

Receipt Book

1756



My nsta Leeches  
Receipt Book

88592  
18,500

Warricks: Biscuit Maker New round

Court Strand London

A new method of cleaning Silks, Cottons, and Woollens, without injury to the texture, has been discovered by a Mrs. Morris, for which she has received a premium from the Society of Arts. The process is as follows:—Raw potatoes, in the state they are taken out of the earth, are to be rubbed on a grater over a vessel of clear water, to a fine pulp, and the liquid matter passed through a coarse sieve, into another tub of clear water; after it has stood till the fine particles of the potatoes are precipitated, the liquor is to be poured off, and kept for use. It is simply to be rubbed several times on the articles to be cleansed, which may be afterwards smoothed and dried. Two middle sized potatoes are sufficient for a pint of water, and the white fecula which separates, will serve for soap, starch, or hair-powder. The liquor is equally useful for cleansing paintings, wainscot, or furniture.

Pulverized plaster, or what is called *gypsum*, strewed thinly over the land, or on the plants, will exterminate caterpillars, and all kinds of insects.

A discovery of great importance to the followers of *Epicurus* has been made by a French adept in the art of good eating. It is the secret of sending carp and pike alive to any distance. The receipt is as follows: steep the crumbs of new bread in brandy, and when it is sufficiently swollen, completely fill the mouth of the fish with it, and afterwards pour in a small quantity of brandy; wrap up the fish afterwards in fresh straw, secured with packthread, and cover the whole with a linen cloth. When the fish reaches its destination, let it be unpacked, and thrown into a tub of water, where it will remain a quarter or half an hour without giving any signs of life, but at the expiration of that time it will disgorge itself copiously, and resume its ordinary motions.

*A method of obtaining natural Flowers in Winter.*—Choose some of the most perfect buds of the Flowers you wish to preserve, such as are late in blowing and ready to open; cut them off with a pair of scissors, leaving to each, if possible, a piece of the stem about three inches long; cover the end of the stem immediately with Spanish wax, and when the buds are a little shrunk and wrinkled, wrap each of them up, separately, in a piece of paper, perfectly clean and dry, and lock them up in a dry box or drawer, and they will keep without corrupting.—In winter, or any other time, when you would have the flowers blow, take the buds over night, and cut off the ends of the stem sealed with Spanish wax, and put the buds into water, wherein a little nitre or salt has been infused, and the next day you will have the pleasure of seeing the buds open and expand themselves, and the flowers display their most lively colours, and breathe their agreeable odours.

*Composition for curing damp Walls.*—Boil two quarts of tar with two ounces of kitchen grease, for a quarter of an hour, in an iron pot. Add some of this tar to a mixture of flaked lime, and powdered glass, which have passed through a flour sieve, and been dried completely over the fire in an iron pot; in the proportion of two parts of lime, and one of glass; till the mixture becomes of the consistence of thin plaster. The cement must be used immediately after being mixed, and therefore it is proper not to mix more of it at a time than will coat one square foot of a wall, since it quickly becomes too hard for use, and continues to increase its hardness for three weeks. Great care must be also taken to prevent any moisture from mixing with the cement.—For a wall which is merely damp, it will be sufficient to lay on one coating of the cement, one-eighth of an inch thick; but should the wall be more than damp, or wet, it will be necessary to coat it a second time.—Plaster made of lime, hair, and platter of Paris, may be afterwards laid upon the cement.—This cement, when put in water, will suffer neither an increase nor diminution in its weight; and it has the peculiar advantage of joining Portland stone, or marble, so as to make them as durable as they were prior to the fracture.



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## To make Blomonge

Take one Ounce and Quarter of Ising Glass and dissolve it in a Pint of New Milk over a slow Fire, when it is all melted, Strain it thro' a Lawn Sieve, add to it half a Pint of thick Cream, 2 Spoonful of Rose Water, one of Ratisia, one of Orange Flower, sweeten the same to your Taste with double refined Sugar.

## To make very good Bread

Mix the Flour with some Milk and yeast, Let it stand by the Fire till it rises over the Bowl, don't Cut, but pull it with your Hands in pieces. make it up & Bake it upon Tins in a Quick Oven rase it Hot you prick it.

## To keep French Beans

Gather your Beans, and very dry, when young; But not Top nor tail them; Boil Salt and water strong enough to bear an Egg, let it stand till it's quite Cold, Then put your Beans into an Earthen Pot, or Jar and cover them with the Brine, Tie a Bladder over the Pot to keep them from getting air, Cutting them into Spring Water for an Hour or two before you use them.

## To preserve Cherries in Brandy

Put a pound of Cherries into boiling water, but don't let them boil. after they have remained in the water about ten minutes, take them out & put them into Cold water for a few Minutes, then take them out and put them on a Sieve to Drain, Clarify a pound of Loaf Sugar



and when the Cherries are sufficiently drain'd put them into the Syrup, and let them have one gentle Boil for about a quarter of an Hour, then put the Cherries carefully into a jar, & for every spoonful of Syrup put a Spoonful of the best Brandy, when cold tie them down very close -

## Cherry Brandy

Stone 8 pounds of Black Cherries and put on them a Gallon of the best Brandy, bruise the stones in a Mortar, then put them in your Brandy, cover them up close, & let them stand a Month or Six weeks, then pour it clear from the Sediments & Bottle it

## Veal Cutlets

Take a Neck of Veal, cut one bone in a piece, Pin the Meat a little with a rolling Pin, then Season them with pepper & Salt, beat the yoke of 2 Eggs, wash all the stakes over with it, then take some Parsley & Thyme chopt small, with a little grated Lemon Peel, & white Bread mixt, Straw this all over the stakes, then put in a broiling Pan a good deal of Mutton or Veal drippings, and when its quite hot, put in the Stakes, and when they are done take them out, and drain them from the Fat, you must have ready a fine brown gravy for Sauce, not of too dark a colour, put it into your broiling Pan, that your Stakes were fryd in, when the Liquor is poured out, boil it up, and when it is thicken'd & made Savory, as you do other Gravy, Squeeze in a little Juice of Lemon, so dish the Cutlets, pouring the Gravy on them.



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## To Mango Cucumbers

Cut a piece of the end, scrape out the seeds, and make a Brine with Bay Salt, and Common salt, and put on them scalding hot, cover them close, and let them stand 3 Days, then dry them well with a Cloth, then put in to every one, a little Garlick, a little Mace, some Mustard seed, some slic. Ginger & Pepper of both sorts, then sow on the piece you cut of, and lay them in your Pot, with Dill between them. then Boil your Pickle with some Spice pour it on Pot, and cover it close you must close for a Week every other day if they are not Green, do it longer, get the greenest --

## To make Lemon Cream

Take A large Lemons, pare them so thin, that you take none of white. Put the Peel in a Bason and the Juice of the Lemon to steep for 5 Hours, then take the Yokes of 3 new laid Eggs with the whites of 6 beat them very well, put to them the Lemon Juice, with a Pint of Water, Strain it thro' a Flannel, sweeten it with fine Sugar to your Taste, then put it on a Chafin Dish of Coals, & stir it constantly -- It must scald, but not Boil, till it is as thick as good cream, then put it in Glasses --

## To make a Rich Cake

Take A pounds of Flour well dried, & sifted 7 pounds of Currants washed and rubbd. 5 pounds of the best fresh Butter, 2 pounds of Borden Almonds Blanch'd & beaten with Orange Flower water & sack till they are fine, then take A pounds of Eggs, put half the whites away, 3 pound



of double refined Sugar Beaten and sifted, A quarter of an Ounce of  
Noces, the same of Cloves and Cinnamon, 3 large Nutmegs all  
beaten Fine, a little Ginger, half a Pint of Sack, half a Pint of right  
French Brandy, Sweetmeats to your liking, they must be Orange  
Lemon and Citron, Work your Butter to a Cream with your hands  
before any of the Ingredients are in, then put in your Sugar and  
Mix it well together, let your Eggs be well beaten and Strained  
thro' a Sieve, work in your Almonds first, then put in your Eggs -  
beat them all together, till they Look white and thick, then put  
in your Sack, and Brandy & Spices, Shake in your Flour by ...  
Degrees and when your oven is ready put in your Currants and  
Sweetmeats as you put it in your Hoop, it will take A Hours  
Baking in a Quick Oven, you must keep it beating with your hands  
all the while you are mixing of it, & when your Currants are well  
washed and cleaned, let them be kept before the Fire, so that they  
may go warm in your Cake, This Quantity will bake best in 2  
Hoops.

### To make a Mint Cake

Take 3 pounds of Fine Sugar half a Pint of Juice of Mint Strained  
thro' a thin Cloth, half a Pint of Brandy, 2 large Nutmegs grated  
and almost as much Ginger, Boil it till it will Candy, then put  
in half a Handful of Mint Chopt very small give it one Boil more  
after the Mint is put in, when you take it of the Fire drop it  
upon a wet Board



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*To make a fruit Cake*

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Six pounds of Flour well dried, 6 pounds of Currants washed & pick'd  
half an ounce of mace & Cinnamon beaten fine, 4 large Nutmegs grated,  
half a pound of Sweet Almonds, blanch'd and Cut, A pound and half  
of Sugar sifted; Mix all together / but the Currants / take a Quart of  
Cream, 2 pounds of Fresh Butter melted in the Cream, One pint of  
Ale yeast, A quarter of a Pint of Sack, the same Quantity of Brandy -  
20 Eggs, only 10 whites well beaten, Strain all the Liquor & put them  
in the middle of the Flour, and let it stand till it's well risen, when  
the Oven is hot, have your hoops ready, mix the Cake well with your  
Hands, likewise the Fruit as equal as you Can, put in what  
Sweetmeat you think fit, 3 Hours will Bake it, if not too thick -

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*To make a Rich Cake*

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A Peck of Fine Flour, a pint and half of Cream melt in 4 pounds &  
3 quarters of Fresh Butter, A Pint of Sack, 30 Eggs, half the whites -  
A Quart of Ale Barm, A pound, and half of Fine Sugar, mix these  
together, and put it before the Fire to heave till it's very light then put  
12 pounds of Currants well washed and dried, put them in hot. A  
pound of Almonds, blanch'd and Cut thin, what Sweetmeats you  
please, but Citron is best, an ounce of Mace finely beat and a grain  
of Ambergrease -

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*The Icing for Cakes*

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Beat the whites of Eggs to a froth, take as much as will wet 2 pounds  
of double refined Sugar well pound and sifted, A Quarter of an ounce of



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Linn Dragon, Soaked all Night till its of Jelly, beat it with the Sugar and Eggs, put it on the Cakes, when it comes out of the Oven, you may see any sort Cakes the same way.

## To make Catchup

Take your large Flaps wipe them, dont let them be wet, Scrape the Stalks and cut the Bottom of them, break them and put them into a large Pan, a Row of Mushrooms, and a handfull of Salt, stir them well together every day, let them stand for a week, then Squeeze them thro' a Corner of Cloth, and thro' a fine Sieve, let it Boil for 2 Hours - keeping it Scumming when you put it into the Saucepan, put a good deal of whole Pepper, razed Ginger cut in pieces, Cloves and a good deal of Nutmeg cut in Slices, then pour it into the Pan, let there be a good deal of Mace in the Pan, Let it stand till its quite Cold, then put it into the Bottles for Keeping, and at the Mouth of every Bottle put a little Garlick.

## To make Walnut Catchup

To 100. of Walnuts put a Quart of the best Vinegar, & pound them together in small parcels in a Marble Mortar, Strain it thro' with your Hands, thro' a Strainer, and put it over a Slow Fire till it just begins to Boil, take the same off, then put in Long Pepper, Clove Pepper, Black Pepper, A little Mace, Cloves, & Nutmeg, all whole with a little salt, and when its Cold, put it into Bottles with a proportionable Quantity of the Spice, tie the Corks down Close, A Spoonful or two in melted Butter makes very good Sauce for Fish, or any other Dish, and the longer its kept the Better, always make sufficient to serve a year before hand, Half Red Wine, and half Vinegar is best.



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To make Sole Cakes

Melt half a pound of Butter in a Pint of New Milk, beat 4 Eggs in half a Pint of New Ale Warm, take as much Flour as you think this will wet, mix a pound of Sugar in the Flour & some Caraway Seeds pour the Warm into the Flour, then the Milk when its blood warm Stir all together with a Mundle then with your Hands till it is as light as French Bread Set it by the Fire to Steave for half an Hour then make it into Cakes, and Bake it upon Frit in a quick Oven.

To make a Curry

Take 2 Chickens, Cut them in pieces, as done for a Fricassee, wash them clean, put them into a Stew Pan, with water to Cover them, with 2 or 3 Onions Sliced; Stew them well till near done. Take them out from the Liquor as dry as you can, and season with Turmeric, Seed Grinded. Garlick Cut in pieces, also Pepper and Salt. Then fry them in Butter take the Liquor in which they were Stewed in, with Almond Milk and let whole Simmer together till rendered tender, and Squeeze therein the Juice of half an Onion. Note. 20 or 30 Almonds sho<sup>d</sup>. be blanched and beat very fine and put to less than half a Pint of Water for making the Almond Milk above.

To make Orange Cheese Cakes

Take 2 Large Sevil Oranges, grate of the Rind, take 10 Ounces of fresh Butter, 10 Eggs out of which take all the whites, 10 Ounces of Powder Sugar Sifted, wash the Butter and beat it well to a Pape, then put in the Sugar, beat it very well, beat the yolks of the Eggs & Sift them







## To make Portugal Cakes

Take a pound of New Butter, 6 Eggs, leaving out 2 whites, work it well together with your hands till the Eggs are perfectly mixed with the Butter. Add to this one pound of Loaf Sugar sifted, a pound of Flour well dry'd, half a pound of Currants, and a little beaten Mace, mix all well together. Butter your Pans, fill them better than half full, put them in an Oven that won't discolour a white Paper.

## To preserve Cucumbers

Take some small Cucumbers and large ones, that will cut into quarters to look like Citron, the greenest & freest from Seeds you can get. put them into strong Salt and Water, in a straight mouthed Pot, with a Cabbage Leaf over them to keep them down, and tie a Paper over them, and let them stand in a warm place till they are yellow, then take them out and wash them, and set them over a Fire, with a Little Salt in the water to green them, put a Cabbage leaf over them, and cover the Pan close, but take care, they do not Boil, if they are not clear green Changing the water will help them, if you do that, you must put them into a Pot, while the Pan is scoured, and the water made hot, then take them out of the first water, & put them in & cover them as before, And when you think them a good Green, take them off, but keep them in water till they are Cold, and then put them in cold water for 2 Days, changing the water twice a Day, to take the Saltness out. The large ones must be cut, & the Seeds and soft part took out. before they are put into the Cold water, then take them out & wipe them dry.



make a Syrop, put in it some Lemon Peel, and a good deal of Ginger but scrape of the Outside, before you put it in, when the Syrup is Cold, put them in and boile the Syrup once in 2 or 3 Days for about 3 Weeks or as you see there is Occasion, for the keeping, there is the most danger at first, you must make your Syrup of double refined Sugar, & put it to the Cucumbers, when it is quite Cold.

To make Tea Cakes

Take 2 Ounces of Flour, two Ounces of Sugar, Carraway Seeds to your Judgment, a Gill of Milk, mix these all together, and roll it thin, and cut it out in Cakes ..

To make Kings Cakes

A pound of fine Flour well dried, half a pound of Sugar, finely beat. a pound of Currants, a pound of Butter, washed in Rose-water, rub the Butter in the Flour, 4 Eggs, leave out 2 of the Whites, Beat them with a little Rose water, & 7 or 8 Spoonfulls of Cream, mix all these together, make your past into Cakes, flat them & put them into a Oven - not too Hot. these Cakes will keep half a year.

To Boil Rice for a Curry.

Wash your Rice in different waters, till its quite Clean, then set it in a Sieve to Dry, when your water Boils put in your Rice, stirring it till Soft. then Drain the water from it, & Shake it dry, sett it before the Fire to keep Hot. and often shake it



## To make Cakes

Take a pound of Flour, one Egg, 2 Spoonfuls of yeast & a little Salt  
Mix it with good Milk, then make it into 6 Cakes roled Thin.  
sprick them all over, and let them stand an Hour, before the Fire  
to rise. 5 Minutes in a Quick Oven will bake them

## To Boil Crabs

Don't get your Crabs till they are quite ripe Care & Lon them. And to  
one pound of Crabs put 3 quarters of a pound of Loaf or Powdere  
Sugar, and to every pound half a preserved Orange, beat to a Paste  
Boil it as you would any other Sweetmeat

## To make Ratafia Cream

Take 2 Ounces of Almonds, blanch them in hot water, take as  
many Apricot kernels as will give them a good flavour. If you have  
no Apricots bitter almonds will do as well, beat them small in a  
marble Mortar, put to them a little Cream for fear of Oiling, when  
small put a pint of thick Cream, Stir them well together, then  
strain it thro' a strong Cloth, wring it as hard as you can, sweeten  
it to your Taste, set it upon a clear Fire, stirring it all one way  
till it boils, then take it off & stir it till it's almost Cold, then put it  
into Glasses or Dishes.

## To make Scotch Collops

Take some Veal cut in thin pieces off a Leg of Veal Season it with  
Nutmeg, & Mace, fry it with Butter of a good Brown, then take it out  
put some good Gravy into your Pan with the Veal, thicken it with



Butter and Flour, squeeze in a little Juice of Lemon & a bit of Peel. And some Mushrooms, make the Balls with a bit of Veal, a bit of Suet, 2 Eggs, some Crumbs of Bread, a little Nutmeg, Pepper & Salt - a bit of Anchovy, beat them well together and roll them long & round ones, fry them of a good brown in some dripping, Send your Scotch Collops up with some crisp Bacon over it in Slices -

### To make little Cakes

Take a pound & half of Flour well dried, A pound of Sugar, a pound of Butter, the whites of 2 Eggs, a few Coriander Seeds, beaten small Or 4 Spoonfuls of yeast, rub all these together, then make them up, and prick the sides that lie down to the Paper, don't prick them thro', they will bake in 7 or 8 Minutes -

### To Candy Angelica

Boil the Angelica till it will Peel, when peeled put it into Water with Rennie Leaves to Green it, take its weight in Sugar, wet the Sugar in the Water, boil it to a sandy, then lay in your Angelica Let it lie all Night, then take it out and lay it in what shape you please, put it in a Slow oven to Dry -

### To preserve Morella Cherries for Sarts

Take your Cherries when full ripe, take the Stalks from them, put them in a Stan and weigh them, then strew some Sugar over them, put them in a Slow oven, let them stand till they begin to Crack - then put them by till next Day, then to every pound of Cherries put half a pound of fine Sugar, put them over a Fire and give them one boil up, then let them stand till cold, put them into Jugs, & tie them



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down Close, as oft as you perceive they work, Boil the Syrup and put  
it on hot

## To make Tea Cakes

An equal quantity of Flour, Butter, and Powder Sugar, and as much  
White of Egg, as will wet it, roll it out as thin as possible and cut  
into Cakes with a Tea Cup, keep them when baked near the Fire or  
they will not be good, the flower and butter must be rub'd together.

## To make Lemon Cream

Take 3 large clear Lemons, pare them very thin, & steep the Rind half  
an Hour in half a Pint of Spring water, then take the Juice of the  
Lemons, and to them put half a pound of fine Sugar, the yolks of 2  
Eggs, and the whites of 4. Strain all thro' a fine Sieve, and set them  
over a clear fire, keeping stirring them one way, till they are of a  
proper thickness, then take them of the Fire, and continue stirring  
them, till they are cool enough, to put into your dish, or glasses -  
It must not Boil or it will be apt to Turn -

## To make Cucumbers Ketchups

Pare your Cucumbers and bruise them in a Marble Mortar, and to  
a quart of Liquor, put a pint of white wine, a Pint of Vinegar distilled  
is best, 2 handfulls of Salt, 2 Sticks of Horseradish cut in pieces, -  
10 Shallots, 1 head of Garlick, and one Onion. Boil these an Hour, then  
Strain it off, and add a quarter of an Ounce of Mace the same of Cloves  
& white Pepper, & let it Boil half an Hour more when cold put it into the  
Bottles with the Spice, it will keep years, and is very good. put into any  
white Sauce -



## To make a Cream Cheese

5 Pints of New milk, and a Pint of Cream, put a Pint of Boiling water to the Cream, one Spoonful of Steep and Salt what you think proper when it is Come, lade it out with the Skimming dish, into the Twig Basket, never break it, let it stand till all will go in and never squeeze it, It must have a twig to put at the Top and turn'd 3 or 4 times a day till all the Whey is out, then put it on a Dish, and cover it with Ash Leaves and put it in a window in the Sun with another dish over it.

## Lemon Cheese Cakes

Boil 2 large Lemon Peels till they are soft, pound them well in a Mortar, 6 Ounces of Loaf sugar the yolks of 6 Eggs, and half a pound of Butter, mix them well together, fill the Pasty pans half full, and sift sugar over them, An Hour will bake them.

## Cup Custards

Boil a pint of Cream, with a little Cinnamon and Lemon Peel when Cool mix the yolks of 6 Eggs, 2 Ounces of Loaf Sugar, and a Spoonful of Brandy, Strain it thro' a Sieve put it on the Fire, Stir it till it goes thick, not to Boil, or it will Curdle.

## To Bottle Cranberries

When the Cranberries are full ripe bottle and Cork them very well top them close down with Leather you may put a Spoonful of Red wine in each.



## To make muddy Drink Fine

When you brew strong wort, take a large Bowl of the Hot Hops, & put it into your Vessel of Ale or Beer, which must be unstopped, and wisk in the Hops very well Let it stand a day or two to see if it works and then stop it up again for a fortnight at least and it will be Fine.

## To Broil Eels

Take the largest Eels you can get, Gut them clean wash and dry them Season them with Pepper and Salt, put them into a Broiler before the Fire, Broast them as often as you see Occasion, when they are near done Straw on some grated Bread and sweet Herbs finely Shred, Let them be Crisp before they are dished up, Pour some melted Butter over them Garnish with Sliced Lemons and Crisp Parsley.

## To make Almond Plumery

Take a sett of Calves feet, boil them to a Jelly, then blanch a pound of Jordan Almonds in warm water, and beat them in a Mortar w<sup>th</sup> a little rose water to keep them from Oiling, then put in half a Pint of Spring water, Squeeze them well through a Napkin, then beat the Almonds again & add more water, so on till the Goodness is all out, then put in about a Quarter of a pound of Fine sugar keeping it stirring over a Fire till itt of a right Thickness, don't let boil above 2 or 3 Minutes put as much of the Jelly, as will thicken it, Pour it into Cups and when Cold turn them out and eat with it --- Wine and Sugar.



## A Batter to Fry Fish in

Take some small Beer one Egg well beaten, and as much Flour as will make it into a Batter mix it all together and dip in your Fish, fry them in a deal of dripping or Butter over a very brisk fire.

## To make forcemeat for a Roasted Salmon

Chop Shrimps, and grated Bread, the Liver of the Salmon, some sweet Herbs, 3 Anchovies, mix these with a Lump of Butter, it must be seasoned with Salt, Pepper & Mace, pretty high, the Salmon will take 3 Hours baking in a Hot Oven, it must be scored on the Top to keep it from breaking.

## To make Brown Fricassee

Take Chickens or Rabbits, cut the joints into two fry them of a good Brown, in Butter, then take some strong brown Gravy --- thicken it with Flour & Butter put in a bit of pounded Clove... pepper, a little Nutmeg & make it Savoury with a little Walnut Pickle, then put in your Rabbit and just give it a warm up. Garnish your Dish with Walnuts and Cucumbers.

## To make White Fricassee

Take Chickens or Rabbits, cut the joints in two, put them in a Pan &c as above, Cover them in Water, put in a Bunch of Sweet Herbs, an Onion, and Mace, Boil it about a Quarter of an Hour, then Strain it and put to it about half a Pint of Cream, & half a Pint of the Gravy, a bit of Lemon Peel, Boil it up, then thicken it with Flour and Butter, make it Savory with



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Salt and Nutmeg, When it is Boiled of a good thickness Just before  
you put in the Rabbit, squeeze in the Juice of half a Lemon, if you  
have any Mushrooms put some in, and Garnish your Dish with  
Lemon and Mushrooms

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### To make Gingerbread

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Take 2 pounds of Flour, 2 pounds of Treacle 2 Bunces of Raze Ginger  
finely beaten and sifted, and an Ounce of Carraway, Seeds mix these  
together with a quarter of a pound of melted Butter with some un-  
Canned Orange & Citron make them up into Cakes and Bake them  
on Buttered Papers.

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### To Stew a Hare

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Take the Hare and cut it in pieces, put it in a Jug with a quarter  
of a Pint of Red Wine, and half a pint of Gravy, one Onion Stalk  
Cloves, a little Mace and whole Pepper, a Bit of Lemon Peel and  
sweet Herbs, when the Hare is all in the Jug stop it up very close  
with a Cloth & Tye something over it, Put it into a pot of water up  
to the Neck, Let it Stew till it is very Tender, which will be in  
about 3 Hours, Then take all the Gravy from it, & Strain it  
Clean from the Spice and Herbs, add to it as much fresh Butter, as  
you think fit for the Sauce with a little more red wine, then  
put in a Hash Pan - Garnish it with Lemon and Pickles, the  
Hares head must be in the middle.

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### To make an Hedge Hog

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Take a pound of Blanch'd Almonds Pound'd fine, with a little  
Sack, or Orange Flower water, or rose water, Beat them to a fine



Paste, and Beat the whites and yolks of 4 Eggs, put in near a Pint of sweet Cream, sweeten'd to your Taste, mix them alltogether, 2 Oun. of fresh Butter, melted, mix them well over the fire, in a pewter dish Stir it till it is pretty stiff, to make it up in the form of an Hedge Hogge, Lay it in a China Dish, then take Blanched Almonds, & cut them in long bits, and Stick the Hedge Hog, Boil some Cream and take the yolks of 2 Eggs, and a little Sack, sweeten it to your Taste, Pour it over the Hedge Hog, Serve it up Cold

### To make an Almond Hedge Hog

Take half a pound of Almonds Blanched, put 2 or 3 Spoonfuls of Orange water, and beat them very Fine, then beat 6 yolks of Eggs, 4 whites very well, to which put half a Pound of the finest Sugar beat and sifted, 4 Ounces of Clarified Butter, mix all these together, put them in a Saucepan and Stir them over a very Slow fire till it is stiff paste, when Almost Cold, put it into the Shape, put Currants for its Eyes, Comed Orange for its Tongue, Stick the Back with Almonds, as long as you can cut them, pour thin Custard into the Dish full, Garnish it with Almonds, Currant Jelly and Jamaid Ice.

### To Hash a Calves Head

Pick the Head Clean and wash it from the Blood put it into a pail of water to Soak till it is of a good colour then Boil it till it is near Enough, take it up and cut one side in small pieces then put it in a Hash Pan, with as much strong Mutton Gravy made very Savory as will be needful, Squeeze in a little Lemon Juice & thicken it up with Butter and Flour, mixt. you may put in —



Mushrooms Trossels, morels. & Heartshoke bottoms, if you have them if not, it will do very well without, the one half must be broild before the Fire, but first cut across with a Knife and before you take it up anoint it with yolks of Eggs, some Season with Pepper and Salt. — Straw on a little Grated Bread to Look crisp and Brown, Lay it in the middle of the Dish, the Hash round it with a row of Fry'd or Broild Bacon, and forcemeat Balls, Garnish it with Pickles & Lemon — The Brains must be Boild with a little Green Parsley & meat with a couple of Eggs, Grated bread and Nutmeg, then Fry them in small Cakes in the Pan, and lay them upon the Head, in the Dish let there be plenty of Sauce.

### To make Imperial

Take 2 Ounces of Cream of Tartar, 3 Gallons of Water, The Rind of a Lemon, and Sugar to your Taste, Boil your Water and pour it to y<sup>e</sup> rest of your Ingredients, and then Boil it altogether for 12 Minutes. V.B you may drink it as soon as you please.

### To Pot Lobsters

Take all the meat out of the Shells, but not break it to pieces Season it with Nutmeg, Cloves, mace Pepper and Salt, put them into a Pot as Close as you can, cover it, with half a Pound of Butter over it, then put a paste over the Top of the Pot, bake it 3 Hours, then put it into the Pot you bring it to the Table in, pour the Liquor over it & when Cold put Clarified Butter over it



## To make Liquidilla

Take the Peel of a Dozen Oranges, and as many Lemons pared very thin and infuse them 4 days in 2 Gallons of the best French Brandy, Cover it very close, then take 12 Quarts of spring water, with 6 pounds of double refined Sugar, Boil it quarter of an Hour and clear it with the whites of 6 eggs beaten, when it begins to Boil take of the Scum, then strain it thro' a fine Sieve, and let it stand till cold. Then strain the Brandy from the Peels and add to it the juice of 4 Oranges and Lemons well squeezed & strained, mix all together w<sup>th</sup> the Liquor, and put it in your Vessel, Stop it up close, and let it stand 6 Weeks or 2 Months, then Bottle it. Single refined Sugar will do as well.

## To make Pick a Lilla. A French Rec<sup>t</sup>

Take one pound of Lingger, Let it lie in Salt and water one Night, then Scrape it, and cut it in thin slices, and put it into a Bottle and let it stand till the rest of the Ingredients are ready, take one pound of Garlick, Peel it and cut it in pieces, and Salt it 3 days, then wash it and Salt it again 3 days, then wash it, and put it by the fire to dry, take Cabbages Cut them in quarters and salt them 3 days, then press the water out, & put them by the fire to Dry in the same manner, you must do Colliflower, Cellery, Cucumbers, Mellons Green plumbs, Apples, Carrots, Lemons, Artichokes or any other Green fruit. Radishes must be scraped, and the young Tops left on, French Beans & Asparagus must be scalded, only 2 days, and then give them one Boil up in Salt and water, and dry them as you do the others take long Pepper dry it by the Fire. Mustard Seed Bruised, Turmeric



powder'd very fine, put these Ingredients into a stone Jar and if you  
 wo. have the Pickle very strong put one quart of strong Vinegar and  
 3 quarts of Small, fill your Jar 3 quarters full to 4 quarts of Vinegar  
 half a pound of Garlick, and a pennyworth of Turmericks.

### To make Quince Marmelett

Take the Quinces, cut them in quarters and take out all the Hard Shores  
 and Rippens which you must boil in as much Spring water as you  
 think proper and when its very sleepy put the quince in it with their  
 weight of Powder sugar in, at severel times, let it Boil gently over a  
 Charcoal fire, Stir it constantly and when its of a good Scarlet and will  
 Jelly in a Spoon its enough, put it into Pots.

### To make Soup Maignre

Take a pint and half of Split Peas, Pick and wash them clean put  
 to them, better then a Gallon of Water, have ready 7 or 8 large Onions  
 and as many Carrots sliced thin, fry them in Butter till they are  
 pretty Brown, then take them out and Dry from the Butter as you can  
 and put them to your Peas, let it Boil 3 Hours, then strain it thro' a  
 Sieve, fry some Sippets and lay them in your Steepan, with some leaves  
 of the round Sorrel, upon them, pour your Soup over them, and let it  
 stand till the leaves are tender, Then take out the Sippets & Sorrel, lay  
 them in your dish and pour the Liquor over it Add pepper and Salt to  
 your Taste - *NOTE:* you may alter this Soup by putting different  
 Herbs, such as Celery, Endive, or Spinnage, but if you have not the Sorrel  
 put a Spoonful or two of Vinegar, a French Roll fry'd in Butter is a  
 pretty Addition instead of Sippets.



## To Roast a Pike

Take Grated Bread, sweet Herbs, Cut small some Suet, 2 or 3 Anchovies wash'd, Grated Nutmeg, a little Pepper and Salt mix these together with as many Yolks of Eggs, well beat them, as you see convenient roll it up, & put it into the Pike, then lay it into a Iron pan, and w<sup>th</sup> a Feather, anoint it all over with yolks of Eggs, Strew on some sweet Herbs and Grated Bread, put on some bits of Fresh Butter to Baste it, then put it into the Oven, & when it is baked enough Dish it up - Garnish it with Lemons and Crisp Parsley.

## To make a Brown Bread Pudding

Take half a pound of Brown Bread grate it, half a pound of Suet finely Chopp'd, half a pound of Raisins clean pick'd and wash'd, Beat 6 Eggs, grate in half a Nutmeg, a little Sugar & Salt mix all together and make it up in a Pudding, Tye it up in a Cloth & Boil it 3 or 4 Hours, Melted Butter with white Wine & Sugar for Sauce.

## To make a Citron Pudding

Take 12 Eggs 3 whites, a pound of Fine Sugar a pound of Butter melted thick, Mix all these together, and Cut some Citron - very thin, put within Pale round the Edge of the Dish - A quarter of an Hour will bake it



## A Raspberry Pudding

Garnish the sides of your Dish with a Paste harden'd in the Oven putting some Water in the Bottom then take some Raspberry Jam & lay in the dish, Cover it with Custard, which must be made of half a Pint of Cream 3 Eggs half the whites, sweeten it to your Taste, thicken it over a slow Fire, then pour it in your dish, half a quarter of an Hour in a slow Oven will bake it

## An Orange Pudding

Grate the Rind of 3 good sized Oranges squeeze out the Juice & Strain it into a Cup, beat 9 Eggs Leave out 4 whites melt half a pound of Fresh Butter mix all together and sweeten it to your Taste, Butter the Bottom of your Dish and paste the sides, then pour in the Pudding, half an Hour in a slow Oven will bake it, half this quantity makes a good size Pudding.

## An Almond Pudding

Take one quarter of a pound of Almonds, pound them small with a little rose water, then take a Pint of Thick Cream, the yolk of 6 Eggs well beaten, 2 Ounces of Savoy Biscakes grated Powder Sugar to your taste, put Soft Paste round the Dish Bake it half an Hour.



## A Quince or Apricock Pudding

Take a pint of Cream & Eggs, 2 of the whites, Boil the Cream & put the Eggs to it, Stirring it well together then take as much Pulp of Sealed Quinces or Apricocks, sweeten'd well with Sugar, and when your Cream and Eggs is almost cold, Stir in as much of your Quince or Apricock, as will thicken it well, & then bake it, Let your Dish be Edged with Sugar Paste.

## An Apple Pudding

Take 12 large Pippins, coccle them slowly, then take the Pulp with 8 Eggs well beaten, leave out 6 whites, Nutmeg and Salt some melted Butter, sweeten it to your taste, mix all together and boil it.

## To make a D<sup>o</sup>

Scald the Pulp of 3 quarters of a pound of Quick Apples, add to it 8 Eggs leave out half the whites, half a pound of Loaf Sugar beat up with the eggs, grate in the Peel and squeeze in the Juice of one large Lemon, add half a pound of the best melted Butter, Paste the sides of your Dish, a little time Bakes it.

## A Cheese Curd Pudding

Take a Skimming Dish of Cheese Curd and run it thro a Hair Sieve with your Hands, mix with it the like Quantity of Grated Bread, a little Salt, Nutmeg, Sugar & Currants, beat 6 Eggs, half the whites, a little melted Butter and Sack, mix all together & make them as thick as Cheese Cakes, Butter your Tins and fill



them above half full and they will rise to the Top, when they are  
Waked enough, turn them out and pour melted Butter Sack &  
Sugar over them for Sauce.

### A Carrot Pudding

Take a Quart of Cream 10 Eggs beaten well together thicken it with a  
Quantity of Grated Carrots, and as much grated Bread, half a  
pound of melted Butter, sweeten it to your taste, Stir it well  
together and Bake it

### Mansey Pudding

To one Pint of Cream, 10 Eggs, half the whites, Half a pound of Butter  
melted, a little Orange Flour water, half a pound of Biscakes  
grated, a little Nutmeg, what Sugar you please, mix all these  
together and colour it with the Juice of Spinnage & Mansey, then put  
it into a Kettle over the Fire stirring it till it is stiff enough to spread  
in the Dish, then Butter your dish and Bake it Quarter of an Hour  
then turn it out of the Dish itt upon, on another bottom upwards &  
garnish it with quarter'd Orange & Sugar grated, The Mansey and  
Spinnage must be very dry after it is washed

### New Colledge Pudding

Take the Crumbe of a Penny Loaf, half a pound of Sack, half a pound  
of Currants, half a Nutmeg, some Salt and Sugar the yolks of 5 Eggs, 3  
of the whites well beaten, 2 Spoonfulls of Cream one of Sack, so make  
it up in a paste and part it into 12 Puddings roll them with your  
hands, flat them a little on the Top, then put a quarter of a pound of



Butter in your Steepsan, when it is very hot put them in and bake them, put Saich, Sugar, and Butter over for Sauce and stick some Candied Lemon and Orange on the Top.

### A Quaking Pudding

Take a Pint or more of thick Cream, 3 Eggs with half the whites. beat them well with a Spoonful of Orange water, take 3 Spoonfuls or more of Flour mix it well together so that there is no Lumps. Grate in a little Nutmeg and Sugar, take a thick Cloth and flound it Tye up the Pudding close boil it an Hour very Fast melted Butter Saich and Sugar for Sauce.

### To make Spanish Pancakes

Beat 10 Eggs very well, leave out 7 whites, then put 3 Spoonfuls of Flour as much Sugar, a little grated Nutmeg a Quarter of a pound of melted Butter to Oil, a little Salt all mixed together & put 3 Spoonfuls in the Pan at a Time, you need not put any Butter in the Pan they must be turned not at all, they are so tender, put them one upon another, with the Brown side upwards serve them up with your quarter'd Orange & Grate Sugar on them.

### A Lemon Tuff

Take half a pound of Almonds blanch them and beat them, 3 quarters of a pound of melted Butter, three Eggs; 4 of the whites half a pound of Sugar & Lemon grated mixed all together. put paste round the Hedge of the Dish, half an Hour will bake it.



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To make a Codling Pye

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Scald your Codlings over the Fire cover'd all with their Leaves when you think them near done take them out and Peel them, and as you Peel them put them into the water again, and cover them close, if they do not green of a good colour, you may hang them at a great distance over the Fire, then take them out and drain them from the Water, either put them whole, or cut in Slices into your Dish — when you have put what powder Sugar you please Edge the Dish round with Puff paste, put on the Lid when it is baked, cut it off make a Custard of a Pint of Cream, the Yolks of 10 Eggs well beaten with Sugar to your taste mix them together and stir it in a Kettle over a slow fire, till you think it is thick enough, when the Pye is Cold, pour it over, Cut the Lid in quarters, and stick them up in the Pye, any sort of Apple Pye may be made the same way, only slice the Apples very thin, and when it is Baked and cold pour the Custard over it, A Danson is very nice done the same way, therefore none of them be eat hot, have the Codlings with the Green side uppermost on the Dish, if you make a sliced Apple Pye, mix the Apples with the Knife, then smooth them on the Top before you pour on the Custard.

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To Pickle Hams

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Take 6 Ounces of Bay Salt, 3 Ounces of Salt Petre, pound small 4 Oz. of Brown Sugar 3 handfull of common Salt, mix them well together & make them hot in a Stew Pan and rub as much in your hams, the first time as you can then rub them and Turn them every other Day for a month, then hang them up to Dry.



## To Pickle Kidney Beans

Get them young, put them in a Brine of Salt & water, let them lie a week, then take Boyl'd Vinegar and Green them, as you do Cucumbers when of a good Colour, take some good Vinegar and put Spice in it. Boil it well and pour it upon them.

## To Pickle Red Cabbage

Sprinkle some pepper and Salt upon the bottom of your Pickle Pot, then lay in some Cabbage, then Shake on some more Pepper and Salt, then more Cabbage, and so on till your Pot is full, Sprinkle some on the Top and fill your Pot with the best vinegar you can get. - Thee -  
Vinegar Cold, - no water at all -

## To Pickle Herrings

Take half an Ounce of Nutmegs a quarter of an Ounce of Mace a quarter of Cloves, half a quartir of Black Pepper a good handful of Salt, beaten together, then take 20. Herrings wash & dry'd take the bones out cut of the Head and Tail then rub every one over w<sup>th</sup> Spice, put them in an Earthen Stean that will hold as many.. more then fill the Pan or Stow up with white wine & white wine Vinegar Paste it down so that no air gets in them Set it in a Oven with Bread you must not open the Pot till cold and when you take any out Stop them up close, and they will keep a great while, you may do Porch or any other fat fish the same way.

## To Pickle Samphire

Pick of all the brown, and root, that grows on them put the Green in Water and a Handful of Salt, let it stand all night in thee...



Morning drain it and put it over a Fire with as much good Vinegar as will cover it, let it stew over a slow fire till green which will be in about an Hour it must be covered very Close that none of the Steam comes out, then take it up in a Stean, Boil the pickle up with 7 Blades of Mace and a little black Pepper, then pour it on the Samplice and Cover it close be sure don't let the Samplice boil but Scald

### To pickle large Cucumbers in Slices

Parse them thin, and slice them pretty thick, 4 to half a doz. large Cucumbers sliced, 2 large Onions with a Handful of Salt, let them Drain well in a Calender till they seem dry then boil up a Bune of salt and Water do so 3 times a Day, then make your pickle of white wine Vinegar, boild with Spice, Gynjer Mace, and whole Pepper & a few Cloves pour it over them every day till you see them enough & tie them <sup>up</sup> for use.

### To pickle Oysters

Take as much Wine and Vinegar as Oyster Liquor as will Cover them put to them Mace sliced Nutmeg whole Pepper some Salt when the Pickles Boil put in the Oysters let them Boil a little while, so take them out till the Pickle is cold, then put them in together Tye a Leather close over them.

### To preserve Oranges

Take Sevil Oranges, the thickest rind you can get, lay them in water Changing the Water twice a Day for 2 days then rub them well w<sup>th</sup>



Salt, and wash them well afterwards, and put <sup>in</sup> Water, changing the Water twice a day for 2 days more then put them in a large Pot of Water to Boil, having another Pot of Boiling water ready to throw them in as the other goes bitter, changing them often till they are Tender, then take them up in a Linnen Cloth, and a Woollen over it, to keep them Hot, take one at a time and make a little hole at the Top, and pick out the Seeds, but do not break the Meats, pare them as thin as you Can with a Sharp Knife, take a pound of Oranges before they are pared, a pound of double refined Sugar, and a pint of fair Water, Boil it and Scum it, and let it be Ready when they are all pared, Set them on the fire, Cover them close and keep them Boiling as fast as they can, till they look clear, then take them up in a deep Gallie Pot with the Holes upwards, fill them with Syrup & when they are almost Cold pour the rest of the Syrup over them, let them stand a fortnight or 3 Weeks, **Then** make a Jelly of Pippins a pint of Pippin Water and a pound of Loaf Sugar, and when its ready take out your Oranges out of the Gallie Pot, and pour all the Syrup out of them, and put them in your Jelly, and let them boild a Boil or two, then put them in your glasses, and when they are near Cold, fill them with Jelly the next day Paper them up

### To preserve Apricocks

Pare your Apricocks thin, take out the Stones, put to them the same weight of Sugar, let it be beaten fine, lay a row of Apricocks & a row of Sugar. let them stand all Night, put them into a Sweetmeat Pan over a slow fire, keeping them stirring and scumming for half an Hour or more then take the Apricocks out and put them on a Fish plate to drain, what comes from them, put into the Pan, and let it Boil till it Comes to a C



Messers  
Sweet

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thick Syrup, keep it constantly Scumming, you must break the stones and  
 Skin the kernels, then put them in a bit of Muslin to boil in the Syrup  
 then lay your Apricocks in the Pots with the kernels between, pour  
 your Syrup on them not too hot, Let them stand till quite Cold then  
 Paper them up. Dip your Paper in Brandy.

## To Pickle Walnuts Green

Take Fresh Walnuts of the Tree when they are Green, put them in Vinegar  
 and Salt, as much as will cover them. pour melted Suet of Mutton -  
 over them, and tye it fast down, and let them stand Buried in the  
 Lye. 6 Weeks, then take them out and make a Pickle of White Wine Salt  
 and Spice, dry the Walnuts, & put the pickle cool on them, put some  
 Brinded mustard seed in a Bag, and one Clove of Garlick w<sup>th</sup> them.

## To Pickle Walnuts

Pick them full of Holes with a Needle Split them half thro lay them  
 in Sack and Water, change it every 2 Days till you see the Water not  
 Change Colour nor bitter, wipe them dry, & lay them in a Pot, put to  
 them a Handful of Mustard seed, some Cloves, Mace, Ginger, Pepper  
 Bayleaves, Orange Peel, and as much Salt, as will bear an Egg -  
 Pour the pickle on, boiling Hot, keep them close, stopp'd for 14 days  
 then Boil your pickle again. put on Oil, and keep for use.

## To Pickle Onions

Peel them, put them Salt & water 2 days. dry them well, make  
 your Pickle of Vinegar black and white Pepper mace and a little  
 Horseradish put it to them cold in a month's time Boil your pickle  
 & put it to them Hot



## To make Mince Pies

Take 4 pounds of Meat, put 8 of Suet, 8 of Currants, 4 of Sugar, 10 Apples  
1 Ounce of Cinamon, 2 Nutmegs, 3 quarters of Orange & Citron &  
Lemons and the Peels minced fine, a little Salt, half a pint of  
Brandy, and half a pint of white wine, a quarter of an Ounce of Clove

## To make a Marrow Pudding

Take 4 Noble Biscuits and the marrow out of 2 Bones cut them in  
Slices & Butter the Dish in the Bottom lay a row of Biscuits and a row  
of Marrow Candied Lemon & Orange & Citron, then take a Pint of Cream  
and the yolk of 4 Eggs well beaten sweeten it to your Taste, pour it  
into the Dish, half an Hour will bake it, Put a little good paste round  
the Edge of your Dish.

## To make Gooseberry or Currant Jam.

Take a Pint of the Juice of Red Currants & a pound of Red Gooseberrys...  
topps & tails, and slit down with a Penknife, then take 2 pounds of  
fine Sugar finely beat; Put the Sugar to the Juice, set it on the Fire &  
when it is melted put in the Gooseberrys and Boil them till they look  
Clear or Jelly then glass them up.

## To make an Orange Pudding

Take the Peel of one Orange and Boil it very tender, shifting the Water  
often then take the yolks of 8 Eggs, 3 quarters of a pound of Butter and  
3 quarters of a pound of Sugar, Melt the Butter thick & beat the Orange  
and Sugar together, put paste into the Bottom of the dish and round the  
Sides. Let it stand in the Oven, but half an Hour, you may put in some  
Almonds, if you please.



## To make a Lemon Pudding

Take the Peel of 2 Lemons, Boil them till they are tender, take 3 Q<sup>rs</sup> of a Pound of Butter, the same of Sugar, mix them together, then put on in a Mortar, beat them very well, then put to the Peels the yolks of 12 Eggs, the whites of two, when they are all mixt put in the Juice of 2 Lemons lay some Paste at the Bottom, and cross bar it at top: Half an hour will Bake it.

## To make a Sago Pudding

Boil quarter of pound of Sago in a quart of Milk till it is very clear and soft, take great care it does not burn to the Bottom, when it is Cold put to it a little more than half a pound of melted Butter, the yolks of 8 Eggs one Spoonful of Sack, as much Orange Flower or Rose water, sweeten it to your Palate, a little Candied Orange Cut thin, a quarter of a pound of figs cut, they must be Pumm'd before you Put them in; half an hour will bake it, grate a little fine Sugar on it, when its Baked

## To make Russian Puffs

Beat one Handful of Blanch'd Almonds with 2 or 3 Spoonful of rose or Orange Flower water, put to them 4 Eggs with only 2 whites, 2 Spoonfuls of Flour, sweeten it to your Taste, a quarter of a pound of melted Butter, and a Pint of Cream, Butter the Cups they are baked in Let them stand half an hour in the Oven, The Sauce is melted Butter white wine & Sugar.

## To Stew Pippins

To a Pint of Water put a pound of Fine Sugar, Boil them up together Clarify it with the white of an Egg, have ready to this quantity 16 pippins.



Pared and Cored, lay them single in your Pans, that they may not touch one another let them Boil over a quick Fire till they look Clear, then take them of the Fire and Squeeze the Juice of a Lemon over them.

### To make Calves Foot Plumery

Make a very strong Jelly of Calves Feet, let it stand till it is Cold — then take of all the Fat, and Run it through a Jelly Bag, then Put as much Cream to it as will make it pretty white, put a little Annamom a little Sack, and a little Orange Flower water to it, and Boil them altogether, then sweeten it to your Taste — Wet your Lips, and put it through a Jelly Bag, Straining it till it's pretty cold

NB — you make Hartshorn Plumery after the same manner.

### To preserve Oranges Whole

Take the largest & best Seville Oranges without Spots, grate the Outides all over very lightly, not to take of the Colour, then with a Penknife Cut out a Round piece, just where the Stalk grows, big enough for your Scoop to go in, then Scoop out all the Seeds and Juice / If you leave one behind it will Perish the Orange / then Put them into Water w<sup>th</sup> the Pieces you Cut out, Shift the Water twice a Day for 2 or 3 days then make a Pot of Water Boil, and put them in with the Pieces and so let them Boil till they are tender, Then take them out, & lay them upon a clear Cloth, and if all Parts don't look alike scrape it lightly with a Penknife till they do, take a pint of Water & pound of double refined Sugar, let it Boil and Scum it well and Boil them up in y<sup>e</sup> Syrup 3 or 4 times till they are clear, then take them up and put them into a dry Gallie Pot, and let them stand till Currants or



Codlings are ripe, and make Jelly of one, and put them in and whilst they are in the Syrup Boil them up once a Month / Note Lemons. are done the same way -

### To preserve Oranges whole or in Halves

Scrape of a little of the Outward Rind, then take the Meat out, let them lye in water 3 days, shifting the Water twice a Day, then Boil them in 3 or 4 waters till very tender, and the Bitterness gone, Drain them & Dry them well, to every Pound of Oranges take a pound of Sugar, and a Pint and half of Water & half a Pint of Apple Liquor - Add to the Apple Juice half a pound of Sugar, then Boil the whole very well together Then take them out and let the Syrup Boil till you think it will keep them, Pour it warm upon the Oranges -

### Meat to fill the Oranges

Take a little grated Biscake a little melted Butter, some Sugar the Rind and Juice of a Seville Orange, the yolks of 2 Eggs, which Quantity fills 3 of the whole Oranges preserved as above, put the Tops on them, and tie them up in Cloths, Boil them half an Hour. Serve them up with Butter Sack and Sugar and a little Orange Juice

### To Pickle Cockles

Get some fresh Cockles, wash them very clean, & put them in a Pot over the Fire till they open, then take them out of their Shells, Pick them clean & lay them to Cool, then put their Liquor to some Vinegar whole Pepper & ginger sliced thin & more, set over the Fire, when it is Scalding hot put in your Cockles and let them Stew a little, then put out the Pickle from them, & when both are cold, put them in an Earthen Jug and Cork it up close in 2 or 3 Days they will be fit to Eat



## To Pickle Sparlings

Draw your Sparlings, wash them clean, put their Feels into their mouths then put them into Salt and Water for a quarter of an Hour and then lay them on a Cullendar to Drain, Put them in a Tossing Pan of Water, a good handfull of Salt, and a Gill of Wine, Vinegar, when it is just Warm put the Sparlings in, besure let them just Boil up, or they will crack, then take them out, & lay them single on a Cloth till Cold, make your Pickle of half what they were boild in, and half white Wine Vinegar, Put a little Salt, Sliced Nutmeg, Mace, and White Pepper whole, to your taste, Boil them all a little while together, when the Sparlings are Cold; put them into a Jug, and put the Pickle to them they'll keep 2 Months, If for present use, put more of the Pickle you Boild them in. *N.B.* You must put a Glass of small white wine, to the Pickle when Boiling.

## To make a Jelly Pudding

Melt half a pound of fresh Butter, and half a pound of Sugar together, when Cold put to it the Yolks of 8 Eggs, A Small Nutmeg and a Glass of Brandy or Ratafia. Lay a Puff paste in your Dish and bake it.

## To make Lemon Mince Eyes

Squeeze the Juice from 2 large Lemons, and then Boil them till quite tender which done, Chop them very small, and add an equal quantity of Currants and Sugar, and the Juice of the Lemons.



## To Stew Pidgeons

Wash your Pidgeons clean, cut off their Legs, make stuffing for them, to every Dozen Pidgeons take the yolks of 6 hard Eggs, and about the Quantity of a half penny Roll, and a handful of sweet Herbs chop't small, make it Savory with Salt and Pepper, Nutmeg and a little Butter, mix it all together, put in your Pidgeons, tie them up at both ends, fry them to a good Brown with Butter, then put them in a Stew Pan, cover them with weak Gravy, put them over a slow Fire, put a bit of Onion a little sweet Herbs, and a little Spice in your Gravy, let them Boil an Hour, then take some of the Gravy, and thicken it with Flour and Butter a few Mushrooms if you have any. Put your Pidgeons in the Dish, pour the Gravy over, you must put some Pease in the Season or Asparagus - which is in Season and Garnish your Dish with Mushrooms and Cucumbers.

## To Pickle Collyflowers

Take a large white Coliflower, cut it in pieces from the Stalk, boil it in a Cloth with milk and Water but not tender, then take them out, and let them cool, pour some distilled Vinegar boiling hot over them, they will be fit to use in 3 Days.

## To Pickle Nasturtium Buds

Gather the Buds in a Dry day and so Green that no yellow appears, put them into Salt & Water, 20 four Hours, Then sift them, and put them into fresh Salt and Water as before, then drain them, and Put them into Strong Pickle of Vinegar and Salt, and if you would have them Green put them in the Pickle Scalding Hot.



## To preserve Green Peppins

Take Peppins when small and green of the Trees, Pare four and cut them in pieces, Put them in a quart of Spring water, boil them to a Pulp run them thro' a Muslin Bag, put to the Liquor a pound of fine Sugar, as many green Peppins, as the Liquor will cover, set them on a slow Fire till they are as tender as Coolings. Then peel of the white Skin, Boil them again very softly till the Syrup is thick, they will keep all the year -

## To make a laid Pudding

Take as much Role as will fill a Dish, cut it in thin Pieces, put a layer of Bread, and then a layer of Currants, do so till your Dish is quite full, then take a Pint of Cream Eggs, 4 whites, sweeten it to your taste, Put a little Nutmeg and Rose water pour it upon the Bread, half an Hour will Bake it -

## Mushrooms Brown

Gather the Mushrooms that are Buttons, dry. Pare them very thin and Sprinkle them with Salt, as you Pare them, let them stand in their own Liquor all night, Boil them the next Day with Mac, cloves and Pepper, an Anchovy and Onion, the Pickle they are to be stewed in is their own, with two parts Vinegar, and one of Red wine added to it

## To preserve Oranges

Take your Oranges, and grate the yellow rind of very Nic, then put them into Spring water, till next day, tie them up in separate Bits of Cloth and Boil them till Tender, Changing the water very often, then cut a round Hole in the Stock end, and take out the inside, as clean as ...



possibly you can, then make a Syrup of Water, Sugar, Lemon Peel, Cut thin, a good quantity of the Juice, and some Brandy. Boil it, and then put in your Oranges, and let them simmer till clear, but they must not Boil. Q<sup>d</sup>: The Syrup must be very Rich or they won't keep

### To Pickle Cabbage yellow

Pickle the white Cabbage, Cut small, give it a Boil or two in Salt and Water, Drain it very well, take as much as will Cover it of Ale --- Alagar, Take as much of the best Powder'd Turmeric, tied up in a Muslin Rag as will Colour it, Give it a Boil or two, and put it upon the Cabbage, put in a very little Chian Pepper, when cold, two or three Cloves of Garlick, and then it is fit for use.

### Another of the same

Cut your Cabbage and Onions, lay a Row of each with Salt between in a Sieve to Drain 24 Hours, then put it into a Pot, Boil Alagar and Quizer and put to them boiling, let it stand till cold, then pour the Liguor from it, put Turmeric, Mustard Chian Pepper, and mix these with the Liguor you pour from the Cabbage, & put to Cold

### To Pickle Pork

Cut your Pork in pieces of proper Size for Boiling, Take one peck and half of Common Salt, A Ounces of Salt Petre, One pound and half of Brown Sugar, mix them well together, that will salt 18 Stone of Pork, rub every Piece, and lay it in a sound Powdering Tub that don't leak the Brine, every piece of the Kind downwards, & place them very close, so that the Brine may cover them, Cover the Tub Close. and when you take out to Boil, be careful to move none, but the piece you take out



## To make Puddings

Take a Pint of Cream, a Quarter of a pound of Butter, and set it over the Fire, till the Butter is melted, then take 7 Eggs and leave out 2 whites, a quarter of a pound of Flour, a quarter of a pound of Fine powder Sugar, a little Salt and Nutmeg, Beat them well together. then pour the Cream and butter to it, and put it into little Cups to Bake, Let them stand, half an Hour in the Oven, and when you put them on the dish put Sack and Butter over them.

## To pickle Mushrooms Black

Rub the small mushrooms with a Flannel, and peel the large ones, but not take out the Gills, and put them into a Jug with a large Handfull of Salt, a little Mace, whole Pepper, a few Cloves & Shallots; Cover the Jug very Close, and put them into Hotwater to infuse, in the same manner as you do Currants, It will take 3 Hours to infuse them; when they must be taken out of the Jug the small ones must be pick'd and put into a Bottle, and the large ones must be Stung and dried, Pick the Spice out, and to-gether with a little fresh, put into Vinegar, Boil it, and pour it on the small Mushrooms, the Catchup must be kept for use, The more large Mushrooms the Better, as it adds to the Colour.

## Lemon Pudding

Mix a large Spoonful of flour with a little cold Milk, Boil half a Pint of Milk and pour it Hot on the Flour, grate the Rinds of 2 Lemons, and the Juice, of two, Quarter of a pound of Loaf sugar. quarter of a Pound of Butter beat to a Cream, five Eggs all the whites, Bake it an Hour.



## To Cure Ham & Bacon

For 20 lbs.  $1\frac{1}{4}$  oz of Salt Petre  
— 10. oz Common Salt  
— 6 oz Coarse Sugar  
— 5. oz Bay Salt  
—  $1\frac{1}{4}$  oz. Salt Prunella

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## For 1. lb.

$\frac{1}{16}$  oz. Salt Petre  
 $\frac{1}{2}$  oz - Common Salt  
 $\frac{3}{10}$  oz - Coarse Sugar  
 $\frac{1}{4}$  oz - Bay Salt  
 $\frac{1}{16}$  oz Salt Prunella

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Rub it well over with  
the Salt Petre, being it



up for 3 days, then add  
the other ingredients all  
well beaten & mixed together,  
rubbing them thoroughly  
well in the 1<sup>st</sup> day  
Lay from Ham & Bacon in  
a tub or pan, & after  
the first rubbing, baste  
them every day with  
what drips from ~~it~~ them  
turning them carefully  
& seeing that every part  
is well saturated every  
day with the mixture



To be kept in pickle 5  
weeks. (Some think 4  
enough, but I always keep  
them 5) Then hang up  
in a dry place.

L M Bather

Meat from Venison

The above is a first rate  
receipt if carefully  
attended to. bacon  
Cured that way is very  
superior to the ordinary  
Curing



Receipt for curing  
Ham & Bacon

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Math. Beane



## Simon Pickle

One Gallon of Vinegar, one Dozen and half of Lemons, with all the Pulp taken out, fill with Salt and sew'd together, and dried in a slow Oven, 50 Pepper Pods, 6 heads of Garlick, Half a Pint of Mustard Seed bruised with a Bottle, and let it stand for 6 Mo: at least, then Press the Juice out of the Lemons, and Bottle it for use.

## Mushroom Powder

Take the thickest and largest Buttons you can get. Peel them and cut off the Root end, but do not wash them, spread them separately on Pewter dishes, and set them in a slow Oven to dry. Let the liquor dry into the Mushrooms it makes the Powder the stronger. Let them continue in the Oven till you find they will powder, then Beat them in a Marble Mortar and sift them thro' a fine Sieve with a little Chian Pepper and beaten Mace, it keeps best in a Bottle in a dry place.

## To make Green Pease Soup

Take Green Pease near ripe, boil them very well, Bruise and drain them thro' a Cullender, put as much of the Liquor, the Pease are boiled in, as you think the Pease will thicken, Season it with pepper and Salt to your Taste, set it to Boil till it is pretty thick, then put in some Mint Stew'd very fine, a good Lump of Butter, you may in a little Flour, if it is not thick enough boil some young Pease and put in the Dish with fryed Bread or French Roll.

## To Pot Salmon

Take the Salmon and Cut it into small square pieces such as will fit your Pot wash it, Dry it, then Season it with Cloves



Mace, Nutmeg and Ginger and a good deal of Salt, take some fresh Butter, and put in the Bottom of the Pot, and a little Horseradish Sliced, Put the Salmon with the Skin side downwards, first then lay the fleshy sides together and between each lay, put a little Horseradish, and Bay Leaves if you like them, then Cover all well with Fresh Butter, and Bake it with the Brown Bread, when it is baked pour all the Liquor and Herbs from it, & put into another Pot, and Cover it with Melted Butter.

### Syrup of Mulberries

Take your Mulberries ripe put them into a Pipkin stop them close then put into a Pot of Water, Boil them well, then Drain them out and to every Pint of Juice, put 2 pounds of the best Sugar & so Boil it up

### To make Sherbett

Take 4 Gallons of water, 4 pounds of Powder Sugar, One Ounce of Raze Ginger, Boil it a quarter of an Hour, and when it is milk - colour'd add in 5 Lemons, then put it into the Barrel & take a Brown toast very Hot. Spread on both sides with Barm, & put it into the Barrel and stop it up. Let it stand a week, and then Bottle it

### To make Syrup of Elders

After you have strain'd your Syrup thro' a fine Flannel Bag take one quart of the Syrup, to one pound of Loaf or Powder Sugar, put some Cloves, Mace and a good deal of Raze Ginger slightly bruised & put it into a Pan & Boil over the Fire when Cold it must be - Boiled, but no fork must be put in for a week & then it must be Corked slightly



## Lemon Solid

Grate the Peel of a large Lemon into a China Dish & Squeeze the Juice upon it, Boil a Pint of thick Cream, and sweeten it, set your Dish on the Ground, and strain your Cream boiling Hot into it. Let it stand all night, in the Morning, stick it with Orange or Lemon Candied, and Citron

## To make Shrub

Take 6 Oranges, and 4 Lemons, as thin as possible, put the parings into a Gallon of Rum or Brandy, and let it stand 4 or 5 days stirring it every day, then Squeeze the Juice of them into it, If put in nine Ounces of Loaf Sugar, then run it thro' a Jelly Bag till it's fine, and Bottle it

## Vermiselly Soup

Take good veal Broth, and to 2 quarts, put 3 Ounces of Vermiselly a Bit of Bacon stuffed with Cloves, roke a Bit of Butter in flour & put into it, Boil a Fowl to send in the middle. Salt to your taste

## To make Oranges in thin Skins

Take 4 or 5 of the fairest Skin'd Seville Oranges, cut a bit of the Top the bigness of a shilling take all the Pulp out very carefully, and throw them in water for 2 or 3 days, shifting the water often, then Boil them very tender, changing the water, to take bitterness of, then take 2 Apples, and grated Biscuits, a quarter of a pound of Almonds, blanched and pounded with rose water, half a Pint of thick Cream, the yolks of 4 Eggs well beat, half a Nutmeg grated, Sweeten it to your taste mix all together, and fill your Oranges, and put in the Bits again, tied



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them in Cloths, half an Hour will Boil them, serve them up with melted Butter and Sack. *N.B.* If you can't get Seville Oranges China Oranges will do

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### To make Sausages without Skins

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Take a *Loin* of Pork, and take the Skin of it, put it in the meat in a Chopping Bowl, Chop it as fine as you can, and pick out all the Gristles, And to 4 pounds of Meat, put a quarter of an Ounce of Cloves the same of Mace, a Nutmeg, Salt and Pepper to your taste, roll them with flour & Fry them.

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### Currant Shrub

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Take white Currants, wash them, & strain them thro a Sieve or flannel Bag, to every 2 quarts of Juice, Put a Gallon and a pint of Brandy 2 pounds of double refined Sugar, a little Orange or Lemon Peel, If your Sugar is not very fine it must be forced thro the Bag again, Put it into an Earthen Pot, Stir it twice a Day for 5 Days, let it stand 5 days to settle, and Bottle it

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### Orange Shrub

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To 1 Gallon & a pint of Rum, or Brandy, Put 1 quart of the Juice of Lemons & Oranges fresh Squeez'd, & strain'd, and add 2<sup>lb</sup> of double refined Sugar, Pare thin, half the Peels, and Steep them 1 Night in the Rum and the Juice; then Strain it off into a Barrel, shake it 4 or 5 Times a day: for 6 days, then let it stand to settle, and it will be fine in about 10 days, then Bottle it off, and it will keep years

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### To make White Sauce

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An equal Quantity of Cream, and Veal gravy, the yolks of 2 Eggs well Beaten, a little Cucumber Pickle, all mixt together, and put over



a slow Fire, it must only Summer or it will Curdle.

### Lemon Syrup

One pound and half of Loaf Sugar beat fine, and the Rinds of a Doz. Lemons upon it, and then 1 Pint of the Juice, pour'd and stir'd at the same time, when clear'd, put it into Bottles covered, with Tea laid over the Tops of the Bottles, and Pinholes made in it.

### Oyster Sausages

Half a pound of Mutton, 3 quarters of a pound of Beef suet, pick'd. Clean from the Skins, a Quarter of a Pint of Oysters scalded, Chop it very fine together Season it with Pepper, Salt and Nutmeg, and mix with it 2 Eggs roll them the size you please and fry them.

### To keep Lobsters for Sauce

Take the Spawm and Body of a Lobster, beat it in a Mortar to a paste. then take Vinegar, and White wine of each an equal quantity, add some Anchovies, wiped, but not wash'd, a little Slician Pepper, Mace and a Clove, Boil it all together, with the Lobster, when cold bottle it off.

### To Raggoe a Breast of Veal

Take the Skin of the thin end of the Veal Grate a little Nutmeg over it then Stick on the Sweet Brid on the wrong side, Roast it before a quick Fire, till its Sparts done, Put it in a Stew Pan, with as much strong Gravy as will Cover it, A little Lemon Peel an Onion stuck w<sup>th</sup>. Cloves turn it & stew it till its very tender, when its Ready, thicken up the Sauce with Butter, Squeeze in a Lemon Juice, Musthrooms, if you have any, Force meat Balls, Morrels, Toppels, & a few bits of thin Bacon that must be cut in Slices, Garnish the dish with Lemon, the Sauce must be very Savory, Strain all the Things from the Gravy, it must be of a good Colour.



## Fish Sauce to keep a Year

Take 24 Anchovies Chop them Bones and all, Put them 10 Shallots - cut thro' once, a large handfull of Horseradish Scrap'd, A Blade of Mace One quart of White wine, a pint of Water A gill of Anchovy Liguor a whole Lemon cut in Slices, Peel and leave out all the Seed, 12 Cloves, 18 Pepper Corne, Boil all these in a Silver or Bell metal Saucepan, till it comes to a quart, then Strain it, and when it is quite Cold, Bottle it and Cork it close, two or three Spoonfulls of this makes a good fish-Sauce, with a little melted Butter, and a Spoonfull or two of Red wine if you w<sup>d</sup>. have white Sauce for Veal or Chickens, A little of this thickened with Flour & Butter, & put in a Spoonfull of Cream.

## To make Lemon Sillibubs

Take a Pint of thick Cream a quarter of a Pint of Sack, half a pint of Rhenish wine 3 quarters of a pound of Sugar grate the Rind of a Lemon in, and Squeeze the Juice of it put all together in a Milk Pan Stir them very well together, and wipe them with a wick, when its pretty thick, Scum of the Froth as it rises put it into Sillibub glasses so on till the glasses are full, Set them to stand in a cool place make them over night if you use them at Dinner.

## To make Sponge Biscuits

Take 10 Eggs, take out the whites, and beat them seperate, a pound and half of fine sifted Sugar, Take the Froth as it rises, and put in the yolks - Beating altogether, Sift in a pound of fine flour well creas'd, then Beat them all together till they come to a fine white, grate in the Rind of 2 Lemons as many Almonds, as they like or Carraway Seeds, These 2 latter not till they have done Beating, Beat your yolks with Rose.



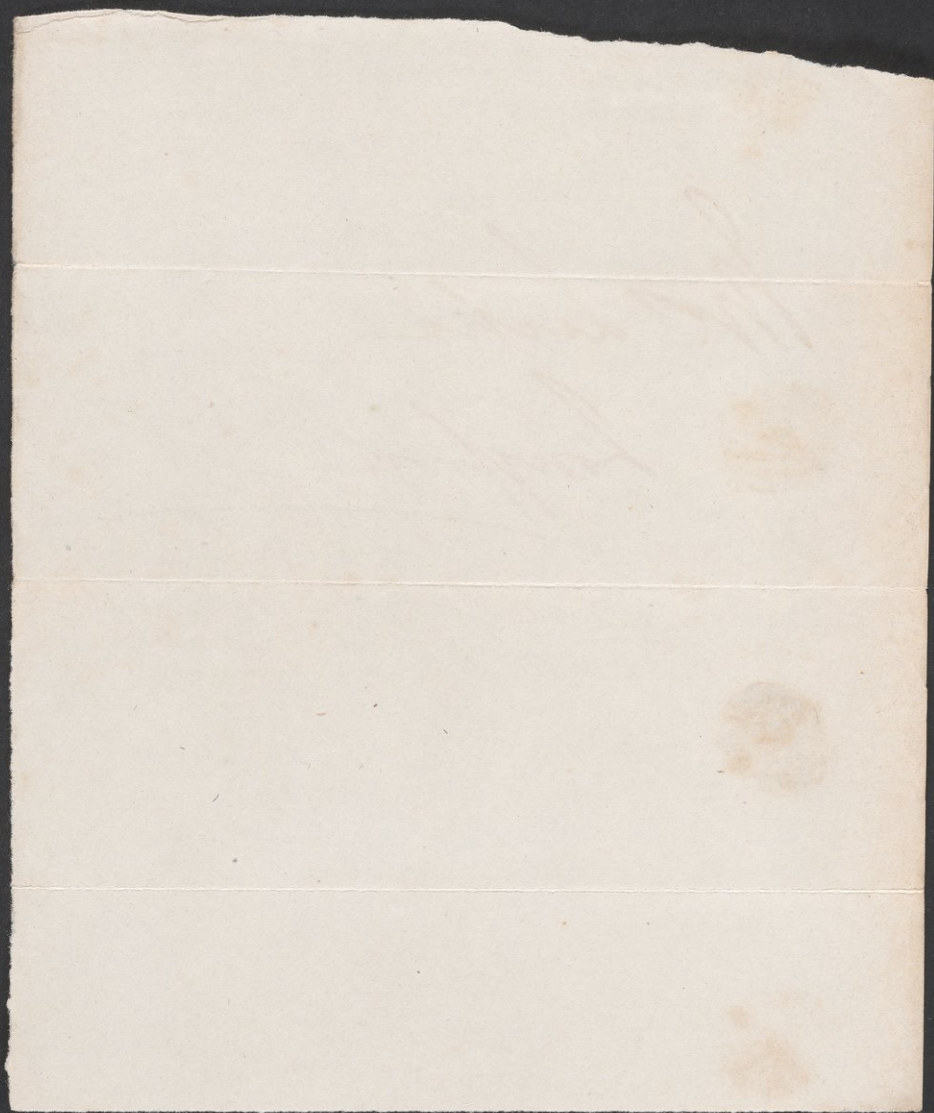
Mrs. Locke

Longford

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water and a little Orange Flower water, Butter your Tins, Rub your  
Cakes over with white of Egg, sift fine Sugar for Decaying over them when  
you send them to Bake.

### A Harricot, of Venison or Mutton

Cut a Breast of Venison in pieces, and stew it in as much water as will  
cover it, with some Carrots, Onions, and a Bunch of sweet Herbs, and a  
little spice, then take some of the Broth, and make a Gravy with a  
bit of Beef, Then take Turnips sliced and Fry'd in Butter, you must  
stew the Venison in the Gravy an Hour, with Turnips and Carrots -  
thicken it with Flour and Butter.

### To Stew a Breast of Veal

Take a Breast of Veal fry it of a bright brown in Butter, then put it in a  
Pan and almost cover it with small Gravy, cover it close with a Cover, put  
in some Spice, let it stew 3 Hours, then take some of the Gravy and  
thicken it with Flour and Butter, Put Beets, Mushrooms, Truffles  
and Morels, or Artichoke Bottoms, if you have any

### To make Veal Olives

Cut some Collops of Veal off a Fillet about the thickness of a Crown, then  
take some nice Roxy Bacon cut very thin, Put some Bits across the  
Collops not quite to touch one another, then put a thin layer of Fine  
meat made Savory with Herbs, Pepper and Salt Nutmeg a bit,  
of Lemon Peel then roll them up and Pin them tight, Roast them  
in a Dutch Oven before the Fire till you think they are done, then  
make a good Brown Sauce and pour over them and serve  
them up



## To make White Veal

Cut your Veal in small pieces put it into a stew Pan with milk and Water, and stew it till its tender, take a clean stew Pan, Put in half a Pint of Cream, and half a Pint of Strong gravy, a quarter of a Pound of Butter roll in flour, a little Nutmeg, a little sweet Herbs, and Onions, a few Mushrooms, & a little Lemon, shake it well together that it does not Oil and dish it up. NB. you may do Fowl the same way leaving out part of the Herbs.

## To make Gooseberry Vinegar

Take Gooseberrys full ripe, Bruise them in a Mortar, and to every quart of Gooseberrys when mashed, put a Gallon of Water boild, let it stand till its Cold, after your Gooseberrys have been in 24 Hours. strain them thro' a Canvas, then a Flannel, and to every Gallon of this Liquor, put a pound and a quarter of Brown Sugar, stir it well and Barrel it up. at 3 quarters its for use.

## Cucumber Vinegar

Fifteen large Cucumbers pared and cut in thin Slices put them in a Pan with a quart of Vinegar, add 3 or 4 Onion sliced a few Shallots a little Yorcick, some Salt, Ground Pepper, let them stand 3 or 4 Days then strain and filter it, Bottle it with some whole Pepper. NB: It must be made with the Sharpest Vinegars.

## To make Dutch wafers

Take a Pint of Cream, of Flour, Butter, and Fine Sugar of each a quarter of a pound & Eggs, leave out 2 whites beat the Eggs & then strain



19/ the Sugar into them, and then the Flour, melt the Butter in a little of the Cream mix them all together, Put them in a little Pan first Butter'd half an Hour will Bake them, pour melted Butter & Sack, and Sugar over them.

### To make Orange Wine

To one Gallon of Water put 2 pounds and a half of Powder Sugar, some whites of Eggs beaten to Clear it, let it Boil an Hour or longer skimming it all the while, put 8 Oranges, Pare the Rind off & Squeeze the Juice, then strain it thro' a Sieve and Boil it a little time will Clarify it with whites of Eggs, then let the Liquor and Juice stand till it is as cold as Wort before you Barre it; then put all together with a little Ale Barre, Stir it well and let it stand till it begins to fall stirring it once or twice a Day then Turn it with Pils Stick some of the Pils with a stone, let it stand 3 Mo: or longer before you Bottle it

### To make small Lemon Wine

Take a pound of Raisins stoned one Lemon cut in thin Slices half a pound of Powder Sugar, Put all these together into a Stean. Add to it one Gallon of Spring water, let it stand 9 or 10 Days, Cover the Stean and Bung with Paper

### To make Elder Wine

Take the Berries when ripe, Pick of the Steals, then set them in Milk Pans in the Oven, heated as for Bread, when the Juice rises over the Berries they are done, enough, or up to the Brim will do, then take them out & Strain them thro' a Hair Sieve till all the Juice is out



then to every quart of Juice put a pound of Powder Sugar, Boiling it to a Syrup, Scum it as clean as you can, and as long as any Scum rises. Then take it off the Fire and Pour the Syrup into a Stean, let it stand till its cold, then Cover it close with a double Paper till more Juice can be got ready, which must be with all speed, each parcel must be Cold before they are put together, Boil what quantity of Water you please an Hour, and to every quart, put a pound of Malaga Raisins, Clean pick'd and chop'd, pour the water upon the Raisins into a Tub Stir them 2 or 3 times a Day, for 10 days then Strain them thro' a Hair Sieve and to every Gallon of Wine, put a Pint and half of Syrup mix it together and Turn it into the Barrel, Let it work as long as it will, then stop it up close and let it stand a Month or longer, if it will keep before you Bottle it. If Berries are plenty, you may make it a quart of Syrup.

### Cowslip Wine

Take 6 Gallons of Water and 12 pounds of White Powder Sugar, boil it together half an Hour, scumming it well, then set it to Cool & when it is cold put to it a Peck of Cowslips or more, pick'd clean from the Stalks, & 3 or 4 Spoonfuls of Ale Barm, Let it stand 3 or 4 days in working, stirring it once a day, then put it up all together in a Barrel with the Juice of 2 good Lemons, Stop it close, and let it stand for 3 weeks or more, then draw it off into Bottles, Stop them well, and keep it in a Cool Jeller, for use, Add Juice of Lemons as well as Peel.

### To make Raisin Wine

400. Weight of Raisins to a Hogshhead, put them in Soak, Stones and all together, neither Chop'd nor pick'd, let them be in Soak 3 weeks.



Stirring them every other day, Press them in Hair Bags, and put it in your Casks, Put a Tilt over the Bung hole, and don't stop it up for 2 or 3 Months, till it is done fermenting - 200<sup>lb</sup>. wt. of Raisins of the Sun, & 200<sup>lb</sup>. of Mallagour -

### To make Lemon Pickle

Take 1 Doz. of Lemons, grate the Outside Rind of thin, and then quarter them down, but not quite to the Bottom, rub them all over inside and out, with a quantity of Bay Salt, lay them on a Pewter Dish, and set them before the Fire, one week, to dry them well, then put them in a deep Mug, and add to them one Ounce of Mustard Seed, tie them in a Bag, Red Pepper, Ginger and Mace of each one Ounce (and some Charlick to your taste, and cover them all over with white wine Vinegar, when stood 3 or 4 Days it is fit for use -

### To make Currant Wine

Gather your Currants dry and Ripe, Mash them in a Cleansing Sieve... Then squeeze out as clean as you can, Then throw the Pulp into the water you are to make the wine of, and to a quart of Juice put 2 quarts of Water, when you have strained the Husks out, To every Gallon of...  
Liquor when mix'd Ale Measure, Put  $3\frac{1}{2}$  of the best powder Sugar - Stir it well together till it's all dissolved, Then Turn it, But don't stop the Barrel up till it's done working It must be quite fine before it's Bottled, If you have some Juice of Raspberries, It will make it much Better, The Water is not to be boiled, and the Currants Stripped  
As you may make Red & white the same way -

### Lemon Water

The thin rind of 12 large Lemons steep'd in a quart of Brandy 48 Hours Close stopp'd a quart of water, 3 quarts of a pound of double refined Sugar.



boild and scum'd when cold put to it the Brandy

### To make Ginger Wine

Boil 20 Gallons of water with 20 of Lump Sugar and 8 Counce of  
 Rase Ginger Beaten; Tackel of the Scum as it rises and in about half  
 an Hour put in the whites of 10 or 12 Eggs well Beaten up, keep it  
 Boiling and skimming half an Hour longer, then strain it thro' a fine  
 Sieve or Cloth into a Tub, and put in the Rind of 24 Lemons, The  
 next day pour it clear off from the Rinds and Fun it into your Cask w<sup>th</sup>  
 the Strained Juice of 24 Lemons, Add 2 Spoonfulls of Newcast.  
 Stir it well together and stop it up Close

In about a Month Bottle it, and let it be corked as tight as  
 possible, It may be drunk in 6 Weeks after, Tho' it will be the  
 better for keeping and Brisker in Warm weather.

### To make Cowslip wine

To 16 quarts of water, 12 lb<sup>s</sup> of Sugar Boil it & scum it a full Hour put it  
 thro' a Hair Sieve and let it Cool, when Cool put a little Barm to it,  
 before it is quite Cold, when it's white over put it up in your Vessell  
 and put one Peck of Cowslip Rjs with 1 Cloz. of Lemons pared and  
 Bruis'd. stop it up leaving liberty to work, about 3 days after pound  
 the Lemon Peel in a Mortar with one pound of Sugar put it to the  
 Liquor when done working stop it close for 4 Months in that time  
 it will be fine then Bottle it of

### To make Gooseberry Wine

To every pound of Gooseberries pick'd and bruised put a quart of water let it  
 stand 3 days frequently stirring it, to every Gallon of Juice when strained  
 put 3 lb<sup>s</sup> of Loaf Sugar, and to every 5 Gallons when in the Cask  
 add a quart of Brandy with a little Ising Glass, <sup>fining</sup> let it stand



53/ Six Months, before you Bottle it

## Savender Water

Take of English Oil of Savender, 2 drams, Essence of Ambergreen  
one dram Rectified Spirit of wine, One Pint. Mix them well  
together by shaking the Bottle, which sho<sup>d</sup>. be kept well  
Cork'd

## To make Diet Bread

Take the yolks of 15 Eggs, 6 whites, one pound of Sugar made very fine  
beat these together an Hour, then take half a pound of wheat Flour  
sieved, an Ounce of Carraways, beat it well, After which put in a  
Pan and bake it an Hour

## To make Green Pease Soup

Take a Neck of Veal, and a Scrag of Mutton, with a Quart of Pease  
Let them Boil well together till the Goodness is all out then Strain all  
off, take some young Spinage, and a few Pea leaves, Pound them tog<sup>e</sup>r  
and Strain in the Juice into the Soup, till it be Green, then take  
some more Spinage and Bech and a quarter of a pound of Butter  
put them into a Stew Pan, and Stir them very well over a slow fire, then  
put your Soup to that and strain a Pint of young Pease which  
must be first boild as for eating, if the Soup is not thick enough  
put in a Lump of Butter mix'd with Flour -

## To Stew Beef

Take out the Bone of a small Rump of Beef then make a forcemeat  
of Suet, 2 heads of Garlick, the Cumber of a Penny Leaf a few sweet



Herbs Chop'd small, Nutmeg, Pepper, and Salt, a small quantity of Clove, the Yolk of four Eggs beat well, mix it up and lay it in your Beef, where the Bone came out, roll it up round, and tie it with Pack thread tight, half Roast it, Then put it into a Stew Pan, take the String off before you put it in the Stew Pan and Skewer it, to keep it from unrolling, with three Pints of Water, rather more than a Pint of Red Wine, two or three blades of Mace, a Shallott, A meat Spoonful of Lemon Juice, two of Catelup, the same of Browning, and a little Salt & Chian Pepper, let it stew over a gentle fire close Cover'd for two or three Hours, then take your Beef out of the Stew Pan and lay it on a Dish whilst you Skim off the Fat and Strain the Gravy after which put in an Ounce of Truffles and Morrels, and a few brown pick'd Mushrooms, put it over the Fire, for about five Minutes, & thicken it with Butter roll'd in flour, pour it over your Beef, and Garnish with forcemeat Balls and yolk of Eggs hard Boild

### To Stew a small piece of Beef

Half roast your Beef, then put it into a Stew Pan with a quart of Water, rather more than half a Pint of Red wine, two blades of Mace, a Shallott, one Meat Spoonful of Lemon Pickle, two of Walnutt Catelup, the same of Browning and a little Chian Pepper & Salt. Let it stew over a Gentle Fire cover'd close for two Hours, Then take up your Beef, & lay it on a Dish, Skim off the fat and strain off your Gravy, Put in an Ounce of Truffles & Morrels & a few Mushrooms thicken your Gravy with butter roll'd in flour, and Garnish with forcemeat Balls & Horseradish.

### Brown Bread Pudding

To a penny worth of Brown Bread rub a small and sifted Rind a Cullender, put full as much sweet Chop'd small half a Nutmeg Grated, half a pound of Raisins stow'd & cut into 2 or 3 pieces a quarter of a pound of Currant well Dried, and 2 spoonfuls of Sugar, mix them well together, Then beat the yolks of 4 Eggs, and the Whites of two with a Spoonful of Sack or Rose water, Mix all together & tie it up close in a Butter'd Cloth, boild it 3 or 4 Hours Serve it with Rose water, Butter & Sugar.



## To make Royal Pancakes

A Pint of Cream 3 Spoonfulls of Flour 5 Eggs, a Glass of white wine, not quite half a pound of Melted Butter, Stir it well tog.<sup>r</sup> and let it stand half an Hour run it over the Pan very thin, Fry it one side only, and strew Sugar over them

## To make Snow Cream

Sweeten a quart of thick Cream to your Taste, put to it half a pint of Sack, a quart of a Pint of white wine, a little Annamon, and the whites of 6 Eggs well Beaten, Stir them altogether, whip them up, and take the Snow off, put it in a Sieve till you have enough. Cover your dish, Thicken the remainder over a slow Fire, put it in a dish and when its Cold, put the Snow over it

## To Stew Pigeons

Take the pigeons and truss them with the Leg under the wing: Make a Purcelling of the liver, Grated Bread, Suet, Nutmeg, Pepper, Salt an Anchovy and some sweet Herbs, Cut small, put it in the Inside, and Sew it up, head and tail; fry them in crisping till they are of a fine brown: then put them in a tossing pan, with Water enough to Cover them, an Onion stuck with Cloves, a little sweet Herbs, and Lemon peel: Cover them close, and let them stew till they are Tender: Strain the gravy and put it in the Pan again, and thicken it with Flour and Butter: and if you please a little Red wine or Ketchup - Put in the Dish boiled Lettice if you like it

## To force a Leg of Lamb

Take the Bone out & stuff it with forcemeat sew it up and skewer it round put it in a Cloth and Boil it till its done, Have ready some White gravy thickend and make it Savoury add some forcemeat Balls, Truffles and Morels in it, Garnish with Lemon.

## To Broil Cels

Take some Cumbs of Bread, some Nutmeg, pepper Salt, Sweet Herbs cut small, put them in the Belly, then Skewer them round and Dip in Eggs



Strew some over them put them to Broil, then turn them put some on the other side.

### To make Gravy Soup

Take some Legs of Beef put them to Stew take some and fry brown. Stew them altogether with some whole Pepper, Onions, Sweet Herbs, Carrots and Turneps Strain it and take off all the Fat

### Vermicelli Soup

Take a Muckle of Veal stew it with a Bunch of Sweet Herbs, Onions, a little Mace, Scum it and let it Boil till it is all in Raggs, then strain and put to it 2 Ounces of Vermicelli boil it a little, and put it in a Dish with a Role in the Middle

### To preserve White Plumbs

To every pound of Plumbs put 3 quarters of a pound of double refined Sugar pare them, and strew the Sugar over them, and let them lye all Night. then Boil until they are clear, then take them out, and Boil the Syrup, and pour it over them, Put them in Cups and Paper them up

### To preserve Green Gorge Plumbs

Take the plumbs just before they are ripe, some Spring Water & put into it a little Roach Allum, when it Boils take it off the Fire and put in the Plumbs cover them close with Vine leaves by the fire side. let them stand till they are green, then take them out and make Syrup for them as much as you think will cover them. to a pound of Fine Sugar half a pint of Water, Boil it and scum it and then put in the Plumbs, and let them Boil till they are clear, then put them in cups and paper them up

### To Dry Cherries

Gather the Cherries before they are too Ripe, take 12 pounds of Cherries & 3 pounds of Powder Sugar; Pare the cherries Strew the Sugar over them



in a Pan, and Boil them up, then pour them out into an Earthen dish Let them lie till the next Day, then give them a scald and when they are cold, lay them upon Dishes in the Sun or before a Slow fire to dry turning them every day.

### To make Soup of Bulley

Take a piece of a Brisket of Beef 8 or 10 pounds put in 2 or 3 Onions whole pepper, Sweet Herbs, Water to cover it, Stew it all together till the Beef is quite Tender, then take out the Meat, and Strain the Soup & Scum it well put the Meat in a Dish, and the Soup with it.

### Apricock Jam

Take Apricocks when they are quite ripe, and to a pound of Apricocks put a pound of Sugar, pare them and Boil in half a Pint of Water, until they are quite smooth, Then put them in Cups, and when cold pepper them up.

### To Roast a Pike or Salmon

Clean them and turn them round, take Grated Bread, some Sweet Herbs cut small some Pepper, Nutmeg, Salt and an Egg some fresh Suet or Butter mix them all together, and put them in the Belly and sew them up, rub them over with y<sup>e</sup> white of an Egg and strew some Crumbs of Bread over them, then put them in the Oven with some Water just to saw the dish and some Butter over them, when they are done put them in Gravy with some Anchovy an Onion, Walnut Ketchup a Spoonful of Wine if you like it some Horseradish grated some Juice of Lemon thicken it up with Flour and Butter - you must put more Butter in Fish Sauce, than any other.

### To Collar Veal

Take a Breast of Veal and Boil it till it is tender, Season it with Spice and Herbs then Roll it up, and Boil it in a Cloth and fill it until it is tender, then put Gravy in the Dish with Truffles and Morels garnish with Lemon.



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## To Fricasell Chickens or Rabbits

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Cut them in pieces and after Soaking in Milk and Water put them in a Tossing Pan with Water enough to cover them, an Anchovy, a Bunch of Sweet Herbs, a blade of Mace, and an Onion stuck with cloves: Cover them up and let them stew till they are tender, then take them up, Strain the Gravy and put them in your Pan again, boil it & put in half a pint of Cream, the yolk of an Egg, and a Lump of flour and Butter; let it just Boil, and put in a little Juice of Lemon and Salt to your taste lay it on your Dish & Garnish it with Lemon & Carberries -

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## To ragoo a fillet of Veal

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Lard it with fat Bacon and roast it till it is half done, put it in a Tossing Pan with brown Gravy, an Onion stuck with Cloves, an Anchovy, a blade of Mace and a Bunch of Sweet Herbs, let them stew till the Veal is quite Tender, Strain the Gravy & thicken it up with flour and butter; Put it in the Dish with forcemeat Balls, and truffles and Morrels if you like them -

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## French Flumery

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Take a pint of Cream, one ounce of Isinglass: boil it over a slow fire stirring it often till it is dissolved: Strain it thro' a fine Sieve: sweeten it to your taste with Lump Sugar, put in 2 Spoonfuls of Orange flower water. Stir it till almost cold, and then fill your Cups -

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## Almond Flumery

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Dissolve 2 Ounces of Isinglass in a pint of water: a quarter of a pound of Jordan Almonds beat very fine 2 Spoonfuls of Cream - Boil them together for a quarter of an Hour, then put in half a pint of Cream, Boil it up sweeten it to your taste, Strain it, stir it till almost Cold, and fill your Cups -



## To Fricasse Tripe

Cut it in thin Slices, boil it up in white Gravy with Cream, Lemon Juice and Salt to your Taste

Eels are done the same way cut in pieces, or turn'd round

## To pot Sampreys

Skin and wash them: cut off the Head and season them with Pepper - Salt, Mustard, Cloves, and Mace, then turn them round and put them in a pot with butter over them, and let them bake till they are tender - take them out while warm. Put them into another pot, Let them stand till the next day, when put the Butter and some more Clarified, over them ~

## To Ragoo a Breast of Veal

Take out the long Bones, turn it round, Spit it, and baste it till it is half done, then take it up, and put it in a tossing pan with brown Gravy, an Onion stuck with Cloves, an Anchovy, a bunch of sweet Herbs, and a blade of Mace, Let them stew till the Veal is done - then take it up, and strain your Gravy, and thicken it with flour (and butter, put the Veal on the Dish with the Sweetbread in the middle, pour the Gravy over it; and put forcemeat Balls, and truffles & Morels if you like them ~

A Rabbit may be done in the same manner

## To dry Large White plumbs

Take three Dozen of Plumbs, 2 pounds of Sugar, a little Water, put them in a pan altogether and let them Boil a quarter of an Hour, - then take them up, and Cover them up, dry them, and keep them in Boxes with Paper between them ~



## To Pickle Onions Red

Cut the Onions, and pour upon them Salt and Water with a Lump of Allum as big as a Walnut boiling Hot: when they have stood a Night drain them from it. Then Boil whole Pepper, and Races of Guinged, put a little of the Boiling Liquor upon two penny worth of bruised Cochineal when its dissolved put it to the pickle. Boil it up, and pour it upon y<sup>e</sup> Onions. They will soon be fit for use.

## To pot Veal or Chickens

Take the white part of Roasted Veal or Chickens, pound it very fine in a Marble Mortar with Butter, Nutmegs, Cloves and Mace put it in Cups with Clarified Butter over it.

you may beat some Ham, and put a layer of each, the Ham must be Boiled and Beat with Butter.

## Oyster Loaves

Take french Rolls half the size of them that are Sold for a half penny. Cut off the Tops and take out the inside, and rub it with Butter, & stew some Oysters and fill the Rolls with Butter, till they are of a fine Brown.

## Veal Olives

Cut your veal in Slices as long and as broad as your Hand, then Season it with Salt petre and Nutmeg, and some Lemon peel; Roll them up, Lard them with Bacon, tie them on a Spit and Roast them. Put them in a dish with thickend Gravy, forcemeat balls truffles and Morels garnish it with Lemon.

## White Lemon Cream

Take 3 fair Lemons: pare them thin, and put the parings into a pint of Water for 12 Hours: Add to it the Juice, and 3 quarters of a pound of Loaf Sugar (or to your Taste) The whites of Nine Eggs - One yolk; beat them well together, and Stir them over a slow fire.



61/ till it is pretty thick: Stir it till Cold, and then fill your Glasses

### To make Force Eggs

Boil the Eggs till they are quite hard, then peel them, and Roll them in forcemeat, and fry them till they are of a fine Brown - Put them in the Dish with Strong Gravy thickened

### A Quaking Pudding

Take a Pint of Cream grate into it a French Roll then take 3 or 4 Spoonfuls of Cream make it into a Batter with fine Flour put it to your Grated bread and Cream, boggs, a little Rose water - Nutmeg, Cinnamon, and Sugar, a little Salt, if it be too thick add a little more Cream. Butter your Dish not Giving it much Room, Boil it very quick, for 3 quarters of an Hour Serve it with drawn Butter, Sack and Sugar, you may do it with Rice flour

### Virgin Cream

Take 5 or 6 whites of Eggs, beat them very well then add to it some powdered Sugar, powder of Cinnamon, Milk and Orange flower water, then put it into a Dish, Bake it of a good Colour, you may do it over the Fire, and Colour it with a Coloursing Iron

### None so pretty

Take the white of 2 or 3 Eggs, beat it to a Froth add to it the Pulp of a roasted Apple, 2 or 3 drops of Orange flower water - Sweeten it to your taste, with double refined Sugar finely powdered & beat all together to a Froth, as the Froth rises take it off, and put it in your Dish, pile it up as high as you can, Specter it with Leaf Gold, and all Sorts of Coloured Jellys so serve it

### To Pot an Ox's Head

After taking it clean from the Bones and washing it well with cold water, put it into a pot with 2 pounds of Butter and a good deal of Pepper and Salt, 3 or 4 Cloves a blade of Mace beat fine, 5 Hours



will Bake it, then take it out of the Oven and Stir it well, till it be pretty small and well mixed, you may add a little more Seasoning to your Taste, then put it close down into a Pot for keeping

### To make a Harriot Mutton

Take a Loin of Mutton cut it down in pieces flour it, then set a Pan on with a piece of Butter to Brown, put in the Mutton, Brown it well, then cover it with Boiling water put in a bunch of Herbs a piece of Bacon with flosses 2 whole Onions, Season with Pepper and Salt, Let it stew till the Meat is tender, then take 4 or 5 Turneps and Carrots cut them in Dice, then take a pan with a piece of Butter, and Brown it with a little flour then put in the Carrots & Turneps and brown very well, put in 3 Ladles of Gravy let them stew till enough, take the Fat off clean, put the Meat in the Dish, and put the Carrots and Turneps over the Meat

### To Pickle Codlings

Make a Brine of Salt and water, strong enough to bear an Egg - Let your Codlings beat their full bigness, but not ripe, Let them lie in pickle 10 days, Skiffing them every 3 Days - Scoup out the Core and put in Sliced Gyniger Mustard Seed - Garlick in the room of the Core, then make a pickled of the best Vinegar with Garlick whole mustard Seed, Gyniger, and pour it upon them boiling hot every 3 Days for 6 weeks together

### To make Wigs

Take a quarter of <sup>a pound of</sup> Butter half a pound of flour, the same of Sugar, 2 Eggs, one Nutmeg, one Spoonful of Carraway Seeds half a pint of yeast. Dissolve your Milk and Butter, and lay your paste when mixed to rise, against the Fire in a



warm Cloth, work in the Sugar, when you make it up

## To make Almond Cream

Take a quarter of a pound of Jordan Almonds Lay them in Cold water till they will Slip, then Beat them in a Stone Mortar with a little Rose water, Strain them with a quart of thick Cream Sweeten it with fine Sugar to your Taste, then put it into a Clean Skellet, Set it on the Fire, Stir it till it Boils a little, then pour it into your Cream Dishes and set it Cold

## To Pickle Cucumbers

Let your Cucumbers be fresh pick'd wipe them with a clean dry Cloth and put them in a Jar make a Brine of Salt and water strong enough to bear an Egg, Pour it on the Cucumbers boiling hot let them stand three days then strain them off and put them into your Jar add to them Ginger Nutmegs whole pepper or any other Spice you like, then Boil some distilled Vinegar, and pour over them boiling hot let them stand in a Chimney corner or some warm place for 3 days, If you don't find them Green, and seem'd hard Strain your Vinegar from them into a Saucepan, when it is boiling hot put the Cucumbers into it and let them Boil 3 Minutes then put them in the Jar again, As soon as they are Cold tie them down Close

## Dutch Blamange

One Ounce of Isinglass, dissolved in halfe Pint of Water, put to it a Gile of white wine, the yolks of 4 Eggs well beat, the Juice of two Lemons, the Rind of one grated, Sweeten it to your taste, don't let it Boil, Strain it then put it into Cups, when Cold turn it out



## White Soup

Take a Knuckle of Veal and cut it in pieces, Stew it gently with a blade of Mace, one clove or two, and a little Salt and one Onion, it is better to stew it over Night, let it be half consumed away, then strain it into a Stew Pan. Take the clear and to two quarts of it, Put a pint of thick Cream and four Eggs well beat, but they must be put to the Soup when quite Cold, and then mix it altogether and set it over a very slow Fire, particular care must be taken to stir it only one way, it must not Boil, But when it begins to thicken, Serve it up with a Chicken or Sole - and there sho<sup>d</sup>. be some Vermorelle in it, N.B. A quarter of a pound of Almonds blanched and beat fine, Put it in before the Cream, and if you put in the Role thicken it with Almonds

## Duke of Norfolk's Punch

Parse very thin the Peels of 24 Lemons, and as many Sevil Oranges which steep in 2 Quarts of Brandy for 24 Hours, Boil 24 Quarts of Water, and let stand till almost Cold, - Clarify 8 pounds of double refined Sugar (as for preserving) take the Juice of the Fruit that you pared, with that of 12 Oranges, and 12 Lemons more and strain it thro' a coarse Sieve, Put to it 14 quarts of Brandy with the two in which the Peel was steeped, and mix all together - When cold run it up in a Cask - And in 6 Weeks or two Months it will be fit for Bottling - Sometimes it is longer infusing - N.B. The Cask sho<sup>d</sup>. be dumbled well once or twice a day for a Week after it is first run - The Sediments may be said as is Milk Punch



Shawberry Wine — Mrs Hanbury x

To every Pint of the best scarlet Shawberrys full ripe put a  
 pint of Water, bruise the Shawberrys in a Marble Mortar  
 very well before you put them into the Water, then let them be  
 well mixed & stand twenty hours to infuse, put them into  
 Hair bags to drain & to every quart of Liquor put one Pound  
 & half of Lump Sugar when its dissolved put in a little  
 New Yeast let it Work one day then put it into a Vessel  
 As it Works fill up the Vessel — when it has done Working  
 stop it close — if fine in two months bottle it — if not fine  
 put in a little Lump Sugar & let it stand three Weeks  
 longer. —



## Strawberry Wine To<sup>o</sup> Seeke.

Gather the best Scarlet Strawberries when full ripe, to every quart of Berries put one quart of Water bruise the Berries very well & let them stand eighteen or twenty hours to infuse, then put them into a hair Sieve to drain; to every Gallon of the liquor put three pounds of Leaf Sugar, when dissolved put to it a little new Yeast, & let it work a day or two in the Tub, then Run it, & as it Works fill it up, When it has done Working put in to every ten Gallons of your Wine half a Pint of Brandy, half an Ounce of Senglap & two pounds of leaf Sugar in Lumps, & then bung it up close & let it stand four months, then bottle it, if finer, if not rack it off into a Clean Cask & put in a little more Sugar & let it stand a fortnight longer. —



~~French Cheese~~ Simon Cheese

x

Take a pint of Cream the Juice of two Lemons and a Glass  
of white wine Sugar to your taste mix all together beat it  
to a strong froth Lay it in a Sieve with a piece of  
Linen at the bottom - It is best made a day before  
it is wanted

French Cheese



68  
To make German puffs \*

Take some Cream or good milk Cool it and shake in as much flower as will make it as thick as a stir pudding While it is hot stir in a good peice of butter Beat some Eggs according to the quantity you intend to be made and half the whites a little mace and ~~Cinnamon~~ and Sugar with a few bitter and Sweet Almonds and some Brandy Bake them in small tins in a quick oven

Orange Blamange

One Ounce of Isinglass dissolved in half a pint of water with a little Orange and Lemon peel The yolkes of eight Eggs three quarters of a pint of white wine The Juice of One Orange and One Lemon Sweeten it to your taste

Hunters Beef

To a Large Round of Beef put three Ounces of Salt petre rub it well in and let it stand a day then season it with Salt black pepper and clove pepper and a little Brown Sugar let it lie in pickle 10 or 12 days turning it Every day then wash it from the seasoning and put it in a stean with a little Suet in the bottom and a good deal



But it cover it with a crust and Bake it from four to seven hours according to the size of the Beef pour the fat and gravy from it while it is in the oven dont cut it till cold

### White fish Sauce Woodcote

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Make some good gravy of beef or veal put in it a Faggot of sweet herbs boil them together and strain it off then put in two Anchovies and boil them in the gravy till they are quite dissolved then strain it and put in peice of Lemon peel boil it and thicken it up with a little flower and Butter Just before you send it up put in a little Cream and Lemon Juice  
— it must not boil after the Lemon Juice is put in

### Brown Fish Sauce M<sup>r</sup> Brooke

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Take some strong gravy boil in it Horseradish Lemon peel Anchovies Onions Cyan pepper Soy Walnut Catchup Lemon pickle and Cream of each a sufficient quantity to your taste thicken it up with Butter and flower

~~Take some strong gravy boil in it~~

~~Horseradish~~



# Beef or veal Soup

Take a Leg of Beef or veal fry it quite brown then stew it  
 quite tender <sup>stew in it</sup> ~~there must be~~ Celery Sprouts Turneps Onions Carrots Thyme  
 and Parsley serve it up with the meat in it and ~~cut~~ turneps Sprouts  
 and Carrots it must be seasoned to your taste with pepper & Salt  
 have ready some

# To make Breakfast Cakes

Take two poundy of flower a pint of milk 2 ounces of Butter beat  
 your milk and Butter together three Spoonfulls of Bech Basm a little Salt  
 mix it into a light paste. taffer you have it into little Cakes them stand  
 to rise on pans before the fire then bake them the milk and Butter must  
 be cold before you mix them with the Rest, the quantity makes a dozen.

# To make Little Plum Cakes

Take a pound of sugar finely beaten and a pound of Butter work  
 them well together almost an Hour then take the yolks of 4 Eggs and  
 the whites of two, four or five Spoonfulls of Orange flower water One nutmeg  
 and a little mace beat very fine a pound of Currants clean washed and  
 dryed Eight Spoonfulls of fine flower. mix all together and drop your Cakes  
 the bigness of a walnut upon Tin Sheets well flowered



## To make a Transparent Pudding. S. H. 20

Take the yolkes of eight Eggs well beat and a quarter of a pound of Sugar finely sifted and half a pound of fresh Butter mix the Sugar with the Eggs then put the Butter in a clean Saucepan over a slow fire and when it is melted put in the Eggs stirring them well together over the fire till it begins to thicken then pour it in your dish having put a rice puff paste round the edge and bottom. As you may put in a little Lemon Juice if it is liked.

## x To make White Fricassee M<sup>rs</sup> Motton

Cut your veal thin, put it in a stew pan with a lump of Butter, some Lemon Peel, & half an Anchovy; cover it close, put it over a slow fire, let it stew till enough done; then dust some flour in with a little Mushroom Catchup & some Cream. — If you have pickled Mushrooms put a few in it adds to the taste. —  
 Chickens are very good the same way the Chickens must first be parboil'd.



To make a Suet Pudding to eat with  
Roast Beef

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A quart of Milk with bread in proportion one pound  
and half of Suet four Eggs with a small buttermilk  
to be well boil'd.

To make Cream Pancakes Boston \*

Take half a pint of Cream the yolks of three Eggs  
one spoonful of flour a little salt beat all well up  
together fry them in fresh butter - put grate'd Sugar  
between each Pancake.

To make Cornish Puddings

Take half a pint of Water  $\frac{1}{2}$  lb of Butter put it into a  
saucepan & boil it Sugar & salt to y<sup>e</sup> taste stir in  
flour when it is over the fire till it is as stiff as  
Dough - when cold add four Eggs lemon Peel buttermilk  
half a glass of Brandy drop them in boiling lard enough  
to swim them & let them fry till brown.



## Portuguese Apple Puddings— Abington

Take two spoonful of fine flour with the Yolks of six Eggs, a pint & half of Cream, a little Cinnamon, Orange Peel & Sugar; stir it over the fire till it boils then put it in a deep Dish; pare & core six or eight large Apples, blanch them a little to make them tender, then put them in your Cream in the Dish, & fill the Apples with Apricot or Raspberry jam, bake it in a quick Oven there must be a small quantity of Sweet meats put on the top of different parts of the Cream.

Roverett a very good Sauce for Chicken or

Partridge.

Take 4 Cloves of Shallot minced very fine & put it in vinegar & let it stew a good while then add to it a little gravy with Pepper & Salt serve it up hot.



\* Beef Tremblant — M<sup>rs</sup> Swan —

Take a brisket of Beef, tie it very close with pack thread and put it in a pan of Water to boil very slowly with all kinds of Herbs let it stew for six hours till it is quite tender, then take it up, & take y<sup>e</sup> pack thread off, then score it across with a knife & season it with pepper & salt — then put it on your dish with the following Sauce over it — Take two Onions & Chop them very small, Charvil & Parsley all chop'd small, put them to stew in some butter then put them in half a pint of good Gravy, then take two or three Anchovies & some pickled Cucumbers Walnuts & mushrooms chop them all small and put them in y<sup>e</sup> Sauce thicken it up & put it over your Beef.

To make little Ginger Cakes — Kingsthorpe

One pound of flour half a pound of butter a pound of loaf sugar the yolk of two Eggs the white of one some Carraway seeds & as much powdered Ginger as will cover a crown piece with three spoonful of Brandy make all this into a



paste cut it into small Cakes & bake them.

Beef  
To fry Steaks — M<sup>rs</sup> Owen

Cut them thin, & beat them with the back of a  
knife fry them in as much butter as will mois-  
ten the Pan, pour out the gravy as it runs out  
of the meat, turn them often, do them over a gen-  
tle fire. fry the fat by itself, & lay it upon  
the meat, & pour to the gravy a glass of Port  
Wine half an Anchovy, a little <sup>72</sup>Pepper & a shallot  
cut very small, give it two or three little Boils,  
season it with salt to your taste pour it over  
the Steaks & send them to Table.

A Pulpatoon — Hardwick

Take mushrooms Oysters & sweet breads fry them  
in butter then put them in a strong gravy give  
them a heat over the fire thicken them up  
with an Egg & a bit of butter then half roast a



Rabbit Chicken or Pigeons & lay them in a Crust of forcemeat with the other ingredients two hours will bake it the forcemeat Crust made as under

Scrape a lb of beal with a good deal of marrow or suet beat all together in a Marble mortar when it is beat fine season it with salt pepper & hard Eggs & anchovies beat them well together it makes a very good Crust for the Pulletoon when baked.

### Sauce for Boiled Chickens

Take a pint of Oysters in their liquor put them into a Stew pan & when they have stew'd half an hour take them out from their liquor & mince them small with a Spoon full of Mushrooms & a little Lemon Peel they must be finely chopp'd so as not to discern one from the other, put three or four Spoon full of the liquor in a Sauce pan with half an Anchovy boned set it on the fire when reduced



77  
put in butter sufficient to make the Sauce  
good & the Yolk of one Egg keep it stirring till  
the butter is melted then put in the Oysters &  
when it is hot pour it over yr Chickens.

Golden Pippin Cakes

Pare & Core your Pippins & put them into a Pan  
and bake them; when Cold mash them & make  
them into Cakes, bake them again with bread.

Fish Curry — M<sup>rs</sup> Scott

Cut any kind of Fish or Lobster in small pieces, season it  
with pepper & salt, & by an pepper as much as will  
lie on a sixpence, then rub it all over with Curry  
powder very thick; fry a large Onion a pale brown put  
it in a stew pan with a pint of rich Gravy or more  
if you want; then half boil some spinach ring  
it dry in a cloth; then fry it crisp when the Curry  
is stew'd enough; stir the spinach in the gravy  
with the Curry. then boil some rice & send it  
upon a Dish by itself.



To Pickle Cucumbers in slices — x

Slice your Cucumbers rather thin, & to a dozen cut in two or three Onions, shew in them a large handful of Salt, & let them lie in the liquor twenty four hours, then drain them, & put them between two coarse cloths; then boil the best white Wine vinegar with some Cloves Mace & Jamaica Pepper in it, & pour it scalding hot over them as much as will cover them all over when they are cold cover them with leather & keep them for use.

To keep Gooseberries. — M<sup>rs</sup> Mackhem

x Gather your Gooseberries before they are full grown put them into Bottles & fill them with cold Water, then set them in a Copper of Water let them boil slowly till they are turned white, when cold put a tea spoon full of sweet Oil into each Bottle, & be careful to ware the Cocks close in —



## To make Dumson Cheese — Rowton

Take some Dumsons, & put them in a stean then put them into a cool oven, let them stand in it till they crack, then take them out & peel off all the skins and take the stones out, & to three pounds of the pulp put half a pound of powder sugar, let it boil over a gentle fire till it is pretty stiff; then have ready ~~then~~ have ready the kernels blanch them, put them into the Pan, & boil it up when you think it is stiff enough put it on earthen plates, & let it stand in a moderate warm place till it is dry on the top, then put it in paper, & keep it in a dry place.

## To make an Apricot Pudding — Haughton

Take six large spoonsfull of Jam beat it well then add six eggs leaving out all the Whites the eggs must be well beaten add three parts of a pint of Cream put it in puff paste & bake it one hour in a slow oven.



## Green Gooseberry Wine — Mr. Kymerley —

To every pound of Gooseberries when picked & bruised  
 put one quart of water, let it stand three days stirring  
 it twice a day, & to every gallon of juice when strained  
 put three pounds of loaf sugar — put it in the Cappel  
 with a piece of Tiring lap hanging in it, plug it in six  
 months & bottle it when you think the sweetness suffici-  
 -ently gone off — when the wine is put into the Cappel  
 to every twenty quarts put one Bottle of Brandy

W<sup>o</sup> The Gooseberries must be full grown but used  
 before they begin to turn. —

## Lady Foley — Cream Pancakes —

✕ A pint of Cream 2 Spoonfull & a half of flour  
 three Eggs leave out one White beat them well  
 then add 6 Oz of Butter melted & Cold — they must  
 only be fried on one side — a quick fire —



85  
To collar a Calfs Head — Boston —

Boil it till you can take out the bones then season it with pepper salt a little beaten mace nutmeg sweet herbs shred small, lemon peel, roll it up tight & put it in a cloth, let it boil an hour then put in some good gravy some pepper & Anchovy cream & juice of lemon, & a glap of white wine make the sauce the thicknes of good cream hard eggs Artichok Bottoms and forcemeat Balls to be put in the Dish, turn the head in the Dish, & pour the sauce over it.

To Pickle Onions Red — In a Socket —

Take a quarter of a bushel of small Onions peel them & let them stand in water one night, then boil five pints of vinegar, put into it one handful of salt one ounce of Red Sanders finely beaten, one ounce of whole <sup>ginger</sup> Pepper a few Cloves & whole Pepper, one ounce of salt Petre, half an ounce of Bay Salt, a little Horse Radish, & ten Bay leaves spectrum of Cochineal



in fine Powder boil your borage with all these ingredients up gently then put in your onions being dry'd well in a cloth & let them boil till they are tender then put them into your Pot & when cold stop them up Close. —

To make an excellent Peas Soup *Indiviale*

Take a sufficient quantity of Peas boil them as for a common Soup with a piece of Mutton & Bacon boil in it three or four Parsneps half a dozen large Turneps a good deal of Celery Leeks & a sprig or two of Mint when it is boild enough strain it off & add to it a pint of scop'd Turneps boild in water season it with Cyan Pepper but not too much & salt to your taste before you serve it up add half a pint of Cream or as much as will make it a proper thicknes. —

To roast a Leg of Pork

Salt it a little three or four days boil it till the Skin will strip off then roast it dredge it with Pepper & Salt & Crumbs of Bread & a little Shred Parsley when you dish it up put some good Gravy in the Dish. —



## Stew'd Red Cabbage & Sausages

Take a red Cabbage lay it in cold Water one hour  
 then cut it in thin Slices across, & cut it in to  
 little pieces, put it into a Stew Pan with a pint  
 of gravy, a little bit of Ham or lean Bacon cover  
 it close, & let it stew half an hour, then take  
 the Pan off the fire & skim off the Top strike in  
 a little flour & set it on again, & put two spoon-  
 ful of vinegar in it, let it stew two or three  
 minutes, then pour it on your Dish, Fry the  
 Sausages & lay them upon y<sup>e</sup> Cabbage.

## x Hang Beef — Mrs Roberts

Take salt Petre, common salt, & salt Punnella, with treacle  
 according to the quantity of meat you hang — rub it well  
 with the above, & let it lye ten or <sup>three weeks</sup> more days as the  
 weather will permit, then put it to drain for a  
 day before you hang it up for good use. Blow  
 it up before you hang it up for use.



## To Stew Carp the French Way. ————— Chetwynd

Take a large Carp scale it, & open it, wipe it clean  
 get the yolk of an Egg & rub it over the fish, take some  
 clarified Butter make it quite hot put in the  
 fish fry it a nice brown, <sup>till</sup> it is quite done through  
 take it out, & put it in your Topping Pan, put to it  
 half a pint of Red Wine, a pint of good Gravy, thik  
 an Onion with two or three Cloves, a blade or two  
 of Mace, Shallots 3 or 4 Anchovies, a bunch of sweet  
 herbs, a stick or two of Horse radish, a few black  
 pepper Corns, 3<sup>d</sup> of Cloves, a bit of Lemon Peel  
 cover it up close, put it over a slow fire till the  
 fish is tender, then strain off y<sup>e</sup> Sauce take a  
 little fresh Butter, burn it of a nice brown  
 put it into y<sup>e</sup> Sauce, add to it a few Truffles &  
 Morells, a spoonful of ~~the~~ Ketchup a little Nutmeg  
 and Lemon to y<sup>e</sup> Taste, if not of a proper thick-  
 ness mix a little flour & butter then Dish up  
 your fish, pour your Sauce over it & garnish it with  
 Horse radish Pickles & Lemon. —————



85  
To make a Curry — Mrs. Scott

Have ready your Saucepan with a little Butter, put it over the Fire, slice a large Onion in let it fry to a nice brown then pour your Butter from it Cut up your Chicken or Rabbit Season it as follows — To a full grown Fowl. 3 Table Spoonsfull of Curry Powder, as much Hyen Pepper as will lay on a sixpence, a little common Pepper Salt, with a Pint of strong Beef Gravy — Put all together in the Pan to the Onion, & let all stew together for half an hour. send it up, with boiled Rice in another Dish

To make Gravy for Curry

Take a Pound of lean Beef cut it in pieces, season it with a little Pepper Salt, flour it & fry it brown, then put to it a Pint & half of Water & a large Onion stuck with Cloves, boil it down to half, then put it to your Curry.

To boil Rice for a Curry

Take half a Pound of Rice & boil it in Water till half done, then pour it into a Sieve to drain, then put it over the hot Water & cover it with a Cloth till all is ready, then pour it on the Dish to look as light as possible



To make Biscuits ————— Rockwardine —————

Rub into a quart or rather more of flour two ounces of Butter, beat two Eggs, & put to them a large spoonful of Barm that is not bitter a little warm milk rather better than new, & a large spoonful of Powder Sugar made hot, mix all these together stiffer than for a Pudding, then let it stand an hour before the fire to rise, divide it into Cakes of what size you please, & put it on tin Plates or in saucers, then put them again before the fire for a quarter of an hour before you put them in the Oven, which must be of a moderate heat they must remain in till they become of a pale brown. ————— If you make use of saucers they must be well buttered before you put the Cakes into them. —————



87  
To make Sherbet. ——— Underdale ———

Grate the rind of five Seville Oranges & one Lemon & squeeze out the juice of them. Take a pound & half of loaf sugar wet it with water & boil it to a Candy then pour in your juice & put in the peel stir it till the sugar & fruit together is well mixed together. then put it in your Pot. It must not boil after the sugar & fruit is mixed. ———

To Pickle Salmon ——— Underdale ———

Take a fine fresh Salmon, cut it in four pieces, wipe it well from the blood with a cloth, then season it with pepper & salt very high; let it lie in the seasoning 24 hours, then take 3 pints of good Alegar, 4 pint of Pump water, one ounce of black pepper, 4 penny worth of mace, two penny worth of Cloves, 5 Bay leaf, one Egg shell full of salt, Let the Pickle boil, then put the Salmon <sup>in</sup> tied up in slips of Matting, let it boil half an hour or as long as you think proper



right then take off the Kettle, let the fish stand in the hot Pickle ten Minutes; then take it out & let them both lie till Cold; then put the fish in the ~~pick~~ Pickle & keep it free from the Air

It will keep twelve Months

To Pickle Oysters — Mrs L. Mansford

Wash the Oysters till they are tender, strain the liquor, let it stand all night, take a little of the liquor white wine & vinegar, to halfe hundred of Oysters a quarter of a pint of White wine & half the quantity of vinegar a few bay leaves Spice & Salt, pour it all together over the Oysters — add a good deal of black Pepper with a little white Pepper.

To make Poivre rouge — Underdale

Take two quarts of Verjuice add to it a good deal of Garlic & Shallots, a handful of Hoise Radish scraped a handful of black Pepper, boil it all together over a slow fire, till one third part is wasted away, then strain it off, & bottle it for use.



89  
Sauce de Citron or Lemon Pickle \_\_\_\_\_ 2<sup>nd</sup> basket

Twelve Lemons pared so thin that not the least of the white may appear, slit them across at each end, & work in as much salt as you can, rubbing them on the outside, lay them in an earthen Pan for three or four days with a good deal of salt thrown over them, put in with them twelve Cloves of garlick, & a large Handful of slice & Horse-radish, dry them with the salt about them in a slow Oven till the Lemons have no moisture in them, the Garlick & Horse Radish only slightly dryed, when these are done take a Gallon of vinegar, half an Buncce of Mace, half an buncce of Cloves, half an buncce of Nutmegs, roughly broke, & half an buncce of Ryean <sup>Propped</sup> ~~Butter~~, these all boild up once in the vinegar, & when cold stir in 4 bunces of flom of Mustard, & pour it upon the Lemons garlick & Horse radish and let them be stird every day for a fortnight or more; When the Lemons are used in made dishes shred them very fine & when the Liguor is used shake it up before you put it in y<sup>e</sup> Sauce



if Ryan Butter is not to be had then put two ounces of long Pepper, you must repeat the working in of the Salt at the ends of the Lemons of the first dipole when the Lemons come out of the Oven they must be hard as boards but not burnt.

To make Sea Cumpets underdull

Beat two Eggs very well, put to them a quart of warm of Milk & Water, & a large spoonfull of Barm, beat in as much fine flour as will make them rather thick ~~er~~ than a common Batter Buiding, then make y<sup>e</sup> Bakestone very hot, & rub it with a little Butter wrapp<sup>d</sup> in a clean linen cloth, then pour a large spoonful of Batter upon y<sup>e</sup> stone & let it run to the size of a small Sea saucer, turn it & when you want to use them, toast them very Crisp & butter them

x Sweet Patties underdull

The meat of a Calves Head foot, which has been boiled tender, three Apples, some candied Orange & Citrons, chop these small, add a little ground <sup>nutmeg</sup> & powdered Cinnamon, the yolk of an Egg a good spoonful of Brandy, a fine ~~crust~~ puff Paste.



To Pickle Pork — Mr Roberts Presid Lee —

To a Hog of ten score weight after the Hams Spine ribs & Hands are taken out mix one Peck of Salt & half a pound of Salt Petre rub the Pork all over well, then cut it in pieces to the size of your Tub & press it close down when it has remained in the Tub about a month pour the liquor from it & boil it up skimming it, & when cold pour it back again on the Pork putting a large stone upon it that it might be always covered with the brine & when it has stood a month or longer let the brine be boiled up as before, & observe the same method every Hog, put into the same Tub taking out the brine before you put your second Hog in.

Ginger Cakes — Mrs Pemberton

One ounce of Ginger, one Pound of flour well dried, &  $\frac{1}{2}$  a Pound of Lisbon Sugar mixed together with Cream into a Paste Roll it out into small Cakes, & bake them on Tin in a slow Oven



## Potatoe Puddings

Half a pound of Potatoes boil'd & rubb'd thro' a sieve then put into a Saucepan with a  $\frac{1}{4}$  of a pint of Milk & two oz of Butter all boil'd together let them stand till cold the yolks of 3 Eggs well beaten w<sup>th</sup> a little Sugar, the Whites of the above eggs are to be beat up & mixed in only just before they are put in the Oven half an hour will bake them  
 N.B. — the Puddings should be eaten as soon as they come out of the Oven —

## Gooseberry Vinegar — Under Dule

To two quarts of berries when mashed, put a Gallon of water, let them stand nine days stirring it well every day strain it thro' a flane sieve; then measure it to every Gallon of liquor put 2 pds of Powder Brown Sugar let it stand one year in the vessel & bottle it for use



93  
To Pickle Beef X

Take three Gallons of Spring Water a quarter of  
a pound of Salt Petre, & one pound of Bay Salt  
one ounce of Salt Annellia one pound of  
very brown Sugar & as much common salt as  
will make the brine to bear an egg, boil all  
these ingredients & skim it as it boils when  
cold put your beef in turning it twice a  
week, let the brine cover your meat.

N.B. - You must first rub your meat well  
with common salt for a day to take the  
blood out, & hang it two or three hours <sup>that</sup> the blood  
may come out of it before you put it into  
your pickle - The brisket parts of the Beef  
do best, it will keep three or four months.



94  
To cure Hams

In Garrison's receipt

Rub the Hams with common salt first, & let them lie to run the blood out twelve hours then put two pounds of bay salt, one pound of common salt, 4 ounces of salt Petre, two ounces of black Pepper, beat them altogether and sift them through a fine sieve, rub the Hams with it for four days turning and basting them with their liquor every day, then put to each of them a pound of Treacle; turn them often for a month then plunge them into cold water & let them remain in it twelve hours then hang them to dry for a week after they are smoked they must be hung to dry till they are quite dryed.

N.B. - The above quantity is sufficient for to cure Hams of thirty pounds weight.



95  
To preserve Melon Wanderdale

Take your <sup>ripe</sup> Melon very nicely, & cut it into quarters  
of a large <sup>ripe</sup> Melon, put it into water for four or  
five days or longer till you see a froth come  
over the water then take it out & wipe the  
Melon very carefully, & put it into fresh  
water, & scald it well for some time but  
don't let it boil then make a syrup of a  
pint of water, & a pound of sugar to each  
pound of Melon, when the Syrup is clear  
put on the Melon, & let it boil ten  
minutes then put it into a pot & boil  
w<sup>th</sup> Syrup every other day for a fortnight  
but don't put it to w<sup>th</sup> Melon till it  
is near cold, & the last time quite  
cold when you boil w<sup>th</sup> Syrup the last  
time put a good deal of ground ginger  
in a Muslin bag & lemon Peel & Juice  
to w<sup>th</sup> taste if you find the Syrup wasted



so as not to cover the Core ~~the~~ care to add  
to it so that it covers the Melon.

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+ Boil'd Fudolings — Lady Stamford

take six eggs beat them well, put in a  
pint of cream or good Milk, a little water  
some fine Sugar, a little Butter three spoon-  
ful of flour, beat altogether well, pour y<sup>e</sup>  
Fudoling stuff into it, tie it up & boil it an  
hour, when boil'd dip it in cold water  
put it into a sieve untill it is clear it.  
from the sides of the Cloth, turn it into <sup>to</sup> your  
dish press your Cloth all round, to keep  
it round, take off your cloth pour butter  
in it & dredge it with Sugar.

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## To fry a Knuckle of veal X

Take out the Bone & cut the meat in Chops, season it with pepper salt & a very little lemon Peel, & lay me, lay it close in an earthen Jug or Pot w<sup>th</sup> as much Water as will cover it. — A quart of a pint of White Wine a small Onion stuck with Cloves & one Anchovy stop the Jug close that no steam can come out bake it three hours in a moderate Oven — make the sauce of a proper thickness with ~~with~~ a little flour and butter & put it to the veal before you send it to table. — send it up in a tureen.

## Gooseberry Fool X

Boil a quart of Gooseberries, & rub them thro' a sieve, sweeten it to your taste, put to them a pint of good Cream, & stir it over a very slow fire add the yolks of 4 Eggs if you like it richer or make it with a pint of new Milk & the yolks of six Eggs



## Apple Dumplings — Underdale

Core & core your Apples fill the hole with quince  
 or Orange Marmalade or Sugar as best suits the  
 taste then take a piece of cold Paste & make a hole in  
 it as if you were going to make a Pie lay in <sup>apple</sup>  
 & put another piece of Paste in the same form  
 and close it up round the side of the Apple which  
 is better than the method of gathering it in a lump  
 above and tie it in a cloth boil them three  
 quarters of an hour pour melted Butter over  
 them & serve them up five are sufficient  
 for a Dish.

## White Catchup — Underdale

Take half a pint of White Wine a quart of  
 a pint of vinegar four great spoons full of  
 Mushrooms or Walnut Catchup some more  
 a few Cloves & a nutmeg cut in slices some  
 whole black Pepper a large bunch of sweet  
 Herbs three Onions sliced eight Anchovies let



them all summer over the fire for half an  
hour then hap it thro' a sieve & bottle it —  
N.B. — use it for fish sauce —

### Ham Toast — Windsor Dale

Take the lean part of Ham & Chop it very  
small to three handful of this chopped Ham  
put the yolks of three Eggs well beat a small  
lump of Butter & a little Cream stir it together  
over the fire till it is quite hot lay it on  
square pieces of toasted bread & serve it up  
very hot & you may put it in ~~your~~ holes.

### To Stew Bullock's Cheek — Windsor Dale

Having cleaned well soaked & boned it after  
you have half roasted the meat by an in diff  
rent quick fire save the Gravy & put the  
Cheeks into a Pipkin with part of the Gravy  
and a little Port wine also some strong  
Broth salt & Pepper with an Onion & a  
Shallot or two let it stew about ~~two~~ hours  
serve it up with the gravy in the Dish & sippets  
round it —



## Beef Marmode — Underdale —

Take a piece of Beef about six inches thick cut off most of the fat take out the Bone bind it round with a pack thread then cut some fat Bacon in long slices & lay the Beef very thick season it with Pepper salt & herbs cut small & vinegar then fry it brown on both sides & after wards pour a quart of boiling Water with a ~~quart~~ <sup>Wine a pint of</sup> ~~quart~~ of red wine cover the Pan close & let it stew gently for 5 or 7 hours put into the Pan with the liquor a large onion stuffed with cloves & some Celery when you find it quite tender skim the fat from the Gravy & thicken the same with flour & butter squeeze a lemon into it when you dish it up —

## Rice Dumplings —

Pare & soap out the Core of your Apples fill the inside with sugar then roll them in the Yolk of an Egg & then roll them in King tee then up close & boil them —



## Camp Vinegar +

Take a large Head of Garlic, peel & cut it into  
slices half an ounce of Ryan Pepper, two Table Spoons  
full of Indian Soy, two Spoonful of Walnut Pickle  
some Salt & Anchovies minced small, put all  
these into a pint of Vinegar with a little  
Cochineal, shake it very often & pour it off clear  
after it has stood six weeks.

## To make a Mock Turtle Under Sole

Take a Calves Head with the Skin on & half  
boil it, when cold cut it in pieces 2 quarts of  
Gravy a few Chives Parsley mayonnaise & winter  
savory a pint of White Wine & Lemons salt  
Pepper & Ryan to your taste to this you  
made <sup>add</sup> forcemeat Balls & hard Eggs



To make Puffs - Capital Puffs - ~~Capital Puffs~~

Half a pint of water a little salt make it  
 into a thick batter with flour take a lump  
 of butter & put it into a frying pan & fry w<sup>th</sup>  
 butter & take care it does not crust in the pan  
 then put it into ~~the~~ a mortar & pound it  
 a little break in an Egg & pound it again, then  
 another & pound it again, then another & p<sup>it</sup>  
~~it~~ then another & pound it very well then  
 take a handful of Currants wash & pick &  
 dried & mix them in your butter grate  
 in <sup>a little</sup> ~~the~~ butter & fry them in spoonfuls in  
 Hoggs Lard & good Beef dripping till they  
 are brown & serve them up grating a  
 little sugar \_\_\_\_\_



Whisked Breading ~~and Independent Receipt~~

Take a pint of Cream the yolks of 6 Eggs &  
 3 Whites beat them well together with 4  
 Spoonful of flour a little salt & butter ~~the~~  
~~cream~~ the Cream must be a little more than  
 half full put them into a grick over 3  
 quarters of an hour will bake them -  
 rub with Wine & Sugar is sauce for  
 them.

Lemon Solid ~~Receipt~~ <sup>Receipt</sup>  
 grate the rinds of two Lemons into a  
 Dish squeeze in the Juice take a quart of  
 good Cream sweeten it to yr taste boil it  
 and pour it in boiling hot into yr Dish  
 thro' a Cloth stir it round once set the  
 Dish on the ground & hold the Cloth up  
 high let it stand all night next day  
 stick it with Candied Lemon Orange &  
 Citron peel cut thin.



## Onion Soup — Mrs Roberts —

A few weeks would be an improvement

A Knuckle of veal boild down to a Soup when cold take off the fat a pint & half of Cream boild a few minutes during the boiling  $\frac{1}{2}$  cup of Butter is to be added & as much grated bread as will make it of the consistence of thin bread some salt & Cayenne Pepper to w<sup>t</sup> taste. 3 or 4 Onions boild in Milk & Water and  $\frac{1}{2}$  pint to be added to the above & the whole boild together about a quarter of an hour stirring it well during the boiling this makes 4 quarts of Soup it must be sent up Hot —

## Cream Cakes — Mrs Roberts —

Take fine Sugar one pound & sifted, beat the white of 6 or 8 Eggs to a strong froth then put as many spoonsful of Sugar as there are whites of Eggs stir them together you may put in the rind of a fresh lemon grated.







It is not advisable to eat too many of these cakes the ingredients being of a very rich nature.

### To Make Water Cakes

Take half a pound of flour & an ounce of Butter mix them with water, & roll them out as thin as possible & cut them with a knife in long pieces lay them on a tin & bake them

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### To make a Charlotte Rusling. Spicuous or peculiarly good of this composition.

Take slices of white bread or roll, spread them very thick with butter on both sides, then lay them in the inside of a round tin, then fill it with Apples sliced & a proper quantity of sugar; put at the bottom a layer of bread and butter, & let it bake for five hours

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### See Biscuits Mr Webb

1/2 lb of fine dried flour two ounces of Butter wet with a little Milk a little salt make them in a stiff paste roll them out cut them before they are put in the oven.   
Should not seem shells be better than plain



This Receipt the Ladies will find serviceable the more if they  
have a great disposition of Brandy.

### Black Currant Brandy.

Bake or Boil the Currants; strain them;  
take half a pint of Juice, & put it in a  
Bottle to a pint of Brandy; let it stand  
some days before you use it, Cork the  
Bottle close, take a little when you find  
your Throat sore. LB - This is a better  
method than putting the Currants whole  
to the Brandy.

### Milk of Roses

1/2 a pint of Rose Water  
1/2 an ounce of oil of Almonds  
one drachm of oil of Sassafras mixed



+ Almond Puddings - Edmond

A quarter of a pound of sweet Almonds pounded  
 in a mortar the rind of a Lemon boiled &  
 pounded with Rose Water a quarter of a  
 lb of Malted Butter & the yolks of 4 Eggs  
 the Whites of two beat up all mixed together  
 & sugar'd to y<sup>e</sup> taste the Pans to be filled  
 only half full otherwise they will  
 rise over.

To make a Fly - Edmond

Take 8 Eggs leave out all the Whites beat  
 them well & add to it a Pint of Cream  
 sweeten it to your taste & mix it up  
 all together then strew it over the  
 top with Cinnamon beat & sieved then  
 put it to set in a stove oven or over  
 boiling Water



as Soups are preferable to tarts. ~~some~~ quantities of the former

Ratificia Cakes — Edmond

Four ounces of bitter Almonds, two ounces of sweet Almonds, blanched & pounded fine with the whites of <sup>2</sup> eggs well beat; one Pound of loaf Sugar pounded & sifted; mix all well together, & lay them in round drops with a knife on Tins or Waxed Paper; bake them in a slow Oven; these must be great care taken in the baking of them as they are apt to run out of shape; you may add a little flour which will stiffen them & not make them run out.

Only add flour to those intended for the Cook the Cakes for which must joined with double refined burnt Sugar



Beal cake - Mrs G<sup>rd</sup> Blakeway

Take the best end of a breast of beal bone  
 & cut it into three pieces, have ready 8  
 Eggs boiled hard take out the yolks slice the  
 whites cut the yolks thro' the middle two  
 Anchovies or good deal of parsley chopped fine  
 some lean Ham cut in thin slices all  
 these things to be well seasoned separately  
 with Cayenne Pepper or little nutmeg &  
 salt have ready a May or Hot the size you  
 mean to make your cake butter it on  
 the bottom then put in a layer of beal  
 then a layer of Eggs, parsley & ham to your  
 fancy & then beal <sup>with</sup> it is all in all  
 the beal bones to be laid on the top  
 then put into a moderate oven to be  
 baked 3 or 4 hours, then the bones to be  
 taken off & the cake to be pressed down  
 till quite cold the May must be dipped in



warm Watered the Cake turned out with the  
greatest ease that the Jelly may not be  
hurt which hangs about it

To make Puddings - W.P.B. Pemberton

Take 7 Eggs 5 of the Whites a pint of Cream  
a quarter of a pd of butter melted in the  
Cream a quarter of a pd of Sugar with  
an equal quantity of flour add a little  
white wine to your taste mix them  
together bake them in cups half full  
brown in a quick oven - Butter white  
Wine & Sugar for Sauce

It is not advisable for those who have weak Stomachs  
to eat this Pudding the opportunity being very early  
+ Juice of Paper Pancakes - W.P.B. Pemberton

Take a Pint of Cream 5 Eggs leave out  
2 of the whites & a spoon full of the best flour  
& a little grated nutmeg beat them well  
together then clarify a lump of Butter  
the size of a large Walnut & mix that



properly with the other ingredients  
 adding a desert Spoonful of Orange flower  
 Water take a clean Pan & a very little  
 bit of Butter & as soon as the Pan is hot  
 pour on the Butter & when some smoke  
 rises its enough no more Butter need  
 be added for the purpose of frying the  
 Pancake fry itself beated Sugar between  
 every Pancake - Turn them as soon  
 at least before they are fried -

Cambridge Puddings -

3 Eggs 3 Spoonful of flour 2 a pint  
 of Cream Sugar Lemon Peel & butter  
 to y<sup>e</sup> Taste well Butter the Cups &  
 half fill them half an hour will  
 bake them

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\* Walnut Catchup — W<sup>m</sup> Lockhart

Bruise the nuts in a mortar to a thick  
of nuts put three pints of salt, put them  
in an earthen Pan a layer of nuts, & a  
layer of salt; let them stand nine days  
then press out the juices; to a quart put  
eight Anchovies, & as much Spice as you  
think proper & a little garlick; boil it till  
half be wasted when cold bottle it for  
use; the Spices are Thyme, Cloves, Nutmegs,  
& Sassafras Pepper — Boil it over a slow  
fire half an hour

Apple pudding — W<sup>m</sup> Lockhart  
4 spoonful of Apple pulp,  $\frac{1}{4}$  lb. fresh butter  
little Nutmegs, rind of a Lemon, 3 spoonful  
Brandy, 4 Eggs, 2 Whites Sugar to your taste  
beat all well together, put it in a puff  
paste, & bake it



A Five Hour Pudding - <sup>W<sup>est</sup> Markham -</sup>

Three quarters of a Pound of Beef Suet  
 chopped very fine, three quarters of a Pound  
 of Raisins of the Sun stoned & chopped also  
 very fine, three spoonful of flour, two  
 spoonful of fine sugar, four Eggs with  
 the Whites, one large spoonful of Brandy  
 half a nutmeg grated, the peel of half a  
 Lemon grated (or some preserved orange  
 Peel is still better) it may be put into  
 any shape; but requires to be boiled  
 five hours.

For a Consumption

a Calves Foot cleaned & cut into pieces  
 1 ounce of Hartshorn Shavings  
 1/2 an ounce of Sengapar - 3 Pints of new Milk  
 Bake these in a slow oven till one Pint is  
 consumed; then strain it off; when cold take  
 off the fat; take a Coffee cup full the first thing  
 in a morning; & the last at Night Warm



Dr. Cameron's Receipt to make Anodyne

Powder

Magnesia alba ʒij Cinnamon & Rhubarb of each two drachms, mix it well together put it into a Phial & stop it close take a tea spoon full or two of it in a glass of Peppermint Water when the stomach or bowels are disorderd if the pain continues take a glass of it every two or three hours till it operates as much as will lie on the small end of a tea spoon may be given to a Child in the Month when griped - Women during the Month may frequently take at night a tea spoonful in Mint water & drink after it a small Cason of Camomile Tea, if costive the dose sd be repeated in the morning - the Child should take the Powder in Mint Water



To make a Plum Pudding - *Woodscock*

8 Eggs 6 Whites 6 spoonful of flour half  
a pint of thin Cream a quarter of a  
Pd of Sugar a little Nutmeg 1 Pd of Raisins  
1 Pd of good Beef Suet, mix all well toge-  
ther with a few Currants boil it six  
hours at the least

Prince Pies - *Wright*

two Pds of Beef Suet finely pounded two  
Pds of loaf Sugar finely sifted two Pds of  
Currants, the juice of 4 Lemons boil the  
Peel till it is quite tender then pound  
it in a mortar till very fine mix it  
all well together with rather more  
than  $\frac{1}{2}$  a pint of Brandy & a Glasp of  
Sherry Wine - Observe to put your  
Sweetmeats in whole & to put them  
in when you make the Pies the sweet-  
meats must be Orange Lemon Citron  
make a good Nutt Paste



Orange Jelly - Landsdowne House -

Rasp the rind of your oranges & squeezing six  
or eight oranges & the juice of three Lemons  
with four ounces of single whisk the whites  
of five Eggs in it & let it boil then strain  
it through a lawn sieve put it in a bowl  
allow to this quantity six ounces of sugar

Onion Soup - do -

Take some good Gravy & make it hot then  
slice a large plate of onions & fry them  
in butter or fine brown put them in  
a clean Cloth to drain the butter from  
them then put them in your souped  
boil them then strain the onions from  
it leave in some of those season it  
to your taste with Cayenne Pepper &



Salt Fry some bread crisp & put in it  
 Turnip Soup may be made in the  
 same way —

### To Stew Cabbage — Mrs. Figg's

Boil a Cabbage & some Potatoes when  
 they are sufficiently boiled chop them  
 a little, & put them into a little good  
 Gravy to stew, let them stew some  
 time thicken them with a little  
 Butter & season them with Cayenne  
 Pepper & Salt add a little Cream  
 to it & send it up quite hot —



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Rose Pomatum — Miss A. Lighten

Take six pounds of the best Hogs Lard rendered, put it into a deep pan, & stir it with a wooden Spoon as many Rose leaves as you can possibly get in putting in a few at a time cover it up & let it stand all night then for ten days more keep stirring in as many Rose leaves as you can & it must now be stirred up with the hand remembering always to put in all the yellow Lard, & the first day put in a large Spoonful of Salt to every pound of Lard. At the end of ten days put your Pomatum into a Pan that will stand in a Kettle of Water set it on the fire & let it simmer for about three hours, then squeeze as much as possible through a piece of coarse linen or strainer from the



Rose leaves into a Wide Pan & when cold take off the Cube of Pomatumid  
 throw away the liquor then heat it  
 again pour it into the Pan & let it  
 stand till cold, take off the Pomatumid  
 again & this must be repeated till no  
 liquor remains, then put it into small  
 Pots & keep it at least three or four  
 Months before you use it but it will  
 be still sweeter at the end of six  
 Months - the sweetness must depend  
 in a great measure on the quantity  
 of Roses

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Onion Sauce x

take plenty of Onions well boiled press the  
 Water from them between two plates rub them  
 through a Cullender then add some good  
 Cream & butter a little flour & salt will  
 do it let y<sup>e</sup> Sauce be thick



Imperial

Two ounces of Cream of Tartar & the Rind  
of two Lemons pare & slice the Lemons  
then pour upon them seven quarts of boiling  
Water let it stand all night sweeten it to  
your taste & bottle it for use

Mixture for sweetening the Blood

- 1 oz Cream of Tartar
- 1 oz Flower Brimstone
- 1 Grain Sulphur Powdered
- 4 Oz of Treacle

Rose Pomatum - Lady China

A Pound of Lard to one Pound of Rose leaves  
pound the Roses first to pulp pound  
the Lard & Roses well together let it stand  
3 days if the weather is not very hot  
then boil it in a Sauce pan & slice it  
often to prevent it from burning put  
a little White Wax to thicken it & strain  
it thro' a fine Muslin sieve into a Jar



+ Pillaw a la Turk. Egonid

Take a loin of Mutton cut most of the  
fat off; & bone it better a stew bone &  
stew it about half an hour in good  
Gravy take half a pound of Rice, stew  
it in good Gravy till tender then  
take your Mutton & the Gravy that comes  
from it & stew altogether in the rice  
till it is stewed enough be sure to let  
it stew very gently you must season  
it with Salt Clove, Spice & sweet  
herbs as Onion, Fenugreek Peppercorn  
according to your taste

Bread Sauce Mrs Smith

A large Onion cut in four quarters  
well boiled strain it off in a sieve  
& mix some grated bread & good Cream  
butter & salt well boil it. A few Peppercorns  
is an addition



To make Walnut Catchup - *W. Smith*

Bruise the nuts in a mortar quite small  
 then press the liquor from them in a Wine  
 press to every quart of liquor one pound  
 of anchovies boil it till the anchovies are  
 dissolved strain it thro' a jelly bag till  
 quite clear then add the Spice Black &  
 white & Nutmeg Cloves & Clove Pepper  
 ginger a little more a little horse radish  
 very little garlic boil altogether twenty  
 by minutes let it stand till cold then  
 bottle it putting an equal quantity  
 of Spice in each bottle well corked

Stewed Beef - No. -

Take a square piece of Beef without bone  
 cut round holes with a small knife quite  
 through the meat in rows along the top  
 cut squares of Bacon half an Inch <sup>square</sup> thick  
 then chop a little parsley thyme savory &



mangelworm add a little black Pepper salt cloves  
 more powdered onion. these ingredients all  
 together roll them in the Bacon then  
 fill the be sure the holes are quite  
 through the meat, then put it in the  
 stew pan with a quart of Water onion  
 stuck with cloves a little parsley &  
 thyme a bundle of sweet herbs stew  
 it for four or five hours then  
 take it out & clear the gravy from  
 the fat then add Mushrooms & Walnut  
 Catfish to your taste thicken it with  
 flour & butter to look very rich & dish  
 it up with Truffles, Trivells egg balls  
 forcemeat balls & a few Mushrooms  
 Observe the meat must be fried in  
 a little butter quite brown all over  
 before it is put into the Stew pan



## Rice Rolls + Edmond

Three large handfuls of Rice, steeped in  
 a pint & half of good Milk, & a bit of Lemon  
 Peel & a bit of Cinnamon, sweeten it with  
 Loaf Sugar to your taste, stir in two Eggs  
 least let it stand till cold, & make short  
 Rolls any shape you please dip them  
 in <sup>the</sup> yolk of an Egg & crumbs of bread  
 fry them

## To Make Saline Draught

Take 60 grains of Salt of wormwood 2.  
 Spoonfull of Lemon Juice 6 Spoonful  
 of small Cinnamon Water a little ounce  
 of Orange 2 Spoonful to be taken at a  
 time

## Imperial

No. 100

Cream of Tartar Loaf Sugar each one ounce  
 the rind of one Lemon soft Water one  
 gallon boil them 3 or 4 minutes strain it  
 off for use



To keep Plumbs or Appricots for tart

A Pound of Plumbs of any kind & to every  
 pound of plumbs put six ounces of  
 good Lisbon Sugar in a small jar tie  
 it down close with a bladder put it in  
 a kettle of <sup>cold</sup> water & set it at a distance  
 from the fire & let it stand there till  
 it simmers but not to boil then  
 take the jar out of the water & set  
 it in the coldest place in the House  
 the Cellar or any where that is cold &  
 keep it there till it is wanted, when  
 you open a jar it must be used  
 immediately for which reason it is  
 best to put no more in a jar than  
 you think will be used at once



## Cold Cream ————— Mrs. R. Lighton

Spermocete (Cunphire) begins. Buy 2 Drachms  
 each 6 ounces Sotters bil or bil of sweet  
 Almonds, dissolve them in a tin or silver  
 pan over the fire when dissolved throw  
 the liquor into a basin with half a  
 pint of spring water & beat it for an  
 hour to a fine cream when the water  
 is absorbed add more & continue beating  
 the more water you add the lighter  
 it will be

Dr James Mallow's receipt for a Cold  
 One Spoonfull of Linseed two penny worth of  
 Licorice stick a quarter of a pound of Sun  
 Raisins put them into two quarts of soft  
 water & let it simmer over a slow fire till  
 it is reduced to one then add to it a quarter  
 of a pound of brown Sugar candy powdered  
 a table spoonfull of Lemon Juice Drink  
 1/2 a pint at going to bed & a little at any other  
 time when the Cough is troublesome



Fish Sauce ————— Abington

Take Walnuts when proper to pickle beat them in a Marble Mortar then squeeze them through a thin Cloth let the liquor stand to settle & pour it off the clear to every pint of the Liquor add one Pound of Anchovies  $\frac{1}{2}$  a quarter of an ounce of Mace 10 Cloves & Jamaica Pepper boil altogether till the Anchovies are dissolved then strain it thro' a hair sieve & to every pint put in  $\frac{1}{2}$  a pint of white wine vinegar a good many shallots & garlic boil it again till they are tender strain it a little at a time thro' the anchovies it makes it clear let it stand till cold & bottle it for use — When used mix it with melted butter to your taste

Observe the Walnuts must not be harder than you can penetrate with a pin —



To make a white Almond Soupe

To six quarts of Water put a bunch of Veal Capons  
of lean Bacon, two anchovies, a few pepper corns,  
two or three onions, a little bundle of sweet herbs, three  
or four heads of Celery in slices. Stew these all together  
till your soups is as strong as you choose it, then  
strain it through a hair sieve into a clean earthen  
pot but it should all night then take off the Scum  
Spour it clear off into a tissing pan put in half  
a pound of sweet almonds beat fine boil it a little  
Strain it through a lawn sieve, then put in a pint  
of cream & the yolks of four Eggs;  
Make it hot & send it to Table.

M<sup>rs</sup> Bisan

To stew a breast of Veal white

Boil a breast of Veal put it into a stew pan with a  
lump of fresh Butter let it stew a little but you must  
be careful it does not burn: put to it half a pint of strong  
veal gravy with a little Shalotte chopped let it stew till it  
is quite tender then thicken it with flower & Butter & a  
little cream & the yolks of two Eggs season it for your  
taste. then stir all together with a raw Onion & send  
it to table.



## Orange Marmalade - "Hookers of"

Take very pale Seville oranges cut them in quarters, take out the pulp & put it in a basin pick the skins & seeds clean out put the pulp in salt & water to stand all night, then boil them in plenty of spring water till they become tender then cut them in very thin slices & put them to the pulp to every pound of marmalade add a pound & half of double refined sugar beat fine, boil it gently half an hour if it is not transparent boil it five or six minutes longer stirring it gently the whole time take care not to break the slices when cold put it into jelly or sweetmeat glasses with brandy papers over.

N.B. You must be careful in laying it in your jetties or it will be mouldy if the least air penetrates.

## Dutch Rolls — Richmond —

As much fine flour as a pint of Cream will make into Dough, 2 Whites of Eggs & one yolk, 2 spoonful of yeast; warm the Cream milk warm, add a little Cream to the yeast & eggs, & make them into six thin cakes, let them rise an hour before you make them up, & an hour afterwards and then before they are baked, glaze them over with the yolks of an egg, & bake them

Ten minutes



## Instructions for cleaning & preserving Register Stoves

The Steel requires to be rubbed every day with a dry linen cloth, if the cloth is warmed lat the fire before it is used the it will be better - If very damp weather the Stoves are not in use it is necessary to give them a rub twice a day, a few minutes will be the means of saving a great deal of trouble. If you get a spot on the Stoves you must be careful not to use anything that will scratch the Steel - The Spot may be rubbed off with a little of the putty or plate powder put on the point of the buff stick - at the same time damp the place with your breath, & rub it the straight <sup>way</sup> of the Steel, if this will not do, make use of the other buff stick in the same manner with a little of the red powder - If there is a damp or a white



stain on the Steel (if not neglected too  
 long) use a dry cloth & a little slacked  
 lime sifted to a very fine powder, which  
 must be very dry before you use it, it  
 will take the stain out. The white  
 brush use to brush out the engraving  
 with the plate powder or lime if the  
 steel is very dirty use the large brush  
 with the red powder - damp it with  
 your breath as above mentioned & after  
 wards rub it off with the other brush  
 dipped in lime - To the bars that are  
 burnt with the fire use a little oil with  
 either of the <sup>sorts of</sup> emery paper - The cloth you  
 use with lime must be kept for that use  
 & the cloth you rub the steel with must not  
 be used for the bars or it wd get dirty &  
 scratch the steel -



To make a Curry— M<sup>rs</sup> Leake

Take a large onion, & a bit or two of garlic according to the size of the Curry you make chop it very fine—, have ready in the pan a lump of butter, when it boils put in the onion, & the garlic & let it boil, but take care it does not burn— Cut the meat you intend to do in pieces, season it with Curry powder, Turmeric, pepper & salt, put it in the butter & fry it till it is of a nice brown, then put to it as much weak gravy as you think will do it— take off the fat, & let it stew gently till the meat is done tender, but not broke, if it is not thick to hang about the meat thicken it with a little rice flour— If it is too brown put in a little Cream— be very careful of burning the butter, & season it as high as you please.



## Italian Cream — Eggmond

Half an ounce of Singleys to half a pint  
of good milk some Lemon Peel & a very  
small quantity of Cinnamon boil it toge-  
ther till it becomes a strong Jelliey  
strain it off & add a pint of Cream  
the yolks of 10 or 12 Eggs beat up well  
together then mix the Eggs & cream with  
the Jelliey sweeten it to your taste put  
it over the fire & make it quite hot  
do not let it boil or it will curdle  
then try a little on a spoon if too stiff  
add a little cream strain it thro' a fine  
sieve & let it settle pour it from the sett-  
lings into a mould & turn it out on a  
wood Jelliey with coloured whip over it  
It is not necessary to make it thicker  
just to stand



Effence of Salt — M<sup>r</sup> Pelham  
For a Cold —

A Peck of Salt to six Gallons of  
boiling water infused 48 hours & then  
strained & boiled to the consistence of  
thick Treacle —

Salt Tea — M<sup>r</sup> Pelham

To be made fresh every day taken  
at three times one pint in quantity  
in the course of a day if so much  
will agree a pound of salt will  
make a pint of Tea with boiling  
water & to infuse all the preceding  
night in the chimney corner. A  
few drops of betriol is an improve-  
ment & it is a wholesome beverage  
lowered a little instead of small beer.

The Extract of Salt is to be bought  
at Holdsworths Chemist No 48 East



Smithfield - 10:6 a small Cask

### Almond Paste

A pound of sweet Almonds to a pd of  
 Treble refined Sugar, the Almonds pounded  
 fine with a little rose water just to keep  
 them from bilting, then rubbed thro' a  
 fine Sieve; to that quantity <sup>add</sup> the  
 yoth part of the whites of two Eggs &  
 part third of the Sugar; then put the  
 whole in a stew pan over a very slow  
 fire stirred the whole time till it  
 leaves the pan & sticks to the wooden  
 Spoon, put it in clean writing  
 paper till quite cold; then roll  
 it out any shape you please. With  
 the remainder of the Sugar is join it



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together with the whites of the eggs

The longer it is in drying after  
it is made up the better.

### Sponge Cake

$\frac{1}{2}$  lb of fine flour well sieved,  $\frac{1}{3}$   
quarters lb of sifted sugar, 8 eggs, the  
whites & yolks beat separately, the  
yolks & most of the sugar are beat up  
a little at a time before the whites  
are added - grate a little Lemon Peel,  
put in the flour; the flour must  
be added the last thing just before the  
cake is put in the oven; the juice  
of a Lemon the cake sd be beat  $\frac{1}{2}$  an  
hour & baked in a quick oven  $\frac{1}{3}$  or  $\frac{1}{2}$   
the mould to be buttered.



## Little Seed Cakes — Mrs. Thrusley

Two p<sup>d</sup> of flour a quarter of a p<sup>d</sup> of butter  
 a pint of new milk three spoonful of  
 yeast quarter of an ounce of Caraway  
 seeds roll it out three prick it with  
 out in small cakes bake them in a  
 gentle oven but take care they need  
 done too brown

## To preserve Cherries in Brandy — Mrs. Honey

Gather Marcella Cherries when they are ripe  
 dry & cut off the stalks leaving one quarter  
 of an Inch fill a wide mouth bottle  
 with the cherries add to it two ounces  
 of white sugar candy powdered — fill <sup>up</sup> your  
 the bottle with good Brandy & cork it up  
 lie it down close & keep it half a year  
 before it is used

## Polish for Tables

1/2 p<sup>d</sup> Bees Wax 1/4 p<sup>d</sup> Rosin 1/4 Pint Spirits  
 of Turpentine boil these slowly together  
 till melted rub it on the Tables with a



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course woollen cloth rub it of with a linen  
cloth & Hair Powder

Blissmanage — A. Dams Excellent

One oz Singlasp dissolved in  $\frac{1}{2}$  a pint of water  
add a small piece of cinnamon, plenty of  
Lemon Peel, 2 oz Jordan Almonds,  $\frac{1}{2}$  oz bitter  
blanch them in boiling water then pound  
them well with a little rose water, add as  
much cream as will fill the mould, boil  
them very well together, sweeten it to the  
taste strain it off, & put it in the mould

To preserve Pine Apple

Cut your Pine when quite ripe pare  
off a little of the outside & cut it in  
thick slices take its weight in sugar  
clarify it boil it to a syrup & pour it  
over your Pine quite hot let it stand  
24 hours put it all together into a preserve  
in a pan let it simmer gently two ~~times~~  
three times till the pine looks clear is  
sufficiently preserved



# Veal Cutlets

M<sup>r</sup>. Bevan

Cut slices off a fillet of veal 1/2 an inch thick, & season it with Cayenne Pepper Salt, have ready a raw Egg beat, & thyme & parsley chopped small, & mix it with the Egg, dip the veal in it, & lay crumbs of bread on it, & fry it in butter of a light brown, put a rich <sup>white</sup> sauce on the dish & lay the veal on it

# To make White Fish Sauce Bookehoff

3 Anchovies 3 spoonful Sherry one wine glass one blade Mace 2 Cloves a very little nutmeg a very little Cayenne Pepper a little bit Brown a very little bundle sweet herbs a little bit Lemon Peel throw boil it half away & strain it thicken it with a quarter pd Butter a very little flour & six spoonful of good cream boil it altogether & stir it all the time



Little baked-bread puddings - Wooliscroft

Half a loaf bread crumbs 2 oz butter 2 oz  
sugar almost a pint of good milk made  
hot when cold add three eggs one white  
only a little nutmeg beat them well  
together put them into tea cups half an  
hour will bake them serve them  
up hot with wine sauce in your  
dish

Little Citron Puddings - Wooliscroft

Yolks of 4 Eggs 2 oz sugar a little nut-  
meg 1/2 a pint cream 1 Spoonful fine  
flour mix all well together & put  
it in tea cups then stick in 1/2 oz  
of Citron cut very thin bake them  
in a pretty quick oven serve them up  
hot with wine sauce in your dish

Apple Pudding - Wooliscroft

Half a Doz Apples peel & core them scald  
them till tender add to them while hot



a quarter of a pound of butter a quarter pound of  
sugar when cold add 4 Eggs & White only the  
yolk out and a juice of half a Lemon  
beat it all well together line your  
dish with Puff Paste & put it in half  
an hour will bake it

Caper Sauce ——— Hughes ———

A little good white gravy, put in it one  
anchovy, & let it dissolve then 2 or 3 spoons  
full of good cream, a tea cup full of  
Capers, & a small carrot. Chop the carrot  
fine, & the Capers likewise with a little  
of their liquor, then put them to the  
gravy being <sup>made</sup> a proper thickness with  
flour, & butter

Receipt for gravel ——— Abington ———

Take black berries when full ripe & dry,  
put them in <sup>an</sup> earthen pot, set them in a  
kettle of water, let them boil till the  
fruit is quite tender, squeeze them  
very dry thro' a strainer; to one pint of



juice put one lb of lump sugar, boild <sup>143</sup>  
very slowly five or six hours, dip some  
paper in brandy, & put on the pots,  
tie them very close, take a tea spoon-  
ful every night going to bed, ten or  
twelve pints will last a year

### Raspberry Symp - Edgewood

Any quantity of Raspberries to be just  
covered I with vinegar, let them stand  
nine days, then strain them thro' a  
Jelly bag; when strained, boild the liquor  
to a syrup with an equal quantity  
of sugar, it should be boild too long  
small quantity of the above mixed  
in a glass of water is an admirable  
beverage, & very good in fevers.

### For a Dropsy

One drachm of Broomseed dried, pound-  
ed, & sifted very fine; put it into a  
Phial, with a glass of strong white



Wine, cork it up close, & let it stand  
all night first take it in the morn-  
ing fasting, first shaking it well, walk  
in after it, one hour, then take  
two Table spoonful of sweet oil  
the dose must be repeated every  
second or third morning. If the  
dyspepsia is in the legs blisters will  
wise in this case and cabbage  
leaves must be applied, but no

plasters.

If the patient's stomach will not  
bear oil, the broom seed will some  
times succeed without

Spanish Curd - W. E. Burton

Set a pint of thin Cream over the fire  
till it nearly boils, then put in the  
whites of five eggs well beaten, & the  
juice of a Lemon, stir it till it just be-  
gins to boil & curd, put it in a cloth all



The Hampshire receipt for  
curing Bacon

For a Hog of sixteen score put as  
follows

Half a pound of Salt Petre

One pound of coarse Sugar

One pound & a half of Bay Salt

One pound of common Salt

The Salt Petre to be first rubbed in,

Then the Sugar, and lastly the Salt.

To be turned every other day for  
a month

Receipt for the Ham

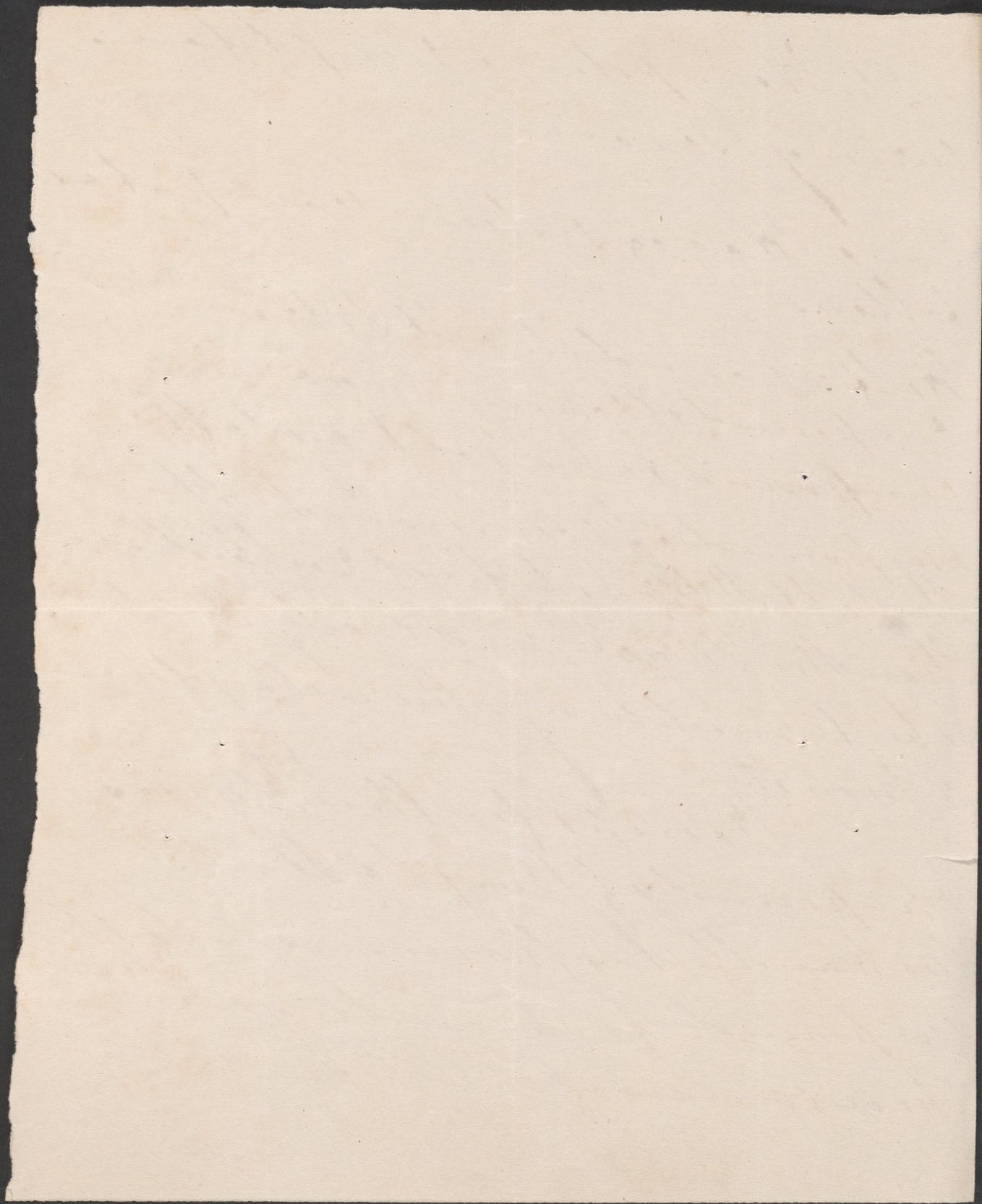
One pound of Bay Salt

Two handfuls of common Salt

One pound of coarse Sugar

Three ounces of Salt Petre







night or the strained clay; pound it in  
 a mortar with two Oz of Almonds, some  
 sugar, & a little sweet wine, put it in  
 a cord mould; a few hours when sent  
 to Table stick it with sliced Almonds  
 & put sugar & sugar in the dish  
 Without Phipp's receipt for Inflammation

in the eyes

A lump of Allum mixed in the white  
 of an egg new laid, and rubbed well till  
 it becomes an absolute Cord; then apply  
 it to the lid of the eye when closed, or going  
 to bed, & in the morning taken off with  
 milk or water, or warm water alone

To strengthen the eyes

Take 1/2 an ounce of powdered Allum &  
 mix it with a pint of milk, whilst  
 boiling & then strain it off for use apply  
 it to the eye affected with a soft canker



Numbered of several times in the  
day

Boiling Potatoes - Count Rumford -

The Potatoes should be as much as possible  
the same size, & the large & small ones  
boiled separately, they must be washed clean  
and without paring or scraping put in a  
pot with cold water, not sufficient to cover  
them, as they will produce themselves  
before they boil a considerable fluid  
they do not admit being put into a  
vessel of boiling water like greens -  
If the Potatoes are tolerably large, it  
will be necessary as soon as they begin  
to boil, to throw in some cold water &  
occasionally to repeat it, till the Potatoes  
are boiled to the heart, which will take  
from half an hour to an hour & quarter



according to their size they will either  
 crack, & burst to pieces on the outside  
 whilst the inside will be nearly in a  
 crude state, consequently very unpa-  
 latable & unwholesome. During the  
 boiling throwing in a little salt, often  
 is a great improvement, thus slower  
 they are cooked the better. When boil-  
 ed pour off the water, & paper evaporate  
 the moisture by replacing the paper  
 in which the Potatoes are boiled done  
 more over the fire this makes them  
 remarkably dry & mealy, they should  
 be brought to Table with their skins  
 on & eat with a little salt as before

Rice Paste — +

Put the butter into the Rice as you  
 would flour; put in the yolks of Eggs  
 according to the quantity; boil some Milk, &  
 mix it the paste with it as quick as hot  
 as possible, for it will not roll when near  
 cold —



To strengthen the Eyes

2 OZ Rose Water,  $\frac{1}{4}$  OZ Spiritus Binde<sup>rum</sup>  
 $\frac{1}{2}$  drachm Liquid Laudanum, mix it  
 well & wash the eyes twice a day

Method of preparing Snuff for the cure  
 of the Polypus

Gather the leaves of Amaranth or Cuckoo  
 print in a dry day in the month of  
 March or beginning of April, strew them  
 thinly on a floor, but do not let the  
 sun come to them - After they have  
 lain a sufficient time to be quite dry  
 put them in a paper bag, & hang them  
 up in a dry place for use, when you  
 want to make them into snuff put a



quantity of them on a plate before the  
 fire, but not so near as to scorch them,  
 when they are sufficiently crisp, reduce  
 them to a fine powder, take three or  
 four punches every day; this recipe has  
 been found efficacious in reducing the  
 Polypus in the nose, & whoever tries it  
 should not be discouraged from perse-  
 -vering in the use of it, if after one  
 -or two weeks trial it should not prove  
 successful

Grenadaes

Take some good baking apples take out  
 the cores fill the holes with brandy  
 Juice Marschallade then make a little good  
 hot paste, & roll your Apples <sup>in</sup> it you must  
 make the paste with Cream a little  
 butter, & sugar; bake them in a moderate  
 Oven when you take them out see them  
 all over set them a good distance for



the fire till the Ice is hardened, but  
 take care you don't let them brown  
 then make a Custard, & put in the  
<sup>dish</sup>  
 then put your Cucumbers on the top  
 garnish them with a little green  
 sweetmeat —

For a pain in the Face —

Tartar Emetic 4 Grains eight meat spoons  
 full of Mint water take half a Spoonful  
 of this solution in three meat spoonful  
 of plain Mint water & add to it from  
 10 to 20 drops of Liquid Lunobanum it is  
 to be taken six nights together at bed  
 time & every third morning while you  
 take the drops take 2 meat Spoonful  
 of the following Mixture compound Infu-  
 sion of Seneca 3 ℥ & Tincture of Seneca  
 one ℥ —



For Complaint in the bowels of a  
Child 10 Months old

2 1/2 — Rhubarb

3 — do — Magnesia

3 Specularia — or tea Spoonful Chalk

Magnesia with 1 drop Laudanum mixed  
in case the Bowels are not better; but the  
Belly with Steers Head Doc & Laudanum  
give real both & Rice Gruel, with Cream  
during the operation

For Rheumatism — W. Pizott

3 Oz Guaiacum & one OZ 1/2 of dulcified  
Spirit of bitrol mixed together

40 drops to be taken in wine & water  
the first thing <sup>in the morning</sup> at night & the last at night



Barley water

W. J. Johnson

Take a quart of a Pound of Pearl  
 barley boil it in a little water a few  
 minutes, then pour that water off, to  
 prevent it being a bad colour, then  
 put to the barley three quarts of spring  
 water, & one oz of Licorice stick, peeled  
 sliced, boil all together together till the  
 barley is done, then put it all together  
 in a jug, with a little lemon peel  
 & let it stand till cold, then put to  
 it, one oz of Gum Arabic dissolved in  
 a tea cup full of cold water, stir  
 it all well together, & when clear it  
 will be fit for use

WB Stir the gum well while dissol-  
 -ving, & pour off only the clear

Buns Cherry

Put half a pd of lump Sugar, & 2 pd  
 of flour, powdered, & sifted, & the yolks



of 2 Eggs into the yeast, add half an Oz of  
 Caraway seeds - The yolks of four Eggs  
 some sifted lump Sugar put over them  
 before they are put in the oven -

Rice Cake - Mr. Robinson -

Half a pd of ground Rice very fine,  
 half a pd of loaf Sugar sifted, the  
 yolks of 16 Eggs, whisk them 12 in hour,  
 then put in the Rice & sugar, whisk  
 them also well together, have ready the  
 whites of 8 Eggs whisked to a very strong  
 froth; add them to the others & whisk  
 it all well together, till you put  
 it in the oven - make it into 20 or 3  
 Cakes as you like, bake it 3/4 of an hour  
 in a quick oven - better in earthen  
 Pots than tin.



Orange Peel Puffs - M<sup>rs</sup> Petham

Squeeze your oranges pick the rinds  
clean out boil the rinds in several  
waters to soften the bitter then take the  
same weight of sugar as of peel pound  
both together in a Mortar spread this  
thin on earthen dishes dry it very gent  
ly at first by fire & when stiff enough  
to turn out cut it in bits it may be  
crisped in a cool oven & will keep  
for ever

## Lemon Cream

The three rinds of three Lemons  
boiled in a pint of water about a  
quarter of an hour then squeeze  
the juice & sweeten it with fine  
sugar then put in the whites of 4  
Eggs & the yolks of 3 well beat & when



The water is almost cold mix all together  
& put it on the fire stirring it all the  
time till it is upon a scald then strain  
it off thro' a sieve & fill your glasses

### Apple Puff +

A quarter pound Apple pulp a quarter  
pound loaf sugar sifted the whites of  
2 eggs the juice of 1 Lemon there should  
be Lemons peel scalded with the Apple  
& taken out these ingredients must  
be beat about an hour without stopping  
lay thick Cream at the bottom of the  
dish & then pile up the puff as  
high as you can upon the Cream

### Lemon Wafers

The white of an Egg the grated peel  
of 2 Lemons & the juice of 4 large  
ones a pound of loaf sugar powdered  
sifted mix & beat all well together



spread it on 26 Sheets of Paper  
with a feather & dry it before the fire  
before it is dried cut each sheet  
into 4 Circles them whenever they  
are soft & keep them in a dry place

### Tring Butter

1/4 quantity of a Pound of Bisket Cakes  
soaked half an hour in white wine  
4 Eggs boiled hard put the yolk only  
in a Marble Mortar with the Cakes  
1 Oz fine Sugar powdered 1 Oz butter  
& a little Lemon peel grated mix  
altogether in a Paste & rub it thro'  
a Colander

### Tongue of Cheese

1/2 lb of Cheshire Cheese beat it well  
in a Marble Mortar then put in  
5 Eggs a little Salt & a quantity of  
Lacum beat it altogether well in  
a Marble Mortar put buttered paper



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in the Tin you bake it in & turn the  
paper —

### Fruit Cakes

A quart of Peck of Apples the same  
pears plums put the plums into  
the oven to soften take out the  
stones then put the pulps with  
the Apples & pears into a large jar  
with a pd of brown sugar let them  
remain in the oven till they are  
all pulp then spread it on dishes  
& dry it before the fire over a  
slow oven

### Orange Flower Cakes

1 lb of orange flowers cut very small  
with Sieves 1 pd of fine sugar sifted  
the whites of 3 or 4 Eggs well beat mix  
them altogether & beat them a great  
deal they must be about the thickness



of very thick cream dropped on Tins  
 & baked in a very moderate oven —

### Artificial Yeast —

Stir 2 lbs of wheat Flour in 2 quarts  
 of Water soft & boil it to the consistence  
 of thick Gruel when it is almost cold  
 add 4 spoonful of very good yeast &  
 $\frac{1}{2}$  lb coarse Sugar stir it all together  
 & set it before the fire in a moderate  
 heat to ferment for 8 hours in a jar  
 with a narrow top when the fermenta-  
 tion is over that rises to the top & keep  
 the remainder for use tied down  
 4 Spoonful of this will make a  
 fresh quantity —

### Black dye

$\frac{1}{2}$  a lb of Logwood chips in a gallon  
 of cold water boil it in a horn then



put in what you want to dye & boil  
 that in home take it out & melt in the  
 liquor two penny worth of Coppers & the  
 same of verdigrise put your things  
 in again boil it another time then  
 since it is several cold waters steep  
 it with the liquor to your taste & dry it

To stew Partridge

Stew them gently with the hearts of  
 Cabbages pepper salt spice sweet herbs  
 an onion & some bits of Bacon in a  
 little gravy skim all the liquor then  
 thicken the same with butter & flour  
 & serve it up with pieces of Bacon

To Pot Mushrooms

Peel & clean a peck of Mushrooms  
 as dry as possible put them in a tobian  
 Run with a good handful of salt



a quarter of an ounce of <sup>whole</sup> black Pepper  
 a dozen Cloves a quarter of an ounce  
 of black Pepper let all stew till half  
 the liquor is wasted then put in a  
 pint  $\frac{1}{2}$  of the best fresh butter let  
 them stew till all the Mushrooms  
 liquor is consumed & nothing remains  
 but butter then strain them thro'  
 a Cullender till all the butter is  
 run from them & when quite cold  
 put them very close into small stone  
 pots then warm up the butter they  
 were stewed in & cover the Mush-  
 rooms well when cold tie bladder  
 over the pots for use pick them  
 as clean from the butter as possible  
 & steep them for an hour in warm  
 water

Procure  
 some Dough of French bread seasoned



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with a little butter an Egg some brown  
sugar & a little Spice

Spiced Juice — Koolidrop

Get the ripest Apricots cut them in  
pieces take the stones from them put  
them in a large Copper preserving Pan  
wash them as much as you can put  
them over the fire to warm marking  
them all the time pass them thro' a  
cullender & keep forcing them with  
a small pestle when they are all  
broke put them over the fire & just  
let them boil ten minutes stirring  
them all the time then put 15 lb of  
sifted sugar to every pound of fruit  
let them boil altogether half an  
hour stirring them all the time  
with your paddle to prevent burning  
to the bottom of the pan when it is  
boiled enough put it into brown pots  
when cold put brandy paper over & let



stand two days before you tie them  
up —————

### Commicella - Woollicroft

Take the inside of a Loin of  
Mutton chopped small into a proper  
quantity of water with a large onion  
cut small black pepper salt & Cay  
enne pepper to your taste a bunch  
of sweet herbs a lump of butter &  
a little flour let it stew till enough  
done have ready some rice lightly  
boiled & serve the meat up in the  
middle of the Dish with the rice  
round the meat to look high —  
Lean Beef wild mutton or veal  
or Mutton. —————

### Roast venison - W. Burton

Bone a Loin Mutton, season it with  
a little pepper & salt, & roll it up, put  
it in a stew pan with a pint of water



archæologist, as appeared in the "Zeitung." These papers, which were those unacquainted with their author to be and perhaps engaged in the affairs of trade and al commodities that were brought to the great German fairs of Frankfurt passed in review, and were accompanied with remarks of manufacture, which Böttiger must have collected from conversations and correspondence with mercantile men and manufacturers, that must have occupied much of his time. He gave the whole history of the fairs in a instructive and amusing manner, and appeared to be thoroughly acquainted with the mystery of exchanges, and the jargon of the commerce. These accounts of the fairs concluded always with most valuable and anxiously looked for general views of the new publications. The famous Messcatalog, appearing twice a year at Leipzig. We may say, that it will be difficult to meet with a scholar in Germany equal to the task of composing any thing like these celebrated papers, and it is impossible to surpass them in information and interest. Equally celebrated are his explanations of Gillray's caricatures in a periodical publication. Böttiger, then at Wiemar, under the title of "London und Paris." His explanations (for which the equally celebrated commentary of the very learned and learned Lichtenberg on Hogarth's prints served him as a pattern) are complete with ingenuity, learning and point, and display a knowledge of the world which must appear surprising, when it is recollected that he drew them up in his reading. Indeed, they were extremely popular in those days, and form a very agreeable portion of his miscellaneous works. That such a man should be the butt of envy and spite is very natural; but his enemies were unable to hurt his fame, which was constantly on the increase till the day of his death. Indeed all those who intimately knew him were convinced that his few failings were infinitely outweighed by his superior talents. We have reason to know that he was a most frequent benefactor; numbers of young men, especially those who were indebted to his recommendations, verbal, epistolary, and otherwise, had every where uncommon weight. In the year 1795, he assisted a great number of his friends in pointing out parts of the world.



periodical, the *Morgenblatt*, which has from  
the first rank among its contemporaries, was under  
Böttiger's suggestion, and it turned out a most capital spec-  
ulative idea of tacking a *Kunstblatt* to it originated with Böttiger  
his honour, for previous to that paper the artists of German  
no theatre whence to address the public. Böttiger, from his  
and multifarious erudition, was the oracle of the German booksellers  
ht be styled his protégés, his children; they constantly had recourse  
ice, for he was never at a loss as to the economy of a new periodical  
; his judgment as to its probable success was most unerring.  
be passed over in this place, that he had a peculiar knack of  
proper *title* to any new publication. In this he was most happy  
might call on him at any hour without giving offence. He was  
ed, as is the case with so many other scholars, who, when once  
of their ideas is broken, cannot re-assemble their thoughts.  
adily broke off and resumed his subject without grumbling at in-  
because his happy vein flowed on, and was not to be checked.  
have left behind any memoranda respecting his life, they will be  
by the German scholars as most desirable relics, but more espe-  
marks on the years he passed at Weimar, a town considered justly  
ears as the Athens of Germany. During his residence here Böttiger  
ost intimate with, and most valued by, Wieland, who, in various  
of his works, speaks with affection of him, and associated Böttiger a-  
ague in editing the "Teutsche Merkur." But he also was much as-  
lived more or less with Herder, Göthe, Bertuch, Schiller, Einsiedel,  
Schulz, Meyer, &c. Some of his letters are understood to be  
in Knebel's Nachlass, of which one volume has been pub-  
ance in Latin and Greek he has well authenticated. His  
ern languages was far more extensive than is usual  
good linguists are frequent. Böttiger spoke a  
well, and was so sensible of the necessity of  
der to keep it up, he constantly spoke French  
English scholars on the  
of correct



two glasses of Port Wine, one spoonful of  
 vinegar, & an onion with half a dozen  
 cloves stuck in it, & a small bunch of  
 of Herbs - It should be stewed near three  
 hours, then put it to cool, that the  
 fat may be taken clean off; It would  
 be well to stew it the day before it is  
 wanted

Beef Steaks -

Cut Steaks out of a rump of beef  
 seasoned well with Cayenne Pepper  
 & salt; put them in a toasting pan  
 with a large onion, a glass of white  
 wine, & a glass of water; they must  
 stew 15 minutes; thicken them with  
 flour & butter & send them very hot  
 to table

Braised Mutton Pies W. C. Leake

Melt a Pound of Beef Suet strain



it into a pint of cold water Milk  
 boil it together, & wet your flour  
 with this, till a stiff Paste, stirring  
 it with a spoon; mix your Milk  
 fat hot, & after you have kneaded  
 it into a stiff Paste, set it by the fire  
 to keep warm while you  
 make your Pies & when baked have  
 some good gravy to pour into them.

### Short Crust

W. S. L. Locke

A Pound of Flour, rub into it  $\frac{1}{2}$  a  
 Pound butter, the yolk of 2 Eggs, well  
 beaten, in a little Milk; do the Pies  
 over with the whites of Eggs, well  
 beaten, & sift Sugar over

### Puff Paste

W. S. L. Locke

An equal weight of butter & flour  
 take nearly half your flour, put  
 it in a dredge, wet the rest of the



flour with water, till a stiff Paste  
 otherwise as your butter is hard or  
 soft, roll it out rather thin put the  
 butter in with a spoon or knife, &  
 dredge it with flour, then roll it  
 again, & so on till you make your  
 Paste; roll it two or three times after  
 the butter is all in. Patties must  
 be done with yolk of Egg beat, & put  
 on with a brush

Cream Cheese to beat the same  
 Day W. E. Locke

Wash 6 Rappins without Soap, wet one  
 of them in cold water, wring it dry,  
 double it in as many folds as will  
 make it the size of your Cheese,  
 lay it in a deep Dish, pour on it a  
 Pint of very thick Cream, wet, wring  
 & fold another Rappin & lay upon the  
 Cream; set it in a cold place for



two hours; then take off the upper  
 paper, put on a fresh one, wet as  
 before directed, & turn the Cheese  
 on another plate, the same size  
 of the one it is in; take off the  
 bottom paper, & put on another  
 as before; let it stand one hour  
 then change it on two more pap-  
 ers as before; let it stand another  
 hour, & it will be dry enough  
 to send to table —

Cherry Brandy - M<sup>rs</sup> E. Leake

Take as many wide mouthed bottles  
 as you mean to fill cut the staves  
 half off, the finest Morella Cherries  
 put a layer of pounded Sugar Candy  
 a layer of fruit, & so on till your  
 bottles are filled to the neck with  
 fruit; then fill them with the best  
 French Brandy, & Apricot kernels



well bruised, or 6 bitter almonds in  
each bottle, & cork it close for use —

To roast a Hare — M<sup>r</sup>. Wilkisses

Take half a pint of Cream, & grate bread  
into it a little Thyme, & Parsley, shred  
very fine, half the Liver of the Hare  
shred, beat both the white, & yolk of an  
egg, & mix all together well, if the  
stuffing be too light add a little butter  
then put it into the Hare's belly, &  
sew it up, have a quart of good Cream  
to baste it with, when the Hare is  
roasted, take some of the thickest of the  
Cream out of the dripping Pan, &  
make it fine & smooth with a  
spoon, have a little thick butter  
ready drawn, & mix it with the  
Cream, with a little stuffing of the  
Hare, or ~~much~~ much as will make  
the sauce thick, & pour it over the



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None — W<sup>h</sup> If the whole whole quan-  
-tity of cream, cannot be had half cream  
& half good Milk will do —

U Cordial

M<sup>rs</sup> Kynaston

3-large Spoonful Peppermint water  
1-large Spoonful Lavender drops —  
1-drest Spoonful Purgative Elixir.  
1/2-a Tea Cup full to be taken when low.

Receipt for Hooping Cough — M<sup>rs</sup> Piggott

The best Gum bage finely powdered, give  
it in doses according to the age of the pati-  
-ent; to a Child of one year old, give one  
grain, & so on according to the number of  
years, a little powder Sugar must be  
mixed with the Gum bage, & given in  
a Teaspoonful of Honey every fourth  
Morning —



To Tame a Pipe of Wine

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Take 1 oz Singlasp, put it into a Cup then  
add a sufficient quantity of Cyder, or Perry to  
cover the Singlasp; let it stand a day or  
two; then add more liquor, & let it remain  
before the fire until it becomes a liquor  
it may then be put into the Wine, & well  
stirred up together

A draught for complaint in the  
Stomach & Bowells *M<sup>rs</sup> Piggott*

Rhubarb, 2 Drachms of each ten grains  
Confection Cardiac of each fifteen grains  
oil of Peppermint five drops  
Syrup of Paffion two drachms  
Peppermint water one ounce & half  
Two drachms of Syrup is halfe a Table  
spoonful, one oz & 1/2 of Peppermint  
water is three Table Spoonful



Pomade Divine W<sup>o</sup> Money -

one Pound & half of Beef Suet narrow,  
 steep it nine days in Spring water, change  
 it night & morning; the tenth day pick  
 out all the little bones, & steep it in  
 a pint of Rose water for 24 hours, then  
 put it in a linen cloth, & strain out  
 all the water, then put to it one Oz of  
 Storax, one Oz of Benzoin, one Oz of  
 Cyperus, one Oz of Siss,  $\frac{1}{2}$  Oz of Cinnamon,  
 2 drachms of Cloves, 2 drachms  
 of Nutmegs - pound them into powder,  
 mix them together - then put them  
 into a Tin Pot with a Paste over it  
 made of whites of Eggs & flour, which  
 is to be spread upon a linen cloth &  
 tied close down over the mouth of  
 the vessel - then put the Tin up to  
 the neck in a kettle of water, take



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great care no water gets it in, put it  
 on the fire & let it stand boil three  
 hours or equally as you can - as the  
 water diminishes, put more boiling  
 water into the kettle. Strain it thro'  
 a Sieve, & run it into small Pots -  
 Tie over it when cold Bladders, Bai-  
 -ting Paper

Milk Paint

Skimmed Milk	2 - L <sup>ts</sup>	—	0.5	3.0
Fresh slaked Oil	8 - Oz	—	0.	0 1/2
Limeed Oil	6 - Oz	—	0	3.0
White Burgundy Pitch	2 - Oz	—	0.	2 -
Spanish White	3 - lbs	—	0	1 -

The Lime is slaked by dipping it in  
 water, & then exposing it to the Air  
 It is mixed in about a fourth



part of the Milk, & the oil is then added  
 a little at a time, stirring it with a  
 small Spatula, then the remainder  
 of the Milk, & lastly the Spanish White  
 The pitch is previously dissolved in the  
 oil by a gentle heat. The Paint should  
 be made a day or two before it is used  
 and two Coats are sufficient for new wood  
 This quantity will cover 27  $\text{yd}$  as was  
 proved by an experiment made in lead  
 It is equal in every particular to  
 the Paints commonly used

The above recipe is extracted from  
*Annales des Artes, et Manufactures*  
 & is understood to answer for out  
 door work better than any other



betwixt application for a pain in

the face —  
 An equal quantity of oil of Almonds,  
 Sandalwood, & Spirits of Wine —  
 Effectual remedy for the Ear ache  
 Take a lighted pipe of Tobacco, insert the  
 smaller end just within the Ear, cover  
 the bowl of the Pipe with a piece of  
 Linnen Bag large enough to prevent  
 burning the Mouth, & blow gently  
 for about two seconds, then fill the  
 Ear with warm Cotton, & put the  
 patient to bed —

To cure Cough or Hoarseness  
 Two Table spoonful of brown Sugar  
 2 No No — White Wine Vinegar  
 boiled in an Earthen Pan w<sup>th</sup> a small



2 Tea spoonful of Purgative Shiein-

Take a Tea spoonful 3, or 4 times

a Day, & 2 Tea spoonful going to bed.

Lemon Moulding - x Mithman  
 Take 2 Lemons, peel & boil them in  
 water, change it often, pound them  
 in a Mortar, take a Pint of Cream  
 6 yolks of Eggs, 2 Whites, beat them  
 well, take a quarter of a lb of Biscuits  
 or bread, a little wine, & orange flower  
 water, a little candied Lemon Peel  
 or Citron, cut in pieces a  $\frac{1}{2}$  of a  $\frac{1}{2}$   
 of fresh butter melted; mix all  
 well together, let it bake 'till as brown  
 in a middling Oven, the same way  
 of Currant Moulding only a  $\frac{1}{2}$  of a  
 $\frac{1}{2}$  of Currants powdered instead of  
 Lemon Peel



## Lutther Drops ————— Pickman

Take the whites of 2 or 3 new laid  
 Eggs, & beat them to a froth as whiter  
 snow in a basin, then have ready done  
 the refined Sugar, what quantity you  
 please, to make sifted, put it in to the  
 Eggs that it does not run about, beat  
 them again, then drop them on Blot  
 Paper, & dry them before the fire,  
 in a cool oven

## Egg Wine ————— do

Boil a pint of water, with a little Mace  
 & Cinnamon, take it out, & add a  
 pint & half of white wine, sweeten  
 to your taste, beat the yolks of



5 Eggs, & the white of one, with butter  
 add 2 or 3 spoonful of cold wine &  
 then a little of the warm, stir it  
 well into the hot wine, keep it  
 over the fire, but not let it boil  
 then mill it to a strong froth  
 with a Chocolate Mill in a Chocolate  
 Pot, pour it in Coffee cups with  
 a high froth on it.

Carrotte — Michman

2 or 3 pint of Singson, a large Clove  
 of Garlic, 2 tea Spoonful of long  
 Lemme pepper, 2 large spoonful  
 of Bay, 2 of Walnut Pickle, & as  
 much Cochineal as will colour  
 it a little Horse radish one boild  
 strain it



Lemon Curran — <sup>1787</sup> Pickers

Take 3 Lemons, juice them through into  
half a pint of water, let it stand all  
night, then add the juice of 4 Lemons  
 $\frac{1}{2}$  lb of Loaf Sugar, the whites of 9 Eggs  
& yolk, beat very well stir them well  
together, & put them on a stove over  
a very clear fire stir it all the while  
till it is pretty thick, pour it into  
your glasses, or deep China dish  
thin Sugar on a bottom of a barony  
put over it let it be cold before  
you send it to table

French Butter — do

Take the yolks of 4 hard Eggs,  $\frac{1}{2}$  lb of  
Loaf Sugar, beat & sifted,  $\frac{1}{2}$  lb of butter



bruise them in a marble mortar  
 with 2 Spoonful of orange flower  
 water, when it is well mixed  
 force it thro' a corner of a coarse  
 Cloth, or a dredge tick in heaps  
 you must make it high stick  
 some small Spitz of Myrtle in  
 it.

Quince Cheese Cakes - Pickman

Take a Pint of Cream, the yolks  
 of 6 Eggs well beaten, mix the  
 Cream & Eggs, then take 6 Quinces  
 w<sup>ash</sup> & peel them, beat them in  
 a mortar, then thro' a sieve & mix  
 with cream & Eggs, sweeten to  
 your taste, & beat them well.



together, lay nice Paste on the Bottom  
of your Pan, & drop some in, & take  
them in a quick Oven, but not to  
roast them

Lemon-Lime do

3 Parts of Lemon, put it to boil, &  
just before it boils, squeeze in  
the Juice of 2 Lemons, then put  
it in a Cloth, & hang it up to drain  
out the whey, beat it in a mortar  
with Sugar to your taste, you  
may add the rind of a Lemon

French Orange Cream do

The yolks of 8 Eggs, grate the rind  
of a Seville Orange, & the Juice of 2  
with 4 Spoonful of sweet wine, stir  
it all together, & sweeten it to your



taste, beat it up well together, & stir  
 it one way till it is thick over a  
 gentle fire, put it in a dish beat  
 with three Whites of 3 Eggs as for  
 being a Cake, with a little Lemon  
 juice, & Sugar when the Cream  
 shines put this on it, & brown  
 it with a Silver water be sure  
 to the Cream on a gentle fire  
 for fear it should be hurrying  
 let it be thick as good Custard.

To roast a Calves Head do

Take a Head with the Skin on  
 open it, take out the brains & clean  
 it well, & wrap it in a cloth, boil  
 it till the bones will slip out,  
 then file it with a good force meat



made with Oysters, Anchovies, hard  
 Eggs, chopped fine, sweet herb, beef  
 suet, or Mutton, bread Crumb, Lemon  
 peel minced, small, salt, Pepper  
 Cayenne, nutmeg Cloves & mace  
 well together with a raw egg & a  
 little Cream roll it up & tie it  
 round with a Pack thread about  
 2 inches around then tie it back  
 again as it will be in diamonds  
 rub it over with egg & bake it in a  
 proper oven turn it & baste it  
 with butter & make it a fine  
 brown it will not take much  
 baking but that the forcemeat  
 may be done enough 3/2 of an  
 hour will do have ready a very  
 good brown Sauce with Mushrooms,  
 Oysters Truffles & small forcemeat



Balls fried yolks of hard Eggs sweet  
 breads boiled & cut in pieces  
 or tublike bottoms or any of the  
 above if you have not all but  
 only fill up your dish handsome  
 take off the string carefully &  
 lay it on the middle of the  
 dish after the ragout is on the  
 send it hot if it is a nice remove  
 either top & bottom you may  
 put boil the brains cut them  
 in lumps & roll them in egg  
 then in crumbs & parsley &  
 they are brost salt & pepper fry  
 lay round

### Saffy

To 2 lbs of Tracle add the juice  
 of 1 Lemon, & a half, with a little Lemon



and, cut very thin, a large piece of  
 butter, a little putting boil it gently  
 till almost ready to pour out, then  
 put it a little nearer to the fire till  
 quite thick, then pour it out, & put  
 it <sup>in</sup> some cold place till quite hard.

Branche Pudding

A Quarter of a Pint of butter heat to  
 a cream boil the seeds of 2 Scilla  
 oranges boil them in several wa-  
 ters till tender pound them fine  
 mix 3 yolks of eggs 3 Oz of fine  
 sugar 2 Oz of Tawny Biscuits roll  
 them fine 2 eggs beat up to a  
 froth upon a plate mix it with  
 the above just as you put it in  
 the oven put paste in the dish



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and cut some candied Lemon  
in thin slices lay it on the  
paste the juice of an orange &  
take it grate Sugar over just  
as it goes in into the pan

French receipt

### Lemon Pudding

3 Lemons grate off the outside  
and the yolks of 6 Eggs 3 Whites  
beat them in very well the  
juice of Lemon 6 Oz of Sugar  
do of fresh butter whipt to Cream  
stir all together sift Sugar  
over the top

Sauce for a Green Goose -  
Juice of Minch do of a Seville  
Orange a lump of butter & juice  
of Onions a little Sugar



Eggs surprise - Pickles

Take 7 Eggs break a little hole at one  
 end & take out all the Eggs put the  
 shells in cold water for half an  
 hour then put them to drain clean  
 from the water then chop some  
 sweet bread very small & pickled  
 cucumber pickled mushroom stop  
 them up in melted butter then fill  
 your shells with butter this meat  
 & put a little forcemeat upon the  
 ends then roll your Eggs shells  
 in & crumbs of bread then  
 fry them of a fine brown in  
 hot Lard & crump a good deal of  
 Parsley in a pot as will stand  
 under the Eggs to make them  
 stand as the stick upright



Bisnet of Lobster ~~Wickham~~

Take a baird Lobster full of  
 Claw pick it clean from the  
 shell to a pound of Lobster  
 take half a pound of butter  
 a little beaten Spice Peppere  
 Salt heat it all together in a pot  
 till it is a fine paste then  
 take the yolk of an Egg mix  
 it it together then butter the  
 molds you put it in to bake  
 a y of an hour takes them  
 then slip them out of the molds  
 For Sauce it is melted butter  
 colored with a little of the  
 Spice it should be fine and  
 add a little juice of Lemon



Put the three pairings of Lemons &  
branges into a bottle & put Brandy  
to them & cook them up two or  
three teaspoonful in sweetened  
Milk or Custard or Wafers or Cream  
Pancakes &c

Pippin Pudding

Roast 6 Pippins take off the skins make  
the pulp very fine with a spoon  
a pint of thick Cream the yolks of  
3 Eggs Whites of 6 Eggs a little white  
Dine nutmeg lemon peel grated  
or candied orange or Lemon or very  
thin a gr of loaf Sugar beat fine beat  
with the eggs a gr of a pd of Butter beat  
to a cream mix all together & dish w<sup>th</sup>  
Puff Paste from your Stock ofp then on  
bann will bake it



To make the best Cheese in the  
World ————— Mr. Townes

Take the new Milk of seven Cows, with  
the Cream of seven Cows Milk, heat a  
Gallon of Water scalding hot, & put into  
it, three or four handfuls full of Mary  
-golds bruised a little, then strain it  
into your Tub to your Milk, & put some  
Rennet to it, but not to make it come  
very hard, then put the Curd into a  
Sieve to drain; do not beat it at all,  
but as the Whey runs out, tie the Cloth  
up, & let it stand half an hour, or better  
then cut the Curd in pieces, & pour  
as much cold water upon it, as will  
cover it, & let it stand half an  
hour; then put one part of it into



a ball, or Hoop, near six Inches deep,  
 break the top of it a little, just to make  
 it join with the other, & strew a very  
 little Salt upon it, then put the other  
 in, & lay a 50 lbs weight upon it, let  
 it stand half an hour, then turn  
 it, & put it into the press; turn it  
 into wet cloths every hour in the  
 day, the next morning Salt it, &  
 let it lie in the salt one night  
 a day; keep it swathed tight, till  
 it begins to dry & Coat, & keep it  
 covered with a clean cloth for a  
 great while — The best time  
 to make it is in August

Lemon Preserves — Mrs. Wilkie's

6 Eggs, beat & Whites, 6 Oz of Loaf Sugar  
 beat fine; 6 Oz of butter beat to Cream  
 put in the rind of a Lemon, squeeze



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in part of the juice, beat all well  
together, & put it in your dish  
with a thin puff Paste at bottom  
& a little Cinnamon Sweetened  
cut in thin slices - 20 minutes  
bakes it - beat the eggs by themselves  
& do not mix altogether till just  
as you put it in the oven

To Stew Cauliflower with Cheese  
W. P. Higott

First boil your Cauliflower till it is ten  
then put a little white broth & white  
Cully together 1/2 a Pint of good Cream  
then pour the Juice till it boils then  
put in your Cauliflower cut in to pieces  
according to your fancy & grated Cheese  
to your taste & season it with Salt & lay  
some Pepper & serve it up hot



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Anchovy Sauce for Roast Meat  
Wash well two anchovies, take the bones out  
cut the anchovies small put them into a  
stew pan with thin white Gravy of beal or  
Ham seasoned with Pepper & Salt & serve  
it up quite hot.

Sauce for Roast Fowl - do  
Take a few green onions & Parsley put  
to them oil Pepper & Salt & a little vine  
gar & serve it up.

Sauce for Ducks - do  
Take Beal Gravy season it with Pepper &  
Salt put in the juice of two oranges &  
a little Port Wine.

Sauce for cold Partridges - do  
Bruise the yolk of an egg fine add a  
little Shallot Cayenne Pepper & a little  
beaten white Pepper a little sweet fels  
vinegar



A cheap & excellent Soup Mrs. Higott

A pd of lean Beef, a Gallon of Water, a Pint  
of Split Peas, Potatoes, & Rice, put into a  
boon

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— Celery Sauce. No

Melt 3 2<sup>as</sup> pd Butter in better than  
pt of good Gravy season it with a little  
Sage Salt & Onion youe Oysters & Celery  
being properly cleaned & boiled add together  
with the liquor of the Oysters steamed &  
3 or 4 spoonfull of Cream when sent  
up add a little Lemon juice

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— Cheese Sandwiches. No

A 2<sup>a</sup> of a pd of old Cheese 2 oz Butter  
some Cayenne Pepper a spoonfull of  
Mustard pound altogether in a mortar



Meat Balls No.

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Take some Ham & white Meat chop it very fine add a little white Pepper & Lemon Peel stew it altogether in a little gravy then stir in a little flour & butter mixed together & a small quantity of Cream when cold roll it up in bread Balls then dip them in the white & yolk of an egg & roll them in fine bread crumbs - Fry them in roasting fat & send them to table quite dry hot

Toe Gravel - do. ? See Dr Light's

one Glass of Wine one large Spoonfull of Honey, put into half a Pint of Water make it very hot, & take it at going to Bed - The Honey must be clarified -



To stew bysters do.

Open your bysters & give them 1 boil  
 up in their own liquor then take  
 off the liquor & put the bysters in again  
 with a little weak gravy, Cayenne  
 & Salt then thicken it with a little flour  
 & butter make a toast & pour your byster  
 over it

Cydecup do.

1 Bottle of Cydec plenty of Sugar & Lemon  
 sliced Bilins burage 1 Gall of Rum  
 2 Hills of White Pine, 1 Pt. of Water &  
 some Nutmeg

Same for Roast Lamb do.  
 Melted Butter Orange or Lemon juice  
 Cayenne or black Pepper with or without  
 green onions cut



A Lemon Pudding

W<sup>m</sup> Page # 195

Take the yolks of six Eggs & one White beat  
which together grate the rind of two Lemons  
into a Mortar & Pound it well with a quarter  
of a Pd of Loaf Sugar put a spoonful  
of orange flower water in it & a quarter  
of a Pound of butter clarified mix them  
altogether in the toping Pound stire them  
very till its thick make a puff Paste  
& put at the bottom of your tin & pour  
it in it when cold & then bake it

Lemonade W<sup>m</sup> Swan

Parse your Lemons very thin & put the  
Peel into a bowl with a quart of boiling  
water let it stand till near cold put the  
juice of the Lemons the sugar & the Wine  
into a vessel from the water boiling hot  
upon them stir it till the Sugar is melt.



then add the milk boiling hot to them &  
 run it thro' a jelly bag till it is fine  
 To two L<sup>ts</sup> of Water one dozen of Lemons  
 two Seville oranges 2<sup>lb</sup> of Loaf Sugar  
 3 1/2 Pints of Raisin or any kind of  
 white Wine a Pint of Milk which quan-  
 tity will make about 3 L<sup>ts</sup>

To New Auce W<sup>m</sup> Piggott

Take your Auce & half roast basting it  
 with butter the time of its roasting put  
 half a Pound of butter into your New Pan  
 set over the ~~fire~~ stove dredging in some  
 flour not too much to keep it boiling  
 stirring it till it begins to grow bound  
 is as thick as Cream then put in 3  
 spoonful of fresh ~~cream~~ gravy with  
 much water as will stew the Auce a  
 bunch of sweet Herbs some whole Pepper



3 anchovies an onion stuck with Cloves  
 Lemon Peel a little Salt stew all these  
 together very well then cut the Bacon into  
 pieces & put it into the stew Peas & let it  
 stew till tender then put in a y<sup>e</sup> of an Pt  
 of good Claret or Port Wine & top with a  
 a piece of butter & serve it up

Onion Soup - W. Piggott

Take some good Gravy & make it hot then  
 slice a large Plate of Onions & fry them  
 in Butter of a fine Brown put them  
 in a clean Cloth to drain the butter out  
 from them then put them in y<sup>e</sup> Soup  
 boil them you may strain some of  
 the onion from it but leave some in it  
 season it to y<sup>e</sup> taste with Cayenne Pepper  
 & Salt fry some bread Crusts & put in it  
 you may make French Soup the same  
 way



Curator Peppercorn Soup <sup>W. H. H. H.</sup>

Two lbs of beef sliced very thin 2 lbs  
 of lean Mutton seven Lts of Water  
 one pt of split Peas 2 large onions  
 1 large carrot 2 or 3 Turnips one  
 head of celery 2 or 3 blades of thyme  
 4 cloves 2 lbs of whole Pepper &  
 salt to y<sup>e</sup> taste when these have  
 stood a good while add 4 large carrots  
 or small ones in proportion grate  
 very fine then let the whole stew  
 5 hours strain it well when you  
 send it up add fried bread & carrots  
 cut into long & small pieces —

Knuckle bone Broth - d. v.

Take 10 Shank bones of Legs of Mutton  
 properly cleaned 2 lb of Pearl Barley  
 5 lb of Hartshorn Shavings & or burnt



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Crust put them into a Gallon of Water  
Simmer it till it is reduced to a Quart  
a tea Cup full to be taken Night & Morning

### Stewed Beef Steaks - W<sup>m</sup> Thurber

Half Fry the Beef Steaks then put them  
into a Stew Pan season them with Pepper  
and salt to y<sup>e</sup> taste just cover them  
with gravy put in a piece of butter  
rolled in flour let them stew gently  
for half an hour if you chuse dri  
ous let them stew the same time  
serve it up quite Hot

### To Pickle Cucumbers in Slices

15 - large Cucumbers pare them & cut  
them in Slices put them into a Pan  
or Jar with 2 Onions cut in Slices some  
Salt a few Cloves of Garlic some Shalots  
Cayenne Pepper & some ground Pepper



& let them stand a few days then  
 strain off your liquor from the Cucum-  
 bers & Garlic shallots & boil up  
 the liquor strain it off in a quart  
 of White Wine vinegar with some  
 Cayenne Pepper & long Pepper  
 When y<sup>e</sup> vinegar is quite cold  
 pour it over the Cucumbers shallots  
 Garlic & Pepper in y<sup>e</sup> jar  
 Currant Wine - Mrs. Probert's  
 To one Lt of Juice put 3 Lt of  
 cold water being first boiled & 4  
 lbs of Currant Juice the fruit must  
 be gathered dry not picked from the  
 stalks bruise the Currants very well  
 with the back of a wooden Spoon in a  
 large Bowl strain the Juice thro' a sieve



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but do not touch the fruit with your  
hand put one fifth of Raspberry juice  
when measured the Sygneet broke small  
& put to it let it stand a days night  
in an open vessel till the Sygneet is all  
dissolved & strain it very often & then strain  
it into a barrel first rinsing about  
with brandy - If 30 Gallons are made  
it should stand 5 months before it  
is bottled -

For the Rheumatism - Dr. Pigeott  
Three ounces of the best Balsum of Gum  
Guaiacum & one ounce & half of Sulfur  
Spirit of Petriol mixed - Thirty drops  
to be taken night & morning in a glass  
of Wine & Water the first thing in the  
morning & the last at night -



## Hare Soup - W. Webb

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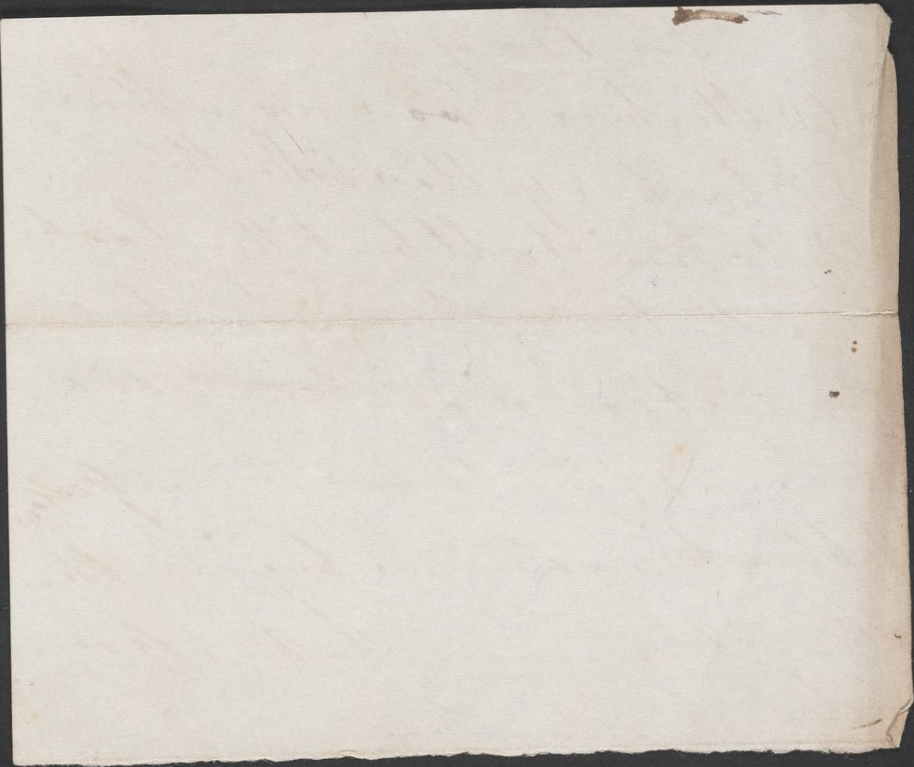
When you have a Hare roasted for dinner  
 take the remains & cut it up in small  
 pieces & put either gravy or Button broth  
 to it put the Force-meat that is in the  
 Hare likewise with a large onion &  
 a few Pepper Corns let it stew gently  
 till very tender then strain it off &  
 scum off all the fat take a large spoon  
 full of flour & a lump of butter make  
 it hot in a stew Pan then put your  
 Soup in it & make it as thick as  
 a thick Cream adding Cyan Pepper  
 Salt Walnut Catchup Anchovy &



For Bag

60 Stiches Two rows yellow  
2 Black & yellow with the  
white knit ball but the last  
six Stiches twice back &  
the next row leave twice six  
purses five times three yellow  
& black again I begin the  
Bag twice over take off one  
tape two together







little Soy to your taste - Take a few of  
 the nicest pieces of Hare & put in  
 Terence & send it up hot to Table

Giblet Soup - Mr. Webb -

Chop the giblets very small stew them  
 till they are all to pieces in a frying  
 Pan with boiling water add any  
 sort of fresh Meat that is lean to  
 them with an Onion stuck with  
 Cloves & a little Jamaica Pepper  
 when stewed very tender strain it  
 take the Meat out & only send the  
 giblets to Table take some butter  
 brown it with flour to make the  
 Soup as thick as a thick Cream



add a little Bayan Pepper & Salt a tea  
 Cup full of any white wine that is  
 not sweet then boil it again &  
 strain it very well & add a little  
 green Onion & Parsley chopped  
 very small a small bit of Penny  
 royal is an improvement —

For a sore Throat Edmond

A handful or two of red Roses, & pour  
 pint of boiling water upon them put  
 them in a jug, cover it close, & let it  
 stand till the Roses look pale, then  
 pour a tea spoonful of oil of bitriol  
 & strain it off, pressing the Roses if  
 the Throat is ulcerated, add one Oz of  
 Sincture of Myrtle —



Soup without meat — W. E. L. 207

A Quart of Peas, Gallon of Water, a hand-  
ful of Spinach, & onions, & Carrots, 1 Pars-  
nip sliced, & fried brown in butter, stew  
these three hours, & then pulp them  
thru a sieve, season it with Pepper  
Salt, a little burnt Sugar, & add Celery  
sliced, & Spinach as for other soups.

### Rose Basket

Form a piece of ground either round,  
or oval, about 9 feet diameter, plant  
one Rose Tree in the middle, & six  
others round it at 2 feet, 6 inches  
from the Centre, at the outer edge  
put in some small Willow Twigs, &  
root, & half distant, bend them down  
in hoops, & under every Arch, plant



a dwarf Honeysuckle - Lay down  
your Roses every year, till your Pos-  
set is full, & keep your Honeysuckle  
Gudge low, & neat - You must take  
note the Centre of your ground, before  
you plant the Rose Bushes -

X Grape Juice - M<sup>r</sup> J. J. J.

one Quart of Juice to three of Water  
three Pounds of coarse Sugar brown  
at 2<sup>d</sup> pr pot, to every Gallon - Mix the  
Water with the Juice in a Tub. after  
it is squeezed hard - Work it a week  
in the Tub. to ferment with yeast  
then turn it into the Barrel -  
Dissolve one Oz Sugar in a Pint  
of white Wine, & put it into the



Funnel to clean it, when it has done  
working, to every 18 Gallons add one  
bottle of Brandy, on account of giving  
it a better body for keeping

The person who gave this receipt, made  
two 9-gallon Casks, one of them of the  
green grapes, & the other of the black the  
green makes the richest wine, there  
was no Brandy in either of them, &  
they had been two years in Cask when  
tasted.

To cure a Sore Throat

Beard well toasted with boiling vinegar  
pounded over it, put between a Panel, &  
applied to the Throat, taken off when  
cold & repeated



The Divin's cure for Cough

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A tea spoonfull of Purgine Oil  
 A tea spoonfull of Anis Pulver  
 A tea spoonfull of Spirits of Anise  
 A tea spoonfull of sweet oil  
 A table spoonfull of Clarified Honey  
 well mixed - a tea spoonfull or  
 two, to be taken in a wine glass  
 of Water going to Bed

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To Collar a Breast of beal  
 Bone your beal, season it with  
 Peppor salt & a little nutmeg, then  
 shred a large handful of Parsley &  
 a little green Onion, & strew it over



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you beat, beat the yolks of two Eggs  
pour them over your Parsley, then  
roll your beef up, put a cloth round  
it & fill it very tight, let it boil 3  
hours, then tie your cloth very tight  
let it remain till quite cold  
in a day or two it will be fit to  
eat

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### A shamroasting Pig

Take the best end of a breast of  
young Pork, bone it, take fine  
bread crumbs, with sage chopped  
very small, also Peppes salt & mix  
them together, lay it all on the  
inside of the Pork, then roll & sew  
it up in a piece small roll, with  
a small needled course thread



take some sweet bil & do it all  
 over the skin with a leather or  
 paste brush, then beat up an egg  
 to a froth & lay that over the place  
 that is biled, take it in the oven  
 & scow it up with some made  
 of crumbs of bread, raged seeds  
 for a washing, fix the brains of  
 a sheep head as those of a washing  
 fix are equally good, & make ex-  
 cellent sauce for this dish.

This dish is as good for hotting  
 cold than hot

Muffins - Round Lodge -

A quart of new milk & water, near 1/2  
 a pint of butter, the yolk of 2 eggs, &



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a little Siqua beat up with flower to a  
batter, stirring it all the same way till  
it will not stick to the hand, set it by  
the fire to rise; have your Bake stone  
quite hot —

A sovereign remedy for the <sup>W. Whitmore</sup> Dropsy  
pounded

Take of Broome seed well powdered & sifted  
through a fine sieve, one Ounce, steep it  
all night in a glass of strong white wine  
take it in the morning having first <sup>shaken</sup> ~~shaken~~  
shaken it well, & if able walk ~~three~~ <sup>one hour</sup>  
~~three~~ <sup>three</sup> half hours  
afterwards, or use some other  
exercise, then take two OZ of Juice  
oil with Siqua if more palatable  
refrain from vomiting after either  
if possible, this powder gives a slight  
motion to the Belly, & frequently does  
not operate for 5, or 6 hours, if the







Ginger Wine — W<sup>m</sup>. Honey —

Fourteen Gallons of water 14 lbs of Lump  
 Sugar six ounces of ginger, well bruised  
 boil them together, & shake off the scum  
 as it rises, strain it into a bevel. let  
 it stand till it is cold — add the whites  
 of 8 eggs well beaten — put it into a  
 barrel with the peels, & juice of 14  
 Lemons, cut the peel very thin, & put  
 half a Spoonful of Ale yeast at the  
 top — Stop the Cask close for a fortnight  
 — bottle the wine in Stone Bott  
 — It may be drank in a few days

Shock Oyster Sauce — W<sup>m</sup>. Honey  
 Four large Anchovies boiled in half a  
 pint of water, till quite dissolved, with  
 a blade of mace, two cloves, & ten Pepper  
 Corns — strain it into half a pint of cream  
 & ounces of butter rubbed in a little flour  
 put the cream in last —



For the Rheumatism. — W. Hart

2 Table spoonfuls of Brim,  
 " ment to a Spoonful of  
 mustard made into a  
 poultice applied to the joint  
 afflicted & changed every  
 twelve hours. — It is at first  
 a painful remedy. —

A Receipt for <sup>an inflammation</sup> ~~wound~~ on  
 the eyes. —

Camomile & Gladiolus flowers  
 of each half an ounce;  
 put a small quantity



of water to them as will  
 prevent them burning  
 when boiling add to  
 the liquor half a pint  
 of water Boil it five  
 minutes then strain  
 it & apply it to the eye  
 with a sponge.

Dr. Glauber

To make Spruce Beer  
 To 10 ounces (or 5 pot) of the  
 Essence of Spruce put 30  
 Gallons of soft water 30  
 pounds of treacle the  
 juice of 8 Lemons peeled



herby an ounce of Ginger  
20 cloves, Boil all together  
for twenty minutes then  
let it stand until  
quite warm, then put  
it into a Barrel with a  
little yeast let it work  
well out, keep it after  
that about 5 days before  
you bottle it, giving  
it vent for half an  
hour each day as you  
as you find it necessary  
It will be fit to drink



48 hours after it is bottled

Cowslip Wine — A. E. Leake

To 64 Quarts of Water 48 lbs of Sugar  
boil & scum it well a full hour put it  
thru a Hair sieve & let it cool; when cool  
put a little Barm to it, before it is quite  
cold, when it is white over, put it up  
in your vessel and put four pecks of  
Cowslips, with four dozen of Lemons  
pared, sliced, & bruised — Stop it up,  
leaving liberty to work. Three days after,  
pound the Lemon peel with one  
pound of Sugar, put it to the liquor.  
When done working stop it close up  
for four months when it will be fine  
& fit for bottling off.



A Perfume for W. E. Leche

Put one pound of Bay Salt into you  
 Jar; 2 dozen Bay leaves cut small,  
 a handful of Myrtle cut;  $\frac{1}{2}$  an oz of  
 Cloves,  $\frac{1}{2}$  oz of Cinnamon, a nutmeg  
 sliced & powdered with the other fine  
 3 oz of Iris root finely powdered  
 the rind of 4 Lemons pared very  
 thin, & cut small; 1 handful of  
 Rosemary leaves cut - 1 oz of Marshmall  
 powder mix these well together &  
 stop the jar close; then as you can  
 get the following things put them  
 in - 3 handful of Pease flowers  
 leaves - 3  $\frac{1}{2}$  Clove Pink - 6 or 7  
 leaves - 1 - Rosemary flowers, 2 Le  
 vander flowers - 2 Violet flowers  
 Stir it up frequently & always after  
 putting any thing fresh in you must  
 add 1 oz of Essence of Bergamot & the Spirit of  
 Lavender



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Dough

Crisp Frieding. Conid Dough

Half a pint of water a quart  
of a pound of butter put  
it into a saucepan & boil  
it with sugar & salt to your  
taste then in a flower while  
it is over the fire till  
it is in a stiff dough  
when cold add four eggs  
add a little Lemon peel and  
nutmeg & half a glass of Brandy  
Drop them into hot Lard  
enough to swim them &  
let them fry till Brown



Almond Cake. M<sup>rs</sup> Brown

to a Pd of sugar. make very fine  
the white of 1 egg a q<sup>ty</sup> of Pd almonds  
cut in very thin slices beat  
the sugar & eggs till quite  
stiff then put in a few drops  
of Lemon juice & y<sup>e</sup> almonds  
stir them together chop  
them upon paper & bake them  
in a quick oven.

Calves Head. M<sup>rs</sup> Brown

The feet to be boiled & boned,  
cut in small pieces fry  
in thin butter mixed with egg  
& good white sauce & then pour  
them on in the dish.



To make a strong Cement

M<sup>rs</sup> Brown

100 lb of Sugar Candy & Gum  
into  $\frac{1}{2}$  pt vinegar let it stand  
by the fire till dissolved then  
stir a qt of a  $\frac{1}{2}$  lb wheat flour  
spread it upon a earthen Plate  
to dry & it will keep a long  
time.

To make Salt of Lemon to get out

Take see ———  
1 lb of Cream of Tartar.

1 lb of Salt of Sorel finely pulveris

and mixed together.



For using varnish,

A Preparation must first be used, or the Varnish will turn the white paper yellow, and it will, at the same time preserve the colour; It is made thus: Take half an ounce of the Best Singlasp, soak it for about an hour in a quarter of a pint of water, then dissolve it over a fire till it boils; filter it through some muslin, or fine gauze and when about Milk warm it is fit for use. The method of using it is with a flat brush, putting it on in stripes, but only one way; and not to act twice, or you will mis the colour, and disfigure your painting; &c. Do not join your stripes close together, or you will spread the colour, but when the first stripes are dry you may go over the spaces not touched: particular care must be taken in doing it the first time, as on that depends the whole beauty of the Varnish. Three coats of the Preparation is sufficient, and with the second and third coat less care is necessary. As this Preparation will



turn to a jelly, when cold, it must be  
melted to be used, and kept free from  
all dust, &c. When the Preparation  
is perfectly dry, in the least moisture  
will turn the the Varnish and  
spoil your work, you ought to have  
another brush, or the former one clean  
and dry, for the Varnish, which is,  
to be used thus: Pour it out into a clean  
cup, and give the first coat in stripes,  
all the same way, it must be  
done quick, and near the fire, or in  
the sun, or a close room, where there  
is neither air nor dust, there is no  
fear now of the colour rising; do not  
lay the Varnish thicker in one part  
than another or it will look cloudy. Two  
coats may be given every day, if in a  
hurry; but if not, one coat a day is better,  
let there be seven or eight coats on, than  
let it stand three or four days to get,



perfectly dry and hard; rub it down  
gently with very fine pumice stone  
powder and a piece of soft wash leather  
or with Dutch muslin, (this is done dry)  
then clean it well with a piece of silk  
and give it the last coat which must  
not be done sparingly. Should you  
wish to polish it you will put on  
three coats more of the Danish, and  
let it stand a week or two; rub it down  
with whiteness and a little water,  
clean it well afterwards with a  
piece of silk, and rub it with the  
palm of your hand till it is polish-  
ed to your satisfaction

Saline Draughts - Dr Ward's

20 grains of Salt of Wormwood - 2 Table  
Spoonful of water, a small bit of Sugar  
a large Table Spoonful of Lemon Juice



Velvet Printing

The velvet bought at Mr. Bayley's No. 8 Bedford Square -

Liquid Red, liquid Indigo, liquid  
Gamboge - liquid Blue, but a cake of  
Prussian blue put in a phial of water  
is preferable to the liquid, which is bought  
from Dragoon is bought at Chemists when  
ful must be put to soak in water for 2 or  
3 days & then strained & beat up, it must  
be used with the colours to prevent them  
from running -



To make Ginger Wine - M<sup>rs</sup> Wingfield

To 10 Gallons of water put 12 Pound & a half of Sugar, & 6, or 8 whites of Eggs well beaten, stir it up altogether, then set it on the fire, & when nearly boiling skim it very well, take half a pound of common Ginger, & just bruise it, put it into the liquor, while boiling, let it boil 20 minutes, pare 10 Lemons to be ready shredded against the liquor has boiled; pour the liquor boiling hot upon the lemons, & when cold put it into a Cask with two spoonful of fresh Brandy; all the Pips of the Lemons to be taken out, & the skins put into the Cask



with us bunch of Singlasp Berry  
it up well & let it stay 3 weeks  
then bottle it off three weeks in  
bottles will make it drinkable

To make Swoomy Jolly — Mr. Night  
Take a bundle of Peal a pe of Calves feet  
a chine of Beef or an old Towel a bit of  
lean Bacon then put them all together  
into a Soap pot & skim it well then add  
it to it a little black Pepper sweet Herbs  
Turneps Carrots & some Fennel let it boil  
slowly for 6 or 7 hours then strain  
it into a broad earthen Pan & let it  
stand till cold then skim off all the  
fat & then put it into a New Pan  
again & then add to it half a pint of  
white Wine the Juice of 2 Lemons



The whites of 5 Eggs beat to a froth  
& fine it Salt to yr taste & when  
fine put it thro' a jelly bag if you  
w<sup>d</sup> wish it stiff enough to turn  
it out of a mould after you have  
skim'd of jelly take half a pint  
off it & dissolve in it a sufficient  
quantity of Sugar to make it  
turn out then thicken it then  
mix it with what quantity you  
want to mix with yr Broth so its  
enough to turn to file yr Mould  
but first clear the jelly with  
the wine & white of Eggs do

To make Tomatoe Ketchup  
Squeeze the Tomatoes quite to a  
Mass & mix a little Salt with  
it & let it stand till next day



then put it thro' a sieve all but the  
skins & seeds add to each quart one  
ounce of black Pepper & one of  
Jamaica &c. & a few Cloves give  
it a good boil & when quite cold  
bottle it & cork it close

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### Wdy Sweet Pot

Take a large quantity of Denmark Stoves  
Germanens Balsam of Heliod Rosemary  
Flowers & Lavender Flowers & all  
kind of Herbs or Flowers that have an  
agreeable scent when dry, & dried  
branges the smaller the branges  
better you must get Spices dry  
them & Stoves Calamint & Spices  
them the Spice to be proportioned  
to the quantity of Flowers them



Prof. B. J. A.

Best Soap for washing the hands -

Half a pd of soft Soap - 2 Oz of Oil of  
Almonds - 1 Oz of Sassafras, or  
small piece of Camphor dissolved  
in Spirits of wine - All these ingre-  
-dients must be added to the Soap  
separately - it must simmer be-  
-tween each, but not boil - after  
that, it must be whipped up with  
the hand, or a Whisk, when taken



Any a proper quantity of Gray Salt &  
half the quantity of Salt of Sarsaparilla  
they may all be mixed together

Lewis's Sarsaparilla

A Quart of pingua & from 12 to 20  
fine Shabots cut small let them  
boil half away then strain off the  
pingua from the Shabots & put to  
the pingua as much Cayenne  
Pepper as you can put on half a  
Crown give the Pepper a boil in  
the pingua for a few minutes  
then add to this pingua an equal  
quantity of the juice of Tomatoes  
as of pingua or take a pt of pingua  
you & as much Cayenne Pepper  
as will be on half a Crown 14



Loaves of garlic steep the garlic &  
Cayenne & vinegar for some  
time then strain it & mix with  
it an equal quantity of the juice

### Little Puddings - Miss Mylton

A pint of Flour 2 Eggs 2 Spoonful  
of yeast as much warm Milk  
with a bit of butter as will make  
it the consistence of holes or  
rather thicker & a little Sugar on  
the Flour fry them in butter &  
send them up they sh<sup>d</sup> be about  
the size of a large Plum & will  
rise quite round they may be  
made without using Egg whites  
are very good a bit of sweet meat  
sh<sup>d</sup> be put in the inside of each



## Rice Cake to eat Hot

Half a Pound of Rice Flour sifted  
thro' a Hair sieve half a Pound of  
Loaf Sugar seven Eggs half the  
Whites the peel of 2 Lemons grated  
beat them well with a Whisk put  
into mould well buttered & let it  
stand in the oven 3 quarters of  
an hour

## The Sauce

The Yolk of 2 Eggs the juice of a  
large Lemon quarter of a lb of  
Butter sweeten it to y<sup>e</sup> taste stroo  
it over the fire till it is the thick  
ness of Cream put the Cake in the  
Dish & the Sauce under it



To Pickle Oysters W. B. J. J. J.

Open up Oysters & great care of the  
Liquor scald the Oysters very well in their  
own liquor, when scalded enough take one by one  
out of the liquor & put them on a Dish to get cold  
then put into your liquor a little Mace, a good deal  
of white & black Pepper. When hot put in Salt  
to your taste, but the more you put in the better  
they will keep - When your liquor is of a good con-  
sistency or colour take your Suspension off the Fire  
When the Oysters & liquor are quite cold, put  
the Oysters in a Jar, pour the liquor over them  
Cork & bladder them down close

To a Cough - W. B. J. J. J.

Elixir Paregoric  $\frac{1}{2}$  an ounce  
Tincture of Balsam of Tolu  $\frac{1}{2}$  oz  
Tincture of Squills 1 drachm  
<sup>Tea</sup> Spoonful to be taken at going to bed in  
a Glass of water



## Raspberry Brandy - Mrs Pigott

Put two Quarts of Raspberries & half a Pound of  
Loaf Sugar, and one Quart of Brandy In a pro-  
-portion to what quantity you make - put into  
a Stone Jar or large Pitcher tied down with a  
Bladder & let it stand for three Weeks then strain  
it through a coarse cloth, squeeze it as hard as possible  
much as it will squeeze the pulp as hard as possible  
which will be thick filter it or let it fine down  
in your Bottles - The goodness depends on the goodness  
of your Brandy - It will be better at the end of ten  
Months than when first made - You must depend  
upon your taste in regard to Sugar - If your  
Raspberries are sour you must allow more Sugar

## Cherries in Brandy Mrs Pigott

Take the finest longest Morello Cherries you can  
get, cut off half the stalk & put them into a clean  
dry Jar as many as it will hold, always keep  
them well covered with the Brandy - Allow to every  
Quart of Brandy three quarters of a Pound of Loaf  
Sugar or rather more - your Cherries should  
not be over ripe



## Beef's Cheeks to Stew

Having well cleaned & soaked & proper  
by ordered & trimmed the bones must be  
taken out before its trimmed after you  
have half roasted before an indifferent  
~~cook~~ fire save the gravy & put into a Stew  
pan with some good beef gravy some  
Port wine a Pinting grated quarters  
Gruyer Salt & Pepper with an onion  
a Shallot or two let it all stew for  
two Hours — Thicken the Sauce a  
little towards the last of the Stewing

## White Currant Sherb

Take a Gallon of Rum or Brandy 2  
Quarts of White Currant Juice strain  
thru a Jolly bag till its quite clear  
then mix it together & then add a lb  
of the finest Sugar & mix it with  
the Brandy & Currant Juice — The



currants, must not be quite ripe  
The best way is to clamp near by  
1/2 of sugar which is to be boiled to  
a Curdinal height then after the  
juice has been prepared before the  
sugar is cold put it to the currant juice  
& when you want Punch you may  
mix up brandy & water & sweeten  
it with the above currant Symp  
wh is better than Lemon & sugar

For sore throat & Throats

Take a 2<sup>lb</sup> of the clear strained juice  
of black currants & add to it hot  
than a 1/2 & 2<sup>lb</sup> of brandy mix it  
well & bottle it & Cook it

A light cake for breakfast

Put a 2<sup>lb</sup> of a 1/2 of butter in 2<sup>lb</sup>  
of flour mix with it 2 Eggs & 3 large



Thoroughful of good Yeast & as much  
good <sup>finger</sup> Milk as will make it of a proper  
stiffness to form it into a loaf or 2 small  
ones & bunches of Sugar to the bread &  
10 bunches of Currants or Curraways  
needs put it before the fire to rise &  
managed as bread goes may be put  
sufficient into a Cup of Milk & then pour  
the clear into a Milk & let it be of the  
color of Lemon

### Bag Head Bread

10 3 lbs of fine flour add a 2<sup>d</sup> open  
lb of butter mix it up with some  
warm Milk a tea Cup full of Yeast &  
a little Salt set it by the fire to  
rise then work in half a lb of butter  
a lb of Currants half a lb of Sugar  
& 4 Eggs work it well together with a  
hand till the batter is quite dissolved



Just it in a tin to bake let it stand by  
the fire a little after its all well mixed  
& it will begin to rise bake it about  
an hour & half

To make Sally Lunn's

22 of a peck of fine flour half cup  
of butter a pint of new milk  $\frac{1}{4}$  prop  
small beer & yeast heat up 5 or 6

eggs with the milk & flour see work  
it very light & let it stand to rise 3

22 of us. home then make it into  
flat cakes & bake them in a quick oven  
use a little butter than before you take

them out

Clear jelly - for glazing

3 pint bowl 3 shies of Alum  $\frac{1}{2}$  a bowl  
bowl skinned 3. brans shallots 5 or 6  
a clove of garlic a small bay leaf  
a little sweet basil 6 or 7 branches



of Sassafras 4 Cloves 4 of long Pepper  
a Blade of Mace put all these into a  
stew Pan over a slow fire with 2 Spoon-  
ful of Water let it simmer very gen-  
tly for  $\frac{1}{2}$  an hour then fill it up with  
extreme good Broth add a little Salt  
& a few Mushrooms if to be had &  
let it boil for 2 hours then strain it  
off & this sauce as its call'd I call'd  
-young Jelly & so have single dishes  
then clarify it with 3 or 4 Whites  
of Eggs this is a fine Glaze

To Make Cheese  
Take about a  $\frac{1}{2}$  of a pd of Milk  
Cheese cut in pieces put it into  
an earthen Pipkin with about an  
Ounce Glass of Honey, see if it  
be rich put in a piece of fresh butter



about the size of a large Walnut if  
it be set over a slow fire to stew after  
it comes off the fire stir in the yolk of  
an egg stir well into the Cheese and  
it up with toasted bread & you may put  
white wine instead of Beer

To fry Bysters

Beat the yolks of 2 or 3 Eggs or more  
put a little salt to y<sup>e</sup> Eggs when you  
beat them & thicken y<sup>e</sup> Egg with  
white bread made as fine as flowers  
as thick as batter then dip y<sup>e</sup> Bysters  
in the Egg & bread & fry them in beef  
drippings

To dry Mushrooms

Wash them well in Milk & when you  
have gathered them dry them in a cool  
oven they thicken sauce well

Mush Puffs x

Take some flour 1 Egg a little beer



ming these together with some hot  
Milk but not too thin set them to  
rise by the fire & when it is risen  
drop them into hot dripping & broake  
it of a fine brown

### Bath cakes

$\frac{1}{2}$  a pd of flour 6 Eggs 6 spoons  
ful of yeast  $\frac{1}{2}$  a hile of Moun  
tain wine mix these very well  
together & lay it before the fire  
to rise & while it rises take  
a pd more of flour & a pd of butter  
rub'd into the flour then mix  
it well together by the fire & put  
in a pd of Sugar & runways  
Comps & drop them on two  
plates to bake them



## Peasbush Lakes

Take of Apricots Raspberries Jamsons  
or any other Fruit enclose it in a Stone  
Jar closed covered place the Jar in boiling  
water for 2 or 3 hours & then rub the  
Paste thro' a sieve but first pour off  
the juice from the paste or pulp put  
12 ounces of fine Sugar pour in the  
whites of 2 Eggs to every 2 lbs of pulp  
Whisk it all mixed together for better  
than an hour then fry them on  
Wafers of Paper —

## Beal Bitters Mrs. Degott

This is very good potted or made into Bitters  
Take the fleshy part of Beal & beat it  
in a marble Mortar with one Anchovy  
a little butter & salt & a little pepper  
you may mix these into cakes about  
the size of a crown piece & fry them up



a fine Brown & place them round  
your dish & have a fine rich thick  
and Gravy in the middle of your  
dish &c. I think if this forcemeat  
was boiled not fried & topped up with  
a white fairer sauce.

To make the Duchess of Cleve-  
lands Pudding for which <sup>4s</sup> 5  
was given. — Mrs Digott

Take 8 eggs put 4 whites beat them  
well with 3 or 4 Spoonfull of Sugar  
or Mountain wine & a quarter  
of a pint of sweet cream a little  
salt & nutmeg grated & 8 Spoonfull  
of very fine flower heap'd up to-  
gether let them be all beat well  
then take  $\frac{1}{2}$  pound of melted butter



& put it into the frying pan & make  
it hot a little butter fry your  
pan cakes in the butter you may  
add more butter if wanted.

Mutton Stakes à la gleece <sup>W<sup>th</sup> Page</sup>

Take the best end of a neck of Mutton  
bone it half way & cut the bones  
of them fry them of a fine brown  
but first lard them; after they are  
fried put them into a stew pan  
with some sweet herbs, some slice  
of Ham & almost cover them over  
with a rich gravy. Stew them  
till tender then take them out  
of the stew pan & scum your gravy  
well, let it boil till it comes to a  
gleeze if you have any Mutton



cube put some of it into your  
glaze to improve it or a little  
Sunglass will do; some will cut  
Celery about an inch long or like  
a cucumber if in season & let it  
stew for a quarter of an hour &  
send it up hot. It is good without  
the cucumber or the Celery.

A Cook of some Genius may learn  
to send up any of her dishes  
à la glaze by this manner but  
there is a great niceness in having  
your glaze of a proper thickness



A rich way to stew Beef the Shakes-  
-pear Head way. Mr. Diggs.

Take a square piece out of the  
Brislet that weighs about <sup>8</sup> 7 <sup>1</sup>/<sub>2</sub>  
put it into cold water with a  
handfull of salt shins & fat of  
meat to keep your beef moist;  
Cut a carrot, 2 or 3 Onions, 2 turn-  
-rups cut small & some fat of  
Bacon let it stew altogether for  
5 or 6 hours till tender. Then  
take some pickled Mushrooms,  
Cucumbers, Walnuts, Parsley &  
Anchovies. cut all these small  
you may add some Capers sweet  
& Truffles & Mosses are a good addition



Then draw a good rich gravy from  
beef & bacon, then take about a  
pint of the ingredients or more  
& let it boil some time then  
pour it over your beef.

A Potatoe Pudding Mr. Mytton  
Take  $\frac{1}{2}$ <sup>pd</sup> of Potatoes boiled & beat very  
fine 6 eggses of sugar 4 eggs the  
juice of a Lemon with the peel  
grated very fine  $\frac{1}{2}$ <sup>pd</sup> of butter a little  
Brenndy put it into cups or a dish  
you should line your dish with  
paste Bake it with proper heat

To make Puff Pudding May  
A  $\frac{1}{2}$ <sup>pd</sup> of water 8 spoonfull of flower  
& a little salt let the water boil



3

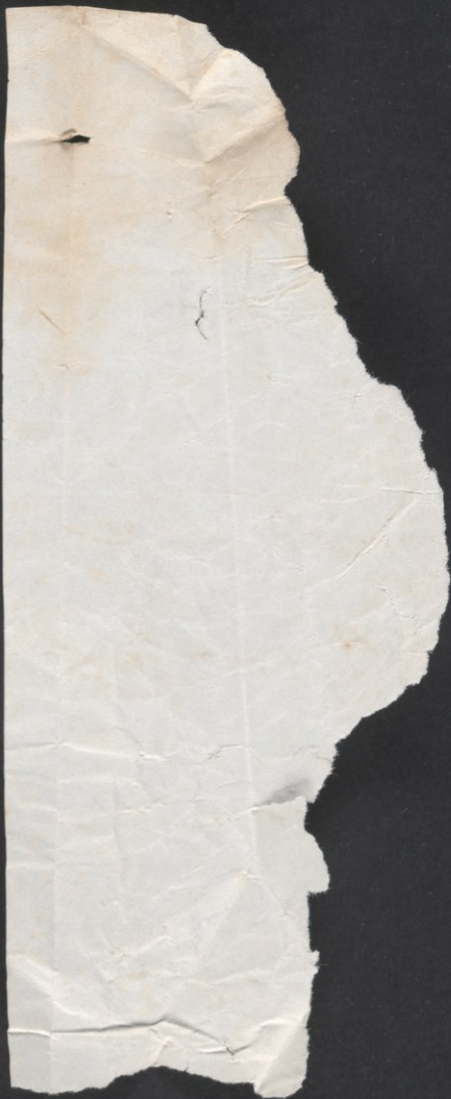
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best will

more

want







When put in the flower it must  
be enough to make it so stiff that  
you can scarce see it beat it  
well & while beating put in 3 egg  
Butter your cups & bake them  
in a Dutch oven.

### A Gooseberry Tart

About a  $\frac{1}{2}$  lb of Gooseberries prepared  
as you would for fools add to them  
4 eggs a little cream, butter, sugar,  
nutmeg, & a little Orange Sweet  
meat pounded & mixed with the  
gooseberries or cut as you would  
for mince Pies & mixed well  
with the other ingredients, then  
put first lined well with paste manage  
it as you would a Lemon Duckling



## Orange Pie

Take 4 fine China Oranges grate the  
rind of 2 of them very fine & peel  
the other 2 the peel of which fling  
away then get 2 Sevil Oranges &  
grate them fine & put the Sevil  
Orange peel in several different  
waters to get out their bitterness, then  
boil them with the peel of the China  
Oranges till tender. Quarter your  
Oranges or cut them in thick slices.  
= ces. Take better than their weight  
in Loaf sugar finely powdered put  
it into a pan with 4 large table  
Spoonful of water. The juice of a



Lemon. the peel of the oranges Boil  
them to a fine syrup put a feast  
in the dish. —

Yellow or Dutch Blane-mange  
An ounce & 1/2 of Isinglass steep it all  
night in a pint of boiling water  
then strain it off, & put to it a 1/2 of  
a Pint of sweet white wine the yolks  
of 8 eggs well beat up, the juice of  
4 Lemons & the rind of one let it  
be grated fine sweeten it to your  
taste with fine sugar then put it  
over the fire & stir it all the time one  
way till it is near boiling then pour  
it into your dish or moulds. —



Almond Paste — Mrs Brooke

$\frac{1}{2}$  a lb of sweet Almonds 2 bunches of  
better ones Blanch them pound them  
very fine in a Marble Mortar till  
no Almonds are to be felt take them  
weight in fine loaf Sugar with Sugar  
must be pounded & sifted mix the  
Almonds mix the Almonds & Sugar well  
together & put it in a toping Pan over  
a slow fire & stir it till it is all  
mixed well together then pour it on  
a dredge & when cold make it in what  
form you please then strain it <sup>off</sup> &  
get 10 yolks of Eggs & mix it <sup>with</sup> Currant  
Jelly & all make it well Cuddle  
let it cool in a sieve into moulds  
To preserve Jamsons

Take 12 lbs of Jamsons & 2 lbs of



Sugar & place them in a thin layer  
of Gummos & a layer of Sugar cover  
them with a double sheet of brown paper  
tie them close down & bake them  
in a moderate oven & when done  
enough let them stand till cold then  
put them into pots & cover them  
with Mutton Suet & keep them for  
use you sd paper them before you  
put the Suet over them

### Boating Island

Buy green Codlings or pleasant tasted  
Apples but not overripe & take the  
pulp but free from core & outside  
& near  $\frac{1}{2}$  a  $\frac{1}{2}$  of loaf Sugar pounded  
sifted fine the whites of 4 Eggs whisk  
it for an hour altogether till white  
or snow get some Cream & sweeten  
it place the Cream in a deep Dish  
& lay of Apple Snow on of Cream &



you may pile up Snow as high as  
you please on up side you may do  
it without covering the bottom of  
up dish with cream but it don't float  
so well the apples shd be used

### Excellent Breakfast Cakes

a  $\text{lb}$   $\frac{1}{2}$  of fine flour near a pint  
of thin cream &  $\frac{1}{2}$   $\text{lb}$  butter melt  
the butter in the cream beat 2  
Eggs in 3 Spoonful of yeast then  
put in  $\frac{1}{2}$   $\text{lb}$  flour & work the whole  
altogether roll it out into small  
soles or cakes or into twists  
put them into the fire to rise &  
bake them in a slow oven  
If you make them into <sup>twists</sup> cakes a  
small table spoonful of yeast  
is enough or  $\frac{1}{2}$  none for each  
cake



## A Drunken Toast

Take some good white Sincora  
3 or 4 Mince biscuits & Dip over  
them a large table spoonful of old  
brandy & some Sugar let them stand  
for some time then pour over them  
a rich Custard made with a pint of  
Cream & 4 Eggs & some & some  
Sugar & blanched Almonds powdered,  
a few bitter ones or —

Take a Mince Cake baked in a  
patty Pan the proper size of the Dish  
blanch up Almonds & cut them as for  
a Hedge Hog & stick up Almonds on  
the Cakes soak up Cake in Wine &  
brandy make a Custard with better  
than a pint of Cream & yolks of Eggs



then pour of Custard into y<sup>e</sup> dishes  
place of Cake over y<sup>e</sup> Custard you  
may add blanch'd Almonds pound'd  
into y<sup>e</sup> Custard & cut some Citron  
or Orange peel the size of the  
Almond you use & so use one  
row of Almonds see by times

To colour any Cream of a  
pink Colour

Take 1 ounce of cochineal beat  
it very fine & put it into a Skillet  
with a 2<sup>d</sup> ounce of Roach Almonds  
the same of Cream of Tartre & a  
pint of Spring Water boil it till  
the color is all out of the cochineal  
then put the liquor into it  $\frac{1}{2}$  pts for  
use you must boil some fine  
sugar in the liquor this liquor will



keep good for some ~~years~~ months if  
too purple add a little more Cream  
of Tartar —

### To boil Oysters

Take Oysters wash the Shells clean  
then put them into an earthen Pot  
with the hollow sides downwards put  
the Pot into a great bottle of water  
let them boil —

Concoct some for Wild Rowl  
Juice of Lemon Shalot chopped fine  
beaten & red wine boiled up you  
may add a little Gray & Pringue  
instead of Lemon —

### Potatoe Pears

Boil up Potatoes but not to break  
them & put them very fine in a  
marble Mortar & add to them 2 Eggs a  
little flower & salt when done lay them



Flattening of hand & put in a little  
soured beal or Chicken that has  
been roasted season'd with pepper  
Put them sole them in the shape  
of Peas & fry them in a deal of  
dropping of a light brown you may  
make them of the form of small  
balls Chicken or beal so be mix'd  
up with a little Cream & gravy  
a mould lined with common Paste  
turn'd out —

### Butter Cream

5 or 6 Eggs beat them 6 ounces of  
loaf Sugar 6 ounces of Butter <sup>Cakes</sup> cream  
a pint & a  $\frac{1}{2}$  good Cream mix & well  
together & put it over the fire stir  
it well & when it is thick  
pass it into a mould if you think  
you can turn it out of a mould  
or else mould it in some form or



your dish add two more bunches of  
Butter if not thick enough

### Macaroni Stewed

Take Macaroni enough for a Dish stew  
it gently for about 3 hours in a strong  
gravy with 1 large onion when stewed  
enough add about  $\frac{1}{2}$  a pt of good cream  
with about 2 bunches of old Cheese grated  
if you have White & Brown Gravy by  
you may put  $\frac{1}{2}$  of each

### Cheese Balls

A little grated Cheese Chestnut  
Purman some crumbs of bread rub  
them thro' a Sieve or Colander mix  
some with a little Salt pepper Mustard  
a little bit of butter & the yolks of an  
egg roll them up into balls the size  
of a Walnut & fry them in butter  
the Mustard had better be left out &  
cut it with it



To Pot Turneps - Chester way

Take them out of the Shells season  
them with three salt cloves pepper  
& nutmegs put it into a Pot with as  
much butter as will cover it bake  
them for near  $\frac{1}{2}$  an hour but stew  
them properly when cold take them  
from the butter & put up Turneps in  
a Mortar very fine & as you put  
them put to them 3 or 4 table Spoon  
full of the butter they were stewed  
or baked in press the pounded  
Turneps hard down in a Mortar  
when cold cover them with clarified  
butter

Button Steaks & Fricas

Buy some well cut steaks out of  
a pack of Button of a good colour  
have ready some small Fricas



with some Gray & pepper corns boild  
in it then strain off y<sup>e</sup> Gray into a  
stew pan & let y<sup>e</sup> Steaks stew till ten-  
der then put Catchup or Soy & thicken  
it up with flour & butter have ready some  
small onions well boild but not too  
much fry the onions of a nice brown  
& place y<sup>e</sup> onions on y<sup>e</sup> Steaks or  
in the middle of the dish & Steaks  
round the dish

Princ'd Sauce for boild or  
stew'd Beef or Mutton

2 brace choies chopp'd small a few  
small Herkins & pickl'd Walnuts cut  
a Suffle or 2 scaled & chopp'd pickled  
Mushrooms chopp'd & scapers Parsneps  
boild & chopp'd a little Turneps scal'd  
& chopt take all these & Colley scald  
& cut a rich Gray & put these things  
in the Gray & thicken the Gray but  
before that stew them together let the  
Ingedients be cut in small pieces



2 proportion the Ingredients & Gravy  
to the Meat

### Beal Butters

This is good potted or in Patties.  
Take the fleshy part of beal & beat  
it in a Marble Mortar with 1  
lb anchovy, a little butters salt & a  
little pepper powdered mix these  
into Cubes about the size of a  
Crown piece & fry them of a fine  
brown & place them round the Dish  
& have a fine rich thickened Gravy  
in the middle - You may make  
this forcemeat into balls & boil  
not fry'd up with a White forcemeat  
Sauce

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To Salt a round of Beef red -  
Grab up Beef well with commonly  
Salt & let it stand for a day & night



Then rub it every day with a cloth then  
take 3 ounces of Salt Petre or handful  
of brown Sugar & rub up & keep on  
well with it 3 days & then rub it  
with common Salt & turn it every  
day for a fortnight

Smallette

2 or 3 Spoonful of flower 6 Eggs yokes  
Whites 2 fine Anchovies boned & chop'd  
a little Parsley Chives chop'd two table  
Spoonful of thick Cream a little beaten  
Pepper & a bit of butter beat it all up  
well together fry it in butter roll  
it up thin & add a fine rich brown  
Sauce under the cheek w<sup>th</sup> some a  
little

W<sup>th</sup> Whites Rich Sauce

4 Anchovies a few Pepper Coriander  
blade of Mace & bit of Lemon peel  
onion or small bit of Horse radish



2 or 3 bit of Thyme put all into a Sauce  
pan with some good gravy let it  
boil a 2<sup>d</sup> of an hour or till its boiled  
 $\frac{1}{2}$  away then strain it off thicken  
it with flour & butter some rich  
cream some Sog & a little Walnut  
Catchup

### Lemon Pudding

6 Yolks & Whites beat them separate  
& then beat them well together  
6 ounces of loaf Sugar beat fine  
6 ounces of butter beat to a fine  
cream grate in the rind of a  
Lemon & squeeze in a part of  
the juice & let it dish be well  
lined at bottom with a thin puff  
paste the Eggs must be kept &  
beat by themselves & not mixed  
with the other ingredients till going  
into the Oven 20 Minutes will



take it

To preserve Currants for Scurvy  
6 pts of red Currants picked from  
the stalks mix them well in a  
pan with 3 pts of moist Sugar let  
them stand for one night the next  
day boil them for an hour or better  
then let them cool when the scum  
will rise work must be taken off  
with care then let it alone till quite  
cold then put them into wine bottles  
quite dry the necks of the bottles  
rub'd with brandy & the Corks dip'd  
in brandy - keep them in a cool  
dry place & the Currants will keep  
good for three years

Syrup from Horehound & other  
green Herbs  
Wash the Herbs after they are wash'd  
in a Marble Mortar squeeze out  
the juice & let it run thro' a fine



now let it stand all night to  
settle & pour off the clear Juice  
to a Pt of this Juice add near 2  
P<sup>ts</sup> of Sugar (Lump Sugar powdered)  
let it constantly w<sup>h</sup>le summer  
you make make up Symp of  
Honey instead of Sugar but all  
for Horehound — Staining the  
Juice after it has been stewed  
Does not do for the Horehound.

### Almond Cheesecakes

2 ounces of Almonds 2 of Sugar 2  
of butter 3 eggs beat them all together  
with a little nutmeg & Currant cake  
them in proper tins lined with Paste

### To preserve Cucumbers see

Take up Cucumbers of different sizes  
put them into a Stone jar & cover them  
with vine Leaves & fill the jar with  
Spring water cover it up close & let



stand near the fire so as to be kept  
warm for ten days or a fortnight then  
take them out & fling them into Spring  
water & cover it up close & let it stand  
near the fire they will look quite yellow  
& smell bad but you must not mind  
that have up perceiving pass ready take  
them out of the water & put them into  
up just cover them with blue leaves &  
fill it with Spring water & put it over  
a Charcoal fire let them simmer very  
much look at them very often & when  
they look of a fine green take the leaves  
off them & fling the Cucumbers into  
them into a coarse cloth & or 5 double  
let them be well dreyed then take up  
large Cucumbers & take out the insides &  
then dry them well & prepare up by



double refined Sugar & boil with you  
Syrup some Lemon Peel cut in  
straws & a good quantity of ginger  
first scraped before you boil it in  
the Syrup & when the Syrup is cold  
put in of Cucumbers see how  
Syrup once in 2 or 3 days for 3 weeks  
the Syrup must be always cold when  
you put it over of Cucumbers  
The Sugar must be double refined a  $\text{lb}$   
of Cucumbers will take 2  $\text{lb}$   $\frac{1}{2}$  of Sugar  
2  $\text{lb}$   $\frac{1}{2}$  water

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Mrs. Hymanston's cucumber Catarrh  
Take full large grown Cucumbers  
peel them & cut them in thick slices  
put one third part of brine take off  
the skin & cut them in slices put  
to them a hand full <sup>or two</sup> of salt let them  
stand for 24 hours then squeeze them  
and strain the juice through a sieve



Boil the juice & to every pint of juice  
put ½ Pt white wine & a ¼ Pt of Anchoas  
a good deal of black pepper a little  
Longer pepper some Hoop rad-  
dish stirred or scraped. Bruise  
the black pepper, boil it & strain  
it very well & then bottle it but  
first take out the Hoop rad. with  
you may add more wine.

Summon cheese excellent

Take a quart of cream sweeten to  
your taste the juice of 4 Lemmons  
grate on some of their peel then  
then whisk it up for 2 hours or more  
as you would <sup>do</sup> billibubs then take  
off the froth & put it on a sieve for  
2 or 3 days then place it on a  
clean napkin on the dish it is



to come to table on. I have seen  
this Lemon cream put in & then  
turned out of a mould to great per-  
fection & it looks much better than  
in the form of a cheese. —

Mrs Hagarth's clear Lemonade  
Take 5 Lemons & 2 China oranges  
juice them as thin as possible  
pour on them 1 pint of boiling  
water that is on the fire &  
cover it up close for a quarter of  
an hour then add 2 a pint of  
Lemon juice a  $\frac{1}{4}$  pt of China orange  
juice 2 pt white wine ale ale new-  
-some &  $\frac{3}{4}$  pt of loaf sugar let it stand all  
night covered & in the morning pour a  
pint of skim milk to it & run it



thro' a flannel Bag. If you want to  
make a larger quantity remember  
to every quart of boiling water you  
allow the peel of 5 Lemons & 2 China  
Oranges & a pint of Lemon juice  
 $\frac{1}{4}$  Pt of China Orange juice & Pt  
of white wine  $\frac{3}{4}$  of a P of loaf sugar  
in Lumps and a Pt of boiling thin  
milk.

Portugall Cakes for tea  
Take a pound of fresh butter &  
the whites of 4 or 5 eggs work it with  
your hand till the eggs are well  
mixed with your butter, to this put  
 $\frac{3}{4}$  or a pound of loaf sugar shifted &  
Pd fine flower well dryed &  $\frac{1}{2}$  P of Currants  
picked & well dryed & very little beaten  
more mix all together roll them out very  
thin & cut them but the size of the inside of a  
small breakfast plate Bake them in a  
slow oven that wants colour a sheet of paper



## To make French Plummary

Take a Quart of good Cream & near an Ounce of the Isinglass Jelly or of picked Lungless, but half an Ounce is quite enough - melt the Jelly in the Cream over a slow Open Fire - When the Isinglass is dissolved sweeten it to your taste, & put some Orange-flower Water then strain it & pour it into moulds -

## To make Scotch Marmalade

To twelve pounds of Oranges weigh thirteen pounds of fine Loaf-sugar, wipe the Oranges very clean with a clean dry cloth, then pare the Rind off extremely thin & cut it into very small chips grate the other too, put half an English half Pint of Water to each pound of sugar, which must be well clarified by beating it up with the whites of Eggs Sugar & Water - beat them well together then put them over the Fire & let it fling up the skum which must be most carefully taken off, but you must not suffer it to boil, or at most very lightly, then bail your Chips in Water till they are so tender that you may draw a straw through them - Squeeze your Oranges, take out all the pulp & the Juice, then



put the goatings into the Syrup for half an hour  
boil them together, then mix your Juiced Squar  
pulp with your goatings into your Syrup & let  
them boil all together for half a quarter of an hour  
more, then add your Shipp, & boil them for three  
quarters of an hour more or till it is of proper  
colour & consistence

## Black Elderberry Wine

To every Peck of Elderberries put four Gallons  
of Water - boil them together for an hour, then  
strain off the liquor, & put to every Gallon  
of it three pounds of fine <sup>whity</sup> Lisbon Sugar  
to every ten Gallons put in two ounces  
of Ginger cut small - boil the Ginger with  
the Spice & Sugar in the Water the Peonies  
were boiled in for another hour, then strain  
it into a Tub, when near cold put a little  
Yeast to it spread on a bit of toasted Bread  
let it stand for three or four days till it has  
done working then turn it into a Cask till  
& keep it six months before you bottle  
it - a Bottle or two of Brandy put into the  
Cask will be a great improvement to it



To make Sympat

2 bunches of sweet Almonds & the same  
of bitter Almonds blanch'd & pounded  
very fine baild 2 quarts of new milk  
pour it boiling hot on the Almonds  
keep stirring it one way for a 2<sup>d</sup> of  
an hour add to that one pt. of cream  
put it on a slow fire for a 2<sup>d</sup> of an  
hour keep it stirring whilst on the  
stove strain it off thro' a fine cloth & sweet  
en<sup>d</sup> to y<sup>e</sup> taste if you cannot get cream  
3-2<sup>ts</sup> of new & a 2<sup>d</sup> of sweet Almonds

To make Curds

12 Eggs beat them very well with a  
2<sup>ts</sup> of cream & a little salt put them  
into a Pan of water stir it & put it over  
the fire & stir it gently till the Curd rise  
then take it off the fire when you have



got them all up strain them put them  
in a Dish & sweet wine & Sugar underneath

To make a junket  
Boil a pt of Milk as it comes from  
the Cow with a little Sugar Cinnamon  
Mace to your taste & when its Cold Dash  
Milk put a Spoonful of Rennet serve  
it up

To make Almond Custards  
First blanch & beat your Almonds  
in a marble Mortar & a Pound thereof  
pound by degrees pounding the Almonds  
all the time a Pint of cream then strain  
it thro' a Sieve & proceed as for custard  
in the following manner. Take the yolks  
of ten eggs or 8 may do beat the yolks  
till they are become a fine cream  
which put in a pint basin fill up  
the pint basin with Almond cream  
well scented to your taste then boil  
it & pour it into the Dish it is to  
come to table in & set it with



put cinders under & over the dish  
let the mustard be quite even & smooth  
stick it with cut almonds first  
blanched If the almonds after they  
are blanched & cut are put over a  
slow stove in a frying pan to crisp  
them let them be of a light brown  
they dont look so well as those  
that are some white but will be  
much better.

To preserve gooseberries  
let your gooseberries be the largest  
& finest you can get put them over  
the fire to scald but dont let them  
boil put them into a tub & let them  
stand for 3 days then strain the  
liquor from them & put them into  
another pan with water & a little  
syrup set them over the fire to  
warm but not to boil only to  
green them & the next day strain



the liquor from them & put the Goose-  
berries into an earthen pan & pour  
some thin Symp over them boiling  
pot repeat this for every day for  
six days so that the Symp may  
go thicker by degrees & then put  
them into pots for use.

To Steer Eels or Lampreys  
Take some strong red made gravy  
add to it Spice, salt a very little  
any cure paper & sweet herbs an Onion  
a table Spoonful of the essence of  
Anchovies as much soy & 3 Spoonful  
of fine mushroom ~~catchup~~ a  $\frac{1}{4}$  Pt of  
Port wine when the whole has stewed  
together some time strain it & put  
in the eels when nearly done enough  
put in another  $\frac{1}{4}$  Pt of Port wine &  
thicken it with a very little flour  
& butter



To prepare Issinglass to help  
by you to make Blumemange  
& to stiffen jellys with. —

Take 6 ounces of fine picked Issinglass  
pour on it a sufficient quantity of  
water boiling not to cover it let it  
stand all night in the morning boil  
it till it is dissolved & strain it off  
thro' a very fine sieve If it is to  
keep dissolve your Issinglass in a  
little Brandy as possible If you  
require your Blumemange very thick  
add to every pint of cream 4 lb  
of the Issinglass to custards that are  
to be turned out of a mould to adorn  
less than an ounce. —

To boil up Currants for Sarts  
To 7 P<sup>ts</sup> of fine Currants take 2 P<sup>ts</sup> of  
sugar boil them up till you think  
them done enough then pour Muston  
Suet over them in their pots & tie paper  
over them keep them dry for use. —



## Imbide cakes

Take 1  $\text{P}^{\text{d}}$  of flower &  $\frac{1}{2}$  of fine sugar  
pounded & sifted &  $\frac{1}{4}$   $\text{Oz}$  of Canary seeds  
mixed with a small glass of Canary & Milk  
Roll them out very thin Cut them  
round & bake them in a slow Oven

## Rice cake

$\frac{1}{2}$   $\text{P}^{\text{d}}$  of Rice flower &  $\frac{1}{2}$   $\text{Lb}$  of sugar pow-  
dered & sifted the rind of 2 Lemons grate  
& put into it the yolk of 4 Eggs & the  
Whites of 4 beat together for  $\frac{1}{2}$  an hour  
butter the mould well 3 quarters of  
an hour will bake it in a pretty  
quick oven

## Little cakes Mrs Stead

$\frac{1}{2}$   $\text{P}^{\text{d}}$  flower &  $\frac{1}{4}$   $\text{P}^{\text{d}}$  of butter & 2 or 3  
 $\text{Oz}$  of Loaf sugar you may add nutmeg  
& Pruney flower water to your taste  
mix the whole up with a little cream  
roll it out & cut them either with  
a glass or Cap & bake them on tins.



To preserve Strawberries  
Take crystal Gooseberries pound  
them in a mortar squeeze the juice  
out thro' a clean cloth & let it settle  
till quite clear. In a pint &  $\frac{1}{2}$  of this  
juice put 2 Pds &  $\frac{1}{4}$  of double refined  
Sugar beaten & sifted. set it on  
the fire let it boil & skims it till  
quite clear have ready 3 quarters of  
a Pd of very fine Carolina Strawber-  
ries pick off the stalks & put the  
strawberries into the syrup & boil  
them very gently for 12 minutes  
they must look very clear when  
done enough take them off the  
fire & shake them gently in  
the Pan when cool put them into  
Pots & tie them down with bladder  
when quite cold. After you have



boiled your strawberries & sugar to-  
-gether from your syrup from your  
strawberries & put a paper over them  
when your syrup is cold boil it  
up again & pour it over your straw-  
-berries & put a paper over them & do  
so every other day for 2 or 3 times or  
till you think it will keep some  
receipts recommend to add some fine  
Gum arabic jelly to your syrup & think  
its flavour much improved by it.

### To make a family Cullis

Take a piece of butter rolled in flour  
stir it in your stew pan till it is  
of a fine yellow colour then add a  
proper quantity of gravy a little  
white wine some Lemon Thyme  
& Parsley 2 or 3 cloves & a very little  
pepper boil it over a slow fire for an  
hour strain it well & strain it thro'



a sieve and keep it for use hold  
some <sup>cream</sup> you must leave out the wine  
& add Walnut catchup Collis's are  
very good to thicken any sauce with

Mr. Smith's method of preparing beans  
superior to Westphalia

Take 2 fine middling sized beans & if  
in ~~the~~ <sup>cool weather</sup> hurry them up for a  
day or 2 to tender them a little but  
but some do them when they are cold  
Then get 2  $\mathcal{P}$  of common salt 1  $\mathcal{P}$  of  
Bay salt 4 oz salt Peter 2 oz of salt  
pencil & 4 oz black pepper or pro-  
per mingle these ingredients all  
well together and mix it well in  
2  $\mathcal{P}$  of treacle put your ham in  
a proper strain or vessel & rub the  
pickle into the ham very well for  
near  $\frac{1}{2}$  an hour after which baste  
them well every day & every other



day turn them let them be kept in  
the pickle for 3 weeks Basting them  
every day & turning them every day  
for that time. After which time  
take them out of the Pickle & wipe  
them well. Beef done this way is good  
but use sugar instead of treacle then  
be sure to have the Hams highly smoked  
& let them be always kept dry you  
may rub your Hams with Salt  
Petre when you first hang them  
up.

A very excellent to salt Hams  
Tongues, Grease Beef beul &c  
The Beer receipt for Beef leave out the  
Beer

2 lbs common salt a lb brown sugar  
 $\frac{1}{2}$  lb Bay salt 1 lb of Salt Petre 2 Quarts  
of Strong Beer & 2 lbs treacle you may  
or may or may not leave out the brown  
sugar I suppose 2 lbs of common salt 1 lb



of Berg salt, of black pepper salt petre  
& salt prunel of each 4 oz 2 <sup>Parts</sup> of  
travertine in the Bear receipt But  
rub your Ham veal with 4 oz of salt  
Petre & send the remainder of salt  
Petre with the other ingredients  
I am not certain but travertine  
may be better than sugar add pepper

---

To clean Bath Stone Grates <sup>W<sup>h</sup> Miller</sup>  
Gum Water small beads a Teaspoonful  
of black Lead mixed together rub it on  
the grate with a soft brush & when  
dry rub it very hard w<sup>o</sup>ff with a hard  
brush & some black Lead

---

To black a Hearth Stone  
Make a good fire to heat up hearth  
stone then put on with a bunch of



Feathers the following mixture & use  
3 or 4 days. rub it with a hard brush  
mix a little spirit of Turpentine with  
black Lead then stir in boiled Linnseed  
oil till thick

To get stains off of a coat  
wet the linen with cold water rub  
salt & soap upon it, then wash about  
in cold water

To keep bright Steel or Iron from  
rust

Mix Hoggs Lard Camphor & black Lead  
& rub the Iron all over with it, they  
will not rust in the most suspect place  
mix the Camphor with a little sweet  
oil, before you put it to the other  
2 oz of Lard 1 oz of Camphor & 1 oz  
black lead



To clean bright grates —  
Scrub by either dry or mixed with a  
little vinegar —

To clean Brass —  
Rub it well with oil, & then with  
pounded, rotten Stones, & leather —

Paste for Tarts  
One  $\frac{1}{2}$  lb of flour mixed, with one Oz  
of loaf Sugar, & made into a stiff  
paste with a little of boiling Cream,  
3 Oz of butter melted in it, work it  
well, & roll it very thin, it shd be  
soed —

### Chicken Patties

Take Ham ready boiled, chop it very  
fine, white of bowl, etc, beat 4 Eggs  
hard, take the yolks only chop them  
fine & some grated bread & season



ing to get taste put them all together in  
a stew pan to some butter dont make  
it too thick put it into a pasted bake  
then do them over with the yolke of  
one egg anchovy & onion added improve  
it

Green Pease Soup

Take 5 or 6 Cucumbers pared & sliced  
the white part of as many Cops Lettuce  
a Spring or 2 of Mint 2 or 3 Onions Pepper  
a little Salt a full pint of young Green  
Pease a little Parsley & a 2<sup>d</sup> of a lb of  
butter put all together in a stew pan  
to stew in their own liquor till they are  
quite tender Boil a pint of old Pease  
with a 2<sup>d</sup> of water pulp them with  
the water thro' a Cullender when the herbs  
are stewed enough put it in & scove it  
if too thick add water



To clean Mahogany — <sup>W. Brown</sup>

Wash your furniture with Vinegar  
quite clean, then rub the following mix-  
=ture with a flannel, & when it has been  
on an hour rub it off with a linen  
cloth, it sh<sup>d</sup> be well rub'd for several  
succeeding days, 1. Pint raw linseed  
oil, 2 Pennyworth blacknut root,  
pounded, 2 Pennyworth rose pink —

To make a sweet Pot — etc

Dry rose leaves in the shade, then  
lay them in the Pot, with salt between  
every layer of leaves, add to it dry  
orange peel, pounded, with Spice, which  
must be Cloves, Mace, & Cinnamon,  
dry'd lavender

Almond Paste for Hands <sup>W. Holmes</sup>

To one pd bitter Almonds blanched &



powdered very fine, add two Oj of be. Crof  
sweet Almonds, 2 Oj Spermacee melted, 2  
Oj Cream of Tartar, with the juice of two  
Lemons, mix them all well together.

Receipt to make Elder wine. H. H. H.

To one quart of Elder berries pick'd not bruised put  
one quart of water, let it boil together till it curdles  
then strain it through a hair sieve, to each gallon  
of liquor put 3 lb of ~~black~~ brown sugar, Boil & strain  
it for half an hour, when cool put a little yeast  
let it work 2 or 3 days in the tub, then put it  
into the Barrel, then to every gallon of wine add  
1<sup>lb</sup> of raisins then stop it up. It will be fit to  
drink in 3 months.

Carry — Louis

Take very fresh Meat the ~~carcass~~ end  
of a neck of Mutton is good cut it  
in small pieces put a lump of  
butter & a large onion in the stew  
pan & cover it, let it stew two hours  
put to it 3 Tea spoonful of Saffron  
and 1 Tea spoonful of Cayenne



Pepper let it stew to be very  
tender - add a Tea spoonful of  
Curry Powder & a little spinach  
& thicken it with flour & butter

Indian Soy - Houghton -

Take 4 Cloves of Garlic cut each in  
two  $\frac{1}{2}$  an Oz of Cayenne Pepper 2  
Tea spoonful of Soy & 1 of Walnut  
Pickle put these into a Pint of best  
vinegar & add a little Cloveal to  
color it - shake the bottle often &  
keep it near the fire for a few  
days & it will be fit for use but  
the older the better

Custard vinegar - Mr. Bullett -

To a Gallon of the best White vinegar  
put 6 spoonful of good old Walnut  
Custard Mille & 6 of Soy 4 heads  
of Garlic 12 Anchovies 3 1 worth Clove.



meal  $\frac{1}{2}$  lb Cayenne Pepper put it in  
a stone jar & let it stand three weeks  
shaking it every day then strain it thro'  
white brown paper —

Peppor Sausages — No —

Meat beef & Pork each  $\frac{1}{2}$  lb Beef  
Pork  $\frac{1}{2}$  lb chop & beat them very  
fine seasoned with the Pepper salt  
nutmeg & a few leaves of Sage mix  
it up with egg & a little water —

A French Pie — No —

Make a puff paste & put it in the  
dish fill it with bread to keep  
it in shape & lay the lid on it  
boil 2 Sweetbreads till almost  
enough then cut them in small  
pieces with  $\frac{1}{4}$  lb Ham  $\frac{1}{4}$  lbysters  
a few Mushrooms put them all



in a Topey Pan with 1 pt of  
beef Gravy a little Shallot chopped  
fine with Pepper & Salt to y<sup>e</sup> taste  
let it stew  $\frac{1}{4}$  hour then  
the Gravy with Flour & butter  
& 2 Spoonful of Cream then  
put the Meats on the Pie  
have ready an Paste to be bottom  
cut in small pieces

### Rabbit Pie

Cut 2 Rabbits in pieces pepper  
Salt them chop the bones small  
with a little Parsley sweet herb  
& Shallot put it at bottom of  
dish lay the Rabbit on it  
covering it then with slices of



Put Bacon when the Pie is baked  
cut it open & take out the Bacon  
make a white Brucapsee Sauce  
& pour over it lay <sup>it</sup> on the top &  
serve it Chicken may be  
done the way —

To make Mustard to keep  
Take 4 oz of fine Mustard, 3 oz of  
Shallots sliced, & cut 1 stick of  
Horse-radish scraped; boil the  
Shallots, & Horse-radish in a pint  
of water, till the infusion is  
pretty strong; add 1 lb of Salt  
when the whole is cold, mix the  
fine of Mustard with the water  
A sharp fresh Sauce

Boil some Mace in vinegar  
let it stand to be cold then melt



may it well thicken it with  
the yolk of an egg there must  
be sufficient Biscuits to melt  
the butter without water

### A Goodman Stew

Cut up poultry see that has  
been chopped stew it about 5 minutes  
& pour over the underwritten  
 Sauce 1 Sea Cup full Port Wine  
1 Sea Cup full Sherry  $\frac{1}{2}$  do do  
Mushroom Catchup 1 Table Spoon  
ful Soy 1 do do Walnut Catch  
up 1 Anchovy 1 Table Spoon  
ful grated Cheshire Cheese 1  
made Mustard Cayenne Pepper  
accords to taste

A Sauce for cold Meat  
wanned - 1 Sea Spoonful Port  
Wine  $\frac{1}{2}$  a Sea Cupful Mushroom



Catchup  $\frac{1}{2}$  lb Soy  $\frac{1}{2}$  lb Walnut  
Catchup pickle with as much butter  
as all put flour to the butter &  
make it a light brown

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Curry Powder W. Mullett  
4 Oz Turmeric 2 White Cassia  
Seed 2 Coriander Seed 4 Black  
Mustard all to be well dried before  
the fire & powdered 10g powdered  
Ginger 2 Black Pepper powdered  
keep these in a bottle well stopp'd  
add Cayenne Pepper & Salt to  
of Taste

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### Powders

Minced any meat you please  
either deep or hot (but cold)  
pretty fine put to it 1 anchovy  
chopp'd a little onion pepper salt  
mustard mixed it with equal  
quantity of bread crumbs the whole



of an egg to content it divide  
it in 4umps about the size  
of a Turkey's egg roll each  
piece in the shape of an  
egg then roll them in bread  
crumbs very fine & fry them  
some them either dry or in  
rich brown Gravy

Natural Cream W. Mullett

A quart of cream grate the peel  
of 3 Lemons put the juice  
of 4 Lemons 5 spoonful  
brandy the same of sweet  
wine 1 pound Sugar sifted  
put all these ingredients  
into a pan & beat them with  
a Whisk  $\frac{1}{2}$  an hour then tie  
a Cheese Cloth over a Sieve  
& take care it does not touch



the bottom put it in & let it  
stand all night turn it out  
as soon before you send it  
to table

Half the  
quantity will be sufficient  
for a common Dish

Common Yeast Cake - etc  
3 lbs flour - 1 Currants -  $\frac{1}{2}$  lb  
Sugar -  $\frac{1}{2}$  lb butter 3 Eggs beaten  
up with 2 Spoonful of Yeast  
Caraway Seeds Nutmeg & Ginger  
Melt the butter in the warm  
Milk

Baked Fruit with Price

Take a Dish of Fruit in a Pie  
Dish as you wd for a Pie & sweet  
- in it take 2 Table Spoonful  
Price & boil it gently two hours  
till tender in a little Milk



with a small quantity of powdered loaf sugar when cool add 1 egg mixing them with the Brandy Milk like a Custard pour it over the fruit there is not quite so much fruit as the dish is for pastry

### Coffee

1 lb of Coffee will make 6 cups full; 7 will only be sufficient for 6 large cups to be made strong

To keep Bunsley &c  
Take them fresh & dry them in the Sun or by the fire then sew them up in Paper Bags & hang them up in the kitchen when they are



wanted for use throw them into  
cold spring water but if wanted to  
fix use them as they are

### Window blinds

Make some paste pretty thick  
cut it in small squares make  
a dent rub them over with  
yolk of egg or glaze them with  
sugar when baked fill the  
holes with different sweetmeats

### Tomato Sauce M<sup>rs</sup> Muller

6 Cloves Garlic 9 Anchovies  
bruise them well in a mortar  
put to them  $\frac{1}{2}$  pt tomato  
Catsup  $\frac{1}{2}$  pt Walnut Pickles  
1 Spoonful Cayenne Pepper  
1 Spoonful melted butter  
for sauce



To dry Beefs Heart  
wash it clean drying it 1 Oz Salt  
Potre 1 Handful common  
Salt rub it well all over  
the heart let it lay 8 or 10  
days sometimes longer  
take it out rub it with  
butter put it in a Jessed  
bake it hang it in the  
kitchin to smoke & dry  
scrape it as being beef when  
you use it — I will keep  
it you

To wash Shewls —  
wash them in cool Beer  
then wrap them in cloth  
to prevent the Air touching  
them colours & keeps them



under a weight

To take stains out of Marble  
Some boiling water in a small  
quantity of powder finely  
powdered rub it with a brush  
but it must not be touched  
with hands

To take spots out of do  
Make the Marble very hot  
then rub it with lemon

to take out of do

Mix white wine vinegar &  
Whiting to the consistence of  
cream & let it rest in a  
2 or 3 months

To take out boards  
Mix pearl ashes & Whiting  
with water rather strong lay  
it on the boards & scrub it



with a brush when the ink  
goes from a quantity of vinegar  
on the boards —

Liquid Pomice for per-  
manent Ink —

1 Tea Spoonful Salt Worm  
wood - 1 Tea Spoon powdered  
Green Arabic, put it in 10  
Ounces, & fill it with warm  
water —

Almond pudding Mrs. Night  
Boil half the rind of a Lemon  
till quite tender, then pound skin  
a mortar, with the yolks of 4 eggs  
boiled hard, two oz of Sugar, drop  
butter, & 2 oz sweet Almonds, beat  
the whites of the eggs, to a strong



flour, & mix them with the other  
ingredients just before you put  
the puddings in the basin. The  
Time must be well battered -  
Ten minutes, or a  $\frac{1}{2}$  of an hour  
will bake them -

### To pot Beef - Mrs. Pennance

Take 2 lbs lean Beef, rub it all over  
with Salt & pepper, lay it in Brandy  
water 4 days, take it out of the water  
Put it in a pot with a  $\frac{1}{2}$  of butter  
on the top, bake it with brown  
bread, take it out of the gravy from  
the butter from it, & pick all the  
sinews out, then pound it with  
that butter, season it with nut-  
meg & Salt to  $\frac{1}{2}$  taste of pepper &



To make Curry powder - Lord Seignemont

3 Oz Turmeric

3 Oz - Coriander seed

3 Oz - Cummin seed

2 Oz  $\frac{1}{2}$  Ginger

1 Oz  $\frac{1}{2}$  Cardamoms

1 Oz All Spice Cayenne  $\frac{1}{2}$  Oz

To be powdered, & mixed, one Table  
Spoonful sufficient for a Curry -  
At the time of making the Curry a  
small onion, or a little Garlic  
to be powdered, or chop't small, &  
mixed in with the Curry powder  
The whole to be steeped with clarified  
butter

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Mustapha's Bill of Fare of  
 Hindostanee Dinners

	L S D
Mutton Pullao	1..1..0
Chicken Pullao	1..1..0
Pine Apple Pullao	1..16..0
Lamb Pullao	2..1..0
Chicken Curry	0..12..0
Lobster Curry	0..12..0
Fresh Supplies of provisions sent	
Assence of Lamb	0..10..0
Fresh Mutton of Lamb	2..10..0
Fresh Mutton	0..8..0
Footmilk of Lamb or Seal	0..10..0
Cucumber Footmilk	0..8..0
Ditto Peasowzah	0..8..0
Khoshk hane or Kne boiled	0..2..0
Kitcharee	0..10..0
Proonice Kitcharee	0..12..0
Muntzee Kitcharee	0..12..0
Chutnee of Mungoe	0..3..0
Tamarind ditto	0..3..0



Mullaguntannee or pepper Pounce O. 16.0

Chatnee's of different kinds

Zurbuzannee ————— O. 6.0

Suvye ————— O. 12.0

Kanteer or bread ————— O. 3.0

Bachraannee ————— O. 4.0

Paicee —————

Poonce —————

And various other Pounces too  
numerous for insertion

Liquid Pounce for Permanent

Took - Mrs. Millett

1 Teaspoonful Salt of Wormwood

1 do do Powdered Gum Arabic

put in an oz Phial & filled with  
warm water

o. Madras



Stilton Cheese - Mary Shutt

Take  
" Two Quarts of Cream, & put ~~two~~  
two Quarts clean boiling water to it,  
in large milking pail full of new  
Milk; mix all these together, then  
add a Sea Cup full of Rennet, let  
it stand two hours, & then break the  
Curd, not very small, let it stand  
half an hour, after it is broke, then  
put it in the Curd bag, & hang it up  
for half an hour after it is ~~put~~  
put it in a pail full of cold Spring  
water for half an hour, take it out  
of the water to drain an hour, then  
put it in the Cloth; then ~~take~~  
put half a pound weight upon  
it, & turn it twice a day



Cure for the Hay Cold  
Sprinkle the head, neck, throat, &  
behind the ears with cold  
vinegar & water, 6 parts vine-  
gar, & 10 parts water, 3 or 4 times  
a day



Directions for cleaning the  
flats of the Kitchen Range &  
Draw out the Dampers over the  
door, take out the door under  
it, push the brush up the flue  
to clean the upper part, then  
open the door down, raise  
up the sliding piece in front  
put in the Hook, & draw away  
the dust from the bottom of  
the flue, where it will have  
fallen down, push it to the side  
of the door, then clean the side  
of the door by putting in the  
brush thro' the hole at the top  
the dust will then be all  
at the bottom of the door from  
whence it may be easily re-  
moved, by drawing the bottom  
damper & using the brush  
in cleaning the side flue



The brush is pushed down to  
the fire, at the back of which  
underneath is a damper which  
is to be drawn out, to let the  
soot fall from the ~~fire~~  
flue of the boiler

The upper damper of the fire  
should always be out when  
taking. Use a piece of board  
against the ~~damper~~ draft  
when you wish to increase  
the heat of the fire  
Keep the fire clean



## A Game Pie (Mr. Campbell)

Bone the Game Season it with pepper, salt, chopped parsley & pounded Mace; in this seasoning it must remain all night. Make some very good force-meat of raw beef scraped very fine & fat bacon pounded well together, & seasoned with pepper, salt, chopped parsley, cayenne pepper, a little sweet marjoram, & eschalot fill the birds with this force-meat. Line the dish the pie is made in with slices of fat bacon cut the bread way of the bacon & then lined with some of the force-meat. Put in the game; cover it over with more of the force-meat & slices of fat bacon, then cover the pie over with a paste made of flour & water & before you send it to the oven, tie over it a double paper buttered.

Bake the Pie four hours in a slow oven. When you take it out of the list the crust up & fill the Pie with Gravy which gravy must be made of the bones of the game, the trimmings of the beef, the lean of the bacon, an onion, a few cloves, & a little Mace all to be drawn down over a stove till it becomes nearly a glaze N.B.



The fat should not be taken off the  
pie till it is out for use white & brown  
garnish is best. The pie dish must be  
of earthen ware

N. B. Do not put too much in  
each dish as the meat rises &  
there ought to be a thick coating  
of fat on the top to exclude the air

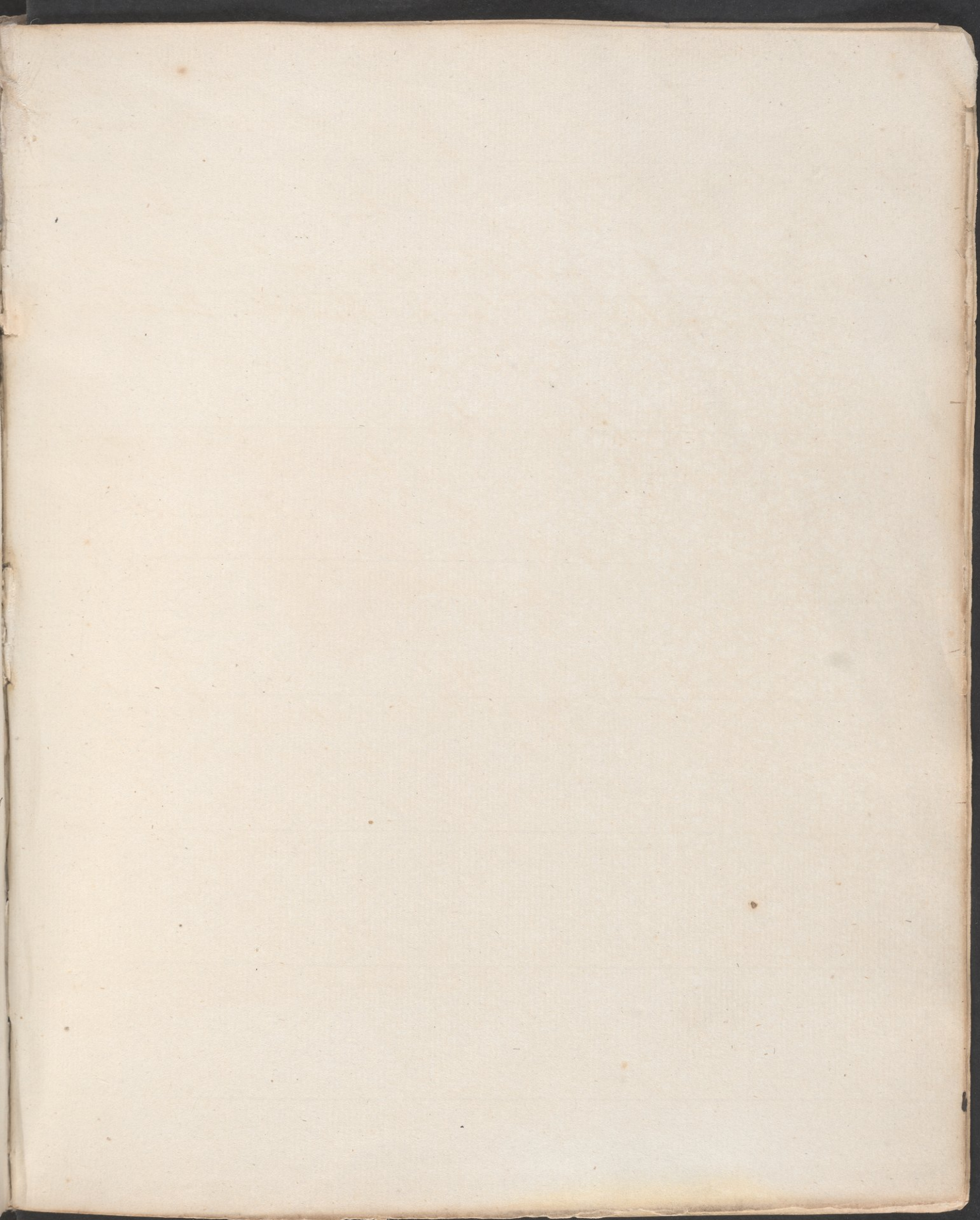
### Flare Sauce

Boil the Liver, Rub it very fine then add a  
little thick Cream with White Pepper & Salt  
boil the whole together with a small lump of butter  
rolled in flour.

### To Melt Butter

Take in the proportion of a Tea Spoonful of  
flour, to 3 or 4 Oz. of butter on a Rencher  
put it into a small Saucepan, & add 3 Table  
Spoonful of Milk boil it quick a Minute shaking  
it all the time.







Timfoxis



Method of cleaning silk, woollen, and cotton goods, without damage to the texture or colour :

Grate raw potatoes to a fine pulp in clean water, and pass the liquid matter through a coarse sieve into another vessel of water; let the mixture stand till the fine white particles of the potatoes are precipitated, then pour the mucilaginous liquor from the fecula, and preserve the liquor for use. The article to be cleaned should then be laid upon a linen-cloth on a table; and having provided a clean sponge, dip the sponge in the potatoe liquor, and apply it to the article to be cleaned, till the dirt is perfectly separated; then wash it in clean water several times. Two middle-sized potatoes will be sufficient for a pint of water.—The white fecula will answer the purpose of tapioca, and make an useful nourishing food with soup or milk, or serve to make starch and hair-powder. The coarse pulp, which does not pass the sieve, is of great use in cleaning worsted curtains, tapestry, carpets, or other coarse goods.—The mucilaginous liquor will clean all sorts of silk, cotton, or woollen goods, without hurting or spoiling the colour; it is also used in cleaning oil-paintings, or furniture that is soiled. Dirty painted wainscoats may be cleansed by wetting a sponge in the liquor, then dipping it in a little fine clean sand, and afterwards rubbing the wainscoat with it.

The following

A Receipt for curing Butter, preferable to the common method, communicated by a Gentleman of veracity, who has used it for some length of time. Take one half ounce of common salt, one fourth ounce of salt-petre, and one fourth ounce of moist sugar; pound them together, and use them in the proportion of one ounce to the pound. Butter thus prepared will keep any length of time, and have a much finer flavour than butter salted in the usual manner.

**A**S Colds are at this season of the year frequent, and often productive of very fatal consequences if neglected, I could wish you would insert the following receipt for the good of the Public:

Take a large tea cup full of linseed, two pennyworth of stick liquorice, a quarter of a pound of sun raisins. Put these into two quarts of soft water, and let it simmer over a slow fire till it is reduced to one quart; then add to it a quarter of a pound of brown sugar candy pounded, a table spoonful of old rum, and a table spoonful of the best white wine vinegar, or lemon juice.

Note, the rum and vinegar is best to be added only to that quantity that you are immediately going to take, for if it is put into the whole it is apt in a little time to grow flat.

Drink half a pint at going to bed, and take a little whenever the cough is troublesome.

This receipt generally cures the worst of colds in two or three days, and if taken in time may be said to be almost an infallible remedy. It is a most sovereign and balsamic cordial for the lungs, without the opening qualities which endanger fresh cold in going out. I have known it to cure colds that have been almost settled into consumptions in less than three weeks.

A. Z.

flower of Brimstone sprinkled by a puff, dredging box, or otherwise, on the leaves of vegetables, will effectually destroy worms and insects, and likewise promote the growth of the plant.—Peach trees are particularly improved by the application.

A new method of curing cattle whose stomachs are swollen from having fed upon wet forage, was some time since announced in the French journals. It consists in administering to the

the twentieth part of a pound powder, mixed in a pint of milk, when seized with the cholick from eating grafs or clover highly charged with dew.

M. Ailaire, a French chemist, has published a new method of scouring wool, which consists in dipping it repeatedly into a lye of quick lime. The chalky earth forms an animal soap with the greafe. By this means the wool is speedily and economically scour- ed, and without altering its quality.



