

Transcription of 2664/3/1K/12

There is an Index at the end of the book which is not transcribed here.

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Sponge Cake No 1

Half the weight of your Eggs in sugar; the full weight of them in Flour – only half the whites to be put in. The flour and sugar to be well dried and put in very warm. Bake it in a quickish oven.

Wafers

A pint of skim milk – a quarter of a pound of butter. Melt it with half a pound of sugar in part of the milk – put it to the other part. Mix three quarters of a pound of fine flour very smooth that has been well dried, with this mixture, & beat it a quarter of an hour. Bake them in Wafer Irons.

Pistachio Cream

Take two oz of Pistachio Nuts, beat very fine with a little Citron Peel – boil them in a pint of Cream till it looks green – if not green take a little juice of spinach – thicken it with the yolks of four Eggs, & sweeten it to your taste – pour it into Cups, & let it stand till cold.

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Paris Curd

Set a pint of Cream on the fire – when it boils squeeze in the juice of a Lemon & the whites of six eggs, stirring it till there is a Curd hang it up in a Cheesecloth till the whey runs from it then pound the Curd in a Mortar with white wine or Orange flower Water & sugar – put it in a mould & when turned out pour Sugared Cream in the bottom of the dish.

Elder Rob

Take a basket of Elderberries – set them in an Earthen pot in the oven with Household bread – let them stand all night; strain them through a canvas cloth & then through a flannel – set the liquor on a clear charcoal fire and let it simmer till it is as thick as treacle.

Sponge Cake No 2

Take 7 eggs but only 4 of the whites – half lb of sugar ½ lb of flour well dried – beat the Sugar very fine. Whisk the Eggs and sugar half an hour; then stir in the flour warm.

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To Make Bishops

Take a Seville Orange and roast it well; cut it open & fill it full of Sugar and some nutmeg – then boil a bottle of Elder Wine or red port, and pour over it and add one spoonful of Brandy.

Elder Wine

To a pail of Water, a pail of berries – boil it one hour and then strain it off & to every gallon put 3 pounds of Sugar – keep stirring it till melted – the next day barrel it up. Put into the barrel a toast dipped in Barm. Keep open the vessel till it has done working & then stop it down close.

Currant Wine No 1

To 3 quarts of water put 3lb of Sugar – boil it together, and let it stand till the next day with 2 quarts of juice – barrel it up & when fine rack it off – clean the barrel & put it in again & let it stand till fine & then bottle it.

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Orange Soufflé

[To] Orange Jelly, not required to be so stiff as at other times – Put it into a pan & whisk it up till nearly stiff, then put it into a mould – when wanted turn it out, and garnish with slices of [Chri..] oranges.

Brandy or Soufflé Pudding

Cut thin slices of Role and put it into a mould that is very well buttered – put a layer of Role, and a layer of raisins – soak the Role well with brandy by pouring it on the role after it is in the mould – then beat up the 4 eggs, yolks & whites together; mix them well with a pint of milk – sweeten to your taste – a little nutmeg if you like it – Put it to the role just before you put it on to steam. The role must be buttered – steam it three quarters of an hour.

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To make Mead

One lb of Honey to a quart of water (Wine measure). When it is going to boil skim it clean, and after it is skimmed, boil it half an hour and let it stand to cool, and when cold, put a toast dipped in Barm into it & let it stand till worked – then skim it clean, and barrel it – When mead or made wines are barrelled up, rinse round the cask with a pint of good Brandy & let it remain in the cask.

Orange Jelly

Take the juice of 10 sweet oranges, & the juice of 2 Seville Oranges, rasp the peel of the two Seville oranges on some lump sugar – take one or two oz of Isinglass boiled in a pint of water – put the Isinglass and the peel which is scraped & the juice of the sweet oranges in a stewpan – sweeten it to your taste – put it on a slow fire – just let it simmer – then strain it through a lawn sieve – then put it in moulds first wetting them in cold water.

NB. If the sugar is rasped with the peel of 2 lemons it is better – otherwise add the juice of them – and half Seville Oranges, is better than all sweet oranges.

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To make Pistachio Cream

Take 2oz pistachio Nuts beat very fine with a little citron Peel; boil them in a Pint of cream till it looks green – if not green take a little juice of spinach; thicken it with the yolks of 4 eggs, and sweeten it to your taste – pour it into Cups to stand till cold.

Brandy Cherries

A pound of white Sugar Candy pounded fine to a quart of Brandy. Let it stand a week shaking it often – put in the Cherries, cut the stalks short.

Orange Water

Put the rinds of 12 Seville Oranges pared very thin into five pints of Brandy and the juice of the same Oranges – One pound of fine sugar, boiled in three pints of water; put it boiling hot to the Brandy, juice, and peels – to which add half a pint of milk made boiling hot – stir them well together – stop it close & let it stand 48 hours, then strain it through a jelly bag, & bottle it off for use.

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Mince Pies, without Meat

Take 1lb of Beef suet, picked & chopped very fine – 1lb of Currants, washed, picked and dried, sugar and spice to the taste. 1lb of sharp apples pared and chopped fine – mix all together, with 2 oz of almonds blanched, & beat fine in a mortar – half a pint of Wine & Brandy with orange and Citron Peel – When it is used, half an hour will bake it.

To Preserve Green Apricots

Take the Apricots before the Stones are hard, put them into a coarse Cloth with a large handful of Salt – rub them well in it put them into scalding hot water – Set them on the fire – let them boil gently till they are tender – put to a pound of Apricots, a pound of Double refined Sugar – boil the Sugar to a thick syrup – when the Apricots are drained & cold & syrup cold, they may be put together & boiled.

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Elder Berry Wine

Take a bushel of Elderberries when stripped put them in an open tub – pour 8 gallons of Boiling Water on them – let them stand 24 hours – then strain it from the berries & boil the liquor, with 3 stone of 6^d Lisbon sugar, stirring it [puperly] during the time of boiling – Let it stand till cold, then turn it into a vessel that will contain the whole except two quarts, which must be kept to fill up the vessel, as it works over, which it will do if it is well made without any yeast – Do not let it be bunged up for 2 or 3 weeks.

To preserve Orange & Lemon Peel

If the Peels are not clear & bright, rub them with Salt and lay them in Water 3 or 4 days shifting the water every day – then boil them in three or four waters till the bitterness is out & they are quite tender – then take 1lb of Sugar, half a pint of water, the Whites of 2 eggs well beaten – boil it & take off the scum, as it rises – when clean put in the peels & boil them.

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To Make Citronade

Take the peels of 6 Oranges and 6 Lemons steep them in a gallon of Brandy for 24 Hours – Dissolve 2½ lb of Lump Sugar in 6 quarts of Water – then boil it ¼ of an hour – as soon as it begins to boil put in the whites of 8 Eggs, which must be first beat to an oil – when it is cold put the brandy to it and the juice of 12 lemons – after you have mixed the whole well together, strain it through a sieve – then put it into a Cask close stopped & not move it for a month or two – then bottle it.

NB the Whites of 12 Eggs is sufficient for any quantity.

No 2 To make Currant Wine another way

To a pint of White Currant juice put a quart of water and 1lb of sixpenny Lisbon sugar, or White sugar – put it into a vessel and let it stand for twelvemonths – then bottle it off.

To make Little Cakes

1lb of fine flour, ½ lb of sugar – beat ½lb of butter to a [...] and mix them well together. Bake it in little Cakes.

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To preserve Damsons

Take a pint and half of Damsons and boil them well in a pint of Water – then strain the liquor from the fruit and allow half a pound of sugar to every pound of Damsons – put the sugar to the juice and boil it to a syrup – then put in the Damsons and boil them well – then take them out and boil the Syrup up thick and pour over the fruit in the pots.

To make Shrub

Take a quart of orange juice & 1lb of refined sugar to every gallon of Rum – put it into a large stone Bottle or cask – shake it every day for 10 days – let it stand to settle & when fine bottle it.

To make a White Plum Cake

Take 6lb of flour well dried, 6lb of butter, 6lb of Currants, 2lb of raisins stoned and cut very fine, 3lb of fine sugar, 6lb of Eggs 2lb of almonds beat small, 1lb of Orange & 1lb of citron cut small – one oz of Nutmeg & Mace pounded fine – Rose & orange flower water to the taste – half a pint of Brandy & ½ a pint of Mountain Wine.

To make White Bread

Take one gallon or half a peck of fine flour $\frac{1}{2}$ pint of yeast – mix it with warm milk as much as will make it into a paste – If the yeast is bitter before it is put to the flour strain it through some bran – Let it stand to rise one hour – then beat it up with your hands – fill the wooden bowls about half full – and let them stand another hour to rise – then turn them out upon tins – bake them in a quick oven - half an hour will do them.

Lemon Jelly

Take 4 lemons – pare the rinds into a pint & half of Spring Water – let it stand an hour – then put it to the Whites of 8 Eggs well beaten – 6ozs of sugar – the juice of 4 lemons – when the Sugar is melted put it through a sieve or strainer – then take a little powder of Turmeric and tie it in muslin and lay it in Water till it is wet – then squeeze a little of it over the fire, skim it well whilst it jellies – then strain it through a double muslin, and put it in glasses.

Cowslip Wine

Five gallons of water – 12 lb of sugar, boil an hour skim it well – pouring the boiling liquor into the tub upon the rind of 8 Lemons – The next morning add 2 pecks of Cowslips and the juice of 8 lemons with a little yeast – to stand 3 or 4 days before barreled & 5 or 6 weeks before it is put into bottles add to it a pint of the best Brandy.

Poivrade sauce

Shalots chopped small, with good gravy, salt pepper and vinegar.

To Make Sally Lunns

Take a quarter of the finest flour – rub $\frac{1}{2}$ lb of fresh butter into it – then take 5 Eggs – beat them very well, and mix them with a little new milk. Half a pint of small beer yeast mixed all together & let it stand $\frac{1}{2}$ an hour to use – then make up the Cakes & bake them in a quick oven.

To Make queen Cakes

Take 2 lb of flour 2lbs of butter- beat it to a Cream 1lb of Currants well dried - 2lb of sugar well sifted 20 Eggs half the whites – one oz of Mace dried well & a glass of Brandy.

Lemon Posset

Take 2 large spoonfuls of lemon juice – put in half the peel - $\frac{1}{4}$ pint of White Wine or Sack – Sweeten it to your taste – take a pint of thick cream – boil it- & let it stand till almost cold, pour it through a tea pot upon the juice – let it stand all night to clear.

Orange Posset

Squeeze the juice of 3 Seville Oranges & one Lemon sweeten it like a Syrup with double refined Sugar – then boil a pint of Cream with some Orange peel cut thin – When it is almost cold pour it to the juice through a flannel bag which must be held as high as you can from the juice – let it stand a day.

Savoury Jelly

Calves foot jelly cleared from the feet & mixed with a little clean veal Gravy & either a Carrot or Turmeric to give it a good colour with a little vinegar from pickles – clear it with whites of Eggs & run it through a jelly bag – pour it over a Chicken, pigeon, ham Veal sliced or any thing you please.

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To Preserve Apricots Whole No 1

Pare them all the way – take their weight in Sugar – cover them with it – let them stand all night – take out the kernels, and boil them in Pippin jelly, which is made as follows.- Take 4 large Apples – Grate them and strain them through a piece of muslin till the liquor is quite clear – then put in your Apricots and boil them till they look clear – you may put a bit of saffron in some muslin & let it lay on the syrup a day or two – it gives them a fine colour.

Orange Vermicelli

Put Macaroons in a dish – soak them well in White Wine as for a trifle – beat the Yolks of 4 Eggs boiled hard, 2oz of fresh butter – the peel of a large lemon grated – sweeten it to your taste – then beat two oz of Almonds with orange flower water – when fine add the other ingredients to them in the mortar & beat them well together then squeeze them through a Cullender over the macaroons.

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Tomato Sauce No 1

Roast the Tomatos (or Love Apples) very well & bruise them very well – strain them through a fine cloth – then put the juice into a saucepan with an Onion or Shalot and a little whole peppers. Let it have a boil up, and put a little melted butter to it – a good sauce for Roast beef, roast mutton, or Cutlets.

College Puddings

Take a penny loaf – grate it fine – the same quantity of Beef suet – shred it small - ¼ lb of powder sugar – 6oz of currants - ½ a nutmeg mix it all together first – then beat the yolks of 4 Eggs and mix altogether – this quantity will make 8 little puddings – Flour your hands – make them up very hard – put ½ lb of butter into the pan – fry them brown – the sauce should be melted butter, sugar & white wine.

A Weezer Pudding

Take the Whites of 8 Eggs – the juice of 2 Lemons – melt ½ lb of butter – beat it all very well together with a little nutmeg – bake it 20 minutes.

Currie of Chicken, Rabbit or Veal

Cut two Chickens as for a Fricassee – put them into a stewpan with as much water as will cover them – sprinkle over them a large spoonful of salt – let it boil till it is tender – Skim it well – take up the Chicken – strain the liquor into a bason – put half a pound of butter into a pan – brown it a little – put to it some Garlick a large Onion sliced – let it fry till it is brown, shaking the pan – put in the Chicken- strew over them two large spoonfuls of Currie powder, and cover the pan close – Let the chicken do till brown often shaking the pan – put in the liquor the Chickens were boiled in, and let all stew till tender – add lemon juice if you like it – Boil ½ lb of picked rice in two quarts of water briskly for 20 minutes – strain it through a Cullender. Shape it into a dish, but do not use your hands or a spoon – serve it up with Currie in a separate dish.

Tendrons of Veal

Take the gristle part of a breast of Veal & cut it into thin pieces and blanche it – then fry it a light brown if for braised tendrons if for white not to be fried – & season it with spice one onion & sweet herbs & a bit of lean ham – then put some strong broth to it & let it stew a great while – When it is done beat the yolks of 2 eggs with parsley chopped fine, and shake it altogether & send it to table – Squeeze in a little lemon juice – great care must be taken not to curdle the sauce of eggs.

Fricandeaux of Veal

Take 4 or 5 pieces of Veal about 4 inches square & about an inch thick – lard them well, then fry them a light brown – then put some good veal broth to them – stew them till they are tender & let the gravy be quite stewed away – serve it up with some sauce under it & season it with spice and cayenne pepper. To make a glaze for it, take 2 quarts of strong Veal gravy – boil it down till it comes to 2 or 3 spoonfulls – then do the top of the Fricandean with it.

To Make an Italian Cheese

Take three half pints of thick Cream put it into a large mug – Squeeze in the juice of 2 large lemons or three small ones – grate in the rind of one – Sweeten it to your taste – Mill it for ten minutes with a Chocolate Mill Lay a nice thin Cloth into a small Sieve. Put your Sieve into a Bason or pan – pour the milled cream into the Cloth and sieve, this being done in the Evening – let it stand till the next day – just before you send it to table turn it into your China or glass dish, which should be round – ornament with what sweet meats you please-

To preserve Green Fruit

Take pippins, plums, pears, apricots, or peaches while they are green – put them in a preserving pan – cover them with Vine leaves & then with cold Spring Water – cover them close – put them over the fire, which should be clean – when they begin to simmer, take

them off the fire and with a slice carefully take them out – peel them, and preserve them as other fruit.

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To make Orange Marmalade

Get the best Seville Oranges – let them be as free from spots as possible – Wipe them very clean – Weigh your Oranges whole & to every pound of fruit put a lb of Sugar – divide the Oranges in two parts and take out the pulp into a bason & take all the seeds out nicely & skin – Boil one half of the rinds till they are very tender in plenty of water – Grate off the outside rind of the other half with a grater before you part them to take out the pulp – then cut the rinds which you have boiled into thin chips – Powder your sugar fine – put it into a clean stew pan with pulp and juice – put it on a slow fire - & let it simmer till the sugar is dissolved then make it boil up – throw in the Chips and grated peel – boil it half an hour – skim it well – pour it into pots – let it stand till cold – cover it with paper wetted in Brandy – tie it down close – it will keep a year or two.

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Burnt Cream

Take a pint of cream – boil it – let it stand to cool a little – beat 5 or 6 yolks of Eggs very well and stir it into the Cream – put one spoonfull of Sugar to it & a teaspoonfull of Orange flower water or rose water – then put it on the fire stirring it always one way & be sure not to let it boil or it will curdle & that spoils it. When it grows thick, strain it into the dish that it is to be sent up in – let it stand till cold – then take 6 oz of double refined sugar & sift all over the top of the Cream – have a red hot salamander and hold over it till it looks like glass but not make it too brown – NB If you make a common burnt cream without the sifted sugar over it, a third part of Milk should be mixed with the Cream & only 2 or 3 Eggs which makes it of a much better consistence –

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Jaune Mange

Take one oz of isinglass – dissolve it on half a pint of Water – 4 yolks of Eggs will beat – a pint of White wine – the juice of 3 lemons - ½ lb of Sugar – let it boil altogether – keep stirring it – when almost cold put it into the moulds which must have been first wetted in cold water – If it does not slip out easily, put a warm cloth for a moment round the mould –

Blanc Mange

Put $\frac{3}{4}$ of an oz of isinglass into half a pint of water, & set it on a slow fire stirring it till it is dissolved – put to it a pint of cream – half a pint of milk – half a nutmeg not grated – a little piece of Cinnamon & the rind of a lemon – sweeten it to your taste – let it boil up once keeping it stirring – then strain it thro' a clean cloth, into a bason – stir it till almost cold –

then wet the moulds in cold water & put the Blanc Mange into them and let it stand till cold – It should be made over night for the next days dinner –

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Abbepes [?]

Make a paste of Almonds – put it into tin moulds or patty pans – bake them in a slack oven – put in some plum jam or other sweetmeats & on the top some trifle or Whipt cream.

Orgeat

1lb of Jordan almonds blanched and pounded very fine till it becomes a firm paste – then put it into a fine straining cloth & squeeze through one gallon of cold boiled water – then put in Syrup to your taste.

Lemonade

To make one gallon – weigh 1lb of loaf sugar – rub the rinds of 2 lemons on the Sugar, or 2 Seville Oranges – squeeze the juice of 8 lemons and put some bits of the rind to steep in it – then sift it in a fine sieve – Less sugar at first will do, as more can be added if liked.

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Lemon Drops

1lb of fine sugar grated & sifted – the rind of a Lemon grated – the white of one Egg beat up - & mixed altogether – drop it on tin plates & bake it in an oven 5 minutes.

Pound Cake

2lb of flour 2 lb of butter, beat it in a pan till it is melted – 22 Eggs – leave out half the Whites – 1lb of loaf sugar beaten fine - 1oz of caraway seeds – a little Rose water – one nutmeg – beat it half an hour before you put it in with a broad wooden pudding stick – put it into two cake pans – bake them an hour and a half.

Cheese Cakes No 1

Take a quart of new Milk from the Cow - & [turn] it – break the curds well & drain off the whey very well – then work the Curds & half a lb of butter till it is like cream – put to it the yolks of 3 Eggs well beaten – boil one Naples biscuit in a quarter of a pint of Cream with a little stick of Cinnamon & when cold, mix it altogether – sweeten it to your taste and add Currants if liked.

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Imperial Cream

Squeeze the juice of 2 Seville Oranges & one lemon into a bason that holds a quart sweeten it like a Syrup with double refined sugar – put to it 2 spoonfulls of Orange flower water – Strain it through a fine sieve – boil a large pint of thick cream, with some Orange peel in it cut thin – when it is pretty cool pour it into the bason of juice thro' a flannel which must be

held as high you can from the bason – It must stand a day before you use it – When it is served up stick slips of candied orange peel or citron or lemon peel on the top.

Fritters

Beat 2lb of flour with 9 Eggs, 2 pints of new milk warm & salt to your taste – fry them in boiling beef suet.

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Custards

Take a pint of Cream with a large piece of lemon peel and a few blades of mace – make it just boil up over a slow fire – then add the yolks of 4 Eggs – put a little cold cream to the Eggs & sugar sufficient to sweeten it to your taste – beat it well together and pour it into the cream – make it just boil up – then pour it into a bason to take out the Lemon peel and mace – stir it till almost cold – pour it into Cups.

Damson Cheese

Bake the Damsons till the stones slip out then put them into a stew pan – pick out the stones – put to 3lb of damsons weighed before they are baked 1lb of loaf sugar pounded. Mash them well with a spoon as they boil – boil them to a stiff paste, and put it into deep plates. Let it stand before the fire to dry for a week. If you like the kernels you may peel them, & boil them in with the Cheese.

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To make Apple Pats

Take a White Pippin – cut it in slices – stew it in Red Wine sweetened – when done enough make a little Custard – grate in some Lemon peel – put in a spoonful of Brandy & one of Spinach juice – put a thin puff paste at the bottom of the pans – Dip the apple in the above Custard – pour a little of it into the pans but do not fill them. A quarter of an hour will bake them – Froth them thus – A little juice of spinach the White of an Egg, 2 spoonfulls of White Wine, one spoonful of Cream – Whip it into a high froth.

Harvest Cake

1lb ½ of flour, a pint of Milk – melt 2oz of butter in half of the milk – then mix it with the other part of the milk – beat up the yolks of 2 eggs, with a teacupfull of fresh yeast – Strain it through a sieve into the flour – take care to leave enough flour to mould it up as stiff as a loaf – let it lay one hour to rise – then mould it up – add 2 oz of Lump Sugar finely pounded & sifted- & ½lb of Currants, well washed & dried – mould it up as a loaf & bake it one hour in a moderate oven.

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Minced Pies with Meat

1lb of raisins of the Sun, 2lb of Currants 2lb of Suet, 1lb of Sugar pounded fine – 1lb of tongue or the inside of a Sirloin of beef boiled – 12 stone of pippin apples – 1 Spoonfull of

salt- ¼oz of mace & cloves – 2 Nutmegs pounded fine – the raisins, suet beef & apples must be chopped very fine with the rind of 2 or 3 lemons – Squeese in the juice & mix all this very well together, with half a pint of White Wine, & a ¼ of a pint of brandy – put it into a stone jar – tie it down close for use.

Little Rout Cakes

Take ½lb of butter, 1lb of Sugar – 1lb of flour 6 Eggs but only half the Whites, a few Currants mixed well together & make it into a paste – Drop them on tin plates in little cakes the size of a shilling – bake them in a slow oven-

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To Bottle Gooseberries

Gather the gooseberries in dry weather – when picked put them into clean dry bottles – then put the bottles into a pot of cold water as deep as you can so the water does not get into the bottles – then put the pot on the fire & before the water boils, the Gooseberries will probably be done, for they must be watched & as soon as they begin to turn yellow, they must be taken out & have kettles of boiling water to fill them up – you cannot be too quick in filling them up – sometimes a bottle will crack, especially if they touch each other in the water – be careful not to over do them or the fruit will crack – the boiling water does them sufficiently after they are heated enough to turn them of a yellow hue – the bottles should be put in a cool place & keep a jug of water that has been boiled standing by them, as they waste, fill them up again so as to keep the Gooseberries under water – In about 3 days see that the bottles will admit your covering the Gooseberries 2 inches thick with sweet oil, this done the fruit will keep good for 3 years certain.

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Muffins No 1

3lb flour – 5 large spoonfuls of yeast 6 whites of Eggs, a pint of milk warmed a little salt – beat it well together with your hand till it will slip off – let them stand an hour to rise – they are baked on an iron over a stove – you must not put your hand in them after they are risen but stir them together with a spoon – do not make them too thick or turn them often upon the stove.

No 2 Muffins (another way) [V W Molly *added in pencil*]

3 pints of fine flour, 4 spoonfulls of barm. Take milk & water luke warm & mix them into a very light paste, & let it stand an hour & half neither hot nor cold – flour a cloth on the table very well – take the paste out of the pan it was made in, & roll it in the flour upon the cloth lightly, & cut it in small pieces – have your bakestone hot ready – then take the Muffins upon a trencher & flat it lightly with the back of your hand & slip it upon the bakestone – let it lay to rise – then turn it – A very little time will bake them – The bakestone must be very hot but not to burn them.

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To Dress a loin of Mutton like Venison

Bone a loin of Mutton, put it in a stew pan with one onion, stuck with Cloves & ½ pint of red Wine - ½ pint of water, a large spoonful of Vinegar – some beaten pepper & salt to your taste – A small bundle of parsley & thyme let it stew 3 hours, basting it often with its own liquor, & skim it often – make a little gravy with the bones & now & then pour a little of it to the Mutton as the liquor stews away – take off the fat clean from the gravy before you send it to the table.

Maccaroni wth Cheese

¼lb of macaroni, or more according to the size of your dish – put it with a saucepan with some white gravy – let it stew till quite tender, but not broken – put in while it is stewing a little grated Cheese & a bit of butter – When it is done take it out while whole & lay it in your dish – Grate it over very thick with good old Cheese – then brown it over with a hot Salamander & send it up quite hot-

Mushroom Powder

Take ½ peck of large thick mushrooms, wash them clean from grit and dirt with flannel – Scrape out the insides, cut out the worms – put them into a kettle over the fire without any water – two large onions stuck with Cloves, a large handful of salt, a ¼ oz of mace, 2 tea spoonfuls of beaten pepper – let them simmer till the liquor is boiled away – take great care they do not burn – then lay them on sieves to dry till they will beat to powder – press the powder down hard in a pot & keep it for use. This is excellent for all kinds of hashes-

Oyster sauce

Take a quart of oysters – scald & beard them. Take a piece of butter and a little flour – put in your liquor & Oysters & more butter & squeeze in the juice of a Lemon-

Custard Pudding

Boil a pint of new milk, put in it 3 spoonfulls of fine flour – make it quite smooth – boil it up – then let it cool – beat up 4 Eggs very well, with a little sugar & nutmeg – also a little salt – boil it ¾ of an hour.

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Stewed Pears

Countze

To about one pint of pease when shelled add the heart of one moderate sized lettuce of the cabbage sort cut pretty fine – wash them – put them together in a stew pan with two ounces of fresh butter and sufficient gravy to cover them – put them on a slow fire to stew till quite tender – then add a little flour dredged in amongst them & a little salt and pepper and put a small quantity of pounded sugar to them

Soup à la Reine

Take a small knuckle of Veal & a small piece of lean ham, a little mace & white pepper, a small bundle of sweet herbs, the crumb of a fresh roll & 3 quarts of water – let it boil some time, then strain it off – take ½ lb of Almonds, blanche them & pound them quite small in a mortar with the white of one Chicken & 3 hard Eggs – beat them altogether – put them into your Soup – Let it all just boil up – strain it – have ready a quart of cream – put it all over the

fire to be hot, but not to boil or it will curdle. A French roll may be put into the Soup, but it must be boiled tender first.

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Apricots in Brandy

Make a very weak syrup in the proportion of ½lb of sugar to 2 quarts of Water – boil it half an hour & be careful to skim it very well – put the Apricots in – put them on a very slow fire & simmer very gently for fear they should break, for about five minutes – get a bunch of feathers dip them into the syrup & turn the Apricots with them – when done, take them up with a small slice, lay them on a cloth to dry & to soak up any syrup that may hang about them – Have a Glass, or White Jars half full of White brandy – put the Apricots in one at a time – put ¼ lb of pounded white sugar candy, to one quart of Brandy - NB – Do not put any syrup with the Apricots as sugar can be added at desert – The Apricots should be of the finest size & quality –

The same method to be used for Peaches Nectarines & green gages-

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To preserve Apricots whole No 2

Pare them very thin & very evenly – split them on one side – take out the Stones – Weigh the Apricots add half their weight of Sugar & one pint of water to a pound of sugar – Put the sugar & water into the preserving pan – put it on to boil – skim it clean as the scum rises – It should boil till the sugar hangs to the spoon – then put in the Apricots & let them simmer about ten minutes – take them out – lay them on a hair sieve – when well drained put them into the pots – boil the Syrup down to the quantity wanted to cover the Apricots – the next day, tye them down close –

Apple Snow

½ lb of pulp of roast Apples – half lb of sugar – the juice of a lemon – the whites of 3 eggs – whip altogether for an hour – put a pinch of Alum to it – Put Cream in a dish & drop the Whip on it in large spoonfuls

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Apple Biscuits

1lb of Apple pulp - 1¼ lb of powder sugar - ¼lb of flour - ¼lb of Starch powdered – 4 Whites of Eggs – 1 Whole Egg - & Essence of cloves---

Take as many Apples as will produce 1lb of pulp – bake them in a hot oven, till they are quite soft, then pulp them through a fine hair sieve – Put them in a Copper pan & add the sugar & 1 whole Egg & a little essence of Cloves – Whisk it over a gentle fire till quite hot, then take it off & whisk it cold – Afterwards take 4 whites of Eggs. & whisk them to a strong snow – put

your paste in & mix them well together – Sift the Starch powder & flour, & mix these in together as light as you can, drop them round with a spoon on paper, and bake them in a moderate heat icing the biscuits before you bake them-

To keep Brawn

Spring water & salt a sufficient quantity to cover the brawn – the Brawn to be put in every Night & when you find it grow slimy wipe it dry with a Cloth – NB if you want it harder & of a deeper red put in a piece of Salt Petre

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Almond Butter

Take a quart of Cream & when it begins to boil, put in as much of the juice of 2 lemons as will curdle it – then put it into a Cullender to drain out all the whey – hang up the Curd till it has half done draining – then mingle it with as little orange flower water & sugar to your taste – put it in a dish – stick blanched Almonds over it –

To Dry Apples

Put them in a cool oven 6 or 7 times & flatten them by degrees & gently when soft enough to bear it – If the oven is too hot they will waste, - at first the oven should be very cool – the Biffin Apples & the Ministrel crab, or any other sharp apples are best for Drying-

Brochettes

Stew the oysters in their own liquor & some good gravy – put them on spits quite close – roll them in thin forced meat – dip them in Eggs – then in crumbs of bread & fry them of a light brown with gravy in the dish –

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Sponge Biscuits

10 eggs – 1lb of sugar – 6oz of flour - & rasping of 2 lemons – keep the whites and yolks of your Eggs separate, mixing your sugar & Lemon rasping with the yolks – work them as directed with spaddles in Savoy biscuits, adding flour of potatoes, or common flour – fill the moulds which must first be well battered, & then sift some sugar over the biscuits through a lawn sieve – bake them of a moderate heat, & when they are of a fine colour take them carefully from the moulds & set them glazed side downwards in a sieve that it may not fall.-

Savoy Cake

Fourteen Eggs yolks & whites together - ½ teacup full of cold water – the weight of the eggs in fine powdered sugar – all put into a good sized stew pan together – whisk it one way over a gentle stove fire till it is a little warm – then take it off – whisk it till it is like butter – take the weight of ten Eggs of fine flour that has been well dried – sift it in by degrees, stirring gently all one way – Butter the mould very well & put in the mixture about half full – bake it in a moderate oven – one hour if of a good size

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Savoy Biscuits

Fifteen Eggs – 1lb of Sugar – eight ounces of flour, and rasping of Lemon peel. Break your eggs yolks & whites separately, add one lb of sugar to the yolks & a little grated Lemon peel – work it with two spaddles one in each hand rolling them like drum sticks one over the other; by this motion the mixture will froth up – continue to do so for at least a ¼ of an hour – during this time your assistant must whisk the whites with a birch till they are come to a firm snow – put a fourth part to the yolks & mix them well with your spaddle, then pour in the whole of your whites & mix them gently while another person sifts in the flour over them – make your paste smooth which is done by mixing well the flour – lay the biscuits on sheets of paper with spoons or a [gap] with thrice or four [gap] in it – it is usual to make the biscuits 3 & ½ inches in length; - when the papers are filled ice them with fine powdered sugar sifted through a lawn sieve over each row – after a few minutes put them on plates, & bake them of a fine clear colour – when cold detach them with the blade of a knife – they are generally placed back to back.-

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Biscuits à la Reine

Beat the Yolks of 3 Eggs very well with one tablespoonful of flour – Rub a little lemon peel on a small piece of lump sugar – then put that part of the sugar which has been rubbed with the lemon-peel, into the yolks of eggs – powder it first – then beat the Whites up to a stiff snow – then stir them for a ~~short time~~ into the yolks and flour very gently, by a little at a time.- Put a sheet of paper with a dust of Sugar on it, upon a baking tin & put the mixture on them in round heaps – throw a very small dust of sugar over them - bake in a very slow oven about 10 minutes – They should be of a very pale yellow – When they are taken out of the oven a piece should be cut out of the top of each just in the middle to receive the cream just before it is sent up – The Cream is made thus – beat up half a pint of thick cream with a very little sugar which has been rubbed against the peel of a lemon - When very thick turn it out upon a cloth laid on a sieve for 2 or three hours. Before it is sent up- then lay it on in humps upon the middle of the biscuits & send it up-

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Beef as a Fillet

Hang three Ribs of Beef 3 or 4 days – take out the bones – sprinkle it with salt – roll it up tight and roast it – it requires long roasting, but looks very well – NB – The above done with spices & baked as Hunters Beef is excellent-

Fruit Biscuits

To the pulp of any scalded fruit put an equal weight of sugar sifted – beat it two hours, then put it into little white paper shapes – Dry them in a cool oven – turn them the next day – in two or three days box them-

Orange Biscuits or little Cakes

Boil whole Seville Oranges in two or three waters, till most of the bitterness is gone – cut them and take out the pulp and juice, then beat the outside very fine in a mortar & put an

equal weight of double refined sugar beaten & sifted – when very well mixed to a paste spread it on china dishes – set them in the oven when half dry + cut into little cakes whatever form you please – turn them & dry the other side – keep them in a box in layers of paper-

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Apricot Cream

Take ½ pint of Cream, ¼ oz of isinglass, a piece of lemon peel, ½ quarter of an oz of Almonds beat fine – boil them in the Cream 8 minutes – then strain it off – when it is almost cold add a glass of Mountain wine 2 oz of Apricot jam – mix it all together & put it into what shapes you please

To make White Pot

Half a pint of Cream – a pint and half of milk - 5 eggs well beaten – boil the milk & cream together – then put in your Eggs – Stir & strain it – grate in a little Ginger – put it into the bowl it is to remain in – Cut square thin pieces of bread – Dip them in the liquor which is sweetened – then cover them thinly with butter – grate in some nutmeg & strew sugar on the top – half an hour bakes it in a slack oven-

To dry Apricots

To 1lb of apricots put ¼ lb of sugar – strew the sugar over the Apricots & let them lay till the sugar is melted then boil them gently for a little while & let them stand all night – Boil them again, & put them on glasses to dry & strew a little sugar over them.

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Cheese Cake No 1

Take 3 quarts of new milk from the Cow & [turn] it – break the curds well & drain off the whey very well – then work the Curds & ½ lb of butter till it is like cream – put to it the yolks of 3 Eggs well beaten – boil one Naples biscuit in a quarter of a pint of Cream with a little stick of Cinnamon & when cold, mix it altogether – Sweeten it to your taste and add Currants if liked.

NB – the same as p.23

Cheese cakes No 2

¼ lb of butter ¼ lb of Cheese curd worked well together with the hands - 1½ oz of almonds beaten fine – work them together – then add ¼ lb of Sugar, 1 spoonfull & ½ of Brandy, 3 yolks & 2 whites of eggs well beaten, some nutmeg a few Currants plumped in White Wine – make some puff paste – fill your moulds half full – bake them 20 minutes or half an hour.-

[no pages 43,44]

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Cabbage Red Pickled

Take a Red Cabbage that is quite firm & of a bright colour – cut it in small pieces & strew salt over it & let it stand on a dish set sloping that all the water may run from it – then take a pickling pot & put in a layer of cabbage & strew a few common spices over it & continue till it is full – then fill it with cold Vinegar & it will be very soon fit for use-

Red Cabbage Stewed no 1

Slice a small red cabbage, or half a large one – wash it & put it into a saucepan with pepper and salt but no water but what hangs about it, & a piece of Butter – stew it till quite tender, & when going to serve it up, add two or three spoonfuls of Vinegar & give it one boil over the fire-

Red cabbage stewed another way No 2

Cut the cabbage very thin & put it into a stew pan with a small slice of ham, ½ oz of Butter ½ pint of broth & a Gill of Vinegar – let it stew till very tender, then add more broth, salt & pepper & a spoonful of pounded Sugar – mix these well & boil it altogether till the liquor is wasted – then put it in the dish & serve it up with whatever you please-

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Breakfast rolls

Take a pint of milk, put it in a saucepan with almost ¼ lb of butter – melt it over the fire but it must not be scalding hot – Pour it into a bason - When almost cold put near half a pint of small beer yeast to it – mix flour enough to make the Dough of a proper stiffness and set it before the fire for half an hour or an hour to rise, with a Cloth over it – half an hour will bake them in a quick oven – the Milk & yeast to be poured in a little at a time when mixing

Calves feet fried in Eggs

Boil the feet fit for eating – take out the long bones & split them in two – When they are cold season them with a little pepper, salt & nutmeg – take 3 Eggs – put to them a spoonful of flour dip the feet in it & fry them in Butter – a little gravy & butter for sauce-

To broil Mushrooms

Take the largest mushrooms & peel them – season with pepper, salt & sweet herbs – Broil them in a dripping pan of Writing paper over a gentle fire-

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Dutch soup

Take what quantity of rich stock you want according to your Company – brown some butter and flour to make a leeson [liaison]– mix it smooth with your soup – put into it green asparagus, peases, a little spinach cut small & any other vegetables you like, all cut alike, & boiled well in the soup – When you are going to dish it up, have some round bits of bread the size and thickness of a shilling – throw these on the top of the soup here & there – be sure to take off all the scum & fat – before you dish it up, beat up 3 yolks of Eggs, smooth with a little cream & put to the soup & give it a scald up, or you may make it like a custard & then add it to the soup-

Dutch Sauce no 1

Slice a small onion into a stew pan – a little scraped Horse radish – two anchovies - a little Elder vinegar & about a pint of good Stock – Set it on the fire to boil for ten minutes – Strain it through a hair sieve – return it into the stew pan – make a liaison [liaison] with yolks of Eggs – put it to the sauce – set it on the fire till it evenly boils – keep stirring it one way till you take it off.

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To make a hedgehog

Take 1 lb of Almonds blanched & beaten in a little milk – put into it $\frac{1}{2}$ a pint of cream – boil it a little while, keeping it stirring – put to it the yolk of 6 eggs, & sugar to your taste, & a little orange flower water – boil it till the eggs have thickened & put it into a bason till cold. Then turn it out & stick it with almonds cut thin – put custard in your dish.

A Floating Island

Beat the whites of 3 new eggs the same way near $\frac{1}{2}$ an hour – then put in some currant jelly & beat it well together without stopping – have some cream sweetened in a dish, (or thin custard) & lay on your froth just before it goes in.- Moss is made by colouring the whites of eggs when well beaten, with spinach juice.

Scotch Eggs

Boil hard 5 or 6 pullets Eggs & without taking off the White cover them completely with a fine relishing forced meat in which scraped Ham, or chopped Anchovy must bear a due proportion. Fry of a beautiful yellow brown & serve with good gravy in the dish –

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Caramel Sugar No 1

Put 1 lb of fine lump sugar into a small sugar pan – 1 pint of water & the White & shell of an Egg - put the pan on the stove & keep whisking it till it boils – it should boil a few minutes – then take it off and strain it thro' a Tammy into a bason, - then return it into the Sugar pan & set it on the stove to boil rather brisk, then slow until it will spin – you may know when the sugar is fit for use by dipping a spoon into the sugar & then into cold water – if the Sugar becomes crisp in the water it will do – If the caramel is for a basket or a Croquant, oil the mould a little & spin the sugar or about an hour before dinner – This Sugar will do for setting up Chantilli -

Potted Cheese

Take an equal quantity of Butter & cheese pounded together, a Desert spoonful of nice mustard, a little allspice & white pepper pounded fine a clove or two, with a little salt – press it into pots as other potted things

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Caramel Sugar No 2

Dissolve 8 oz of double refined sugar in 3 or 4 spoonfulls of water & 3 or 4 drops of lemon juice – then put it into a Copper untinned skillet – when it boils to be thick dip in the handle of a spoon & put that in a pint bason of Water – squeeze the sugar from the spoon with it & so on till you have all the sugar – take a bit out of the water, & if it snaps & is brittle when it is cold it is done enough – but only let it be three parts cold when you pour the water from the sugar & have a Copper form oiled well & spin it over it in the manner of a maze, or any other way you like – If on trial the sugar is not brittle, pour off the water & return it into the skillet & boil it again.

Currie of Lobsters or Prawns

Take them from their shells & and lay them into a pan with a small piece of Butter, a bit of mace 3 or 4 spoonfulls of veal gravy & 4 of Cream – rub smooth one or two teaspoonfulls of Currie powder & one of flour – Simmer an hour – squeeze in half a lemon and add a little salt.

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Currie of rabbit

Cut up two rabbits, the same as for fricassees – fry them brown & then slice 3 onions & fry them a nice light brown – clarify the Butter before you fry the Rabbits or onions – put the Rabbits into a stew pan with half a pint of good stock, put it on the stove to simmer $\frac{1}{4}$ of an hour – then put in the onions & let it boil till nearly reduced to a glaze – then put in a little Bechamel, a little spoonful of Currie powder & a little Cayenne pepper. Put a wall of rice round the dish – put the Rabbit in the middle & the sauce & onions over it – Send up some very dry rice in a separate dish.

Casserole of Rice

After picking the best rice – boil it in water & a little Salt till tender – but not to a mash – Drain & put it round the inner edge of the dish to the heighth of about 2 inches – Smooth it with the back of a spoon & wash it over with yolk of Egg & put it into the Oven for 3 or 4 minutes, & serve the meat in the middle.

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Darioles for second Course

Put some nice paste round some deep patty shapes – fill them with crumbs of bread – Bake them in a slack oven – have some stewed apple pulped through a sieve – mix half an apple & half currant jelly – sweeten to your taste – throw out the crumbs from the shapes – fill them half full or more with pulp etc & put them in the Oven again for a little time before you serve them up – The Oven must be very slow – An Egg beat up very well & mixed with the apple pulp will make them rise to the top.

German Puffs

Mix 2 spoonfulls of fine flours with 2 Eggs well beat up – half a pint of Cream or milk & 2 oz of melted butter – beat it well altogether add a little salt & ginger – Butter well your tea Cups or the Moulds – fill them half full – bake them 15 minutes in an oven hot enough to colour

them top & bottom – turn them into your dish – sift sugar over them – put wine Sauce in the dish if you like.

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Eggs and dried Salmon

Melt some Butter and run it round the inside of some Copper sugar loaved shaped patties – then cut some dried Salmon in stripes – put 5 in different parts of each mould and a round bit in the bottom so that it will stick to the butter – then break one Egg into each mould – set them in into a stew pan of boiling water – put some very clean charcoal embers on the top of the cover – let them steam 5 minutes but not for the yolks to be hard – Cut some strips of bread as tho Gauffred like – make a rich sharp sauce the thickness of good cream – put the Eggs into the dish – put one strip of bread in the middle of the dish, and the rest round it in different parts and send it up.

Eggs à la Louise

Break some Eggs into a small pye dish, without injuring the yolks, or laying one over the other – Drop on them some warm butter & lightly strew crumbs of bread – Put them in the oven until the whites are set – serve with a wreath of parsley round the edges of the dish.

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Fillets of Hare Larded with Purée of the Same

The fillets of hare are cut the same as the fillets of Rabbit, larded & finished in every respect the same – The Purée is made thus – Put the remaining part of the Hare into a stew pan with some Shalot a little lean ham, some sweet herbs, a little Spice some Stock & some Port Wine – Set it on the stove to stew very gently until the Hare is quite tender – then strain the liquor off into a Bason – pull all the meat from the bones, & pound it in a mortar until fine enough to pass through a sieve – put in the lean ham, as well as the Hare – put ~~in~~ some of the liquor ~~into the Mortar~~ that the meat was stewed in into the Mortar when quite fine put it to the remainder of the juice – Mix it up rub it through a sieve – make it very hot – put it into the Dish, lay the fillets when glazed on the purée & send it up.

Breast of Lamb with Cucumber

Cut off the Chine bone from the breast & set it on to stew with a pint of gravy – when it is stewed sufficiently for the bones to draw out put it on the gridiron – season it & broil it of a nice brown – Lay it on Cucumbers very well stewed.

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Fowl forced

Bone, singe & wash a nice young fowl – make a forcemeat of 4 oz of Veal – 2 oz of scraped ham, 2 oz of fat bacon, 2 hard yolks of Eggs, a few sweetherbs chopped – 2 oz of beef suet chopped fine – a teaspoonful of lemon peel finely chopped, salt, pepper a very little Cayenne & an Anchovy if approved – Beat all in a mortar with a teacupfull of Bread crumbs & the yolks & whites of three Eggs – Stuff the inside of the fowl & draw the legs & wings inwards – Tie the neck & a close – stew the fowl in a White gravy – When it is done through and

tender, add a large cupful of cream & a bit of butter & flour & give it one boil – serve the last thing add the squeeze of a lemon.

Hare à la Marmade or Mutton Chevreuil

Take some Vinegar, pepper, Cloves & shallots, boil them together – when cold put the Hare, or neck of Mutton to soak all night, then lard with bacon. Roast it & baste it with some of the liquor it was soaked in – save the other to mix with some gravy for sauce to go under it – thicken with butter rolled in flour, add a little Soy & Catchup.

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Eves Pudding

Grate three quarters of a pound of bread – mix it with the same quantity of beef suet shred fine – the same of apples & of currants- Mix with these the whole of 4 Eggs – grate in the rind of half a lemon – put it into a shape – boil 3 hours. Serve with pudding sauce with some nutmeg & the juice of half a Lemon.

A George Pudding

Boil a handful of Rice till it is very tender in a small quantity of Milk with a large piece of lemon peel – let it drain – then mix with it a Dozen of goodsize Apples boiled to a pulp as dry as possible – add a glass of white wine, the yolks of 5 Eggs, 2 oz of preserved dry Orange & Citron peel cut thin – make it pretty sweet – line a mould or bason with a very good paste – beat the 5 whites of the eggs to a very strong froth & mix with the other ingredients – fill the mould and bake it of a fine brown colour – serve it with the bottom – with the following sauce – 2 glasses of White wine – a spoonful of sugar, the yolks of two Eggs & a bit of butter the size of a Walnut – simmer without boiling & pour it to & from the saucepan till of a proper thickness on the dish.

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Muffin Pudding or Soufflé Pudding

Line a Mould with jar Raisins or Dried Cherries then with thin slices of French roll or Sponge cake (which is the best) next to which put Ratafia Cakes or Macaroons – then the French roll & Cakes in succession till the mould is three parts full, sprinkling in 2 glasses of Brandy – beat 4 Eggs yolks & whites together – boil a pint of milk with a little Cinnamon some grated Lemon Peel – sweeten as a Custard – when almost cold mix it with the Eggs – pour it into the mould on the other ingredients – steam it one hour – serve it up with Wine sauce – The mixture should be poured on the other ingredients just before you put the pudding to steam – the Stew pan should be close covered & the mould tie it should be in boiling water to about half its depth - & steamed very fast.

A Glaze for Fricandeaus etc etc

Boil 2 quarts of strong veal Gravy till reduced to 2 or 3 spoonfulls – the stock for glaze should be as clear as possible – if not clear enough, it should be cleared with eggs & run thro' a bag - & then put it on the fire – you will know if it is done enough by its hanging to the

spoon – keep it in a pot & when wanted put the pot in hot water till the Glaze is heated enough.

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Soufflé of Maccaroni

Boil some Maccaroni in water with a bit of Butter & some salt till very tender – chop it very small – beat the yolks of 4 Eggs with a little nice grated Cheese – a little white pepper 2 oz of butter melted in half a tea cup full of cream – put this to the Eggs & Macaroni beating it well together – Beat up the 4 Whites to a very strong snow put them to the other ingredients just as it is going into the oven – Bake in a paper shape or dish half an hour – a little cheese may be strewed over the top – It should be baked of a nice yellow & in a slack oven & sent up as hot as possible.

China Chilo

Mince a Pint bason full of underdone neck or leg of Mutton, and some of the fat – Put 2 onions, a lettuce a pint of Green Pease. A teaspoonful of salt, Ditto of pepper, 4 spoonfulls of water, 2 or 3 spoonfulls of clarified Butter, into a Stewpan closely covered – simmer 2 hours – Serve in the middle of a dish of boiled dry Rice, as for Currie – add a little cayenne to the mince.- let the wall of Rice be round the inside rim of the dish, two inches high.

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Savoury Jelly

Make some strong calves feet jelly & put some clear Veal gravy to it – colour it with a little juice of carrot – Put some Tarragon Vinegar & Lemon juice – make it quite sharp – clear it with Whites of Eggs as other jellies – run it through a bag – put it over Chickens, Pigeons or any thing you please.

Mock Turtle

Take 2 lb of Cow heel – no fat – full 3 pints of small broth – if made with a scrag of Mutton or Bones it should be fried to make the liquor brown – A large spoonful of green leek, and one of parsley – a tea spoonful of Thyme & some lemon peel all Chopped fine – a little cayenne pepper & salt & 2 oz of Butter all stewed together for an hour & a half- When cold take off the fat – When served up put the juice of half a lemon – forced meat balls, Egg balls or not - ½ pint of Madeira.

Cream Pudding

Take 6 Eggs, but only 4 Whites - ½ pint of Cream – 5 spoonfulls of flour – a little of the Cream mixed with the flour thick & smooth the rest to thin it- half an hour will bake it.

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To make Gum paste for Desert Baskets etc

Take one oz of Gum Tragacanth, steep it in a teacupfull of cold water all Night – the next morning have ready 1 lb of treble refined Sugar, beat & sifted through a silk sieve – rub your

gum thro' a hair sieve – then mix gum Sugar and gum together with a strong hand, & in working it will become as white as snow – then take & with a little fine hair powder & make it into a very stiff paste, & cut it into baskets, swans, or any kind of figure or mould you please – dry it in a very cool oven or before the fire and it will be quite white & hard.

Icing for Cakes

For a large one beat & sift 8 oz of fine sugar put it into a mortar with the Whites of 2 Eggs beaten & strained – Whisk it well & when the cake is almost cold dip a feather in the icing and cover the cake well – put it into a very cool oven to harden & keep it in a dry place.

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Raspberry Cream No 1

Boil 1 oz of Isinglass in 3 pints of new milk & Cream mixed for 15 minutes or until dissolved – Strain it through a hair sieve into a bason – When cool put about $\frac{1}{2}$ a pint of raspberry juice or syrup to the milk & Cream – stir it till well mixed – sweeten it and add a glass of brandy – whisk it about till three parts cold, then put it into a mould till quite cold – In summer use the fresh juice – in winter Syrup of raspberries.

Famous Ketchup

$\frac{1}{2}$ a pint of walnut pickle - $\frac{1}{2}$ pint of Mushroom ketchup – 6 heads of Garlick sliced & ten Anchovies washed and cleaned 1 oz of scraped Horseradish – a little Cayenne pepper – a little India Soy – let it all stand together for a week, stirring it several times a day – then strain it off and bottle it for use.

Fish sauce

$\frac{1}{2}$ pint of Walnut Ketchup & $\frac{1}{2}$ pint of Mushroom Ditto 6 Anchovies pounded 3 cloves of garlick pounded & 3 of D[itt]o not pounded, a little Horseradish. $\frac{1}{2}$ teaspoonful of Cayenne – Bottle for use.

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Apple Jelly No 1

Prepare 20 Golden pippins boil them in a pint & half of water fresh from the Spring till quite tender – then strain them thro' a Cullender & to every pint put a lb of sugar. Boil $\frac{1}{2}$ oz isinglass in $\frac{1}{2}$ pint of Water till it is a strong jelly – put this to the apple water after it has been strained – Boil it altogether with a little lemon juice & Orange or lemon peel – take out the peel & put it into a mould – for second Course – If the Sugar is too much rather less may be put.

Raspberry Cream No 2

Mash the fruit gently & let it drain – then sprinkle it with a little sugar, which will produce more juice – then put the juice to the Cream & sweeten to your taste - After which if you choose to lower it with some milk it will not curdle, as it would if the Milk was put to it before

the Cream – It is best made of Raspberry Jelly instead of Raspberry Jam, when the fresh fruit cannot be obtained.

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To Cavereech Mackerel

Wash them – take out the Roe etc etc then cut them into four pieces – each mackerel – to six mackerel put one oz of beaten pepper, $\frac{1}{4}$ oz of Jamaican Pepper, one Nutmeg, a little Mace, a handful of salt – mix & rub the fish well with it – Tye them round with pack thread & thrust the seasoning into them – let them be very dry after washing them before you season them – brown in oil – letting them stand till quite cold – then put them into pots & cover them with vinegar – put some oil on the top of the pots & they will keep 3 months –

Dutch sauce for meat or Fish

Put six spoonfulls of water, four of Vinegar into a saucepan warm & thicken it with the yolk of 2 eggs – make it quite hot, but do not let it boil – squeeze in the juice of half a Lemon and strain through a sieve –

To pickle Pork

1 lb of coarse Sugar (brown) $\frac{1}{4}$ lb of salt petre $\frac{1}{2}$ lb of bay salt, rub the pork with it which must be cut in small pieces – add a sufficient quantity of [common] salt – this quantity is enough to pickle a whole pig.

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Loin of Mutton Rolled

Hang the Mutton till tender – Bone it & lay a seasoning of pepper, salt, allspice, cloves & mace finely powdered over it – The next day prepare a stuffing as for a Hare – beat the meat & cover it with the stuffing – Roll it up tight & tie it - half bake it in a slow oven – let it grow cold – take off the fat & put the gravy into a stewpan – Flour the meat, put it also into the stewpan – stew it till almost ready – add a glass of Port wine, some ketchup, an anchovy & a little Lemon pickle half an hour before serving – Serve it in the gravy & with Currant jelly sauce – a few fresh mushrooms are a great improvement unless meant to eat cold in which case, neither mushrooms or lemon pickle should be used –

To Bake Mackarel

After they are cleaned & well diced in a cloth, season them with mace, pepper & salt & put them in a pan with a little water & Vinegar half a glass of White Wine 2 or 3 Bay leaves – put bits of butter all over the Mackarel – tie them down close with paper – bake them – Eels or whiting may be done the same way – cutting the Eel in pieces & the heads off the whiting.

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To make any Sort of Timballe

Make gum paste thus – take 1 lb of flour, mix it well with a little water, $\frac{1}{4}$ lb of fresh butter, or Hogs lard, the yolks of two Eggs & a little salt – Knead this paste well, that it may be firm –

take a part of this paste – roll it to the size of your Stewpan – put it in the bottom & sides that it may take the form of the stewpan – then put in it any meat or fish you may think fit – you must butter the stewpan well, that it may turn out well – cover it with the remaining paste & send it to the oven, or bring the stew pan in hot embers & cover it with a lid that will admit hot embers or fire to be put on the top – When taken out of the Stewpan cut a hole in the top – put in a good lick of gravy & replace the bit of Crust & serve it up:-

Buttered Oranges

Rasp the peel of 2 Oranges into ½ pint of Orange juice & 6 Eggs but only 2 Whites, & Sugar enough to sweeten it – Strain it & set it on a fire, & when it is thick put it in a piece of butter as big as a Nut – keep stirring it till cold.

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White Sauce

Put some good Meat broth into a Stewpan with a good piece of Crumb of White bread, a Bunch of Parsley, Shalots, Thyme, Laurel, Basil, a clove, a little grated Nutmeg, some Whole Mushrooms, a glass of White Wine, salt & pepper – let the whole boil until half is consumed – then strain it through a sieve & when you are ready to use it, put in the yolks of 3 Eggs beat up with some Cream & thicken it over the fire – take care the Eggs do not curdle

A Pillau or Fowl in Rice

Boil a pint of Rice in as much water as will cover it, with black pepper, a blade of Mace, 4 Cloves tied up in muslin; when the Rice is tender take out the spice - & stir in a piece of butter – Boil a fowl & a piece of bacon; lay round the dish & upon the Rice hard Eggs cut in half & then quarters, lengthways & onions which have been first boiled and then fried-

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To Dress a leg of Pork

Salt the leg of Pork for one week, then boil it till the skin can be taken off, which will require near an hour & a half - spit it directly & lay it down to the fire to roast whilst it is hot – The sauce is ¼ of a pint of red wine made scalding hot, as little weak gravy and three spoonfuls of made mustard – poured into the dish – The knuckle should be taken off – you may roll the pork in sifted bread crumbs, & dredge it with them till brown and crisp-

Spinach in Boxes of fried bread

Prepare the spinach the same way as for second course – Cut the boxes out of the crumbs of a loaf of what shape you please – the size so as the dish may take about 7 - Mark a piece out at the top with a paste cutter, the same way as for the tops of patties. Do not take it till the boxes are fried – Fry them in clarified butter, or very clean lard – when done take the tops off, & take out the inside, fill them with spinach, put on the covers & dish them up on a napkin – the same kind of boxes may be used for mushrooms or oysters. –

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Indian Pillau

Take two fowls cut them in quarters – fry them a good brown, put them into a stewpan – have nearby some pickled pork boiled – about 2 lbs – cut it in thick pieces, cover it over the fowls let it stew half an hour in 2 quarts of good broth – add two teaspoonfuls of Carraway seeds, a few Cardamons & Cinnamon pods a blade or two of Ginger, a little Mace, ten cloves – put them in a muslin bag, being first bruised – put it in the Stewpan When stewed half an hour take the Meat out of the gravy into another stewpan, cover it close to keep it hot – put into the gravy 1lb of whole rice, boil it 20 minutes – drain it through a sieve – Dish up the meat, cover it with the rice – garnish with whole onions fried & hard eggs – quartered.-

Pork or other little raised crust pyes

¼ lb of lard, 1 lb of flour – boil the Lard in some water, mix it in the flour very hot & make the paste very stiff or it will not stand – Cut the meat into small pieces with some fat, pepper and salt – fill your pyes 1 hour & ¼ will bake them.

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White Soup

Take the handle of a leg or shoulder of veal with 2 calves feet chopped very small, put it in 5 pints of water with a teaspoonful of Rice, one onion, 2 Roots of Celery, some white pepper, a blade or 2 of Mace, a little salt.- let all be covered and stew gently till the whole is reduced to a thin jelly which may be tried by putting a little in a spoon to cool.- Then strain it all off & when cold take off all the fat – then take a pint of new milk with the yolks of 5 eggs & make it into a smooth custard – then add it to the above liquor when warm – keep it stirring together till it simmers up – This is an excellent soup, but wants a little more celery, Onions, pepper & salt to be added to it.-

To broil Sausages

Parboil them – then take care to have a clean fire & [gou] gridiron well cleaned that they may not stick – Flour them well & keep them often turning till done enough –

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Orange Conserve for Puddings etc

Take 6 Seville Oranges lay them in water 3 days, chsnging the water every day – then tie them singly in a Cloth & boil them till they are tender changing the water 3 times then take them & weigh them – to every lb of Oranges, put 1lb of loaf sugar beaten fine and sifted – pick out the seeds & beat the Oranges & sugar together in a marble mortar till very fine – as you pound them pick out the white of the Oranges, for that will separate & put it into pots for use – This conserves will keep 2 years –

NB. When you want to make a pudding take a tablespoonful of the Conserve & the yolks of 5 eggs well beaten – 2 oz of sugar & 2 oz of Butter melted with a little cream put these ingredients together for a quarter of an hour. –

Apricot Cheese

Weigh an equal quantity of fruit & Sugar – wet the latter a very little and let it boil quickly or the colour will be spoiled – Blanch the kernels & add them to it. – 20 or 30 minutes will boil it – Put it in pots half full – cover as other sweetmeats. –

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Orange tarts

Take 2 or 3 Seville Oranges, pare them very thin and boil the the peel in 2 or 3 quarts of Water, till it is tender – then take off the inside very clean – open the Oranges take out the inside very clean for the seed or skin – put to it a pound of fine sugar and let it stand till dissolved – then put in as much of the peel as you think proper in bits about as big as your nail & put to it some of the syrup of the Oranges & boil it together till the peel tastes sweet – then put to it the rest of the Oranges & slice into it 5 or 6 firm pippins & make the tarts with it in China patty pans. –

To make Gingerbread

$\frac{3}{4}$ lb of Flour - $\frac{1}{2}$ lb of treacle – 2 oz of brown sugar $\frac{1}{4}$ lb of butter, a spoonful of brandy, $\frac{1}{2}$ oz of Caraway Seeds $\frac{1}{2}$ oz of Ginger – The treacle Sugar, brandy & butter should be melted together & poured on the Ginger and seeds.

Apple Cream

Pare 5 large Codlins – boil them till soft – work them thro' a Cullender & sweeten – Add the Whites of 5 Eggs beat very well – put some cream in the Dish sweetened & serve it up. -

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Ramikins

$\frac{1}{2}$ lb of Gloucester & $\frac{1}{2}$ lb of Cheshire grated very fine - $\frac{1}{4}$ lb of fresh butter – [boil] it in a saucepan let it stand till cold – The yolks of 4 Eggs, the Whites of 2 eggs beat well together – 2 large spoonfuls of cream 2 shallots & a little parsley chopped very fine a little salt if wanted – mix all well together & put them in a stew pan over a slow fire a few minutes keeping it stirring – fill the paper boxes or deep trays half full & let them bake 12 minutes till they are of a light brown – NB. The Shallots *& parsley may be put in or not according as liked. –

To preserve Green Gage Plums

To 1 lb of plums put 1 lb of fine sugar – strew it over them in a preserving pan – then put them over a slow fire – let the sugar dissolve gradually & when the plums are done on one side they should be turned on the other – While they are doing the Syrup should be constantly poured over the Plums that the Sugar may not be candied – When they are quite soft without breaking they should be taken from the fire & when near cold put into proper pots –

Apple Jelly

Prepare 20 Golden Pippins – boil them in a pint and half of Spring Water till they are tender the strain it thro' a Cullender – Boil ½ oz isinglass in ½ pint of water until it is a strong jelly – put this to the apple water after it has been strained thro' a coarse sieve – sweeten it to your taste – Boil it altogether with a little lemon juice & peel – put it into the mould –

To preserve Oranges Whole

Take the best Seville Oranges – pare them very fine – let them lay a night in cold Water, then boil them in fresh water till they are tender and the water not bitter, which must be changed in the boiling – then cut a hole in the Stalk end of the Orange and pick out all the seeds – to every pound of Orange a pound & ¼ of double refined sugar & half a pint of pippin liquor to make your Syrup – let the syrup be clean skimmed – then put the oranges into it let them boil some time, then put them into an earthen pan – let them stand till next day – then set them on the fire again till the syrup will jelly – the juice of a lemon in the last boiling is a great improvement – Put them in pots singly -

Omelette

To 6 Eggs just heat up together with a little parsley add one shallot chopped very fine, a little pepper and salt & 2 oz fresh butter cut into small bits – mix it with the Eggs – Put about 2 oz butter into a perfectly dry frying pan – make it quite hot & put in the Eggs etc – Stir it well about a few minutes & draw it together to the [...] of your dish – Turn it upside down on your dish when of a light brown on the under part – Make a sharp sauce with good white gravy thickened with butter & flour – pepper – salt & a little chip of vinegar poured round it –

A Sweet Cheese

To one gallon of new Milk, a pint of Cream run it to a Curd – then drain the whey from it – add to it a quarter lb of Almonds beat fine with a little Rose water – sweeten it to your taste, and grate in a little Nutmeg.-

Peaches preserved in Brandy

Chuse the peaches you mean to preserve a little before they are ripe – take off the down by wiping them in a Cloth – prick them with a small fork to the stone & put them as you do them into water - & then on a moderate fire keeping the water nearly boiling – when you find your fruit softened so as to give way to the fingers, throw them into cold water & leave them to

stand for a quarter of an hour – change this water for another & let them stand for another quarter of an hour – Drain them on a clean towel & when dry arrange them regularly in a glass jar – have some clarified sugar boiled to the little pearl – a quarter of Syrup for two thirds of fruit is a sufficient quantity – put to them double the quantity of brandy – mix and strain it through a flannel bag two or three times & place the peaches regularly in [] jars & cover them well with bladders well tied down –

Cream Sauce for Hare

Put some gravy, anchovy and an Onion into a saucepan, boil them all together a little while, then strain it off – add as much cream to it as will make it look white – Thicken with butter rolled in flour –

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Pains à la Duchesse

Mix a large tablespoonful of flour with half a pint of water & stir it over a moderate fire till it is very thick and stiff – then put it in a mortar and pound it with 2 oz of butter & one oz of powdered sugar – When smooth add the yolks of three eggs – beat the whites to a strong froth – mix all well together & drop them on a buttered baking sheet – brush them over with the yolk of an egg, & bake them on a moderate oven – When done slit them a little open & put in a little red currant jelly.-

Curds and Cream

Put into a pan 3 or 4 pints of new milk made warm, then add Rennet – when the curd is come [lade] it with a Saucer into a perforated shape - fill it up as the whey drains off without breaking or pressing the curd – If liked harden, press and break it – serve up with sweetened cream – or wine & lemon if liked – poured round it in the dish when turned out-

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French Curd

Take some thin cream according to the size of your Dish – Boil the cream with a stick of Cinnamon – then stir it till almost cold – sweeten it & put some Sack & a little Brandy according to your taste & put it into the dish – put as much rennet to it as will bring it to a cheese – Let it stand one hour or two & put a little whipped cream on the top just before you serve it up.-

Potted Cheese

An equal quantity of butter and cheese pounded together – a Dessertspoonfull of mustard. To ½ lb of the above put about ½ oz of allspice and pepper pounded fine, with a few cloves & a little salt – press it into pots as other potted things.

Cream Curd

Take ½ a pint of Cream, the yolks of 9 Eggs & ¼ pint of White Wine, the peel of a lemon, sugar to the taste – mix them together & put them into a broad saucepan of boiling water – as the Curd rises, put it into a mould full of holes that it may drain – lay Cream or Custard round it – turn it out in a [.ep] glass, or china dish.-

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Oyster Omelette

Take 6 Eggs – beat them well – put in a ¼ of a pint of Cream, a little shred parsley, some Mace and Nutmeg, a little White Wine, pepper and the liquor of part of the Oysters, which is to be ½ a peck – drain the Oysters dry & then flour and fry them in Butter – save the largest to lay about it for garnish – then take a small frying pan – put in some butter – let it boil – then pour in your Batter When it has fried a little, stick the fried Oysters in as thick as you can – Shake it round – then take a Salamander and hold over the top till it is nicely brown – for it will not bear turning – when stiff it is enough-

Cream Pudding

Take 6 Eggs, but only 4 of the Whites - ½ a pint of Cream – 5 spoonfulls of Flour, a little of the Cream and Eggs mixed thick with flour, & the rest to thin it. – half an hour will bake it.-

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Cream Cheese

Skim the Cream off a Keeler of Milk when it is thick and sour, put it into a thin towel, and hang it up for 12 hours to drain, - then put the Cream in the towel in a Vat and a light weight on it, & let it remain 12 Hours more – it will then turn out – Let the towel be rinsed & put back the Cream into it, and let it remain two days more – it will then be fit to eat – It is best used fresh-

Common Rice Pudding

Take 2 oz of Rice, a full quart of milk – sweeten it to your taste – a little nutmeg, & a few bits of butter – let it bake a little while & when done it should not be harder than thick cream – the Rice may be soaked first in milk, or water-

Seasoning for Young Ducks

A few Crumbs of bread, a little Onion, two anchovies, a little pepper and salt and mix all together with butter.-

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Duchess of Newcastles Seed Cakes

Take 1 lb of Flour ½ lb of Butter & ½ lb of Loaf Sugar sifted – Rub the flour and sugar lightly together, and then the butter with them and an oz of caraway Seeds – Mix them well

together with two eggs beat smooth and a little Rose water if you like it – Then roll out your paste very thin, and cut it into little cakes – Bake them on tins just buttered or paper – Flour the tins – when they begin to change colour they are done enough – Prick them – They should be kept in a dry place

To cure Hams

Take 2 hams & hang them up 5 days without salt – take ½ lb of salt petre & 1 lb of the coarsest sugar rub them all over & let them lay 2 days in it – make ready a brine, made with 3 quarts of Bay Salt pounded - ½ lb of brown Sugar – boil the brine very well & let it stand till it is quite cold – then put in the Hams – If this quantity does not make brine enough to cover them you must make more – they must be turned every day for three weeks – take them out to drain, and dry them.-

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Stewed Eels

If they are large cut them in pieces about two inches long – you must cover them with weak gravy – put in 2 or 3 small onions 5 or 6 Cloves and a Dozen black pepper corns – a little salt, a bunch of sweet herbs and 2 spoonfulls of White Wine vinegar – Let them stew till they are tender – Turn them once – an hour is full enough to stew them – Then take out all the pieces into a Dish – strain the liquor into the stewpan, and put to it a large glass of Port wine – boil it up – then mix 2 oz of butter up with flour & mix in the liquor – then put in the Eels let them simmer a little – if it is not sharp enough, put in a little Lemon juice – Dish it up-

Pitchedcocked Eels

Take large eels – split them and take out the backbone – do them over with egg – season them with pepper, salt a very few herbs & grated bread crumbs – broil them over a nice clear fire – anchovy sauce is proper for them.-

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To Pickle Mushrooms brown

Take small Mushrooms, wipe them in a dry cloth – put them into a pan with salt let them stand 24 hours – then boil them slowly with Cloves, Mace, whole pepper, shallots and Horseradish, till the liquor is three parts wasted – then put as much Vinegar as will just cover them – Let them boil a few minutes – pour it off & cover them close till they are cold – put them in pots or glasses – tie them down with bladders & paper & take care that they do not want pickle.-

A Loaf of Beef or Veal

Order a French Loaf, the size of your dish, rolled rather flat – take out the inside & fry the crust in butter – take as much of the inside of a sirloin of Beef as will do for the loaf – cut it very thin – Oil a bit of butter & fry it quick – season it with a little onion & parsley minced small- Stew these altogether a few minutes & put in the Hash – but not let it boil for a minute after – Shake in a little of the meat minced – squeeze in the juice of a lemon, or orange – pour it into the Loaf. – NB. Veal is done the sauce but with White Gravy instead of brown & a

little cream thickened with flour & butter – The loaf should be rubbed with butter & warmed before the fire.

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To pot Mushrooms

Take the largest Mushrooms – scrape and clean them – put them into your pan with a lump of butter and a little salt – Let them stew over a slow fire till they are done enough – put to them a little Mace & whole pepper – then dry them with a cloth, and put them into a pan, covered as closely as possible, and as you lay them in it sprinkle in a little salt & mace – when they are cold cover them over with butter – when you use them toss them up with gravy, a few bread crumbs and butter – Do not use a large pot for them, as they are better kept in small ones – They will keep better if you take the gravy from them when they are stewed – They are good for fish sauce or any other sauce while they are fresh-

Beef à la Mode

Take part of a rump of beef & lard it, then put it in an earthen pan with some red wine & a little water, spice, sweet herbs & an onion – then put the pan in a kettle of boiling water – let it stew till it is tender – Serve it up in its own gravy.-

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Mazon Lee ?

Dissolve ½ oz of isinglass in a little water When dissolved, strain it off – Chop some basil, Chervil, & Burnet very fine indeed Boil it altogether, with some Cayenne pepper & strong Gravy stock – It must be sharp – Put some nice slices of fowl or Turkey into the bottom of a mould & some of the mixture with it – Let it get cold – then add the rest to it – When cold send it up & garnish with Beetroot-

Glaze for Lardings

Let the Stock that is for this purpose be as clear as possible & of a pale colour – If the stock is not clear it should be cleared with 6 eggs & run thro' a bag, then put it on the fire till it is a glaze – you will know when it is done enough, by its hanging to the spoon When done put it in your Glaze pot – When wanted for use put the pot into hot water until melted sufficiently to use –

Shalot Sauce

Chop 6 or 8 Shalots – put them into a saucepan with a little stock – Set it on the stove to simmer, for ¼ of an hour – then add a tablespoonful of Shalot Vinegar-

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Flemish Sauce

Boil two or three Shalots, a sprig of and a bit of lemon Peel a few minutes in a small quantity of Stock – strain it off - & add a little Coulis to it – Season it with cayenne pepper –

squeeze in a little lemon juice & add a Dust of Sugar – NB- When wanted white use Béchamel instead of Coulis-

Devonshire Squat Pye

Cover the bottom of the dish with Mutton chops taking the bones out and some of the fat – season with pepper and salt – then cover the mutton over with apple and Cucumber in equal quantities – then mutton chops & then apple & Cucumber – then lay Mutton over that – put in some good gravy cover it over with good puff paste, and finish it as other pyes-

Sauce Piquante

Put a little chopped Shalot into a small stewpan with a few spoonfuls of the best stock – Set it on the fire to boil very slow – When the stock is quite reduced add as much Coulis as you want sauce let it boil a few minutes – squeeze a lemon into it, season it with white pepper & salt – Put in a dust of Sugar & about two drops of Garlick Vinegar.

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Mutton and Potatoe Pie

Boil some mealy potatoes – mash them & rub them thro' a sieve – then mix 3 eggs with about 3 oz of warm butter & mix all up with a little salt – then line a mould the same as for a Timballe with paste – first butter the mould very well – then put in some bread crumbs, shake them round the mould to make as many of them stick to the butter as you can – Sprinkle a little pepper, salt, chopped shallot, parsley & a little Thyme on the bottom – then put in as much mutton as will cover the bottom then cover as before putting seasoning between every layer – Cover it over with the Potatoes & Egg it well over – put it into the ovens & when done turn it out & put some gravy in the dish & send it up hot –

Buttered or Fricasseed Lobster

Pick the meat out of the shell, in bits of a size to look well – warm them with white gravy, nutmeg pepper, salt & butter with a little flour and cream – If to be sent up in the shell – cut it into very small bits & stew it in the same way & when in the shell, put some crumbs of bread over & salamander brown-

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Stewed Partridges or Pheasants

Draw the legs inwards and truss them with the head in the throat & the beak on – put them on the fire in ½ pint of strong stock & stew them till tender – Boil some little Cabbages till half done – cut them in halves the long way & put them in the stewpan with the Partridges – When done enough take up the partridges & cabbages on a cloth, put them over the steam to keep hot – reduce the sauce – thicken with butter & flour a little – pour it over the Partridges & serve them up with the cabbage round them –

Small Raised Pye with Pigeons

The Crust should not be more than 2 or 3 inches high – Pigeons that have been served up as a compôt will do, or Pigeons that have been wasted – Split them & put a little stock & Coulis & 6 yolks of Eggs boiled hard – When you have made the raised crust, fill it with bran & bake it without a cover – when done, clean the bran well out & fill it with the Pigeons & hard Eggs –

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Paste for Raised Pyes

1 part of Water & 2 oz of butter made quite hot – put 2 yolks & 1 white of Egg to it – Put it into the middle of the flour – skim off the butter by degrees & put it into the Eggs & work it up smooth & very stiff – then raise your pyes -

Baked carp

Clean a large Carp, put a stuffing as for Soles à la Portugaise – sew it up – brush it all over with yolk of Egg & put plenty of crumbs of bread – then drop oiled butter to baste them – Put the Carp in a deep Eathen dish – a few sliced onions, a few bay leaves & sweet herbs, such as Basil, Thyme, Parsley, both sorts of Marjoram, ½ pint of Port wine & 6 Anchovies – Cover over the pan and bake it an hour – let it be done before it is wanted to send up – Pour the liquor with a good piece of Butter rolled in flour, a teaspoonful of Mustard, a little Cayenne & a little Soy – Serve the fish on a hot dish, garnish with slices of lemon, Horseradish & parsley & the Sauce in a boat, or the Dish as liked.-

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Soles à la Portugaise

Take two small, or one large Sole – if large, cut it in two, if small, it need only be split – The bones being taken out, put the fish into a pan with a bit of butter, & some lemon juice – give it a fry – then lay the fish on a dish & spread a forced meat over each piece & roll it round fastening the roll with a few small skewers. Lay them in a small eathen pan, beat an egg & wet them with it, then strew crumbs of bread over them & put the remainder with a little Gravy, a spoonful of Caper Liquor, an Anchovy chopped fine, some parsley chopped fine, in the bottom of the pan – cover it close & bake till the fish is done enough in a slow over – Then place the rolls in the dish for serving & cover it to keep hot while the baked Gravy is skimmed -dg if not enough make a little more, flavouring it as before to add to it -

Stuffing for Soles à la Portugasse

Pound cold Beef, Mutton or Veal a little, then add some fat bacon that has been lightly fried cut small, & some onions Garlick or Shalot – some Parsley, Anchovy, Pepper, Salt & Nutmeg pounded all fine with a few crumbs & bind it with Yolks Eggs.- the heads of the fish are to be kept on one side of the Split, and kept on the outer side of the Roll & when served the heads are to turned towards each other in the dish – garnish with dried or fried parsley.

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To dress a large Plaice

An excellent way of dressing a large Plaice especially if there is any Roe is as follows – Sprinkle it with salt & keep it so 24 hours – then wash and wipe it dry – wet it over with egg, cover it with Crumbs of bread – Make some lard or fine dripping & 2 large spoonfuls of Vinegar boiling hot – lay your fish in it & fry it a fine colour – drain it from the fat, & serve it with fried parsley as garnish -

Stewed Carp

Scale and clean it taking care of the roe & lay the fish in a Stewpan with a Rich Beef gravy, an onion, eight Cloves, a teaspoonful of Jamaica pepper, the same quantity of black pepper – a fourth part of the quantity of gravy in Port wine (or Cyder may do) – Simmer close covered – When nearly done add two Anchovies chopped fine – a desert spoonful of made mustard & some fine walnut ketchup & a bit of Butter rolled in flour – shake it – boil it a few minutes, serve with Sippets of fried bread the Roe fried & plenty of Horseradish & slices of lemon –

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A French Sallad

Chop 2 Anchovies a Shalot & some parsley small put them into a bowl with two spoonfuls of Vinegar, one of oil, a little mustard & salt – When well mixed add by degrees some cold Roast or boiled meat in very thin Slices, put in a few at a time not exceeding 2 or 3 Inches long – Shake them in the Seasoning & then put more, cover the bowl close & let the Sallad be prepared 3 Hours before it is to be eaten – garnish with a few thin slices of the fat & some parsley -

Tomata Sauce, to keep

Put Tomatas when full ripe into an eathen jar – set them into the oven when the bread is drawn out, till they are quite soft – then pick the skins from the pulp & mix them with good Vinegar & a few cloves of Shalots pounded fine, according to the quantity of Tomatas – add powdered Ginger, salt & Cayenne pepper to your taste – Keep the mixture in small wide mouthed bottles, well corked in a dry place -

To make Rusks

6lb of Flour 8 oz of Sugar, 6 oz of Butter, 6 Eggs, 1 Quart of Milk, ¼ pint of yeast – baked in a moderate oven –

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Cucumber Sauce

Take full grown Cucumbers – pare and quarter them – take out all the Seeds – cut them into oblong pieces about 2 or 3 inches long – Put your frying pan over a clear Charcoal fire with a large piece of fresh butter – let it be very hot – flour your Cucumber – fry them of a nice brown – take them out on a Sieve – pour off the fat, and shake in some flour –shake it about till of a pale brown, then put in some very strong gravy stew them till tender – this sauce is fit for Lamb, or Mutton Cutlets – NB – the Cucumbers – after being cut & the seeds taken out,

must be soaked 2 or 3 hours in Vinegar and water one third vinegar and the other two parts water – When taken out dry them well in a cloth before you fry them – be sure to keep them close covered while they are doing you must fry a handful of young heads of Onions, stew altogether till tender. -

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A Fowl in Aspic

Put a little Aspic in a mould, when cold ornament the bottom to your fancy – put in a little Aspic to cover the work when cold add a little more, & so on a few times – Then put the fillets of fowl round the sides of the mould - & then more Aspic to fix them – when there are fillets enough, fill up the mould with Aspic & when cold turn it out as others.

Mutton Chops à la

Cut the Mutton Chops as for broiling – Chop a little Shalot very fine, a little parsley, Marjoram & Thyme and pepper – Season the Chops – Melt a little butter in the Cutlet pan, lay the Chops in it & pour a little over them & set them in a moderate oven. It should not be hot enough to discolour the herbs – When done, lay them round your dish, put all the Seasoning that may have come off in baking upon the Chops & put the brown sauce which should be made previously into the butter the Chops were baked in – stir it round and give it a boil – strain it & put it to the Chops & serve them up.-

Ham and Poached Eggs

Mince about ½ lb of ham, & put it in some Hot Coulis, make it quite hot & put it into the Dish with Poached eggs upon it – garnish with croutons.

Croutons for garnish

Cut bread out in any shape you please & fry them in Lard of a beautiful brown – they must not look greasy but dry.

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Poached Eggs with Piquante Sauce

Put a little Salt and Vinegar into the water you are to poach the eggs in – when the Water boils, put the Eggs in and cover them over and set them by the side of the Stove, but they must not boil – when done take them up with a small slice – put them on the dish & put the Sauce over them and garnish with Croutons -

Sorrel Sauce

Cut some Sorrel – pick it from the stems as you would Spinach – put a piece of butter into a stewpan, over a very slow fire – when the butter is melted put in the Sorrel with a little salt and cover it down – when soft pour off the Water – beat it thro' a sieve, mix some flour with some good gravy in a stewpan – When hot, put in the Sorrel, and stir it well about till done -

Tomata Sauce No 2

Scald the Tomatas, take off the skins, put them into a small saucepan with two or three spoonfuls of gravy one of Vinegar, a clove of Garlick cut into pieces, some salt, a little beaten pepper, let them stew together very well for two hours – press them through a sieve – thicken with a bit of butter & flour. – NB if the Tomatas are sufficiently ripe to allow the skins to be taken off without scalding, it is so much the better –

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Meringues No 1

Beat up the Whites of 12 Eggs – when Firm add a pound of powdered Sugar with what Essence you please – Lay out the paste with an Iron or silver spoon into the shape of half a large Egg on sheets of paper – then cover them with sugar sifted thro' a silk sieve % blow away the surplus sugar – have a board about two inches thick on which put the meringues to bake – as they must receive no heat but from the top – When they are of a fine colour take them from the papers & beat in with the back of a spoon the liquid part under, so as to form a hollow & then put them back into the oven to dry the inside, which is to be filled with Cream flavoured with Noyan, or jelly at pleasure – It must be put in the moment before they are served up –

Clouted Cream

Take a gallon of new milk – set it on the fire till it is ready to boil – then put into it a quart of sweet Cream – be cautious that the milk does not boil after the cream is added – Let it stand 1 day & 2 nights – take the Cream & put it into a Dish – Half this quantity makes a small dish – If too thick, put a little of the thin to it –

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Meringues No 2

Rub the rind of a large lemon on about $\frac{1}{2}$ a lb of Sugar - pound the sugar & sift it thro' a lawn sieve – beat up the whites of five Eggs to a very strong froth – put in by degrees about half the sugar & about half a tablespoonful of Flour just mix it together lightly – Drop it on writing paper not buttered – put the writing paper on thick boards – put the remainder of the Sugar on the top of the Meringues – bake them of a light brown colour – when baked put two of them together, fill them with Italian Cream, or anything else according to taste.

Spanish Cream

Dissolve in a quarter of a Pint of Rose water, $\frac{3}{4}$ of an oz of isinglass cut small, run it through a hair Sieve – add to it the yolks of 3 Eggs beat, and mixed with $\frac{1}{2}$ pint of Cream 2 Sorrel leaves and Cream to your taste – dip the Dish in cold water before you put the Cream in – When cold cut it with a Jigging Iron & lay it in rings round different colored sweetmeats. NB It will be quite white and hard & fit to use either to cover sweetmeats or ornament a Dessert –

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Ginger Soufflé

Put a pint of milk on to boil with the peel of a Lemon, a little Cinnamon, & lump sugar enough to sweeten it – Let it boil a quarter of an hour – then strain it into a bason and let it cool – then put $\frac{1}{4}$ lb of butter into a stewpan, put it on the fire to melt & when melted put in flour enough nearly to dry up the butter – keep it on the fire & stir it while putting the flour in – Then take it off the fire & stir in a little at a time the yolks of 6 or 8 Eggs well beat – beat it very smooth – then put in enough of the milk that has been boiled to make it a smooth batter – then put in Ginger enough to make it quite hot, a glass of Brandy & a little Nutmeg – just before you put it in the oven beat up the Whites of the 8 Eggs to a strong snow & stir them gently into the mixture – Butter the Dish in which it is to be sent up, which should be a deep one, and bake it in a slack oven –

NB. You may butter a mould & ornament it with dry Cherries, pour in the mixture & steam it slowly about 1 hour & $\frac{1}{4}$ - Put live Charcoals on the cover to strike down the steam – If steamed make the following sauce as it is then a soufflé pudding. 1 oz butter melted – add flour stirred in to make sauce enough Put wine & sugar a little at a time – just boil it & pour over it –

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Yorkshire Cakes

Take 2 lb of flour and mix with it 4 oz of Butter melted in a pint of good milk three spoonfuls of good yeast & 2 eggs – beat all well together & let it rise – then work it all up together. When it is well risen make it into cakes – let them rise before the fire on tins – bake in a slow oven – NB a little pounded loaf sugar must be put into the flour before the yeast Etc is put in

Wax for baskets and ornaments

To 1 lb of wax, put 1 lb of Spermaceti & 1 oz of flake White mixed up with half the quantity of Lard & melt it altogether – have the Moulds that are to be used ready – they should be very clean in the inside, that the wax may not be discoloured – oil the moulds by dipping a clean cloth in the oil & rubbing them over with it – Mind that the wax is not too hot when you begin to cast.

Trifle

Make a very thick Custard – soak $\frac{1}{4}$ lb of Maccaroons well in White Wine in the bottom of your trifles Glass or Dish – Lay on the Custard – when cold top it with a Syllabub made thus – 1 pint of Cream $\frac{1}{2}$ pint of White Wine, the peel of a lemon with the juice sweeten to your taste – mill it & take off the froth on sieves as it rises – top your trifle very high –

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Cream cakes

Beat the Whites of 9 Eggs to a stiff froth – stir it gently with a spoon lest the froth should fall & to every white of egg grate the rind of 2 lemons – shake in gently a spoonful of double refined Sugar sifted fine – Lay a wet sheet of paper on a tin and with a spoon drop the froth in little lumps on it a little distance from each other – Sift a good quantity of sugar over them – Set them in the oven after the bread is out and close up the mouth of it which will occasion

the froth to rise –As soon as they are colored they are done enough – then take them out & put two bottoms together & lay them on sieves – set them to dry in a cool oven –

Water cake

7 Eggs leaving out 2 Whites – Put $\frac{3}{4}$ of a pound of Sugar to a quarter of a pint of water – Let the water & sugar stand on the fire till it is so hot you cannot bear your finger in it – then put it to the Eggs which should first be beat in a pan – When they are mixed, whisk them together a full hour then sift in a lb of Flour, and stir it up nightly with a wooden Spoon, but not beat it, put it into a pan covered with writing paper not buttered – put it into a quick oven, one Hour will bake it. –

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Waffles

Three quarters of a pound of Butter melted in two quarts of Milk over a slow fire, mix in as much flour as will make it a thick batter with the addition of nine Eggs leaving out half the Whites, two good spoonfuls of good small beer Yeast – Set it by the Fire till it rises, then butter your pan or Irons well that you bake them in & send them up buttered as other Cakes to table –

Lent Potatoes (sometimes called Pains à la Duchesse)

Beat 3 or 4 oz of Blanched Almonds & 3 or 4 bitter ones – putting a little orange flower water to prevent them oiling add 8 oz of Butter, 4 Eggs well beaten & strained $\frac{1}{2}$ a Glass of raisin wine & sugar to the taste – beat all well together till quite smooth – Grate in 3 Savoy Biscuits – make balls of the above, with a little flour, the size of a Chesnut – Throw them into a stewpan of Lard that is boiling – Let them be done of a beautiful Light brown colour – Drain them on a Sieve – Just slit them open but not to part, & put Currant jelly between & serve them up – NB. You may make them stiffer with flour & bake them –

Page 101

Soufflé of Rice and Apple

Blanch Carolina Rice – strain it & set it to boil in milk with lemon peel & a bit of Cinnamon – Let it boil till the Rice is dry – then cool it & raise a rim three inches high round the dish, having Egged the part of the dish where it is to be put, that it may stick – then egg the Rice all over – fill the dish half way up with a Marmalade of Apples – having ready the Whites of 4 Eggs beaten to a strong froth – put them over the Marmalade of Apple – Sift fine sugar over it, set it in the oven which should be hot enough to give it a good colour.

Eggs à la Neige

Take the Whites of 6 Eggs whip them till they get thick as snow – have some milk boiling over the fire in a large stewpan – poach several of the Whites in it & when done enough drain and dish them – make the sauce thus – take some of the milk the Egg was poached in, put a very little salt & sugar – mix the yolks of four Eggs with it – stir it over the fire till the milk is made thick – put it thro' a Tammy pour it over the poached eggs & send them to table –

New College Puddings

Grate the crumb of a twopenny loaf – 8 oz of shred Suet & mix with 8 oz of Currants, one oz of Citron minced fine, one oz of orange p. handful of sugar, half a nutmeg, 3 Eggs beat up, yolks & white separated mix it & make them into the size & shape of a Gooses Egg – Put ½ lb of butter into a frying pan & when melted and hot, stew them gently in it over a stove – turn them in it 2 or 3 times till of a fine light brown – mix a glass of Brandy with the butter & serve with Pudding sauce -

Brandy or Soufflé Pudding

Cut thin slices of Roll & put it into a mould that is very well buttered – Put a layer of Roll & a layer of raisins – Soak the Roll well with Brandy by pouring it on the Roll after it is in the Mould – then beat up 4 Egg yolks & whites together & mix them well with a pint of Milk – Sweeten to your taste & put a little nutmeg if you like – Put the milk Eggs & to the Roll just before you put it on to steam – the roll must be buttered – Steam it $\frac{3}{4}$ of an hour – the sauce should be 2 yolks of Eggs, a little Cream, Wine & sugar, made into a Custard & sent up round the Pudding -

Spanish Puffs

Put ½ a pint of Milk into a saucepan with the rind of a lemon & a bit of butter and sugar – let it boil a few minutes – Then stir the flour in gradually till very thick indeed and very smooth – let it boil a little & then take it off & let it get quite cold – Then beat it well in a mortar with 2 or 3 Whites & yolks of Eggs – drop it into boiling lard, the size of a large Nut & if done right they will become as large as a Bantams egg – Put them into a Dish, sift sugar over them & send them up for second course

Little Common Desert Cakes

10 oz of butter – 10 oz of Sugar – 18 oz of Flour well dried – a little Nutmeg & lemon peel grated in fine – Small bit of sea salt – beat it as you would other cakes 6 eggs – you may add to this mixture either Ginger Carraway Seeds, or Currants as you like -

Best Spiced Gingerbread Nuts

3 lb of Diamond Bread Dough – Add to it ½ lb of Butter & work it well into the Dough – 2 oz of Allspice 1 oz of Ginger - $\frac{3}{4}$ lb of moist Sugar – Work altogether very well – Roll them out & cut them the size you want – lay them on buttered tins – flat them down. Wash them over with milk - & bake them in a slack oven.- For Common Nuts out of 8 oz 6 is Dough – but washed with milk & baked the same (This wd be abut 54 oz of Dough 6 of Butter 1 Allspice 1 Ginger & 10 butter

Seedy Biscuits

To 1 pint of milk or water, take ½ lb of Moist Sugar ½ lb of Butter & some Caraway Seeds – put plenty of yeast – make the Dough Slack – Bake in a hot Oven on Tins.

Prince of Wales's Biscuits

To a pint of Milk ¼ lb of Butter, some yeast – Make it as Roll Dough – colour it with Turmeric – a good Sound oven.

American Biscuits

¼ lb of Butter to a pint of milk – rub the butter with some of the flour & make the Dough stiff – Not a slack oven -

Small Seedy Biscuits

One pint of milk -½ lb of moist Sugar, ½ lb of butter & some Caraway Seeds – This Dough need not be so stiff.-

Thick Captains Biscuits

Flour and water & a small piece of Butter added to the Colour – Baked in a very slow oven

Thin Capts Biscuits

They are made the same way as the thick Captains Biscuits – but require the hottest oven of any biscuit NB the wash of Biscuits is the White of an Egg beat up with some milk & brushed over very lightly when going into the oven -

Butter Biscuits

Take ½ lb of Butter ½ pint of Milk, ½ pint of water, some yeast – make the Dough tight – let the milk be a little warm – let it lay ½ an hour – Roll it out rather thin & bake in a brisk oven.

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Nelsons Biscuits and Balls

Take a pint of milk, ½ lb of loaf sugar, ½lb of Butter – just pound the Sugar – then rub the Sugar and Butter together & some of the flour – make the Dough tight & work it well – they require a good sound oven – NB The balls require to be made rather slacker & a quicker oven -

A Thin Pikelett

A lb & ½ of fine flour well dried – a pint of water warm – half a pint of milk, 4 Eggs, 5 spoonfulls of good yeast – beat it all well together rub the Bakestone with Butter before you use it -

A Thick Pikelett

4 lb of fine flour – 4 Eggs well beaten – half a pint of Barm, a pint of Skim milk – a pint of cold water mix it well together, let it stand 2 or 3 hours by the fire to rise -

Cracknell

To half a pint of Skim milk put one oz of Butter & a spoonful of yeast – make it just warm & mix it into as much fine flour as will make it into a light dough – Roll it very thin & cut it into long pieces two inches broad – prick them well & bake them in a slow oven upon tin plates. –

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Water Souchy

Stew 2 or 3 Flounders, or Plaice, some Parsley leaves & roots, 30 Pepper Corns and a quart of water till the fish are boiled to pieces – pulp them thro' a sieve – Put over the fire the pulped fish, the liquor in which they were boiled & some Perch, Tench, or Flounders & some fresh leaves & roots of parsley - simmer all till done enough - then serve in a deep dish – Slices of bread & butter should be sent up to eat with Souchy –

Coffee Cream

Boil a Calfs foot till it wastes to a pint of jelly clear of sediment and fat – make a teacupfull of very strong Coffee, cleared to be perfectly bright – Pour it to the jelly & add a pint of very good Cream – sweeten it to your taste – give one boil up – pour it into your Mould, which should first be wetted. You may make it overnight – turn it out just as you are going to serve it up – NB. The coffee must be fresh made –

Sweet Maccaroni

Boil 2 oz of Maccaroni in a pint of Milk with a bit of lemon peel & Cinnamon till the pipes swell to their utmost size without breaking – lay them on a Custard dish – Pour a Custard over them hot – serve it up cold –

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Fillet of Mutton Braised

Take off the Chump end of a Loin of Mutton – Butter some paper & put over it, & then a paste as for venison – Roast it 2 hours – do not let it be the least brown – have ready some french beans boiled and drained on a sieve, & while the mutton is being glazed, give them one heat up in some gravy - lay them in your dish under the Meat –

Rum jelly

To a quart Bottle of Common White Wine, take a lb of fine Lump Sugar, which is to be reduced to a syrup and clarified – then take an oz of Isinglass – put it on the fire with a little water till thoroughly melted – then pass it thro' a Cloth & mix it with the Syrup half warm – when this mixture is nearly cold, pout it into the White Wine, and stir it well so as to mix it completely then add two or three spoonfuls of good Jamaica Rum – Stir the mixture & pour it into the mould to cool –

Lemon Cheese

A quart of thick cream – the juice of a lemon & a half – the rind of one – beat it well – when quite thick – add a glass of White Wine – an oz or two of fine Sugar powdered beat it a little

more – lay a piece of thick muslin over the Vat – pour in the Cream – it will be fit to use the next day.

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A Curd Star

Set a quality of new milk upon the fire, with 2 or three blades of Mace – when ready to boil, put to it the yolks of 9 Eggs well beaten, a very little bit of salt let it boil till the whey is clear – then drain it in a Cloth, or hair sieve – season it with a little Sugar, Rose Water, White Wine or what you like to your taste – put it into a Star form or any other you like – it must stand some hours before you use it – turn it out with a Glass or Dish & put round it sweetened cream or Custard -

Almond Cream

12 Bitter Almonds, and 12 Sweet Almonds – 1 pint of Cream & sugar to your taste, the Ornaments or rather the Calves feet jelly is put in the Mould first – let it stand till quite cold – then add the Cream which must be first whipped up with a $\frac{1}{4}$ of an oz of isinglass that has been boiled in a little water NB. You must colour the jelly with a little Cochineal or high Colored White Wine –

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Plovers Eggs

Plovers Eggs take about 3 minutes to boil – put them on in cold water – They may be sent up either hot or cold – if cold, put them in cold water & when quite cold lay them in moss, either in a wax basket or dish – If hot, send them up in a folded napkin – They may likewise be peeled while hot & Italian Sauce poured over them & garnished with croutons – or in Aspic jelly cold –

Gauffres

3 eggs/yolks/beat up together – 4 tablespoonfulls of fine flour, mixed with Cream beat up well together with Sugar & nutmeg – fill one part of your Gauffre Tongs with this batter shut them & do them over a stove fire of a nice light brown – Sift Sugar over them & send them up hot with Wine sauce –

Little Moreton Puddings

6 oz butter, beat up well by itself – 6 oz flour beat in with the butter – 6 oz Sugar – 4 Eggs well beaten separately & then mixed with the rest – baked in little cups for twenty minutes & sent up with wine sauce – They are very good sent up cold for luncen the next day.

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A Fish Cake of Provence

Take any sort of dressed fish – the remains of a turbot does well – Cut the meat from the bones – Put the head and fins over the fire with a pint of water, an onion, Herbs, pepper & salt to stew for gravy – Mince the meat, put to it a third part of crumbs of bread, a little

minced Onion, parsley, salt, pepper & a very little bit of mace – mix it well & make it into a cake with with White of Eggs & a little melted butter – cover it with raspings & fry it of a pale brown, keeping a plate on the top while doing – then lay it in a stew pan with the fish gravy & stew it gently $\frac{1}{4}$ of an hour – turn it twice but with great care not to break it – cover it closely while stewing – NB. Cake of dressed meat in the same way is remarkably good –

Quails

They are skewered like Partridges – with a Vine Leaf over the breast while roasting & a slice of fat Bacon over that – Ten minutes will roast them – Gravy in the Dish & bread sauce

Ruffs & Reeves

Are dressed in the same manner, but sometimes with bread Crumbs, instead of Gravy –

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Light German Puddings -

Bowbridge

Melt 3 oz of Butter in a pint of Cream & let it stand till nearly cold – then mix 2 oz of fine flour & 2 oz sugar – 4 yolks & 2 Whites of Eggs & a little Rose or orangeflower Water – Bake in little cups buttered $\frac{1}{2}$ an hour. – They should be served the moment they are done & only when going to be eaten or they will not be light – Turn them out of the Cups & serve with White Wine and Sugar.

Excellent Seed Biscuits -

Moreton

1 lb flour – half lb butter – six ounces sugar – 1 Egg 1 oz caraway Seeds – Mix all together with a little milk but be careful not to add too much milk as it requires to be a very stiff paste to make good biscuits – Roll them out very thin. –

Excellent Hard Biscuits -

Moreton

4 lbs flour – 1 lb butter – 3 oz sugar mixed with Milk – Your paste must be very stiff – They should be beat on a marble slab with a rolling pin a great deal if possible -.

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Christmas Eve Posset

Mrs Trowell

A Bottle of White Wine put into a large bowl – the juice of 6 or 8 common oranges squeezed through a sieve – Pounded Lump Sugar to your taste – A teacup full of Orange or Apricot Syrup – a dozen Savoy Biscuits broken in small pieces – Some Nutmeg – When all is well mixed pour upon these ingredients a pint or so of boiling Milk – let it stand till the froth is a little hardened, and then strew over some currants which have been previously dried before the fire. –

Mince Pies without Meat

Mr J. Shirley

2 lbs Suet chopped very fine – 2 lb apples chopped fine – 2 lbs Currants clean washed and picked - $1\frac{3}{4}$ lb of white moist Sugar – 1 lb Raisins stoned and chopped fine – the rinds of 3 lemons grated & the juice squeezed into it – 2 nutmegs, some mace & cinnamon, & a few

Cloves – mix it altogether & then chop it over again if possible that there may not be a currant left unchopped. –

Page 113

Gingerbread Cake

Markeaton

1lb Flour - ½ lb butter - ¾ lb Treacle – 4 Eggs both yolks and whites – 2 tablespoonfuls of pounded Ginger – a tablespoonful of pounded Cloves – as much Soda as will make it rise – Put it in a mould and bake it in a moderately slow oven after it has been well beat up together. –

Slim Cakes

Markeaton

Rub 3 oz of butter with 5 oz Flour – beat up the yolk of an Egg with a little milk – just sufficient milk to make a stiff paste when mixed with the flour & butter, as the stiffer the paste the better the Slims bake – bake them on a Girdle for about ten minutes, which must be of a moderate heat before the Slims are put on it. –

To dress Spinach

Markeaton

To be boiled very green in plenty of Water, & squeezed as dry as possible, then pass it through a sieve & stir it over the fire in a stewpan until no moisture whatever remains in it – then add 3 tablespoonful of good béchamel Sauce & ¼ lb butter – seasoning, & a quarter of a pint of thick cream.

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Apple Soufflé

Thorpe

Take about twelve apples, peel and core them as for Apple sauce, and warm them, putting the yolks of seven eggs to them, half a pot of Apricot marmalade, two tablespoonful of Sugar and the whites of Seven Eggs. – beat it in the same manner as for any other Soufflé and bake it a quarter of an hour – When well raised send it up immediately as it will soon fall -. This mixture should not be made till the minute before it is put into the oven. –

From a German Servant of Lord Galloways

Lemon Water

- Kings Bromley

Take the rind of one lemon peeled very thin, pour upon it half a pint of boiling water, with one ounce of Sugar Candy – let it stand two hours and then add half a pint of cold spring water -.

To be shook occasionally -.

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To dress a Boar's Head for Christmas -.

Melbury

As soon as the head is cold, put it into a large round Tub with its nose uppermost – and salt it well with salt and saltpetre – taking care when the Pig is killed to have its mouth set open -. It must be frequently rubbed with salt & particularly about the nose to make it as hard as possible.- It is generally killed about 3 weeks before Christmas & the head is boiled about 3

days before Christmas, so that it may be quite cold, and it is then put into a brine of salt and water made strong for the purpose. – After 12th night it is used for the poor people who are very thankful for it as it is very good.-

The average weight of the Boar's head is about 77 lbs.

To keep Brawn

-Kendall Chesterfield

Brawn in mild weather, or by long keeping, is liable to become slimy on the outside: it is therefore necessary to immerse it for a few hours occasionally, in cold water, & when taken out to be well scraped & dried -. If Brawn is kept for some time, it will be requisite to steep it now & then in a moderately strong pickle of salt & water, for a day or two together, well wrapped in coarse tape, but in a general way the Brawn ought to be kept perfectly dry and cold. –

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Sauce à la mayonnaise de Champitet

Take the yolks of two Eggs (raw) & stir them for some time, always the same way, & whilst you are stirring them drop in some Salad Oil, very gently and slowly, till it becomes like a smooth paste or even Cream, according to the consistency you wish for – add mustard, salt & pepper to your taste - & sprinkle some Vinegar in gently. –

Pancakes

Take 2 Eggs and 3 Tablespoonsfull of Flour, one Table spoonful of pounded Sugar -. Beat these well together, add sufficient new milk to make it the substance of a good thick cream, to which should be added a teaspoonfull of Brandy – To be fried very carefully. –

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Rich plain cake

Beat 1 lb of Butter to a Cream with the hand, & add 1 lb of white sugar, which beat in 10 minutes longer; then add eight Eggs, two at a time, beating them as they are put in until the whole is very smooth: then stir in 1 lb and a quarter of Flour a little at a time , till it is well mixed; add 1 lb of Currants the last thing together with Brandy, Citron & orange peel cut into pieces – Put the ingredients into a shape & bake it for two hours – it will be found most excellent. –

Derby or Short Cakes

Rub in with the hand 1 lb of Butter & 10 lbs of sifted Flour – put 1 lb of currants, 1 lb of Sugar & 1 Egg – mix altogether with ½ pint of Milk -. Roll it our thin & cut them into round Cakes with a Cutter – lay them on a clean baking plate & put them into a middling heated oven for about 5 minutes. NB. The original receipt says “good moist sugar” but Q7?

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Calves Head Pye.

Boil a Calves Head half an hour (added in pencil- "not quigh) – cut in pieces about a quarter of an inch thick – put it in a pye dish – season with pepper & salt – add the yolks of some hard boiled Eggs & some good gravy – Let it bake when hot pour in some more good gravy; let it stand till cold. – Flavour the gravy with garlic wine; a little bacon or fat pork & a few truffles improve the Pie..

L. Cohaque Maunle

Eggs in Saucers -

Melbury 1790!

Take lined saucers, with handles. Pour into each a very little cream, then break in one Egg, white, yolk and all prick the yolk with a fork, that it may spread equally—then pour over sufficient good Cream to entirely cover the Egg and season with pepper & salt to your taste. To be cooked either over a Gridiron [which is the proper and orthodox way] – or placed on a stove or hot plate –

About five minutes is sufficient to do them, but you can judge by seeing when the Egg is quite set - & some like it more cooked than others-. Serve up at once in their own saucers - To be eaten with Bread & Butter.

Moreton – 1820 Markeaton 1840 –

H.G. Mundy.

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Parliament Gingerbread

(Miss Talbot)

Melt two ounces of Butter in a teacup full of treacle, with four ounces of brown sugar, into which put by degrees, 1 oz of Ginger, an Egg well beat up, some Carraway Seeds, cloves, mace or nutmegs. – Add a wine glass full of brandy, & as much flour as will work it into a stiff paste. – roll it very thin, & bake it in a quick oven.-

Scotch Oat cake

(Mrs Mundy)

Take a small quantity of the rough Scotch oatmeal, & moisten it with thin Cream to the consistency of a stiff paste. – Roll it out very thin – cut it into square pieces, & bake it in a slow oven, or upon a hot plate.-

Wafers

(Moreton)

A pint of milk, one quarter of a pound of butter, ½ a lb of sugar – melt these & put it to ¾ of a lb of flour – then beat it half an hour, then add a little salt – take a little beetroot, squeeze a little of the juice in the milk, or any other pink colour you like – beat your wafers quite smooth before you add the colour & bake them in the irons of a pale brown.

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Boeuf de Chasse

(Redlynch)

Take a round of Beef, & take out all the kernels – four ounces of Salt Petre, & $\frac{3}{4}$ of an oz. of Allspice pounded together, to be well rubbed into the beef, & let it stand twenty four hours.- Then rub in as much common salt as will salt it. –leave it ten days taking care to turn it every day. – Put it in an earthen pan with three lbs of beef suet sliced thin to lay under & over the Beef. –Cover it with a thick crust, & bake it six hours.- It must not be taken out of the crust till quite cold, & it will then keep three months.-

Roll of Pork – Lady M. Cole

Take a neck or Loin of Pork – bone it – put chopped Sage, bread Crumbs, pepper and salt into it – Roll it up tight & bind it round with a pack thread the same distance you would cut the skin for roasting – bake it in a moderate oven – It should not be browner than a wasting pig – send it to table with sauce or gravy in the dish.

To make Imperial

1 teaspoonfull & $\frac{3}{4}$ of cream of Tarter – put it into a large Jug with 2 handfulls of powdered lump sugar – Squeeze in the juice of 1 lemon & then throw in the lemon w^{ch}. has been squeezed – Pour 1 quart of Boiling Water on it –

Page 122

A Milk & Water Cheese – or Bath Cheese – (Mrs Salkeld)

Take one half new milk warm from the cow, the other water. – half the water must be boiling, the other cold – The cheese must not exceed half an hour coming – when come, it must be cut with a skimming dish & put in the Vat with the same. Let the cheese stand in the press half an hour before you time it – the second turning salt it a little on both sides & in the evening take it out – half a hundred weight is enough to press it – Seven quarts of milk make a good sized cheese – NB If any cream is put in the cheese it prevents it from ripening like a Bath cheese. –

Poor Cake (Moreton)

2 lbs of flour - $\frac{1}{2}$ lb of butter - $\frac{1}{2}$ a lb of Currants – two ounces of lump sugar – two Eggs – the peel of a Lemon – a little yeast – Mix it into a soft paste with milk. –

Currant Jams (Mrs Collier)

Let the fruit be very ripe, pick it clean from from the stalks – bruise it & to every lb put $\frac{3}{4}$ of a lb of loaf Sugar – stir it well & let it boil an hour –

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To Dry Cherries - Mrs Collier

To every 5 lbs of Cherries stoned, weigh one lb of Sugar double refined – Put the fruit into the preserving pan with very little water – make both scalding hot – take the fruit immediately out, and dry them – put them into the pan again – strewing the sugar between each layer of Cherries – let it stand to melt: then set the pan on the fire & make it scalding hot as before;

take it off, and repeat this thrice with the sugar – drain them from the syrup & lay them singly to dry on dishes, in the sun, or on a stove – When dry put them into a sieve, dip it into a pan of cold water, and drain it instantly out again, & pour them on a fine soft cloth – dry them & set them once more in the Hot sun, or on a stove & keep them in a box with layers of White paper in a dry place –

Mrs Collier

Apple Cakes. Mrs Collier -

Cut them in quarters & core them – put $\frac{1}{4}$ lb of Muscovado sugar to 1 peck of apples – put them in a jar with paper well tied & pasted down, on the top – put the jar into an oven not very hot & let them remain 12 hours, then take them out of the Jar, when you will find them masked & with a spoon put them on tins in lumps to bake a second time – they shd be Russetins not too ripe

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To Dry Apricots (Mrs Collier)

To 1 lb of apricots, put $\frac{1}{2}$ lb of Loaf Sugar finely sifted over them – let them stand 12 hours – then set them over the fire, skim them & boil them softly for a few minutes – Let them stand till the next day covering them close with writing paper – boil them again till they look clear – take them off the fire – when half cold take them out of the Syrup on dishes – dry them before the fire, or in a cool oven, turning them very often into fresh dishes the first day & as often as is necessary afterwards – when dry put them between white paper in boxes – keep them in a dry place –

Lemon Tartlets or Puddings (Lady Lansdown)

Grate the rinds of two lemons squeeze out the juice, take 4 ounces of loaf sugar, 4 ounces of Butter, 6 Eggs, take out two of the whites, put the butter into a stewpan with two table spoonfuls of water, when it is melted mix all together, then thicken it over a slow fire, but do not let it boil. When cold have some very good puff paste put thin on tartlet pans, put the custard in them & bake them in a slow oven. If made into puddings put puff paste at the bottom of the dish – send it up hot or cold –

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Ginger Wine

Put 12 pounds of sugar to 10 gallons of water and the whites of 6 Eggs well beaten. Stir them together when near boiling, skim it well – bruise half a pound of white ginger and put it into the liquor when boiling – Let it boil twenty minutes – pour the boiling liquor on the rinds of 10 lemons thin pared – When cold put it into a cask with two spoonfuls of good yeast – take off the whites of the lemons that you have pared, cut them into slices taking out all the Seeds, put them into the liquor with half an ounce of Isinglass – you need not stir it – Close it up next day – it will be ready to bottle in a fortnight – Put a raisin into each bottle. –

Rice Cake

W. Frampton

Take five pounces of sifted Rice, three ounces of fine Flour, half a pound of loaf sugar & 8 Eggs leaving out half of the Whites – mix the Rice, Eggs, & Flour together – then put in the

Sugar and a wine glass of brandy – beat it an hour & grate in the rind of one Lemon – Butter the tin you bake it in. –

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Elder Wine

W. Frampton

Put half a bushel of Elder Berries to nine gallons of water, boil them for one hour & strain it off, then add 28 pounds of brown moist sugar, one ounce of Ginger and one ounce of Allspice & boil the whole again for half an hour-. Put it into a tub to cool; when cool enough put to it a piece of toasted bread dipped in yeast to make it work – When ripe put it into a cask to work like beer. –

Macaroni

W Frampton

Take a lb and a quarter of Scrag of veal & make broth, strain it off, take a quarter of a lb of pipe macaroni, bruise it and put it in the broth, boil it till thick, take some Parmesan Cheese, grate it & put some in the sauce pan, & stir it together, then cover the bottom of the dish with your grated Cheese – then a layer of Macaroni – then cover that with your Cheese – then another layer of Macaroni and cover that with the cheese – set it before the fire in a Dutch oven till brown, or what is still better brown it with a Salamander. –

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Pains à la Duchesse

Mr Frampton

Put a pint of milk into a saucepan, a little bit of butter & 3 spoonfull of flour – make it boil and put as much Flour as the milk will suck up so as to make a paste – keep stirring it all the while that it may not stick to the saucepan – then take it out of the saucepan & put it into a dish, mixing it thoroughly with six Eggs, form them into little loaves or biscuits and take them upon a tin plate – When they are done hollow them out on one side & put in any sweetmeat you like – or they are very good without anything in them. –

Ramikins

W Frampton

Put ½ a pint of water into a stewpan & an ounce of butter- When it begins to boil you must put a sufficient quantity of flour into it to make a paste – when you have mixed it well together put some grated parmesan Cheese (as much as you think proper) into it, 5 or 6 Eggs, & a very little orange or lemon peel grated – cut it into small pieces fry them together in some very white Hogslard – drain it upon clean cloth & serve them up hot. –

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Little Cakes

Mr Frampton

Take 1 lb of Flour, ½ a lb of sugar beat & sifted fine – mix these well together, rub into it ½ a lb of butter, 3 Eggs yolks & whites, mix these well together with ¾ a lb of currants, drop them on tin plates or cut them with a round glass, bake them in a quick oven – When they are brown they are done enough. –

Lemonade

Mr Frampton

The juice of 6 Lemons & 6 Seville Oranges; the peel of 1 Orange & of 2 lemons – 1 lb of Loaf Sugar – pour two quarts of boiling water upon the juice & sugar – let it stand 12 hours to be quite cold – then pour in 1 quart of boiling milk – mix it well & strain it through a calico jelly bag.

Muffin Pudding

Mr Frampton

Take 10 muffins pare off the crust & put them in a pan – then boil some milk & sugar & lemon peel & pour it to the muffins. Soak them well then make them very fine. Put in a little salt & nutmeg. Beat up 10 eggs & put to them – then put to them $\frac{3}{4}$ pf a lb of dried currants – to be boiled an hour & a half. -

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Oyster Soup

W Frampton

Two quarts of White Gravy, one onion stuck with Cloves. a bundle of sweet herbs, Mace, White pepper & a little Allspice – The crumbs of a penny loaf must be added & boiled till all is dissolved – then strain it through a Sieve or a Tammy: Put in half a hundred of large oysters with their liquor, a lump of butter rolled in flour, two or 3 spoonfull of Mushroom Ketchup; then add one quart of cream, it must have but one gentle boil after the cream is in. -

Fish sauce

W Frampton

2 spoonfull of Vinegar, 2 spoonfull of Gravy, a little Ketchup & a little Soy – add to this five sponfull of melted butter.-

Another Fish Sauce

W Frampton

A desert spoonfull of Soy & the same quantity of Ketchup, a little Lemon juice and a very little cayenne pepper mixed up with $\frac{1}{2}$ a boatfull of melted butter. -

Lord Dorchester Excellent Fish sauce for Piper or Jack

W Frampton

3 Spoonful of strong gravy, 3 D^o of Vinegar – 1 teaspoonfull of Soy and a little Flour and Butter -.

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Russian Pancake

Countze

Break the yolks of 3 eggs into a bason, add to them a table spoonful of milk, beat them and stir in flour enough to make a very thick batter – it must then be brought to the consistence of bechamelle Sauce, with new milk, brandy & powdered sugar – add the peel of two lemons grated, nutmeg & salt – Whisk half a pint of good cream - & beat the whites of the eggs very strong - immediately before frying them, add the batter to the cream & mix them, then ~~add~~ stir in the whites of eggs that are frothed – fry one side only of each pancake turning the fried part uppermost on the table dish, - sugar them & set them in the oven to rise – send up quick or they will fall. –

Hard Batter Pudding.

Lord Harrowby

to prevent it turning to oil & take particular care that every part of the chicken is moist with the Butter. Put a sufficient quantity of water into the stewing Pan let the Chicken stew till it appears sufficiently tender & done, than put a quarter of a pint of Milk with Chopt parsley & a very little Shallot or small onions chopt, & the yolk of an Egg beat into it, & a little flour to thicken the Sauce; mix these well together, put them over the Chicken and serve it up as hot as possible -.

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For a Lime Ash Floor-

Mrs M Frampton

Take of the ashes of Lime, and of Sand about equal quantities, but rather more lime ash than sand – mix them up with bullocks blood and water, into a very thick cement, and then lay the composition on in layers of about an inch thick, letting one layer dry before the other is put on; the Sand must not be sea sand, and the coarser it is the better, if the Lime is not very strong then your proportion of Lime Ash may be about two thirds and your sand one third. – It costs about 1s 6d the square yard.

To pot Partridge – like Moor Game.

Mr Frampton

To a brace of Birds one dozen & a half of Cloves double the quantity of Mace pounded, a large tablespoonfull of mixed pepper & salt, a small piece of Thyme, one lb of butter a large tea cup full of water – cover them close down in a pot & put them into the oven. Let them bake till the bones will easily draw out, then put them into pottong pots & all the liquor & sediments must be poured over them, then let them stand till quite cold & cover them with butter. –

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To Bottle Green Fruit

Mr Frampton

Let the bottles be very dry – Then put a lighted match into each & as soon as the bottles are full of smoke fill each as fast as possible with the fruit & cork it tight – scald them till the Fruit changes, & when they are cold cover the corks with mutton suet – The fruit should be very dry when gathered – The younger Gooseberries are the better. –

A Milky Rice Pudding

Mr Frampton

Boil 6 or 8 desertspoonfull of whole Rice for two hours in three half pints of new milk, stir this till it is a little cooler & add the yolk of one Egg which has been beat up – then mix it & add half a teacup full of cream & a lump of butter about the size of two fingers, then add four desertspoonfull of fine powdered sugar & mix it well with a spoon. Bake it by a quick fire in a Dutch Oven for half an hour.

Broth for Six people for one shilling

Mr Frampton

1 gallon of water, ½ a pint of split peas, 1 lb of lean beef cut in pieces, 6 potatoes, 2 onions, 2 oz of Rice; some pepper & salt, put it in a covered pot or kettle & let it bake or boil several hours.

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A Knuckle of Veal

Mr Frampton

To a large Knuckle of Veal put 6 quarts of water, 6 large onions, 2 Turnips, 1 Carrot 2 leaves of Cellery a little parsley & ¼ of a lb of ham; let them stew until reduced to half the quantity – then press it through a sieve into your Stew pan & let it boil up again, then put in two handfuls of vermicelli to thicken it take ½ a pint of cream the yolks of six Eggs & salt it to your taste. -

Tendrons of Veal

Mr Frampton

Take a breast of Veal & cut the gristly part from the bones, when so done cut the gristly part in thin slices & blanch them in some water with a Lemon squeezed in it when boiled & skimmed strain them off & put them in cold water. Put them in some good braize made of some white stock, or coulis, & fat of udder of bacon & fagot of Thyme & parsley onion & spice let them go until tender & serve them with some of those sauces or anything of the kind such as Truffle Sauce or Asparagus Pease, Harico roots or Mushrooms or glass them & serve them on Sorrel or other sauces or what you may think proper. –

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To Fat Poultry

Mr Frampton

Take an equal quantity of potatoes, turnips & barley meal – boil the two first until they are soft then squeeze out all the water from them & mash them up with Barley meal & warm pot liquor sufficient to make it into a consistency. Give it regularly 3 times a day & take particular care not to let any remain before them that is left

Semelles of Veal, Beef or Mutton

Mr Frampton

Take the poor part of each – cut them in thin stakes & form them to your mind – you may do them without crumbs for a change – by doing them in a little good coulis, & serving them with the same sauce only they require mushrooms & forced meat balls in the middle of the dish – The above is generally served with a sauce piquant made with the parings of the meat put into a stewpan with a little ham & seasoning of all sorts - let it draw down to a light brown then thicken it with butter and flour – squeeze in a Seville Orange or Lemon or two to your taste. –

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Punch Ice

Mr Franklin

The juice of 8 lemons to which add syrup of clarified Sugar to your taste & about ½ a small wine glass of cold water – take the whites of four Eggs & beat them to a very fine froth, then add a large spoonful of clarified sugar & beat it well together – put the lemons & sugar into a pail of ice with salt mixed with it & keep the vessel they are in constantly turning in the ice till the water appears at the top of the ice, then take the cover off & stir it till it is frozen to a substance – then put the eggs to it by degrees working it constantly together, when it is very well mixed put about half a wineglass of Rum stirring it at the same time. -

Drawing Pastilles

Lady Lansdowne

Vandyke brown – Spirit of turpentine – bees wax – melted all together. -

Another

Lady Lansdowne

2 parts soap, 2 soot, 1 wax.

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To Preserve Melon

Mr Frampton

Pare a thoroughly ripe melon & cut it into thick slices, put them into water & let them remain till mouldy; then put them into fresh water over the fire to coddle, but not to boil, as that would spoil them. Make a good syrup, when properly skimmed and boiling put the melon into it to boil for a short time. Boil the syrup every day for a fortnight & put it to the melon when a little cold. The last time you boil the syrup add the juice and rind of two lemons & 2 oz of Ginger finely pounded in a muslin bag.

To make Gooseberry Vinegar

Mr Frampton

The Gooseberries must be quite ripe & clean washed, green or white are the best – boil water & when cold put 3 quarts of water to 1 quart of gooseberries – let it stand 10 days – stir it well every day so that every gooseberry be mashed – strain it out & for every gallon of liquor put 1 lb of the coarsest sugar – when the sugar is dissolved ton it up in a cask – let it stand in the sun $\frac{3}{4}$ of a year. Cover the bung with a paper with a few pin holes to let in the air-. Instead of paper put a small plate of iron or Tin with holes like a nutmeg grater. At 9 or 10 months end bottle it for use. If it does not ferment during the 10 days put an yeast toast into it.

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Artificial Ginger

Lady Mary Cole

When Coss lettuces are beginning to run to seed cut them off & peel off all the strings till they are quite clean – cut them in pieces to resemble ginger (throw them into water as fast as you do them) & wash them clean -. Have ready some sugar & water in the proportion of a pound to 5 pints, put in a large spoonful of pounded ginger, tied up in a piece of muslin – boil it all for 20 minutes & set it aside for two days – then boil it again for $\frac{1}{2}$ an hour, repeat this 5 or 6 times in the same syrup, put it on a sieve to drain & wipe the pieces with a dry cloth -. Have ready a good Syrup with a great deal of scraped ginger in it, sufficient to give it a strong flavour – boil it in this syrup 2 or 3 times till it looks clear & tastes like East India Ginger. – Some lemon peel pared thin & boiled in the Syrup improves the colour. -

Library Floor

Markerton

1 Pint Turpentine - $\frac{1}{2}$ lb of Bees Wax – Mix these together till they are like a thick paste & then spread them on the Floor with a Brush – Then rub the Floor with a Bruch (with Bees Wax on it) & then with a coarse cloth till dry. A very thin painting of glue (size) may be put on first to the Floor if approved, to make it look rather darker. –

Wassail Bowl

Moreton

Rather more than two bottles of Wine – about half a nutmeg, a little flour, Cinnamon, & ginger boiled in a small quantity of the wine & strained in hot to the remainder if it, which must be previously warmed to melt the sugar, which must be put to your taste – About a round of Toast cut into four pieces put in just when served up – If not served up immediately to be kept by the fire. –

Lambs Wool

Moreton

6 Quarts of Strong Beer – 2 rounds of bread well toasted – 4 roasted apples – a small quantity of Nutmeg, ginger, Cloves & cinnamon – sweeten to your taste.

Orange Jelly

Mr Frampton

Rasp the rind of 2 China oranges, & squeeze the juice of 4 China D^o & 2 lemons through a lawn sieve – Put the rasping into the juice, boil ½ a lb of fine sugar till it begins to draw, keep stirring it till you have poured in the juice by degrees – boil 1½ oz of isinglass, strain it off & pour it to the juice – set it in a cool place & stir it frequently, when it begins to jelly fill the moulds – If the oranges are very sour 1 lemon to 4 oranges will be sufficient. –

Spinach Pudding

Mrs Portman

Pick the Spinach, & boil it well in water, strain it & chop it very fine, put it into a Stewpan with a little butter, & ~~spice~~ to your taste, - then add 4 Eggs, yolks & whites – beat them up well with the spinach till quite light; take a mould, butter it & fill it with the above ingredients – put the mould into a stewpan of hot water, & let it boil gently over a slow fire, taking care the water does not get into the mould – It will turn out like any other pudding – to be served to table with brown sauce.-

Sauce Remoulade for cold meat

Mr Frampton

Take 8 Leeks with about as much of their white as green on – slit and wash them – boil them 5 minutes in water, drain & put them in a mortar with a handful of parsley, 24 tarragon leaves, 2 large shallots. 2 anchovies half a clove of garlic, 4 dozen capers, pepper & salt & half a pint of Vinegar – pound them together, rub the juice through a sieve – just before it is served up add a spoonful of oil -.

Punch Jelly

W Frampton

To 2½ oz of Isinglass boiled in 3 half pints of water add the juice of 9 middlesized Lemons & the peel of one – Boil 9 oz of sugar in a little water to a Syrup & add 5 tablespoonfull of Rum – the Lemon peel must be taken out. The isinglass & water to continue boiling half an hour.

Artichokes à l'Italienne

W Frampton

Take 3 or 4 artichokes & cut them in quarters – put them on with some Madeira Wine, good stock & chopped sweet herbs – let them go till the leaves will come from the bottoms – Strain the liquor in a clean stewpan & thicken it with some flour & butter & season it to your taste & before you put it over your artichokes, add a little acid to it & then pour it over -. The inside or coke part must be cut out. –

Dutch cake

Abbotsbury

Take two lbs of flour well dried - $\frac{1}{2}$ a lb of butter – Two eggs – the peel of a lemon – 2 oz of loaf sugar & a little Barm – half a lb of Currants may be added.

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Ginger Soufflé

Moreton

Take $\frac{1}{4}$ lb of white bread & put it into a bason – pour upon it 1 pint of milk boiling hot, cover it down with a cloth for 1 hour – then pulp it through a coarse sieve – beat up the yolks of 6 Eggs – put them into the bread and Beat it up very well – melt $\frac{1}{4}$ of a lb of nice butter in a tablespoonful of water – pour it into your mixture – make it hot with fine pounded ginger – sweeten it to your liking – beat up the whites of your 6 Eggs to a stiff snow – Mix them well with your bread leu leu & just as you are going to put it into the oven which must be of a moderate heat – Bake it $\frac{1}{2}$ an hour & serve it up as a remove at second course.-

Lemon Cheesecakes

Mr Frampton

Take the peel of 2 large or 3 small lemons, boil it tender & pound it in a mortar – 2 oz of sweet almonds blanched & beat exceedingly fine, with a spoonful of orange flower water the juice of half a lemon, $\frac{1}{2}$ a lb of fine sugar $\frac{1}{2}$ a lb of butter & the yolks of 6 Eggs mixed all well together -. Half an hour will bake them.

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Pouche à la Romaine

Tuccis

1 lb of strawberries passed through a silk sieve, the juice of 2 Oranges & $\frac{1}{2}$ a lemon – a quarter of a pint of water & the syrup from a lb of lump sugar – Mix all together & pass it through a silk sieve – Put it into an ice pot & freeze it the same as ice but not so hard – after that put 2 oz of the syrup of sugar into a stewpan & set it on the fire – Whip the whites of 4 Eggs until it is very strong, then put it into the stewpan with the syrup – Stir it with a spoon until it becomes a paste, after the paste is very thick put it into the ice pot with the strawberries & ee. Stir it up together very fast with a spoon – then add as much rum as you think proper. This will make rather more than a quart. –

Plain Plum Pudding

W Frampton

Beat 4 eggs with $\frac{1}{4}$ of a pint of milk, $\frac{3}{4}$ of a lb of flour, the same of suet & the same of plums, all well together & boil it 4 hours. –

Nuns Biscuits

Lady Mary Cole

1 lb of sugar, 5 or 6 Eggs, ½ lb of Almonds blanched & beat with the white of the Eggs – Mix the sugar with the yolks & beat them well – then put in ¼ of a lb of flour & the rinds of 2 Lemons & beat it well – Bake the biscuits in a quick oven on tins well buttered & afterwards turn them out on paper that their sides may harden. –

Lemon Brandy (Citronelle)

Moreton

3 quarts of Brandy put into an Earthen pipkin with a cover – add to it 1¾ lb of fine loaf sugar the rind (pared thin) pulp and juice of 12 lemons & 1 quart of boiling milk – Let it stand 8 days, stirring it well every day, then run it through a jelly bag, putting it back ~~into the bag~~ into the bag till it runs clear – then bottle it & it will be fit for use – It will keep as long as you please equally good.

To burn in a Room like Pastilles

W Frampton

2 oz Gum Benzoin, 1 oz Frankincense, 1 oz mastic, 1oz Storax, ½ oz Myrrh, ¼ oz Cascarilla to be pounded together.

A Lemon Pudding

Mr Frampton

Boil the rind of 3 lemons till tender enough to pound in a mortar – Pound them well, then add 6 oz of butter, pound it well – then add 6 ounces of sugar & pound it altogether – then add the yolks of 6 Eggs, stirring it altogether with your pestle – Beat separately the whites of four of your Eggs & add to your other ingredients – A Puff paste – half an hour will bake it. –

Soup Meagre

Mr Frampton

Take 2 or 3 carrots, 5 onions, 2 or 3 turnips, 2 or 3 sticks of celery & some Leeks – 1 pint of dried or green Pease & a bit of butter the size of an Egg -. Simmer all these in about two quarts of water, a weak broth for four hours, then strain it off & add some Rice or Barley – make it simmer another hour – before you serve it add a bit of butter the size of an Egg. –

Orange Cakes

Lady Mary Cole

1 lb of oranges mashed, to a pound & a quarter of refined sugar, beat them till they are about the thickness of batter, then drop them about the size of dried apricots on China plates & set them before the fire to dry. –

Carrot Soup

Mr Frampton

Make a strong broth of any meat, mix a few white pease to make it thick – pound the carrots in a Mortar and then strain it through a sieve. –

Stewed peas

Mr Frampton

Take a quart of Peas green, put them into a stewpan with butter as big as an egg, & one large onion – Season them with pepper & salt – cover them close and let them stew softly for half an hour shaking the pan often – then take out the onion – add one spoonful of good gravy with butter & flour to thicken it – one spoonful of good thick cream – but the cream must not be put in till just before you serve it up for fear of curdling. –

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Crab Jelly

Lady Nicholl

Pare and core a good quantity of crabs, throw them into water to prevent their discolouring – when all are ready, put them into a well tinned preserving pan with water enough to keep them from burning – when reduced to a perfect sauce turn them into the jelly bag – After it has run dry to every pint of liquor allow 1 lb of lump sugar, add to this sugar as much water as may be necessary to dissolve it – let this be boiled candy-high so that a thread will draw from it – pour in the crab liquor boiling hot & boil it altogether according to judgement – persons accustomed to fruit jellies will always know when it is boiled enough.

For a Boat

Capt Corry RN

5 lbs of tallow, & 1 lb & ½ of Rosin melted together – all to be done but the thwarts.-

Another

1 Quart of Linseed Oil – 3 lbs of black Rosin – well boiled together & when nearly cold put on the boat like paint. –

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Mullicataunie Soup

Moreton

Put ½ a lb of butter in a stewpan & about a dozen onions cut small – pap them well over the fire: then add to it 6 quarts of good veal broth – cut up a couple of Chickens as for a fricassee & put them in a stewpan till quite tender – then put into another stewpan 6 Eschallots and a few Turtle herbs – pass them over the fire – and add flour sufficient to dry up the butter, & put to it 4 spoons full of curry powder, & ½ an oz of Turmeric – pick out your chicken & pour the broth into the other stewpan & boil it all the while & squeeze in the juice of two lemons, season it to your palate – strain it to the Chicken – and serve it up with Rice in a separate dish -.

For walking Shoes

Lord Ilchester & Lord Belmore

1 pint of Oil of Linseed – 2 oz of Indian Rubber – a small Lump of bees wax. Melt all well together over a stove & when nearly cold rub it with a brush over your shoes (but not over the soles of them) taking care to fill and cover all the cracks & crevices particularly where the Leathers join -. When the first coat is quite dry which will be in 2 or 3 days put on another - & in a few days more add another – It will keep out the wet of any days shooting –

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Dr Olivers Biscuits

Lady Mary Cole

To 2 lbs of fine flour add 2 spoonfull of good fresh barm with a little warm milk; mix it in a small part of the flour first – let it stand $\frac{1}{4}$ of an hour to rise – then melt a quarter of a lb of butter in milk enough to make it all into a stiff paste – which roll out & cut out for biscuits, & bake them in a very slow oven – take care to prick them well on both sides – they must not be too thin. –

Milk Punch

Moreton

24 Lemons, 3 lbs of sugar, 3 quarts of water, 1 gallon of milk 2 nutmegs grated fine, 1 gallon of Rum. –

Pare the rinds of 20 lemons very thin & steep them 16 hours in a quart of the Rum – Dissolve the sugar in the water – squeeze the juice of the 24 lemons & mix all together in an Eathern pan – except the milk which you must not let quite boil -. Just as it is rising take it off & pour on the ingredients – then let it strain through a flannel bag two or three times till quite bright – Bottle & cork it. -

Mr Clayton Brown

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Milk Punch

Lady Mary Cole

1 gallon of Brandy, 1 of water, 24 Lemons with half their peels, $1\frac{1}{2}$ lb of sugar, a Nutmeg shred – pour on these 2 quarts of boiling milk, stir it well – then cover it close & after 3 hours standing, draw it off through a jelly bag & be careful that none of the milk is left behind -. Bottle it for use like Shrub. – The milk should be used just as it is going to boil up. – NB the peels may be steeped in half the brandy for 24 hours. –

Drop Biscuits

Lady Mary Cole

6 Eggs – the same weight of sugar & the same of flour – leave out two of the whites – mix the flour & sugar by degrees with the Eggs – let them stand one hour, then drop them on tins & bake them in a slow oven – Cut them in strips when half done & put them into the oven again. –

Gateau de Pommes

Lady Mary Cole

$1\frac{1}{2}$ lbs of white sugar, 2 lbs of Apples (Russetins) pared & cut them & the rind of a large lemon – put a pint of water to the sugar & boil it to a syrup – put the apples to it & boil it quite thick – put it in a mould to cool & send it cold to table with a custard or cream round it. –

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Coloannon

Melbury

Take some mashed potatoes, 1 turnip, 1 carrot & some greens. Boil them until they are tender & chop them fine, & put it into a stewpan altogether with a piece of butter half the size of an Egg – a large spoonful of good Veal broth – season it with pepper & salt & serve it up hot.

To prevent Sun & Rain from injuring the names written
on Garden Sticks

Mr Fox Talbot

After the garden sticks are painted white, take a phial of Spirits of Turpentine, or Oil of Turpentine & put a good deal of Rosin into it, letting it stand a day till it has dissolved as much as it likes – then varnish the sticks with the solution, giving them two coats -. As Rosin is not touched by water this answers perfectly when used for painted sticks, written on with common stick. –

For incense

W C Frampton

8 oz Gum Benzoin – 4 oz Gum Mastic – 4 oz Frankincense – 4 oz Storax – 2 oz Gum Myrrh in powder – 1 oz Cascarilla Bark in powder –

Very good.

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Lemon Drops

Mrs Seymour

1 lb of double refined Sugar sifter very fine – grate the peel of a large Lemon & add it to your sugar – take the whites of 3 eggs, beat them to a froth, squeeze the juice of the lemon & beat it for half an hour. – then drop them on white paper – be sure your paper is very dry before you drop them on it – bake them in a slow oven. –

Raspberry, Gooseberry or any other Fruit Cakes. Moreton

Take your gooseberries when full grown but not turned – pick them clean, put them into a large jar, & set them in boiling water – coddle them till they are soft enough to rub them through a sieve – to a lb of this pulp, put a lb of sugar pounded & sifted fine &, so in proportion till you have what quantity you like. - & to every pound of fruit put the white of an egg & beat them with a twig whisk for two hours. – have in readiness a large quantity of biscuit papers & fill them – put them into a warm place to dry till the paper will slip off. –

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Red Currant Shrub

Take a pint of Red currant juice, 1 lb of Lump Sugar pounded – Stir it till the sugar is melted – Let it stand one night then add to it a bottle of Rum – Stir it well together & strain it through a Jelly bag & bottle it -. It may be drank immediately but will keep for years.-

Biscuit Puddings

4 Eggs – the weight of sugar, butter & flour – beat the Eggs & butter well together, then add the powdered sugar & flour, & beat them altogether – Put them in Cups & let them bake for ½ or ¾ of an hour. Add a little grated lemon peel. -- --Send up Wine Sauce in a butterboat to

eat with them – but not put round them in the dish as it prevents their being so good when cold & sent up at Luncheon the next day.

Pancakes

Moreton

Beat up one egg very well, yolk and White – add enough flour (about a tablespoonful) to make it stiff – a tablespoonful of Cream – about two tablespoonful of Milk. About a teaspoonful of Sugar – Fry with a little Butter – This will make four pancakes. -

excellent

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Orange Flower Biscuits

Melbury

Take powdered sugar, what quantity you chuse, & put as much white of Egg as will make the sugar of a thick paste; then pick some orange flowers & mix as many as you chuse in proportion to your quantity of sugar & whites of eggs in a bason, so as to be thick enough to roll in little lumps about the size of a walnut. – let your oven be rather slack – then put three pieces of paper between them & the tin plate. Put them in the oven & let them rise to a very light brown & take them off the plate when cold.

Fine Almond Faggots

Melbury

Cut some sweet Almonds in quarters – put them and some whites of Eggs in a bason together – then put a little powdered sugar to make the almonds stick together & mix them well in a baosn. – put some Wafer paper on your wire – make the almonds up in little heaps with your fingers as big as you pleases & sift a little powdered sugar over them before you put them in the oven – let them be a little brown & then take them out & cut off the part of the wafer paper round them that is ragged, but leave the Wafer paper at the bottom of them.

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Black Currant Gin.

Mr Jacob

To one quart of Gin put two quarts of Black currants, bruise them with your hands all abroad in the Gin – let it stand 24 hours – then strain it through a jelly bag and to every quart of juice put one pound of loaf sugar – Bottle and cork down. –

Irish Receipt for Yeast

Moreton

Mash about two quarts of malt in a gallon of boiling water & let it stand about two hours – then skim it off into another small tub, & when sufficiently cool add a tablespoonful of yeast – This will produce yeast enough for a large baking & you will observe that the yeast will fall to the bottom of the tub, besides that which rises to the top -. There is no occasion to put it near the fire, unless the weather is too cold for it to work without it – repeat this whenever you want yeast, always keeping a little of the formic yeast to make the new work – the process is in fact the same as brewing only you do not add hops to the wort by which any possibility is avoided of the bread being bitter and you can have it when you please. –

The above is the original receipt but we find that the proportion of two quarts of malt is not enough

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for one gallon of water when made in that quantity – it requires nearly three quarts to one gallon of water, but when made in a larger quantity the proportion is right, as it does not require more than four quarts of malt to two gallons of water – the quantity of yeast yielded by the 3 quarts of malt to 1 gallon of water is sufficient for the rolls of all sorts for rather a large breakfast but will not yield enough for bread at the same time – it should be kept just warm at all times of the year – the old yeast should be put down when it had just cooled down to be lukewarm -.

The Still room maid says that sometimes she has not succeeded in making it rise at all but this has happened very rarely - She begins making it at 12 oClock in the day before it is wanted for breakfast & makes it fresh every day – It is generally made in a large deep brown earthen Pan.

It has been used constantly at Mouton for many years.

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Lemon cream

Mrs Judith Frampton

Take three large Lemons, and squeeze them on a $\frac{1}{4}$ of a pound of sugar, then take a pint of Cream and boil it, boiling in it the peel of one lemon, and make it very sweet – then pour it on the Lemon juice and sugar, holding your hand very high while pouring it – make it the day before you mean to use it and scatter Fairy egg Sugar Plums on it when sent to the table- .

Buns

Gunton

2 lbs of the best bread dough – $\frac{1}{2}$ lb of butter - $\frac{1}{4}$ lb of sugar – as many currant or carraway Seeds as you think proper – Mix the butter in the dough as it is without melting it, and then the sugar and currants – use flour enough to make the dough dry – make them into a round shape, put them on buttered Tins – prove them in a hot place for $\frac{3}{4}$ of an hour – cover them with flannel – wash them with Egg or milk before baked – a hot oven is required -.

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Orange Sponge

Lady Mary Cole

Take some Orange jelly which is made very stiff – Beat the whites of 5 Eggs two hours, when the jelly is almost cold & begins to stiffen, stir in the Eggs & put it immediately in a mould – Other Jelly will do if you have any left & it may be flavoured with lemon –

Lilys Buns

To $\frac{1}{2}$ lb of fine flour add about $\frac{1}{2}$ pint of milk – 3 oz of butter melted in the milk one fresh egg & $\frac{1}{2}$ a teacupful of yeast – mix them well together & beat it to a stiff batter, then set it to rise by the fire – Only $\frac{1}{2}$ fill the Tins that they may have room to rise – bake them in a very quick oven – you may add Currants & Carraway Seeds – The tops may be done over with white of Egg & sugar -

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Friars Omelette

Lady Mary Cole

Take 12 Russet Pippins, pare, core & stone them as for Goose sauce – half a pint of water half lb of butter the rind of a lemon grated & powdered sugar, beat the yolks of 8 Eggs & the crumb of a penny loaf grated, stir them together – butter the pan all over very thick & even & then strew grated crumbs of bread to the thickness of six pence, then put in the batter & strew crumbs over it to the same thickness to become a Crust in baking - ½ an hour will do it – turn it out & squeeze ½ an orange over it or wine and sugar if approved You should have an oval frying pan to suit the shape of your side dish & half the quantity is enough for us –

To Mend Stone Articles – Dr Buckland. given by him to Mrs Llewelyn

4 parts of Resin -

1 part of Bees Wax -

5 parts of Plaister of Paris -

Melt the Resin and Bees Wax in a Pipkin & then stir in the Plaister of Paris – Spread it on both sides of the broken article - then heat them & press them together – the heat of the Fire will melt it again-.

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Portugal Cakes

Lady Mary Cole

Take 1 lb of new butter 6 eggs leaving out 2 Whites – work them together with the hand till the Eggs are perfectly mixed with the butter – add 1 lb loaf sugar sifted, 1 lb fine flour well dried - ½ lb of Currants (& a little mace if you like it) mix together – Butter your Tins & bake them in an oven that will not colour white paper – you may add Almonds sweetmeat, or orange water –

Chocoalte Puffs

Lady M Cole

Beat & sift 1 lb sugar & 3 oz Chocolate grated & sifted thro' a hair sieve – make it into a paste with the whites of Eggs to a froth then beat it well in a mortar & make them what shape you pleases – Bake in a slow oven in papers & Tins –

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Lemon Butter

Lady M Cole

A quart of Cream, boil it put in the yolks of 3 Eggs let it boil about ½ an hour as you see it thicken – but be careful it does not curdle – then put in 2 or 3 spoonfuls of lemon juice, hang it up in a cloth to drain till next day then beat it with sugar & lemon peel & serve it up with or without Cream.

Almond Queen Cakes

Lady M Cole

¾ lb loaf sugar pounded & sifted very fine, 8 Eggs leaving out ½ the whites, beat the Eggs to a froth, as it rises put it to the sugar & then beat them together Blanch ½ lb of sweet

almonds, beat them well, add them to the eggs & sugar, beat them altogether till they are white & light, then put in 4 oz of Sugar & the peel of 2 lemons grated, just mix it in & put them in buttered tins – bake in a moderate oven –

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French Fritters

Lady M Cole

Sweeten $\frac{1}{4}$ pint Cyder & make it into a thick batter with flour, pare some Apples & slice them thin, dip them in the batter & fry them over a quick fire to a fine brown – 5 minutes does them but they take a great deal of butter or lard in frying – grate sugar over them –

Crisp Pancakes

Lady Mary Cole

1 Pint fine flour – Yolks of 6 Eggs, Whites of two – make it into a batter with a little warm milk & some sack salt (& spice if you like it) take the smallest frying pan you can get & bake them but not too much – then boil them in Lard as you do fritters & they will be crisp as wafers & yellow as gold –

Almond Paste

original receipt
For the hand

Take $\frac{1}{2}$ lb of Bitter Almonds – pound them half an hour – add 2 tablespoonfuls of Brandy – pound half an hour more – Then add two yolks of Eggs – pound as before – than two table spoonful of Honey and pound half an hour more.-

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Chicken Toast

Lady M Cole

Take the white meat from a dressed fowl, mince it & beat it in a mortar, with an equal quantity of mild cheese & some crumbs of grated bread a little cream & the yolks of 2 or 3 eggs, a little salt & a little pepper – Put these ingredients upon some fried toast & brown them with a salamander –

To candy Orange Flowers

Lady M Cole

Take orange flowers just beginning to open – put them in boiling water, let them boil till tender Add a little lemon juice, strain & dry them between two napkins – make a thin syrup & when almost cold put the flowers in & let them stand two days – then boil the Syrup smooth, & let them stay two days longer – strain & dry them then candy as you like them to appear – I think the lemon juice should be added to the Syrup instead of the first water -

Mrs Hills 3 minute Pudding

Boil ¼ pint milk and put in one Egg well beat – sweeten, put it in a cup – tie it down & put it into boiling water & let it boil 3 minutes

To preserve Green Fruit without Sugar

Green currants green gooseberries, greens apricots Ripe Currants, Cherries, Damsons, green gages & apricots – The fruit must be gathered quite dry & the stalks cut off – Then put them into strong glass bottles with wide mouths & corked as close as can be – put them into a brisk oven after the bread is drawn – as soon as the fruit begins to sink in the bottles they should be taken out & when cold placed in a cellar till wanted – Ripe Apricots should have the kernels taken out & put in the bottles before they are corked-

Lady M Cole

Egg Patties

Lady M Cole

Break 5 orb Eggs into a stewpan, leave out half the Whites – beat them well & put about an ounce of butter, some salt & pepper – Stir over the fire until as stiff as you like it –(add Taragon vinegar & chopped parsley if approved) make some light stiff paste to put it in but not till after it is baked –

Another –

Boil some Eggs 3 minutes, take off the Shells leaving the eggs quite whole – turn them up in some paste & fry them of a nice brown like some sorts of Rissolles – very good –

Stone Cream

Lady Mary Cole

Boil some Isinglass in Cream & strain it – put some Apricot or other preserve in a deep dish & when the cream is cool pour it over the sweetmeat & let it stand till cool – It must be served in the same dish & ornamented on the top as you like. Fresh fruit will do – it should be stiff –

Cream Pancakes

Lady M Cole

Take 1 pint of Cream boil it & pour it on a ¼ lb of butter – Stir it till nearly cold – Take six Eggs leaving out 2 whites, beat them with 4 spoonfulls of flour, then mix it altogether & keep it warm till you are ready to fry – It must stand an hour before used rub the frying pan with the fat of veal or beef suet or butter in a bit of muslin – Set the dish the pancakes are to be served in, in hot water to keep warm – the Pancakes are not to be turned but laid one on another with powdered sugar between –

The above quantity makes 15 pancakes –

Lady Nicholls' Rice Pudding

Pick the Rice & wash it in several waters – boil it tender & drain off the water, put it in a mould leaving a hole in the middle & fill it with sweet-meat – then turn it down in a dish & pour Custard or Cream round it & stick the rice all over Almonds like a hedgehog

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Restoration Broth

Lady M Cole

1 lb beef – 1 lb Mutton – 1 lb veal – no water put into a Jar or other convenient Vessel & stopt close – put it into the oven or place it in another Vessel of boiling water & in 3 or 4 hours it will be full of good broth – the jar may be conveniently tied up in a cloth & allowed to hang in the copper when boiling, care being taken that it is stopped too close to admit any water, or the mouth of the Jar above the water –

Dutch Wafers

Lady M Cole

2 Pints Cream – 1 pint Milk – 2 lbs flour mixed as for a pudding – add 3 Eggs well beaten, a little Salt, ¼ lb of butter must be melted in the Milk – Mix all well together & put in three spoonsfull yeast – put it near the fire to rise in the meantime make the Irons hot over the stove fire then pour in the batter & turn the Irons till they are of a fine brown –

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To preserve Pease

Lady M Cole

Gather green pease when not too young & tender – about middling size for they have then the best flavour – Shell them directly & separate the larger ones, putting them into bottles and shake them frequently to hold more – then cork & fasten them down with Wires – put them in a water bath & make it boil an hour & half or 2 hours if the season is hot & dry – the larger ones will take the longest time – The bottles must not be too full or they will burst in boiling – French beans or Windsor Beans may be preserved by the same process – The Corks should be the very best & be much compressed before put in the necks of the bottles & rammed in tight - Linen spread with the Luting before mentioned put over the Corks to keep out the air –

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Orange Biscuits or little Cakes

Mrs Mundy

Boil whole Seville oranges in two or three waters, till most of the bitterness is gone; cut them and take out the pulp & juice; then beat the outside very fine in a mortar & put to it an equal weight of double-refined sugar beaten & sifted – When extremely well mixed to a paste, spread it thin on China dishes, & set them in the sun or before the fire; when half dry cut it into what form you please – turn the other side up & dry that – keep them in a box with layers of paper – They are for desserts; & are also useful as a stomachic, to carry in the pocket on journeys, or for gentlemen when shooting, & for gouty stomachs –

For Magnesia Work, in imitation of Point Lace

Three fourths of Calcined Magnesia to be mixed with one fourth of fine powdered lump sugar and moistened with Gum water not made very thick – Common Magnesia is apt to turn red and a greater proportion of sugar makes the work shine too much – The pattern to be run with rather coarse common ball Cotton on Patent Silk net & then filled up with the magnesia and Gum. –

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To varnish

Lord Ilchester

Use first Copal, then Pumice, then Putty powder, then Rotten Stone, then Oils and Powder -.

To make Size

Boil Parchment shavings till quite dissolved – After standing to cool it will get stiff, and you must melt it again over the fire till it is of a consistency for use-.

A Stone Colour (The Cieling of the Trinity Chapel Moreton)

10 lbs of Whiting, ½ lb of Umber, 1 oz of Prussian Blue mixed well together with cold water.

Another – (The Church at Moreton)

10 lbs of Whiting, 9 oz of Umber, 1 oz of Prussian Blue.

Another, rather darker (for the groinnings of the Church

10 lbs of Whiting – 10oz of Umber, 1/10 oz of prussian Blue

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Luting or Cement

Lady Mary Cole

Quick Lime slaked in the air by being sprinkled with water, till it is reduced to a powder. The powder in this state may be kept in a bottle corked for use – This Lime mixed with skim milk Cheese & formed to the thickness of a paste, produces a Luting which hardens rapidly & withstands the heat of boiling water. –

Lipsalve

Mrs Grady of Grange

¼ of lb of fresh Marrow after it has been well cleaned and strained – 1 oz of raisins stoned and sliced - ½ a pennyworth of Alkanet Root – Boil all up well together & strain it off through Muslin for use. –

To wash Blonde Lace – particularly Mock D°

Put a little Salt of Lemons in some boiling water with a little Gum – into which put the Lace till it is clean. Take it out and roll it smooth with a bottle and afterwards iron it between some Muslin paper. –

Management of a Pomegranate Tree,

Is to take care to cut some of the old branches every two years in the March pruning, and to train in plenty of young branches in the July pruning; by so doing, you will always have plenty of good flowering branches as it is only the two years old branches that bear the blossom

Stinsford – Lady Susan O'Brien

To make Gum

Take as much Gum as you think proper – cover it with Vinegar in a wide necked Bottle without any cork – Fill a saucepan with as much cold water as will rise as high as the Gum & Vinegar when the Bottle is immersed in it – Tie the bottle to the handle of the saucepan to keep it steady while on the fire – Boil it on a slow fire till the Gum is quite dissolved, stirring it occasionally. –

Slim Cakes

Lady Listowel

Begin exactly as you would to make a common Pie Crust, only instead of water you mix it up with an egg (both white and yolk) beat up with some new milk; the quantity of milk depends upon taste – They must not be baked in an oven as that burns them too much, but on a Girdle which is a smooth flat piece of Iron which is placed either over the fire or on the hot heath-.

Soda cake

Mrs Newton

1 lb of Flour, ½ lb of Sugar, ½ lb of Currants, ½ an oz of Carraway seeds, ¼ lb of butter, a teaspoonful of Soda (free from lumps) dissolved in half a pint of new milk, and mixed quite smooth with it – The Butter to be nibbed with flour – Candied Lemon is an improvement – To be baked in a pretty hot oven an hour and three quarters-

Fish sauce

Super excellnt

Quarter of a Pint of Cream – one large spoonful of Mushroom Catsup – half a spoonful of Essence of Anchovy – a little Cayenne Pepper – mix and boil these together & just before you take it off the fire add ¼ oz Butter rolled in Flour – Keep stirring it all the time. –

Minced meat

Markeaton

2 lbs of fresh Tongue	4 lbs
4 lbs of sharp Apples	8 lbs
4 lbs of Suet	8 lbs
3 lbs of Raisins	6 lbs
3 lbs of Currants	6 lbs
2½ lbs of fine powdered Sugar	6 lbs or nearly so

½ ~~¼~~-lb of candied Citron 1 lb
½ ~~¼~~-lb of candied Orange Peel 1 lb
Half a Pint of Brandy 1 pint
Half a Pint of Lemon Juice 1 pint

Let the ingredients be chopped very fine & be well mixed currants Raisins and all chopped fine – Season with Cloves, Mace, and Nutmeg – Put it into an Eathern Pot and cover it close until you use it -.

This is a famous receipt & is super excellent.

To Clean Or Moulins

The article to be carefully dusted with a Soft Brush & then washed with Soap & Water Milk warm & then rinned with clear cold water – a sponge is the best thing to use -.

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Black caps

Lady Vernon

Peel and core your apples – cut them in halves – rub them over with white of Egg and Loaf sugar sifted – put them in the oven until done of a very dark brown – then put them on the dish with a common custard -.

Mr Noon's famous Fish Sauce -

Markeaton

Take walnuts when proper to pickle – beat them in a Mortar – then squeeze them through a thin cloth – let the liquor stand to settle – pour off the clear – to every pint of liquor add 1 lb of anchovies - ½ a quarter of an oz of Mace – the same of Cloves and of Jamaica Pepper – Boil together until the Anchovies are dissolved then strain it through a hair sieve, and to every pint of liquor put ½ a pint of White wine vinegar – a good many Shalots and Garlic -. Boil it again till they are tender and strain it again a little at a time through the Anchovies – it makes it clear – Let it stand till cold, then bottle it for use –When used mix it with melted butter to your taste-.

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Game Cutlets

Small parts of any game sent from table pounded in a mortar till quite a paste with some small proportion of Shalot, onion or Garlic & the usual Salt and pepper – Pot the paste and secure it from air like common patted Meats – When wanted the paste is to be cut out the size and shape of cutlets & a bit of white stick put in at the end in imitation of bone.

Very Light Batter Pudding -

Mrs Newton

Two spoonsfull of Flour – 2 Whites of eggs beat with a Knife on a plate quite stiff about five minutes – 2 Yolks well mixed with about half a pint of Milk, then stirred altogether – the whites must not be put in till just before you boil it which takes about 1 hour and a quarter –

It is boiled in a bason and put into boiling water.

Ginger Biscuits -

Gunton

1 lb of the best light dough – 1 oz of Butter – 2 oz of Sugar and as much Ginger as you think proper – work the above altogether – make them about the size of a very small Bun put them on Tin plates – prove them well, and bake them in a quick oven. –

Biscuit Pudding -

Bowbridge

Take a mould and butter it well – stick it round with Sweetmeats – then slice a Sponge Cake (or French roll) put a layer of cake and a layer of Sweetmeats alternately till the mould is nearly full – then pour over a little Sweet wine – take a pint of cream & 4 Eggs beat up and sweetened to the taste with Lump sugar, & pour it into the mould over the cake – Steam it for $\frac{3}{4}$ of an hour – serve it with wine sauce, & garnish the dish with sweetmeats –

Excellent

Anchovy Butter -

Carlton House Receipt

Take four anchovies –wash, bone and pound them in a Mortar – Boil some Parsley and rub it through a Sieve – Mix Two ounces of Butter with the anchovies and Parsley, and make it into Pats-. Serve up with the Cheese-.

Stewed Beef -

Mrs Corbet
Stinsford

Cover the bottom & sides of the stewpan with fat Bacon, wrap the piece of Beef in writing paper & put it into the stewpan – so prepared, add turnip, carrot, celery, onion, & a Bay Leaf to it, & a few pepper corns, mace & two or three Cloves – put a pint of water to the above, & let it stew till quite tender – then serve it up with turnip & carrot sauce as for haricot of Mutton. –

Drusilla Langford says that in the superexcellent Stewed Beef she used to dress at Mrs Framptons, she never put either Bacon or writing paper to it, nor Bay Leaf, but that Mrs Jeans of Stinsford who taught her did add Bay Leaf -. In regard to the quantity of water she only put sufficient in the stockpot where the Beef was always stewed, to prevent it from burning to - & of course the quantity of water must be regulated by the size of the Beef. –

Dorchester 1836

Soupe à la Palestine

Hodsack Priory

Two dozen Jerusalem Artichokes – two onions, some celery - $\frac{1}{4}$ lb of Ham put over a slow fire with 2 oz of butter for half an hour -. Then add two quarts of White Stock – when the vegetables are sufficiently done, pass it through a Tammy- add some cream, and season as approved of. –

Lemon Cheesecakes

Abbotsbury

Mix 2 ounces of Sifted Sugar – 2 ounces of Butter – the rind of 2 Lemons boiled – the juice of half a Lemon – Pound them in a mortar with 3 Eggs – a Puffpaste . –

Rusks for Breakfast

Abbotsbury

1 lb Flour – 2 oz butter – 1 oz sugar - a large spoonful of yeast – to be mixed with warm new milk and to be baked in a slow oven.

Pot Pourri

Melbury

Rose Leaves, Thyme, Lavender, Marjoram, sweet Briar, dried and put in layers with Salt & sprinkled with Salt – or any other Sweet Herb. –

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Apple Snow

Abbotsbury

½ lb of roasted apples – 6 oz of Sugar – the juice of ½ a Lemon, a pinch of Alum – Whip them together for an hour – Put cream or Custard round it in the dish. –

Abbotsbury Tea Cakes -

famous

1 lb Flour - ¼ lb of Butter – 1 tablespoon of yeast – a small bit of sugar - d^o of Salt – baked in a moderate oven about 10 minutes. –

Black Butter

abbotsbury

Take an equal quantity of fruits of any sort when quite ripe – put it in a saucepan with hot water, in a preserving pot with a cover to it until it is all of a pulp -. Rub it through a sieve - ¾ lb of Sugar to 1 lb of fruit – boil it gently over a slow fire until quite stiff enough to turn out into pots. –

It is chiefly intended for breakfast – or children

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Ratafia Cakes

Abbotsbury

¼ lb of Sweet Almonds – 2 oz bitter Almonds –an equal quantity of fine sifted Sugar – White of Egg well beaten to a froth - . Mix the whole together – make them the size of a Walnut – put them on White paper – bake them in a slow oven on tins -.

Buxton Biscuits

Take 3 lbs of Flour – rub in ½ Butter- then add ½ lb Lump Sugar and 3 Eggs with a teaspoonful of the carbonate of ammonia – Mix to a stiff paste with milk, bake in a moderate oven – to the above may be added 5 or 6 drops of Essence of Lemon. –

Black Currant Whiskey

3 lb of fruit 3 lb of sugar 1 gallon of whiskey, Bruise, strain, bottle.

Jumbles

Melburys

Take hot water in a Stew, a nob of butter the size of an egg – then add flour until the paste is very stiff – take 3 eggs & beat them well with the paste & fry them in hot fat. –

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Black Currant Whiskey

Col. Porter

Take 3 lbs of black Currants – bruise them well – Pour upon them a Gallon of Whiskey & let it stand 12 hours – then add 3 lbs of clarified Sugar - & let it stand 12 hours more – Then strain & bottle for use – this makes a superexcellent Liqueur

IfS

Soufflé of potatoes -

Dorchester

Roast 1 dozen of round Potatoes & when quite hard cut off the tops, empty them, set the Skins on a baking sheet, mash them inside with a little cream, and Salt – have ready 4 Eggs, beaten to a strong froth, mix them with the potatoes & fill the skins half full – bake them in a quick oven about ¼ of an hour – Parmesan cheese may be grated into the Potatoes before baking -.

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To dress Spinach -

Markeaton

The spinach to be boiled very green in plenty of salt and water, then squeezed quite dry & passed through a Sieve, & put into a stewpan and stirred for a short time over the fire, till no moisture whatever remains – then add about ¼ lb of Butter, two tablespoonfuls of Bechamelle sauce, salt and pepper – let it stew briskly for a few minutes & just before sent up add about a quarter of a pint of thick cream – or sufficient to make it liquid -.

Plum Pudding

1 lb raisins - ½ lb Currants – 1 lb Beef Suet chopped small – 6 tablespoonfull of Flour – 3 d^o of Brown Sugar – the yolks of 8 Eggs and the whites of 4 Eggs beaten well together -. The ingredients should be mixed over night, and it will take 4 hours boiling – put a nutmeg and a Glass of Brandy with a little candied Lemon Peel before you put it on the fire -. NB a most excellent Receipt – Moreton. –

To cure Hams

Mrs Bower

1 lb Bay Salt - ½ lb Common Salt – 2 oz Pepper -2 oz Salt Petre – grind these ingredients quite fine, and mix them well together -. Rub the Hams with it and let them lay in it 4 days, rubbing them well every day – then pour over them 1½ lb of Treacle -. Turn and rub them three times a week for a month, after which lay them in a Tub of Cold water for 24 hours, and then immediately hang them in a Chimney to dry -. These ingredients are sufficient for 2 Hams of from 12 to 16 lbs weight -. When dressed they should not be soaked in water over night but put into Cold Water over the Fire..

To make Paper Transparent

Dissolve a piece of White Bees Wax about the size of a Walnut in half a pint of Spirits of Turpentine -. Lay the Tissue paper on a cheese-board and with a soft Brush dipped in this liquid go over it on one side and then on the other – Hang it up to dry – some add Resin and some put Resin instead of wax – It will be ready in a few days -.

To preserve Eggs - L^y bad!

The eggs are to be well greased all over with fresh Butter and then laid in dry Bran in a box, layer upon layer -. Mrs Seymour

Scotch Cakes

14 oz of powdered White Sugar –

14 oz of Butter -

14 oz of Almonds –

14 Oz of Citron

1¼ lb of Sifter Flour –

9 Whole fresh Eggs –

A little powdered Cinnamon & Mace –

The Butter must be beat to a Cream & the Sugar, Eggs & Flour worked into it, as is done for Pound Cakes, and the Citron & Almonds sliced up not over fine to be mixed in fast and lightly -. This quantity will make a cake the size of a Dinner Plate -. Bake it in a Tin Shape or hoop papered double in a middling hot oven -.

Mrs Norton – Weymouth

Rhubarb Jelly

Cut the Rhubarb in short lengths into an earthen vessel – Cover it close – put it in a slow oven to draw out all the juice – it must not boil or the juice will be thick – When it is

thoroughly drawn out Strain it through thick muslin into a bason on three quarters of a lb of sugar to 1 quart of the juice – let it stand till the Sugar is dissolved stirring it often – 1 oz and half of Isinglass cleared as for other jellies – when nearly cold put it to the juice – stir it well & put it in the mould letting it stand one night -.

It might be made either of the Red or the Green rhubarb but the red is considered the best.

Markeaton

Ginger Beer – Lady Waterpark

1 lemon Squeezed & the peel put in – 1 oz powdered Sugar 1oz Cream of Tartar - 1½ lb Loaf Sugar dissolved in a quart of boiling Water – then add 3 quarts of Cold Water – Two tablespoonsful of good yeast – Stir it all up, let it stand 12 hours – then strain it through a flannel bag & bottle it – In 48 hours it will be fit to drink -.

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Melbury Breakfast Puffs

Take half a pint of Boiling Water, and put it in a Stewpan over the Stove. Fire with an ounce of good Butter -. Let it quite boil -. Then add Six ounces of fine Flour mixing it well whilst over the fire -. When it is smooth, take it off the Fire & add the yolks of three Eggs. Mix them well together – Beat the whites to a good froth & add them – Mix the whole well together – Drop them on tins and bake them in a slow oven – 20 minutes will bake them –

Lord Belmore – Potting Pheasants – Lord Yarborough

Lay bars of Bacon at the bottom & sides of a Potting Pot, that will contain three Pheasants – Truss the Pheasants as for stewing – make a force for the Pheasants of equal parts of fat and lean Pork – season it well & with basil, marjoram – Fill the Pheasants with the force meat & one Truffle in each Pheasant -. Put the Pheasants in the pot Breast downwards – have some fat Bacon chopped and pounded & press down between the Birds – Put two dozen Truffles over this, and bars of Bacon over the Truffles –Tie a sheet of paper over the top, and put the cover on – bake them in a moderate oven – 3 hours and a half for young Birds four hours for old ones – When taken out of the oven take the cover & paper off, and the next day cover all with good Lard – a Pye thus prepared keeps for months –

Loose recipe: Preserved French Beans

Take any kind of French Beans gathered when just ready for cooking lay them in layers in an Earthen Crock each layer completely covered with salt, till the vessel is quite full Then tie them down tight to keep during the winter when required for use The French Beans must be previously soaked for 6 hours and the water changed once or twice Then treat them as fresh gathered.

Loose recipe: To stew Pease

Take two quarts of pease put them in a frying pan with a quarter of a pound of butter put your pan on the fire keeping the pease stiring constantly till they begin to split then put them in a small stewpan. Take two large goss lettice pick of the out leaves & cut them small & cut two onyons with them dry them well in a cloath & put them in the frying pan with 2 ounces of

butter keep them stiring over the fire till pretty tender then add them to the pease then get some prepared gravey & put as much gravey to the pease as will cover them put them on a slow fire to stew till tender then take a piece of butter rould in flower & thicken your pease with it put salt to your teast & a little ground pepper & one table spoon full of anchovy liquer. & serve them up very hot

Page 190

Pommes à la Portugaise

Mix 2 spoonsfull of fine flour with the yolks of six Eggs – 1 Pint & a half of cream – 1 Spoonfull of orange flower water – a little Cinnamon & orange peel & Sugar -. Stir all these ingredients over the fire till it boils – then put it in a deep dish; - pare and core 6 or 8 Apples; then blanch them a little to make them tender, then put them on your cream in a dish & fill the apples with apricot Jam, raspberry Jam or Currant Jelly – and bake it in a quick oven –

There must be a small quantity of sweetmeats put on the top of different parts of the cream -.

Page 191

Major Bridges Receipt to make Rabbit Soup

Stew two or three Rabbits in some good stock with a few vegetables & herbs for five or six hours – pound the Rabbits well in a Mortar and rub them with great care through a fine Tamies Cloth – season to taste – the Vegetables and herbs not to be served with the soup.-

Ham Cake – Melbury & Moreton

Take the remains of a Ham that may be getting dry – pound it in a Mortar very finely with all the fat – Season it with pepper and mixed spice; add to it clarified Butter sufficient to make it moist – Put it into a Mould & place it in an oven for about half an hour – it should be prepared the day before it is wanted – put the mould for a few minutes in warm water in order that it may turn out properly. Tongue may be substituted for the Ham but it must be mixed with a larger quantity of Butter in the pounding – The small Cakes are made the same way, only made into Little Cakes and fried & served up round the mashed potatoes-

Page 192

Sponge Puddings Moreton

These Puddings must be made with the greatest exactitude -. Cream – a quarter of a lb of Butter – and add four Eggs the whites and yolks – two ounces of white pounded Sugar, and two tablespoonfuls of Flour -. Beat the whole up slowly – Fill six small cups and bake them for exactly twenty minutes – Serve with Wine sauce -.

Petits Pots de Volaille.-

Take an old Pheasant, Fowl, or Rabbit – cut it up with a few bits of Ham, carrot, onion, salt, spice & sweet herbs -. Let it boil in a quart of Water for 2 hours, then strain the broth through a napkin -. Mix in 7 yolks of Eggs and strain it thro' a Tammy – then fill 8 very small custard Pots, put them in a close covered stewpan and water with a little fire on the top, & let them steam for about a quarter of an hour.- for second course.

Page 193

Torone Cakes

Blanch a quarter of a lb of sweet Almonds – or $\frac{1}{4}$ lb of Pistachio Kernels – Cut them in thin slices with some bits of preserved orange peel and a few crisp orange flowers - . Beat up two whites of eggs to a strong froth- add three tablespoonsfull of Fine Sugar – Mix then well together – Drop them on white paper of the size of a walnut – bake them of a light Brown.-

Buns M^cMillan

1 quart of milk – 1 pint of thin yeast - $\frac{1}{2}$ lb of lump Sugar - $\frac{1}{2}$ lb Butter – the same Dough may be turned into as many different sorts as may be wanted.

Apple Jelly M^cMillan

Take three Dozen good Apples – pare & core them – put them in a pan with $1\frac{1}{2}$ pints of Water – let them boil till quite in a mash, - & till all the strength is out of them – then strain them and to every pint of the liquor add a lb of Loaf Sugar, & some Lemon Juice and peel – Let it boil till it will Jelly – then take out the peel and pot it.-

Page 194

Seed Biscuits -

Macmillan

3 lbs of Flour – 1 Pint of Milk – Half lb of Butter - $\frac{1}{2}$ lb pounded Sugar – 3 oz caraway Seeds – half oz of Volatile Salts.-

York Biscuits -

Macmillan

6 lbs of Flour – 1 lb Butter - 1 quart new Milk - 1 lb Sugar – 1 oz of Volatile Salts.-

Brighton Biscuits

M^c Millan

3 lbs of Flour – 1 Pint of Milk – 1 lb of moist Sugar – 2 oz Butter -- 2 oz Volatile Salts.-

Captains Biscuits

M^c Millan

7 lbs of Flour – 4 oz Butter – 1 quart of Water

American Biscuits

M^c Millan

4 lbs of Flour – half lb of Butter - 1 Pint new Milk

Butter Biscuits -

M^c Millan

1 quart Milk – 1 lb of Butter - $\frac{1}{2}$ pint of yeast – Mix well & let the Dough stand about a quarter of an hour.-

Page 145

Smooth Orange Marmalade

M^c Millan

To each pint of fruit take 1¼ lb of single refined Sugar – Dissolve the Sugar with a pint of water to every 3 lbs of Sugar – Boil the Syrup to a candy heighth -. Wash the Oranges & when rubbed dry, grate off the rind -. Cut the skin in 4 quarters & tear it off with the hand -. Tie up the skins in a cloth – put them in boiling water & boil them once on a slow fire for 2½ hours – Squeeze the water from them & beat them in a mortar to a smooth pulp – Two thirds of the skins are sufficient to thicken the Marmalade -. Scrape the pulp & juice of the Oranges from the Core & Seeds & add it to the Syrup and boil it 20 Minutes – Add the pounded skins, mixing them well in the pan – Put it again on the fire to boil five minutes – throw in the grated rind a minute before taking off the marmalade -.

NB. Before papering up the Pots of marmalade, add two or three tablespoonsfull of rich syrup, which candies to a cake & preserves the marmalade for years if kept in a dry place.-

Page 196

Scotch Orange marmalade

M^c Millan

Take equal weight of Sugar and Oranges – Grate half the oranges – Pick the pulp clean – Clarify the Sugar – Boil the ungrated orange skins till a pins head will go easily through them – Scrape them very clean and cut them into chips – When the Sugar is clarified (a mutchkin of water to 3 lbs of Sugar) put all the pulp and chips into it, and three or 4 tablespoonsfull of that in which the grated has been infused – After it begins to boil, it should boil from half an hour to three quarters .-

Grated Marmalade

M^c Millan

Take equal quantities of fine Sugar & Oranges – Clarify the Sugar – Grate the Oranges quite down to the duff – then cut them in quarters & scrape all the pulp & juice free from the skins & seeds – Put on the grated to boil a good while before the pulp, as it requires to be longer boiled to make it soft – Try it in a saucer & when it jellies & the grating soft it is enough -. NB. No sweetmeat is the better for too much boiling – give them their portion of sugar & no more boiling than is necessary – or the fruit loses its flavour & acquires a burnt taste & if not sugar enough it is sure to ferment -.

Page 197

To dry Cherries

Dunkeld

Six lbs of Kentish Cherries – stone them & put them into a pan – Sift 1 lb of lump Sugar over them – Let them remain all night – the next morning boil them for 10 minutes, & repeat that twice more every day – then drain them out of the Syrup & lay them on Tins or glasses – first put them on writing paper & turn them every day – when dry lay them in a box with white paper between.-

Ginger Cakes

M^c Millan

Half on oz pounded Ginger – 1lb fine flour - ½ lb of Butter – 1 lb Sugar – as much water as will make it into a stiff paste – work it well & roll it out thin – Shape it out with a round cutter and bake in a slack oven.-

Seed Biscuits

M^c Millan

½ lb fine Flour - ¼ lb Butter – rubbed together - ¼ lb Sugar – a few carraway seeds – 2 Eggs
Well beat – mix it well and make it into a stiff paste – Roll it very thin – Cut it with a round
Cutter – Bake a pale brown – 8 minutes are enough – Prick them well or they will blister -.

Page 198

Apricot Chips

M^c Millan

Gather the Apricots before they are quite ripe – split them in halves – Slice them very thin
into a bason – Shake some doublerefined Sugar over them – Let them lay till night – Turn
them on a Sieve to drain – then lay them single on glasses & dry them in the Sun - They
must be turned once or twice a day.-

Also page 39

Biscuits à la Reine

Moreton

Rub a Lemon upon a piece of Sugar & scrape off about as much of the Sugar where the
lemon peel is as would lay on a large shilling – Whip the yolks of three Eggs and the Whites
of 3 ditto separately - then stir them with a spoon together, a very little with the grated
Lemon peel & sugar in it – and drop them upon a Tin - 10 minutes will bake them - They
should be soft & of a light yellowish Brown - Cut a hollow in the centre of each as soon as
they come out of the oven – Whip some Cream with Lemon peel grated in it the same way,
and just before they are dished up put about a Table spoonful of the Cream into the middle
of each – To be served up as a remove at Second Course – a napkin placed under them on
the dish.- then lay it on in humps upon the middle of the biscuits & send it up-

Page 199

Cucumber Ketchup

Miss Smart

Take 20 large cucumbers, about 10 onions – Slice them into an earthen pan – Strew a little
salt between every layer -. Let it stand 24 hours, then strain it through a cloth and to every
quart of liquor put a pint of White Wine, a quarter of a pound of anchovies, and spice of
every kind in flannel – Boil it slowly an hour, strain it, and when cold bottle it, and resin the
corks – Let it in a cool place.-

For cleaning marble

Lansdowne House

¾ lb Bay Salt, a lump of Whiting about 2 oz dissolved in boiling water. Then add ½ pint of
“Soap Lees” – Lay it on the marble chimney piece with a brush as if you were painting – It
may stay on for a month or two. To be washed off with a sponge & soap & warm water –

To obscure Glass

Mastic varnish. A little Whiting & Lamp black

Minterne

Excellent Cement for China, Glass etc – Ditto

Isinglass dissolved in a small quantity of Gin or any other spirit.-

Page 200

Melbury Stilton Cheese

Excellent

Take Five gallons of New Milk and One Gallon of good sweet cream – Mix it together and make it like other Cheeses till it is come to curds -. Then break it gently – Take a cloth, put it on a Sieve and put the Curds into it – Let it stand until the Curds are dry, then break it again and sprinkle a handful of salt on it & mix it together -. Then put it in the Vat and press it down with a 20 lb weight .-

Turn them 4 mornings following.-

This Cheese exactly resembles a real Stilton & is equally good.

Size of Vat. ~~2 feet 8½ inches circumference outside~~
 ~~2 feet 7 inches ditto inside~~
 ~~1½ inches in thickness.- scarcely so much~~
 Depth inside 2 feet 2 inches

Sauce for Roast Pork

Markeaton

Take a little Stock and put into it a Handfull of Bread Crumbs, with some Sage and Onion both chopped very fine.- add a little pepper abd salt – To be sent up hot in a sauce Tureen.

Page 201

Staffordshire Yeomanry Pudding

Lichfield

Cover the dish with a thin paste, spread Raspberry Jam on the bottom about an inch thick, then beat up the yolks of 8 eggs & 2 whites, ½ lb of powdered ~~powdered~~ lump sugar, & ½ lb Butter melted & flavoured with Almonds – mix the whole well together, pour it upon the preserve, & bake it in a moderate oven -.

Orange Posset

Radborne

Take a pint of Cream – Boil it with Sugar – The rind of a Lemon & the juice of half-one –A tea cup full of Brandy & ½ pint of Sherry mixed together -½ pint of orange syrup & a little preserved orange sliced in it. Then Cream & Sugar when boiling is to be put into a teapot, held up a great height & poured on the other ingredients. It is to stand until the nezxt day.-

N.B. The book from whence the above is extracted is scarcely legible having suffered damage from the flood, in the year of the creation 1655 –

Page 202

Crème D'orge

2 lbs of lean veal chopped small, ½ lb pearl barley well washed, put it into a sauce-pan with 2 qts water – Simmer it till reduced to 1 qt, rub it thro' a sieve. It should be as thick as cream. Add salt & spice if you like it.

It is very light & nourishing & was recommended by D^r Baillie.

To take White paint off wood – hy M Cole

Dissolve 1 lb Salt of Tarter in a pint of warm water. Lay this on with a brush. Let it remain 12 hours. Then scrub well with a hard brush & warm water & repeat it till it all comes off.

To gild on vellum or paper hy M Cole

A small piece of Gum Arabic. A small piece of Sugar Candy, a little Honey. Dissolve them in water & then add a little Brandy.

Page 203

Nourishing Soup hy M Cole

6 lbs of Lean Beef. Slice some turnips have ready a deep vessel with a cover, put a layer of beef & then a layer of turnips, until you have filled it, the beef, sliced thin & all fat taken off that you can. Cover the top of the vessel with a paste to keep in all the steam & then sling it in a cauldron of water & let it stew gently for at least six hours – Pour off the liquid & let it stand till cold, then every particle of fat may be removed. A desert spoonful of this liquid is supposed to contain as much nourishing as a slice of meat & is much more easily digested. Salt to be added when taken.

To clean Gold Trinkets hy M Cole

Boil the trinkets in water of Ammonia w^h dissolves the metallic Copper of the Alloy to a certain depth, so that after the boiling the outside is in fact gilded nothing but the pure gold being visible. In this process the waste of gold w^h takes place by the application of neutral salt to disengage the Nitric Acid (the usual way) is avoided.

Page 204

To Whiten Ivory hy M Cole

Boil some roasted alum in water to the consistence of broth. Steep the Ivory in it for an hour, taking it out & brushing it frequently – dry it gently in a cloth, or daub it with soft soap & hold it to the fire till the soap bubbles, a little after clean it.

Monday's Pudding

Cut the cold Plum pudding in slices – put it in a mould the same as cake for Cabinet Pudding -. Break 2 or 3 Eggs according to the size of the Mould, pour some boiling milk on the Eggs & when cold pour the Custard into the Mould upon the pudding, & set the mould in a stewpan of water upon a stove, with a close cover and a lighted Charcoal upon it – an hour will di it -.

Very good.-

Lady Theresa Digby

Ginger biscuits Mrs Onslow

4 Eggs – 1 lb sifted white Sugar – 1 oz ginger - $\frac{3}{4}$ lb of Flour – The flour to be added last.

Very good – W.C.T.

Page 205

Mould of Rice

Minterne

Take a quarter lb of Rice – one oz of Butter – Half a stick of Vanilla – Set them on a slow fire till the Rice has swelled, which may take 2 or 3 hours – then take it out of the mould to cool – Dissolve half an oz of Isinglass and whip half a pint of Cream – add the Isinglass and Cream and freeze it – sugar to your taste – it may be served up with cream round it, or with preserved strawberries – and is very good without being frozen.-

Excellent Currie

Minterne

Take nearly half a pound of Butter – 2 or 3 large onions sliced – a gill of good gravy or meat stock, and a large heaped up tablespoonful of the Currie powder – to these add whatever meat you wish to the Curie, cutting it into small pieces – put the whole into a stewpan, cover it close and let it gently simmer for 2 hours or until the meat is tender – When ready to dish up, squeeze as much lemon juice into it as will give it a good acid flavour.-

Page 206

To feed Horses

Hay, chopped - - - - -	340 lbs)	
Oats, bruised - - - - -	120 lbs)	Horses will do very hard work. Posting etc on
Beans, bruised - - - - -	60 lbs)	the above
Straw, chopped- - - - -	170 lbs)		
15 lb a horse per day.)	690 (46 days		

Fish sauce for or Jack

Three spoonsfull of strong gravy
Three ditto Vinegar
One teaspoonful of Soy
A little flour & butter

A Bucket of Wash for the outside of Buildings

2 lbs tallow, 1 & ½ lb Green Copper as Stone Lime, & Roman Cement to be mixed as follows -

Put as much Stone Lime in a bucket of water as will make it hot enough to melt the tallow after being cut into small shreds, Dissolve the copper as in boiling water & add it to the above mixture, then add Cement to bring it to the shade required – Stir it well together & it will then be fit for use or at any time after when cold – To be applied with a large white washing brush – A bucket full costs about 1/6.

Page 207

Café glacé en Sorbet – Seed Coffee

Vernand

Make your Coffee very strong, melt sugar in it till it becomes like a light syrup – When it is cold add to it four times as much cream as coffee – Put it in a “sabottière” (or thing for making Ice) and turn it in Ice for nearly an hour, taking care as in making Ice to turn it always the same way, and to stir the coffee well, that it may be iced equally -.

Saleé of Eggs

Vernand

Take very light paste and spread it over very thin on the leaf of Iron or tin on which you make it – make a little border of paste, as you would for an open Tart – break 5 or six eggs (Fresh) on the paste , and spear them as equally as possible – add a little salt, a little cream, and here & there little lumps of fresh butter -. Put it in a very hot oven for ten minutes -.

This is a very good maigre dish for Breakfast.-

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Soufflé de Milan

Squeeze the juice of nine Lemons, with the peel grated and nine yolks of Eggs into a Stewpan with plenty of Sugar – Stir it over the fire till it boils – strain through a sieve – add a little melted Isinglass flavoured with Noyeau or what you like, and when cold add the 9 whites of Eggs with the above, after whipping them very strong. Fill the Soufflé dish and also a Bason which is of the same size round the top; set both on the Ice and when wanted, turn out the Soufflé that is in the Bason on the top of the other.-

Cold Lemon Souffle

– Lady Waterpark

Grate the rind and juice of 10 Lemons – The yolks of 12 Eggs – dissolve an ounce of Isinglass in a little Water – Stir it over the fire – the same as custard – sweeten it according to taste – pass it through the Tammy when nearly cold, whip the whites of the Eggs quite stiff & stir it altogether & then ice it.-

Page 212

Turnip Broth

nourishing for the sick

Take a pound of lean Veal cut it in pieces & put it into a stone jar with the Turnips pared & cut up add two tablespoonfuls of water. Cover the jar so closely that no water can get in & set it in a pan of water on the fire. let it simmer gently four hours then take it off & strain it as you use it, season it to your taste take a cup full twice a day.-

Pork jelly

A suitable leg of Pork cut up in pieces, bones & all, simmer it in a gallon of water till reduced to five pints, ¼ oz Mace & the same of nutmeg ought to be stewed in it, strain it thro' a fine sieve, when cold take off every particle of fat. Add salt to your taste a cupful 3 times a day made warm.-

The yolk of a fresh egg beat up in broth, after it is warmed for use, is good as well as nourishing (Miss Ford's recipes)

Chicken panada

Cut a Chicken in quarters put it in a stew pan with 3 pints of water a little salt & a blade of mace, skim it clean when it boils: then add a good crust of bread & let it boil $\frac{3}{4}$ of an hour, take the meat of the Chicken and the bread out & beat them in a marble mortar adding a little of the liquor of the Chicken till it is the thickness of Almond Soup, strain it thro' a hair sieve & warm a little up as it is wanted.

Sheeps trotters made into jelly is reckoned more nourishing than Calves feet.

Calves feet baked in an Oven with Milk & brown sugar, is an excellent restorative.

An ounce of Isinglass in a quart of water (& the rind of a lemon) simmered till reduced to a pint, add lump sugar & lemon juice to your taste – strain thro' muslin, & next day it will be a jelly. (not heating.)

Rice Omelette

Miss Talbot

Take some Rice and boil it in some Milk & Cream mixed as for a pudding – take one Egg & mix it yolk & white well together – have ready a hot frying pan with either a little Lard or Butter in it – Pour in sufficient of the Egg to cover the pan & sprinkle some salt over it – hold the pan over the Stove till it is sufficiently done – then place the Rice upon one half of it & with a broad knife turn the other half over it – Set it on your Dish, sugar it all over - & serve it up hot directly –

For a large party two omelettes will be required, placed one upon the other, as they would be made thin –

If required a little sugar may be boiled with the rice, as well as put over it –

Chestnut Pudding

Markeaton

Bake or boil 50 fine Chesnuts, rub their pulp through a Sieve & place this in a Stewpan with a pint of Cream or new milk, 4 ounces of Butter, six ounces of Sugar, a pounded Stick of Vanilla, and a very little salt – Stir these ingredients over a slow stove fire until the preparation thickens, and then quicken the motion of your spoon so as to prevent the paste from adhering to the bottom of the Stewpan – As soon as it leaves the sides of the pan, remove it from the fire – add 8 yolks and the whites of six eggs whipped firm – Pour the pudding mixture into a plain mould, having the mould rubbed with butter – Steam it for an hour and a half – When the pudding is done turn it out on a Dish; have ready some warm diluted apricot jam, or any other sort of preserve you like, pour it over or round the pudding & serve up – remember not to put the whites of Eggs to the pudding till the last thing before putting it on the stove & just before you put the whites of Eggs, add 2 or 3 tablespoonsful of brandy which improves it much.

Bread jelly

Miss Talbot

Take off the Crust from a twopenny roll – cut the Crumb into thin slices & toast or bake them – simmer them in 3 pints of water until it will jelly (which may be seen by cooling a little in a spoon) Strain it carefully so as not to break the toast, or the jelly will be thick – add any flavour you please.-

Mixed with Eggs it makes a very light pudding for a sick person. - NB. Very nutritious.-

To make sweet Butter from Turnip Fed Cows -.

To 7 (seven) Gallons of New Milk, add one gallon of boiling water – before it is strained add two ounces of Saltpetre in the pan with it.-

Lord Waterpark's Receipt, and he says he uses it constantly with perfect success – as they also do in Norfolk from whence he adopted it -.

Yorkshire Pudding – (for 4 people)

One Egg well beaten – a quarter of a pint of milk and two Tablespoonsfull of Flour, well mixed with a little Salt – one hour will bake it under the meat -.

To force Rose Trees

Kings Bromley Manor

Pot strong young Rose Plants – have them placed in a sheltered situation upon Cinders, & throw some litter over the Pots during the Winter-. From the end of January bring them at intervals for a week into the Conservatory before they go into the Forcing house – On their return after flowering you must keep them till the end of April in the Conservatory or some cool frame -. During the hot months they must be placed on Cinders & sometimes weeded and watered. In September they must be potted, removing some of the soil away from the ball, but not shaking it all off-. The soil must be good strong rich earth-. At this time they must be pruned – the plants here are but slightly cut in- the same plants are forced every year -. The “Quatre Saisons”, “Lees perpetual”, & other roses may be had to flower in November & December and ae to be treated in the same way only of course put into the Conservatory for a week in November before they go to the Forcing house.- NB. W Newton Lane has practised this manner of Forcing roses for many years, with perfect success.-

1851

Croquets d'Oufs

Take 8 Eggs – boil them hard & then chop them very fine – a little Parsley and Shalot blanched off (ie boiled) & chopped very fine – Season with pepper & salt to your taste -. Four tablespoonsfull of white Béchamel Sauce boiled down till it is so stiff that it will only just drop

from the spoon – Mix this well with the Egg – Turn it out on a dish, cover it with buttered paper & put it in the larder to cool – When cold, make it into croquettes – do them over with yolk of Egg & breadcrumb them – & then fry them in Lard – which only takes a few minutes -.

Furniture Oil

Smith

1 pint of Linseed Oil

[Markeaton]

4 oz of proof spirit

4 oz of spirits of turpentine

4 oz of Vinegar

1 oz of Butter of antimony

first rate

Mix the Linseed Oil & Turpentine together then the Butter of antimony, lastly add the Vinegar & Spirits – shake it well –

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For a Floor

Markeaton

Scour it with soap & water once a year – take 1 lb of bees wax & cut it up as small as possible – pour upon this 1 quart of Turpentine & stir it well till it is of the consistency of a thick cream – leave it all night & it will be fit for use the next morning. – lay it on the floor with a piece of Flannel & then while it is wet scrub it all over with a common scrubbing brush till it is dry & polished – then take the long heavy, dryrubbing Brush, wrap a piece of Flannel round it & polish it again – This Brush is used about once a week.-
If you wish the floor to look very dark, it should be first washed over with a thin glue.-

Excellent Red Ink

Dissolve Carmine in Spirits of Hartshorn, more or less as it is required darker or lighter – About sixpennyworth of carmine to an ounce of Hartshorn. Care should be taken to use the pen exclusively for Red Ink; & if of steel to be wiped after using-.

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Pot Pourri

Hon^{ble} Mrs Petre

Gather your Roses perfectly dry – pull them from the stalks leaving out all decayed leaves -