boiling all sorts of sugar, that spirits of wine is an excellent thing for clearing, about a teaspoonful to a pound.

Candied Peppermint, or Peppermint Cake.

Boil two pounds of raw sugar in about a teacupful of water, over a slow fire, until you perceive it begins to candy round the pan sides, then take it off and drop fifteen to twenty drops of the oil of peppermint therein, pour it out into small tin hoops, round, square, or

any shape you like, or rub a large piece of paper with butter, lay it on your stove with a square frame made of tin, pour the sugar on the paper and it will become all over beautifully dappled, you may then cut it into any form or size you want.

The less water used the better, in boiling, as too much water frequently prevents it from candying. This observation should be attended to in all sorts of sugar boiling, coarse sugar will take very little.

Horehound Cake.

Boil three pounds of sugar in half a pint of water, over a slow fire, till it begins to candy, have by you a sufficient quantity of dried horehound, finely powdered and sifted, and while the sugar is boiling, sift enough into it to give it a strong taste. Make this up as directed in the preceding.

Some use a decoction of the horehound.

Another, for Candied Peppermint.

Boil three pounds of raw sugar in one pint of water, till you perceive

your sugar candies round the side of your pan, then take it off the fire, and drop sixteen drops of the oil of peppermint therein, pour it out, and make up as directed in the first.

Candied Lemon.

Boil three pounds of raw sugar in half a pint of water, till candied, then drop into it from fifteen to twenty drops of the essence of lemon, then stir it well, and pour it out immediately, either into hoops, or on paper, as before directed.

Candied Loaf Sugar.

Boil three pounds of loaf sugar in half a pint of water, till candied, pour it out on paper previously rubbed with butter, into tin hoops, or a tin frame. You may either use the oil of peppermint or the essence of lemon. Great care must be taken in boiling this, and it will be beautifully clear; you may colour it yellow, or red; for yellow, use archel or gumboge, for red, use cochineal dissolved in spirits of wine, put it in just before you take your sugar off the fire.

Candied Ginger.

Boil three pounds of loaf sugar in half a pint of water, till candied, put therein fifteen to twenty drops of oil or essence of ginger, or finely pound and sift a sufficient quantity of ground ginger into it, either will do, stir it well, pour it out immediately it is candied, make up, colour, &c., as before directed.

*Candied Orange or Lemon Peel,
or any sort of Fruit.*

When finished in the syrup, that is, after the peel or fruit has been prepared or preserved, put a layer of any kind into a sieve, and dip it suddenly into hot water, to take off the syrup hanging about it, then lay it on a napkin before the fire to drain, and then do some more in the sieve, when the fruit is sufficiently drained, sift plenty of double-refined sugar all over it till it becomes quite white, then set it on the shallow end of sieves in a slightly warm oven, and turn it three or four times. It must not be suffered to get cold till quite dry.

*Another, for Candied Orange and
Lemon Peel.*

Pare your oranges or lemons not too thin, but narrow, throw them into water as you pare them off, boil them till tender, then make a syrup of loaf sugar, boiled to a candy height, put your peels in, let them boil, and let them lay in the syrup two or three days, then boil them again, take them out and lay them on a sieve to drain, with rind uppermost, then dry them by the fire, or on a stove.

Candied Ginger.

Take the fairest pieces, pare off the rind, lay them in water twenty-four hours, then boil double-refined sugar to a candy height, and when almost cold put in your ginger, and stir it till it becomes hard, then take it out piece by piece, lay it near the fire, and then put it into a warm pan, tie it up close, and the candy will be firm.

Candied Almonds.

Blanch your almonds, throw them into sugar boiled to a candy height, give them a gentle warm, at the same time keep stirring the almonds, that the sugar may stick close to them, take them out and lay them to dry.

Candied Angelica.

Boil the stalks of angelica in water till they are tender, then peel them, put them in warm water, and cover them, till they are very green, over a gentle fire, lay them on a cloth to dry, take their weight in fine sugar, and boil it to a candy height, with a little rose water, then put in your stalks, boil them up quick, and take them out, in order to be dried for use.

Peppermint Drops.

Dissolve half an ounce of isinglass, an ounce of gum arabic in a pint of boiling water, let it stand till quite cold, pound and sift through a fine sieve, seven pounds of loaf sugar, add forty to fifty drops of the oil of peppermint,

beat them well together, drop them with a tin dropper on paper, colour them with rose and dutch pink, or any of the colourings given in the latter part of this book. You may dry them at a stove, or in a warm room, or any other way most convenient. Some use more water, but in this respect you must be guided by your own judgment and the quality of the sugar used. They may either be coloured or not, just as fancy leads.

Another.

Mix one pound of loaf sugar finely pounded and sifted, with the whites of three or four eggs, add ten or a dozen drops of the oil of peppermint, beat them well, and drop as before directed.

*Another, for selling by weight,
or otherwise.*

Dissolve an ounce of gum arabic, half an ounce of isinglass in a pint of boiling water, pound and sift through a fine sieve seven pounds of loaf sugar, add forty to fifty drops of the oil of peppermint, beat them well, drop them

on paper, dry and take them off the paper, put them in glass jars, in a dry place.

The water must stand till cold, as directed before.

Nelson Buttons

Are a large sort of peppermint drops, and coloured on the top. You may get a dropper any size of the tinner.

Peppermint Lozenges.

Dissolve half an ounce of isinglass and an ounce of gum arabic in a pint of boiling water; this must stand till quite cold, pound and sift through a fine sieve seven pounds of loaf sugar, drop forty or fifty drops of the oil of peppermint into them, work all well together into a stiffish paste, roll it well on a marble stone, cut it with a tin cutter made with several holes in it the size of the lozenges; dry them on paper.

Pipe Lozenges.

These are made of the same sort of paste, and rolled with a flat board on a fine marble stone, till round like a pipe; they are dried the same as the other; you may streak them any colour you please; the other sort may also be coloured with rose and dutch pink, or any other colour you like.

All other sorts of lozenges are made the same way, what they are scented with giving them name, as lemon lozenges, essence of lemon, ginger, essence of ginger, &c.

Ratafia Drops.

Blanch and beat in a mortar four ounces of bitter and two ounces of sweet almonds, with part of a pound of sugar sifted, and add the remainder of the sugar, and the whites of two eggs, making a paste; of which make little balls the size of a nutmeg, put on wafer-paper, and bake gently on tin plates.

Lemon Drops.

Grate three large lemons, with a large piece of double-refined sugar; then scrape the sugar into a plate, add half a teaspoonful of flour, mix well, and beat into a light paste with the white of an egg; drop it on white paper, and put them on tin plates in a moderate oven.

Ginger Drops.

Beat two ounces of fresh candied orange in a mortar, with a little sugar, to a paste, then mix one ounce of white ginger with one pound of loaf sugar, wet the sugar with a little water, and boil all together to a candy, and drop it on paper the size of mint drops.

Almond Jumbles.

A pound of almonds blanched and beat with rose water, then put to them the whites of four eggs, beat to a strong froth, stir in three quarters of a pound of double-refined sugar, set it over a chafingdish of coals, and dry it till it will work into what shape you please;

when it is cold, roll it thin with fine seared sugar and gum dragon, steeped in rose water, in pieces the length of your finger, and broad enough to cover the balls round ; then wet and lay your rolls on, and close it handsomely, and, to make it less seen when it is joined, roll it smaller after it is covered ; set them to dry where there is a moderate heat, and when they are dry keep them so in boxes.

Comfits.

A pound of raw sugar made into syrup with water ; if for coriander comfits, use a pound of seeds ; and if for carraway, use the same quantity. Dip in the syrup, then put the seeds into a sieve with a little flour, shake them well, set them to dry, keep drying, shaking, and adding flour till they are large enough. You may colour some red, others yellow, green, &c., and let the rest be uncoloured.

A Recipe for Clearing Sugar.

Dissolve gum arabic and isinglass in hot water, pour it, when dissolved, into the sugar when boiling, it will clear

the sediment to the top of the pan, which must be skimmed off as often as it rises.

Loaf sugar may also be cleared with the white of eggs, isinglass, or gum arabic, or a little of each, also with spirits of wine, or spirits of sweet nitre.

Comfits.

A pound of raw sugar made into syrup with water; if for comfitering, use a pound of seeds; and if for candy, use the same quantity. Dip in the syrup, then put the seeds into a sieve with a little flour, shake them well, set them to dry, keep drying, shaking, and adding flour till they are large enough. You may colour some red, others yellow, green, &c., and let the rest be uncoloured.

A Recipe for Clearing Sugar.

Dissolve gum arabic and isinglass in hot water, pour it, when dissolved, into the sugar when boiling, it will clear

COLOURINGS
FOR
CONFECTIONARY.

In giving the various sorts of colourings used in Confectionary, we do not recommend any thing pernicious, although it may be in some of the recipes, we merely give them to show that such things are used, at the same time beg to say, that the quantity of any deleterious article used in colouring being so diminutive, that not the slightest injury can follow. Alterations may be made in these colours, which depend on the taste, fancy, or ingenuity of those who use them.

Green.

Boil an ounce of fustic, a quarter of an ounce of turmeric, two drachms of alum, two ditto of cream of tartar, in half a pint of water, over a slow fire, till one-third of the water is wasted ; pound a drachm of indigo and dissolve in half an ounce of rectified spirits of wine. When the ingredients you have

boiled are cold, strain the solution of indigo, &c. with them into a bottle, and you will have a beautiful transparent green, stop the bottle well, and it will keep. This is for colouring boiled or other sorts of sugar, a very little does, and it may be made as dark or light as you please, by adding fustic or indigo. Loaf sugar boiled, as for barley, a part poured out and pulled, the other coloured, has a very beautiful effect, either red, green, or any other colour.

Another.

Boil the leaves of some spinach, (let them be first trimmed) about a minute in a very little water, then strain it clear off, and it will be fit for use, or express the juice from spinach leaves. This is for colouring ices, &c.

Blue.

Dissolve a little indigo in warm water, or put a little warm water into a plate and rub an indigo stone on it till the colour is the tint you want it; this is for ices, &c.; but if for sugars, dissolve indigo in rectified spirits of wine, till you have it the tint you wish.

Another.

Put an ounce of vitriol into a clean glass bottle, into which put three drachms of the best indigo, pounded in a mortar before it is put in, set the bottle in a glazed earthen pan, as it will ferment, when it has done fermenting, strain it with three-quarters of an ounce of water, and it will be fit for use. A little of this will do for any thing you use it.

Yellow.

You may get a yellow by dissolving turmeric, dutch pink, gumboge, or ice saffron in water or rectified spirits of wine. Tincture of saffron is used for colouring ices, &c. The root of barberry prepared with alum, cream of tartar, and vitriol, as for green, will also make a transparent yellow for sugar. Ice saffron, saffron, or turmeric, may be used in like manner.

Purple.

Four ounces of logwood chips, one ounce of Brazil dust, boil them in a

pint and a half of water till reduced to a pint, then add of purl ash, alum, and cream of tartar, half an ounce each, strain through a bag when cold, and put an ounce and a half of spirits of wine through the bag with the other liquor, bottle for use. This will answer for sugar as before directed.

Bright Red.

Four ounces of Brazil dust boiled in a pint and a half of water, till reduced to a pint, cream of tartar, purl ash, and alum as above stated for purple, strain with the same quantity of spirits of wine as before directed, bottle for use, &c.

Cherry Red.

Boil an ounce of cudbear in three half pints of water over a slow fire, till reduced to a pint, then add an ounce of cream of tartar, and let them simmer again; when cold strain them, with an ounce and a half of spirits of wine, and bottle for use.

Another.

A tincture made by pouring hot water over sliced beet root, will give a beautiful red for ices, &c.

Another.

Boil an ounce of cochineal in half a pint of water for above five minutes, then add half an ounce of cream of tartar, and the same quantity of pounded alum, and boil the whole on a slow fire about as long again, in order to know if it is done, dip a little white writing paper into it, and if it shows the colour clear it will do, take it off the fire and add two ounces of sugar, let it settle, strain it and put it into a bottle well stopped; this will do for sugars, ices, &c. A little cochineal dissolved in spirits of wine, will give a transparent red for sugar. Rose pink, vermilion, woad, Spanish red, madder, &c., are used in colouring, much in the same way as before directed, also Indian lake, arnatto, saffron, archel, auripigmentum, and yellow masticot. By mixture you may produce any colour almost. Most chemists are acquainted with the colours wanted, therefore any

thing may be had of them. Colours may be made to any shade.

Another Green Colour.

A quarter of an ounce of gumboge, indigo the same quantity, beat them fine in a mortar, put them in a bottle with two tablespoonsful of water, a few drops of this will colour any thing green, but for sugar boiled, it is better to use less water, and instead of it, a little spirits of wine.

PUDDINGS.

Rice Pudding.

Take a pound of ground rice, boil in three pints of milk, when it is thick, pour it into a bowl, put in from a quarter to half a pound of butter, stir it till it is melted, add a little salt, from a quarter to half a pound of sugar, scrape in the rinds of two lemons, when it is cold, beat and put in six eggs, mix it up well, and bake with puff paste round the edges of the dish.

Carrot Pudding.

Take the crumbs of a penny loaf, and scald to be stiff with milk; grate two middling carrots to be fine, a spoonful of orange flower water, from a quarter to half a pound of clarified butter, a little salt, half a nutmeg, and six eggs well beaten, and sugar to your palate; mix all well together, put puff

paste round the dish. For sauce, use wine, butter, and sugar.

Orange Pudding.

Take the peel of six oranges, let no white appear on them, boil them tender, shift the water in boiling, beat them in a mortar very fine, scald a quarter of a pound of Naples biscuits with cream, rub them through a colander, pour a quarter to half a pound of clarified butter, from a quarter to half a pound of sugar, six eggs well beaten; then beat all well together, sheet your dish with puff paste, then pour in the mixture and bake it.

Plum, or Hunting Pudding.

Take a pound of fine flour, a pound of beef suet shred fine, three quarters of a pound of currants, a quarter of a pound of raisins stoned and shred, five eggs beaten, a little lemon peel, half a nutmeg grated, half a pint of cream, a little salt, a little sugar, a glass of brandy, mix all together, tie it in a cloth, and boil two hours; have wine, butter, and sugar for sauce.

Ratafia Pudding.

Boil four laurel leaves in a quart of cream, take them out, and grate therein half a pound of Naples biscuits, half a pound of butter, a little salt, nutmeg, and sack; take it off the fire, and cover it, when cold put in two ounces of almonds blanched and beaten, four eggs beaten, mix all together, and bake it half an hour.

To make Pudding of different Colours.

Scald grated bread with a pint of cream, when cold, beat six eggs, half a nutmeg, a little salt, a quarter of a pound of sugar: divide it into as many parts as you intend to colour it, which must be with cochineal, saffron, syrup of violets, &c.; dip your cloths in water, butter and dredge them, put in the puddings and tie them close, and boil half an hour, when enough, put the plain one in the middle, and the other colours round them. For sauce, use butter, sugar, and sack.

Almond Pudding.

Take a pound of almonds, blanched and beat, a pound of butter, a pound of sugar, beat all well together, take twelve eggs, scrape in the rinds of two lemons, the juice of half a one, sheet your dish with puff paste, pour in all, and bake.

PIES, TARTS, CHEESECAKES, &c.

Mince Pies without Meat.

Take of the best apples six pounds, pared, cored, and minced; of fresh suet, and raisins stoned, each three pounds, likewise minced; to these add of mace and cinnamon a quarter of an ounce each, and eight cloves, in the finest powder; three pounds of the finest powder sugar, three quarters of an ounce of salt, the rinds of four, and juice of two lemons, half a pint of port, the same of brandy; mix well, and put into a deep pan; have, ready-washed and dried, four pounds of currants, which add as you make the pies, with candied fruit.

Mince Pies with Meat.

Of scraped beef, free from skin and strings, weigh two pounds, four pounds of suet picked and chopped, six

pounds of currants nicely cleansed and perfectly dry, three pounds of chopped apples, the peel and juice of two lemons, a pint of sweet wine, a nutmeg, a quarter of an ounce of cloves, ditto mace, ditto pimento, in the finest powder, press the whole into a deep pan when well mixed, and keep it covered in a dry cool place, have citron, orange, and lemon peel ready, and put a little of each into the pies when made.

Cherry Pie.

Make a good crust, lay a little round the sides of your dish, throw sugar at the bottom; and lay in your fruit and sugar at the top; a few red currants does well with them; put on the lid, and bake in a slack oven.

Apple Pie.

Pare and core the fruit, having wiped the outside, which, with the cores, boil with a little water, till it tastes well; strain, and put a little sugar and bruised cinnamon, and simmer again; in the mean time place the apples in the dish, a paste being made and put

round the edge ; when one layer is in, sprinkle half the sugar, and shred lemon peel, and squeeze some juice, or a glass of cider. If the apples have lost their spirit, put in the rest of the apples, sugar, and liquor that you have boiled, cover with paste, you may add some butter when cut, if eaten hot, or put quince marmalade, orange paste, or cloves, to flavour.

Orange Pie.

Scrape off the rind of four Seville oranges, cut them in quarters, take out the pulp, and tie them up in a cloth, boil them in spring water till tender ; make a syrup of a pound of double-refined sugar, drain the oranges out of the water, and put them into your syrup, boil them till they are quite clear, take out the skins and seeds of the pulp, put to it a little sugar, and give it a boil ; take a deep dish, the size you think will do for your oranges ; have a paste ready rolled out, butter the edges of your dish, and lay it on, prick it all over, and cut it by the rim of the dish ; when it is baked, turn it upon the dish you intend to serve it on ; cut out a lid of puff paste, the size of your pie, and a few figures, and bake

with your lid ; then make your orange and pulp hot, and pour into your crust, lay your lid on and figures.

Cranberry Tart.

Roll a sheet of tart paste, put it into your dish, boil up some cranberries with loaf sugar, when cold, put them in, cross it with puff paste, cut a border out to lay round your dish, and bake it.

Rhubarb Tarts.

Take the stalks of rhubarb that grows in a garden, peel and cut them into small pieces. Then do in every respect the same as goosberry tart.

Spinach Tarts.

Scald some spinach in boiling water, and then drain it quite dry, chop it, and stew it in some butter and cream, with a very little salt, some sugar, some bits of citron, and a very little orange flower water ; put it into very fine puff paste, and let it be baked in a moderate hot oven.

Pippin Tarts.

Pare thin two Seville or China oranges, boil the peel tender, and shred it fine, pare and core twenty apples, put them in a stewpan, and as little water as possible; when half done, add half a pound of sugar, and the orange peel and juice; boil till pretty thick: when cold, put it in a shallow dish, or patty-pans, lined with paste, to turn out, and be eaten cold.

Prune Tarts.

Give the prunes a scald, take out the stones and break them, put the kernels into a little cranberry juice, with the prunes and sugar, simmer, and when cold, make tarts of the sweetmeat.

Orange Tarts.

Squeeze, pulp, and boil two Seville oranges tender, weigh them, and double of sugar, beat both together to a paste, and then add the juice of the fruit with its pulp also, and the size of a walnut of butter, and beat all toge-

ther: choose a very shallow dish, line it with a little puff crust, and lay the paste of orange in it. You may ice it.

Codlin Tart.

Scald the fruit as if to be eaten alone; when ready, take off the thin skin, and lay them whole in a dish, put a little of the water that the apples were boiled in at the bottom, strew them over with fine Lisbon loaf sugar, when cold, put a paste round the edges and over them.

Petit Patties.

Make a short crust, and roll it thick, take a piece of veal, and an equal quantity of bacon and beef suet, shred them all very fine, season them with pepper and salt, a little sweet herbs, put them into a stewpan, and keep turning about, with a few mushrooms chopped small, for eight or ten minutes; then fill your patties, and cover them with a crust, colour them with the yolk of an egg, and bake them, these make a pretty garnish, and give a handsome appearance to a large dish.

Sweet Patties.

Chop the meat of a calf's foot boiled, of which you use the liquor for jelly, two apples, one ounce of orange and lemon peel candied, and some fresh peel and juice, mix with them half a nutmeg grated, the yolk of an egg, a spoonful of brandy, and four ounces of currants, washed and dried: bake in small patty-pans.

Cheesecakes.

Strain the whey from the curd of two quarts of milk, when rather dry, crumble it through a coarse sieve, and mix eight ounces of fresh butter, one ounce of pounded blanched almonds, a little orange-flower water, half a glass of raisin wine, a grated biscuit, four ounces of currants, some nutmeg and cinnamon in fine powder, and beat all the above with three eggs, and half a pint of cream, till quite light; then fill the patty-pans three-parts full.

Rice Cheesecakes.

Boil four ounces of rice till it is tender, and then put it into a sieve to drain, mix with it four eggs well beaten up, half a pound of butter, half a pint of cream, six ounces of sugar, a grated nutmeg, a glass of brandy or ratified water, beat them all well together, then put them into raised crusts, and bake in a moderate oven.

Common Cheesecakes.

Put a spoonful of rennet into a quart of new milk, and set it near the fire, when the milk is blood-warm and broken, drain the curd through a coarse sieve, now and then break the curd gently with your fingers, and rub it into a quarter of a pound of butter, the same quantity of sugar, a nutmeg, and two Naples biscuits grated, the yolks of four eggs, the white of one, with an ounce of almonds well beaten, with two spoonful of rose water, and the same of sack, then clean and wash six ounces of currants, and put them into the curd, mix all well together, fill your patty-pans, and send them to a moderate oven.

Almond Cheesecakes.

Take four ounces of almonds, blanch and beat them with a little orange flower water, add the yolks of eight eggs, the rind of a lemon grated, half a pound of butter melted before the fire, and sugar to your taste, lay thin puff paste at the bottom of your tins, and little slips across, add about half a dozen bitter almonds.

Lemon Cheesecakes.

Boil the peel of two large lemons, till they are tender, then pound them well in a mortar, with a quarter of a pound of fresh butter, put puff paste in your patty-pans, fill them half full, and bake.

Orange Cheesecakes.

When you have blanched half a pound of almonds, beat them very fine with orange flower water, and half a pound of fine sugar beaten and sifted, a pound of butter that has been melted carefully without boiling, and which must be nearly cold before it is

used, then beat the yolks of ten and whites of four eggs, pound two candied oranges, and a fresh one with the bitterness boiled out, in a mortar, till as tender as marmalade, without any lumps, and beat the whole together, and put into patty-pans.

Bread Cheesecakes.

Slice a penny loaf as thin as possible, then pour on it a pint of boiling cream, and let it stand two hours, then take eight eggs, half a pound of butter, and a nutmeg grated, beat them well together, and mix them into cream and bread, with half a pound of currants well washed and dried, and a spoonful of white wine, or brandy, bake them in patty-pans, or raised crusts.

Fine Cheesecakes.

Put a pint of cream into a saucepan, over a fire, when it is warm, add to it five quarts of milk, immediately taken from the cow, then put some rennet to it, give it a stir about, when it is turned, put the curd into a linen bag, let it stand to drain well away

from the whey, but squeeze it as little as possible, put it into a mortar and pound it as fine as butter, add to it half a pound of sweet almonds blanch-ed, and half a pound of macaroons, both cut exceedingly fine; but if you have no macaroons, Naples biscuits will do; then add the yolks of nine eggs well beaten up, a grated nutmeg, a little rose or orange flower water, and half a pound of fine sugar, mix all well together, and melt a pound and a quarter of butter, and stir it well in, put puff paste at the bottom of your dish or patty-pans, and bake. For variety, when you make them of macaroons, put in as much tincture of saffron as will give them a high colour, but no currants. These may be called saffron Cheesecakes.

Citron Cheesecakes.

Beat the yolks of four eggs, and mix them with a quart of boiled cream, when it is cold, set it on the fire, and let it boil to curds; blanch some almonds, beat them with orange flower water, and put them into cream, with a few Naples biscuits, and green citron shred fine, sweeten to your taste, and bake in cups.

To prevent any disagreeable appearance in cheesecakes, let them stand as little time as possible after they are made, particularly almond or lemon, as they soon turn oily by standing: great attention must also be paid to the heat of the oven, which must not be too hot, as it will scorch them, and thereby spoil their appearance, nor too slack, as it will make them look dark and heavy.

Cheap and excellent Custards.

Boil three pints of new milk, with a little lemon peel, cinnamon, two or three bay leaves, and sweeten it; meantime rub down smooth a large spoonful of rice flour into a cup of cold milk, and mix with two yolks of eggs well beaten; take a basin filled with boiling milk, and mix with the cold, and then pour that to the boiling; stir it one way till it begins to thicken, and is just going to boil up, then pour it out into a pan, stir it sometime, add a large spoonful of peach water, two teaspoonsful of brandy, or a little ratafia. Marbles boiled in custard, or any thing likely to burn, will, by shaking them in the saucepan, prevent it from catching.

Plain Custards.

Take a quart of new milk, sweeten to your taste, grate in a little nutmeg, beat up eight eggs well, leave out half the whites, stir them into the milk; bake in cups, or put them in a large dish, have a kettle of water ready boiling, set the cups or dish above half way in the water, but dont let it boil too quick: to prevent its getting into your custard, a little rose water may be added.

Baked Custard.

Boil a pint of cream with some mace and cinnamon, when it is cold, take four yolks and two whites of eggs, a little rose and orange flower water, sack, nutmeg, and sugar to your taste, mix well together, and bake in cups.

Rice Custard.

Put a blade of mace and a quartered nutmeg into a quart of cream, boil it and then strain it, add to it some whole rice boiled, and a little brandy; sweeten

to your taste, stir it over the fire till it thickens, and serve up in cups or a dish.

Beest Custards.

Set a pint of beest over the fire, with a little cinnamon, and three bay leaves, let it be boiling hot, then take it off, have ready mixed a spoonful of flour, and the same of thick cream; pour the hot beest upon it by degrees, mix it well together, and sweeten to your taste, you may bake either in crusts or cups.

Almond Custards.

Boil in a pint of cream a little cinnamon, beat the yolks of four, and the whites of two eggs with a little orange flower water, to a strong froth, pour the cream to these by degrees, stirring them all the time one way, put all into a pan over a slow fire, and keep stirring till it be thick, then pour it into a bason, blanch and beat a quarter of a pound of almonds, sweeten to your taste, mix all together, and when cold add a spoonful of brandy. Serve in glasses.

Take care your pan be well tinned, remember to put a little water at the bottom, as it prevents your ingredients adhering thereto.

A Trifle.

Place macaroons in the bottom of a dish, pour on them a glass of sack, and then have ready a custard, made middling stiff, which lay over them, make a froth of cream, sugar, wine, and juice of lemon, cover your custard over with this, and stick in some citron.

Puff Paste.

A pound of flour, two ounces of butter rubbed into the flour, mix in cold water, and twelve ounces of butter rolled three times in the paste, also between every roll of paste, if a little eating oil were sprinkled, it would cause the paste to be a fine bright colour, and more shivery. A very little volatile of salts dissolved in milk, and used in the above, will make the paste much lighter, and look more beautiful, and have such an effect in all kinds of puffs, and most pastes: without this, butter

will never make it quite perfect. You may make this into any form, and bake in a quickish oven.

Another Paste for Pies.

One pound of flour, a quarter of a pound of butter, a teaspoonful of yeast with cold water, rub half the butter into the flour, the other spread on the paste, three lays of butter, three lays of thin paste. For all sorts of paste rub a part of the butter into the flour, and the other part lay on your paste, and dredge plenty of flour between the lays of paste. Mind and keep the paste pin from the edges of the paste as much as possible; when the paste is rolled the first time, cut it into squares, and lay one piece upon another, and roll it three times, as directed before.

Jellies, Preserves, &c.

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Orange Jelly.

Grate the rinds of two Seville and two China oranges, and two lemons, squeeze the juice of three of each, and strain, and add the juice of a quarter of a pound of loaf sugar, and a quarter of a pint of water, and boil till it almost candies, have ready a quart of isinglass jelly, made with two ounces, put to it the syrup, and boil it once up, strain off the jelly, and let it stand to settle as above, before it is put into the mould.

Calves' Feet Jelly.

Boil two calves' feet in a gallon of water, till it comes to a quart, strain it and let it stand till cold, skim off the fat, and take the jelly up clean; if

there is any settling at the bottom, leave it; put the jelly in a saucepan, with a pint of mountain wine, half a pound of loaf sugar, the juice of four large lemons, beat up six or eight whites of eggs with a whisk, then put them in a saucepan, and stir all together till it boils: let it boil a few minutes; have ready a large flannel bag, pour it in, it will run through quick, pour it in again, till it runs clear, then have ready a large china basin, with the lemon peels cut as thin as possible, let the jelly run into that basin, and the peels both give it a fine amber colour and also a flavour, with a clean silver spoon fill the glasses.

Apple Jelly.

Prepare twenty golden pippins, boil them in a pint and a half of water from the spring, till quite tender, then strain the liquor through a colander; to every pint put a pound of fine sugar, add grated orange or lemon, then boil to a jelly.

Cranberry Jelly.

Make a strong isinglass jelly, when cold mix it with a double quantity of cranberry juice, pressed as directed as follows, sweeten and boil it up, then strain it into a shape. The sugar must be good loaf, or the jelly will not be clear.

To Dress Cranberries.

Stew them in a jar with a good deal of sugar, which way they eat well with bread, and are very wholesome. Thus done, pressed, and strained, the juice makes a fine drink for people in fevers.

Hartshorn Jelly.

Put half a pound of hartshorn into three quarts of water, and boil it over a slow fire till it comes to a jelly, strain it before it gets cold, then put it into a saucepan that is well tined, and add to it about a pint of Rhenish wine, and a quarter of a pound of double-refined sugar; when you have beat up the whites of six eggs into

a froth, stir all the ingredients well together, that the whites may be well mixed with your jelly; when it has boiled for a few minutes, add to it the juice of three or four lemons, and then give it another boil for two minutes, as soon as you find it well curded and very white, have in readiness your jelly bag, laid over a china dish, pour your jelly into it and back again, till it is as clear as rock water; this duly prepared, fill your glasses with a clean spoon, have ready for the purpose the rinds of lemons, pared as thin as possible, and as soon as you have half filled your glasses, throw some peel into your basin, over which your bag is laid, and by that time all your jelly is run out, and it will appear of a fine amber colour. As there is no certain rule to be prescribed for putting in the ingredients, you may put in what quantity of lemon juice and sugar as is most agreeable to your taste.

Currant Jelly.

Strip the fruit, and in a stone jar stew them in a saucepan of water, or by boiling them on a hot hearth; strain off the liquor, and to every pint weigh a pound of loaf sugar, put the latter in

large lumps into it, in a stone or china vessel, till nearly dissolved ; then put it into a preserving pan, simmer and skim as necessary. When it will jelly on a plate, put it in small jars or glasses.

Red and White Currant Jelly.

Strip off the fruit and put it into a jug, set the jug in a kettle of water, and let it boil one hour, then throw your currants into a fine sieve, and press out all the juice, to every pint of which add one pound of loaf sugar ; put it into your preserving pan, over a clear fire, and stir it till it becomes a jelly, observing to skim it carefully, when done pour it into glasses, and when cold lay some brandy paper on the top, then cover with white paper, pricked full of holes.

Black Currant Jelly

Is made the same as red currant jelly.

Ribbon Jelly.

Take a quart of stiff jelly, a pint of white wine, the juice of three lemons, the whites of five eggs beaten to a strong froth, sweeten to your taste, boil it, and pour it into a bag, then run the jelly into high glasses, let every colour be as thick as your finger, one colour must be cold before you put another on, or they will mix, colour one with the red colour, another with green, one with saffron, one with syrup of violets, one with powdered almonds, and one with jelly, till your glasses are full. It may be made without wine if you please.

Damson, Bully, or Plum Jelly.

Take what quantity of either of these fruits you intend to make jelly of, put them in a pot, cover the top close, and set it in boiling water till they are done enough, strain the liquor from the fruit, to every quart of which put a pound and a half of sugar, boil it over a slow fire, and keep stirring it while boiling; you may know when it is boiled enough by its parting from the pan, pour it into pots, and cover

it with papers dipped in brandy, lay another paper over them, and tie them close up.

Raspberry Jam.

Weigh equal quantities of fruit and loaf sugar, put your fruit into your preserving pan, boil and break it, stir it continually, and let it boil quickly; when most of the juice is wasted add the sugar, and let it simmer thirty minutes. This method is greatly superior to the common mode.

Cherry Jam.

To twelve pounds of Kentish or duke cherries when ripe, weigh one pound of sugar, break the stones of part & blanch them, and then put them to the fruit and sugar, and boil all gently, till it come clear from the pan. Pour it into china plates, to come up dry to table. Keep in boxes, with white paper between.

Gooseberry Jam, for Tarts.

Put twelve pounds of red hairy gooseberries when ripe, and gathered

in dry weather, into a preserving pan, with a pint of currant juice, draw as for jelly, let them boil pretty quick, and beat them with the spoon, when they begin to break, put to them six pounds of pure white Lisbon sugar, and simmer slowly to a jam. It requires boiling well, or it will not keep ; but is an excellent and reasonable thing for tarts and puffs. Look at it in two or three days, and if the syrup and fruit separate, it must be boiled longer. Be careful it does not burn at the bottom.

Jam for Bullies.

Prepare the bullies as for bully jelly, by putting them in a jar stopped at the top, and setting them in boiling water till they are enough ; then put them in a sieve, and drain the liquor from them ; to every pound of bullies put from half to a pound of sugar, boil over a slow fire, when done, pot it for use.

Plums, damsons, &c. may be made into jam in like manner.

*To preserve Oranges or Lemons
in Jelly.*

Cut a hole in the stalk part, the size of a shilling, and with a blunt small knife scrape out the pulp quite clean, without cutting the rind: tie each separately in muslin, and lay them in spring water two days, changing it twice a day, in the last boil them tender on a slow fire; observe that there is enough at first to allow for wasting, as they must be covered to the last. To every pound of fruit weigh two pounds of double-refined sugar, and one pint of water; boil the two latter together with the juice of the orange to a syrup, clarify and skim well, and let it stand till cold; then boil the fruit in the syrup half an hour, if not clear, do this daily till it is so: pare and core some green pippins, and boil in water till it tastes strong of them; do not break them, only gently press them with the back of a spoon, strain the water through a jelly bag till quite clear, then to every pint put a pound of double-refined sugar, the peel and juice of a lemon, and boil to a strong syrup; drain off the syrup from the fruit, and turning each orange with

the hole upwards in the jar, pour the apple jelly over it; the bits cut out must go through the same process with the fruit. Cover with brandy paper.

To preserve Jarganel Pears.

Pare them very thin, and simmer in a thin syrup; let them lay a day or two; make the syrup richer, and simmer again, and repeat this till they are clear: then drain and dry them in the sun, or a cool oven a little time: they may be kept in syrup and dried as wanted, which makes them more moist and rich.

To preserve Damsons.

Boil three pounds of sugar with six pounds of damsons over a slow fire, till the juice adheres to the fruit and forms a jam. Keep it in small jars.

To preserve fruit for Tarts.

Cherries, plums of all sorts, American apples, &c., gather when ripe, and lay in small jars that will hold a pound,

strew over each jar six ounces of good loaf sugar pounded; cover each jar with two bladders, separately tied down, then set the jars in a large stew-pan of water up to the neck, and let it boil three hours gently. Keep these and all other sorts of fruit free from damp.

To preserve Strawberries whole.

Take equal weights of fruit and double-refined sugar, lay the former in a large dish, and sprinkle half the sugar in fine powder over, give a gentle shake to the dish, that the sugar may touch the under side of the fruit; next day make a thin syrup with the remainder of the sugar, and instead of water, allow one pint of red currant juice to every pound of strawberries; in this simmer them until sufficiently jellied; choose the largest scarlets or others, when not dead ripe. In either of the above ways they eat well served in thin cream, in glasses.

Directions for keeping Fruit.

As it is almost as necessary to know how to keep fruit when preserved, as

to preserve it, you will please to observe the following directions:—

When your fruit, in syrup, is in a state of fermentation, drain it from the syrup; then boil the syrup, put in your fruit, let that boil also; as soon as it is cold return it to your jars: when your fruit is candied in the syrup, turn both your fruit and syrup together in your preserving pan; add a little water to reduce the strength of the syrup, let it boil, and as soon as it is cold return it to your jars.

To keep Gooseberries.

Before they become too large let them be gathered, take care not to cut them in taking off the stalks and buds; fill wide-mouthed bottles, put the corks loosely in, and set the bottles up to the neck in water in a boiler; when the fruit looks scalded, take them out, and when perfectly cold, cork close, and rosin the top. Dig a trench in a part of the garden least used, sufficiently deep for all the bottles to stand, and let the earth be thrown over, to cover them a foot and a half; when a frost comes on, a little fresh litter from the stable will prevent the ground from hardening, so that the fruit can

be easily come at. Or scald as above ; when cold, fill the bottles with cold water, cork them, and keep them in a damp or dry place they will not be spoiled.

Quince Cream.

Take quinces when they are full ripe, cut them in quarters, scald them till they are soft, pare them, and mash the clear part of them and the pulp, put it through a sieve, take an equal weight of quince and double-refined sugar beaten and sifted, and the whites of eggs till it is as white as snow, then put it into dishes. You may do apple cream in the same way.

Cream of any preserved Fruit.

Take half a pound of pulp of any preserved fruit, put into a large pan, put to it the whites of two or three eggs, beat them well together for an hour, then with a spoon take it off, and lay it heaped up high on the dish and salver, without cream, and put it in the middle basin. Raspberries will not do this way.

*China Orange Juice; a substitute
for fresh Juice.*

Squeeze from the finest fruit a pint of juice, strained through fine muslin, and gently simmer with three quarters of a pound of double-refined sugar, twenty minutes, when cold put in small bottles.

Syllabubs.

A pint of cream sweetened, whisk it well, and lay on a sieve to drain, take some white and some red wine in separate basins, sweetened, fill your glasses about half full, and when your froth is drained, lay it on. You may make half white and half red.

Syllabubs Everlasting.

To five pints of the thickest cream you can procure, add half a pint of Rhenish, the same quantity of sack, and the juice of two or three Seville oranges, according as they are in size, sweeten these ingredients with at least a pound of double-refined sugar,

pounded and well sifted, whisk all well together, with a spoonful of rose or orange-flower water, for about half an hour, without intermission; then take off your froth and fill your glasses with it. These syllabubs will keep some time, and are better the day after they are made, than to be used immediately.

The best method of whipping any syllabubs, is, to have by you a large chocolate mill, which should be reserved for that particular purpose, and a large deep bowl to perform the operation in, your froth will by that means, not only be sooner raised, but will stand much stronger: of the thin that is left at the bottom, you may make, if you think proper, a very fine flummery: when you are so inclined, you must have in readiness a small quantity of calf's-feet jelly, both boiled and clarified; as soon as it is cold take the fat off, and clear it with the whites of eggs, and run it through a flannel bag, then mix it with what you reserved from your syllabubs, when you have sweetened it with double-refined sugar to your taste, give it a boil, then pour it into large china cups or basins, turn it out when it is quite cold, and your flummery is made.

Flummery.

Put what quantity of oatmeal you think convenient into a pan that is both broad and deep, and cover it with water, after you have stirred it for a considerable time, let it stand for twelve hours, then clear off your first water, and add fresh to your oatmeal, through a coarse sieve into a saucepan, and set it over the fire, take care to keep stirring it with a stick all the time till it boils to a consistence; then pound it into dishes; as soon as it is cold turn it out into plates, then add to it wine, sack, milk, or cider to your taste, sweeten the whole to your palate with double-refined sugar.

Take notice. A great deal of water must be put at first to your oatmeal; when you pour off your last water, you must pour no more fresh water on than will be just sufficient to strain your oatmeal off. Some persons will let their oatmeal stand in water forty-eight hours, and others for three days successively, only observing to shift their water every twelve hours, but that is just as fancy directs, and as the persons who partake of it like it sweet or tart. Groats that have been once cut do better than oatmeal. Every

time you add fresh water, take care to stir it well together as you did the first.

Blanch-mange.

Take equal quantities of calves'-feet jelly and clear hartshorn, make it sweet, add some orange or rose water, a little white wine, the juice of an orange, then blanch some sweet almonds and pound them well, adding gradually a little rose water, then add as much of this to the blanch-mange as will turn it white, strain it well, stir all together till it jellies, then pour it in your mould to cool.

Ratafia.

Take a quart of the best brandy, and half a pint of apricot kernels, blanch and bruise them in a mortar, with a spoonful of brandy, bottle the brandy and the apricot kernels, with a quarter of a pound of loaf sugar, let it stand till it has got the taste of the kernels, then pour it out into a bottle, and cork it close. More brandy may be put to the kernels if you choose.

Peaches in Brandy.

Put the peaches into boiling water, but not to boil, let them stand a short time, then take them out and put in cold water, drain and put them in wide-mouthed bottles, to six peaches take half a pound of clarified loaf sugar, put it over your peaches, fill up the bottles with good brandy, stop them well, and keep them in a cool place.

MISCELLANEOUS.

To make Yeast or Balm.

Boil one pound of potatoes to a mash, when half cold, add a cupful of yeast, and mix it well. It will be ready for use in two or three hours, and keeps well. Use double the quantity of this to what you do of beer yeast.

Another.

Boil two ounces of the best hops in a quart of water, till it is reduced to a pint, then strain it; take a pound of flour sifted, and one ounce of isinglass dissolved in warm water, mix the whole together in six quarts of warm water, add a little yeast, then let it stand thirty-six hours in a warm place,

and it will become excellent yeast, and fit for any purpose.

To take the bitter from Yeast.

Put a small quantity of bran in a sieve, and mix the yeast with a little warm water, and then pour it through the sieve.

Ginger Beer or Pop.

Bruise an ounce of Jamaica ginger, and pour upon it a full quart of boiling water, cover it, and let it stand twelve hours; slice and pare one lemon and one orange, and pour upon them two quarts of boiling water; cover it up for twelve hours; decant off the ginger and lemon liquors, and strain through coarse calico, and with boiled water make up one wine gallon measure, put into an earthen pot ten ounces of loaf sugar, and half an ounce of fresh yeast, let it work for twelve or fourteen hours; strain & bottle; three-quarters of an ounce of cream of tartar must be strained in with the sugar finely powdered and sifted; observe to put a very little of the yeast from the pop into each bottle, and that your

cream of tartar is good, and in a short time your pop will be good also.

The average price per gallon, one shilling and fourpence.

Imperial Ginger Beer.

Six quarts of water, one lemon and a half, or two, if small, an ounce and a half of cream of tartar finely powdered, a pound of loaf sugar, boil half the water, or rather more, with an ounce of ginger, put into a coarse linen bag, when boiled take the ginger out and squeeze the liquor from the bag, then put the rest of the water to it, strain the sugar and tartar with it through a coarse linen bag, set it to work with a table spoonful of yeast, in an earthen pot, when worked, bottle it, in doing which, put about half a teaspoonful of the yeast which comes from it into each bottle, and it will be ready in a few hours.

Orange Marmalade.

Take Seville oranges according to the quantity you intend to make, half them and squeeze the juice from them, then cut out the pulp, leaving the rind

very thin, then shred it very fine, boil it till very tender, boil the pulp very soft, and rub it through a fine hair sieve, then mix the juice, pulp, and chips together, and to every pound add one pint of clarified sugar, boil the sugar to the crackled or carmel degree, then add the other ingredients, let them boil ten minutes, then put it into pots.

Apple Marmalade.

Scald them till they will pulp from the core, then take an equal weight in large lumps, dip them in water, and boil till it can be well skimmed, and becomes a thick syrup, then throw in the pulp, and let it simmer fifteen minutes over a quick fire: a very little grated lemon peel will improve it.

Orangeade or Lemonade.

Press the juice out, then pour boiling water on a part of the peel, and cover it close; boil some water and sugar to a thin syrup, and skim it well; when all are cold, mix the juice, the infusion, and the syrup, and strain the whole.

Peppermint Cordial.

Sixty drops of the oil of peppermint, a little loaf sugar, and a glass of rum or brandy, (the latter is the best) put altogether into a marble mortar, and work them well, after doing which, add eight quarts of water, and then more brandy or rum, and sugar till it becomes a pleasant cordial. You must observe, that the oil of peppermint will not mix without some kind of spirituous liquor. This will be found a very healthy and pleasant cordial.

Orgeat.

Pound three ounces of sweet, and six single bitter almonds in a mortar, drop a little of the white of egg to prevent their oiling, add one pint of water, strain it through a lawn sieve, and then add two tablespoonsful of orange water.

Lemon Water.

Take one ounce of burdock, two ounces of hartshorn, one ounce of ginger, put in a little sassafras chips, add three quarts of water, work with yeast,

and when worked, add a few drops of vitriol, or the elixir of vitriol, six quarts of water in the whole. Ground ivy will answer instead of burdock.

Another for Orgeat.

Boil a quart of new milk with a stick of cinnamon, sweeten to your taste, and let it grow cold, then pour it in by degrees, to three ounces of almonds, and twenty bitter ones, that have been blanched and beaten to a paste, with a little water or white of egg, to prevent oiling, boil all together, and stir till cold, then add half a glass of brandy.

Gooseberry Fool.

Put the fruit into a stone jar, and some good Lisbon sugar, set the jar on a stove, or in a saucepan of water over the fire, if the former, a large spoonful of water should be added to the fruit; when it is done enough to pulp, press it through a colander, have ready a sufficient quantity of new milk, a tea-cupful of raw cream, boiled together, or an egg instead of the latter, and left to be cold; then sweeten it pretty well

with fine Lisbon sugar, and mix the pulp, by degrees, with it.

Raspberry Fool.

Take a pint of raspberries when ripe, press them through a sieve, put to the juice six ounces of loaf sugar, beat the yolks of two eggs with half a pint of cream, put your juice into a pan, set it over the fire, then put in the cream and eggs, keep stirring it till it thickens a little, pour it into a dish and eat it cold. It must not boil.

To stew Pears.

Pare the pears and put them into a pewter vessel, mix a quart of water with half a pint of red wine, sweetened to your taste, and a little cinnamon and cloves, put it to the pears, and lay the parings on the top, cover them well up, and let them stand in the oven all night. You may make them a better colour by putting a little cochineal in a bag with them.

Syrup of Lemons.

To a pint of juice put a pound and a half of double-refined sugar, simmer it to a syrup over a slow fire, stir it often, after it is settled from the dregs, pour off the syrup, and keep it in bottles for use.

Syrup of Mulberries.

Take mulberries when they are full ripe, break them well with the hand, strain them through a bag, to every pound of juice put a pound of loaf sugar beaten fine, boil and skim it well, when the scum has done rising, it is enough; when cold, bottle and keep it for use.

Syrup of Cowslips.

To two quarts of cowslips picked, put a quart of boiling water, and let them stand twelve hours, drain the water from them, to every pint put a pound of loaf sugar, boil it over a slow fire, and keep skimming while any scum rises on the surface, then take it off, let it stand till cold, and bottle for use.

Syrup of Violets.

To every pound of violets picked, put a pint of boiling water, stir them well together, let them infuse twenty-four hours, and strain them, to every pound of juice put a pound and three-quarters of loaf sugar pounded, stir it till the sugar is dissolved, let it stand two days, stirring it three or four times a day, then set it on the fire to warm, and it will be thick enough.

To prepare Ice for Iceing.

Break four pounds of ice almost to powder, and throw two handful of salt among it, (do this in the coldest part on the premises) the ice and salt being in a bucket, put your cream into an ice pot and cover it, immerse it in the ice, and draw that round the pot; in a few minutes put a spoon in, and stir it well, moving the ice round the edges to the centre. Observe, there should be holes in the bucket to let off the water as the ice thaws.

Shrub.

Take five gallons of brandy, five quarts of orange juice, four pounds of double-refined sugar, mix all well together, till the sugar dissolves, put it into a cask, let it stand till it is fine, then draw it off.

FINIS.

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