

**The whole new art of confectionary. Also, sugar boiling, iceing, candying, making of wines, jellies, &c.; For the use of ladies, confectioners, housekeepers, &c.; Particularly such as have not a perfect knowledge of the art. To which are now added, several new and useful receipts, never before published.**

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### **Publication/Creation**

Leeds : printed by Henry Spink, 1834.

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THOMAS, J. E.  
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THE  
NEW WHOLE ART  
OF  
**CONFECTIONARY**

ALSO,  
SUGAR BOILING, ICEING, CANDYING,  
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**Wines, Jellies, &c.**

FOR THE  
USE OF LADIES, CONFECTIONERS, HOUSEKEEPERS, &c.  
PARTICULARLY SUCH AS HAVE NOT A PERFECT KNOWLEDGE  
OF THE ART.

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NEVER BEFORE PUBLISHED.

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NEW EDITION, PRICE ONE SHILLING.

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**LEEDS:**

PRINTED BY HENRY SPINK, 37, BRIGGATE.

1834.

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## PREFACE.

The author of this Work, having been frequently solicited for many years by several of the nobility and respectable housekeepers, (who have known his abilities as a confectioner,) to publish his various methods in that art,—he has the pleasure of informing them that the Work is now ready for delivery.

It is well known that the true method of preparing Confectionary is yet only confined to few, and that for the want of such knowledge, many things are wasted and spoiled.

This entire new Work will be found of beneficial advantage, not only to confectioners, but also to ladies, housekeepers, &c., particularly to those who have not a perfect knowledge of this useful art, and by which any person may, with ease and advantage, begin the business of a confectioner. The author, in the early part of his life, has frequently given from ten to thirty shillings for a single receipt. The methods he now recommends, which are from real experience in London, Manchester, Bath, and many other towns, besides an extensive practice in different gentlemen's families, will, if introduced into general use, be a saving of **THIRTY POUNDS A YEAR.**

In this work will also be found the various methods of sugar boiling ; directions how to make vinegar, wines, barley sugar, lozenges, paradise twist, peppermint cake, candied ginger, horehound, lemonade, peppermint, and all other kinds of drops ; pound cakes, candying, queen cakes, Banbury cakes, Shrewsbury cakes, spice cakes, seed cakes, and tea cakes ; funeral buns, puff paste, buttered rolls, muffins, pikelets, roll gingerbread, hunting gingerbread nuts, white gingerbread, peppermint cordial, and comfits of all sorts ; the method of iceing ; and a variety of other useful receipts belonging to the business.

To this edition is added an entire new method for clearing ale or any other malt liquor after thunder, or any other cause that makes it thick or cloudy. Also, how to cure ropy beer or ale ; to restore stale or hard beer or ale ; to improve the flavour of cider, perry, &c. ; and to bottle ale, porter, &c.

This Work is printed with a new and beautiful type, on good paper, and will be found worthy the attention of all desirous of learning the art of confectionary.

THE  
NEW WHOLE ART  
OF  
CONFECTIONARY,  
&c. &c.

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*Tea Cakes.*

Take three pounds of flour, five ounces of sugar, six ounces of butter, rubbed into the flour, and a tea cupful of new barm; set them to rise with milk and water, then mix them, and let them stand half an hour; make them up, roll them thin, and lay them on tins to rise; bake them a fine brown on the top, in a hot oven; when they are baked, rub a little butter over them, and they will be a beautiful brown.

*Shrewsbury, or Sugar Cakes.*

To a quarter of a pound of butter well beat, mix a pound of brown sugar, an egg well beat, and as much flour as it will take to make it stiff; roll it thin, and cut it with a tin mould; then bake the cakes in a slow oven.

*Bath Cakes.*

Take six pounds of flour, three quarters of a pound of butter, and three pounds of raw sugar ; rub the butter and sugar into the flour, after crushing the sugar small ; take a little volatile salts, dissolved in milk, mix the sugar and milk together, and then put the other things in ; roll it thin, cut it into round cakes with a tin mould, and bake them in a slow oven : they must not be browned much.

*Currant Cakes.*

Take two pounds of flour, and one pound of butter rubbed into the flour ; mix it to a paste with cold water, and two tea spoonfuls of barm ; take ten ounces of currants, a quarter of a pound of sugar, a little clove, pepper, and cinnamon ; mix these together, and put a little into the inside of every cake ; roll your cakes thin, and cut them into different shapes with a tin mould ; bake them in a pretty sharp oven.

*Common Seed Cakes.*

To six pounds of flour, add one pound of butter, half a pound of sugar, and one ounce of carraway seeds, mixed up with milk, and baked in a pretty hot oven.

### *Spice Cakes.*

To four pounds of flour, add one pound and a half of sugar, a handful of ground spice, and a table spoonful of barm ; mix up with milk, and bake in a sharp oven.

### *Pound Cakes.*

Take a pound and a half of flour, seven eggs, well beat, a tea spoonful of volatile 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 add all the other together ; and bake them in little square tins, in a hot oven.

### *Banbury Cakes.*

To three pounds of flour, add a pound of butter, which rub into the flour, and mix it with milk and a little barm, about two ounces of the latter ; roll them round, then put sugar, currants, and a little of the essence of lemon in the middle ; take them up long, and bake them in a pretty hot oven.

*Salisbury Cakes.*

To three pounds of flour, add one pound of moist sugar to be mixed into the paste, with half a pint of water. Bake in a hot oven.

*Bunns.*

Take three pounds of flour, half a pound of butter, and a quarter of a pound of sugar, rubbed well together; take a little clove pepper, and carraway seeds, one pound of currants, and a tea cupful of new barm, set to rise half an hour; then mix them and let them stand till they are risen; then make them up.

*Funeral Bunns.*

Take two stones of flour, one pound of butter, and one pound of sugar, rubbed together, three pounds of currants, ginger, seeds, cinnamon, and a little rose-water, mixed up with milk. The above will make forty-eight cakes, at three pence per cake, each weighing one pound before they are baked. Make them round, and bake them a fine brown. They will take one pint of barm.

*Queen Cakes.*

Take one pound of flour, seven eggs, and one pound of lump sugar, grated fine; beat

your eggs well, put the sugar to the eggs, and beat them well together; take a quarter of a pound of butter beat to a cream, and whisk up all together; after which add your flour, and give them all a stir. You must not whisk your flour in, it will make them tough.

### *Pop.*

Take six quarts of water, three lemons, two ounce of cream of tartar, and a pound and a half of lump sugar; boil one half of the water with one ounce of ginger; set it to work with one table spoonful of barm; when worked, bottle it, and it will be fit for use in a few days.

### *To take away the ill scent of Wines.*

Bake a long roll of dough, stuck well with cloves; hang it in the cask, and it will draw the ill scent from the wines.

### *Pikelets.*

Take three pounds of flour, two eggs, and one pint of milk; whisk the milk and the eggs well together; then add the flour, a little salt, and two table spoonfuls of new barm; stir them well together, and let them

rise ; when your bakestone is hot, pour the 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.

### *Yorkshire Muffins.*

Take fourteen pounds of flour, two ounces of salt, four quarts of water, and half a pint of barm ; beat them twenty minutes, and 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 ; when the iron is hot, sift a little flour upon it, which, if hot, will turn brown ; lay the muffins on ; when blistered on the top turn them ; when brown on the other side, they will be baked enough.

### *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 is recommended for sick people.

### *Puff Paste.*

Take one pound of flour, two ounces of butter, rubbed in the flour, mix it in cold

water, and twelve ounces of butter, rolled three times in the paste ; bake them in a hot oven : also, betwixt every roll of paste, if a little eating oil was sprinkled all over, it would cause the paste to be shivery and of a fine bright colour.

Observe, that a very little of the volatile salts, dissolved in milk, mixed up with the above, will make the paste much lighter, and look more beautiful ; and it will have a great effect in puffs of all kinds ; for butter without it, cannot make them quite perfect.

#### *Funeral Biscuits.*

Take twenty-four eggs, three pounds of flour, and three pounds of lump sugar grated, which will make forty-eight finger biscuits for a funeral.

#### *Sponge Cakes.*

Beat ten eggs to a froth ; dissolve a little volatile salts in half a pint of hot water, and let it stand till cold ; mix them together, and beat them for ten minutes ; then add three quarters of a pound of loaf sugar grated, and three quarters of a pound of fine flour ; beat them well together, and add a few seeds. To be baked in a hot oven.

*Crushers.*

Take one pound of flour, and a quarter of a pound of butter rubbed in ; mix the above with cold water and a little barm ; stamp it with a butter print, and lay the paste on the mould ; then lay them on tins, to bake a fine brown.

*To make Vinegar.*

Take a middle sort of beer, well hopped, and when it has worked, and become fine, put English grapes or raisins, with their stalks, into it ; to every ten gallons of beer, a pound ; put them into a tub, and stir them well about, and when the sediment has settled to the bottom, draw off the liquor into another cask, set it in the sun with the bung out, and put a slate on the hole : in a month or six weeks it will be good vinegar ; and when ready, draw it off into another cask, bung it well up, and keep it in your cellar for use. This will do for pickling.

*Raisin Loaf.*

To six pounds of flour, add two pounds and a half of raisins, half an ounce of carraway and a few coriander seeds, a little ground cinnamon and clove pepper, and half

a pint of barm, mixed with cold water; cut your paste with a knife very well, by which means your loaf will appear to be fuller of raisins. If you want a richer loaf, add more fruit, and rub butter in your flour and sugar. Bake it a fine brown on the top.

*Iceing for Cakes of all kinds.*

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

The same will make mint drops as the ice for a pound cake.

*Naples and Savoy Biscuits.*

To one pound of loaf sugar, grated fine, add nine eggs, (take the whites out of two) and one pound of flour; beat your eggs well, and then whisk your sugar and eggs together with a little rose water, add the flour, and bake them long or round.

*Spiced Cakes for a Feast.*

Take three pounds of flour, two pounds of butter, one pound and a half of sugar, one

pound of currants, and a few seeds ; mix all together with milk ; observe that the butter and sugar must be rubbed into the flour, then made into round cakes of any size, and nipped on the edges. Bake in a pretty hot oven, with its door open while you bake.

### *Rhubarb Tarts.*

Take rhubarb stalks which grow in the garden, peel them, and cut them into small pieces. Then do in every respect as in making a gooseberry 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.

### *To keep Wines from turning Sour.*

Boil a gallon of wine with half an ounce of beaten oyster shells, or crab's claws, burnt into powder, to every ten gallons of your wine ; then strain out your liquor through

a sieve, and when cold, put it into your wine of the same sort, and it will destroy the acid, and give it a pleasant taste.

A lump of unslacked lime put into your cask, will also keep wine from turning sour.

### *Bread Cheesecakes.*

Slice a penny loaf as thin as possible, 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 the 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.

### *Rice Cheesecakes.*

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

*Almond Cheesecakes.*

Take four ounces of almonds, blanch them, 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 melted butter, 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 peelings of two large lemons till they are tender; then pound them well in a mortar, with a quarter of a pound of loaf sugar, the yolks of six eggs, and half a pound of fresh butter: lay puff paste in your patty pans, fill them half full, and bake them.

Orange cheesecakes may be done the same way; but you must boil the peel in two or three waters, to deprive it of its bitter taste.

*Baked Custards.*

Boil a pint of cream with some mace and cinnamon, and when it is cold, take four yokes and two whites of eggs, a little rose and orange-flower water, sack, nutmeg, and

sugar to your palate. Mix them well together, and bake them in cups.

### *Rice Custards.*

Put a blade of mace and a quartered nutmeg into a quart of cream ; boil it, then strain it, and add to it some whole rice boiled, and a little brandy. Sweeten to your palate, stir it over the fire till it thickens, and serve it up in cups or a dish. It may be used either hot or cold.

### *Almond Custards.*

Take a quarter of a pound of almonds, blanch and beat them very fine, then put them into a pint of cream, with two spoonfuls of rose-water. Sweeten to your palate, beat up the yolks of four eggs very fine, and put them in. Stir all together one way over the fire until it is thick, and then pour it into cups.

### *Beest Custards.*

Set a pint of beest over the fire, with a little cinnamon and three bay leaves, and let it be boiling hot. Then take it off, and 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 it to your taste. You may bake it either crusts, or in cups.

*Bride Cake.*

Take four pounds of fine flour well dried, four pounds of fresh butter, and two pounds of loaf sugar. 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 beat. 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 candied 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 very strong froth. Mix them with your sugar and butter, beat your yolks half an hour at least, and mix them with your other ingredients. Then put in your flour, mace, and nutmeg, and keep beating it well until the oven is ready; put in your brandy, and beat in 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 three 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.

*Seed Cake.*

Take a quartern of flour dried before the fire, when cold rub in a pound of butter, three quarters of a pound of carraway comfits, six spoonfuls of yeast, six spoonfuls of cream, and the yolks of six eggs and two whites, and a little sack ; mix all these together in a very light paste, set it before the fire till it rises, and bake it in a tin.

*To make Barm.*

Boil two ounces of the best hops in a quart of water, till it is reduced to a pint, then strain it. Take half a pound of flour sifted, and one ounce of isinglass dissolved in warm water. Mix the whole together in six quarts of warm water, and a little barm. Then let it stand for thirty hours, in a

warm place, and it will become excellent barm fit for any purpose.

*To clear all kinds of Sugar.*

Take a little gum arabic, and a little isinglass dissolved in hot water; pour it, when dissolved, into your sugar when it is boiling, and it will clear all the sediment to the top of your pan, which you must skim off as often as it rises. Loaf sugar may be cleared with the white of an egg, isinglass, or gum arabic; a little of each will do.



THE  
NEW WHOLE ART  
OF  
SUGAR BOILING, &c.

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*To make Twist.*

Put six pounds of loaf sugar into a pan with a pint and a half of water, boil it gradually for half an hour; when it is boiled enough, it will snap like glass, by putting the tube of a pipe into the pan and then into water; after which it must be poured out on a smooth stone till cold; then take a part of that, and pull it on a long nail until it becomes very white; then lap it over the other which is on the stone, and make it up either for twist, or cut it into short lengths.

*To make Barley Sugar.*

Boil one pound of loaf sugar in a tea cupful of water over a slow fire for half an hour; keep skimming it as often as any scum arises on the surface, till enough; try it as before, with a pipe in cold water, and pour it on a stone. You must not pull this, but make it into long sticks, and clear it with vinegar and rum.

*Paradise Twist.*

Boil three pounds of loaf sugar in half a pint of water, for half an hour; put in it a little gum water to clear it, and a table spoonful of vinegar, which will cause it to give you more time to make it up; pull one part of it, and lap it over the other; cut into twist, roll and streak it with red and white.

*Common Barley Sugar.*

Boil three pounds of coarse raw sugar, in three tea cupfuls of water, over a slow fire, for half an hour. Dissolve a little gum in hot water, and put it in to clear; keep skimming while any scum rises; when enough it will snap like glass; cut it into long sticks.

*Lozenges.*

Boil three pounds of raw sugar in one pint of water for an hour, over a slow fire, and skim it not; when boiled enough it will snap like glass, by trying it in cold water; then pour it on your stone. When cold, make it into long rolls, and cut it with a pair of scissors into small lumps, make them round, and stamp them with a large seal, or shape of a crown, made for that purpose.

☞ Observe to drop a few drops of the oil of peppermint into your sugar when boiled and poured upon the stone; it will give it a strong taste and smell of peppermint.

### *Common Twist.*

Boil three pounds of raw sugar in one pint of water, over a slow fire, skim it not; 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, twist it over the other, and roll it small, then cut it into lengths of twist. Put a few drops of the oil of peppermint as mentioned before, when poured on the stone.

### *Observations.*

All kinds of sugars are boiled in the same manner as before directed, only when you boil loaf sugar, to about three pounds of which use a table-spoonful of vinegar; it prevents it from going too hard and glassy while you are making it up.

You may make birds, &c. of all kinds out of loaf sugar, when boiled and pulled until white as snow.

Loaf sugar, also, when boiled, by pulling it very well, rolling it into long rolls, and

twisted a little, will make rock, which is commonly called snowy rock, or snow.

Sugar, when boiled, may be made into small balls, called bulls' eyes.

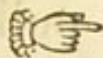
You may twist, roll, and cut it into any shape you choose.

*To make Sugar Loaf.*

Take six pounds of raw sugar, a little bullock's blood and water; boil it, and keep skimming it until it is clear, and comes to a candy round the edges of the pan; then pour it into a mould in the shape of a sugar loaf; make strong lime water; and when the sugar is cold in the mould, pour the water over it.

*To make Peppermint Cordial.*

Take sixty drops of the oil of peppermint, a little loaf sugar, and a glass of rum or brandy, (brandy is the best) put all together into a marble mortar, and work them well; then add eight quarts of water, and put more brandy and sugar, until it becomes a pleasant cordial.

 Observe, the oil of peppermint will not mix with water, without some kinds of spirits. This is a pleasant and wholesome cordial.

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OF  
CANDYING, &c. &c. &c.


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*Candied Peppermint.*

Boil three pounds of raw sugar in a pint of water, until you perceive the sugar candy round the side, then take your pan off the fire, and drop sixteen drops of the oil of peppermint therein; then pour it out into little round hoops made of tin; or butter a large piece of paper, and lay it on your stove with a square frame on your paper, and pour your sugar on the paper and it will become beautifully spotted all over, and you may, with a knife, cut it into any size or shape you please

*Candied Lemon.*

Boil three pounds of loaf sugar in a pint of water, until candied, then drop sixteen drops of essence of lemon therein, stir it well, and then pour it out immediately.

 You may take it up in the same way as the candied peppermint.

*Candied Ginger.*

Boil three pounds of raw sugar in one pint of water, until candied, then grate some ginger into it, stir it well, and pour it out immediately. Make it up as before directed.

*Candied Loaf Sugar.*

Boil three pounds of loaf sugar in one pint of water, until candied; pour it out upon some pieces of paper, which have been previously rubbed with butter, and it will be very clear.

You may either use oil of peppermint, or essence of lemon.

*Horehound Cake.*

Boil three pounds of raw sugar in one pint of water till candied; then rub a little dried horehound into the pan while boiling. Pour it out on buttered paper as before.

*Roll Gingerbread.*

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, one ounce of ground ginger, and one ounce of carraway seeds; 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 mould on purpose; lay it on tins which you have previously rubbed with a little butter, and bake it in a moderate hot oven. When baked, gloss it over with butter, gum, and an egg dissolved in water.

### *White Gingerbread.*

Take three pounds of fine raw sugar pounded small, and six pounds of fine flour; rub one pound of butter into the flour, and half an ounce of carraway seeds; mix all well together in milk.

Make it light with the same as the Bath cakes, and marked and baked as the brown gingerbread.

### *Best Gingerbread Buttons.*

Take seven pounds of treacle warmed, two pounds of sugar, two pounds of oatmeal, two pounds of butter rubbed in seven pounds of flour, one ounce of candied lemon peel cut very small, one ounce of carraway seeds, and a little cinnamon or clove pepper; mix all together stiff, and make it in very small balls. Bake them on tins in a slow oven.

*Snap Gingerbread Buttons.*

Take three pounds of treacle, one pound of sugar, ginger, seeds, &c. and half a pound of butter rubbed in two pounds of flour; mix all together, and drop them on tins. Bake them in a slow oven.

*Hunting Gingerbread Nuts.*

Take three pounds of treacle, one pound of coarse raw sugar, one pound of butter rubbed into four pounds of flour, two tea spoonfuls of the essence of lemon, ginger, seeds, &c.; mix all together, make them up in the same way as snap gingerbread, and bake them in a slow oven.

*Peppermint Drops.*

Dissolve half an ounce of isinglass, and one ounce of gum arabic, in about a quart of boiling water; let it stand for two hours; grate seven pounds of loaf sugar, and sift it through a fine sieve; add forty drops of the oil of peppermint, and beat them well together; drop them on paper, and dry them at a stove, or in a warm room.—They will be some days before they are dry.

*Another Method.*

Mix one pound of loaf sugar, finely grated, with the whites of two eggs; add to it ten drops of the oil of peppermint; drop them on paper, and dry them as before directed.

*Nelson's Buttons*

Are made the same way, but dropped larger, and coloured on the top with rose or Dutch pink.

*Comfits.*

Take one pound of raw sugar, and make it into syrup with water; then take one pound of coriander seeds, and dip them in the syrup; then put the seeds in a sieve with a little flour, shake them well in it, and set them to dry. Keep steeping them in the syrup, adding flour, and drying them until they are of the size you want them to be.

*Carraway Comfits*

Are made the same way as above.

☞ The colouring for comfits is rose or Dutch pink.

*Peppermint Lozenges.*

Dissolve half an ounce of isinglass, and one ounce of gum arabic, in a quart of

boiling water, and let it stand until cold. Grate seven pounds of loaf sugar, and sift it through a fine sieve; then add forty drops of the oil of peppermint. Mix all together pretty stiff. Lay part of your sugar on a fine marble stone, roll it thin, and cut it with a tin mould of the size of the lozenge.

### *Pipe Lozenges*

Are made as above, and rolled with a small flat board until round.

### *Peppermint Drops to be sold by weight.*

Dissolve half an ounce of isinglass, and one ounce of gum arabic, in a quart of boiling water; let it stand until cold; grate seven pounds of loaf sugar, and add forty drops of the oil of peppermint, and mix them with the above till stiff. Drop them on paper with a dropper made of tin, and set them to dry. When dry take them off the paper, and keep them in a dry place for sale.

### *Useful Observations.*

A marble stone must be provided to make your paste on, also to pour your sugar on when boiled. In purchasing all your articles, be careful to have them good and genuine.

*Everlasting Syllabubs.*

To five pints of the thickest and best cream you can procure, add half a pint of rhenish wine, 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, that has been pounded to powder and well sifted; whisk all together with a spoonful of rose or orange-water, for about half an hour, without intermission; then take off the froth, and fill your glasses with it. These syllabubs will keep a week or a fortnight; and are better to be used the day after they are made, than immediately.

The best method, however, of whisking any syllabubs, is to have ready by you a large chocolate milk, which should be reserved for that particular purpose, and a large deep bowl to perform the operation in, by those means your froth will not only be sooner raised, but stand much stronger. Of the thin part that is left at the bottom, you may, if you think proper, make a very fine flummery. When you are so inclined, you must have in readiness by you a small quantity of calf's foot 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.

*Quince Cream.*

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

*Cream of any Preserved Fruit.*

Take half a pound of pulp of any preserved fruit, put it into a large pan, add 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 or salver without cream to put in the middle basin. Raspberries will not do in this way.

*Hartshorn Jelly.*

Put half a pound of hartshorn into three quarts of water, and boil it till it comes to a jelly over a slow fire, strain it before it goes cold, then put it into a saucepan that is very well tinned, 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 half a dozen eggs into a froth, stir all the ingredients well together that the whites may be well mixed with the jelly; when it has boiled for a few minutes, add to it the juice of three or four lemons, and 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, until it is as clear as rock water; thus duly prepared, fill your glasses with a clean spoon, have ready for the purpose the rind of lemons pared as thin as possible, and as soon as you have half filled your glasses, throw your peel into your basin, over which your bag is laid, and by that time all your jelly will be run out, and appear of a fine amber colour. As there is no certain rule to be prescribed for putting in the ingredients,

put in what quantity of lemon juice and sugar as will be most agreeable to your taste.


### *Currant Jelly.*

Strip the fruit, and in a stone jar stew them in a saucepan of water, or boil them on the hot hearth; strain off the liquor, and to every pint add a pound of loaf sugar; put the latter in large lumps into it in a stone or china vessel, until nearly dissolved, then put it into a preserving pan; simmer and skim it as necessary. When it will jelly on a plate, put it in small jars or glasses.

### *To Refine Ale,*

OR ANY OTHER MALT LIQUOR AFTER THUNDER; OR ANY OTHER CAUSE THAT MAKES IT THICK OR CLOUDY.

Take about a gallon of the beer that is thick or cloudy, put it into a saucepan, add about an ounce of new hops, a handful of salt, boil it over a fire for half an hour, return it into the barrel and stir it well for about ten minutes, and in twelve hours the beer will be as fine as rock water.

 The above is a sufficient quantity for a barrel of thirty-six gallons, and so in proportion for larger or smaller casks.

*How to cure Ropy Beer or Ale.*

Take a small handful of hyssop, tie it in a bundle, put it into the cask or barrel, stir it well with a stick for a quarter of an hour, then bung down, and the beer will be perfectly cured in a week at most.

*How to restore Stale or Hard Beer or Ale.*

Take the upper crust of a six-penny loaf and toast it very hard, cover it well with mustard (merely made with water) cut it in square pieces, put them into the cask, and in a fortnight it will be as mild as when brewed only a month or two.

*To Bottle Porter.*

It is necessary to observe before you begin bottling, to have the bung out of the cask for a few days; observe that your bottles are dry and corks sound; before you cork, put a tea spoonful of ground rice into each bottle, and your porter will be fit for use in a fortnight or three weeks.

*To Bottle Ale.*

When you intend to bottle your ale, leave the bung out for several days, as with porter; and the same care to be observed as to the bottles and corks; take a tea spoonful of

brown sugar, or a raisin, and put into each bottle, and your ale will be fit for use in a very short time. You must be careful not to place your bottles too near each other, in case any should burst, which will sometimes happen ; and one bottle may break several.

All kinds of Ale should be bottled in the same manner ; taking the usual care as to bottles and corks, as much good ale is spoiled owing to bad corks and bad management.

#### *Cider.*

To improve the flavour of your cider, put one gallon of the best brandy, highly coloured with cochineal, one pound of alum, and three pounds of sugar candy, to every hogshead of cider, mixing it well together ; and when you intend to bottle, leave your bung out for a day or two.—Take care to look to your bottles and corks, as nothing will tend more to the injury of cider, as well as any other liquor, than bad corks.

#### *Perry.*

Nothing will tend more to the flavour and improvement of perry, than adding one gallon of the best brandy, two pounds of prunes, and two pounds of sugar candy to every hogshead, mixing the whole well together.

When you intend bottling, observe the same directions as for cider.

*Elder Wine.*

To every quart of berries, put two quarts of water, boil it half an hour, run the liquor and break the fruit through a hair sieve; to every quart of juice, put three quarters of a pound of Lisbon sugar. Boil the whole a quarter of an hour, with some Jamaica pepper, ginger, and a few cloves. Pour it into a tub, and when of a proper warmth, into the barrel, with toast and yeast to work, which is more difficult to do than most other liquors. When it ceases to hiss, put a quart of brandy to eight gallons, and stop up. Bottle at Christmas, or in the spring. The liquor must be in a warm place to make it work.

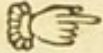
*Ginger Wine.*

Sixteen quarts of water, twelve pounds of sugar, six ounces of bruised ginger, the rind of six lemons and six Seville oranges pared very thin; boil them and the ginger half an hour. Put it into the cask when new milk warm, with the juice of the lemons and oranges, four spoonfuls of yeast, and three

pounds of raisins. Stir it six or seven days with a stick through the bung-hole, then put to it half an ounce of isinglass and a pint of brandy. Close the barrel, and in six weeks it will be ready to bottle. Let it stand six months before you drink it.

### *Black Cherry Wine.*

Boil six gallons of spring water for an hour; then take twenty-four pounds of black cherries, and bruise them, without breaking the stones; pour the boiling water upon the cherries, and stir them well together; after they have stood twenty-four hours, strain the liquor through a cloth; to every gallon add two pounds of sugar; then mix it well, and let it stand a day longer. Pour off the clear liquor into a cask, and keep it close bunged; when fine, bottle it for use.

 Strawberry wine may be made the same way.

### *Currant Wine.*

Gather the currants when full ripe, strip them from the stems, and squeeze out the juice; to one gallon of the juice put two gallons of cold water, and two spoonfuls of

yeast, and let it work two days ; then strain it through a hair sieve. To every gallon of liquor add three pounds of loaf sugar, stir it well together, and put it in a good cask. To every ten gallons of wine put one quart of brandy, close it well up, let it stand four months, and then bottle it. A few raspberries will improve the flavour.

*Another way.*

To one quart of syrup put three quarts of boiled water, but it must be cold before it is put together, and four pounds of lump sugar to a gallon. A few raspberries will greatly improve the flavour.

*English White Wine.*

Boil forty-two pounds of Lisbon sugar in fourteen gallons of water twenty minutes, taking off the scum as it rises. Put it into a tub, and when nearly cold, put in eight pounds of Malaga raisins picked and chopped ; and when quite cold, add two gallons of strong ale, when the ale is ready to tun. Let it stand three days, stirring it well every day. Then put it into the cask with a pint of brandy, a pound of sugar candy, and an

ounce of isinglass. It may be bottled in eight or twelve months.

### *Gooseberry Wine.*

To a gallon of water put three pounds of lump sugar, boil it a quarter of an hour, and skim it very well, then let it stand till it is almost cold, and take four quarts of gooseberries, when full grown, but not ripe; bruise them in a marble mortar, and put them in your vessel, then pour in the liquor, and let it stand two days, and stir it every four hours; steep half an ounce of isinglass in a pint of brandy two days, strain the wine through a flannel bag into a cask, then beat the isinglass in a marble mortar with five whites of eggs, then whisk them together half an hour, and put it in the wine, and beat them all together; close up your cask, and put clay over it, let it stand six months, then bottle it off for use; put in each bottle a lump of sugar, and two raisins of the sun. This is a very rich wine, and when it has been kept in the bottles two or three years, will drink like Champagne.

*Raisin Wine.*

To every gallon of spring water, put eight pounds of fresh Smyrnas in a large tub; stir it thoroughly every day for a month, then press the raisins as dry as possible, put the liquor into a cask, and when it has done hissing, pour in a bottle of the best brandy; stop it close for twelve months, then rack it off, but without the dregs: filter them through a bag of flannel of three or four folds; add the clear to the quantity, and pour one or two quarts of brandy, according to the size of the vessel. Stop it up, and at the end of three years you may either bottle it, or drink it from the cask.

*Raspberry Brandy.*

Gather the raspberries when the sun is hot upon them, put them into a stone jar and the jar into a kettle of water, or on a hot hearth, till the juice will run; strain it, and to every pint add half a pound of sugar, give it one boil, and skim it; when cold, put equal quantities of juice and brandy, shake it well, and bottle it.

*Cowslip Wine.*

To two gallons of water, put five pounds of powdered sugar, boil it half an hour, and take off the scum as it rises, then pour it into a tub to cool, with the rinds of two lemons; when it is cold, add four quarts of cowslip flowers to the liquor, with the juice of two lemons. Let it stand in the tub two days, stirring it every two or three hours, then put it into the barrel, and let it stand three weeks or a month; then bottle it, and put a lump of sugar into every bottle.



# Miscellaneous Receipts,

ADDED

BY A LADY.

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## *Apricot Jam.*

Pare the ripest apricots you can get, cut them thin, infuse them in an earthen pan till they are tender and dry; then to every pound and a half of apricots, put a pound of double-refined sugar, and three spoonfuls of water; boil your sugar to a candy height, then put it upon your apricots, stir them over a slow fire till they look clear, and are thick, but do not let them boil, only simmer; put them into glasses for use.

## *White Raspberry Jam.*

Get your raspberries dry and full ripe, crush them fine, and strew in their own weight of loaf sugar, and half their weight of the juice of white currants, boil them half an hour over a clear slow fire, skim them well, and put them into pots or glasses, tie them down with brandy papers, and keep them dry for use.

N. B. As soon as you have got your raspberries, strew in your sugar ; do not let them stand long before you boil them, as it will preserve their flavour.

*Apricot Cakes.*

Take a pound of nice ripe apricots, scald them, and as soon as you find the skin will come off, peel them and take out the stone, and beat them in a marble mortar to a pulp ; boil half a pound of double-refined sugar with a spoonful of water, skim it exceedingly well, then put in the pulp of your apricots, let them simmer a quarter of an hour over a slow fire, stir it gently all the time, then pour it into shallow flat glasses, turn them out upon glass plates, put them in a stove, and turn them once a day till they are dry.

*Black Currant Jam.*

Get your black currants when they are full ripe, pick them clear from the stalks, and bruise them in a bowl with a wooden mallet ; to every two pounds of currants put a pound and a half of loaf sugar beaten fine, put them into a preserving pan, boil them full half an hour, skim it and stir it all the time, then put it into pots and keep it for use.

*Little Short Cakes.*

Rub into one pound of dried flour, four ounces of butter, four ounces of powdered lump sugar, an egg, and a spoonful or two of thin cream, to make into a paste; when mixed, put into one half carraway seeds, and into the other, currants; cut them into what shape you please, and bake them in tins.

*Nun's Biscuits.*

Take six eggs, leave out two whites, beat them to a froth, as the froth rises take it off, and put it to a pound of fine sugar, sifted; beat these well together; take half a pound of almonds blanched, beat them in rose water, with the peel of a lemon and the juice, and two ounces of citron finely shred; butter your tins well, and do not overfill them; sift them over with fine sugar. Your oven must not be slow.

*Whipt Syllabub.*

Take two poringers of cream, and one of white wine; grater in the skin of a lemon, take the whites of three eggs, sweeten to

your taste, then whip it with a whisk : take off the froth as it rises, and put it into your syllabub glasses, or pots, and serve it up.

*To Preserve Apricots.*

Take them before they are full ripe, stone and pare them ; to every pound of apricots take a pound of fine loaf sugar, beat small : lay one part of your sugar under them, and the other at the top ; let them stand all night ; the next day put them in a stew-pan for fear of breaking, and let them boil over a slow fire ; skim them very well and turn them two or three times in the boiling. You must about half do them at the first, and let them stand till they are cold, then boil them again, till they look clear, and the syrup thick ; put them in pots or glasses ; when cold cover them with paper dipped in brandy, then tie another paper close over the pot to keep out the air.

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