Recipe book

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Bleaching -

To clean white Satin & Flowered Silks -

Mix sifted stale bread crumbs with powder blue, & rub it thoroughly over them, then shake it well, & dust it with clean soft cloths - Afterwards, where there are any gold or silver flowers, take a piece of crimson in grain velvet, rub the flowers with it, which will restore them to their original lustre -

To extract Grease Spots from Silks, & coloured Muslins, &c.

Scrape French chalk, put it on the grease spot, & hold it near the fire, or over a warm iron, or water plate, filled with boiling water. The grease will melt, & the chalk absorb it, brush or rub it off, repeat if necessary.

To take stains out of Silks

Mix together in a phial, 2 oz of Spirits of Lemon, 1 oz of oil of turpentine. Grease & other spots in Silks, are to be rubbed gently with a linen rag dipped in the above composition.

To take spots of paint from Cloths, Silks &c.

Dip a pen in Spirit of turpentine, and transfer it to the paint spot, in sufficient quantity to dissolve the oil & gluten. Let it stand some hours. Then rub it. For large or numerous spots, apply the Spirit of Turpentine with a sponge, if possible before it is dry

To take out spots of Ink

As soon as the accident happens, wet the place with juice of sorrel or lemon, or with vinegar, & the best hard white soap.

To Remove Scorched Cloth.

Dissolve the best white soap, & if black looking spots appear, rub dry soap on them; while the other soap is dissolving with hot water, remove it off. If very dirty immerse the articles into the solution, & rub the stained parts. Repeat the operation, & as soon as the color begins to grow warm wring it out, & immerse it into a pan full of warm water, wring it again, & immerse it in cold water, in which mix a spoonful of solution of tin. Stir it about, & in ten minutes, hang it to dry on the bushes, & dry parts it.

To take Iron Moulds out of linen. Hold the Iron mould on the cover of a teakettle of boiling water, & rub the spot in little pieces of sorrel & salt, & when the cloth has thoroughly soaked the juice, wash it in lye.

To take Steam out of Silk

Mix together in a phial, 2 oz of Spirits of Turpentine, 1 oz of Oil of Turpentine. Spread on a clean Spot on Silk, then to be rubbed gently with a linen Rag dipped in the above Composition.

To take Spots of grease from Silk, Satin &c.

Dip a piece in Spirit of Turpentine, and transfer it to the Spot, and sufficient gentlemen to overcome the Oil & Grease. Let it stand a little time. Warm water. For Ranges on Cinnamon Spots, dipped the Spirit of Turpentine with a sponge, if possible before it is dry.

To take out Spots of Ink

As soon as the accident happens, put the Stain with Juice of Sorrel or Lemon, or with Vinegar, & then hot hard white Soap.

To Clean Scarlet Cloth.

Dissolve the best white soap; & if black looking spots appear, rub dry soap on them; while the other soap is dissolving with hot water, brush it off. If very dirty immerse the article into the solution, & rub the stained parts. Dispatch it quickly, & as soon as the color begins to give, wring it out, & immerse it in a pan or pail of warm water; wring it again, & immerse it in cold water, in which mix a spoonful of solution of tin. Stir it about, & in ten minutes, hang it to dry in the shade, & cold press it.

To take Iron Mould out of linen. Hold the Iron Mould on the edge of a tankard of boiling water, & rub on the spot a little juice of sorrel & water, & when the cloth has thoroughly imbibed the juice, wash it in lye.

To take out Grease Spots

Let the spotted part of the cloth imbibe a little water without dipping, & hold the part over a lighted brimstone matche at a proper distance. The sulphurous gas which is discharged, soon causes the spot to disappear.

To Remove Spots of Grease from Cloth

Spots of grease may be removed by a diluted solution of potash, but this must be cautiously applied, to prevent injury to the cloth. Stains of white wax, which sometimes fall upon clothes from wax candles, are removed by spirits of turpentine, or sulphuric Ether. The marks of white paint may also be discharged by the above mentioned agents.

To clean Gold Lace & Embroidery

Spirit of wine is used when the gold is tarnished & not worn off — or by rubbing it with a soft brush dipped in x

To take Mildew out of Linen

Rub it well with Soap: then scrape some fine chalk, & rub that also on the linen; lay it on the grass; as it dries, wet it a little, & it will come out after twice doing.

To take out Spots of Ink

As soon as the accident happens, wet the place with juice of sorrel or lemon, or with vinegar, & rub the best hard white Soap.

To take out Stains of Otto or Silk

Pound French chalk fine, mix with lavender water to the thickness of mustard. Put on the stain; rub it off with the finger. Put a sheet of blotting & brown paper on the top, & smooth it with a warm Iron until warm.

× Roach Alum powder sifted to a fine powder

To take Stains out of Mahogany

Mix six ounces of Spirit of Salts, & 1/2 an ounce of rock Salt of lemons (powdered) together. Dash a little on the Stains, and rub it with a cork till it disappears. Wash off with cold water.

To take out Grease Spots from Cloth.

Lay thick brown paper on the part then put a hot Iron on it. putting fresh paper till it disappears if not cut wrap a piece of cloth round the finger. dip in Spirits of wine & rub the Spot. if the Iron scorches white paper in the least it is too hot. For flannel or Cloth have Spirits of wine or Turpentine with Flannel or Cloth if the Spot is not dry.

To Remove Stains from

Mrs J Dresser

Boil a good handful of Fig leaves in two quarts of water until reduced to a pint. Bronze or gilt paper Cloth must only be rubbed with a Sponge dipped in the liquor & the effect will instantly be produced.

To Perfume Clothes

Cover dried bad Cloves, Cedar & Rosewood Wood chips very finely beat them to a powder & sprinkle in a box — it will create a delightful scent & preservative against moths.

To take stains out of Mahogany

Mix six ounces of spirit of Salts, & six
ounces of York Salt & lemons
(powdered) together. Before bottle
one knee stainer, rub out it with
a cork till it disappears. Wash off
with cold water.

To take out grease spots from
Ulters

Lay white blotting paper on the spot
then put a hot iron on it. Shifting
fresh paper till the appearance of hot
pile not wasp a grease of Ulter round
the fingers. Use two pints of wine
& rub the spot of the stain several
white papers on the back it is
for hot. For stained Ulters take
spirits of wine or Naphtha rub
with Flannel on Ulter if the spot
is not dry

To Remove Stains from
Mrs J Dresser

Boil a good handful of Fig leaves in two quarts of water until reduced to a pint. Bombazine Crape Cloth need only be rubbed with a Sponge dipped in the liquor & the effect will instantly be produced.

To Perfume Clothes

Oven dried best Cloves Cedar & Rhubarb Wood chaff 1 oz beat them to a powder & sprinkle in a box — it will create a delightful scent & preservative against moths.

Japanese Cement

This cement is made by mixing rice-flour intimately with cold water, and then gently boiling it: it is beautifully white, and dries almost transparent. Papers pasted together by means of this cement will bounce separate in their own substance than at the joining

In cleaning Carpets — Housekeeper.

Either to wash it with soap & water & flannel — or dry brush, tie it in a piece of Muslin, & sift it on the floor, then with a clean cloth rub it well — (Upholstery) have done without much effect

Medicine

Marsh Mallow Fomentation

Boil together for a quarter of an hour, an ounce of dried marsh-mallow root with fz an oz of camomile flowers in a pint of water, strain through a cloth: the fomenting flannels should be sprinkled with spirits, just before they are applied to the inflamed part.

Fomentation of Poppies

Bruise 4 ounces of dried poppy heads, & then boil them in six pints of water, until a quart only remains after straining. This fomentation is to be applied to inflamed parts, where there is much pain, but which are required to suppurate

Cataplasm to hasten suppuration

Mix two pints of finely-powdered Brown, & 1 pint of linseed meal, into a poultice, with boiling water. A little oil should be spread over the surface, just before it is applied.

Linseed Cataplasm.

Stir linseed flour into boiling water, in sufficient quantity to form a cataplasm of proper consistency, & before application, smear the surface with a little olive, or linseed oil. If irritation or pain use a decoction of poppies instead of common water. This is in general used in Hospitals.

For Contusions & Sprains

Immediately after the accident, if no other remedy be at hand, the part may be immersed for a considerable time in water heated to about 112°. The application of leeches will be useful, if there is much inflammation, and if there is danger of its spreading—

Compound Camphor Embrocation

Dissolve 3 oz of Camphor in 3 pints of Spirit of wine. Then mix 2 pints of distilled vinegar with 1 pint of water, & pour them into the bottle containing the tincture of Camphor. This is a most excellent embrocation & ought to be ready in all families.

Dinner Pills

Quinine half a grain
Bicarbonate Soda grains
Ginger Powder one grain
Mixture of Gum Arabic Sufficient Quantity to make a pill.
One pill for the dose one hour before dinner

Sulphate Iron and Potash

Mixture a pinch of Iron with the Sulphate Potash of Iron in Ether, & rub fully over the inflamed joint. Moisten it once in three days by pouring a sufficient quantity over it without removing the Iron. If it be a bad case there should be taken to bring the Ether together

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Dinner Pills

Quinine half a grain
Strychnia - two grains
Ginger Powder one grain
Mucilage of Gum Arabic sufficient quantity to make a pill
Two pills for a dose one hour before dinner.

Small cuts and wounds

Moisten a piece of lint with a saturated solution of Iodine in Ether, & lightly over the injured part. Moisten it once or twice a day, by pouring a sufficient quantity over it without removing the lint. If it be a cut, care should be taken to bring the edges together

External Burns & Scalds

In several bad cases of burns & scalds, the topical application of well-carded cotton wool has succeeded in effecting a cure in a few days. by putting cotton wool on the part burnt — In order that it may adhere to the injured part, the surface should be moistened with oil. When the discharge exudes through the first layer, more cotton must be added to absorb it.

Simple Remedy for Cough

Take of boiling water, ½ a pint Black currant jelly, a dessert-spoon, Sweet Spirit of Nitre, a tea-spoon. Mix the jelly in the water first, till it is quite dissolved, & add the Nitre last. Take a dessert spoonful at night, or when the cough is troublesome.

Remedy for Tooth Ache

Take the inside of a root gall, & put a small piece into the hollow tooth, which is to be removed & replaced by another bit, about every half hour, as long as white matter comes away with the piece taken out. The above has been found not only a temporary but a permanent cure.

For Inflammatory Sore Throat

Take of Nitre, two Drams
Honey — — four do.
Rose Water, six oz.
Mixture to be used frequently

For Debility of the Stomach

Take of Camomile Flowers, Lemon Peel – Orange do – each 4 Drachms, Boiling water, 1 Pint.
Let them remain for four hours, & strain. To the strained liquor add Syrup of Ginger, Six drachms. The dose is a wine glassful, in the morning early, & repeated one hour before dinner, for want of weakness of the Stomach.

For Rheumatism

If not attended by remittent fever, pour on an ounce of Tincture of Guaiacum, mixed in a tea-cupfull of water gruel, & taken at bed-time, proves often decidedly efficacious

To Remove Indigestion, Flatulency, & Pain of the Stomach after Eating

Take half a wine glassful of the following mixture a few hours after dinner.

Magnesia & bicarbonate of Soda of each two drachms;

Spirits of Sal Volatile, 4 drops;

& distilled or pure water 1 pint

This is also an excellent cure for heart burn, & may be taken without injury by the most delicate constitutions. It is also an excellent medicine to promote sleep, for which purpose a wine glassful may be taken at bed time.

No. 4 Debility of the Stomach

Take of Cinnamon Stones, Lemon Peel - Orange Peel - Leaves of Peppermint, Wormwood, Water Germander

Let them remain for four hours, & strain. To this strained liquor add a syrup of Jamaica Sorrel, in the proportion of half a pint, in the warm Bath, & repeat it three times before dinner, for relaxed weakness of the Stomach.

For Rheumatism

If not attended by remote fever, yet having or to be subsequent of Vinegar of gentian, which may be taken Tablespoonful of water gruel, & taken at bed time, & persevere after the disease appears

To Remove Indigestion, Heartburn, & Pain of the Stomach after Eating
Take half a wine glassful of the following mixture a ½ of an hour after dinner.
Magnesia & Carbonate of Soda
of each two drachms;
Spirits of Sal Volatile, 4 drops;
& distilled or pure water 1 pint.
This is also an excellent cure for heart-burn, & may be taken without injury by the most delicate constitutions. It is also an excellent medicine to promote sleep, for which purpose a wine glassful may be taken at bed time.

For Bilious & Liver complaints

℞

Aloes .... ʒ iij

Mastic ... ʒ j

To be powdered separately. then mix them with sufficient quantity of Syrup of Wormwood, to make it a paste, for pills of gr. iij. a-a.

N.B. Great care must be taken to prepare the Aloes in a Strong Tincture of Liquorice

One or two pills to be taken at Dinner time. never upon an empty Stomach. —

Essence of Celery

Brandy, or proof Spirit, a quarter of a pint
Celery seed bruised, 1/2 an oz. Coriander seed bruised
Let it steep for a fortnight
A few drops will immediately flavor
a pint of broth, & are an excellent
addition to Peas, & other Soups; &
the Salad mixture of Oil, Vinegar, &c.

Essence of Ginger

Three ounces of fresh grated Ginger,
& an ounce of thin cut Lemon
Peel, into a quart of Brandy, or
Proof Spirit, (Apothecaries' measure,)
let it stand for ten days, shaking
it up each day.

Tincture of Cinnamon

This exhilarating Cordial is made by pouring a bottle of genuine Cognac, on three ounces of bruised Cinnamon - Cassia will not do - Five teaspoonsful in a wineglass of water are a pleasant & efficacious remedy in Nervous languor - & in relaxation of the Bowels; - in the latter case, five drops of Laudanum may be added to each dose -

Childbloom

Miss C.

1/2 Ounce of Spermaceti Ointment
1 Drachm of White Precipitate
2 Drops of Essential Oil of Nutmeg
1/2 Ounce of Ointment of Roses

Powered Alum is a cure for the
Scotch ale —
Alum should be powdered, not
only adhere the bottle,
but also increase the progress
of cancer in the bottle. Alum is a
poisonous drug to be insert
into the mouth of the
bottle, & must be separated
when the bottle is taken
in the Mouth for use & for
will cause chemical between which
combination the cancer will
cease — See the Medical journal

Chloride of lime —
1 lb of Bleaching lime to 4
Gallons of water —
This fumigation will cost
about 2 ₽ —

Tincture of Cinnamon

This exhilarating Cordial is made by pouring a bottle of genuine Cognac, two ounces of bruised Cinnamon — before well cut do — Give teaspoonful in a tumbler of water as a pleasant & efficacious remedy in Nervous languors & in relaxations of the Bowels; — for the latter case, five drops of laudanum may be added to each dose —

Childbirth — Mrs C.

1/2 Ounce of Spermaceti Ointment
1 Drachm of White Precipitate
2 Drops of Essential Oil of Nutmeg
1/3 Ounce of Ointment of Roses

Powered Alum a cure for the Toothache —

Alum finely powdered, not only relieves the toothache, but also arrests the progress of caries in the tooth. Some or two grains are to be inserted into the cavity of the tooth, & this is to be repeated when the pain returns: in a short time the pain will cease to recur, & the chemical action which constitutes the caries will cease. London Medical journal

Chloride of Lime

1 lb of Bleaching lime to 4 Gallons of water —

This preparation will cost about 2 -

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Bifteck aux fines Herbes.

Entrée – Faites marinner des tranches de filet de bœuf dans huile, oignons par tranches et épices; qu'elles cuisent ensuite sur le gril à feu vif, et soient servies saignant sur du beurre manié de persil, avec jus de citron ou verjus.

On fait cuire toutes sortes de biftecks de la même manière; mais on met de plus dans le plat, selon les goûts, du cresson – des pommes-de-terre frites – du beurre d'anchois – des truffes cuites coupées par tranches, etc.

Cardes et Cardons d'Espagne

Entremets – Faites cuire à l'eau bouillante avec sel et cuillerée de farine, en remuant de temps en temps; égouttez-les et servez avec une sauce blanche ou sauce blonde –

Carottes à la Maître d'hôtel

Entremets — Faites-les cuire dans de l'eau salée ; sautez-les ensuite dans une casserole avec beurre, persil et ciboules hachés.

Concombres à la Maître d'hôtel

Entremets — Faites les sauter dans une casserole avec beurre, épices, ciboul et persil hachés.

Epinards

Entremets — Le légume, soigneusement épluché, cuit dans l'eau avec du sel, et haché soigneusement, s'assaisonne au gras avec du bouillon et du beurre, et au vinaigre, avec lait, beurre et sucre. On le sert avec des croûtons frits.

Macédoine de légumes

Prenez toute espèce de légumes; pelez, et faites cuire dans le bouillon; prenez de la sauce tournée, liez-la avec des jaunes d'œuf, ajoutez un peu de sucre, mettez-y vos légumes et servez.

Maître d'hôtel.

Sauce. Prenez un morceau de beurre que vous emmierez de persil haché menu, de sel et de poivre; ajoutez jus de citron, verjus ou vinaigre, et placez dessus le poisson, bien chaud, pour lequel vous avez fait cette préparation.

Navets glacés.

Entremets. Tournez-les de la forme d'un tonneau; mettez-les dans une casserole, avec beurre, sel, et un verre de bouillon; faites mijoter de manière à ce que votre bouillon réduise, et que les navets

Carottes à la Maître d'hôtel

Entremets — Faites-les cuire dans de l'eau salée, sautez-les ensuite dans une casserole avec beurre, persil et ciboules hachés.

Concombres à la Maître d'hôtel

Entremets — Faites les sauter dans une casserole avec beurre, épices, ciboule et persil hachés.

Epinards

Entremets — Le légume, soigneusement épluché, trempé dans l'eau avec du sel, et haché soigneusement, s'assaisonne au gras avec du bouillon et du beurre, et au vinaigre, avec lait, beurre et sucre. On le sert avec des croûtons frits.

Macédoine de légumes

Prenez toute espèce de légumes; pelez, et faites cuire dans le bouillon; prenez de la sauce tournée, liez-la avec des jaunes d'œuf, ajoutez un peu de sucre, mettez-y vos légumes et servez.

Maître d'hôtel.

Sauce - Prenez un morceau de beurre que vous manierez de persil haché menu, de sel et de poivre; ajoutez jus de citron, verjus ou vinaigre, et placez dessus le mets, bien chaud, pour lequel vous avez fait cette préparation.

Navets glacés.

Entremets. Tailler-les de la forme d'un tonneau; mettez-les dans une casserole, avec beurre, sel, et un verre de bouillon; faites mijoter de manière à ce que votre bouillon réduise, et que les navets

prennent une couleur jaune; servez avec le beurre dans lequel ils sont cuit.

On emploie encore les navets cuits dans l'eau aux sauces blanches et blondes, et en purée.

Oignons au lait à la crème.

Entremets. Faites cuire dans l'eau bouillante et salée; saupoudrez vos oignons de farine après les avoir fait égoutter, et mettez-les dans une casserole avec beurre, poivre et sel, ajoutez de la crème en remuant jusqu'à ce que la sauce soit liée, et servez.

Petits Pois

Entremets. Quatre litres de pois exigent une demi-livre de beurre frais; on les met ensemble et on les fait cuire à petit feu avec quelques petits oignons, un bouquet de fressil et un cœur de romaine; ajt de laitue fendue

en quartes; assaisonnez avec sel ou sucre, suivant les goûts.

Salsifis à la Sauce Blanche

Retournez-vous les salsifis, les lavez et les faites cuire dans une marmite ou casserole, avec eau, beurre, sel et filet de vinaigre; on les sert ensuite sous une sauce blanche.

Pommes-de-terre à la crème

Retournez-vous pelez dans une casserole beurre, cuillerée de farine, épices, ciboules et persil hachés; liez le tout avec une verre de crème, et tournez votre sauce sur le feu jusqu'à ce qu'elle bouille; vous la servirez sur les pommes-de-terre cuites à l'eau et coupées par tranches.

Pommes-de-terre à la Maître d'hôtel, cuites comme ci-dessus

Entremets - Coupez-les peu branches minces, et faites-les sauter dans une casserole, avec beurre, épices, ciboulex et persil hachés, et servez avec jus de citron

Pommes-de-terre à la purée d'oignons.

Entremets - Coupez vos pommes de-terre cuites, et sautez-les dans une purée d'oignons.

Pommes de terre à la Maître d'hôtel, cuites comme ci-dessus

Entremets. Coupez les pommes de terre bouillies, et faites les sauter dans une casserole, avec beurre, épices, citrons et persil hachés, et servez avec jus de citron.

Pommes de terre à la poivre d'oignons.

Entremets. Coupez vos pommes de terre cuites, et sautez-les dans une poivre d'oignons.

Poulsonnets

Blanquette de veau

Poulsin - Elle se fait de débris de pièces veau rôti que l'on peut réchauffer dans une casserole avec de la sauce tournée. (voyez ce mot.) On y joint des champignons; on les fait bouillir à petit feu; et on les sert avec une liaison de jaunes d'œufs.

Bœuf.

Ses meilleures parties sont le filet, l'aloyau, la côte à la croix, la culotte, la tranche, les entre-côtes, noisettes des côtes et la poitrine; la palatron, le collet, le flamichet et la tête sont les morceaux les moins estimés.

Entremets

Blanquette de veau

Entrée - Elle se fait de débris de ~~pièces~~ veau rôti que l'on met réchauffer dans une casserole avec de la sauce tournée. Voyez ce mot. On y joint des champignons; on les fait bouillir à petit feu, et on les sert avec une liaison de jaunes d'œufs.

Bœuf.

Ses meilleures parties sont le filet, l'aloyau, le gîte à la noix, la culotte, la tranche, les entre-côtes, ensuites les côtes et la poitrine; la paleron, le collet, le flamichet et la tête sont les morceaux les moins estimés.

Bouquet garni. —

Se compose de thym, persil, ail, ciboule et laurier — —

Carré de mouton aux légumes. Entier. — Otez les os d'un carré de mouton, piquez-le de menu lard, emboucherez; que le chapelet sur lequel vous le trouserez soit composé de chicorée, ou d'épinards, ou de potimarons de Turc, ou de tous autres légumes. — —

Carré de veau à la Bourgeoise. — Entier. — On pique un carré de veau de gros lardons passés aux fines herbes hachées, au sel et aux épices; on fonce une terrine de bardes de lard sur lesquelles on couche le carré, que l'on couvre de tranches d'oignons, et de carottes; on l'arrose d'un peu d'eau de vie, et l'on fait cuire à petit feu — —

Côtelettes de mouton à la Prince d'Orville. — Entier. — Faites-les cuire dans du bouillon avec un bouquet de persil, de ciboulette, d'une feuille de laurier, d'une branche de thym; dégraissez votre sauce, passez-la, faites-la réduire, ensuite ajoutez-la dans une purée d'oseille, et servez.

Côtelettes de Mouton aux légumes. —
Entrée. — Après avoir paré vos côtelettes, faites les revenir dans de bon beurre frais, avec bouquet d'ail et un clou de girofle; trempez avec de bon bouillon et avec du vin, joignez alors quelques filets de jambon et de carottes. Après la cuisson dégraissez, que votre sauce soit bien réduite. Vous pouvez joindre — toutes sortes de légumes apprêtés à part, et sur lesquels vous aurez versé votre sauce —

Côtelettes de Mouton sautées à la Poêle. —
Entrée — Mettez en même temps dans la poêle vos côtelettes et un morceau de beurre frais, faites cuire à petit feu; égouttez. Ajoutez à ensuite une cuillerée de bouillon; jetez-y des épices, des fines herbes, des échalottes et des champignons, le tout bien haché, faites jeter un tout un bouillon, et servez avec une superposition de citron — —

Émincé de Mouton aux concombres. —
Entrée. — Émincez les chairs d'un gigot froid, mettez-les réchauffer dans du vous ensuite de bouillon, avec épices; ajoutez à cette sauce au moment de servir, des concombres en tranches.

Fricandeau. — Entrée —
Faites cuire dans une casserole, avec carottes, bouquet garni, épices et trois verres de bouillon, une noix de veau piquée très-fin; faites réduire la sauce, et servez-la sous le fricandeau avec une farce d'oseille d'épinards — —

Hachis de Mouton aux fines herbes —

Entier. Hachez bien votre viande; mettez dans une casserole un morceau de beurre, échalotte, persil, estragon et champignons hachés; lorsque cet assaisonnement a passé un instant sur le feu, ajoutez y deux cuillères à bouche de farine; faites bien réduire cette sauce, et mettez y votre hachis qui ne doit pas bouillir. Servez après des croûtons autour — —

Haricot de Mouton — —

Entier. Coupez le mouton en morceaux; faites un roux de belle couleur; mouillez ce roux de bon bouillon; salez, poivrez; ajoutez un bouquet de persil et ciboules, peu de laurier, peu de thym, très peu d'ail. Après un bouillon, mettez la viande; passez au beurre dans une autre casserole, des navets de Gascogne; quand ils sont bien cuits, joignez les à votre haricot; au bout d'une demi-heure dégraissez et servez —

Poitrine de Mouton à la Bordelaise —

Entier. On la met par morceaux dans la casserole avec beurre et épices. Le beurre fondu saupoudrez de farine; mouillez de bouillon et faites cuire pendant quelques minutes; au moment de servir vous ajoutez un filet de vinaigre, et vous faites la liaison avec des jaunes d'œufs — —

Fricassée de Poulets

Entrée - Coupez pour morceaux vos volailles, poulets; vous les mettrez dans une casserole contenant beurre fondu mouillé d'une verre d'eau, avec épices, bouquet de persil et ciboule; faites cuire pendant cinquante minutes, et liez de jaunes d'oeufs; on y ajoute, si l'on veut, des culs d'artichauts, des champignons, et surtout des écrevisses, que l'on mettra dans la sauce aux deux tiers de la cuisson -

Remoulade

Sauce - Délayez moutarde, huile, vinaigre, avec échalotes, cerfeuil, ciboulet hachés menu, et épices

Revenir

Terme de cuisine - Faire revenir, c'est faire cuire les viandes dans le beurre bouillant

Hachis de Mouton aux fines herbes —

Entier. Hachez bien entier beaucoup de mettez dans une casserole avec morceau de beurre, échalotte, persil, estragon et champignons hachés; lorsque tout s'amoncellement a passé un instant sur le feu, ajoutez y deux cuillères à bouche de farine; faites bien réduire cette sauce et mettez y votre hachis qui ne doit pas bouillir. Servez après les avoir autour — —

Gaucots de Mouton — —

Entier. Coupez le mouton en morceaux; faites un roux de beurre et farine, mouillez ce roux de bon bouillon; salez, poivre, ajoutez un bouquet de persil et ciboulette, pelures de champignons, peu de thym, très peu d'ail. Après avoir bouillon, mettez la viande; posez au beurre dans une autre casserole, les morceaux de gaucots, quand ils sont bien roussis, foncez les à votre bouillon; au bout d'une demi-heure dégraissez et servez —

Poitrine de Mouton à la Bretelle —

Entier. On la met par morceaux dans la casserole avec beurre et épices, le beurre fondu saupoudrez de farine; mouillez de bouillon et faites cuire pendant quelques minutes; au moment de servir vous ajoutez une pointe de vinaigre et vous faites la liaison avec des jaunes d'œufs — —

Fricassée de Poulets

Entrée - Coupez par morceaux un ou plusieurs poulets; vous les mettrez dans une casserole contenant beurre fondu mouillé d'un verre d'eau, avec épices, bouquet de persil et ciboule; faites cuire pendant cinquante minutes, et liez de jaunes d'œufs; on y ajoute, si l'on veut, des culs d'artichauts, des champignons, et surtout des écrevisses, que l'on mettra dans la sauce aux deux tiers de la cuisson —

Remoulade

Sauce - Délayez moutarde, huile, vinaigre, avec échalotes, cerfeuil, ciboules hachés menu, et épices

Revenir

Terme de cuisine - Faire revenir, c'est passer les viandes dans le beurre bouillante

Salade de volaille

Rôt – Coupez par quartiers une volaille froide, mettez-la dans un vase avec anchois, cornichons en filets, fines herbes hachées et câpres; assaisonnez et mêlez comme une salade; décorez-la avec fleurs de capucines, bourraches.

Sauce à tous mets

Elle convient à tous gibiers, poissons, viandes, légumes, et se fait avec vin blanc, un peu de zeste de citron, épices, bouquet garni, filet de verjus, que l'on met infuser sur la cendre chaude pendant sept à huit heures.

Sauce au verjus.

Dans parties égales de verjus et de bouillon mettez échalottes hachées et épices. Cette sauce ne doit être que chauffée, et convient à toutes choses grillées.

Sauce Blanche

On met dans une casserole du beurre, de l'eau et de la farine; on tourne jusqu'à ce que la sauce soit bien liée et près de bouillir; on la retire alors du feu, et on y ajoute quelques gouttes de verjus ou un filet de vinaigre.

Sauce Piquante

Jetez des échalotes dans un roux de beurre et farine; mouillez de bouillon et vinaigre; ajoutez champignons, épices, et cornichons quand vous aurez retiré la sauce du feu.

Sauce Tomate

Faites bouillir huit ou dix tomates avec un bouquet garni, une gousse d'ail poivre et sel. Quand elles sont en purée, retirez les, passez les, et joignez-y

du jus avec un quarteron de beurre qui on fera que fondre dans la sauce

Veal Cake

Boil six Eggs, cut the yolks in slices & lay them in the bottom of the mould, strake in a little chopped parsley, some slices of veal & ham, add then Eggs again, strakking in after cutate some more parsley with pepper & salt, till the mould is full adding a few forcemeat balls - then pour in veal broth enough to cover it, and lay on the top about an ounce of butter, tie it over with a double paper, and bake it about an hour, then press it close together with a spoon & let it stand till cold turn it out of the mould

Potage

Bouillon à l'herme. Hachez par petits morceaux une livre de bœuf, à l'aguette vous joindrez un peu de lard, carottes, oignons et demi-verre d'eau; faites mijoter et tirer le tout dans une casserole pendant une demi d'heure; versez dessus une chopine d'eau; faites bouillir et passez au tamis

Bouillon maigre. Mettez dans une marmite l'eau, de gros pois secs, des carottes, navets, poireaux, céleri, panais, choux de giroflée. Quand tout sera cuit passez en pressant fortement.

Consommé. Mettez dans deux pintes d'eau froide bien bouillie, deux livres de viande bœuf, carottes, poireaux, oignons, choux de giroflée, bouquet garni; faites réduire à petit feu jusqu'à diminution des deux tiers, dégraissez.

du jour avec un quarteron de beurre qui on fera gras fondre dans la sauce

Veal Cake

Boil six Eggs, cut the yolks in slices & lay them in the bottom of the mould, take one a little broiled pounded, some slices of veal & lemon, add three Eggs again, seasoning as after beside some lemon peel, white pepper & salt, like the first & so add adding a few forcemeat balls - then pour in veal broth enough to cover it, and bake one hour & a half about one ounce of butter, tie it over with a double paper, and bake it about an hour, then press it close together with a spoon & let it stand till cold turn it out of the mould

Potage

Bouillon à l'homme. Hachez par petits morceaux une livre de bœuf, à l'aiguillette vous joindrez un peu de lard, carottes, oignons et demi-verre d'eau; faites mijoter et tirer le tout dans une casserole pendant un quart d'heure; versez dessus une chopine d'eau; faites bouillir et passez au tamis.

Bouillon maigre. Mettre dans une marmite de l'eau, de gros pois secs, des carottes, navets, oignons, céleri, panais, clous de girofle. Quand le tout sera cuit, passer en pressant fortement.

Consommé. Mettre dans deux pintes d'eau une livre colaille, deux livres de maigre de bœuf, carotte, poireaux, oignons, clous de girofle, bouquet garni; faites réduire à petit feu jusqu'à diminution des deux tiers, et dégraisser.

Potage a la Jardinière — Taillez carottes, navets, pommes de terre par morceaux de la grosseur et de la forme d'un bouchon; ajoutez-y poireaux et céleri coupés de la même longueur; faites-les blanchir, et mettez-les ensuite cuire dans du bouillon; servez sur le potage: suivant la saison, on peut y ajouter pointes d'asperges, petits pois, &c. — —

Potage a la Julienne — Coupez très menues carottes, poireaux, panais, navets, oignons, pieds de céleri; hachez oseille, laitue, poirée, cresson; faites cuire à moitié dans le beurre; achevez de cuire dans du bouillon gras ou maigre, et trempez avec peu de pain — —

Potages a la Purée de Lentilles, pois, haricots, carottes, choux, &c. Ils se font tous de la même manière; en voici un exemple: mettez les lentilles (ou tout autre légume) dans une casserole avec oignons, carottes, poireaux, et céleri; poivrez-y du lard si vous voulez une purée au gras; le tout bien cuit, écrasez vos légumes, et passez-les dans une passoire: servez sur le potage — —

Potage aux croûtons — Coupez du pain taillés en morceaux plus comme de petits dés; faites-les frire dans du beurre, et jetez-les dans une purée de haricots rouges &c —

Potage à la Crécy. — Prenez carottes, navets, quelques oignons, céleri, poireau, une feuille de laurier; émincez le tout, passez-le au beurre, et faites cuire avec du bouillon, jusqu'à ce qu'il soit en purée. Passez cette purée à l'étamine; servez. — On met aussi, si l'on veut, quelques lardons de jambon, ou un petit morceau de sucre au moment de servir — —

Potage aux herbes — Faites cuire dans du beurre poireau, cresson, oseille, belle-dame hachés ensemble, ajoutez ensuite de l'eau, qui bouillira trois minutes, et liez de jaunes d'œufs au moment de servir — —

Purées — Soupes se font à peu près de la même manière. Celle aux pois verts s'obtient en les faisant cuire à l'eau bouillante avec beurre, épices et bouquet garni; celles aux pois secs, aux haricots, aux lentilles, en les mettant cuire dans une marmite avec lard, bouquet garni, carottes, oignons, girofle, épices; celle aux oignons, en les faisant cuire jusqu'à ce qu'ils soient réduits en bouillie, avec beurre et épices; celle au poireau se fait de la manière suivante: hachez et faites réduire en bouillie dans de l'eau et du sel; jetez l'eau;

mettez votre farine dans la casserole, avec du beurre et une cuillerée de farine; quand le beurre sera fondu, saupoudrez de sucre, liez avec jaunes d'œufs et crème, et servez sur un plat au milieu de croûtons frits.

Purée de pommes-de-terre.

Entremets. Cuites à l'eau, vous les pelez et pilez dans un vase en les délayant avec du bouillon gras chaud ou lait pour maigre; puis vous les mettez dans une casserole avec un morceau de beurre, et vous faites prendre à votre purée la consistance d'une bouillie épaisse, en la remuant continuellement pendant une demi-heure

mettez votre farine dans la casserole, avec du beurre et une cuillerée de fromage; quand le beurre sera fondu, versez-y du sucre, liez avec jaunes d'œufs et crème, et servez sur un plat avec moitié de croûtons frits.

Gâteau de Grenouilles de terre.

Préparez, lavez à l'eau, coupez les pieds et jetez dans une casse en les délardant avec du bouillon pour chaque un lait pour manger; puis vous les mettez dans une casserole avec un morceau de beurre, et vous faites prendre à votre farine la consistance d'une bouillie épaisse, en la remuant continuellement pendant une demi-heure

Beignets de Pommes

Entremets. — Pelez vos pommes, coupez-les en tranches en supprimant le cœur; faites infuser dans un peu d'eau-de-vie sucrée de sucre et d'un jus de citron; jetez vos tranches de pommes dans une pâte à frire. (Voyez ce mot.) Vous mettez vos tranches de pommes bien enduites de cette pâte dans la friture bouillante: servez bien chaud saupoudré de sucre.

Les beignets de pêches, d'abricots, d'oranges se font de même, mais coupées par quartiers et débarrassées de leurs noyaux et pepins.

Compote de Pommes —

Pelez, coupez par moitié et ôtez les pepins de belles pommes de Reinette; faites-les cuire avec jus de citron, morceau de sucre et un peu d'eau; quand elles sont cuites, servez-les dans une compotier —

compotes de poires, d'abricots, de pêches, de cerises, de framboises, de groseilles, de raisin de Reines et de figues — Elles se font toutes de la même manière. C'est toujours d'un demi livre à une livre d'eau avec un quarteron de sucre que l'on emploie, on met ensuite les fruits dans une compotier avec le sirop froid, après l'avoir fait réduire s'il n'a pas assez de consistance. On peut les abricots et les pêches pour en retirer les noyaux — —

Gâteau d'amandes — Entremets —

Prenez farine, beurre, sucre, de chacun la pesanteur de trois oeufs, que vous mettrez blanc et jaune avec trois onces d'amandes douces et un peu de zeste de citron; pilez le tout dans un mortier pour en faire une pâte que vous mettrez dans une tourtière redoute de beurre frais, faites cuire à petit feu; servez, chaudou froid, saupoudré de sucre

Gâteau de Riz — Entremets —

Mettez une demi-livre de riz dans une pinte de lait bouilli; faites cuire à petit feu, mettez y une quarteron de beurre, deux oeufs et râpe écorce de citron. Lorsque votre riz sera suffisamment cuit, vous y ajouterez quatre oeufs battus et un peu de lait. Si il est trop épais; il faut beurrer légèrement et saupoudrez de sucre de façon à ce que le moule sur la casserole dans lequel vous voulez faire votre gâteau; mettez y le

Beignets de Pommes

Pelez-les ; Prenez des pommes, coupez-les en tranches en supprimant le trognon ; faites bouillir dans une pinte d'eau de vie, trois livres de sucre et deux jus de citron ; jetez vos tranches de pommes dans une pâte à frire (voyez ce mot) ; vous mettrez vos tranches de pommes bien enduites de cette pâte dans la friture bouillante : servez bien chaud saupoudré de sucre.

Les beignets de pêches, d'abricots, d'oranges se font de même, mais conservez pour garniture et débarrassez de leurs noyaux et pepins.

Compote de Pommes —

Prenez, coupez par moitié et ôtez les pepins de belles pommes de bientôt ; faites bouillir avec jus de citron, sucre au sucre et un peu d'eau ; quand elles sont cuites, servez-les dans une bonne poêle —

Compotes de Poires, D'Abricots, de Pêches, de Cerises, de Framboises, de Groseilles, de Raisin, de Prunes et de Faise — Elles se font toutes de la même manière. C'est toujours d'un demi-livre à un livre d'eau avec un quarteron de sucre que l'on emploie; on met ensuite les fruits dans un compotier avec le sirop dessus, après l'avoir fait réduire s'il n'a pas assez de consistance. On fend les abricots et les pêches pour en retirer les noyaux — —

Gâteau d'Amandes — Entremets —

Prenez farine, beurre, sucre, de chacun la pesanteur de trois oeufs, que vous mettrez blanc et jaune avec trois onces d'amandes douces et un peu de zeste de citron; pilez le tout dans un mortier pour en faire une pâte que vous mettrez dans une tourtière enduite de beurre frais, faites cuire à petit feu; servez, chaud ou froid, saupoudré de sucre

Gâteau de Riz — Entremets —

Mettez une demi-livre de riz dans une pinte de lait bouilli; faites cuire à petit feu, mettez y un quarteron de beurre, du sucre et une écorce de citron: lorsque votre riz sera suffisamment cuit, vous y ajouterez quatre beaux battus et un peu de lait s'il est trop épais; il faut beurrer légèrement et saupoudrez de mie de pain bien fine le moule ou la casserole dans lequel vous voulez faire votre gâteau; mettez y le

cig et faites cuire dans un four ou sur petit feu dans le fourneau, avec un couvercle sur lequel vous mettrez également du feu; il faut deux heures pour la cuisson: pour le servir on le renverse sur le plat — Les gâteaux de brioche et de semoule se font de la même manière — —

Omelette Soufflée

Entremets — Mettez six jaunes d'œufs dans une terrine avec un quarteron de sucre râpé et un peu de fleur d'orange; remuez bien avec une cuillère de bois, puis fouettez les blancs d'œufs en neige, et mêlez-les légèrement avec les jaunes; mettez dans la poêle un quarteron de beurre frais que vous ferez seulement fondre sans cuire; versez-y votre omelette, et sitôt qu'elle sera prise, renversez-la sur un plat beurré que vous mettrez sur la cendre chaude. Versez alors du jus de champagne bien chaud; il suffit d'un instant pour que l'omelette soit levée. Saupoudrez de sucre et servez sur-le-champ.

Pâte à Frire

Mettez un petit morceau de beurre dans de l'eau tiède, délayez avec cette eau beurrée plus ou moins de farine, avec le sel nécessaire, ayant soin qu'il ne se trouve pas de grumeaux. Ajoutez deux ou trois cuillerées d'huile suivant la quantité, et mettez ensuite deux blancs d'œufs légèrement battus en neige. Cette pâte se fait au moment et ne se conserve pas.

Soufflés de Riz.

Prenez farine de riz, faites-en une bouillie épaisse, assaisonnez de sucre, de macarons pilés; parfumez avec de la vanille ou du café, etc., ou toute autre odeur; ajoutez quatre ou cinq jaunes d'œufs, et les blancs fouettés en neige; mettez dans une tourtière sous le four de campagne;

Composition de sucre. Pour le soufflé de pommes de terre, ou substitue de la féculle à la farine de riz.

French Coffee

An ounce of Coffee put it into the Coffee pot set it on the fire for a moment pour boiling water on it let it boil 3 times. a small quantity of Isinglass fill it up with still more boiling water, keep it on the fire till a white scum appears take it off the fire & let it stand

Une once de café pour tasse, il faut laisser bouillir l'eau avant de mettre le café et toujours remuer jusqu'au moment ou il bouillira à gros bouillons et mettre une pincée de col de poisson en même temps que le café

25 Grains Carbonate of Potash
2 Table Spoonfuls of water
2 Tea do — Sugar
1/2 do Lemon

Composition de Sucre Poma la
Soufflée des pommes de terre, ou
substitue de la féculle à la
farine de Riz

Fameux Coffee

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the coffee pot set it on the fire
for a moment pour boiling
water on it let it boil 3 times
a small quantity of Isinglass
fill it up with boiling water, keep it on the
fire till a white scum appears
take it off the fire & let it stand
one ounce de café pour tasse, il
faut toujours bouillir l'eau
avant de mettre le café
est toujours nommer jusqu'au
moment ou il bouillera à gros
frémissement et mettre une pin-
cée de sel de poisson en même
temps que le café

25 Grains Carbonate of Potash
2 Table Spoonfuls of water
2 Tea do — Sugar
1/2 a lemon

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We thought as we hollowed the narrow bed,
And smoothed down his lonely pillow,
That the foe and the stranger would tread o'er his head
And we far away on the billow!

Lightly they'll talk of the spirit that's gone,
And o'er his cold ashes upbraid him —
But little they'll reck, if they let him sleep on
In the grave where a Britton has laid him.

But half of our heavy task was done
When the clock told the hour for retiring,
And we heard by the distant & random gun
Of the enemy sullenly firing.

Slowly and sadly we laid him down,
From the field of his fame fresh & gory;
We carved not a line, & we raised not a stone,
But we left him alone with his glory —

We thought as we hollow'd his narrow bed,
And smoothe'd down his lonely pillow,
That the foe and the stranger would tread o'er his head
And we far away on the billow!

Lightly they'll talk of the spirit that's gone,
And o'er his cold ashes upbraid him —
But nothing he'll reck, if they let him sleep on
In the grave where a Britton has laid him.

But half of our heavy task was done
When the clock told the hour for retiring,
And we heard by the distant & random gun
Of the enemy suddenly firing.

Slowly and sadly we laid him down,
From the field of his fame fresh & gory;
We carved not a line & we raised not a stone,
But we left him alone with his glory —

Lines on the death of Sir John Moore

Not a drum was heard, nor a funeral note,
As his corse to the rampart we hurried;
Not a soldier discharged his farewell shot
O'er the grave where our hero was buried.

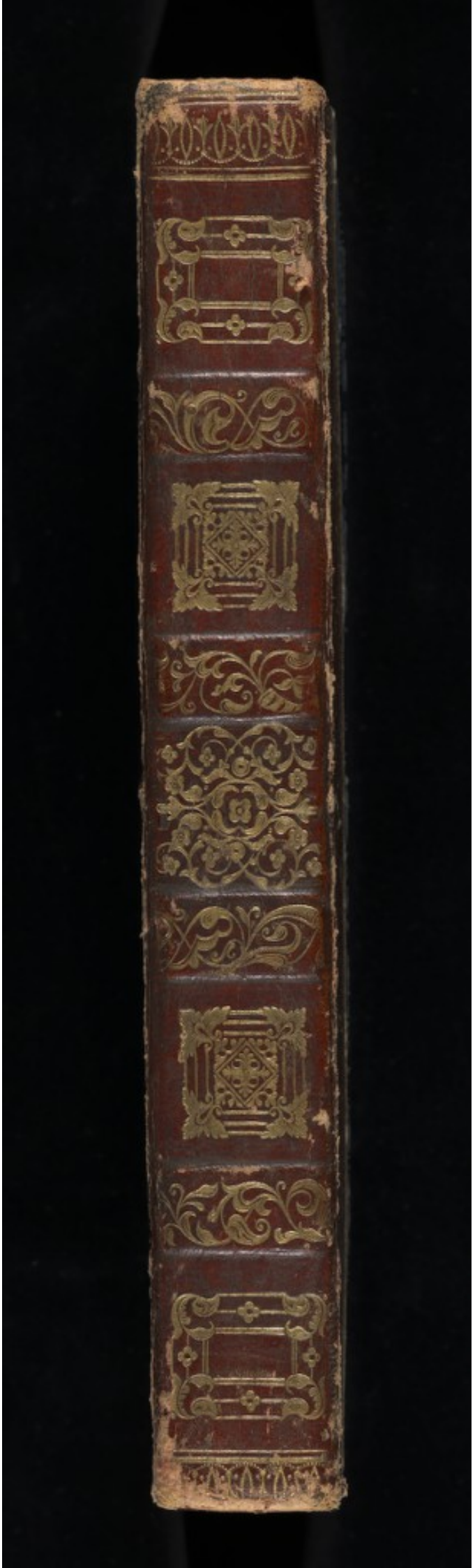
We buried him darkly at dead of night,
The sods with our bayonets turning —
By the struggling moon-beam's misty light,
And the lantern dimly burning.

No useless coffin enclosed his breast,
Nor in sheet nor in shroud we bound him.
But he lay like a warrior taking his rest,
With his military cloak around him.

Few and short were the prayers we said,
And we spoke not a word of sorrow:
But we steadfastly gazed on the face that was dead
And we bitterly thought on the morrow

When moonlight thro' my window gleam,
And fills my mind with pensive dream
Of long lost home in lonely glen,
And all the joys that bless'd me, then; —
I weep — as oft some passing cloud,
Steals o'er the light its misty shroud;
And think how time has dimm'd each ray,
That beam'd so bright o'er childhood's way!

And when I hear sweet music's voice
Sing lays that were my early choice;
Tho' beauty's smiles around me beam,
I leave them all for memory's dream!
And then I sadly ponder o'er,
The forms of some who'll sing no more,
And think of every happy hour
We met to know in festive bower!



Mushrooms

Take the smallest Mushrooms you can get put them into Spring water and rub them with a piece of new flannel dipped in salt then put them into cold water as you do them which will make them keep their colour then put them into a Saucepan on them handful of salt over them cover them close over the fire for a

few minutes until you
find they are thoughly hot
and the liquor is drain
out of them then lay them
between two clean clothes
till they are cold put
them into glass Bottles and
fill them up with distilled
vinegar Put a blade or
2 of Mace a teaspoonful
of Sweet oil into every
Bottle Cork them up close
and Set them in a cold
place If you have not
any distilled vinegar
you may use white wine

Yorkshire Pudding

Mix 4 spoonfuls of flour with a quart of Milk and 3 egg's well beaten Butter a stuffing pan and set it under Beef Mutton or loin of Veal When browned on one side turn the other side afterwards and brown that It should be made in a square pan and cut into pieces to come to table Set it over a chafing dish at first and stir it some time minutes

Lady Sunderland's Pudding

Beat up the yolk of eight eggs with the whites of three add four spoonfuls of flour and nutmeg and put into a pint of warm Butter the insides of small basons fill them half full and bake them an hour then turn them out of the basins and pour over melted butter wine and Sugar

Lemon Drink

Pare and cut 6 large Lemons
Squeeze the rinds in the juice
put to it a quart of Brandy
and let it stand three
days in an earthen pot
close stopped then squeeze
6 more and mix it with
2 quarts of Spring water
and as much sugar as
will sweeten the whole Boil
the water Lemons and Sugar
together and when cool
add a quart of white wine
the others Lemons and Brandy
mix them together and

Then it thought to put a flannel bag into some proper vessel let stand three months and then bottle it off cork the bottles well keep cool and it will be fit to drink in a month or 6 weeks —

A Grateful Pudding

To 1 pound of stone fruit a pound of grated bread Take 8 eggs with half the whites out beat them up and mix with them a pint of cream milk Stir in the bread and stone a pound of raisins stoned a pound of currants half a pound of sugar and a little beaten ginger Stir all well together pour it into your dish and send it into the oven

Pancake

Mix a pint of cream or milk
5 spoonfuls of fine flour
4 yolks and 4 whites of eggs
and a little salt fry them
very thin in fresh Butter
or Lard and between every
layer strew Sugar and cinnamon

Gooseberry Jam

1 Quart Gooseberry 3/4 Loaf
Sugar boil it half an hour
Pick as Strick as a Jelly

Black Currant Jam

1 Quart currants 3/4 Quarter Loaf Sugar boil it till as thick as a Jelly and put it in jars and Brandy paper over it and a bladder over that.

Gooseberry Jam

1 Quart of Gooseberry and crush them with a spoon and 1 pound and half of Loaf Sugar and boil it 2 hours in a pan.

Sugar Biscuits

1 pound of flour half pound of Butter and 2 egg half a pound of Loaf Sugar mix it well together and roll it out bake them about fifteen minutes in a slow oven

Pressure Pension

Take 1 Quart of Pensions 1/2 pound powder Sugar boil it in a jar 2 hours and Bottle them warm and put a wet Bladder over them tie well on

Plain Custard

Put a quart of good Cream over a slow fire with a little Cinnamon & ounce of Sugar when it is boiled take it off the fire beat the yolks of 8 eggs and put to them a spoonful of orange flower water to prevent the cream from breaking. Stir them in by degrees as your cream looks put it on a very slow fire stir it carefully one way till its almost boiling and then pour it into cups

25 grains Carbonate of
Potash —
2 table spoonsfull of water
2 teas do — sugar
½ a lemon

an oz of Coffee put it into the
coffee pot set it on the fire for
a moment pour boiling water
on it — let it boil 3 times,
a small quantity of Isinglass
fish it up with some more
boiling water, keep it on the fire
till a white scum appears —
take it off the fire & let it stand —

Une once de café par tasse, il faut
laisser bouillir l'eau avant de
mettre le café et toujours

remuer jusqu'au moment où il bouillira après bouillir et mettre une pincée de cette poisson en même temps que le café –

with MS. 7900
at f. 41

Boiled Custard Pudding — Mrs Hatter

Boil ½ pt Milk, when cold, mix with an Egg — butter the basin & boil ¼ hour —

Custard —

1 pt Milk, 3 Eggs, teaspoonful Rice or Potato flour, half cup white sugar — Boil milk with sugar then ~~pour~~ ~~both~~ Egg & Rice stirring it, then boil together not letting it come to a boil

Prepared Barley pudding

Mix 2 Table spoonful with a little cold ~~water or~~ milk then pour 1 pt boiling milk, then stir in an Egg & bake —

Baked Rice pudding —

Half a teacup Rice to 1 pt Milk boil the Rice an hour before baking —

Prepared Barley water —

1 Table spoonful Barley mixed in a little cold water, then put in pt hot water or milk & stirred 10 minutes on the fire —

Great same way prepared Gritts —

Cheap suet dumplings —

Mix a ½ lb Suet chopped with 2 handfuls of flour & half a cup of Currants then break up an Egg with ½ pt of milk & mix all together, flour a cloth & put them into boiling water for 1½ hour

Paste for Tart

Half a lb butter & ½ lb flour & a tablespoonful of crutt each will make two Tarts

Paste for fruit pudding

½ lb Suet mixed with 2 handfuls of flour & water to be stirred with the spoon instead of the hand — all puddings to be boiled 1½ hour

Rice Pastes

Boil some rice and thicken some in the proper way then grease some cups & put in with a spoon, & let it take cold

— Boil Ham —

Soak in cold water 3 hours, then put in cold water & simmer 1/4 hour to a pound — (Put meat in warm water)

Batter pudding —

1 pt milk, 2 Eggs — spoonful of flour; boiled 1 hour

Sir Spry's Fomentation for Stiff Neck

+3 Poppy heads 2 handfuls of Camomile, 1 pt water stewed 1 hour, then strained, & applied hot with flannels —

+ to be used with, or without the Camomile —

Boiled Custard Pudding — Mrs Stathers

Boil ½ pt Milk, when cold, mix with an Egg — butter the basin & boil ¼ hour —

Custard —

1 pt Milk, 3 Eggs, teaspoonful Rice or Potato flour, half cup white Sugar — Boil milk with sugar then ~~pour~~ ~~both~~ Egg & Rice stirring it, then boil together not letting it come to a boil.

Prepared Barley pudding

Mix Table spoonful with a little cold ~~water or~~ milk then pour 1 pt boiling milk, then stir in an Egg & bake —

Baked Rice pudding —

Half a teacup Rice to 1 pt Milk boil the Rice an hour before baking —

Prepared Barley Water —

1 Table spoonful Barley mixed in a little cold water, then put in pt hot water or milk & stirred 10 minutes on the fire —

Gruel same way prepared Gritts —

with MS. 7900

at f. 42

Nottingham Pudding

Pel six good Apples - take out the Cores with the point of a knife - leaving the Apples whole fill up where the core was taken from with Sugar - place them in a pie-dish & pour over them a light Batter, prepared as the Batter Pudding & bake them an hour in a moderate oven.

A Cheshire Pudding

Make a crust as for a fruit pudding, roll it out, spread with jam & roll it up - wrap in cloth tound several times & tie tight at each end & put it in boiling

A plain Pudding

Three quarters of a pound of pieces of Bread crust or crumb, cut small, pour on 1½ pint of boiling water to soak well - let it stand till the water is cool, then press it out & mash the Bread with the back of a spoon - Add a teaspoonful of beaten Ginger - some moist Sugar - 3/4 lb currants Mix well & bake in a pan well buttered. Flatten with spoon & lay some pieces of Butter on top - Bake in moderate oven & serve hot - when cold it will turn out of

Wee pieces + cut like pieces
Cheese Cakes —

To make Scotch Maigre —

Take of Beef, Veal cut in small pieces & scrag of Mutton 1 lb each — with 2 quarts of water, put in a clean cloth 10 pearl barley onions, small bundle of sweet herbs — 3 heads of Celery cut small — a little Mace, 2 Cloves, 3 Turnips 1 Carrot cut in pieces, & a young Lettuce.

Cover the saucepan close & let stand six hours then take out spice sweet herbs & onions, & pour into a soup dish seasoned with Salt —

Mutton Broth

2 lbs Scrag Mutton,
with 4 or 5 pints water
let it simmer two hours

Beef Broth

Leg or Shin of Beef
crack the Bone
in several places,
you may add
trimmings of meat,
game or Poultry -
Cover with cold water
& let simmer put a
Carrot, head of Celery
2 Turnips & 2 Onions
cover close & let simmer
4 or 5 hours or more -
if approved after straining
of the Broth cover
again with water
& let stand 4 hours longer

Dried Green Peas Soup,
quite equal to that
made of fresh peas.
Set on 3 half pints
of split green peas,
½ quart of soft water,
& 1 ℔ of fresh butter,
let them gently sim-
mer until they will
entirely pass through
a Colander. Have
ready half a pint
of spinach, juice
of a lettuce, & put
with the peas as
much water as will
make the soup, when
boiled, a proper
thickness. Let it sim-
mer till ready; then
remove the lettuce,
add some Asparagus
heads; or if you have
none, two leaves
of spinach cut as small

as middling sized peas;
&, with 2oz of butter &
a little flour, boil
the soup twenty one
minutes. Young peas
may be substituted
to great advantage
for the asparagus,
when they come
into season; & the soup
being made of the
dry split peas will
be a great economy
of expence. Should
the crop be small.
season with pepper
& salt & a good sized
bunch of sugar.
Put the pulse, a cos lettuce,
two good sized cucumbers sliced, & a pint of young
peas into the liquor;
stew gently until the
vegetables become extremely
tender; then add pepper &
salt, chopped mint, & 2oz butter
rubbed in a spoonful of
flour, & boil ten minutes.

To make Scotch Mutton Broth

Take of Beef, veal cut in small pieces & scrag of Mutton 1 lb each - with 2 quarts of water, put in a clean cloth 1 oz barley an onion, small bundle of sweet herbs - 3 heads of Celery cut small - a little Mace, 2 Cloves, 3 Turnips 1 Carrot cut in pieces, & a young Lettuce.

Cover the saucepan close & let stew six hours then take out spice sweet herbs & onion, & pour into a soup dish seasoned with Salt

Carrot Soup

Scrape & wash ½ dozen carrots - peel off the red outside, which is the part used for this soup. Put into a gallon stewpan with one head of celery, & one onion cut in pieces. Take 2 pounds of Beef - veal - or Mutton Broth - or cold roast Beef Bones or liquor in which Mutton or Beef have been boiled - put the broth on the roots & cover the stewpan close & stew gently 2½ hours. The carrots will be soft enough, then add a teaspoon-

of Bread Crumbs -
boil two or three min-
utes - it should be
as thick as pea soup -

Celery Soup

Split half a dozen
heads of Celery into
strips, wash them
& put into 3 lbs of soup
& stew gently an hour
season with salt -

Plain Pease Soup

to 2 lt. split pease, & 2
heads of Celery an
onion to three
quarts Broth or soft
water - let them
simmer 3 hours
stirring every ¼ hour
to prevent the pease

burning; if it boils away or becomes too thick add boiling water, then strain & boil up —

½ Oz of Celery & Cress Seed finely powdered or double if not so, will impregnate ½ a gallon of Soup, & give as much flavor as 2 or 3 heads of the fresh vegetable — with the Essence a little bit of Sugar should be used —

Pea Soup, as used in Italy Boil three pints of full grown peas in five pints of water, until tender enough to press through a coarse sieve, then

x.

& this will make Portable Soup –

A Knuckle of Veal of 6 lbs will make a Tureen of excellent Soup cut ½ lb of Macaroni into Slices an inch thick & on this place the Knuckle of Veal having chopped the bone in Several places – 2 Carrots – 2 Turnips 1 Celery – 2 Onions, & tie on the Cloves, pepper corns & parsley – Stew 4 hours, Strain the Soup & cut the meat in small pieces & warm in the Soup –

with MS. 7900 at f. 48

Elder Wine

Three quarts of water to one gallon of berries and let it stand three day's and then boil it for twenty minutes then strain it and boil it with little spices three pounds of Sugar to one gallon of Liquor and then let it boil half an hour and then take it out and let it stay till nearly cold and Bake a cake of rise in yeast and put into it will keep 6 or 7 years if closed Bottled

Barberry Vinegar

Put pounds of fine fruit into a China bowl or pot pour upon it a quart of the best white wine vinegar next day strain the liquor on a pound of fresh Barberrys and the following day do the same but not squeeze the fruit only let it drain the liquor as dry as you can from it put it into a stone Jar with a pound of Loaf Sugar to every pint of juice Stir it when cooled then put the Jar into a saucepan of water let it simmer and skim it when cold bottle it

Receipt for Blacking

Take 1/2 pound of Ivory Black 1/4 pound of coarse Sugar a little sweet oil 2 pennyworth of spirits vitriol with quart of small beer or Vinegar or Strong drink little Treacle boil it together it must be well mix

Sugar Beer

To every Gallon of water put 2 pounds of coarse Sugar boil and skim it then put one quart of cold water for every Gallon of hot when cold put into it a toast spread with yeast stir it twice days Barrel it Shake it in March it will be ready in six months

Syllabub

Put a pint of Port wine or white wine to a bowl nutmeg grated and a good deal of Sugar and a glass of Brandy then milk into it nearly two quarts of milk frothed up if the wine be not rather sharp it will require more for this quantity of milk

Beef Marrowbones

Take 4 pounds of marrowbones one quarter of rifle Gooseberry and 3 pounds of Loaf Sugar boil it 2 hours in a pot

Solomon

Pickling Beef

Salt the Beef one day to extract the Blood

4 lbs Salt
3 oz Salt petre
Soda Glauber salt
3/4 lb Coarse Sugar

Put in two gallons of water to boil when cold put in the Beef

Oct 5th - 1854

Plum Cakes

3 pound flour 1 pound sugar 1 pound currants 1 pound Butter some egg's and caraway's.

Ginger Bread

Take 1½ flour 1¼ treacle ¾ oz ground ginger and quarter of a pound of Butter mix it well together and make it stiff roll it very thin cut into cakes with a wine glass or make it into cakes or rolls bake them after the bread is out let them stay in about twenty minutes take them out and they will be quite hard when cold

with MS. 7900
at f. 55

Colouring to stain Jellies
Ices or Cake

For a brandified red boil fifteen grains of Cochineal in the finest powder with a Gill and a half of cream of Tartar in a half Pint of water very slowly half an hour add in boiling a bit of alum the size of pea

For white use alum as finely powder with a little drop of water or rose cream

For yellow yolk of an egg or a bit of saffron.

Arrowroot Pudding

Take 1 spoonful a tablespoonful of Arrowroot with 2 tablespoonful of Milk mix it in you wood stewpan then put 1 Quart of boiled milk to the Arrowroot and then mix it together let it stand till quite cold then put 3 egg and a little nutmeg can be mixed Loaf Sugar as will sweeten it Table spoonful of Brandy if you think proper

Venetian Pudding

Take pound of suet shred
of flour shred crumbs shred
raisins stoned and a little
cut the rind of a half Lemon
shred as fine as possible
six Jamaica peppers in fine
powder four egg a glass of
brandy a little salt and
a little milk as will make
it a proper consistence boil
it in a floured cloth eight
or nine hours or 10 hours
serve with sweet sauce

Cherries in Brandy

Weight the finest morellas
leaving cut off half the stalk
prick them with a steel needle
and drop them into a jar or
wide mouthed bottle pound
three quarters the weight of
sugar or white sugar candy
strew over fill up with brandy
and tie a bladder over them

Cough

Aromatic — — Oil Cinnamon
Spirits of Sal-volatile & ditto
Laudanum

Ginger Wine

Water 9 Gallons - Loaf Sugar 24 lbs
Ginger bruised 3/4 of a pound - The
Peel of 8 Lemons pared very thin - Boil
these ingredients together half an hour
let it remain in a tub or pan until it
is milk warm, when it may be put into
the Cask, ~~it add~~ the juice of 8 Lemons &
3 lb of raisins Chopped - 4 Table spoon-
fuls of Yeast - After remaining a day or
two in the cask, stirring it every day for 10
days, add 1 ℔ of Ising glass picked & 3 pints
of Brandy, stop the cask close down & in
3 months it will be fit to drink —

Linseed Cough Syrup

Boil one ounce of Linseed in a Quart of water till half wasted add little Moist Sugar two ounces of Sugar candy half ounce of Spanish Liquorice and the juice of a Lemon

Let the whole slowly simmer together till it becomes of a Syrupy consistance when cold put to it a little Rum.

Receipt for a Cornet

Make a Poultice of bread
and Milk take some barm
or yeast and put it on a
hair sieve to strain then
what is left on the sieve
is to be mixed with the
Poultice the Cornet to
be dressed three times
a day.

Yrs &c
Chipperham

Receipt for Making Blacking

Quarter pound of Ivory Black
Six ounces of ~~Treacle~~ Sugar
Pint of Vinegar
One penny worth Sweet Oil
One Do of Oil Vitriol
One Do of Spirits of Nitre

For making Ink

4 Oz of Bruised Galls
1 oz of Copperas
2 oz of Gum
Mixed with one half pint
of Water.

To Preserve Apricots.

When they are the finest apricots pare them as thin as possible and weight them lay them in half or Dishes with the hollow part upwards have ready an equal weight of good Loaf Sugar finely powdered and strew it over them in the mean time break the stones and blanch the kernels When the fruit are pair twelve hours put it with the Sugar and juice and also the kernels into a pan Let it simmer gently till clear take out the Apricots singly by itself put them into pots and pour the syrup and kernels over them the scum must be taken off as it boils Brandy paper over it.

Orange Wine

Retrine Seven Oranges to the
Gallon peel them and get
all the white you can squeeze
them and lay the juice
in water all night then
squeeze the juice and
add the juice of the Oranges
and 3 lb and half of
Loaf Sugar to the Gallon
then put into the cask and
after it done fomenting put
the peeling juice on then
as you can one Orange to
the Gallon in the cask to give
it colour and the quantity of
Brandy after it done fomenting
and in 5 month it will be fit
for use Longer the better

Common Cheesecakes

Take 4 ounces of butter, beat it with a wooden spoon in a warm pan or basin till it come to a fine cream then add 4 ounces of powdered sugar beat it well add the yolk of one egg beat again then add one whole egg beat all well together and then in four ounces of clean currants lay your puff paste in the patties fill only half full shake a little sugar over and bake them in a good heat

A Vermicella Pudding

Boil 4 Ounces of Vermicella in a Pint of new milk till it is soft with a stick of cinnamon then put in half a pint of cream a quarter of a pound of Butter a quarter of a pound of Sugar mix the yolks of 4 eggs beaten well bake it or boil with or without a paste

Bath Cakes

Take a pound of Butter and 1 pound of ~~Sugar~~ flour with together add 5 egg's and a tea spoonfull of yeast set the whole with warm milk before the fire to rise then add a quarter of a pound of fine dried Sugar and an ounce of carraways with warm milk then out in little cakes and bake them on tins they may either be eaten for breakfast or Tea

Grape Wine

Gather the Grapes when they are just turning about half ripe pound them in a tub add to every quart of Grapes so pounded pint 2 Quarts of water let it stand in the tub 4 Days stirring it off and to every Gallon of Liquor put 3 pounds of Loaf Sugar when melted tun it and after it done fermenting bung it down about 8 month it will be fit to bottle

Sago Pudding

Boil a pint and half of new milk with 4 spoonfuls of Sago clearly washed and finished Lemon peel cinnamon and nutmeg sweeten to taste then mix four egg's put a paste round the dish and bake slowly

Cocoanuts Jelly

1 Pint of Cocoa put 1 pound of Sugar boil it two hours in a pan and let it stand till cold then put in your glasses with Brandy paper over it

Ginger Bread

To three pounds of flour one pound of Sugar and one pound of Butter and in very fine two ounces of Ginger beat in a large earthen greatest fine then take one pound of treacle and a quarter of a pint of cream make them warm together and make the bread stiff roll it out thin and cut them into little round cakes with a glass or make them into hearts and bake them on tins plates in a slow oven about twenty minutes when they are done and in a few minutes they will be hard

Coffey Syrup

To every Quart of water put a peck of coffey's and let them stand 24 hours then boil it over the fire with the Sugar to every Quart of juice put a pound of Loaf Sugar and when quite cold Bottle it keeps 6 or 12 years if it quite well cork

Indian Pickle

Put 1 lb of ginger in water for a few hours drain off the outside and cut in slices of 2 lb Black pepper 2 oz Long Red boil all these together in 2 gallons of London Vinegar with a little salt when cold lay down in a jar till your vegetables are ready take cauliflower cut them in what size you like Put them in a pan and pour over them boiling salt and let it stand in about a minute take it out with a skimmer or a cloth to drain from the to a dry cloth Spread keeping it often

Rock Cakes

1 lb of flour 6 ounces of currants 6 oz of Sugar 6 oz of Butter 3 eggs the peel of lemon grated 2 oz Swet Almonds

Rice Pudding

6 Apples grated or chopped 6 oz Bread crumb 6 oz Currants 6 eggs well beaten 5 oz of Loaf Sugar some salt and nutmeg let it boil 3 hours serve it up with Melted Butter

Lemon Pudding

One Quart Cream
1 lb Loaf Sugar boiled up
the rind of two Lemons
grated and peice of Bread
about the size of penny
Loaf the juice of two Lemons
12 eggs half white out the
egg and the juice must
be put in when the pud
ding is cold

Miss Taylor

Family Bitters Cobb.

Peruvian Bark — 1 oz.
Gentian Root — 1/2 oz.
Coriander Seed — 1/2 oz.
Orange Peel — 1/2 oz.

Bruise all these ingredients together and put them into Quart of Brandy, let it stand in Bottle by the fire for the space of five or 6 days take Tablespoonfull in wine glass of cold water an hour before Breakfast Dinner or Supper.

Mr. Flown

William Whitaker Budd
Born September the 8th
a Quarter before 8 in the
Morning in the year of
our Lord 1835

Henry Ralph Budd was
born August 12th a quarter
before 9 in the Evening 1837

Mary Whitaker Budd was
born August 7th at 2 O'clock
in the Morning 1839

Bride Cake

Take one pound of fine flour dried one pound of fresh butter two pounds of Loaf Sugar pound it fine an ounce of mace and a ounce of nutmegs to every pound of flour put a pound of currants and dry them before the fire a pound of sweet almonds and cut them lengthways very thin a pound of citron a pound of candied orange a pound of candied lemon and half a pint of brandy first work the butter with your hand to a cream then beat in your sugar beat the whites of your eggs to a froth beat your egg's a half hour your whites by itself and your yolks by itself keep beating till the oven is ready after its is dressed and cold and stiffed up lower your cake with paper three hours baking.

Strengthen Bitters

Take 1 ounce yellow Bark and boil it pint of water for ten minutes then add sixty drops of Elixir Vitriol after its strain off then take one teaspoonful every morning and evening;

Hooping Cough

Eight grains of Ipecacuanha mixed in quantity of pound of Blackberrant Jelly give teaspoonful now and then always when the cough is troublesome

Ginger Beer 2 Gallons)

Boil 3oz bruised Ginger in a Muslin bag two or three hours - then Add to the Liquor 2 pounds Lump Sugar a lemon sliced 1oz Cream Tartar Add boiling water to make up the quantity when milk warm ferment it with 2 tables poonful of yeast next day strain and Bottle it will be fit and up in a few days

To Make Ginger Wine

Take 18 Quarts of water 13 lb
fo Lumps Sugar 1/2 lb of
white Race ginger bruised
and the rind of five Lemons
pared very thin boil it half
an hour but it stand
till it is Luke warm then
put into the tub with the
juice of 6 Lemons and 2
lb of raisins chopt. 3 large
tea spoonfull of yeast stir
it every day at the time hole
for 10 days then put in a Cask
of Brandy & 1/2 oz of Isinglass
dry stop it & in 8 weeks bottle it.

Thos Singer Bedford —

For a mutton Ham

One ounce of Salt petre, a pound of coarse sugar & the same of bay salt pounded, turn it every day for a fortnight, & dry

For a neats tongue

Let it be well cleaned, then apply one ounce of salt petre, then quarter of a pound of bay salt turn it every day for three weeks and dry

Hams

For one — Two ounces of Salt petre a pound of coarse sugar, do. of common Salt Two ounces of Salt prunella, mix these ingredients well Rub it into the ham for one month or basted every day & dry in smoak —

For a round of beef of 30 lbs

Two pounds & a half of bay Salt, six ounces of Salt petre, turn it every day for a month & dry it in smoak –

For a tongue

Half a pound of rock salt, one ounce of salt petre – To be cleaned well before the pickle is applied –

Jork Hams

For 10 hams eight pounds of bay salt, one pound of salt petre half a pound of black pepper, half a pound of Juniper berries bruised & four pounds of Sugar –

Hams 70 lbs

Five quarts & one pint of Strong Beer eleven ounces of Salt petre eleven do. of black pepper, eleven do. Juniper berries bruised, three ounces of Salt prunella, nine heads of Salotts & three pounds of Treacle –

For two Hams

Three pounds of bay Salt, six ounces of Salt petre, three ounces of blk pepper & one pound of Treacle

Sulphate of Zinc
Spirit of Turpentine
Oil of ~~Turpentine~~ Vitriol
Oil of Origanum
Tincture of the Nutmeg of Iron (one ounce) —
Half a pint of Spirits of Wine ~~1 pint~~
The Yolks of four Eggs
Verjuice (old) 2 pints —
To be mixed & made into a
Ointment.

Quicksilver 1/2 an Ounce
Spirit of Turpentine 1/2 an ounce
Black Sulphur 1/2 lb
Hogs Lard 1/2 lb

An Ointment for the Mange.

Compound
Extract of Colocynth one
drachm

Blue pill 12 grains

To be made into 12 pills -
Take two occasionally

For Wm Budd

White Oil

4 Eggs beaten very fine
1 pint of Vinegar & shake well
together then add 1 of table spoon
full of Turpentine. if required
stronger add more Turpentine

Stone Pitch 12 ounces
Resin.
Frankincence
Burgundy Pitch of each 8 ounces
Bees Wax 2 ounces
Gum Mastick
Venice Turpentine of each 3 ounces
Cut the Bees Wax in small pieces
& put it on the fire, then add the
Resin, when dissolved add the
Frankincence & Burgundy Pitch
Stone Pitch, & Mastick first being
bruised, when the whole is dissolved
add the Venice Turpentine & four
spoonsful of Salad oil - Let
the whole Boil a quarter of an
hour, keeping it well stirred -
Pour the whole into cold water.

Brandy Eye

Take 1 pound of beef for boiling and a tongue 2 pounds of steak and 6 pippins chops very small put to it 3 pounds of mutton washed and picked 1 pound of sugar half ounces of cinnamon and half ounce of mace and a bit of clove the juice of 2 lemons and the peel grated in three strings and half pint of port wine and little Brandy stirred in some orange marmalade into each pye when making

Pickle Cumbers

Make a brine of salt and water strong enough to bear an egg off and put it to them every morning boiling for three morning then put your vinegar the same as your brine three morning following

To Cement Wine

8 pounds of sugar and brown three pints 1 gallon cold water let it stand 8 days then strain it off and to every gallon of liquor put 3 pounds and half sugar and a little yeast

Force meat Ball

Take half pound of suet or
much veal cut fine and
beat in have a few sweet herbs
a little Lemon peel cut very
fine and shreds nutmeg
grated pepper and salt then
the yolks of two eggs mix
these well together then
roll them in little round
Ball and some long one
roll them in flour and
fry them brown

Shrewsbury Cake

Take half pound of Butter beat it to a cream put in half pound of flour one eggs six ounces of Loaf Sugar half ounces of Carraways seeds mixed into a paste roll them thin cut out with round with a small glass —

Queen Cakes

Mix a pound of Dried flour the same of sifted Sugar and of washed clean currants wash a pound of Butter in rose water beat it well together then mix with it eight eggs yolks and whites beat seperately and put in the dry ingredient by degrees beat the whole an hour Butter little tins or pattipans only half sift Sugar grate on you put into the oven.

Ointment for taking away
Corns Splints Sparins Swellins
Ring bones & all Glandular Swelling

Take Binoxide of Mercury
2 Drams Iodine 1 Dram Lard 1 oz
Mix well and apply the Ointment
for 20 Minutes then in case of a
Rash rub a little Green grease on the
Sore. Powder for Fly & Scab on Sheep

Flower of Sulpher 1 Ounce
Sugar of Lead 1 oz Mix well
& apply with a Swaper along the
back & Sides if dry sprinkle over
with Water

July 27th 1860 } W. S. Briesley

Cough

Take Tonton Balsom 6 worth
Conserve of Roses 6 worth.
Take a Teaspoonful of the
when the cough comes.

Pain in Side

Take Honey three spoonful
Tablespoonful the table
spoonful three of Origan
Mix it with half Pint
Boiling water Take it three
nights going to bed
fortning. Mr. Flower

Egg's Pudding

Take 6 eggs 3 of the whites out to a pint of Milk and little nutmeg and as much Loaf Sugar as will sweeten it

Lemoning Pudding

Scald 2 pints of cream when almost cold put to it four eggs well beaten a spoonful and half of flour some nutmeg and Sugar tie it close in a Butter cloth boil it an hour and turn it out with care lest it should break Melted Butter or little wine and Sugar

Orange Jelly

The juice of 12 ~~lemons~~ Oranges and 3 lemons Place the rind of 3 Orange very thin and boil well for half hour in a Pint of water dissolve 2 ozs of Isinglass in some water before the fire sweeten it to your taste then boil the juice and Isinglass together for 5 or hours strain it and when nearly cold put it into shapes

Cheese Cake

1 lb of Currants 1 lb of
Sugar 1 pound Curd
1/2 lb of Butter a Pint
of Cream 8 eggs one Nutmeg
a little salt and one
Glass Brandy

1/2 lb Currants
1/2 lb Sugar
1/2 lb. Curd
1/4 lb Butter
half Pint Cream
4 Eggs half. Nutmeg Salt little
1/ Brandy

A Receipt for Bacon

Have a Porkers head salt it with three days then boil it one hour take it out and cut it in thin pieces add one teaspoonful salt and pepper and all spice to your taste put it in a bladder well secured and boil it one hour and a half The bladder must be tied up in a cloth before its boiled.

Puff Cake

Take five egg's two of the white out half pound of Loaf Sugar 5 Ounces of best flour add as many Currants as you thing proper

Lemon Cake

Take 1 pound of fine flour 1 pound and half Loaf Sugar 20 eggs eight of the whites out 2 Lemons grated the rind and put into the cake and the Lemon juice beat your yolks by self after your Dish and Butter it with Take 1 hour to Bake

Frost a Cake

Take the Sugar and pound it fine and sift it through a sieve and mix it together very fine in the whites of eggs and mix it together very stiff put it over the Cake when warm

Blanc Mange

One ounce of Isinglass to pint of Milk a little cinnamon a few laurel or bay leaves sweeten it with Loaf Sugar to your taste ~~after~~ it boils put two tablespoonfuls of Brandy strain it and let it stand.

Rice Pudding

6 Apples pealed or chopped small 6 ounces of bread crumbled small 6 ounces of currants 6 eggs well beat 5 ounces of Loaf Sugar some salt and nutmegs and let it boil three hours serve it up with melted Butter

To preserve Gooseberry

Put 12 lb of Red hairy Gooseberry's when quite ripe in a preserving pan with a pint of cinnamon juice strown on for Jelly let them boil quick and beat them with a spoon when they begin to break put to them 6 lb of Lisbon Sugar and let it simmer slowly to a jam it requires long boiling or it will not keep be careful it do not burn to the bottom it requires stirring.

Lemon's Tarts

Half a pound of Loaf Sugar the juice of three Lemons grated greater of a pound of butter melted above the yokes of eight egg's mixed with together not put in dish with a paste under it the butter added the last thing before it is put in the Dish.

Buckets

1/2 pound of flour 2 oz of Loaf Sugar 2 egg's 2 Ounces of Butter a few Caraway's Seeds

Pickle Cabbage

Slice it into a colander and sprinkle each layer with salt Let stand two days then put it into a pot and put some boiling vinegar enough to cover and put a few slices of beetroot observe to choose the purple red cabbage those who like the flavour of spice will boil it with the vinegar

Preserve Gooseberry's

Take 1 pound of ripe gooseberry to 6 pounds of moist sugar boil it one hour then put it into jar tie down with bladder

Muffins

Mix 2 pounds of flour with 2 egg's 2 ounces of butter melted in a pint of milk or 4 or 6 spoonfuls of barm beat it though tily and set it to rise 2 or 3 hours Bake on hot hearth in flat cake then done on one side turn them

Black currant Drink

The same as the red currant only put 3 pounds of sugar to each gallon

Barberry Brandy

Take fine dried fruit put into a stone jar and the jar into a stone or kettle of water or on a hot hearth till the juice will run strain it and to every pint add half a pound of Loaf Sugar give one boil and skim it when cold put equal quantities of juice and Brandy shake it well and Bottle some people prefer it stronger of the Brandy

Ginger Bread

one ounce and half of powdered
Ginger sifted a quarter of a
pound of Butter half a pound
of brown Sugar 3 quarters of a
pound of flour 4 tablespoonfuls
of Milk put first the milk
Ginger Butter and Sugar
together into Saucepan stir
it well one day until it
boils briskly put it into
a broad pan to cool then
flour batter mix flour gradually
stirring it all the time then
stiff roll it out and bake
in a quick oven a quarter
of an hour

Bread Cheesecakes

Slice a penny loaf as thin as possible pour on a pint of boiling cream & let stand 2 hours - Beat together 8 Eggs. 1/2 lb Butter & a grated Nutmeg - Mix them into the cream & Bread with 1/2 lb of Currants well washed & dried & a spoonful of white wine or Brandy - Bake them in Patty pans or raised crust -

Baked Custards

Boil a pint of cream with some mace & Cinnamon & when it is cold, take a little Rose water, Salt, Nutmeg & Sugar to taste mix well & bake —

Scotch Bread.

1¼ lb Flour - ¾ Butter - ¼ Sug 2 oz Sweet Almonds - 1 oz Citron 1 oz Orange Peel - The Butter put into a Basin & creamed —

Rock Cakes

1½ Flour. ¾ Butter - ½ Sugar ½ Currants 2 oz Bitter Almonds mixed Spice - 3 Eggs —

Rice Cakes

Beat the yolks of 15 Eggs for ½ an hour with a whisk, mix well with them 10 oz of Sugar put in ½ lb ground Rice a little Orange water or Brandy & the rinds of two Lemons grated, add the whites of 7 Eggs well beaten, & stir the whole an ¼ hour. Put them in a hoop, for ½ an hour in a quick oven

Plain Gingerbread

Mix 3 lbs. of Flour with 4 oz of moist Sugar & 1/2 oz of Ginger & 1 1/4 lb of warm Treacle, with 1/2 lb fresh Butter in it, & put it to the flour & make it a paste. then form it into Nuts, or make one Cake -

Gs. Gingerbread -

3/4 lb Sugar -
1/2 Butter
3 Flour 1/2 g. Flour
1 1/2 Treacle
1 oz Ginger 1/2 oz Ginger
1 Teaspoonful Cayenne
& 2 oz ~~Lx~~ Lemon or Orange Peel —

A good plain Cake —

Take as much Dough as will make a quarter loaf, work into this a quarter of a lb of Butter a quarter of moist Sugar & a handful of Caraway Seeds. When well worked together pull into small pieces & work it together again. This must be done three times or it will be in lumps or heavy when baked.

Boil Apple Dumplings 1 hour, if in cloths dip in a cup of cold water to prevent breaking before untied —

A plain pound Cake

Beat one pound of Butter in an earthen pan till a fine thick cream then beat it nine whole Eggs till quite light - Put in a glass of brandy a little lemon peel shred fine then work in 1¼ lb of Flour - put into a hoop or pan & baked an hour - a pound plum Cake is the same with the addition of ½ lb of clean washed Currants & ½ lb of candied lemon peel -

Dr. Kitchiners Pudding

Beat the yolks & whites of 3 Eggs, strain through a sieve & gradually add 1/4 pint of milk - stir together - mix in a moderate 2oz of moist sugar & as much nutmeg as will lie on a sixpence - stir these into the Eggs & milk - then put 4oz of flour & beat into a smooth batter, stir in 3oz of fine chopped suet, & 3oz of Bread Crumbs, mix all well together at least 1/2 an hour before putting pudding into

Saucepan & put into an Earthenware Mould buttered & tie a pudding cloth over it — Cottage Potatoe Pudding

Peel, boil & mash 2lbs of Potatoes, beat them up into a smooth batter, with 3/4 of a pint of milk 2oz of Moist Sugar & 2 beaten Eggs & Bake 3/4 of an hour — 3oz Currants may be added —

If you leave out the Milk & add 3oz Butter it will make a good Cake — Yorkshire Pudding

4 Spoonfuls of Flour — 2 Eggs — 1 pint Milk —

Cheese Cake

Turn 3 Quarts of red milk
fit for cheese bang it
up in a cloth not let drip
very dry from the whey
then beat the curd half
an hour in a marble mor:
tar with a half pound of
currants well dressed half
pound of Butter half pound
of Sugar 3 eggs some cutting
a spoonfull of orange flow
water say one spoonfull in
each from upon a good puff
paste Bake in a quick oven
a Quarter of an hour

White Soup

Take a knuckle of Veal and boil with an onion and a few sweet herbs and bit of Lemon peel two blades of mace and some whole pepper corns when cold take off the fat from the jelly and clean it from the sediment boil it up with little Vermicelli thicken it with an egg beaten up with a little cream and 3 egg's will be enough for a tureen full of Soup it must not boil after the thickening is put in.

Mrs Seagram

Gooseberry Drink

18 Quarts of Gooseberrys when pick them to be bruised then put 18 Quarts water let it stand 3 days stirring twice time a day then strain it and add 18 pounds of Loaf Sugar when dissolved put to it a toast with good yeast in two days time it will be bottle it put two Tablespoonfuls of Brandy in each bottle it will make 6 Gallons

Black Silk – Corsette –
in White clear Muslin sleeve – trimmed with
gold lace – gold belt & tassels – gold band
round the hands – light under sleeves –
slashed with

Delicate Pickles

Take 1 hundred of onions pour them straight to every hundred of onions take a Quarter of pound of Shalots and a little garlick pound the garlick and Shalots the same as the onions put to every hundred of onions half pound of salt and 1 pint of vinegar or wine that is best if you should have any sour Sider will do but it should be made in the season for pickling it often then puts it as dry as you can and to every pint of Liquor put 4

ounces of Anchovies a Quarter
of an ounce of Cloves the same
Black pepper and Allspice
boil all together a quarter of
an hour strain it and strain
it off when cold put in Bottle
or jars be sure to keep it
close corked the Longer you
keep it the better If you
cannot get Gentick put
the more Shalots

Dinner Pills

half a grain

two grains

powder one grain

of Gum Arabic Suffi-

cient to make a pill

hour

words

written a-

speak gum

the injured

twice a

official

front removed

lint. If it be a cut, care

be taken to bring the

edges