W.a.113: Cookbook of Elizabeth Langley [manuscript].

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To stew a Breast of Veal the white way

Lay your Veal in milk and water for 2 or 3 hours then

put it in a stew pan with as much water as you think necess

=ary to make the sauce let it stew gently over the fire, put

in one Onion stuck with cloves a bunch of sweet herbs, &

boil it a little then strain the gravey when the Veal is

near enough stew'd put in a little cream & some oysters

then add a little mace & nutmeg and two sweet breads cut

in peices then put as much cream as will make the sauce

very white the Yolks of two eggs & some butter rolld in

flour keep it constantly stirring till it is as thick as a

Fricassee sauce then pour it over the Veal & lay on your

dish some oysters dip'd in egg & fry'd you must take out

the long bones before you send it to table.

To make a French Pye

Take three sweet breads & some Lambstones 4 or 5 hard egg

Yolks tripe cut like Cocks combs some Oysters & Mushrooms

when in season Asparagus, or green peas morels & little pota-

=toes cut thin some forced meat balls season the sweet bread. bread

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& Lambstones with pepper salt & a little mace add thin slices

of Bacon put in some gravey when it comes from the Oven.

To Fricassee Chickens

Take two Chickens, skin them & cut them in small peices put

them into milk & water for an hour then dry them very well

with a cloth put them into a stew pan with a little peice

of butter stir & dridge them with flour while they are hot then

pour on a pint of hot water & it must be consumed to half

a pint with a bunch of Thyme, Parsley, Onion, Mace & Lemmon

peal them take the Yolks of 3 eggs half a gill of cream a little

butter & flour worked up together & the juice of two lemmons

& a little nutmeg shake all these together.

To make a Pudding

Shred a little sewet a little grated bread, parsley, Thyme,

Lemmon peal, nutmeg, pepper, salt, worked up together with

an egg tye it in a cloth to boil half an hour.

To Bake Herrings

Take 30 Herrings & take out the back bone wash them very

clean in several waters, then dry them with a linnen cloth

& season them with mace white pepper & salt roll them up

singly & put them into an earthen pot pour upon them a pint

of strong Beer & half a Pint of white wine Vinegar cover them

with dozen bay leaves & so bake them well coverd with paper

To make a Dutch Pudding

Take half a pound of butter melt it in half a pint of cream

milk 5 eggs leaveing out 2 whites 3 spoonfulls of Yeast a small

tea cup of brandy a quarter of a pound of sugar one nutmeg

grated into it, mix all these well together with a pound of

flour let it stand by the Fire to rise an hour then put in

3 quarters of a pound of currans butter the Pan well an hour

and half will bake it.

To make Pudding of rice flour

Take 3 spoonfulls of rice flour & boil it in a pint of milk

keep it stirring till it is very thick beat 6 eggs leaving out

3 whites a spoonfull of fine sugar a little nutmeg & cinnamon

one spoonfull of sack & a little salt mix it well together butter

the dish & boil it an hour after it is boild stick it with

Almonds if you please, for the Sauce white wine sugar & butter

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To make white scotch Collops Mrs Lowthers way

Take the best part of a Leg of Veal cut your collops as thin as

a wafer beat them very well then cut them in small pieces the big-

ness of a crown butter your stew pan & warm it upon the Fire

season your collops very lightly with salt pepper & nutmeg so

put them in & keep them stirring till they are enough let them

not brown at all then put in half a Pint of cream or more

according to the quantity of meat then take the yolks of 2

or 3 eggs & beat them well with a little cream & Catchup then

put it to the Collops & shake them over the fire before you

send them up squease in the juice of half a Lemon.

You must make force'd meat Balls & boil them in milk

To make a bread Pudding

Cut your fine stale bread very thin boil a pint of milk

& put it to the bread & let it stand till it is cold then week=

en it to your taste & put to it 4 eggs yolks & whites well beat

one spoonful of Sack & rose water mix't beat it well together

till it is as thin as batter for Pancakes, butter your wood

dish very well & put the Pudding into it flour the top & tye

it down with a cloth & let it boil an hour.

To make Jelly's

Take a quart of Calves foot jelly of a moderate thickness

put to it a pint of the best white wine & juice of four

Oranges, then sweeten it to your taste, then set it over a slow

fire, when it is just warm, beat the whites of 6 eggs & a little

Lemmon peal very small, keep stirring it all the time till it boils

up 3 or 4 times, rub your bag with lemmon skin, then put your

jelly into the bag 3 or 4 times till you see it come clear.

To make seed Cake

Take two pound of flour, 2 pound of butter one pound of trible

refine sugar 18 eggs the whites of 9 taken out and a quarter

of a Pint of rose water two pennyworth of Carraway seeds.

To make Cakes

Take one pound of flour well dry'd 9 ounces of butter set

by the Fire to melt a quarter of a pound of sugar one Nutmeg

half a pound of currans the Yolk of one egg one spoonfull

of good yeast beat the egg by it self then the egg & yeast together

this quantity will make 20 Cakes 3 quarters of an hour will

bake them..

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To make Biscuits

Take 3 quarters of a pound of flour well dry'd 9 eggs beat the

white to a thick froth then put in the Yolks beat them together

with a pound and half a quarter of sugar fine beat the grated

skins of two large lemmons beat them together above an hour

then leisurely put in the flour & last a good spoonful of rose

water beat all well together & put into your tinns well butterd

a quarter of an hour in a quick oven bakes them.

To make Plumb Cakes

Take 4 pound of flour & 8 eggs take out 4 of the whites

2 pound of Currans one pound of butter & a quart of cream

melt the butter in the cream a pint of Yeast & a nutmeg

a spoonful of Sack or Orange flower water a little salt &

some sugar set them before the fire rise.

To make Queen Cakes

Take a pound of butter & a pound of sugar work it with

your hand till it be ready to drop then put to it 12

spoonfuls of cream 5 eggs well beat 3 spoonfuls of sack

two of rose water one lemmon skin grated mix them all

together then put in better than a pound of flour and a

pound and quarter of well pickt currans or half a pound

of Carraway seeds mix them well together & put them in

pans well butterd and bake them in quick oven.

To makes Nuns Biscuits

Take a pound of Almonds & the whites of 3 eggs, beat them

to a froth & as it rises mix it with the Almonds, then

take the yolks with near a pound of sugar, & beat them till

they are white, then put the Almonds to them a quarter of

a pound of flour & the rind of two lemmon.

To make Raisin Wine

Take 4 pound of Raisins of the Sun, 2 pound of Malaga

to a Gallon of Water, they must be well pickt & chopt

let them stand in the Water 10 or 12 days at least, stir

them up every morning & evening, keep them close coverd

then press them out & put the liquor into the Vessel adding

the whites of 2 eggs to every Gallon & a little fine flouer

beat up with a whisk, then stop it up close for 6 months

& if fine bottle it.

folio 4 verso || folio 5 recto

To make an Orange Pudding

Take a pint of the pulp of Oranges clear from seeds &

strings put to it eleven ounces of sugar 5 eggs leaving

out one white grate in the rind of 3 oranges & half a

quarter of a pound of Naples biscuits put to them two

ounces of melted butter mix all well together & put into

the dish a thin paste 3 quarters of an hour will bake

it.

To make Bath Buns

Take 4 spoonfuls of milk 4 spoonfuls of Yeast & 4 eggs

beat them well together then put in half a pound of melted

butter mix in flour till it be of a thickness to leave the

pot side set it near the fire to rise for quarter of an

hour then mix into it half a pound of Carraway seeds

or comfitts take it up with a spoon & drop it on to papers

set it into the Oven without working.

To make Quaking Pudding

Take a good spoonfull of flour 6 eggs well beat a pint of cream

sweeten it to your taste, a little nutmeg put in just as you

put it into the cloth or it will be apt to sink to the bottom

butter the cloth well & strew a little flour over it, it will take

near an hour boiling & must be often turn'd in the pot a

little sack and sugar in the melted butter for sauce

Cream Cheese Mrs Jessape

Take 3 quarts of new milk & one quart & half a pint of

cream make of a due heat by mixing warm water then put

a spoonfull of good Rennet stir it & cover till it comes

take up with a skimming dish without breaking & lay it

in a cloth in a sieve, after a layer of curd throw a little

cold water then take up another layer & so on cover up

till all the Whey be run away then put it into a Vatt

& lay a small wright upon it sprinkle with a little

salt & lay it in dry cloths in a cool place & shift the

cloths twice a day for 10 or 12 days till ripe enough for

use.

folio 5 verso || folio 6 recto

To make a Tansey

Take a pint of Cream & boil it with a little mace & 8

eggs leaving out 3 whites grate a little bread & half a little

Nutmeg sweeten it to your taste & colour it with spinnage

juice put in as much juice of Tansey as will give it a

taste mix all these together & butter a sheet of writing

paper to put under it in the pan the cream is not to

be mixt with the rest of the things till it is cold

To Fricassee Chickens Mrs Plumpton

Skin your Chickens & cut them in peices & lay them in

milk & water for two hours then boil them in fair water

till they are tender strain of the water & pick out all the

bitts of black or crums then take to half a pint of cream

the yolks of 2 eggs a peice of butter worked in flour grate

in some nutmeg & a little mace put all together in a stew

pan & keep it shaking & before you put it in your dish

squease in some lemmon & serve it up put in salt to your

taste

To make Catchup

Take the large Mushrooms pick them & cut of the

dirty part of the stems & slice them very thin then lay

them in an earthen pot & sprinkle a good handfull of salt

over them let them lay in the salt 24 hours then boil them

till all the gravey will come out strain it & let it stand

a little while to settle then pour of the clear & boil it on

a slow fire for an hour with Pepper Mace & Ginger

when cold bottle it up if it should not be salt enough

for keeping you may put more in the last boiling.

To salt Hams

Mix a little salt petre with some common salt & rub your

Hams with it for about a quarter of an hour then take 3

pints of white salt a pound & half of coarse brown sugar six

pennyworth of salt petre. divide your salt petre into 3 parts

& take one of the three parts & rub upon your two hams very

well then take the sugar white salt & the two remaining

parts of salt petre & melt in a pan for a quarter of an

hour stirring it continually with some strong thing to pre=

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=vent its burning when it begins to grow hard & crumbly turn

it clean out on a board & assoon as it is cool enough to handle

take it & rub first on the rinde side of the 2 hams & then in

the other rubbing them with all your strength for two hours

at least till the Hams are soft & as It were almost on a lather

& all the stuff desolved on them. then take them & lay them in

a Bowl or trough with the rinde side downwards & lay all

the stuff upon them that is left & turn them every two days

layding the brine upon them they must lay a month in the

trough then hang them for a month in a Chimney where

there is not too hot a fire. then colour them with gunpowder

& sweet oil rubbing them well with a woolen cloth till no black

will come off when you boil them put them into the kettle

when the water boils with hay under them & hay upom upon

them let them boil 2 hours at least you must turn them

2 or 3 times in boiling

To make Fritters

Take 4 eggs leaving out one of the whites one spoonful of

Yeast a little grated bread melt a little butter in milk mix

them all together with as much flour as will thicken them

of fresh salt & boil it & scum it as before.

White Soup

Take a knuckle of Veal & a scrag of Mutton & boil them

very well with 2 or 3 onions, 2 or 3 roots of Celery 2 or 3

blades of mace a quarter of a pound of ground rice & a

little cream, boil it to a proper thickness & then strain

it through a hair sieve put it in a clean stew pan &

add to it a pint of thick cream & give it just another

boil & skim it well when you dish it up put in about

a score small onions fry'd brown in butter & well drained

for fear of discolouring it. add toasted bread cut in

small squares.

Cream Curds

Take of bleu milk & water of each two Quarts let it boil

when it boils put in a quart of cream & a quart of

sow'r butter milk 7 eggs well beat set it over a slow fire

for a little while as the curds rise dash them with a little

milk & water take them up with a scummer & lay in a sieve

with a cloth in it if too stiff mix a little cream.

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To preserve Oranges whole

Take your Oranges & scrape or rasp of the outward rinde make

a hole in the top & take out all the inside meat throw them

into spring water as you do them shifting the water very often

when they have laid in the water 3 or 4 hours boil them in

spring water till they are tender changing the water till the

bitterness is quite gone off then drain them well from the water

& make a syrup for them of a pound of double refined sugar

to a pound of Oranges a pint of water & the juice of one

Lemmon put them into a deep pot & pour the syrup on them

boiling hot cover them up & set them by & every other day make

the syrup boiling hot & pour it on again this do for nine

days & on the ninth day boil the Oranges in the syrup

till they look clear, then set them to drain till they are quite

dry then put them into deep pots that will hold but one

Orange a peice & cover them with the syrup made as before

added to that the Oranges was scalded with which must

boil half an hour & give the Oranges a boil in it having put

some pippins into the water which you made the syrup of or

pippin jelly.

Seed Biscuits

Take a pound of flour well dryed as much new milk as

will make it to a stiff paste a quarter of a pound of

butter melt it in your milk and let it stand till it is no

warmer than new milk better than a spoonful of good

Yeast & as many seeds as you like make your paste pretty

thick stiff you may put a little sugar if you like it roll

your biscuits as you like as to thickness & bake them.

Cyprus Wine

To a quarter of a hundred of Smyrna currans put 6 Gallons

of cold water put them into a tub stir them well once or

twice a day to make them work it must stand 3 weeks or

till the sweetness of the currans be pretty well gone off.

dran it off into a Barrell & let it stand 6 months before

you bottle it the best time to make it, is in March or April

while it is working keep it coverd.

To make Elder Wine

Take 20 pounds of Mallagoe Raisins shred them & put to

them 20 quarts of boiling water & let it stand 12 days

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stirring it well every day then strain it from the Raisins

& put to every 20 quarts of this Liquor 3 quarts of syrup

of elder put it in your Barrell & when it has done working

clay it down & let it stand 4 or 5 months before you bottle it.

To make your syrup you must put Elder berries in a pan

over a slow fire & pour of the juice through a sieve as it

comes out & put to every quart a pound of sugar & boil it

& skim it well. when you put your wine into the Barrell

to every 10 Gallons put a pint of good brandy.

Cowslip Wine

Take 24 quarts of water put to it 14 pound of fine sugar

then set it on the fire & boil it for an hour, keeping it scumming

as the scum rises, when you can scum it no more put in the

yolks white s of 4 eggs well beaten, after them a quart of cold

water, let it boil till the eggs come hard up, then scum them

off & your liquor will be clear, then set it to cool when

cold put in 5 pecks of cowslips well pick'd & with them 2

spoonfuls of light Yest stir it well twice a day for 3 days

together, then put in 4 lemmons sliced peal & all & seven Ounzes

of Syrup of Citron 1 quart of sack & a pint of white wine

if you please then tun it up & let there be room in the Cask

for the Cowslips to rise let it stand a month & bottle it

The Cask must be bunged up close.

Raisin Wine

To every Hogshead of Water you must put 4 hundred weight

of Mallago raisins & in proportion to any lesser quantity

you intend to make pick your Raisins from the stalks

& chop them small boil your water half an hour or rather

more with some of the stalk in it they give it an agreable

taste let the water stand till it is new milk warm then

put your fruit to it & stir it 2 or 3 times a day for 10 or

12 days together then strain off the liquor & press out all

the juice of the Raisins smoke your cask with brimstone

& tun up the liquor lit it stand unstopt 8 or 9 days till

it has done hissing then close up the cask & let it stand

in the Vessel 3 quarters of a Year before you bottle it

seven pounds of Raisins to a Gallon Wine measure is a

right proportion when you put it together.

folio 9 verso || folio 10 recto

To make Elder Wine

To every Gallon of water wine measure put 5 pounds of

Smyrna Raisins pick them clean and put them into cold

water the softest water is the best provided it be very clear

stir them well together & let them stand infused for 10 or 12

days stirring them twice every day, against the end of the

days get ready the elder juice, the berries being full ripe

& gathered dry strip them from their stalks & put them

into a Pitcher close stopt & set into a pot or kettle of

water to boil gently till they are soft & tender then strain

them through a sieve or open canvass after the ten or

twelve days strain the Raison liquor through a hair sieve

cloth in a press or through a broad sieve & the pulp may

be squeez'd with your hands to get the liquor clean out

then measure it into a pail & to every Gallon of the liquor

put half a pint rather less than more of the straind elder

juice & pour it together into the Vessel till it be top full

it will sufficiently mix itself in the pouring in & will

quickly work with a head like Yest upon Beer or Ale in a

day or two it will settle a little & the burring will abate &

the liquor subside a little which should then the be again

fill'd up with fresh liquor kept for that purpose in about a

week or ten days or sooner a tile may be laid loose upon

the bung hole & in another week or thereabouts according

as you shall percieve the abateing of the barring the

bung hole should be stopt with a Cork & clay it over to

keep it tight but there must be a peg hole in the top of

the Vessel to give it vent now & then till the ferment is

quite over which must be lookt on & open'd once or twice

a day as occasion shall shew. when you percieve it well

settled stop up the Vent hole for good your Vessel should

be strong & tight & Iron hooped it will keep as long as you

please a small Vessel you may tap in 3 months but a

hogshead is better if you let it stand a Year when you tap

it, it must not be too low elsce it will be very thick for

there are many lees. the Raisons when weigh'd may be

put into the water without picking but after you have

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stir'd them well you must skim of the stalks & light Raisons

& next when you infuse them & again when you have stir'd

them. The Pot or kettle of water which the pitcher is placed

to boil in must be filld up from time to time with boiling

water as the water decreaseth & if the pitcher holds about

two Gallons of berries if they are kept boiling for three

hours it may be sufficient but you will always know when

they are enough boild if upon opening the pitcher you find

the berries shrivel'd & dry upon the top & the pot full of juice

upon stirring them gently with a stick. The best method

of straining them is through a bag made of Cheese cloth

in the shape of a jelly bag & you may squeese or press

the bag to get the juice out. when the Raisins are sufficent- -ly

infused & ready to be pressed you must strain off the liquor

from them into a clean tub & the raisins must be put

into a hair bag filld very light & sew'd up & then put into

a press &squeezed & turned & squeez'd again till they are quite

dry & the liquor put to the rest after the liquor is mixt

with its proper proportion of elder juice & put into the

Vessel it will immediately begin to work & then it must be

tended & fill'd up twice in 24 hours to encourage the working

besides the Vent hole it will be proper to have a larger

hole about the bigness of a Pint cork on the other side the

bung hole opposite to the Vent peg by which at any time

by opening the Vent peg you may at any time fill up

the Vessel with a small funnel without disturbing the

liquor. the elder wine after it hath lain 6 months on

the gross Leis should be Rack'd off in the first settled

Weather & clear weather in april or thereabouts & the

Hogshead should be fill'd up either with wine of the same

Year which you have reserved in small Vessels for that

purpose, or with some you have by you, but it should

be allways fine & the best you have, in the September

or October following according as the Weather sutes

you should Rack it off a second time & fill up as before

if you propose to let it be two years old before you drink

it you need not rack it till you prepare it for drinking

but if you would begin at 10 months you must rack it

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a third time about March or april & put into it the

whites of 10 or 11 eggs well beaten & mixt up with the

wine & forced in the hogshead & it will fall fine in about

3 weeks time & be fit for bottling. if upon piercing it

you draw off 3 or 4 Gallons as you want it, it will be

the finer & more quiet in the bottling. you must observe

that this Wine must be allways forced in this manner

before it is fit for bottling.

To keep red Goosberries for Tarts

To every pound of Goosberries put a quarter of a pound of the

juice of currans & 3 quarters of a pound of sugar boil them till

you think them enough then put Mutton fat over them to keep them.

Currant Jelly

As many pounds of sugar as you would do dip in water &

boil candy height to every pound of Sugar a pound & quarter

of Currants throw them into the sugar let them boil till they

burst & the juice comes out then as hot as you can run it

through a beggars crape bag.

To make Vinigar

To every Gallon of water put a pound of the coarsest sugar

you can buy stir it well together & boil it one hour & skim

it well when allmost cold toast a peice of bread & spread it

on both sides with Yeast & put into it, when it rises with

a white head tun it into your Vessel which must be hooped

with Iron then set it in the sun till it grows sower cover

the bung hole with a tyle it must stand one Year before

it is used but if longer the better. if you add a few pounds

more sugar the Vinegar will be the sharper.

Peas Soup

Take a peck of peas boil half in 3 quarts of spring water

with a role of bread boil them enough & then strain them

& bruise the pulp through a sieve have ready some spin=

=age & lettice a little mint & some Onion stew it all

in fresh butter & then put the liquor to it & boil it very

well with the remainder of the Peas you left out put pepper

and salt to your taste.

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Scotch Collops white

Take Veal & cut it in thin peices & beat them well & stew

them in as much white gravey as will cover them with an

Onion a little Mace & an Anchovey well washed when stew'd

enough have ready the Yolks of 2 or 3 eggs with a little

salt & nutmeg 3 or 4 spoonfulls of thick cream & keep them

stirring till they are thick then toss in a little ^ juice of lemmon &

a few Mushrooms with a little melted butter melted very

thick which keeps them from turning then dish them up.

To stew Carp white

Take a pint of white wine & half a pint of water 3 or 4

anchovies 2 or 3 shallots with an onion 3 cloves of Garlick

if small a small bunch of sweet herbs winter savory parsley

Thyme a Bay leaf or 2 mace cloves whole ginger a little

salt pepper & horse raddish set your carp over the fire to

boil slow when they are stew'd enough take the liquor & thick=

=en it with a quarter of a pint of cream the yolks of 2

eggs a little butter the juice of one Lemmon then put the

Fish into the dish & serve it up.

To stew Carp brown

Take a brace of Carp wash and clean them very well saveing

the blood make a pint of pale gravey from a pound of

Neck beef then put the gravey in the stew pan to your Carp

with a bunch of sweet herbs, lemmon peal a large Onion

stuck with cloves, mace, white & Jamaica pepper 2 anchovies

2 or 3 spoonfulls of Vinigar let all these stand 3 or 4 hours

before you set them on the fire turning them often when

about have stew'd & turn'd put in a pint of red wine when

enough put them in the dish you serve them up in then

strain off the sauce & put near half a pound of butter & a

little flour with half a Nutmeg grated into it then shake

it well together & pour it over your Carp.

To make Fish sauce without gravey

Take a pint of water & put in it 2 onions stuck with

Cloves 2 blades of mace a peice of horse raddish lemmon

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peal a bunch of sweet herbs 2 anchovies & 2 or 3 spoonfulls

of Mushroom pickle let all these stew together some time

then work some butter & flour & thicken it as you like you

may add Lobster, Crab, shrimps or Oysters.

Soup Maigre

Take 3 or 4 hard Cabbage Lettice, a handful of sorrel, the same

of Spinage, Beet leaves, Cherville, & pursley. 2 or 3 onions wash them

all clean & cut them small, take a stew pan & put in about a

quarter of a pound or a little more of fresh butter, at the same

time put the herbs into the stew pan, & let them stew over a

slow fire for half an hour, or till the herbs are very tender

covering the pan as close as possible, please to add 7 or 8

Cucumbers cut small, after which pour over your herbs about

3 pints of boiling water, & at the same time put in a pint

& half of peas with a crust of bread, let the whole boil

about an hour & half, season ti with pepper & salt to your

tast & serve it up. add a bunch of sweet herbs.

A Lobster Pye

Take the Fish from the claws & tail, slice it into small pieces

season it with pepper salt & mace, a couple of Marrow bones

cut the marrow into lumps, dip it in the Yolks of eggs then

have ready savoury herbs shred small, some of of your lobster &

marrow make into balls with the yolks of eggs, then lay your

Lobster marrow & balls into the pye with blades of mace &

butter, when it is baked, have ready gravey, & a quarter of a

pint of white wine, ster in a peice of butter & the yolks of

2 eggs to the meat that is in the body of the lobster the

juice of half a lemmon or more to your tast then set it on

the fire then put it into the pye & serve it up.

To smoak Beef

Take a peice of Beef rub it on all sides with salt, then

wet it with Vinegar, & let it lye thrice 24 hours during

which time it msut be turned every evening & basted with a

spoon in its own pickle, it is best smoked with wood.

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To Pickle Pork

Take the middle of a fat Hog cut out all the bones & leave

very little lean rub it well with salt & after you have rubbed

the powdering tub with salt & coverd the bottom with salt

cut the Pork as near as you can to the size of your tub that

it may lye close put peices to fill up press it down as close

as possible with common salt & a little salt petre (3 ounces

of salt petre will be enough for the middle of a large Hog)

do the same between every layr of Pork keep the top coverd

with salt till the Brine risest where the brine does not rise

it will rust if the brine should not rise in two months you

must put a very strong brine to it, it will be fit to eat in

7 or 8 months but it is best after laying a Year the Hog must

be scalded not singed

To Cure Bacon by Doctor Gowge

Take a pound and half of the brownest sugar & lay it with

your hand upon the Bacon let it lay on ten or twelve hours

before you salt it, then take common salt & salt it

after you have salted it rub on a quarter of a pound of

salt petre & let it lie ten days ^ but turn it sometimes then wash

it all over with Ale & afterwards set it up to drain till

it is dry then take two pounds of Bay salt dryed & well

beaten & half a pound of sugar & rub it over the Bacon

but reserve a little to mix with twelve pennyworth of

Cochineal beaten very fine to rub over the Bacon at the

last then let it lie a night & when you hang it up rub

the Cochineal all over with your hand to make it look

more equal

To make Bread

To a quarter of a Peck of flour rub in a quarter of a

pound of Butter 3 eggs leaving out one of the yolks refine

your Yeast in cold water & make your Bread of half

milk half water dont make your paste very thick stiff

& work it pretty well in flour let it stand to rise 3

hours it will be better if you work it over again an hour

before you set it into the Oven which shou'd be pretty

quick.

folio 15 verso || folio 16 recto

To salt Hams & Tongues

Take 4 Gallons of water put into it as much common

salt as will make it bear an egg then put into it 2 pounds

of Bay salt & let it boil then take if off the fire & put

into it half a pound of salt petre then let it stand to be

cold then put in your Hams & Tongues & let them lye 3

weeks then hang them in a Chimney to dry.

To Pot Lobsters

Boil your Lobsters not quite so much as for common eating

then take out the Tails & Claws if not watry & lay them in

a cloth to dry. season each piece with mace cloves & salt

finely beaten according to your tast leave room in your pot

for Butter which must be the best & clarified & pour it

over them till they are cover'd an inch then let them bake

an hour & half in a pretty hot oven the pot must be cover'd

with past let them stand half an hour after the come out

of the Oven then shake the pot till the butter stands still next

day pour clarified butter over them an inch deep. they will

keep it well seasoned two months but are fit to eat as soon a

the butter is cold.

Slip Coat Cheese

Take 4 Quarts of milk warm from the Cow put it to it a quart

of Cream cold & a pint of cold water mix them well together

& put in a spoonful of good Rennet when it is come lay it

gentley in a strainer without breaking the curd then press

it in a Vatt the first hour you must put only one pound

weight on them & for an hour longer then take it out of the

Vatt & salt it & turn it & put it in again after that lay

3 pound weigh upon it & then take it out & lay it in a wet

cloth shifting it twice a day for ten days & then it will be

fit for eating.

The Winter Cheeses are made the same way only leaving

out the water & wetting the cloth in hot water instead

of cold.

folio 16 verso || folio 17 recto

To Friccasiee Chickens Mrs Rudd

Take two or three Chickens just as in size skin & cut

them into peices put them in a close saucepan with

one Onion stuck wtih cloves one blade of mace white

pepper one Anchovie a little salt a peice of butter with

just as much water as will cover them set over a stove

fire till you think them stew'd enough then strain off

the gravey. to half a Pint of thick cream the Yolks of 2

eggs a little butter rowl'd in flour stir them all together

till it is as thick as you please just as you dish it

up put in your Mushrooms & if you have no Mushrooms

cut a little lemmon small without the peal.

To Preserve Oranges whole

Take the largest and best Oranges pare them nicely thin &

smooth throw them into fair water 3 or 4 hours then boil

them in soft water till they are tender every Orange must

be tied single in a soft rag when you take them out put

them in cold water when they are cool cut a little round

hole in the end and with a tea spoon scoop out all the

seeds and skins have ready boild a thin syrrup made with

double refined sugar enough to fill & cover them put them

into a wide mouth'd pot or glass Jar pour hot syrrup upon

them twice a day &c keep them coverd do this 3 or 4 days

together & when they look clear drain them from this syrrup

& put them into what pots you design filling them up

with pippin Jelly & cover them with it, they are very good

filled with smooth marmalade of Orange.

Pippin Jelly

Take Pippins or John Apples pare and quarter them & to

every pound of Apples put a quart of spring water let them

boil on a quick fire till the apples are soft then run it

through a jelly bag 2 or 3 times then take to every wine

pint of this liquor 3 quarters of a pound of double refined

sugar. Set it on a quick fire & let it boil very fast scumming

it clean then have ready some clear juice of Orange or

Lemmon to give it a sharp tast let it have one boil after

the juice is in.

To make Goosberry Vinegar

Let your Gooseberrys be very ripe then take to every

good half peck of gooseberry's well bruised 4 Quarts of cold

water that will bear Soup & put them into a Barrell & set

folio 17 verso || folio 18 recto

your Barrell where the heat of the fire can come to it lay=

=ing a paper upon the Bung hole & an old peice of a

Couverlet upon it stir up the berry's morning and Evening

two days then let it stand allmost 3 weeks til the berrys

come to the top & smell sour. Rack it clear from the

gooseberrys & to every gallon of liquor put in a pound

of 5d sugar rince out the barrell clean from the skins &

when your sugar is desolved put it again into your

barrell & with a little yeast, make a paper full of pin holes

fast upon the bung hole & set in your cellar, use none

of it till allmost Xmas. never put in worse than 4d sugar

nor less than a Pound to a gallon.

To make Tart Paste

Take a..ke..p a pound of flour & half a pound of butter

and two eggs, break your eggs into your flour, then work in

the butter as light as possible, for the less you handle ypast the

better, rowl the past, then & have ready some white of eggs

well beat, take a feather and dip into it & do it thin over

your past lids, after that grate a little fine sugar over

them.

To distill Alliker

Take a Gallon of Alliker two nutmegs a quarter of an Ounce

of mace & cloves together and a handfull of salt; distill'd in

an Alimbeck & kept a year before it is used for Pickled Mushroom

To Pickle Mushrooms

Take your Mushrooms skin & pick them very clean then boil

them very well in salt & water then take them out of the Water

& steep them 12 hours in Alliker before you put them into

pickle pour your distill'd Alliker cold upon them put them

into small glasses & keep them close cork'd.

To Pickle Girkins

Rub off the black spots will a little salt & water, then

boil salt & water together, & pour hot upon the Girkins, twice a

day (cover them close) if the first gathering they will be green

in nine days. then boil Alliker with spices & pour it hot

upon them after they have laid upon a sieve to drain from the

salt & water a few hours. let them stand close cover'd for a week

or ten day's & ^ if you find ^ them not green nor crisp enough, heat the pickle

& pour it hot upon them again & Cork them up.

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To make Dutch Govers

Take a Quart of Cream and one pound of butter melt them to=

=gether, then take 2 pound of flour, beat them together then

take 12 eggs beat well & strain them through a sieve then

mix them with two spoonfulls of yeast cover it close &

let it stand two hours by the Fire then bake them over a

good fire.

Docter Willmots Fish sauce

Take two spoonfulls of Vinegar two spoonfulls of Wallnut

pickle, lay two Anchovies in it to desolve, make this when

the Anchovies are desolved, very thick with butter. if this

be sharper than you like it lessen the quantity of Vinegar &

make it up with water, if you choose flour in your butter

let it be well work'd into the butter or it will run in lumps

When you have Lobster or Crab to put in steep the

Anchovies in water only, to melt the Quantity of butter you

design and add the juice of a Lemmon. make the Sauce

pretty thick.

To make a Tansey Mrs Twistleton

Take 6 eggs, & the crumb of an old penny loaf & two one

thirds of a Pint of spinnage juice to 3 spoonfulls of the juice

of Tansey & one spoonfull of the juice of sorrell, mix all

these well together & then sweeten it to your taste & boil

them well together over a slow fire till it be very stiff as

a hasty pudding & leaves the pan, then turn it out into

your tin, & bake it over a stove over a slow fire till 'tis

half enough then turn it out, & Brown it with a Sala=

=mander for use.

add a little brandy, & lemmon peel & nutmeg as you

think proper and 6 ounces of butter melted in the tansey when

you put it into the pan.

Minced Pyes

Take a large Tongue, cut off the Root parboil the tongue

then blanch & mince it very fine and small take 3 pounds

of Beef suet, skin it well & break it, a few apples pared & cut

from the core, chop all these small season them with half an ounce

of cinnamon half a quarter of an Ounce of cloves a little pepper

and salt, the rind of a Lemmon minced small & half a pound

of succet sliced one pound of powder sugar & 3 pounds of currans

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mix these together & spread them in a stone dish & turn it with

a spoon every day. when used put a spoonfull of sack into every

pye.

To Stew Cabbage

Take a white Cabbage & drain it very well from the water

put it in a stew pan & add in by degrees a gill of cream

let it stew about a quarter of an hour then put in a lump

of butter a little pepper & salt & half a spoonfull of Vineger

if it is a large Cabbage you must double the ingredients

To Pot Lobsters

Take ten Lobsters, let them boil half a quarter of an hour

then take off the Claws & tails take out the gut that is in

the tail, & likewise the shells, bruise the Fish as little as

possible, then take a little common salt & as much salt petre

& a little bay salt. a quarter of an ounce of mace, a

quarter of an ounce of nuttmegs half a quarter of an ounce

of cloves, half an Ounce of white pepper, a little ginger,

beat the seasoning, then mix it with the the salt, season

your Lobsters in the pot a layer of butter a layer of Lobster

& a layer of seasoning & so in till your pot is full. please to

let a layer of butter be put upon the top of your Lobsters

and lay a paper over them and a thin paste over the paper.

then send them to the Oven, two hours or two hours & half

will bake them when they are baked pour off the butter &

press them as hard as you can till not more will come from

them, let them stand till they are cold then clarifies as much

fresh butter as fill your potts put a little of your butter which

came from them to colour the rest. but not too much lay

a paper over them while hot which will make it stick 'close

To make sauce for Herrings

Take a pint of gravey, an Onion, some whole pepper &

ten heads of Herrings, l set them lay in a sauce pan over

the fire, & let stew till the heads are near enough then put

in a pint of ale & let them stew a while longer then

strain off the liquor & thicken it with butter & a little flour

To make an Orange Pudding

Take the peals of 8 Seville Oranges, you must take care

of the iuice, boil your Ora^nge peals in soft water & shift

them 3 times in different waters, when the are tender

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beat them in a marble mortar to a pulp you must

put the juice of a Lemmon into your pudding with the

Orange juice & 8 eggs beat & strain'd & half a pound of

butter sweeten it to your taste, with fine sugar.

To Cure Hams & Tongues Lady Cayley Mr Ibbetson

Take a fresh Ham put it into spring water for two

hours then salt it with one pound of bay salt 3 ounces

of salt petre 4 ounces of brown sugar make the two salts

pretty hot, then mix them with the sugar & rub the Ham

well with it lay the Ham upon a Table a little sloping

& put a good weight upon it for 5 days then turn it &

rub it again with the salt & put it upon the Table 5 days

longer, get a Hogshead & knock out the bottom one end take

the Ham, wipe it well with a cloth & hang it in the Vessell

put two handfulls of Juniper berries upon a pan of wood

embers or Charcoal & set it under the Ham & let it smoke

3 or 4 hours the Hogshead must be covered up close with a

blanket or some such thing then take out the Ham & hang it

in a Chimney to dry.

To Dry Apricocks

Take 4 dozen & half of Apricocks of the largest size stone

and pare them, then cover them all over with 4 pounds

of sugar finely beaten, put some of the sugar on them as

you pare them the rest after, let them lie 4 days hours

till the sugar is allmost melted then set them on a slow fire

till all is melted then boil them but not too fast, as they

grow tender take them out & put them on an Earthen plate

till the rest be done then put them into the pan you

took out first & let them all have a boil together. put

a paper on them close, let them stand a day or two

then make them very hot but not boil them. put the

paper on them as before let them stand two days and lay

them on Earthen plates in a stove with as little syrrup on them

as you can turn them every day till they are dry & scrape

off the sugar as you them, & lay them between papers. let

them be put in papers before they

N. put your Apricocks on a sieve to drain before they are

put on plates as the syrrup makes them clammy.

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To make Bath Cakes Mrs Twisleton

Take 4 yolks & whites of eggs take a quarter of a pound

of flour well dry'd, 4 spoonfulls of yeast 2 spoonfulls of sack

stir'd together & set before the Fire to rise, then mix up 3

quarters of a pound of flour half a pound of butter rowld like

parte, then stir all together like a puddding but much thicker

& put in a hot Oven, half an hour will bake them.

To make Syrr^up of Lemmons

Take a pint of the juice of Lemmons after 'tis straind &

stood to be very clear, take a pound & half of double refined

Sugar finely beat, & put a pint of water to the sugar, when

it is disolved let it boil till it be a thick syrrup, near to

candy height then pour in your juice of Lemmons & stir it

slowly till it comes to boil, let it simmer 5 minutes then put

it into a china bason & stir it till it is allmost cold

put it into wide mouthed bottles and tye it with a leather

prick'd full of pinholes.

To dry Cherries

To every 5 pounds of Cherries stoned put one pound of

Loaf sugar, put the Cherries into the preserving pan

with a ^very little water make them scalding hot take them

imediately out of the pan & dry them then put them into

the pan again strewing the Sugar between every layer of

Cherries let it stand to melt & then set it on the fire &

make it scalding hot so as before which must be done twice or

thrice with the sugar then drain them from the syrrup

& lay them singly to dry in the sun on sieves when they

are dry throw them into cold water & pour it from then

the same moment & dry then with a cloth; set them again

in the hot sun till very dry & then dry keep them in a dry

place.

To make Ratifia

Take a hundred Apricock Kernelles, bruise them & pat them

into a quart of french brandy & let them stand 15 days

stiring it twice a day put half a dram of cinnamon & 3 or 4

Orange flowers let it stand a fortnight, then put to it 8 ounces

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of white sugar candy, strain it through a Jelly bag till it

is very fine & bottle it for use

I think two Ounces of sugar candy sufficient for this

quantity.

To make a Trifle

Cover your dish at the bottom with Savoy biscuits, then

pour in as much white wine as to cover the biscuits, let it

stand about an hour, that the biscuits may soak up the Wine

but you must not stir them, strew in some Citron Orange &

Lemmon peal, 2 ounces of blanched Almonds cut in little

peices & some of them beaten fine, then make boil'd custard

& pour hot upon it, make your custard thus, to a quart

of cream take the yolks of 12 eggs boil your cream &

let it stand to cool a little, then put in your eggs & thicken

it over the Fire, then make a whipt sullibub & lay the

froth upon the Custard pretty high, your custard must be

cold before you put your sullibub upon it. let the froth

of your sullibub be put upon a sieve to drain it before

it be put on.

Fish sauce Mrs Twisleton

Take two or three Anchovies & take out the bones,

put them into a pint of water, & put in a small Onion

stuck with 2 or 3 cloves, & a blade of mace, a bit of Lemmon

peal & a little horse-raddish, then let it boil till it tastes

well, strain it out & put in the Anchovies chopped small

with a peice of Onion & a little nutmeg grated which

makes the Anchovies to dissolve, then put them into the

water which was boile d & put in what butter you please.

but you must put a little flour in your butter to thicken

your sauce, & 3 or 4 spoonfulls of good gravey, & a spoonfull

of white wine, you may squeese in a little lemmon juice

or put in a little Vinegar or catchup.

To make Lemmon cheesecakes or a Lemmon pudding

Take the parings of 2 Lemmons, boil them in water till the

bitterness is out, then take the white clear from the rind & beat

the rind in a mortar. to this quantity put half a pound of

Almonds beat small, with half a pound double refined sugar

ten yolks of eggs & 5 whites, three quarters of a pound of butter

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melted without water, & put it in not hot, you may squese

in the juice of a Lemon & three spoonfulls of Orange flower

or Rose water.

To make Cheesecakes

Take 3 pints of new milk & one pint of Cream 3 eggs beat

alltogether & set it over a slow fire till it is turn'd then pour

it into a pan of cold water till the curd rises then take it off

& mix a little butter in after it has drain'd on a sieve sweeten

it to your taste & add a little Lemon peal shred fine.

A Rice Pudding

Take half a pound of Rice half cree it in a quart of milk

when it is cold put to it 5 eggs well beat a jill of Cream a

little Lemon peal shred fine half a nutmeg grated half a pound of

butter & half a pound of sugar mix them well together put

them into your dish with a little salt & bake it with a

paste round your dish have a little rose water butter & sugar

to pour over it you may prick into it candyied Lemon or

Citron if you please.

half the above quantity will make a pudding for a

side dish

Fish Sauce Lady St Quintin

Take 3 Anchovies chop them very fine put them to about a

quarter of a pint of Veal gravey, role about half a pound

of fresh butter into flour so that the whole may be thickened,

when done set the whole upon the fire, keep it stirring all

the time till it boils, seasun it with pepper and salt & when

ready squease the juice of a Lemmon into it & serve it hot.

Rice Cakes Mrs Fysh

Take 15 eggs leave out the whites one pound of

Sugar beat & sifted 9 ounces of ground rince & a few

carraway seeds the eggs must be beat a long time alone

put in the sugar till it looks white then the rice

very well mixt then the seeds & not let it stand before

it goes into the Oven which must be quick

An hour & a quarter will bake this Cake.

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Soup Santi

Take part of a knuckle of Veal a small scrag of

Mutton & 3 pounds of a Buttock of Beef, put these into

a pot with about a Gallon & a half of water, let it

be scum'd clean, then put in 2 heads of cellery 2 Leeks

one Carrot 2 large onions 1 parsnip & a little spice, let

all boil till on third be consumed, then take a pound &

half of a fillet of Veal & half a pound of Ham cut

them in slices, & put them in a stew pan ^ over a stove & let them

stew till the bottom of the pan be of the colour of

gold, then put in the broth & let it boil about half an

hour, after that strain it off, then cut two heads of

cellery 2 of endive 1 Leek in small peices, with 3

Cabbage Lettuce, blanch them in hot water strain them

off & put them into the soup pot & pour in the liquor

that you strain'd off before, let all boil together about

half an hour then serve it with a crust of french bread

in the dish.

To salt Bacon Lady Cayley

When your Hog is cut out & all the bones taken out,

but the two hind legs, take to a Hog that weighs 18

stone 4 pounds of Bay salt, & 4 pounds of common salt

half a pound of salt petre & a pound of coarse sugar,

mix them all well together then divide them in half, with

one half take a little every day & rub well over your

Flitches in every place, that your half salt may last a week

then take the upper flitch & lay it undermost & rub all

your other half salt upon them very well clap the salt

down well with your hands & cram it in the bone &

shank let it lye another week then dry it in your Kitchen

you may give the Heads a little salt & lay them in

the Pickle that drains from the Bacon.

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To make Muffins

Take 4 pounds of flour well dry'd, 6 eggs, 6 spoonfulls

of yeast 2 Quarts of blew milk & water warm (3 pints of

it milk & one water) & a little salt, beat these all

together for above half an hour, then dridge with flour

& set them before the Fire to rise for 2 hours, then beat

them again, & m take it up & drop upon a Bakestone

with a spoon, & bake them, dridge the stone with

flour for every cake.

To Pickle Wallnuts

Take 2 hundred of large Wallnutts, rub them with a

peice of Coarse flannell & salt, then run a Knitting

neadle through the long way of the nutts, & put

them into a stone Jar, fill your Jar above 3 parts

full then make a Pickle of water & salt strong enough

to bear an egg, boil it & stir it as it boils then pour

it boiling hot upon the nutts store them close down

with a peice of double coarse flanell & a brick bat

on the top, the next day make a fresh pickle not

quite so strong as the first, & so do for ten days.

the eleventh day drain them into a large sieve,

then wipe them lightly & put them into your Jar

with a quart of mustard seed & 2 large handfulls of

cloves of Garlick, strew it in as you fill your Jarr,

when your Jarr is allmost full then cover the top of

the nutts with vine leaves very thick then make

your pickle with half white wine Vinegar & half Rape

Vinegar, boil it & pour it boiling hot upon the Nutts.

store them close down for 2 days then cover your

Jarr with a bladder & a leather, open them in a months

time & fill them up with some pickle, the pickle must

be boile d & stand to be cold before you fill them up.

To make Princess Amelia 's Pudding

Take 6 eggs leave oiut 2 whites & a pint of Cream

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3 quarters of a penny Loaf grated, 4 large Apples pared

& cored, quarter them & put as much water as will

pulp them up, & let the apples be cold before you

mix them with the rest, a quarter of a pound of melted

butter & sugar to your taste & a little nutmeg butter

your cups & half an hour will bake them.

To make Flummery

Blanch a quarter of a pound of Almonds, & beat them

very small with a little Orange flour, water just enough

to keep them from oiling, when they are pounded as small

as possible, put them into a stiff jelly, made of Hartshorn

or Calfs foot, let it boil a little while then squeese it

through a cloth stir it till it grows thick that the

Almonds may not settle to the bottom, then put it in

China cups, instead of Almonds you may use cream

to colour the Jelly, swea tten it to your tast; 3 pints

of cream to this quantity of Almonds, add a few bitter

almonds

To make Quince Marmalade

When you have pared & cored your Quinces, weigh them.

to every pound of Quinces, a pint of water made of the

Cores & parings, boil it till it is quite tender & mashed,

then grate some of the worst of your Quinces & strain

out the Juice boil it & scum it clear, then put in the

Quinces & to every pound of Quince a pound of sugar

boil it what stiffness you like. put in the sugar by degrees

if it is not deep enough coloure d add a little Cocheneal.

To make Biscuit Cake

Take nine eggs, beat ^ the whites them to a froth half an hour,

then put a pound of Loaf sugar finely powdere d, beat

the eggs & sugar together, then put in the Yolks & 2

spoonfulls of rose water, the peal of a Lemon, & the juice

of half, beat this alltogether then put in 3 quarters of a

pound of flour well dry'd just before it goes into the

Oven, it must be a quick Oven.

folio 27 verso || folio 28 recto

To Scower Pewter

Make a strong lye of wood ashes, put in a peice

of fullers earth, & soft soap, scower with fine red sand

sifted very fine, put in stale Bear & a Turnep wrapt

in a woolen stocking, when done this go slightly over

with a peice of wash leather that is free from grease

Dry the Pewter by a Quick Fire

Hung Beef Mr Osbaldeston

The Rumps & Crops are the finest parts to Hang.

To a Rump & a Crop, mix a pound of Coarse Sugar

with as much common salt as will salt them over,

then lay your Beef upon a Table or a board with

the skin side downwards, & let it lay a week. then

take a pound of Bay salt & 4 ounces of salt petre

beat very small & mix with common salt, & rub

your Beef well over, & let it lay a week longer as

before, then mix a little salt & flour together &

shake all over your Beef, so hang it up in a

proper place to dry.

Marmalade of Orange

Take 6 large Seville Oranges, pare them very thin,

cut them in halves & take out all the meat, boil them

in three Waters till they are tender, cut half of them

into small peices & break the ^ other half into marmalade,

let the meat & juice which comes from the Orange

be well pick'd from the seeds & strings. take the

weight of the Oranges & meat, of the best single refined

sugar, & a Jill of soft water, boil it together & scum

it well, then put in the Oranges & meat & boil it

till it grows clear. a little before you take it off the

Fire, put in the juice of a large Lemmon, let it

boil once more, & put it into Pots or glasses.

folio 28 verso || folio 29 recto

Currant Jelly

Break your Sugar in large lumps just dip it in

water & let it dissolve, then boil it to Candy height

to every pound of sugar put a pound & quarter of strip't

red currans then put the Currans to the Sugar & boil

them very gently till they are burst then put them into

a jelly bag to run off, be sure not to touch them with

Your hands. nor break the berries with your spoon

that will make the jelly foul it will keep either in

pots or glasses.

Lemmon Cream

Take the juice of 6 lemmons & set them over the

fire to warm then take it off & put in as much

fine Sugar as will sweeten it put in the whites of

6 or 7 eggs well beat stir it well together then set it

upon the fire again just to warm keep it stirring

then strain it through a cloth then again set it

over the fire keep it stirring till it is thick be

sure it doe snot boil then pour it into glasses.

Orange Cream

Take a pint of the juice of seville Oranges put

to it the yolks of 6 eggs the whites of 4 beat the

eggs very well & strain them & the juice together

add to it a pound of double refined sugar beat &

sifted put all these together & set them over a slow

fire & put in the peal of half an Orange keep it

stirring till it is almost ready to boil take out the

Waters

Take half a pint of Cream half a pint of old

milk half a pound of powder sugar beat up two eggs

very high & grate in a good deal of nutmeg mix

them all well together & thicken it with fine flour so

as to allow you to drop it in the middle of the tongs

you take them in they will soon be enough.

folio 29 verso || folio 30 recto

To Friccasie a couple of Chickens

Take a couple of Chickens & boil them, when they are

near enough, cut them in peices skin & bone them,

then take half a pint of good pale ^ Veal gravey, add the

Chicken bones, a little Mace, Nutmeg, sweet Herbs, & two

Anchovies, give them a boil altogether. then strain off

the gravey & when it is cold put into it about two

Ounces of Butter rolle d lightly in Flower, put the Chickens

into a stew pan, with the gravey a quarter of a Pint

of thick Cream, the Yolks of two Eggs & half a spoonfull

of white wine, toss them altogether for some time, till

the sauce is quite smooth. add a little juice of Lemmon

at last & some pickled Mushrooms.

An Apricock Pudding

Take ten Apricocks, pare stone & cut them in two

put them into a pan with a quarter of a pound of

Loaf Sugar, boil them pretty quick with whilst they look

clear, so let them stand till they are cold, then take

six eggs leave out half of the whites, beat them very

well, add to them a pint of cream, mix the cream

& eggs well together with a spoonful of rose water

then put in your Apricocks, & beat them very well

together, with four Ounces of clarified butter, then

put it into your dish with a paste under it. half

an hour will bake it. a little glass of Apricock

or Orange Marmalade makes it as good as the

Fruit off the Tree.

folio 30 verso || folio 31 recto

To stew a Cod's Head

Take a pound of Butter melted thick, put it in

a stew pan, cut the Cod's Head cut it into quar-

=ters & lay it in with a little shred mace & salt

set it on the Fire close cover'd, when it is half

enough turn it; when enough lay it in a dish

& to the broth add the Pickle of Wallnuts, & a

little white wine, shred pickled Cucumbers & Wall=

=nuts, shoud the liquor be too think dust in a little

Flour.

Orgiat

Take one pound of Jordan Almonds two Ounces

of bitter Ditto blanch & beat them very fine pour

upon them three quarts of boiling Water, let

it stand three hours keeping it stiring now

& then powder some Sugar take 4 lemons, rub

them well in the Sugar to give it the flavor

of the peal, sweeten it the Orgiat with it

to your tast add a little cream & Orange flower

water when you beat your Almonds.

Lemonade Genl Lascelles

take 6 lemons & slice them & pare three of

them, one pound of fine Sugar then pour

three quarts of boiling Water upon them

let it stand all night, the next day clear

it of & if it is not fine strain it through

a flannell Jelly Bag. till it is.

folio 31 verso || folio 32 recto

Lemonade Mrs Fish

take the Peal of 8 large lemons pared very

thin, put them into a pan with 5 pints

of spring Water boild but not too hot, let it

stand all night, then take out the peals &

put to it one pound & quarter of double refined

sugar, then squease the juice of the lemons into

it, strain it through a clean Napkin or

jelly bag till it is clear.

the Water should be boild & stand to be

a little coold before it is put upon the peals

otherwise it will be too high colourd.

To make Biscuits Mrs Jubb

Boil 4 Ounces of Butter in a quart of skim'd milk,

& when no warmer than new milk from the Cow,

put to it a little salt, two spoonfuls of yest, & as

much flour as will make it into past rather stiffer

than for Bread, work it very well, & then let it

stand about half an hour to rise a little, make

your Cakes then, prick them very well to prevent

their blistering, & Bake them in a quick Oven.

Pickle for Pork General Lascelles

Take a quantity of spring Water. an equal

quantity of Bay salt & common salt, to one pound

of each put one pound of Coarse ^brown sugar, & one

Ounce of salt petre, make the pickle strong

enough to bear a new laid egg, & before you

put in your meat, sprinkle it with Salt for 3 or 4

days till the blood runs from it, often wiping it

before it is put into the pickle. put a cover over

it that it may never rise above the pickle. the

pickle must not be boild if for present use. the scum

must be taken off as it rises, till it is perfectly clear.

folio 32 verso || folio 33 recto

To make Corry Temperado

Take 3 small Chickens, cut them as for a friccas'ee

put them into a stew pan with a quart of Water &

a little Salt, set it on the fire to parboil skim it

well. when they are done enough, take the Chickens

out & put the liquor by in a pan. then take one

Ounce & half of Coriander seed bruised in a Mortar

(fan out the husks) about 80 grains of Pepper either

white or black, a very little bit of race Turmerick, &

20 Jordan Almonds blanch'd, all these must be ground in

a marble Mortar, seperately, into a fine pulp with

some of the liquor the chickens were boild in, then mix

all but the Almond pulp in a pint of the same

liquor. take about half a pound of Butter, put it

in the stew pan & brown it with two sliced onions,

then put in your chickens, let them stew with a

slow fire till you think it enough, then take about

a quarter of a pint of the liquor the chickens were

boild in & put to the almond pulp with the Juice

of half a large lemon, beat together with a spoon

it should be somthing thicker than cream, put it

into the stew pan with the rest, shake it well

together, let it simmer a little & then send it up.

a quanity of rice should be boild by itself

take care to keep it always covered with water, it

should be done so exactly that every grain will

separate from each other, drain it well from the

water & sent it in a dish by itself.

Ingredients for Correy to be kept for use

Corriander Seeds one pound. Commin Seeds one

Ounce & half Pepper two Ounces Chili Pepper an Oz.

and half Turmarick 2 Ounces all the ingredients

but the Chili pepper may be beat together very

fine but the Chili pepper must be pounded by

it self & then mixd with the rest & kept in Bottles

To make Corry

put a spoonfull of Butter into a sauce pan over the

fire when hot put to it half a large onion cut

small let it fry 2 or 3 minutes then rub your meat

folio 33 verso || folio 34 recto

fish or fowl, after being cut in small peices with about

a spoonful & half of the correy stuff & put it into the

pan with the onions & butter which having fry'd 3 or

4 minutes more put to it one pint of water & let

it boil slowly for one hour or till you see the Water

sufficiently wasted the gravy strong & the meat tender.

To make Correy with Greens

boil some Shrimps rub them with the Correy stuff

put them into a sauce pan with Onions & Butter

as above then your greens first boild & straind

from the Water put them into the sauce pan when

half the quantity of water you put to meat or fowl

let them boil about 8 minutes. the quantity of

Correy may be increased or diminished according to

your taste.

To clan Plate

take 2 Oz of Quick silver, 3 oz of Hogs lard & 3

Oz of the finest Putty Powder mix them well

together in a marble Mortar, rub your plate

with this mixture wipe it well off with a

linnen cloth, then take a shammy skin with

a little Putty powder, rub it well & it will

give your Plate an excellent polish.

To wash Chintz

To every pound of Rice put a Gallon of Water

boil it for about half an hour & strain it,

& when the liquor is cold as new milk,

wash your Chintz in it, boil the rice a

second time in another Gallon of Water,

until it be very tender, & the Water thickned,

then strain it from the rice & wash the

Chintz in it again, after which do nothing

but dry & iron it.

folio 34 verso || folio 35 recto

Green Pea Soup

Take a Knuckle of Veal, or a neck of Mutton,

with about 4 quarts of Soft water, a quart of

Peas, two Onions stuck with cloves, two bunches

of sweet herbs, 3 blades of Mace & a little whole

black Pepper & Salt. when your meat is boild to

rags strain the Soup through a Sieve, rubbing the

pulp of the peas, then put it in a sauce pan,

& add a little juice of spinnage to colour it

& a little dry'd mint, stir in a piece of butter rolld

in flour. when it is ready to serve up, have

some boild peas ready to throw into the dish

boil a french roll in the Soup.

Lemon Pickle

Take 6 lemons pared very thin, cut them at

each end & fill them full of Salt, & lay them

in salt for three days, then put them into a

slow oven upon a tin for half an hour, then

take Horseradddish, Garlick & Shallott a small

quantity, a few cloves & 10 Anchovies & a

little Chian Pepper, boil these ingrediants

together & let them stand to be cold. then put

the lemons into it. this pickle will be fit

for use in 3 weeks. a small quantity of

this is very good in fish sauce or any

made dish.

folio 35 verso || folio 36 recto

Boiled Cabbage, or Colliflower

Take 3 or 4 Cabbages & quarter them, have ready

a pot of boiling water with as much salt as

will make it bear an egg. when your Water

boils put in your cabbage or Colliflower, let

them just boil, & lay them on a sieve to drain

then take them leaf by leaf & lay it on boards to

dry, throw dry salt over it & set it in the Sun

for a month, but take care it gets no rain.

when no Sun set it within the air of the fire.

take a handful of garlick peal & order it as

above . lay it to dry with the rest. when all is

dry make the pickle of 6 quarts of Vinegar,

one quart of Water, a handful of salt, an ounce

of black pepper, one pound of ginger let it be

scrap'd & cut in pieces, boil it & let it stand

to be cold. take half a pint of mustard seed

bruise half of it put it to the pickle, one ounce

of Turmerick grated. then lay a row of cabbage

leaves & strew some mustard seed black pepper

& ginger & 5 or 6 cloves of Garlick, do so till

your Jar is full. cover it close in 6 weeks

it will be fit for use. this pickle is good

for Mango's made of cucumbers or apples &c.

folio 36 verso || folio 37 recto

Norfolk Punch

6 ^Seville Oranges & 6 lemons pare them very thin, put

the parings into a Gallon of good Brandy, let it stand

4 days. take 13 pints of River Water & 3 1/2 pound of

double refined Sugar. when the Sugar is a little melted

set it over a slow fire & let it just boil. have

ready beat the whites of 6 eggs, put them into the

Sugar & Water stir it together & then let it boil

a quarter of an hour. then take it off & let it

stand, just as it is, all night. then strain your

peals out of the Brandy through a hair sieve, &

likewise the Syrup to keep back the whites of

the eggs. then mix the Brandy & Syrop together

& put in as much juice of Seville Oranges &

lemon equal quantities of each, as will make it

palatable. the juice of 9 Oranges & 9 lemons if

very good will be enough. mix altogether & run

it through a Jelly bag have a Brandy Vessel

that will just hold it, (for the Vessel must be quite

full) ready & let it stand in a cool Celler 6 Weeks,

by which time, it will be very fine, then Bottle

it for use. it is better if kept a year.

Liquidilla

Take four Quarts of Rum or Brandy & in it steep

the rinds of 18 Lemons pared thin & cut in bits,

the fine yellow & not the pale soft - let them

steep in the spirits 48 hours in a Jug closely

covered- then pour it into an Earthen pan & put

to it 5 Quarts of spring Water & 3 pounds of fine

Loaf Sugar - then cut the lemons in halves

& squeeze out all the juice - then make 2 Quarts

of milk scalding hot, & pour it into the pan,

& grate two whole Nutmegs upon it - cover it

up close with a cloth & let it stand an hour.

then run it through a Jelly bag untill it becomes

fine & clear, which done bottle it for use.

folio 37 verso || folio 38 recto

Minced Pyes Mrs Hingsby

One pound of Golden Pippins, one pound of Suit

one pound of Currants half a pound of Raisins

stoned, a pound of Sugar two Ounces of candied Orange

half a quarter of an Ounce of Mace the same

quantity of Cinnamon & a little Salt & a quarter

of a pint of red wine.

Dried Apples

Pare & core the apples put them in a large

pot, let it stand in an Oven all night then

mash them through a Cullender, mix in a

pound of Sugar to a peck of apples, set

them in a cool oven to dry a little, then put

them in deep plates & let them dry slowly by

the fire.

To stew Cabbage

Cut the Cabbage into 4 quarters if large &

then shred it, put it into boiling Water & when

it is boild very tender, squeeze it quite dry

& stew it for half an hour with a little butter

Season it with Pepper & salt, & a little cream

when dish'd up.

Cucumber Vinegar

15 large Cucumbers pared & cut into thin

slices, put it into a pan with one quart

of very sour Vinegar, 3 or 4 Onions sliced

a few Shallots a little Garlick some salt

ground pepper & a little Cayan pepper, let

it stand 3 or 4 days then filter & bottle it

with some whole pepper.

folio 38 verso || folio 39 recto

French Rolls

Take 4 pounds of flour & dry it a little

before the fire, then mix half a pint of

good Yest with the Yolks of two eggs & the

white of one beat very well together. then

warm near a quart of skim'd milk, with

a quarter of a pound of butter melted in it,

when a little better than new milk warm mix

it well with the Yeast & then work up the

paste very lightly & add a little Salt, when it

is well workd up, set it before the fire to

rise for a quarter of an hour then make

it into Rolls, & set them before the fire to

rise a little more & when you think they

have risen enough bake them. this quantity

will make 12 rolls & half an hour will bake

them.

Ginger Wine

put ten Gallons of Water to twelve pounds

& half of powder Sugar add while cold the

whites of six or eight eggs well beaten

stir the liquor over the fire till it boil

then skim it well & add to it half a

pound of race Ginger bruised, boil all

twenty minutes pour it immediately on

the Rinds of ten lemons, when cool cask

it adding two spoons full of Barm & slice

the pulps of the lemons into the Cask

with half an Ounce of Isinglass - close

it the next day it will be ready to bottle

in a fortnight or three weeks.

folio 39 verso || folio 40 recto

Orange Jelly

Grate the rind of one sweat Orange one Sevill & one

Lemon, the Juice of six Sevill two sweat & three Lemons

the rind to be put into the Juice. take one pound of

loaf Sugar. one pint of Spring water. & let it boil to

a Syrup. then put it into a bowl & when cool put

the juice to it. boil two ounces of Isinglass in a

pint of spring water & when it is well melted stir

it about till it is almost cold put in your juice

& run it thro' a bag into your Moulds

Raisin Marmalade. for a Cough

Take four ounces of sugar candy, beat very fine,

four ounces of raisins stoned, & beat to a paste. 8 ounces

of Conserve of roses. beat all well together, & add to it

thirty two drops of oil of Vitriol, & twenty four of

oil of Sulpher, beat all these well together & take

about the quantity of a Nutmeg night & morning

Imperial Cream

Boil a pint of Cream with a Stick of Cinnamon

& a little rose or orange flower water. let it stand

till almost cold. take the juice of 3 Sevill Oranges

or two Lemons sweaten it to your taste put it in

a China dish. then pour the cream on the juice

out of a Tea Pot. set the juice on the ground &

pour the Cream as high as you can on the juice

to make it look like a honey comb

A Receipt to destroy Buggs

Desolve half an Ounce of corrosive sublimate

in a pint of spirits of Wine, which must

be mix'd at the Chymists. take the Bed

intirely to peices, then wash every part of

the Bedsteads with a Painters Brush

s take care of the Bottle Brush &c. as this

mixture is rank poison

folio 40 verso || folio 41 recto

Black Puddings Mrs. Serle

A quart of Hogs Blood, a quart

of Cream, eight eggs, two pound &

half of Fat, as much Grated bread

as will stiffen it, the same quantity

of whole Oatmeal (commonly called

Grets) pepper & salt to your taste

some Leaks (not onion) & a very

little flavour of the Herb Penny royal

the skins to be made very thin

that they may be eat with the

pudding when Boiled & broil'd, the

blood must be well stir'd all

one way till it is cold, the Puddings

should be kept in a very dry place

in the Air

the fat for the Black Pudding should

not be cut small

Receipt to cure Hams

from Mrs . Thornhill

Take one ounce of Salt Petre

one pound of Treacle one pound

of common Salt mix all together

rub it well on the Hams this is

quantity enough for a Ham of 16 20

pounds let them lay 3 weeks

in pickle turning & rubbing them

every day let them be dryd in

a wood smoke & hung when

dry'd in a dry but not

a hot place.

Hams before dry'd should be

hung up 3 nights days & should

be soak'd 3 nights & hung up

in the days.

a Ham of 16 pounds will take full 4 hours

boiling as slow as possible

folio 41 verso || folio 42 recto

Fish Sauce Mrs . Serle

Three Anchovies, chop them, 2 Onions

unpeel'd, & cut in quaters, 2 Spoon

fuls of vinegar, a quater of a Pint

of water, boil them together with

a bundle of sweet Herbs, & some

Horse Raddish, till the Anchovies

ar dissolv'd, then strain this Liquor,

add as much of it to your melted

Butter as will make it a light

yellow, This liquor will keep

in a bottle a Month

Oyster Sauce for Fish

Mrs. Goodriche

Take your Oysters & put them into

a Sauce pan with some good Gravy

add one Onion, a little Mace, Stew

them tender, then take out the Onion

& Mace add a little juice of Lemon

& a Tea spoonful of Essence of Anchovy

thicken it with butter & flour

It may be made the same way for

Turkey or Fowl only leave out the

Essence of Anchovy & add a little Cream

folio 42 verso || folio 43 recto

Oat Cake

One spoonful ^ of Yeast in a little

warm water, to a Quart of Oatmeal

mixed into a thick batter with

a little salt, make the pan warm

& grease it before you pour on the

Cakes

Sauce for Fowl

Mrs Goodriche

Boil two Eggs hard & scald the

Liver, take the Yolks of the Eggs

& the Liver, bruise them together

rub them through a Seive, then add a

little good Gravy, a little juice of

Lemon a tea spoon full of Essence

of Anchovys thicken it with butter

& Flower

folio 43 verso || folio 44 recto

Receipt for Current Wine

Gather the Currants quite ripe & dry

put them a few at a time in a

thin Bag & squeeze them hard

to every quart of juice put a

quart of water & to every gallon of

liquor thus mixt add thre pounds

of loafe sugar (Rasberry juice is a

great improvement to the wine

a pint to two gallons of currant

juice) add a quart of the best

Brandy to every four Gallons of

liquor The wine must be rack'd

off it about Xmas & put in the

Cask again it will be fit to

bottle in six months after that

process & to drink in two years

from the time of first making

(Memorandum if the Rasberrys ripen

before the currants extract the

Iuice required & mix it with

Brandy & sugar enough to keep it

till the wine is ready.

the currants when squeezed may be put

into the water that the wine is to be

made of & that strain'd off again

it imbibes some of the flavour

but where currants are plentiful

'tis unnecessary.

Currant Wine made

July 29th 1801

61 lb of loaf Sugar

7 Gallons of Currant juice

1 Gallon & 1 Pint of Brandy

1 Quart & 1/2 a pint of rasbrry juice

18 Gallons of Water.

There was double the quantity of

Water to currant juice in this wine

but tis thought better if currants enough

are to be had to put equal proportions

folio 44 verso || folio 45 recto

Fish Sauce

Take 3 Anchovies chop them 2

Onions unpeel'd & cut in 4 quarters

2 Spoonfulls of Vinegar a quarter of

a pint of water boil them together

with a bundle of sweet herbs & some

Horse reddish till the anchovies

are dissolved. Then Strain it & put

your butter to it

NB. as much of this liquor as

makes the batter a light yellow is sufficient

it will Keep a fortnight.

Italian Cheese

A Gill of Mountain wine the juice

of two lemons with the peel grated

& half a pound of double refined sugar

pounded & sifted. Strain it &

put it into a quart of good cream

then stir it one way only with a

whisk till it is very thick put it

in a very thin cloath lay it into a small

seive to Strain it should be made

the day before it is to be eat

& it will then turn out solid

into a dish.

folio 45 verso || folio 46 recto

Mrs. Altoir s

This Embrocation is for bruises,

Rhumatism, sore throats. chilblains

numbnes, swell'd face, lumps in

the breasts. the croop in children

(by rubbing the throat) & in any

case of Suspended circulation

& a few drops of cotton tyed up

in a bit of muslin & put into the

ear is good for Deafness.

Best rectified Spirits of Wine 4 ounces

Gum Camphor 6 drams

Spiret Salammoniac 2 ounces

Oil Camphor Lavender 2 drachms

Cut the Camphor in small pieces

put it into the spirits of wine &

when quite dissolved drop in by

degrees the Spiret Salammoniac

then add oil of Lavender

N.B there must be two persons

employ'd one to shake the spirets

during the droping in the Salammoniac

by the other. as it otherwise

will not mix.

folio 46 verso || folio 47 recto

Ginger wine

Ten pounds of lump sugar

to six Gallons of water (wine measure)

fiue ounce of bruised ginger, the rind

of four lemons, boil all together for

half an hour, with the peal of half

the lemons, & scum it well.

when cold put it into the cask with

three pounds of cut raisins, the

juice of the lemons, & the remaining peal,

three spoonfuls of yeast, & half

an ounce of Isingglass, stir it frequently

for six days, then put in a

pint of Brandy, & stop it, but

not close, in 7 or 8 weeks it will

be fit for use. whilst boiling

put in the whites & shells of three

eggs well beaten up.

Any raisins but Malagas

from Mrs King

folio 47 verso || folio 48 recto

To make Cowslip Wine

To every gallon of water three

pounds of loaf sugar & 3 quarters

of a lb of Cowslip blows boil the

sugar & water gently for half

an hour scumming it well

put it into a clean Tup Tub

when about milk warm work it

up with fresh yeast when it has

done working put in the cowslip

blows stirring them well for three

days then put it into the Barrell

adding the juice & peal of half a

lemon to every pound of sugar

keep stirring it Two or three

times a day till the fermentation

is ouer Iust before yu stop it

down put a pint of Brandy

to five Gallons & in that

proportion for any other quantity

let it stand till the heat of

the summer is ouer then

bottle it.

from Mrs King

folio 48 verso || folio 49 recto

To make Daffys Elixer

Take Guaiacum chips the smallest

you can get leaves of Senna

Liquorice root Aniseeds,

coriander seeds Alicumpane roots

dried, of each of these two ounces

raisins stoned one pound.

Figs half a pound sliced

steep these ingredients in a

Gallon of Aquavite & let it

stand ten or twelue days

till the liquor be red. Then

strain it into bottles

& take three or four Spoonfulls

in every cholick fit.

Tincture of Rhubarb

Take two ounces of the best Rhubarb

slice it very thin put it into a

quart of Brandy with some

cardamuns & orange peel

let it infuse about fourteen

days by the fire or in the Sun

then filter it off

folio 49 verso || folio 50 recto

To Pickle Hams Mrs. Wells

Two quarts of stale Strong beer

to this add half a lb of Bay salt

& as much common salt

half a lb of treacle & 2 ounce of

Salt Petre with a handful of

bruised juniper berries boil

these ingredients together a quarter

of an hour & pour it boiling

on the Hams if it is a large one

it must remain in pickle

three weeks for a small

one a fortnight is sufficient

they must be turn'd regularly

two or three times a day

then take them out & smoke

them The Ham should not

be used till 5 or 6 months

after it is cured.

it should be stewed 8 or 9 Hours

folio 50 verso || folio 51 recto

An Infallible cure for a scald head

Boil a Sheeps head take off the first scum

& with the second taken clean from the water

Mix some batter that has had no salt in it

rub the head thoroughly with this

some opening Medicine must be taken

at the same time

folio 51 verso || folio 52 recto

Receipt For Spinach

Dress'd in the French Way

After having Picked & Washed the Spinach

Boil it in Water, & then put it in cold

Water & Squeeze it Well, then put it in

A Saucepan With a bit of Butter & let

it Boil gently for a quarter of an hour

then put in a little Salt & a little flour

About as Much as You can take in

two fingers & thumb & a little cream,

or Instead of Cream You may put a

little good Gravy - but the cream is

Best

To Make Ginger Wine

To Ten gallons of Spring Water Put Seven

Pounds of Lump Sugar & four Ounces of

Sliced Ginger, boil it one hour & take

Off the Scum as it rises, then empty it into

a Tub, & let it Stand till cold, then put

it into a Vessel with the Peels & Juice of

Ten Lemons, and one Bottle of good Brandy

put half a Spoonful of Yeast at the top

of it. and Stop it down close; the Lemons

Must be Peel'd very thin, & the Juice

Strained; in a fortnight it will be fit to

Bottle, and in a Month longer it May

be Drank

folio 52 verso || folio 53 recto

To Cure Hams,

To Every Ham of 16 Pound Weight

Take 1 Pound of the Brownest Soft

Sugar, 2 Pound of common Salt

1 Ounce of Salt Petre, Mix these Ingredients

Well together, then rub them Well into

the Ham, & cover it Over with the rest

& rubbed over With the Pickle - the

Ham must be turned once or twice

A Day & remain in the Pickle 20 or 21

Days - According as it is for Size,

then hang it Up in the Chimney

Where there is a constant Wood Fire

for about 10 Days or a Fortnight

let it be kept in a Dry Place take

care that it Does not get Moist

the Kitchen is a good Place to hang

it Up in - Observe there is to

every Pound of Meat 1 Ounce, of

Brown Sugar 2 Ounce, of Salt 1

Drachm of Salt Petre

Stew'd Peas

1 Quart of peas a lettuce & young Onion

cut them small - put them into a stew

pan with Water only just saffice^int to

cover them - let them Stew 3 or 4 hours

gently - ten minuets before you Dish

them up - put a bit of Butter roll'd in

Flour with a little pepper and Salt -

folio 53 verso || folio 54 recto

To make Yeast,

Boil 1 Ounce of Hops in three quarts of Water

till reduced to three Pint, then Pour it upon a

Pound of Flour - When it is made into a batter

Strain it thro' a Cullender and When nearly

Cold put to it a pint of home brewed Yeast,

put it into a Stone Bottle to be kept for

Use - it should stand 24 howrs before you

use it. Put the same quantity as of com-

-mon Yeast for making the bread which

requires ar longer time to rise

After the first time of Making the Yeast

a little should be saved to use instead of

home brewed Yeast

to make a Batter Pudding

a little Salt, 3 Eggs leaving out

one white - 2 spoonsful of flour

a wine pint of Milk. to boil

one hour. to be tyed tight in

the Bag & turn'd at the half

hour. let it boil quick

& put it in when the ^ water boils.

Mrs I bayley s receipt.

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A Medicine for the bite of a Mad Do g

Take 6 ounces of Rue picked from the stalks & shred small

4 ounces of Garlick pealed from the coats and stamp't 4

Ounces of scraped pewter or tin boil all these in a Pottle

or more of stale Ale in close pot well cover'd let them

boil one hour & half then strain it and give of this

decoction once a day in the morning fasting betwixt

6 and 9 spoonfulls warm to men & cold to Beast's & bind

dayly on the wound some of the dregs for 7 or 9 days

after the biting, you must add 4 Ounces of Mithridate

or Venice treacle. give 3 spoonfulls to a Sheep, 4 to

a dog. this Medicine must be taken within 9 days after

the biting

The following Receipt for the cure of the bite of

a mad dog was communicated by a gentleman who assures

us that for 16 years past it has not faild in the cure of any

one person out of the many that have taken it.

Take 24 grains of native Cinnabar 24 grains of

Factitious Cinnabar & 16 grains of the finest musk

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reduce each of these seperately to an exceeding fine Powder

then mix them well together in a glass of Rum, Arrack or

Brandy and drink it all off at one dose as soon as

possibly you can after you are bit & take a second dose

30 days after the first. but suppose you should happen

to be bit by a dog & should happen neglect taking

any rememdy soon after the bite, upon a supposition that

the dog was not mad, in such a case as soon as any symp=

=toms of madness appears in the person by that neglect

they must take a dose as soon as possible after those

symptoms appear & instead of taking a second dose 30

days after the first as in the other case the second dose

must be given three hours after the first which by throw=

=ing the patient into a profound sleep and a strong

Perspiration will throughly cure the bite of any mad Aw...

though the distemper were in the last stage.

Docter Meads Receipt to cure the bite of a Mad Dog

Let the Patient be bloodied in the Arm & 9 or 10 Ounces

of Blood taken from the Party. Take of the Herb called in

Lattin Lichen Cinereus Terrestris in English ash couler'd

ground Liverwort clean'd dry'd and powder'd half an Ounce

of Black Pepper powder'd 2 drams mix these well together

& divide the powder into 4 doses one of which must be

taken every morning fasting for 4 mornings successively

in half a Pint of Cows milk warm after these 4 doses are

taken the Patient must go into a cold Bath every morn=

=ing fasting for a month He must be dip'd all over but

not stay in with his head above water longer than half

a minute if the water be very cold after this he must

Bath 3 times a week for a fortnight longer.

Half the medicine for a Dog

N. B. The Lichen is a very common Herb & grows generally

in sandy ^ & Barren soils all over England the right time to gather it

is in the Months of October or November.

Mr Drakes Eyewater

Almond milk 4 Ounces, white Vitriol half a dram Sugar of

Lead two scruples, mix these together drop 4 drops into each

eye the corner next the nose morning & night

To make Almond milk

Take one Almond & pour boiling water on it to the quantity

of a quarter of a pint beat your Almond very fine mixt

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with the Water then strain if off.

A Bolus for the Eyes & proper for Worms

Royal powder ten or fifteen grains, Lenitive elecuary make

a Bolus & let the party take one every third day for 3 times.

Let the party have a blistering plaster behind their ears.

For a Dropsie

Take one Ounce of Burdock root the year before it Burrs

slice it & boil it in 3 pints of water till half the quantity

be consumed divide it into 3 parts & take that quantity every

day for sometime, but increase the quantity of Burdock root

from one Ounce to six ounces, to 3 pints of water only & drink

it after it is straind.

This prescription cured a Woman of a Dropsie

after having been twice tapp'd.

Eye Water

Two pennyworth of Lapes-Calaminaris, two cups of plantain

water, one of Mountain wine shake it well together then let

it settle & wash your eyes at night going to Bed.

To make Balm Drops

Take of Balsam Sicamore one Ounce, or instead on Ounce

of Balsam of Thollon or Peru. Storax Calameton 2 Ounce

Succratine Aloes }

Myrrh }

Olibanum } of each an Ounce

Angelicoe Roots }

Saint John Wort }

Spirits of Wine two pounds. put all very well beaten

together into a bottle close stop'd let it stand in the sun for

6 weeks in the hottest time of the Year than strain it through

a fine linnen cloth & put it into small bottles

The use & virtues of it

You must never heat them but apply them cold it drys

up very fast therefore take care to keep the bottles open as

little as possible. they are good for a Wound, cut or stab

shot or bite they will cure the deepest wound in two days

if they are rightly apply'd made by applying them with a

feather or dropping them into the wound one application is

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generally enough for a small wound.

They are excellent for a horse prickd in the foot or for any

wound or Gall.

if you have dressed a wound with any other remedy you

must be sure to wash it well with hot wine or brandy before

you can apply this Balm, it will not cure so soon as if you

made use of it at first.

No plaister must be used when a wound is large &

consequently not so subject to close imediately as a less it

may be proper to wrap round it a linnen cloth to keep out

the air.

They are good inwardly for the Cholick or a flux

taking 20 or 30 drops in broth or a glass of wine.

For the Hicough

Take the tops of Hemlucks green if you can get them if not

the Roots, Garlick, & Hogs grease of each an equal quantity

beat these together & lay to the wrists of the Party's Arms.

This receipt recoverd a person just spent.

Directions for Obstructions

First give a Vomit of 20 Grains of the Indian Root, in a spoon=

=full of white wine, & work it with tea made of Cammomile flowers

Repeat this twice at a weeks distance, then let the party take

the pills following, of Castor half a dram, half a dram Cinnamon

a scruple, 3 drams of salt of steel, made up with extract of

gention, made into middle sized pills, of these give the person

3 morning and night for 6 weeks together.

For the Jaundice

Take half an Ounce of nutmegs, 6 pennyworth of saffron, an

Ounce and half of white sugar candy, the shells of 4 new laid Eggs,

all well dry'd & powder'd very fine, mix them all together & then devide

them into 7 equal parts, let the patient take on part morning

& night in half a pint of warm white wine, three days together,

it never fails curing the yellow Jaundice in three days, it also

cures the black.

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For the Rheumatism

One handfull of scurvy grass, one Ounce of winter bark

in fine powder, two spoonfulls of mustard seed a stick of horse

raddish scraped thin steep them alltogether in a quart of moun=

=tain wine for 24 hours. take a wine glass full of the clear

morning & evening, when you gave taken out 3 or 4 glasses

full you may fill it up again & so the second time & it will be

strong enough.

Eye Water

Take Troachs albrasis half an ounce white rose water

8 Ounce Lapes Callaminaris two drams when the powdrs

are disolved dip rags 4 or 5 doubles & bind them wet upon

the eyes all night, be sure to shake the bottle every time

you use it.

Shot Water for the Eyes

Put a pound of new shot into a Bottle pour upon it a

Pint of spring Water warm, shake it up together for several

days till it looks very white then wash your eyes with it

seven or eight times a day shaking it up every time you

use it. it upon the first making it does not look white

in three or four days pour all that water off & put on fresh

& shake it up as above, the same shot will last for ever.

when any of the water is taken out put in the same

quantity of warm water again.

This water should not be used as a preservative, only when

there is inflamation as it is a very great dryer.

Mr Vill Pontase Tooth Salve

An Ounce of bay salt finely powder'd half an Ounce

of drops of Dragons blood finely powder'd & a quarter of

an Ounce of corall prepared a quarter of an Ounce of

cream of Tartar a quarter of an Ounce of powder of Oyster

shells mix all these with honey into a salve & clean your

teeth with it once or twice a Week.

You may add two drams of Myrrh powder'd.

For Wind in the Stomack Mrs Fotherley

Take of the leaves of mint, Iuniper berries corriander

seeds Carraway seeds, the lesser Cardamums of each two

drams & half all powderd, a pound of Loaf Sugar

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Pepper mint water a sufficient quantity to make them

into Lozanges.

Nota Bene boil the mint water & sugar together till

'tis a syrup then put in the ingredients let them boil

till they it is so stiff as to make into Losanges then

turn them on a stone to make them up & butter the

stone.

Tooth Powder Mr Wilksinson

Burnt Hartshorn ^ prepared one Ounce Cream of Tartar half

an Ounce finely powder'd, half an Oz Myrrh Bole

Armeniack 2 drams, oil of Rhodium four drops

mix alltogether for use.

Imperial Water seckond cooling & good

for the Scurvey, if there is no weakness in the Bowells

Take 7 quarts of Water, 2 Ounces of Crem of Tartar,

9 Ounces of Loaf Sugar, let it boil 8 Minutes, put

to it the peals of three Lemmons, when it is boild,

strain it through a Sieve Jelly Bag, & when it is

cold, bottle it.

Surfeit Water

Take a Peck of Poppy leaves, clean pick'd, steep them

in 6 quarts of the best brandy, 3 days, then strain the li=

=quor from the Poppys, & put to the liquor half an Oz

of Mace a quarter of an Oz of cloves, some race ginger

half a pound of Fig's half a pound of Raisins of the sun

a pound of Dates two ounces of the inside of liquorice

open your Dates Figs Raisins & Liquorice mix all well

together stop it close ten days then strain it off & bottle it

Tooth Powder Docter Shaw

Take the inner part of the Scuttle Fish Bone one

Ounce, Cochineal one scruple, Roch Allum two Scruples

Rose Pink one dram make all into a fine Powder

Imperial Water

Take 7 quarts of Water put two Ounces of Crem

of Tartar 9 Ounces of Sugar let it boil 8 minutes

put to it the peal of three lemmons strain it

through a Jelly bag let it stand till cold then bottle it

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A Receipt for a Cancer not broke

Two quarts of Smiths water, put to it bram-

-ble leaves, red sage, & rosemary of each a good

handfull, boil these till it be half boild away

then strain it of, & put to it a peice of

Allum as big as an Egg, & when it is cold

pour it into a bottle, leaving a little of

the water in an earthen pan, then take

two linnen cloths as big as your breast,

& put one into the water where it must

lye 24 hours, take it out & dry it ^ well by the

fire & lay it to your breast, when you go

to bed, & put the other cloth into the water

to lye till the next night, so by turns one

one night & the other the night following

while being done as long as you live you

will never dye of a Cancer The cloths must

be dryed by the fire both summer & winter

Eye Water Mrs Fysh

a quarter of a pound white Copperas

half a pound of common salt, three quarts

of Water, let it simmer over the fire dont

skim it, stir it all the time, when it has

simmerd enough the scum will mix in the

whole by stirring; put it into a pot to

cool then stir it & put it into bottles to

stand & clear for use. Take care to clean

out the pan well &c. as Copperas is poison

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back outside cover

spine

head

fore-edge

tail