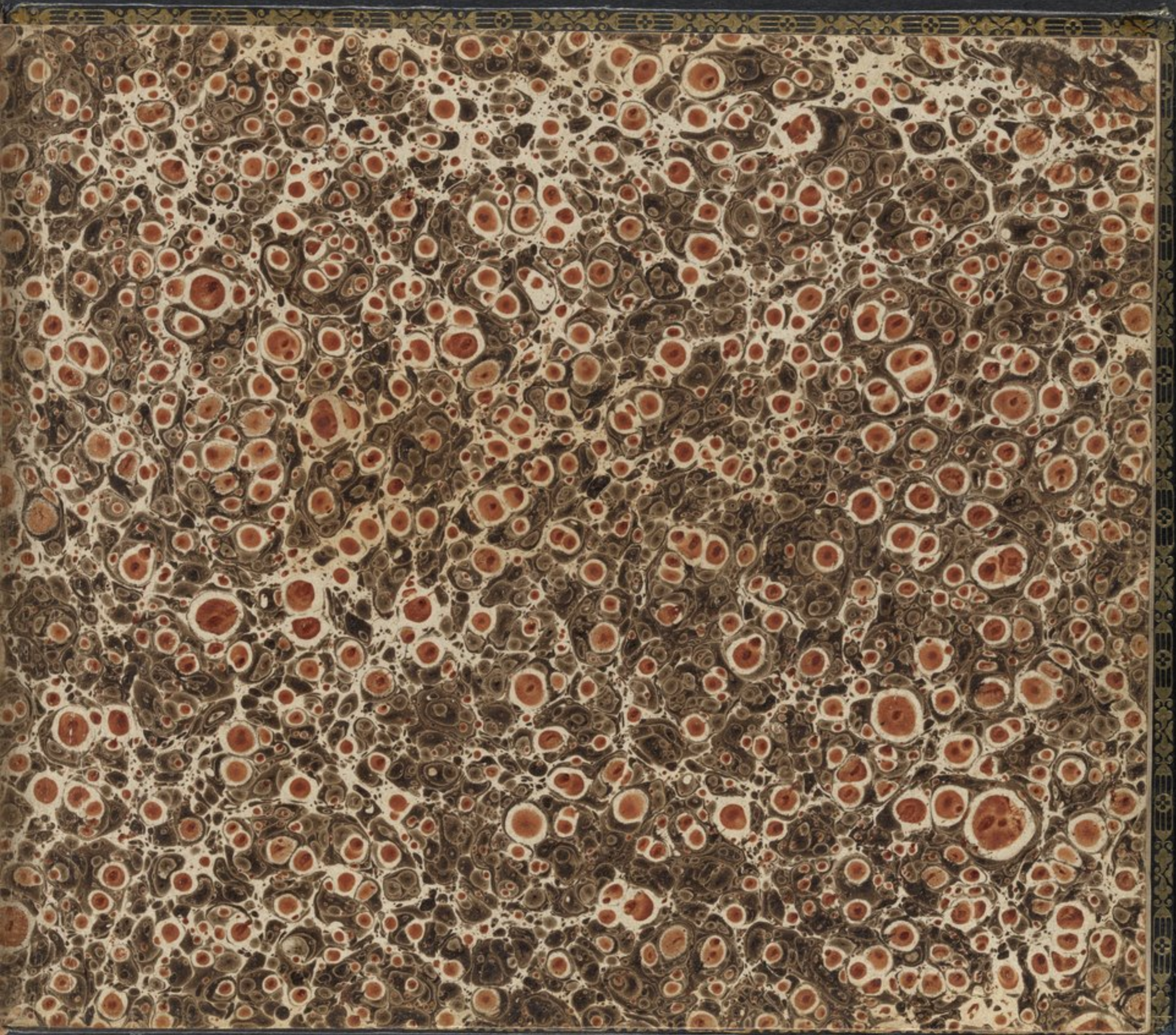
The image shows the front cover of an antique book. The cover is decorated with a dense, intricate marbled paper pattern. The pattern consists of numerous small, irregular, circular or oval shapes, each containing a central dot or swirl of a different color, primarily in shades of brown, tan, and cream. This pattern is set against a darker, mottled background. The entire cover is framed by a decorative border made of repeating geometric and floral motifs in gold and black. In the center of the cover, there is a rectangular label made of a deep red material, possibly velvet or leather. The label is bordered by a thin, repeating geometric pattern in gold and red. On the label, the name "RICHARD SMITH, KAY." is printed in a gold, serif, all-caps font.

RICHARD SMITH, KAY.



Album de ...
en ...

Plum Pudding

Stone a good pound of fine rich Raisins (weigh
after they have been stoned) pick & cut in pieces 3
q.^{rs} of a lb of Suet (weigh after it has been picked)
blanch & pound 8 or 10 bitter almonds & a dozen
sweet ones grate a large nutmeg or two small ones
and the rinds of two very large lemons - or use
very fine q.ⁿ of a lb of stale white bread mix these all
well together with q.ⁿ of a lb of powdered sugar &
a tea-cup full of brandy ^{& a good handful of Flour} - Mix in the Suet &
raisins last after all the other ingredients have
been well stirred - with three eggs well beaten
yolks & whites & a pinch of salt - Citron - a good
piece sliced through it. - Boil in a cloth
seven hours - it must be put into boiling water
when properly tied in the pudding cloth
Serve with wine sauce.

Orange Pudding. — New England fashion. —

Squeeze the juice of three Seville Oranges on half a pound of loaf-sugar; take the yolks of ten eggs, well beaten, melt half a pound of butter thick: mix these well together, with four ounces of blanched almonds, well pounded, with a little orange flower water, the peel of one of the oranges grated; put a thin crust at the bottom of the dish.

Another way —

Put six ounces of fresh butter, & eight ounces of lump sugar pounded, in a mortar; then grate in the rind of a Seville orange; beat the whole well together, and, as you do it add the whole of eight eggs, well beaten & strained; scrape a hard apple, & mix with the other ingredients; put paste at the bottom of the dish, put in the mixture, & then put over it crossbars of paste. Half an hour will be sufficient to bake it.

Beef Steak Pie raised.

Take rump Steaks, cut the skin from the fat, beat the Steaks with a chopper, cut them into middling sized pieces, pass them with a bit of fresh butter, pepper, salt, lemon-juice, & shallots chopped, & when half done, put them into a dish till cold. Blanch oysters, drain them, & preserve the liquor, raise a crust, put a layer of Steaks at the bottom some oysters upon it, & so alternately cover the pie, ornament & bake it. When done, put into it a good fulling, with the oyster liquor & some catsup mixed with it, & serve it.

Almond Pudding.

Beat half a pound of sweet, & a few bitter almonds with a spoonful of water; then mix four ounces of butter, four eggs, two spoonfuls of cream, warm with the butter, one of brandy, a little nutmeg, & sugar to taste. butter some cups, half fill & bake the puddings. — Serve with pudding sauce.

Lemonade Pudding. to be eaten cold.

With two ounces of white sugar, & the juice of two Seville oranges, & two lemons, make a pint of lemonade with cold water. Pour it upon a French roll, rasped (or on a sponge cake) when all the liquor has soaked in to the roll (or cake) stick it over with an ounce of blanched almonds. Beat half a pound of currant jelly to a liquid, & pour over the whole.

Macaroni dressed Sweet.

Boil two ounces of Macaroni in a pint of milk, with a bit of lemon-peel, & a good bit of cinnamon, till the pipes are swelled to their utmost size without breaking. Lay them on a custard dish, & pour a custard over them hot
Sauce cold

Macaroni Pudding.

Take an ounce or two of the pipe sort of Macaroni, and simmer it in a pint of milk, & a bit of lemon-peel & cinnamon, till tender, put it into a dish, with milk, three eggs, but only white, some sugar, nutmeg, a spoonful of almond water, & half a glass of raisin wine; lay a rice paste round the edge of the dish & put it into the oven to bake.

Jelly. Gloucester.

Take an ounce of rice, the same of Sago, pearl-barley
hartshorn shavings, and eringo root, simmer with three
pints of water, till reduced to one pint, strain it.
when cold it will be a Jelly; when you use it, serve
dissolved in wine, milk, or broth.

Blancmange

To one ounce of picked isinglafs, put a pint of water, boil
it till the isinglafs is melted, with a bit of cinnamon
put to it three quarters of a pint of cream, two ounces
of sweet almonds, six bitter ones blanched & beaten, a
bit of lemon-peel, sweeten it, stir it over the fire,
let it boil, strain & let it cool, squeeze in
the juice of a lemon, & put into moulds
garnish to your fancy. —

Blanc-mange Fritters.

Put a quarter of a pound of ground rice into a stewpan
mix it with two eggs, a pint of milk, & two ounces
of sugar; let it boil two hours, stirring it frequently;
when well thickened, take it off, & add a little grated
lemon-peel, some dried orange flowers, Sixed, & a little
salt, the whole being well mixed, spread it upon
a floured dish, shake flour over it, & when cold
cut it into little bits, & make them into balls,
with your hands floured; fry on lard, & when
dark coloured, sugar & serve. —

Cakes. Yorkshire

Take two pounds of flour, & mix it with four ounces of butter, melted in a pint of good milk, three spoonfuls of yeast, & two eggs; beat all well together, & let it rise then knead it, and make it into cakes; let them rise on tins before you bake which do in a small oven. --- Another sort is made as above leaving out the butter. --- The first is shorter the last lighter. ---

Orange Peel to candy.

Take some Swille orange peel, & let it soak in several waters till it has lost its bitterness; then boil it in a solution of double refined sugar till it becomes tender & transparent.

Calves brains au Blanc mange.

When the brains are well cleansed & soaked, place them on two slices of bacon, & two of lemon, in a stewpan with a glass of stock. When sufficiently done, take them out, & when cool, cut them in strips, & pour over them white sauce, cream boiled with the yolks of eggs, or any other cream sauce you please.

Cake Pound.

To a pound of sifted sugar, add a pound of fresh butter & mix them with the hand ten minutes, put to them nine yolks & five whites of eggs well beaten, whisk all well, & add a pound of sifted flour, a few carraway seeds, a quarter of a pound of candied orange-peel cut into slices, a few currants washed & picked, & mix all together as light as possible.

Cake, a pound seed

Take a pound of flour, one pound of fine powder
sugar, one pound of butter, eight eggs, & four whites
of eggs, as much carraway seed as you like; first
beat up the butter to a cream with your hands,
beating it one way lest it oil; then by degrees
beat in your eggs, sugar, & flour, till it goes into
the oven, bake it in a quick oven, & it will take
an hour & a quarter baking. —

Cake. Breakfast.

Rub a pound and a half of butter into half a peck of
flour, three pounds of currants, half a pound of
sugar, a quarter of an ounce of mace, Cinnamon
& Nutmeg together, a little salt, a pint & a half
of warmed cream or milk, a quarter of a pint

of brandy, five eggs, a pint of good ale yeast,
mix it well together, bake it in a moderate oven.
This cake will keep good for a quarter of a year.

Lemon pudding

Peel four lemons thin, boil them till they are tender,
rub them through a hair sieve, & preserve the fine
pulp. Take a pound of Naples biscuits, a little grated
nutmeg, & two ounces of fresh butter, & pour over them
some boiling milk or cream in which a stick of cinnamon
has been boiled. When cold, mix with them the
pulp of the lemons, & eight eggs well beaten,
sweeten to your taste, & if you choose, add brandy.
Edge a dish with good puff-paste, put in the
mixture, garnish the top with strings of paste
as for tartlets, & bake it in a moderately heated
oven.

Lemon Posset.

Squeeze the juice of two lemons into a china bowl or small deep dish, that will hold a quart, sweeten it like syrup, add a little brandy, boil one pint of cream with a bit of orange peel, when cold put the cream into a teapot, pour it to the syrup, holding it high. Make it the day before it is wanted.

Lemon Jelly.

Take five large lemons, squeeze out the juice from them, & add to it the whites of six eggs, well beaten, ten ounces of double refined sugar, beaten very fine, twenty spoonfuls of Spring-water, mix all well together, strain it through a jelly-bag, set it over a gentle fire, skim it well, & when it is hot, (it must not boil) take it off & pour it into

glasses, with shreds of lemon-peel.

Lemon Cheesecakes.

Mix four ounces of sifted lump-sugar, & four ounces of butter together, & gently melt them, then add the yolks of two, & the white of one egg, the rind of three lemons shred fine, & the juice of one lemon & a half, one Savoy biscuit, some blanched almonds, powdered, three spoonful of brandy, mix the whole well together, & put it to paste made with the following materials: eight ounces of flour, six ounces of butter, two thirds of which must be mixed with the flour first, then set it with six spoonful of water, & roll in the remainder of the butter.

Compoite of Lemmons

Lemmons cut in small peices, & boiled in water till they are tender, then to be changed into cold water, then make a syrup with a glass of water, & a quarter of a pound of Sugar, & put in the fruit, let it simmer gently over a slow fire for half an hour, & serve cold.

Lemon Custard.

Beat the yolks of ten eggs, strain them, beat them with a pint of cream, sweeten the juice of two lemons, boil it with the peel of one, strain it, when cold, stir it to the cream & eggs till it scarcely boils, or put it into a dish, grate over the rind of a Lemon & brown it with a salamander.

Lamb Hashed à l'Anglaise

Put a slice of butter into a stewpan, with a few mushrooms cut in pieces, & a bunch of herbs, shake them over the fire, with a little flour, moistening with sack, then let the mushrooms stew till the sauce is nearly consumed: next put in some small slices cold roast lamb, with the yolks of three eggs beat up in milk. Thicken the whole over the fire, taking care that it does not boil, season to your taste, & before serving add a sprinkling of vinegar.

Irish Stew.

Take the best end of a neck of Mutton, take off the under bone, & cut it into chops, season them with pepper, salt, a little mushroom powder, & beaten mace. Put them into a Stewpan, add a large Onion sliced, some parsley & Thyme tied in a bunch & a pint of oat broth. Simmer the chops till three parts done, then add some whole potatoes peeled, & let them stew till done. Serve it up in a deep dish. The parsley & Thyme must be taken out when the Stew is to be served up. —

Potatoes à la Maitre d'Hotel.

Having boiled your Potatoes as usual, pare, & cut them into slices, which put into a Stewpan, with a good piece of butter, Shred parsley, & scallions, salt & pepper; set them on the fire a short time, & then fry them lightly in a little butter & sweet herbs, if you find the butter oils, pour in a spoonful of Sade, serve with a little lemon juice.

Potatoe pudding.

Having thoroughly boiled two pounds of potatoes peel & pound them well, then mix them with half a pound of melted butter, the same of powdered sugar, & six eggs; beat the whole well then add a handful or two of flour, & a glass of white wine; stir these in, tie it in a buttered cloth, & boil it for half an hour.

Raspberries
cream

Whip some good cream to a fine froth, beat up
powder sugar with ripe raspberries, rub this through
a sieve, & mix it as lightly as possible with
the whipped cream; lay it carefully in a
China bowl, or in glasses, if the former garish
it with a string of ripe raspberries...

Cheesecakes

One quart of milk, & three dessert spoonfuls of
rice flour, six eggs, leave out three of the whites
& currants to your taste.

another
Take one gallon of milk & churn it, but do not
let the curd be too hard; put it on a sieve to
drain, mix in a quarter of a pound of fresh
butter, half a pint of cream, a quarter of a pound

Of sugar, six eggs, leave out three of the whites
& out nutmeg, make a stiff paste & put in the
mixture. you may add currants if you please

Syllabubs.

Take the juice of a large lemon, the peel (pared
very thin) a glass of brandy, two of white wine & a
quarter of a pound of powder-sugar; put these ingredients
into a pan, & leave them: the next day, add a pint of
thick cream, & the whites of two eggs; whip the whole
well, & pour the Syllabub into glasses. — They are the
better for keeping a day or two. If the Syllabubs are
not wanted quite so good as the above, rousin or
mountain wine will do as well as brandy.

Ginger bread Buns

Take four pounds of flour, half a pound of sifted Sugar
one ounce of carraway seeds half an ounce of ginger
pounded & sifted, six ounces of fresh butter, & two
ounces of candied orange-peel cut into small
slices, then take a pound of Treacle or honey, &
a gill of cream, make them warm together, mix
it with all the ingredients, into a paste, & let
it lay six hours, then roll it out, make it into
buns, & bake them in a moderate oven.

Essence of ginger

Put three ounces of fresh grated ginger, with one
ounce of thin cut lemon peel, into a quart of
brandy; let it stand for ten days shaking
it up every day. —

Ginger wine.

Put ten Gallons of water into a boiler, with fifteen pounds of lump sugar, & the whites of eight eggs well beaten & strained; mix all well together while cold; when the liquor boils, skim it well put in half a pound of common white ginger bruised, let it boil twenty minutes. Have in readiness the rind of seven Lemons (the rind must be very thin) & pour the liquor on them; when cool, turn it with two Spoonful of yeast, to a quart of the liquor put two ounces of singlets shavings, while warm, whisk it three or four times, & pour all together into the barrel. — Next day stop it up, in three weeks bottle it, & in three months it will be fit to drink. —

Hungary water.

To one pint of highly rectified spirit of wine, put an ounce of oil of rosemary, and 2 drachms of essence of ambergris; shake the bottle well several times, then let the cork remain out 24 hours. After a month, during which time shake it daily, put the water into small bottles.

Honey water

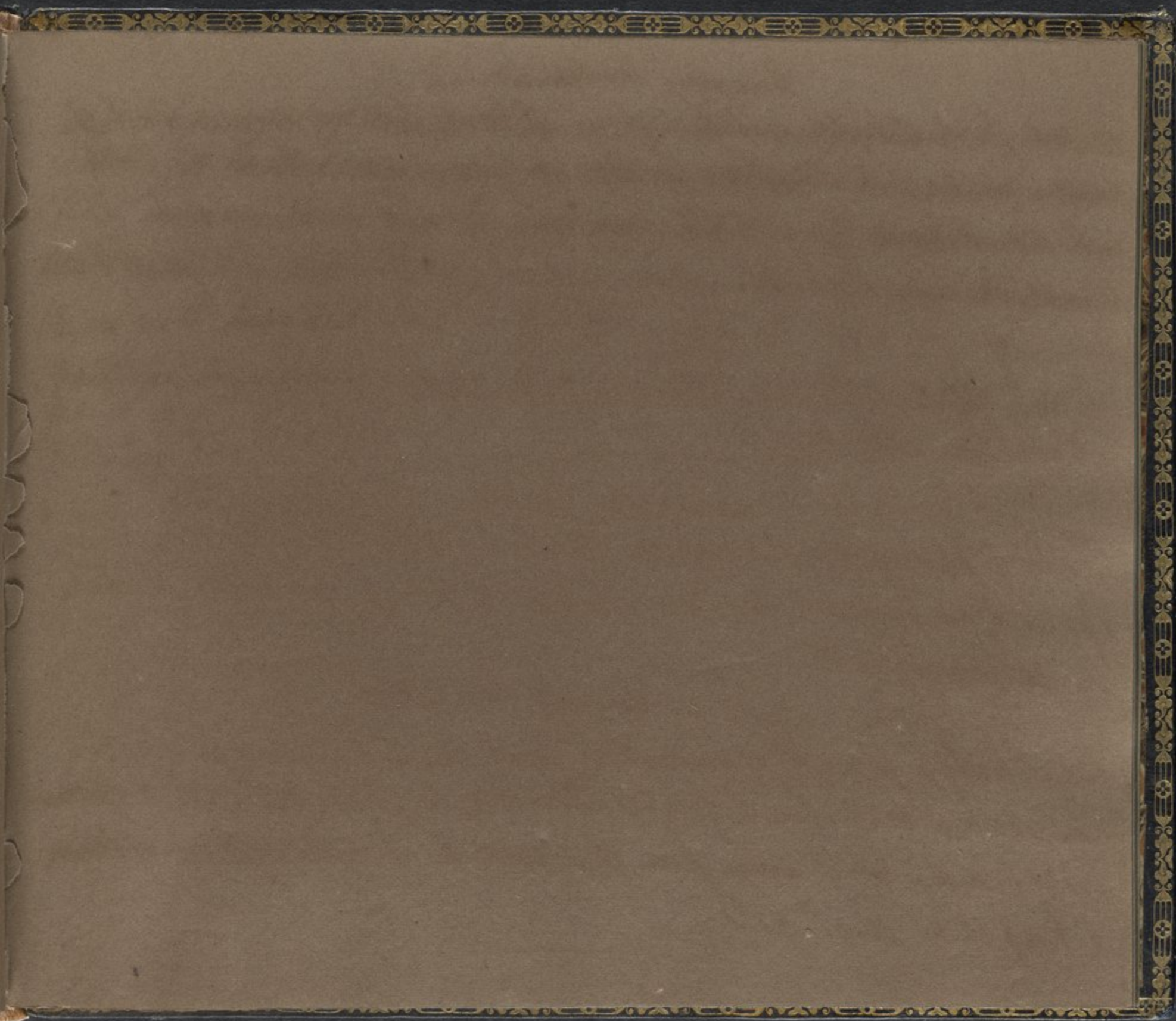
Take a pint of spirit as above, & 3 drachms of essence of ambergris; shake them well daily.

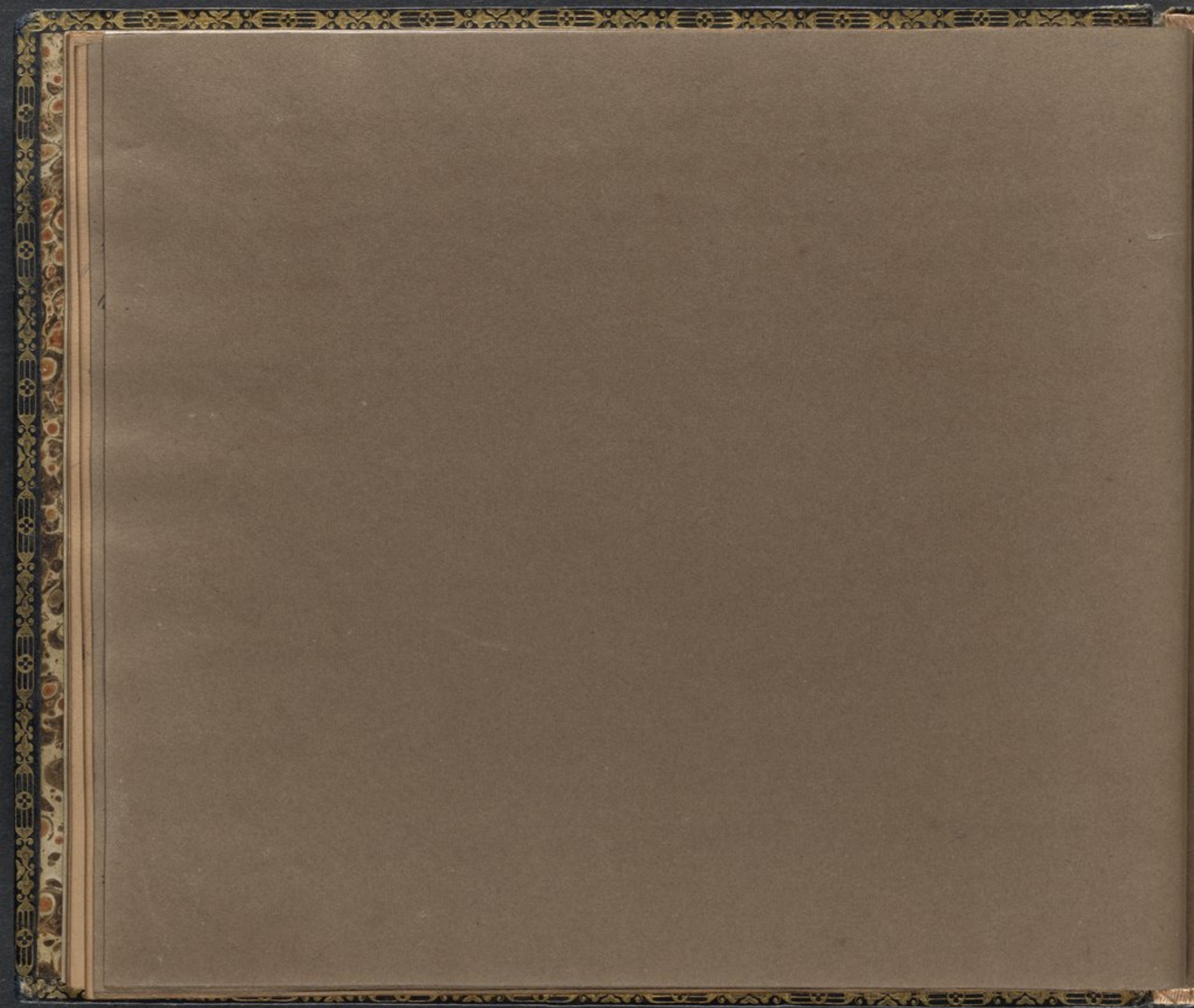
Lavender water.

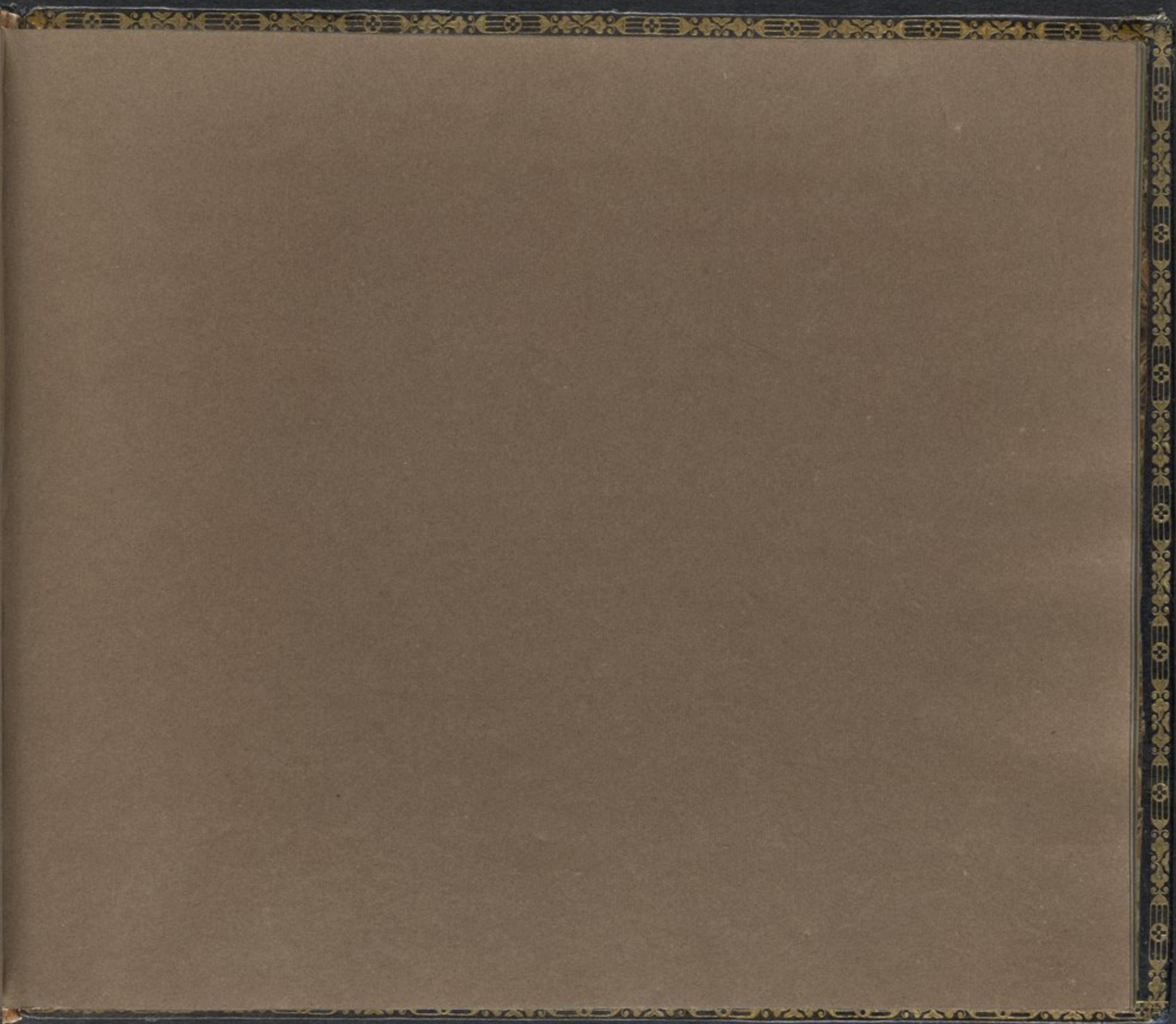
Take a pint of spirit as above, essential oil of Lavender one ounce, essence of ambergris 2 drachms; put all into a quart bottle, & shake it extremely well.

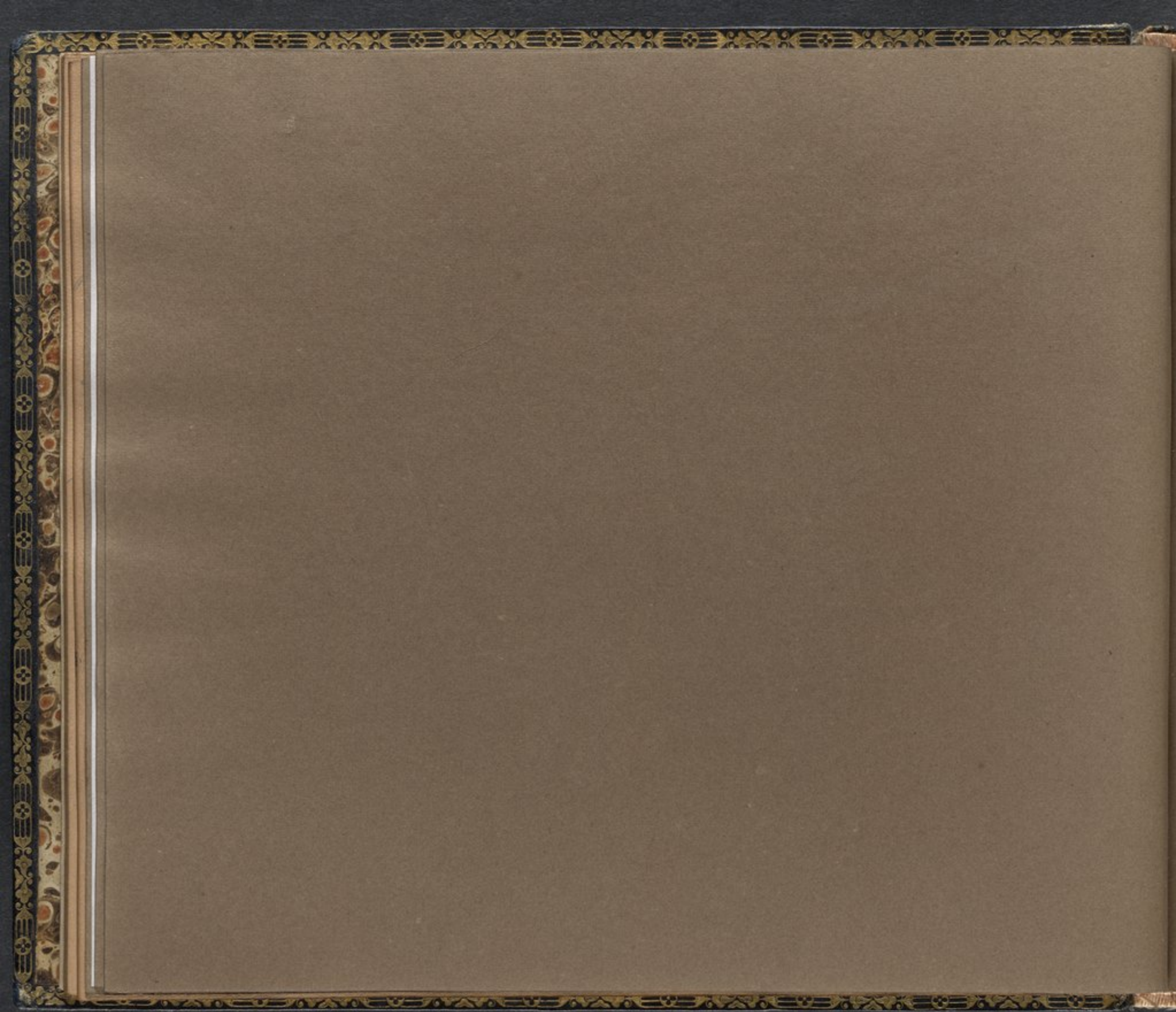
To make soft Pomatum.

Beat half a pound of unsalted fresh lard in common water; then soak & beat it in 2 rose-water, drain it, & beat it with 2 spoons-ful of brandy; let it drain from this; add to it some essence of lemon, & keep it in small pots.









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