V.a.680: Receipt book [manuscript]

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Another correspondent desires us to insert

the following:-Meal for six people, price IS .

" Take a gallon of water, half a pint of split

peas, a pound of lean beef cut into pieces, fix

potatoes, two onions, two ounces of rice, with

some pepper and salt; put all into a pot, and

bake it well in the oven."

I Shall esteem it a Favour if you will insert

these Receipts in your Paper.

I am your constant Reader

And most humble Servant,

Sacerdos Paracialis rufticus.

RECEIPT designed for a SMALL FAMILY.

TAKE Half a Pound of Beef, Mutton, or

Pork, cut it into small Pieces; Half a

Pint of Peas, three sliced Turnips, and three

Potatoes cut very small, an Onion or two, or

a few Leeks; put to them three Quarts of

Water; let it boil two Hours and an Half,

then thicken it with a Quarter of a Pound of

of Oatmeal (or a Quarter of a Pound of Oat-

meal and no Rice) boil if for a Quarter of an

Hour after the Thickening is put in, stirring

it all the Time; then season it with Salt,

ground Pepper, or pounded Ginger, to the

Taste.

N.B. If Turnips or Potatoes are not to be

had, Carrots, Parsnips, or Jerusalem Arti-

choaks, or any other Sort of Garden Stuff,

will do. This well boiled, is far from un-

pleasant; is very nourishing, and will serve

three or four Persons a whole Day without

Bread or Drink, nor will is cost above Four-

pence.

RECEIPT designed for a LARGE FAMILY.

TAKE two Pounds of Beef, Mutton, or

Pork out of the Tub, or of Hung-beef

refreshed in Water; cut it into very small

Bits, and put it into a Pot with six Quarts of

Water, letting it boil or stew till it is tender;

then put to it a Quarter of a Pound of Carrots

or Parsnips, with Half a Pound of Turnips,

all sliced small; and sometimes instead of these,

a few Potatoes sliced, or Jerusalem Artichoaks;

then some Greens may be added according to

discretion, such as Cabbage, Celery, Spinage,

Parsley, as likewise two Ounces of Onions or

Leeks unless disliked. The Whole thickened

with about a Pint of Oatmeal, or even a

Quart if intended to be of a thick Consistence.

N.B. These well boiled together, and sea-

soned with Pepper or pounded Ginger and

Salt, will be a wholesome and well-relished

Food that will support six People a whole

Day without Bread or Drink, and will not

cost above Six or Seven-pence .

Such charitable, well-disposed, truly wise,

and considerate Christians who are not above

the Trouble (the Expence need not be named)

of giving the above among their poor Neigh-

bours, may encrease its Goodness by giving

the Water in which they boil any Pieces of

Meat, and thickening it as above directed.

This has for many Years been practised by

those who now recommend it to considerate

Christians, and they would not exchange the

pleasing Reflections on such their Perform-

ance for the greatest Honours and Profits this

World can bestow. Go and do ye likewise.

P/1

Mrs Gibbons

To Stew Carps or Eles

Make Some good Strong Gravey Seasoned with a Little Pepper. A

Little Jamaica peper a Sprig of Time. Some Lemon peel and a little

Horse Radish, Take the Carps and let them be well scaled Cutt them

open and wash the Blood out well with Clarett after that stew them

About half enough with a gentle Fire in the formention,d Gravey

then put in the Blood & Clarret and stew alltogether 'till they are tender

Thicken it up with a Little Flower and a Little Bit of Butter youmay

a few Capers Sliced very small: Eles may be done in the Same Gravey

But in convenient lengths and Seasoned with peper and Salt before

you put them in.

Take the Crumn of stale white Bread and Soake it in Spring

Water Season it with Peper nutmeg cloves Mace Sweet herbs Anchovie

chopt together with a Little Piece of Sweet Butt:er Soe stuff the Fish

with it than Bake it with Water Salt Vinegar a Little White-wine

Peper a Piece of Butt:er A Little Bundle of Time, Bake it abou.

an hour than take Some of the Liquor Butter and make sauce with

sippetts under it.

Sawce for Boyled Chicken

Take a Little Clarret & Water and therein stew a Piece of Horse

Radish sliced a Pretty while untill it tasts strong of it, than

strain it of, than put in some Capers mincd small and Parsely

Boyled Green and minc,d then put in a Quantity of Butter

according to the Quantity of sauce to be made and an Anchovie

washed clean and taken from the Bones

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2

To Pickle Beef or Bacon

Take half a pint of Sugar, a pint of water, wash it with

the water & Sugar a little time. Then repeat it till the

Blood is out, Dry it well, Then salt it as usual, 2 or 3 days,

Then take half a pound of Sal-prunella, a quarter of

a pint of Bay Salt, clear it from the first Salt,

Then doe it with this 12 Days.

To Make Westphalia Hams

Cut the hind quarters of Pork Westphalia Fashion, then

beat all the fleshy parts with a rowling pin but do not

break the bones, put to every ham 2 ounces of brown

Sugar, 4 ounces of Salt peter beat very Small, and

mixed with Common Salt enough to Salt them, then

Salt them Down close in a vessell that will hold pickle

enough to cover them, The next day put to every

Ham one pint of vinegar, & half a pint of Springe

water, or as much of each in proportion as will

cover them, And if you have any of your Mixed salt

left, put it in, turn them once in two Days and

Stir up the Pickle, & Keep them press'd Down in it

12 or 14 Days, then hang them 3 weeks in a Chimney

where you burn wood.

3

A Reciept to Dress a Hare

The Liver pare boyl,d 6 ounces of Beef Suett, a few Sweet herbs

The yellow of the Rine of Lemon peale one Pippin 2 or 3 shallots

shread all these very Small and mix them with the Crum of a Penny

Loaf grated fine than Break the Yolks of four Eggs and make

it into a Pudding and sow it up in the Hares Belly, than when

it is at the Fire continnually bast it with new Milk till tis roasted

enough than before you take it up bast it with Butter The Sauce

must be oysters stewed in their own Liquor when they are enough

strain them out, than melt your Butter in that Liquor and put

The oysters in when the Butter is melted, when the Hare is taken

up open the Belly and take out the Pudding in Spoonfulls and

Lay it in the Sauce about the Hare.

to Salt Hams

To Doe Hams Marys Way

Let your Hams hang up 3 or 4 days then take Salt Peter as

much as will cover it and rub it on well then Cover it over

with Brown Sugar and let it lye a Week in that Brine and turn

it every day, then put Bay Salt to it and let it lye 3 Weeks

Longer and then put it into a Pot of Boyling Water and let it

boyle half a Quart:er of an hour and when it is cold black it Paper

Ashes and hang it up in the Chimney.

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4

Sauce for Beef a la Mode. Mrs Moon.&nbsp;

You must take some Mushroons, a little Parsley, and a little Shallot, and

slice them together, and put them into a stew pan with a bit of Fresh Butter,

a bit of Bacon, a Laurel leaf, and whole Roccambole, set them upon a slow

fire, brown them with a little flower, and mix them with a little

clear Veal Gravy, & serve it up with Lemon Juice.

Nota Bene You may put a fresh Trufle to it if in Season.

Sauce for Beef Tremblant. Mrs Moon.&nbsp;

You must take a Bit of Butter, brown it with a little Flower,

and put to it a little Parsley, a little Shallot, a little Capers & pickled

cucumbers sliced together, some of the Liquor of Anchovies, and a

few Mushroons cut Small, put to the Butter a little Pepper

Shaken into it, a Laurel leaf, and a whole Roccambole, and

mix with it a little clear Gravy, and turn it like melted

Butter, and put into it the Juice of a Lemon & then Serve

it up.

5

To Stew a Rump of Beef

Take one that hath been Powdered 2 or 3 days and stuff it with

Prikled oysters shallot & Anchovies and Sweet Herbs, And put it into

A Pot with as much Water as will cover it, & 3 or 4 Anchovies, and a

Good handfull of white Pepper, stop it up close, and let it stew 6 or 7

hours then take it up, Skim of the fatt from the Brouth and put some

of the Brouth to the Beef with Sippetts under it.

A Fricasie

Take Rabbitts or Chickens Skinn,d cut them in Small Pieces and beat

them them with a Rowling Pin, then Season with Pepper Salt Cloves Mace

and Nutmeg: then put a Quarter of a Pound of Fresh Butter into

a Frying Pan and make it very hot, flower your meat and then

Fry it Brown, then take out the meat as clean as may be from

the Liquor was fried in, put it into a stew pan with a Bunch of

sweet herbs, 3 onions half a Pint of White Wine or Clarret, as

much strong Broth, one Anchovie, A peice of Lemon Peal, stew

It gently half an hour than put to it a Quarter of a Pound of

Fresh Butter, the Iuice of half a Lemon, shake it well together

that the Butter may not turn to oyle. If it Shoude not be thick

Enough, rowl the Butter in fine Flower and Soe Serve it up.

To Collar A Breast of Veal

Take a Large fatt Breast, bone it & beat it well with a Rowling Pin, then wash

And dry it well, besmear it on Both sides with yolk of Eggs, Strew all over

It Sweet herbs chopt Small with Salt Pepper Cloves Mace Nutmeg, cover the

Inside all over with thin slices of Bacon and 3 or 4 Anchovies, then Rowle,

it up hard & close with the Caul about it, and sowe it in a cloth and bind

it up with Tape: Boyle it tender and with a Little Peice of Bacon.

When you dish it up, cut it to 6 or 7 round peices and with it slices of

the Bacon: The sauce is made of Strong Broth whole Spice horse Radish

Anchovis Shallot and soe thickned up with Butter rowled in Flower. Garnish

your meat with which choice of things you please as Balls fryed Bacon

Pickles Slices of Lemon &c.

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6

To Stew a Rump of Beef

Take a fatt and Younge Rump of Beef & bone it, then

take a pound of Sewit, and a quarter of a pound of veal

and mince it small with some thyme, Parsley, & sweet Marjoram

all together, Then Season it with pepper, Salt, Nutmegs, and

6 Eggs, Then Stuff it & flowre it, Then put Some Sewit or

butter in a Stew pan, & let it be hott. Then put in your

Beefe & let it brown, Then put in a sprig of Rosemary,

one quart of gravy, one pint of of white wine, & one quart

of Clarret, Cover it over with Strong broth, a bundle of thyme

2 or 3 onions, 10 Cloves, and Some Large Mace, Season

it with pepper & salt pretty high, and then let it Stew

in a pan 6 or 7 hours with a fire at bottom & top, you

may put it in the Oven, but cover it over, when it

is baked Scum of the Fatt, & Serve it up hott, with Sippits

in the bottom of the Dish

Garnish the Dish with Oranges & Lemmons

and Squeeze the juice of a Lemmon in the Sauce

7

To Make a Cake. Lady Clarke

Take 2 pound of flowre well Dryed, 2 nutmegs a

little Mace, a quarter of a pound of Sugar Sifted

Mingle these all in the flour, then rub in one pound

of butter into the flour, 4 Yolks of Eggs, & 2 whites,

beaten very well with 4 spoonfulls of Sack, then

Strain in better than half a pint of Ale Yest, &

boyle as much cream, & let it be cold again be

-fore you put it in, Then put in 3 pounds of currents

well washed & Dryed, mingle them in after the

butter & Spice, Then put in your cream, Eggs, & yest,

when it is Worked well together, Flour a cloth &

Lay it before the fire and hour to rise, Then Tumble

it into the hoop, being well butter'd, then put it

into the Oven, & wet it with the white of an Egg,

Let it bake an hour and then see it, You may

put in Dryed Sweetmeats if you please-

To make a seed Cake

Take a quarter of a peck of flour well dryed, rub

in 2 pounds of butter, one Nutmeg and a Little Mace,

the yolks of 6 Eggs , and 2 whites, half a pint of

Cream Boyled, and half a pint of Yest, and a Little

Sugar, Mingle them all together, Then work

in a pound of Sugar Caraway Seeds, Let it lye

half an hour before the fire, and an hour

will bake it.

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8

To Make a Seed Cake

Take two pounds of fine flour and a pound and half

of Fresh Butter and a pound & half of fine Sugar and

twelve Eggs, Six whites, a quarter of a pint of Sack or

Rose Water, and an Ounce of Caraway Seeds, or two if you

please, you must beat your butter with your hand against

the fire, it will be like a Cream, beat your Eggs very well

with your hand, put it in a hoop and Set it in a quick Oven.

To Make Little Cakes

Take three pounds of fine flour and four Yolks of Eggs

and rub in the flour before you wet it. Then take one pound

of Sugar and one of Butter and a Quart of Milk, a Tea

Spoonfull of Salt, 2 Spoonfulls of Yest Mix all these together

in a Sauce pan, set it over the fire to warm till the butter

Melts, Then Strain it through a Seive and work it as you

do bread, and if it requires More, put a Little More Milk, Cover

it and Lay it by the fire to rise, Then roll them in what Shape

you please and Cover them till your Oven is hott put

them on Iron plates and bake them, Take them out of the

Oven till its cold, then put them in to Crisp.

Shrimp Sauce. Mrs Jones.&nbsp;

A Quarter of a pint of Strong Gravy, one Anchovy,

with as much Butter as will thicken the Gra=

=vy, when mixed ; and boil in it a bit of Horser=

=adish; Season it with Mace, Pepper, Salt, a bit

of Lemon Peel, & a little Lemon Juice.

9

To Make Ginger Bread

Take a pound of Treacle, half an ounce

of cloves, the same quantity of Cinamon,

one ounce and half of Ginger, an ounce of

Caraway seeds, one ounce of Coriander Seeds,

Beat all the Spices and Severally, and Sift

them a part; Then set the Treacle upon the

fire, and put in a pound of Sugar, and

break in a pound of butter, then put in all

the Seeds and Spices, and stirr them together

untill the Butter is melted and then cimer

a Little, then take it off, and let it stand

till cold; put in so much flour then, as will

make it into a paste, Working it in with

Your hands, when when done make it out into

Small rolls, and so bake it upon Tinn plates

in a quick Oven.

To Make Goosberrie Tarts

Take a quarter of a peck of the finest flour, & rub

into it a pound and half of Butter, Make it into

as stiff a paste as you can, with cold water, this

quantity of paste will make a Dozen of Tarts,

three pounds of Goosberries, and Two pounds of

white powder'd Sugar will fill them, putting in

Two Spoonfulls of water into every one of them

just before you lid them.

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10

To Make the Crust for theMince pyes

Take A pound & 3 quarters of the finest

flower, & a piece of butter, rub the butter

into the flower, & make it into A past

with a little cold water, this Quantity

makes past for a Dozen of Patty pans

To stew a Loin of Veal. Mrs Bayly .&nbsp;

Cut off the Kidney End of a Loin of Veal

to roast, cut the other Part into Collops,

season them with Pepper, Salt, Nutmeg, put

them into a Stew Pan with a quarter of a

Pint of Water a lean Slice of Bacon, let it

stew a quarter of an hour, thicken it with

a quarter of a Pound of Butter & a little

Flour, put the roast Veal in the middle

& garnish with Lemon & Sippets.

11

To Make Minced Pyes Mrs Gibbons&nbsp;

Take a pound & a quarter of Beef, two

pounds of beef Sewet, a pound of Sugar, 3 pounds

of Currents, one ounce of Spice viz: of cloves,

mace, Nutmeg & Cinnamon, a quarter of Each,

Sixteen Golden Renets grated, the peel & juice

of three Lemmons grated, three quarters of a

pint of Sack, and as Much Salt as you shall

think Fitt.

To Make a Tansy Mrs Gibbons&nbsp;

Take a pint of Cream, a pint of the juice of

Spinage, the Yolks of sixteen eggs, and six whites,

Beaten very well, and Strained through a hair

Sieve, and grate in two Naple bisketts, one Nut

-meg, Twelve Spoonfulls of Sack, a Little Salt

Sweeten it to your taste, thicken it over the fire

till you see it begins just to whey, then pour it

into your pan Butter'd, Set it over a gentle

Fire of Charcoal, When you think it is enough.

Turn it out upon a Pye plate, and set it to

Drain upon the fire.

To Make Crust For the Mince Pyes

Take a pound and half of the finest Flour & three quarters

of a pound of Butter rub the Butter into the flour &

Make it into a past with a little cold water, this

quantity will Make past for a Dozen of patty pans.

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12

To Make a peneroyall Pudding

Take a pint of Oatmeal well pick'd boyle it in

a pint and half of new milk a quarter of an hour,

then take it of the fire, Cover it close and let

it stand all night, Then take half a pound of

Beef Sewit shred very fine, Season it with peper

and Salt, Then take peneroyall the Most, a little

thyme, Parsley, Spinage Shred Small, mix all

together & tye it up in a cloath and boyle it

two, or three hours with Beef or pork.

To Keep Musherooms.

Take the small sort of Musherooms, cut the stalks even with the

Musherooms, Rub 'em with a coarse cloth, and as you Rub 'em

throw them into cold milk & water & a little Salt; Then

put 'em into a Bell metal Skillet with a very little

Milk & Water, when They have had one Boyl, take 'em

out & stew them on a clean Napkin and cover them;

when They are cold put 'em into Wide=Mouth'd Bottles;

with a few Grains of white Pepper and fill up the Bottles with

Pickle made of Salt and Water strong enough to bear an

Egg: The Pickle must be boiled & quite cold before you put

it to the Musherooms; Cork the Bottles then put 'em with the

Mouths downward.

When you want to make use of the Musherooms

You must Throw 'em into milk & Water for a few

Hours before.

13

Mrs Jobber To Make a Carrot Pudding

Take and boyl some Carrots very tender, take a

quarter of a pound of them, and beat them very fine

a quarter of a pound of Maple biskets, and Soak

them in a pint of cream or Milk, a quarter of

a pound of Marrow, if not a quarter of a pound

of beef Sewit Shred very small, Fine Sugar

enough to sweeten it to your palate, half a Large

Nutmegg grated, a little Salt, 6 Eggs well beaten;

beat all these things well together, butter your

pan, and when the Oven is ready, put it into

the pan, Set it in and let let Stand an hour.

To Make a brown bread Pudding

Take half a pound of the Crums of brown bread

Rubed very fine, a bove a quarter of a pound

of beef sewit, shred very small, a quarter of

a pound of Currents, half a Nutmeg grated

in, a Little Salt, four Eggs beat very well,

with a Little Milk, Mix these together pretty-

stiff, butter some Little wooden Dishes & fill them &

tye them over with Cloths, and boyle them Two

hours, if you put all this quantity together in

a Cloth, you must boyle it three hours,

melt some butter for the Sauce, with or with

out white wine or Sack and eate it with or

without Sugar as you please.

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14

To make a Sago Pudding Mrs Garrards way

Take a quarter of a pound of Sago & a pint of

Milk, let it boyle together till the Sago is tender,

Then put to it half a pound of Melted butter,

without any water, & half a pound of fine Sugar

and 3 quarters of a pound of Currans, one Nutmeg

grated, & the Yelks of 4 Eggs, when you have

butter'd your Dish & pour'd it in, Sift Some fine

Sugar over it, 3 quarters of an hour will bake

it

To Butter Oranges

Take Six Oranges and chip them very thin,

Make a hole on the top, scoop out the seeds and

the pap, then boyl them in two or three waters

till they are tender, Take the chipings of two

of the Oranges unboyled and mince them very

small, and the juice of Six, the juice of one

Lemmon, the yelks of four Eggs with some sugar.

Beat all these well together and sweeten to your

tast, fill the Oranges with it. Then Set your

Oranges upright in an Earthen pott, and put

Your Syrup to them, and set them into an Oven.

till the inside is as thick as a Custard, Then take

them out, put them into Your Dish with Melted

Butter, and Sugar over them and lay on the tops.

15

To Make Orange Cream Mrs Tobber&nbsp;

Take a pint of sack and half a pint

of water, the juice of six oranges, and the

peel of Two, and set them upon the fire,

till it is Ready to Boyle, then take the Yelks

of Ten Eggs beat with a spoonfull or two of

Sack, Mix them all together, and sweeten it to

your Taste, Then strain it, And set it upon

a gentle fire, and stirr it all one way, till

it is the Thickness of a Thick cream.

the peel of one

good orange is

enough

To Make Custards Mrs Tobber&nbsp;

Take three quarts of new Milk, and one of cream,

boyle it with some Mace, and a good Nutmeg

Sliced, when you take it off the fire, put in

a quarter of a pound of Sweet Butter, when

it is almost cold beat Twenty Eggs, and put

in only five whites, Then put it all together

and strain it through a hair Sive, Sweeten

it to your taste, and when you are just going

to fill your Custards put in a Little Salt,

For the Crust take a quarter of a peck of flour,

one pound of butter, Let your water & butter

boyle up, and Nead it pretty Stiff.

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16

To Make a Custard Pudding: Mrs Tobbers

way

Take a quart of Cream, a pint of new Milk, boyle

the Milk very well by it Self with half a Nutmeg,

a blade of Mace, Then put in the cream and

give it a boyle or two, Then take Some bread

and Cutt it very thin Set it before the fire to

Drye, Then ^ make the past & Butter the Dish, put in a

Layer of Raysins of the Sun & Citron & Ringo, or

you May Leave out the Sweets, & put in a

quarter of a pound of Almonds beat very small,

Then take Six Eggs leave out the whites, beat them

very well, & white Sugar to Your Tast, & a little

Salt, Stray it out a Little before you put it

into the Oven, then Mix it with the Milk & cream

when it is Cold, Three quarters of a hour will

Bake it.

To Make ricemas Rice - mas

Take nine spoonfulls of Rice flour to one Quart of Milk three

Spoonfulls of Sugar, two of rose water Mix them together cold

Then put them on the fire and let them boyle till they

come to be very thick Keeping them constantly stiring

put it into half pint thin Dishes, Then Stand till cold then

Eate it with white wine and Sugar.

17

Mrs Gibbons

To Make Crystal jellyvery good

Take a new Earthen Pipkin, put into it 3 quarts

and one pint of water, and one Calves foot

with three ounces of Hartshorn: Then put it over

a Soft fire, Let is stand 4, 5, or 6 hours, till

it be wasted to two quarts, Then Straine it

through a hair sive, and let it stand till the next

Morning, Take of all the fatt very clean, Then

put your jelly into the pipkin a gain, leaving

out the Settlings, Then put in half a pint of Sack

half a pint of Rhenish wine, the iuice of four

Lemmons and a Little of the peel, two penyworth

of Cinnamon water, and the bigness of a Small

Nut of Allome, put in what Double refined

Sugar you please, Then take the whites of Six

Eggs and whip it with a whisk till it is all in a

froth, put all this together into the Pipkin.

Set it over a quick fire, and let it just boyle:

Then take it off, and let it run through a

Flannell bag till you see it run clear, let

it hang before the fire, till it is all Dropt

out; Sweeten it to your taste with Double

refined Sugar when you put in the wine

and Lemmons.

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18

Mrs Sarah

Jobber &nbsp;

To Make a Ragoo of a Calves pluck very good&nbsp;

Take the lights and Cutt them in pieces as big as

wall-nuts, pepper and salt them, and flour them

Then put half a pound of butter into a stew pan,

Make it pretty hott, put in your lights and frye

them till they are a little brown, Then set them

over a gentle fire close cover'd, you may throw

in as they stew, a little Lemmon peel, a little thyme

a little parsley & a little Onion Stiring them often,

when slowed strain them from the Butter, take some

Bacon that is half boyled, and cut in Slices and Fryed,

Then take the Butter that they were stew'd in, and

put into the pan to frye the Liver, you may Season

the Liver with Salt, pepper, thyme, Nutmeg, parsley

and Lemmon peel a little of each, take out your

Liver, and put in a piece of Butter as big as an

Egg, Shake in a little Flour, when it is hot put in

your Lights and shake it up, Then put that into

the Dish, with the Liver, and Bacon on the Top,

and the Heart roasted, in the Middle, The Heart

Must be stuff'd with sewit and bread crums,

parsley, thyme, onion pepper salt & Nutmeg a

little of each, Wet it with one Egg, wrap it up

in a Veal Caul and Roast it an hour.

19

To Make Green Peese Soope

Take a bout a gallon of Veal or mutton broth,

and half a Bushell of green peese, pick out the

oldest, half of your peese, and boyle first in

your broth, Stamp them, and Strain them

through a Cullender till the pulp be all out,

Then Let your other half of your peese

be boyled tender, and Mix it all together,

with a pint or more of Gravy, or good Strong

broth, Set them on the fire and let them boyl.

up, then slice some bread and fry it brown

in a bout half a pound of butter, then take it

out with a Slice and let it Lye, and put

herbs into the same butter, (viz) Mint, lettice,

and Sorrel of each a handfull, Fry and

flour them very well, Whilst they fry put -

your broth into it, Then take 3 or 4 Rashers of

Bacon, and stew in a bout a quarter of a pound

of butter, Stir it all in and Season it with

pepper and salt, Then put in your bread &

Serve it up.

To make Pottage Lorain

Take the brawn of a Fowle, half a pound of blanch'd

almonds, & the crums of 3 ffrench rolls, beat them

in a Marble Mortar very fine, adding a Little Strong

broth or cream to keep the almonds from Oyle, 12 Yolks

of hard Eggs, put in then a quart of cream & 2 quarts

of Stronge broth well season'd, give these a boyle up

& Straine them through a hair Seive, Then having the

turn over

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20

Crust of the foresaid Rolls Dryed, put them into the

Soop with one boyle, & Dish it, garnish as you fancy

To Pickle Pork Mrs Gibbons&nbsp;

Take Eight Stone of Porke, 10 ounces of Salt

peter and 4 pounds of Bay Salt beat in a Mortar

very small and mix with it 2 pounds of Brown Sugar,

and a peck of Common Salt, rub in, and strow upon

the pork this quantity at Once, and in three weeks

or a Month's time, take as Much Water as you think

will Cover the pork, put Common salt to it till it

will bear an Egg, with a pound of brown sugar &

boyl it about half an hour, and let it stand till

cold, and then put it to the pork, Laying a weight

upon the pork to keep it under the pickle.

If the weather be dry hang up the Pork 3 days before you

Salt it, and then rub in the Sugar & Salt peter & let

it Lye two days before you Salt it with other Salt.

21

Westphalia Pork. Mrs Freeman 's Receipt

Cut your Pork like Westphalia Gammon, then rub an

Ounce of Salt peter very well over, & let it Lye a

day and night, Then take an Ounce more of Salt peter

and beat it with a good handfull of Common Salt,

and a handfull of Bay Salt, and a pound of Brown

Sugar, & Mix all these together, and put them into a

Stew pan & warm them through over Coals, but be

Sure you do not Melt it, and while it is hott, rub it

all over the Pork, with two handfulls More of cold white

Salt, be sure to rub it well all over, So Set it by till

it Melts to Brine, Then turn your Pork every day,

and with a spoon bast it with that Brine twice a

day for three weeks, Then hang it up a day & night to

Drain, Then rub it very well all over with Oatemeal

And hang it up to Dry.

To Make Mushroom KCatchup. Mrs Lloyd

Take large Mushrooms, peel them & Cut them & see that there

is no worms in them, Leave all the Gills if they are ever

So Black, Cut them Small & put them into a pot, put in

a handfull of Salt, Stir them Twice a day, for three days

Keep them dry that no wet may come to them. Set

it all over the fire together & Boyle it, Skim it till it

comes to a gray Scum, Strain it through a Jolly bag, and

put in Sliced Nutmegs, a little ginger, whole pepper,

Cloves & Mace, Boyle it up with the Spice & Stop it

up Close.

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22

To Make Stoughton s Drops

Take a quart of the best French Brandy and put

it in a large Mouth'd Bottle, and put into it the

peel of twelve Seville Oranges par'd very thin,

and two Ounces of Gentian root sliced thin,

and four Drams of Cochineal in powder, two

Drams of Snake root, and let it Stand a

week close Stop't with a cork, then put it into

other Bottles for your use, and you May put a

pint of Brandy More upon the same Ingredients

ant Let it Stand ten days before you put it into

other Bottles. When the peels are dryed two

Ounces will doe, you May put in Some Saffron

if you please.

Doctor Lower's Cordial Tincture

Take of Senna leaves, Elicampane roots dried, &

sliced, Annis Seeds, Coriander Seeds Guaiacum

of each two Ounces, Raisins of the Sun one

pound wash'd dried and Stoned, Steep these

Ingredients in three quarts of the best Aqua Vita

in a Glass Bottle a fortnight or till it comes

to a Red Tincture, then Straine it and Keep

it for use.

Nota Bene of Senna leaves take 4 Ounces

And 2 ounces of Liquorish

23

To Make the Steell Wine Dr Gibbons&nbsp;

Take two Ounces of filings of Steell to a pint

of Strong White Wine and Stir it often, in about

five or six days it will be Tincture'd Enough.

To Make the Bitter Infusion

Take Cardamums, Cubebs, Gentian Root Sliced, of each

two Drachms, Centarry Tops two pugils To be Infused

in a pint of Scalding Water 24 hours or More, (and if

you do not Drink this with the Steell wine you May add

a Scruple of Salt of Tartar to it.)

Take 4 Ounces of Brandy & 4 Ounces of the

Steell Wine and Mix with a pint of the Bitter Infusion

And take two or three Spoonfulls in a Morning and

about 4 or 5 a clock in the afternoon

Tincture of Rhubarb Dr Gibbons&nbsp;

Take Four Drachms of Rhubarb sliced thinn, and

one Scruple of Salt of Tartar, Boyle Twenty Ounces

of water and pour upon it, and let it infuse 4 or 6 hours

Then Decant it off, when cold, add to it 6 ounces of

Compound of Wormwood Water and Keep it for use

it Strenthens the Stomack & Bowels, good in a Looseness

and Sweetens the Blood The Dose is 4 Spoonfulls in a

Morning

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24

To Make a Seed Cake. Mrs Bigg's&nbsp;

Take one pound of Flour, one pound of

Sugar Beaten and Sifted, one pound of

Butter, Eleven Eggs, five of the whites left

out, two Ounces of Almonds blanched and

Sliced, one Ounce of Caraway Seeds, and

a Grated Nutmeg, half a quarter of an Ounce

of Mace beaten: The Sugar and the Flour must be

Dry'd before the fire, Then Mix the flour, sugar

and Spice together, the Butter must be beaten

before the fire to a Cream, Then strow the flour,

Sugar and Spice into the Butter, then your

Eggs well beaten pour into it, Then beat it for

an hour before it goes into the Oven.

A Rice Pudding Mrs Biggs's&nbsp;

Take six ounces of ground Rice put it into a Quart

of Milk, and Boyle it a quarter of an hour stiring it

all the while, then put into it a half a pound of butter

and half a pound of Sugar and keep it stiring till

it is all Melted, when it begins to be Cool beat

Six Eggs very well, and the peele of two Lemmons

grated and Mix them very well together & put it

into your Dish with puff past round it and let

it Bake and hour. If you please you May add

Citron cut into Small pieces.

25

To pickle Cucumbers MrsT obber

Put as much salt into water till it will bear an

Egg pour it Boyling hott upon your Cucumbers and let them

stand in the same (covered) if they be small 24 hours, and

if they be Large, 2 or 3 days. Then take them out & lay them

upon a cloth to dry, then take as Much Rape Vinegar as will

cover them, and when it Boyles put in your Cucumbers on the

fire, and let your fire be quick, and Soon as they Boyl

take them off the fire & cover them till they are green, which

will be very Soon Then strain the Liquor from them.

And Make your pickle half white wine Vineger & half Rape

and put into it a Little Mace, Nutmeg, ginger, long pepper

and a Few Bay leaves, Boyle it and let it stand a while

and then put your Cucumbers into it.

You may if you please green them in the same pickle

for Keeping, but it Must be half white wine & half rape

Vinegar.

But if the pickle be the same Vinegar that they were

greened in, it Makes them have a brackish Tast.

Noto Bene. You Must green them in a brass or Copper Vessell

Breakfast Cakes. Mrs Bayly.&nbsp;

Two Pound of Flour, Three Ounces of Butter, Some Small

Beer Yest as much as will male it hollow, Two Eggs, a

Little Salt, mix it with some warm milk, make it

about the stiffness of French Bread, Before you put it into

the Oven wash the Top over with the yolk of an Egg and

a Little milk, Bake it in a quick Oven. After

they are butter'd set them again in the Oven,

for a few Minutes.

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26

To Make Fritters Mrs Gibbons

Take one quart of Milk, one quart of cream

and 13 Eggs, a quarter of a peck of fine

flour, two penny Loaves grated, one Nutmeg

a little ginger, half a pint of sack & a little salt.

To Make pancakes Mrs Gibbons

Take six quarts of Milk, 24 Eggs three quarters

of a peck of flour, a little Ginger, one Nutmeg

a quarter of a pint of Brandy & Some Salt.

To Jugg a Hare

Case the Hare, cutt it in pieces as for a frigacy wash

it, Season it with pepper cloves & Mace and a Little Salt, a

little bunch of Thyme and Savory, put in a Little Onion, put

it into a Jugg with half a pint of water cover the Jugg with

a pewter plate Lay an Iron weight on the Top of the Jugg

to keep it from Swiming, Sett it in a pott of water and,

Keep the pott boyling, if it's a Young Hare 2 Hours will do it,

if old it will require More, When tis tender take it out of

the Gravie, and take Some Shred Lemmon peel, an Anchovy

and a Little Nutmeg, and .. the Gravie, burn Some butter

and put in the Gravie & other Ingredients, and Toss it up

together, lay some Slices of Lemmon, fryed Bacon on it

when you Dish it up.

27

Mrs Gibbons To Stew a Hare

Take a pound of beef, and Make a pint of Strong gravey

with a little Thyme, onion, horse Radish, Lemmon peel

and a blade or two of Mace. Season it with pepper

and Salt to your palate, then strain that off, and Make

a pint of More gravey upon the same beef, Then take

the Hare and wash it very clean, and Cut it into pieces

as you think fitt, and Stew it with the last pint of Gravey

about and hour (or till it is tender) Then add the first pint

of Stronge Gravey with about half a pint of Clarret

and let it Stew a little while, Then thicken it with flour

and butter to a Moderate thickness, Squeese the juice

of Lemmons into it to Make it a little sharp to your Tast.

when you send it up to the Table put some thin pieces

of Lemmon upon it/

To Jugg a Hare

Wash the Hare clean Cutt her in pieces and put her in a

Jug with four or five Cloves and a little Jamaice pepper &

a little shallot Cover the Jug close & set it in a pan of

water and let it Boyle near three hours, put to the Gravey

that comes from the Hare a little wine and an Anchovey

or two./

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28

To Dress a Hare M.rs Gowers way

Pirboyl the Liver and take Six ounces of beef sewit a

few sweet herbs, the yellow of the rind of a Lemmon peel,

one piping grated, 2 or 3 Shallots Shred all these very small

and mix them with the Crums of a penny loaf grated fine

Then take the Yelks of four Eggs and Make it into a puding

and Sew it up in the Hares Belly, and when it is at the fire

Continually bast it with New Milk till tis roasted Enough

a little before you take it up bast it with butter

The Sauce must be Oysters Stewed in

there one Liquor. and when they are Enough strain the

Oysters from the Liquor, then Melt your butter in that

Liquor, and put the Oysters in when the butter is Melted,

when the Hare is taken up Open the Belly and take out,

the pudding in Spoonfulls and lay it into the Sauce

about the/

To Stew Turnips

Take a quarter of a peck of Turnips pare them

and Cut them into Large dice, as you cut them put them

into water, Then take them the out, and put them into

a Sauce pan with a little water or gravie Salt & pepper

a Little bit of Onion and a quarter of a pound of butter,

Let them Stew very Slow & covered, do not Stir them

but shake them or they will burn.

Mrs Torianoe

29

To Stew green Peese Mrs Torianoe&nbsp;

Take a peck of peese when shell'd put Eight Cabbage

Lettuce, a loaf of purslane and Some parsley 3 or 4 Onions

put the herbs first into the pott, and Some Salt with better then

half a pint of Water or gravy which best, Then put in the

peese and almost half a pound of Butter, let them Stew

very slow till they are Enough. Mrs. Torianoe

A Carraway Cake Mrs Burkit&nbsp;

Dry three pounds of

flour. and take near half of it and make a little past

with a little yest & warm milk, set it to the fire to rise,

then take three pounds of butter work it with your hand

till tis very Soft and put it to the flour that was set by,

and when tis well Mixed put to it 18 Eggs the whites

of six, Then take the past Break it in thin flakes &

mix it with the rest and when well incorporated put in

two pounds of Carraway comfits, and put it into your

hoop, an hour and quarter will bake it, wash the Butter

with Rose Water.

To Make a Cake

Take 4 pounds of flour, 2ll of Butter, rub half of it

into the flour; the other half melt in the cream, a

pint of Ale yest, a pint of cream, 10 Eggs, half the

whites, one pound of Sugar 3 pounds of Currans, Spice

to your tast, As Nutmeg, Mace & a few Coriander Seeds

Bruised/

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30

To Make a Squab Pye

Take a neck of Mutton cut every bone asunder

Season it with as Much again Salt as pepper, Then

put it in a Dish or patty pan with half a pound of

Raisins of the Sun, And Six apples cut in quarters &

three Onions sliced, cover it with your past & bake it

two hours.

To Make Vinegar

Take the first runing of your strong wort when cleare.

put it into a Convenient Vessell according to your quantity,

when cold Enough put barm to it work it as you do Beer

let it work out as Much as it will, Standing in a Warm

place do not fill it up again put the quantity of an

Egg of Allum in, when it has done working, stop it

up close - till it is Sour, Then bottle it of for use.

The stronger the Wort is the better, Your Vinegar Must

not be boyled, Nor no hops./

Soop & Bouilli Playtors&nbsp;

Take 12 pd of Briskitt of Beef, a Serag of Mutton, & a

Nuckle of Veal, put it into a Pott with as Much Water

as Will Cover it; A Large fagott of Thyme, Cellery, &

Leeks, 2 or 3 Carotts & Turnips, one Onion & some

Whole Pepper & Salt, Let it Stew for 5 Hours, till tis a Strong

Jelly. Serve it up with Square Pieces of the Beef in the Middle

of the Dish. Toasted Bread, Carotts, & Turnips Cutt in Dice.

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Mrs Draper

To Make a Frigacie of Rabbits white

Take your Rabbits and let them be young wash them

very well in two or three waters, if you put the heads

in wash the blood well out of them, put them over a stove

take them out & wash them in cold water. Then put them

in a Sauce pan, add to them some strong broth, a little

butter, pepper and Salt a bit of bacon Stuffed with cloves,

one Onion, a bunch of sweet herbs, let them stew over

a stove altogether, when you think they are half Enough

pallit it, if you think your Sauce not Strong Enough, add

to it a little pounded Spice, a drop of Ketchup, that will give

it a fine flavour, but take care that you do not put too much

of it, put to it pickled Mushrooms, and a little of the pickle

from Cucumbers, take the yelks of three Eggs, add a

little cream & about the quantity of a wallnut of butter

rub it in flour then put it into the Eggs, and put it all

together and keep it stiring over the fire, and it will

come to what thickness you please, Squeeze a little Juice

of Lemmon in it and Send it up, add to it a Spoonfull of

white wine.

To Make Goosberry Vinegar

Bruise goosberries in a Stone Mortar, to every quart

of them, put three quarts of water boiled and cold, let it

Stand Twenty four hours, then Strain it hard thro an hair

or Canvass Bag, Then put to every Gallon of this Liquor

one pound of Brown Sugar, Stir it well together, and put

into a Vessell fit for the quantity, and set it in the warmest

place you can within door's, lay a Bung over the hole,

but do not stop it close. Mrs Allen s Receit

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To Make a Frigacie of Rabbits brown

Cut your Rabbits in what bigness you think they will

frye without burning, put a bit of butter in your pan

and set them over a brisk fire, when they are fryed

Enough take them out and Drain them in a Cullander,

put about the bigness of a Wallnut of Butter into

the pan & a little flour out of your Druging box and a

little Onion & Stir it about in the pan over the fire till

you think the rauness of the flour is taken of, Then put

in Some Strong Broth or gravy if you have it, is better,

add to it a Spoonfull of Clarret, some parsley & sweet

herbs, pepper and Salt, Then boyle it up alltogether

and strain it through a seive to your Rabbits, add

to it some cloves & Mace, nutmeg, a bit of Midling

Bacon, a little Ketchup.

French Rolls. Mrs Bayly .&nbsp;

A Gallon of Flour, the Yolks of three Eggs,

a little Salt, half a Pint of good yeast, mix

it well together with a little warm Milk,

set it by the Fire to rise & then put in more

warm Milk to make it a lightr Paste, set it

again to rise before the Fire, make it into

small Rolls, & bake them in a pretty quick

Oven, & when they are wash'd, set them again

in the Oven for a little time.

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Sturgion - Pickle - Docto r Thurston

Take fair water, & Wheaten Bran, boyle it 1/2 away

strain it, put 2 thirds of the Liquor, & one of

venigar, boyle it again very well, put a very

Little Salt, & as much sugar as will make it as

soft as a mouth water, when tis quite cold

put it to the sturgion be-sure you drain all

the other pickle from itt boyle it up sometimes

if it begins to Mother

For A Cough

Take dryed Coltsfoot Leaves a good handfull, cutt them small &

boil them in A pint of spring water tell it comes to 1/2 a pint

then take of the fire & when tis almost cold strain it throw

a Cloth squeezing the herb as dry as you can, & then throw it away

Dissolve in the Liquor an ounce of brown sugar candy finely

powder'd, & then give the Child, (if tis aboute 3 or 4 years old)

one spoonfull cold or warm as the season proves 3 or 4

times a day

Colonel Thompson . White Sauce for Boiled Carp. good&nbsp;

Take two Anchovies, a Peice of Lemon Peel, some sweet

herbs, a little whole Pepper, a little Mace, a quarter of

an ounce of Cinnamon, half a pint of Water, boil these

together 'till it comes to about two or three Spoonfuls, then strain

it and shake it up with about half a pound of Butter with

a little flour worked in it. Nota Bene For a Brace of Carp.

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To Make Goosberry Vinegar. Miss Allin

Bruise Goosberries in a Stone Mortar, To every quart

of them, put three quarts of water boyled and cold,

Let it stand Twenty Four hours, Then strain it hard

Thro an Hair or Canvass Bag, Then put to every Gallon

of this Liquor one pound of Brown Sugar, Stir it well

together, and put it into a Barrell that fitts the

quanty, and set it in the warmest place you can

within Doors, Lay a Bung over the Hole, but don't

Stop it close, and as it waste's, fill it up with

boyling Water:

To Pickle Onions

Take half a peck of the Smallest Onions you can get

peell them and put them into water and salt, let them

Stand all night, Then Boyl them in fresh water a little

and Scum them, Make the pickle as for Cucumbers only

add a little Mustard Seed to it, Let the Onions and

the pickle ^be both cold before you put them together,

And so Keep them for use.

To pickle red Cabbage

Take a red Cabbage pull of the outside Leaves, then

cutt it in rounds like chips, And in the Earthen pan where

you intend to put it, Strow a Layer of Bay salt & common

Salt, and then a Layer of Cabbage, and so doe till your

pott be full, Then take white wine Vinegar, Mace & whole

pepper, Boyl it well together and pour it hott upon your

Cabbage, Tye it up close and let it Stand by the fire

Six hours Turning the pott on every Side. The Cabbage

must not Touch either pewter or wood, it is best to tye

the Spice in a bitt of Muslin.

To Make Punch or Shrub Miss Ernle

Take the rines of Six Seville Oranges, and Six Lemmons par'd

very thin, put them in a Gallon of fine French Brandy to

Steep 24 hours, take 12 pints of water, and to it 3 pounds of

Double Refin'd Sugar cut in Small lumps and with it

the whites of 3 Eggs beaten to a froth, set it over a gentle

fire and boyl it a quarter of an hour, take of the foulness and

let it cool, then put to it the Brandy Taking out the peels

and put in the juice of Lemmons to your tast, with the juice

of 6 Oranges pass it through a large flannel bag, Then put

it in a Vessell that will just hold it either Wood, or Earthen

pot with a Tap in it, which I think is better than Wood, Stop

it close and let it Stand cool a Month, then if fine Bottle it off,

or if not, it may Stand longer it will Keep a great while, about

two Dozen of Lemmons usually is Enough.

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A Receipt For Shrub. Mrs Gunter 's

Take 6 Oranges & 6 Limons pare them very thin, put

the peels in Steep in a gallon of Brandy, close stopt

24 hours, take Six quarts of water, three pounds of loaf

Sugar, Clarified, with the whites of Six Eggs, let it

Boile half an hour, Scum it & let it stand till

cold, Then Skim out the rines, and put in as Much

Iuice of Limons, as you think fit to your taste, put

it into a Vessell fit for the quantity you Make,

Stop it close till fine, which will be in 5 or 6 weeks.

for the Rhuematism Mrs Dickens

A handfull of water cress, A handfull of Brooklime

A handfull of Red=Sage, A stick of horse=Radish

put it into five pints of Milk=whey, & boyl

it to three pints, & drink three=quarters of

a pint warm every Morning for a fortnight

A Custard Pudding. MrsTr...p.pe

Take 8 Eggs, the whites of 4, Beat them very well,

and Sweeten i^t to your tast, grate in Some Nutmeg,

and half a Spoonfull of flour, and a Small glass of

wine; Then Boil almost a pint of Milk, with half

an Ounce of Butter with it, Then Mix it altogether

and butter the pan it is boiled in, 20 Minutes does

it.

Lady Seymour.

A Nursery Puddings Mrs Jones Cook.

Take a white Loaf and slice it thinn, put to it half a pound

of butter and a quarter of a pound of Sugar, and half

a Nutmeg, put to it a pint of Scalding Milk & let it

Stand till it is well Soak'd, Then break in 5 Eggs take

out 3 of the whites, and mix it well together, & Butter

your pans that you Bake them in, half an hour will

Bake them, put to them Butter, Sack and Sugar.

P: 128 A Frigacy of Eggs. Mrs Jones Cook

Boyl 12 Eggs hard, quarter them, put to them a little

Veal broth, Break the yolks of 4 Eggs in a plate

mix them well with cream, white wine, Nutmeg and

a quarter of a pound of Butter put it to your hard Eggs,

Set it over the fire and Shake it till hot, Garnish with

Sipots and Lemon.

To Force Artichokes. Mrs Jones Cook.

Boyl them, take out the bottoms whole, and throw them

into cold water, when you take them out, wash them

with the Yelks of Eggs, Make a forceing of the Bottoms

and Yelks of Eggs boyled and a little Marrow Seasoned

with Salt, pepper & Nutmeg, let them be Beaten in a

Mortar very fine, with this fill your Bottoms pointed

like a Sugar Loafe, Bake them gently and Serve them

up with a Cup of Butter.

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To Drye Beef Mr Draper s way

Take a thin Brisket of Beef rub it over with

half a pound of Salt petre let it Lye one Day,

then rub it well with Common Salt and put to it

as Much Spring water as will Cover it, then put

in Common Salt till it is strong Enough to bear an

Egg, turn it every day for nine days, Then take

it out and hang it up a fortnight, when you Boil

it, Boil it very tender with hay.

If you do a Ribs it must Lye 4 days longer

in the pickle.

To Pickle Oysters Mr Draper

Take the Liquour of the Oysters, with the Oysters,

white wine, some water, Juice of Lemons, Nutmegs,

Mace, Cloves and pepper, let them stew till they

are more than half done, They lay them in a

cool Room; Boile the pickle again and then set

it a Cooling, let them Stand one Night, then Barrel

them.

To Make Wallnut ^Catchup Ketchup

Take a hundred of the Largest Wallnuts, gather them

when they are dry and wipe them clean, when you can

run a pin through them, cut them in small thin pieces, put

to that quantity a quarter of a pound of Shallots cut through

the Middle, beat them in a stone Mortar very fine, Then

put to them a quarter of a pound of Salt, and a pint and

half of the best white wine Vinegar, put them into an

Earthen pot, and let them stand a week cover'd close, stiring

them two or three times a day, then put them into a strong

course cloth and press them till dry, Then let that Liquor

run through a Jelly Bag till fine, Then put in a quarter

of a pound of Anchovies wash'd and dryed, a quarter

of an Ounce of Nutmegs sliced, a quarter of an Ounce

of Mace, an Ounce of whole pepper, Boil your Liquor

as long as the scum rises, Then put in your Anchovies

and spice and Boil it half an hour, when tis cold

Bottle it up, and Keep the spice in the Bottles, but not

Cork it in four days.

Veal Cutlets Mr Draper

Cut your Cutlets thin, season with grated bread, pepper,

salt, Nutmeg, parsley, thime Mixed altogether shred them on

both sides, Broil them a quarter of an hour, let your sauce

be Butter and Gravy Mixed with a little flour to Make it

thick, when it is ^hot squeez in a piece of Lemon and serve

them hot.

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To Make a white Fricascy Mr Draper

Take your Rabbits, let them be young wash them very well

in three waters, if you put in the heads, wash the blood

very well out of them, put them Over a Stove, and as

they boile put in some salt to raise the scum, Then

in a saucepan, add to them some Strong broth, a little

Butter, pepper and salt, a bit of Bacon stufed with Cloves,

one Onion, a bunch of sweet herbs, let them stew over

a stove altogether, when you think they are 1/2 Enough, Palate

it, Or if ... your sauce is not strong Enough, add to it a

Little pounded spice, a little Catchup, put to it pickled

Mushrooms, Take the Yelks of Three Eggs, a little Cream

and a bout the quantity of a wallnut of Butter, keep

it Stiring over the fire and it will come to what thickness

you please, add a Spoonfull of white wine and the Juice

of a Lemon.

To Stew Cabbage. Mr Draper

Take a large Close Cabbage, shred it from the stalks,

slice six Onions and put to it in a sauce pan with half

a pint of strong Broth, and a quarter of a pound of

Butter, set it Over the fire and let it stew gently three

hours, stiring it some times or it will burn, When it is

Stewed dry, Season it with pepper, salt and Vinegar

and Melted Butter.

To Make Fresh Cheese without Runnet Mrs LLoyd

Take six new laid Eggs, Break them into a Basen, and Beat

them whits and Yelks together, taking out the Treads, then

take a quart of Cream and put the Eggs and Cream into a

skillet with Some white salt and a Nutmeg broke, and tyed

up in a piece of Muslin and two or three Spoonfulls of Rose

water, Then set it over a clear fire till you set the whey

run, Keeping it Stiring, when the whey runs clear from the

curd, Then take it from the fire, and put it into a Cloth for

the whey to run from it, Then put it into a Dish and break

Your Curd, and with some fine Sugar Sweeten it to your tast,

Then put it into your Cheese plates, and when you use it

turn it out into a Dish and pour your Cream Over it, with

Some fine Sugar.

Mutton Collops Mr Draper

Take a Leg of Mutton, Cut it into large Collops, Fry them in

Brown Butter, Three Minutes will Fry them, have ready

three parts of a pint of Gravy, one Anchovie, one Shallot Minst

together, a bit of Butter as Much as a Walnut, put in a Flat

Sauce pan and Make it brown, add to it Flour to thicken it,

Let it Boile till tis as thick as Cream, you May add balls

Cucumbers, or Capers Mins'd, place your Collops in the Dish, and

pour your Sauce on the top, Garnish it with fryed parsley

and Sippets.

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To Make Forced Meat. Mr Draper

Take half a pound of the lean of a Leg of Veal and chop

it very small by it self, Then add a pound and half of

Beefe Sewit, and some parsley and thime, Then Chop it

together till it comes to a past, season it with pepper

and salt, and Nutmeg and Mix it with your Eggs.

Make your Balls, some round and some long, Let

the Liquor you fry them in, be very hot, or they will

break all to pieces.

To Pickle Onions Mrs Cooms

Take the smalles Onions, peel them and throw them into

water and salt, let them lye all night, next day Boile some

water and salt and put your Onions into it, Let them Boile

gust up, and then strain them off, and put them directly into

Distill'd vinegar to preserve their Colour, let them lye in it

a day or two, and then put them in the pickle Made of two parts of

Distill'd vinegar and one white wine with a little Mace and

whole pepper.

To Make Forced Meat Mrs Gower

Take half a pound of Veal, three quarters of ^a pound of Beef sewit well beat in

a stone Mortar, a little thime, Lemon peel, three shallots, all these

Must be shred very fine, Pepper, salt, Nutmeg four Eggs beat

very well, leave out two of the whites, Mix all these together

when you role them out, put a little grated bread into the Dish

to prevent their sticking together.

Fish Sauce Mr Draper

Put half a pint of white Gravy into a sauce pan and Boile

up four Anchovies in it, Let it boile a little while, and

Then put three Quarters of a pound of Butter to it and

a Glass of red, or white wine, and keep it stiring over

the fire till it is almost ready to Boile, it must be

as thick as Cream.

To Make Sauce Robart Mr Draper

Put into a sawce pan the bigness of and Egg of

Butter, when it is allmost brown over the fire put

to it a handfull of Minced Onion very small, fry

them gently till they are brown and throw in half

a spoonfull of Flower, fry it a little after the

Flower is in, put to it a Ladle full of Gravy

a little Peper and salt boyle it up a quarter of

an hour before you serve it skim of the fat

Iust as you use it, put to it half a Spoonfull of

Mustard a little vinegar or Lemmon

To keep Orrange Syrrup Mrs Tyndale

squeese the orranges, & to every pint of juice strain'd put a

pound of single refin'd sugar boyle it up and when cold

scum it, then bottle it and put in a good peice of the

rind, and about a glass of Rum or Brandy in each

pint or ellse it will work and not keep

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an equal quantity of the Juice of Lemmon & Orranges

with a little Brandy put into the Bottle without boyleing

or sugar will keep it some time

To Make Minst Pyes Mrs Bayly

a pound of Beef suit shred very fine, a pound of

Nonpareil Apples chopt very small, a pound and a

half of Currants, a quarter of a pound of Raisons stoned

half a pound of white Powder sugar, of Cloves, Mace

and Cinnamon and Nutmeg alltogether a quarter of

an ounce, a quarter of a pint of sack, a quarter

of a pint of Brandy, the Juice of a Lemmon,

some Lemmon peel grated, two ounces of Candid

Orrange and Lemmon peel, one ounce of Candid

Cittern a little salt

To Make Lemon Cream (Draper)

Pare four Lemons thin, cut the Peel in Bitts into

a Pint of Water, strain it out, and to the Water put

5 or 6 Whites of Eggs, 1 Yolk very well beaten, and the

Juice of the Lemons, and as much sugar as will sweeten

it, & 2 Spoonsfull of Orange Flower Water; strain

these into a skillet, set it on a gentle Fire & keep it

stirring till it thickens; it must not boil; put it into

a Dish & stir it till it is cold; remember to stir it

one way from the first.

To Make Curd Fritters (D....)

Have tender Curds the Quantity of a Quart and let

them drain from the whey, put it 2 spoonfulls of

Cream, 5 Eggs, a little sack, some grated Bread, or

Naples Bisket, and 2 spoonfulls of Flower, season

it with sugar, Nutmeg and Currants, and fry it in

brown Butter.

To Collar Beef (D....)

Take a thin Flank of Beef and soak it 3 Days in

Water, Pepper, and salt, hang it up to drain from

the water, then take off the skin and season it with

Pepper, salt, Mace, Cloves, Jamaica Pepper, and Nutmeg

beat alltogether very fine, mix some Parsley, Thyme,

Marjoram and Taragan chopped and thrown on Top.

bake it, and put in a Bottle of Claret, and some Water,

and some whole spice on the Top; when it is baked

till you can run a straw through it, tye it up and hang it up.

Nota Bene Before it is baked it must be rolled up and

bound with Tape.

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To stew Tripe. ( Draper )

Take a tender Tripe, cut it in Peices, put them in a

Stew Pan, with as much strong Broth as will cover them,

half a dozen onions whole, some sweet Marjoram,

Thyme, winter savory, white Pepper whole, and Ginger

in slices: let them stew gently an Hour and when

almost done enough put in some large Mace and cloves,

and a couple of anchovies, with a little salt if needfull.

To make Orange Pudding. ( Draper )

Take 2 caps of Orange boil'd in Sugar and cut very small;

put to it the Yolks of ten Eggs, and three Quarters of a

Pound of Butter melted, and 3 Spoonfulls of Sugar,

Stir it all together, & make your Paste of Butter, Flower,

Sugar and one Egg. - Three Quarters of an Hour

will bake it.

To make Lemon Pudding ( Draper )

Boil the Peel of 4 Lemons a little while, & pound them

in a Mortar very well, grate a Quarter of a Pound

of Naples Bisket, take the Yolks of 8 Eggs, with a little

Cream, Sugar, and Nutmeg to your Taste, and a little

Butter; Stir it all together, and put it in Paste, the same

as was directed for the Orange Pudding.

To make a Pudding for a Hare. ( Draper )

Take 3 Eggs and the Liver boiled hard together, mince the

yolks and Liver very small. some grated Bread,

Parsly and Thyme minced small, one anchovie, a little

Lemon Peel, nutmeg, pepper and salt, and a Quarter of

a Pound of Butter; mix all together and put it in the Belly

of the Hare to roast, when roasted take it out and mix

it with Butter, Gravey, and Claret for Your Sauce.

To make a Venison Pasty. ( Draper )

To a Side of Venison put one ounce of Pepper

with Salt equal for seasoning, and 4 Pound of Butter

for your Paste (two of the Pounds must be rolled in) the

Paste must be rolled three Times. Five Hours

will bake it.

To stew Pigeons ( Draper )

Clean your Pigeons & truss them as for boiling, & put

them into Your Stew Pan, cover them with strong Broth,

and put in a Faggot of Herbs, Parsly, Thyme, Marjoram

and some Lemon Peel with 3 anchovies, let them stew one

Hour, then add half a Pint of gravey, thicken them with

a bit of brown Butter and some Flower squeeze

in half a Lemon and serve them upon Sippets.

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Calves Head a la daube ( Draper )

Take a Calf's Head with the Skin on, and scald it as

your do a Pig but not with Rosin, when scalded take

out all the Bones, and make a force meat of Veal,

when your forcemeat is made fill your calf's head

as full as it was before, then sew it up and stew it

three Hours in strong Broth, and Spice, and sweet

Herbs; Make Your sauce with the Tongue, and Balls

round and long fryed with half a Pint of Gravey, and

4 anchovies, a Glass of white wine, and three Quarters

of a Pound of Butter, make it thick alltogether,

squeeze in a Lemon and garnish it with the Brains

fryed, and Rashers of Bacon.

line divider

To fry Brains. ( Draper )

Chop them small and mix them with two raw Eggs:

Season them with Pepper, Salt, Nutmeg grated,

and Bread and a Spoonfull of Flower;

fry them in Spoonfulls with Lard, and garnish

your Dish.

To hash Calves Head. ( Draper )

Boil your Calf's Head very tender, then take it up and

cut one half into Peices, and broil the Other; to that which

is cut put half a Pint of Gravey, some Nutmeg, Pepper,

Salt and Lemon; thicken it with brown Butter, and

Serve it up with fryed Brains & Bacon.

To make Gravey. ( Draper )

Take four Pounds of lean Beef and put into a

Sauce Pan dry, with out anything to it; set it over

a Charcoal Fire and let it stand till there is a

blue Smoak comes from it, then pour in 2

Quarts of Strong Broth and let it boil a Quarter

of an Hour.

To make bean Puddings Bad ( Draper )

To nine Spoonfulls of Flower add Six Spoonfulls

of Suet, Seven Eggs, Seven Spoonfulls of Sugar,

some Salt, Nutmeg, and Eight Spoonfulls of Cream;

Mix alltogether, and make them into the Puddings,

boil them three Hours, and serve them up with

Melted Butter & Sugar

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To Roast an Eel ( Draper )

Skin your Eel and slit it open to the Tail, fill it

with Pasly, Thyme, grated Bread, Nutmeg, Pepper

and Salt; turn it round and roast it half an Hour.

To collar Eels ( Draper )

Take the largest Eels you can get, skin them

and take out the back Bones, season them with

all sorts of sweet Herbs, Lemon Peel, Anchovies,

Pepper, Salt, Mace and Cloves, strew them all over

and roll them up, boil them three Quarters of an Hour

in Water, Salt, white wine vinegar, and Whole Spice;

then tye them again when cold, & put them into your

Pickle for use.

To Make Pickle for 2 Hams ( Draper )

Cover your Hams in Spring Water, put to it a Pint

of Vinegar, half a pound of Salt Petre, a pound of brown

Sugar & as much common Salt as you think proper;

let them lye three Weeks and then dry them.

To make minced Pyes. ( Draper )

To a pound and a quarter of Meat put two, pound of

Suet, a pound of Sugar, three pound of Currants, and an

Ounce of Spice, Cloves, Mace, Nutmeg & Cinnamon, a 1/4

of an ounce of each, 16 golden Rennets grated, the Peel

and juice of 4 Lemons grated, three quarters of a Pint

of Sacke, and as much salt as you please, with some

Port Wine.

To make Peas Soup ( Draper )

Hang over the Fire three Pints of white Peas, &

put to them a Knuckle of Veal or a Leg of Beef, a

pound of lean Bacon, 3 Roots of Salary, and a Bunch

of Parsly and Thyme let it boil 4 hours and then

strain it through a Sieve; put a quarter of a pound

of Butter into a Sauce Pan, with 3 Spoonfuls of Flower, a little

Spinage cut and some sorrel grass, fry it in your

Butter and then put your Soup to it and let it boil a

little while, but stir it all the Time or it will burn,

cut some Bread in Dice fashion and fry it in Butter,

sift in some dry'd mint, season it with Pepper and Salt,

& put in a peice of Butter; pour your Soup on your

Bread & serve it up.

Nota Bene He does not say of what the 1/4 of a pound must be.

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To make Salary Soup ( Draper )

Put 5 pound of lean Beef into a broad Stew Pan

with Nothing to it, let it stand three quarters

of an Houre, there will a great deal of Liquor come

out of the Beef but let it boile all away till

You think your Sauce Pan is burning, then

put in three quarts of strong Broth (do not stir

Your Beef when you put in Your Broth for it

will not look so well, put half a pound of Butter

in a Sauce Pan and brown it, cut five Roots

of Salary very small and fry them in your Butter,

when it is brown throw in your Liquor and stir

it all the while, and when it boils put in a good

Handfull of Vermichelly, let it boile half an Hour,

cut a French Roll and soak it in Gravy and serve

it up.

To make Sugar Vinegar Mrs Eare

To a Gallon of Water put a Pound of the

brownest Sugar, warm half the Water to

dissolve the Sugars, then add the remainder,

& work it 3 or 4 days with Yeast; then tun

it, & let it stand in the Sun, or near a Fire

which last is best, from May to September, &

draw it off for Use.

To make white Soup ( Draper )

Take a Knuckle of Veal, a Neck of Mutton & a

Peice of Beef, put them into six Quarts of Water and

hang it over the Fire, with 2 Roots of Salary, some

Thyme, 2 Turnips and 2 Carrots cut, some whole

Pepper, Mace and Cloves, and 2 French Rolls soaked

in Milk, let it boil all together 4 Hours then strain

it off and fry some spinage in a quarter of a pound

of Butter & Flower and put your Soup to it & let

it boil a quarter of an Hour, season it to your Taste,

boil some Rice, and put a French ^ Roll soaked in cream

in the Middle and serve it up.

To make brown Scotch Collops. ( Draper )

Take the lean part of a Leg of Veal and cut in thin slices

beat them with your Knife as thin as half a Crown ,

fry them in brown Butter and Flower till they are

brown on both sides, then drain them from the Grease,

put them into a stew Pan with a Pint of Gravy & three

Anchovies minced and a little ...... , let them stew

gently half an Hour, put in some forced Meat Balls

fryed, corn the Udder and put it in the Middle, some

Rashers of Bacon & Lemon round.

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To make White Scotch Collops ( Draper )

Fry your Collops brown and drain them, take

the yolks of 4 Eggs and beat them, scrape in half

a Nutmeg, put 6 Spoonfulls of Cream, a glass of

white Wine & half a Pint of Strong Broth, mix

alltogether and toss up your Collops with a Bit of

Butter & some Flower, squeeze in Lemon and serve

it up with Sippets & Lemon round it.

To pickle Mushrooms

Take the smallest Buttons and put them into water,

rub them with a peice of black crape which will take off

the discoulour and make them very white, then put them

into a Skillet with a little Water and Salt, boil them up

quick about half a quarter of an Hour, strain them

from that Liquor and put them into Water and Salt and

keep them so a week sfifting them every two Days with

fresh water & Salt, then take them very clean from that

Pickle and put them into a Bottle with a wide mouth,

with Mace, Jamaica Pepper, and race Ginger and lay the

Bottles along in a cool Cellar, stoppped very close and keep

for your use.

Mrs Jones To carbonade a Shoulder of Mutton.

Take a Shoulder of Mutton & lay it down to the Fire,

grate the Rind of a Lemon, & take a little grated Bread.

with Pepper Salt, and Nutmeg, mix them all together

and when Your Mutton is half roasted take a Knife and

cut it cross both ways and shake on the Ingredients, cut

the Lemon and squeeze on the juice, and shake on grated

Bread after till your Mutton is enough roasted, and then

serve it up with Gravy & Claret.

To stew Carp

Take a live Carp, scale it well and wipe it dry,

then gut it and wash it well with Claret, and put

your wine and Blood into the Stew Pan with the Carp,

put to it 5 or 6 Anchovies & 3 or 4 Onions sliced, a Nutmeg

sliced, a Blade of Mace, a Bundle of Sweet Herbs, some

horse Radish and some Lemon, put all this into your Pan

with as much Wine & Blood as will cover your Fish,

then cover it close and let it stew till it is tender, and

then take it up and strain the Liquor & thicken it with

Butter and Flower mixed together, put it on Sippets

and garnish your Dish with Horse Radish and the Spawn

or Meet of the Carp.

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To dry Artichokes Bottoms.

Take some large Artichokes and boile them till

till the Leaves will come off, and then pull them off and

dry the Chokes in an Oven on a grate after the Bread

is taken out, then thread them on a String and hang

them by the Chimney where they may keep very dry or

else they will be mouldy, when you use them boil some

water & pour over them and let them stand till they are

soft which will be in two or three hours.

To make Catchup. (Mr Bertie )

Take 18 Bottles of brown mummy Strong Beer,

boil it (skumming it all the time) till it reduced to 12

Bottles, then put into it about a pound of Salt, a quarter

of a pound of Pepper and 3 heads of Garlick boil all

together gently for 2 hours, and when cold bottle it up

for your use. If you please you may add some Anchovies.

To make Mead like Sacke

Take 10 Gallons of Water, 10 Quarts of Honey, & 12 Pound

of Raisins of the Sun clean picked & stoned, put them together

and let them boil till the Liquor is reduced to 10 Gallons,

when it is cold strain it and turn it up in a Wine Vessel.

To make a Cake

Take 4 pound of Flower, 2 pound of Butter half of it

rubbed into the Flower, the other half melt in the Cream,

a pint of Ale Yeast, a pint of Cream, 10 Eggs, only half of

the whites, 1 pound of Sugar, 8 pound of Currants, Nutmeg

Mace and a few Coriander Seeds to your liking.

To make a Veal Pattie.

Take the Kidney of a Loin of Veal when roasted & 8 or

9 Eggs boild hard, and mince them as for Minced Pyes but

not so small, put in some Currants, season it with a little

Pepper, Salt, Nutmeg, Lemon & Sugar & put it into Puff-

Paste, and when baked have a Caudle of White Wine,

Verjuice, a little Butter and Sugar and the Yolks of

three Eggs.

To make Ale Fritters.

Take a Quart of Alehouse Ale, & make your Batter the

Thickness that you think proper, put into your Batter a

little Ginger, Salt, and Sugar beaten fine, some Brandy,

Orange Flower or Rose Water, and let the Batter stand a

good while before your fry the Fritters; boil them in Lard in

a Stew Pan & when you have cut your apples in slices the

Bigness of a half crown dip them in your Batter one by one, &

boil them in a great deal of Lard.

Quere, Shou'd it not be fry instead of boil?

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To pickle Bacon or Beef.

Take half a Pint of Sugar & a Pint of Water, wash your

Meat with the Water & Sugar a little while, & repeat doing

so till the Blood is out; dry it well, and salt it as usual

two or three Days, then take half a pound of Salprunella, &

a quarter of a pound of Bay Salt, clear it from the first salt

and do it with the last salts 12 Days.

To make Westphalia Hams.

Cut the hind Quarters of Pork Westphalia Fashion &

beat all the fleshy Parts with a rolling Pin, but don't break

the Bones: Put to every Ham 2 ounces of brown Sugar

4 ounces of Salt Petre beat very small and mixed with

common Salt enough to salt them; then salt them down

close in a vessel that will hold Pickle enough to cover them:

the next Day put to every Ham half a Pint of Vinegar

& half a Pint of Spring Water or as much of each in Pro-

portion as will cover them, and if you have any of

your mixed Salt left put it in; turn them one in 2 Days

and stir up the Pickle, and keep them press'd down in it 12 or

14 Days & then hang them in a chimney where you burn

wood.

note, the half Pint shou'd be a Pint of Vinegar.

To make Ginger Bread. Mr Draper

Two Pound of Flower, two pound of Treacle, two

Ounces of Ginger, two ounces of Sugar, one ounce of

Carraway Seeds, one ounce of Coriander Seed & four

Eggs; mix it together and beat it half an hour.

To make Beef a la braise. ( Mrs Mary Jones)

Take a Rump of Beef and half a Pound of fat Bacon

and lard it, season it with Pepper and salt and sweet Herbs

and bake it four Hours. Then you must take 6 Turnips

and a Carrot, blanch them and cut them into Dice, take

half a pint of gravy, two or three Anchovies, a little

Pepper, an Onion and a peice of Lemon, let them all

boil together and put in a little Claret; take half a

pound of Butter and thicken it with a little Flower;

take out the rump of Beef and drain the Fat from it

and pour the Sauce over it.

To make Shrub. ( MrsColtingham ).

Take 5 Gallons of french Brandy, 5 quarts of the juice

of Seville Oranges, and the juice of 6 Lemons & 5 pound

of double refined Sugar beat to powder, put all together into

a cask & stop the Cask very close, let it be well shaken 10 times a

Day for 7 or 8 Days together, then let it stand and settle, which it

will do in about 14 Days, and then draw it off into Bottles.

When you drink it put 2 Glasses of Water to one of Shrub.

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To make a Millet Pudding.

Take 4 Ounces of Millet Seed and the like quantity

of Butter, spread the Butter about the Bottom and side

of the Dish, then strew the Millet Seed upon the Butter,

boil three Pints of Milk with a little Nutmeg, and

sweeten it to your liking, when the Milk is cold or near it

put it in the Pan to the Millet Seeds and Butter and

bake it. Let it stand half an hour before it goes

to the Oven & an hour will bake it.

Another.

Take 6 ounces of Millet Seed to three Pints of Milk

boil'd, a quarter of a pound of Butter to butter the

Dish, some Salt & Nutmeg and sweeten it to your taste.

Let it bake two hours.

To Make Goosberry Vinegar Mrs Wolford

Take to every Quart of Very ripe Goosberry's a Pound of Coarse Sugar

and a Gallon of Water after 'tis boyl'd bruise your Goosberry's and

put the Sugar to them and the Water when Cold, Mix it all togeather

in a large Tubb & let it stand 4 or 5 Day's covered only with a Cloath

Stir it Sometimes, then Straine it off thro'a hair Sieve or Bagg into

Vessells that hold about 9 Gallons set it in the Sun cover'd only

with a bit of Glass and a thin Cloath to keep out Flyes set it in

the Kitchen in the Winter, 'twill be fitt to Bottle off about April

be sure not to stop it Close

To Bottle Goosberry's rs Holford

Gather your Goosberrys before they be full grown, Pick them into

Common Quart Bottles but Pick out the Largest Mouths, fill them

as full as Possible and Shake them downe Cork them very close

& dip the Corks in Rossin & Cover them over with pieces of wet

Bladder, Put them in a Copper with a Little hay to keep them

steady, then fill the Copper with Water and make a fire under

it let it just boyle and then take all the ffire out, and let

stand till quite Cold take them out and keep them always with

the corks Downwardes, they will keep two Years good

To make an Irish Pudding M:rs Hungerford

Beat the Yolks of 8 Eggs & 2 Whites with a little Sweet Water

put to it a Quarter & half Quarter of Sugar, 2 a Pound of fresh

Butter melted stir it well together then put in some candy'd

Orange & Cittern cut small & lay some thin Slices of it on the

Top just before your put it into the Oven & cover it with

short Crust cut on the Top, less than half and Hour will bake

it

Nota Bene Double this Quantity makes a good sizable

Pudding.

Mrs Allen

To make a Lemon Pudding M.rs Hayward

Take 16 Eggs but 6 Whites & beat them with the juice of two Lemons, the

Peel of two Large Lemons grated, put to your grated Peel a Pound of sweet

Buter melted, strain your Eggs into your Butter & grated peel, add to

it a Pound of white Sugar, three Spoonfulls of Sack, & three Spoonfulls

of fresh Cream, you must put some good Crust to the bottom of the Dish

very thin & if you please on the Top, an hour will bake it, put a knife

in to see if it be baked enough, & if done the knife will come out

Clean

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Miss Allen To make Cheese Cakes

Take a Pint of good Cream & boil it, beat seven Eggs, leave out three

whites, when the Cream boyls take it off the fire, and mix your

Eggs with your Cream, and keep it stirring till it comes to a tender

Curd, but not to Whey, put in half a quarter of a Pound of Butter,

stir it in, and set it to cook, blanch and beat a quarter of a pound of

Almonds in a Stone Morter with some Rose Water, to keep them from

byling, a few Currans plumpt, sweeten them white Sugar & Nutmeg,

put in one raw Egg beat, you may if you please put in some kuie boil'd

instead of the Almonds, but stir in some Butter when 'tis hot, and put

it into the other Ingredients when Cold, a small quantity of ku ie will do.

you may boil a little Cinamon in your Cream. If you make ku ie

Cheese Cakes boil half a Pound of Rice & stir in half a Pound of Butter

let your Rice be boiled tender & stiff & put in Cream & Eggs, & season

them as you do other Cheesecakes.

Miss Allen

To make a Froth Sossete Mrs Hayward

Take a quart of Cream & boil it, then take the Yolks of twelve Eggs &

two whites, beat them well, & put in Sugar and Nutmeg to your taste, and

keep it stirring till it is a thick as a Custard, but it must not boil, take

it off and let it stand a quarter of an hour, you must take the whites and

beat to a froth, and so take the froth off as it rises, and strew Sugar over

it, then take a quarter of a pint of Sack & make it hot, then put in half

the froth, & stir it in a little while one way, hold the Custard up very high

and pour it into the Sack and put the rest of the froth at top, and let it

stand over a few Coals full half an hour

To make Puff Paste Mrs Hayward

Take one Pound of Flower & one Pound of Butter & three Eggs except one

white, take your flower and your Eggs and wet it up with water as light

as you can, and then roll it to a length, and lay some Butter upon it and

double it, and roll it with your rolling pin, and so work all your Butter in

that manner, but shake flower betwixt every roll, you must rill it three

times betwixt every buttering

Miss Allen

To make a Veal Pye Mrs Hayward

Take a Leg of Veal, cut it into thin slices, season it with Pepper, Salt

Cloves, Mace, & sweet Herbs, shred small, fill the Pye and betwixt every laying

of Meat put shred Lemon, not the peal, then put in a piece of butter, close the

Pye and bake it, if you bring it to Table without the Lid, you may put in

Artichokes Bottoms, hard Eggs and Balls sweet Breads or any things of that

nature.

Miss Allen

To Coller Beef. Mrs Hayward

Take a flank of Beef, or any other pieece of Beef that is fit to

collor, bone it, and lay it in as much pump water as will cover it, then put

in four ounces of Salt peter beat small, set it by in this 5 or 6 days, then

take it out and dry it, to season it with Cloves, Peper, and Mace, & Nutmeg,

then roll it up in a Cloath, and bind it up very fast with coarse Tape,

bake it in the same Pickle, when baked take it out, and put it into a

hot drain, and when it is between hot and Cold take of the Tape & tye

it close at boath ends of the Collor in the Cloath, and roll it all over again

with the Tape, then hang it up again till it is quite Cold, then take

off the Cloath and Tape, and wrap it up in a dry Cloath, and keep it dry,

and within the air of the Fire, you must put in as much salt in the

Pickle, as to make it bare an Egg, when you first lay the Beef in.

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Miss Allen

To Pott Venison, or Beef Mrs Hayward

Bone it, & skin it, and lay it 5 or 6 days in the same pickle as

you make for Collerd Beef, then Bake it in the same Pickle, when baked

beat it in a Wooden Morter very fine, but first press out all the

Gravey, you must add as much Clarified Butter as will make it moist,

then season it with Pepper, Cloves, Mace, & Nutmeg, then put it into

Pots and cover it with Clarified Butter

Miss Allen

To Pott Pidgeons or any wild ffowls

Season them with Pepper, Salt & Nutmeg, & put butter into

their Bellys, lay them into a Pot with Butter under them, & over them,

cover the Pot with a Piece of Paste & bake them, when baked take

out all the Gravey, & cover them all over with Clarified Butter, you

may use the Butter they a re Bakes in, but none of the Gravey

To Pickles all sorts of fflowers

take Sugar and lay at the bottom of your Pan, then lay a

laying of Flowers, & so another of Sugar, & then another of flowers

till you have got your quantity you design, to have, then fill up

the Pot with white Wine Vinegar, & White Wine, cover them close

and keep them for use.

Miss Allen

To make Scotch Collips. white

Take a Leg of Veal & cut it in thin slices, hack it with the

back of a knife on both sides, lard some with Bacon, & season them with

Pepper, Salt, Cloves, Mace, Nutmegs, & some sweet Herbs shred small,

& strew over them some grated Bread, then about half fry them, when so

done, put them into a stew Pan, & put to them a Pint of White Wine,

& a Pint of strong broth, three Anichoveys, & 2 or 3 Sherlots, some

Sliced Lemon, & some fforcemeat Balls, stew all togeather, take up

the Collips, & put into your Dish, then thicken the Liquor with three

Yolks of Eggs, beat up with a little White Wine, then Dish them up &

Garnish the Dish, with Lemon, Orange, & Salt.

Miss Allen

To make Seed Cake

Take a Quarter of a Peck of fine Flower, & something more then a

Pound of Butter, & Melt it thick, then put it into the Flower, take four

Eggs and beat them, with above half a Pint of good Ale Yeast, then

straine them into the Flower & Butter, & put in a Pound of rough

Carraway Comfitts, leave out a few to strew on the top of it, and a

Quarter of a Pound of Sugar, then warm about half a Pint of thick Cream

and put to it, & add of Cloves, Mace, & Nutmeg, beaten together

about a quarter of an Ounce, the same way you may make Bunns.

To Pickle Cucumbers

Wash your Cucumbers in water & salt, but do not rub them,

then let them lie in it an hour or two, make your Pickle with the

best Wine Vinegar, Ginger, whole Pepper, Jamaica Pepper, & Mace,

alittle Salt, then drain your Cucumbers from the Water, & when your

Pickle is boil'd pour it on them, & cover them down close to keep in

the steem, and let them stand a week, then boil up your Pickle again,

and when it boiles, put in your Cucumbers, and let them hang and

Simmer till they are Green, be sure do not let them boil, for then they

will not be Crisp, but when they are Green pour them out, and cover

them close, and when cold they are fit for use.

French Beanes are done the same way as Cucumbers

To Pickle Walnutts

Take a hundred of Wallnuts, boil three Gallons of Water & pour upon

them, then boil three more Gallons & pour that on them pouring the other off,

then the third, but that must be Cold before it is pour'd off, then take the

Wallnuts out and rub them with a Cloath, then take a Gallon of Vinegar

and boil it, and pour hot upon them, and put to it Salt, Cloves, Mace

Ginger, and Pepper, at your Discretion, a quarter of a Pint of Musteard, 3 or 4

Cloves of Garlick, and four Bay Leaves, boil nothing in your Vinegar but Salt.

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Miss Allen

To make Patys of Mushrooms

Your Mushrooms being fresh gather'd, well picked & wash'd put

them into a Sauspan with a Quarter of a Pound of Butter, a little minced Parsley,

a little Pepper & Salt, a little Slice of Bacon, stuck with four Cloves, a whole

Onion, cover it up close, & stew it over the ffire, shake on a dust of Flower,

giving them a shake as they Stew that they burn not, when their own

Liquor comes to be as thick as Cream about them throw out the Bacon

& Onion & let them cool, then sheet a little Tart pan the bigness of your

Plate with good fine Paste, then pour on your cold Mushrooms & cover it

with a Sheet of Paste Bake it three Quarters of an hour, cut of your cover

& squeeze in half a Lemon, if you Bake it without a Cover then you must

strew over the brown Raspings of French Roles, & squeeze Lemon on it

after Baked your Mushrooms being Prepared as aforesaid It is proper for

little Saucers to garnish frigassee of anything.

Miss Allen . To make Veal Mutton Cutlets a la Maintenon

Cut your Cutlets handsome, & beat them thin with your Cleaver

and Season them with a little Pepper and Salt, then lay all over them

some forced Meat, except two Inches of the Rib Bone, & smooth it

over with your knife to the thickness of a Crown piece, then take as

many half Sheets of Writing Paper as you have Cutlets, & Butter

them with Melted Butter on one side, likewise dip the stake in

Melted Butter, & throw a little grated Bread on the Top of your forced

Meat, all round a Stake on each half Sheet of Paper crop the Middle of it,

leaving the Boan about an Inch out, then close the two Ends of your Paper,

Closing it on the sides as you do a Turnover Tart, cut off your waste Paper, so

Broil them half an hour, but of Veal three Quarters, You may take the

Paper half off them for one side of your Dish, lay them round with the

Bones out, & Sauce be Butter, Gravey & Lemon.

Miss Allen

To make little baked Puddings - Mrs Tracey

Take 6 Eggs Yelks & Whites extream well beaten, one Spoonfull

of Ale Yeast, a little Nutmeg & Salt, as much Flower as will make it pretty

thick, then pour in a Pint of Cream, Mix it well set it by the Fire to rise

two hours, stir ir often, put it into little pans butter'd & fill them but half

full, & put them into your Oven, half an hour bakes them if the Oven be quick

To make a Sagoe Pudding Mrs Tracey

Take a quart of Milk a Quarter of a Pound of Sugar, boil them

together with a Laurel Leaf in the Milk, and when it has boil'd once or twice

take it off, & add 6 Eggs, Yelks & Whites beaten, a little Nutmeg & Sugar to

your taste, Just as you set into the Oven stir in half a Pound of Butter, put

it into a Dish, & if you please you may put a Crust round it. Take out all

the Laurel Leaf before you put in the Eggs

Miss Allen .

To make Quince Pudding Mrs Tracey

Take a Pint of Cream & two or three Eggs with one or two of the

whites, & Scald Six or Eight Quinces whole, & run as much as you can through

a Sieve, & mingle it all together, Sweeten it to your taste, & put it into Crust as

as you doe Custards and bake them

To make Flower Pudding

Take five Eggs and beat them very well, then put flowers to them, till

they are as thick as Paste, then take Cream, or good Milk, and make it almost

as thin as batter, and Season it with Nutmeg and Salt, it requires about two

hours Boiling

To make an Oyster Loaf Miss Allen

Take a Twopenny loaf of french Bread, cut round hole on the

top, and take out all the Crum, keep the top whole to put in again, then take

three pints of Oysters wash them in White Wine, set them with their own

Liquor, or with a Blade of Mace, and a little whole pepper, take them clean

out of the Liquor and put them in good Gravey, and let them Stew a little.

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then take a Pound and half of Butter melted in a Pan, and when the froth

is over put in the Loaf, and fry it crisp, lading the boiling Butter into it

as it fryes, take it out and let it drain before the Fire, shake up the

Oysters with a Little piece of Butter, and a Little Juce of Lemons, fill

the Loaf, and Garnish it with Lemon and Orange

Miss Allen .

To Pickle Pidgeons

First bone the Pigeons, then for your forced meat take of Veal

and Beef Suet an equal quantity according to the Number you design

to Pickle, mix with them Parsley & Thyme & Pot Marjoram, chop them

together very small, and season it with Pepper and Salt, and a little

Jamaica Pepper with Nutmeg and Egg and white Bread Crums, make

the force Meat up in Balls, and boil it over the Fire a very little time

take the Balls out of the Water and drain them dry, and beat them

with a Roleing Pin wery well, then take a Spoonfull put into Each

Pigeons Craw, tying them up Cloase then boil them

For the Pickle take some White Wine Vinegar and White Wine and

Salt, make it Savorey but not twoo Sharp, boil some Mace and a

little Iamaica pepper in a Little of your pickle, put it all together

when Cold to your pigeons

To make a Plumb Pudding.

3 Roles slic'd ..t..p.t soakt in half a Pint of warm Milk a full Pound

To make a Quaking Pudding

Temper 6 Yelks of Eggs & two Whites & a pint of Cream, with four

Spoonfulls of Flower, season it with Nutmeg Rose Water & Sugar, wet a thick

Cloath & Flower it, & put it in a Dish, & put the Pudding in, tie it and

Boil it a little above half an hour. for the Sauce a little Butter Sack

and Sugar

To make a Savory Chicken Pye Miss Allen

Take four Chickens, cut them in Quarters, two or three Sweet-

-breads par boiled, & cut in pieces, some slices of Bacon, the Bottoms of

Artichokes boild, Season your Meat with Pepper, Nutmeg, Mace & Salt, lay

some Butter on the Top & Bottom of your pye, put a little Water into it

Just as it goes into the Oven, let it Bake an hour, then put into it a

leer of Butter, the Gravey of Mutton, some Shred Lemon, & shake it

To make a Welch Posset Miss Allen

Take a Quart of good Milk, and a Quarter of a Pint of Sack, & as

much ale, Nutmeg & Sugar to your taste, 6 Eggs, leave out two of the whites

Eggs must be straned, ^& Bread must be grated & Sifted thro' a Cullender,

you must put your Sack, Ale, Eggs, Bread, Sugar, & Nutmeg, into your

Milk, before it be set on the Fire, & when it grows thick, take it

off before it Boils, it must be kept stirring all the while 'tis over

the ffire:

To make a Boild plum pudding Miss Allen

Stone a Pound of Raisins of the Sun, & put to them a Pound

of Beef Suet finely shred, & 4 Spoonfulls of fine fflower a little Salt, beat

four Eggs Whites & Yelks, with 4 Spoonfulls of Milk, mix it all well

together, & tye it up in a Cloath, & Boil it in a Beef pott 6 hours & an

half, serve it up with Butter or without

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To make a Pudding with preserved Orange Miss Allen

Take almost a whole preserved Orange, cut it in thin slices, & then

take the Yelks of fourteen Eggs, beat them very well, then take three quarters.

of a Pound of very good Butter, & melt it carefully least it she'd oil then

take it off the Fire, & put to it the Yelks of the Eggs, & stir it very well

together, then put to it almost a Pound of good Loaf Sugar sifted, & a

Spoonfull or two of Sack, & stir it a good while together, then put in

two or three large Spoonfulls of fresh Cream then make puff paste,

& lay some of it in the Bottom of your dish, & put in your pudding,

and lay paste over it, & Bake it in a moderate Oven, let it stand

a little to cool, before you send it up to the Table

To Ragoo a Breast of Veal Miss Allen

Bone your Breast of Veal, cut three parts of it in an handsom square

piece, then cut the other part into small pieces, brown it in Butter, then

stew & top it up in a pint of Gravey, a little Claret, White Wine, &

strong Broth, & Onion, two or three Anchoves, Cocks Combs, Lamb Stones,

& Sweetbreads shred, with savory Balls & Lemon Juice, & toss it up with

brown Butter, put your Ragoo in the Dish, & square piece dic'd Lemon,

Sweetbreads, sippets, & Bacon fry'd in the Batter of Eggs.

To Ragoo Sweetbreads

Set lard and force the Sweetbreads with Mushrooms, the tender

ens of Palletts, Cocks Combs boild tender, beat it in a Morter mix'd with fine

herbs & spice, a little grated Bread, & an Egg or two then fry them thus

forced, & toss them up in Gravy, Claret, White Wine, with Cocks

Combs, Mushrooms, Spice & Oysters, a Diced Lemon thicken it with

Brown Butter.

To make a Frigacy of Lamb

Cut a hindquarter of Lamb into thin slices, season it with Savory spice

sweet herbs, & a shalot, when fryed toss them up in strong Broth, White Wine,

Oysters, Balls, two Palatts, a little Brown Butter, & an Egg or two to thicken it

or a bit of Butter rol'd up in fflower,

To Collar Veal Miss Allen

Bone a Breast, wash it & soake it in two or three Waters, Dry it in

a Cloth, season it with savory spice, shread sweet herbs, & rashers of Bacon

dipt in the batter of Eggs, & roll it up in a Collor in a Cloth, boil it with Water

and Salt, with half a Pint of Vinegar & whole spice, scum it clean, when 'tis

boil'd take it up, & when Cold keep it in this Pickle.

To make Savory Balls # Miss Allen

Take part of a Legg of Lamb or Veal, & mince it with the same

quantity of Beef Suet, a little lean Bacon, Sweet herbs, a Shalot, & an

Anchove, beat it in a Mortar till 'tis like a Paste, season it with savoury

Spice, make it into little Balls.

To make Caudle for sweet Pyes Miss Allen

Take Sack & White Wine alike in quantity, a little Verjuce &

Sugar, boil it & brew it with two or three Eggs, as butter'd Ale, when the

Pye is baked pour it in with a Funnel & shake it together.

To make a Lear for Savoury Pyes Miss Allen

Take Claret, Gravey, Oyster Liquor, two or three Anchoves, a faggot

of sweet herbs, and an Onion, boil it and thicken it with Brown Butter,

and pour in the Pye when served up.

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To make a Lear for Fish Pyes.

Take Claret, White Wine, Vinegar, Oyster Liquor, two or

three Anchoves, a Faggot of Sweet herbs & Drawn Butter.

To make a Lear for Pasties

Season the Bones of that Meat you make your Pasties of with

Pepper & spice, cover them with Water, & bake them with the Pasties,

when they are Baked, strain in the Liquour into the Pasties.

Miss Allen To make a Ragoo for made Dishes

Take Claret, Gravey sweet herbs, & savoury spice, top up

in it Lamb stones, Cocks Combs boild, blanch'd & sliced Sweetbreads,

Oysters, Trufels & Morels, thicken these with Brown Butter.

To make a Lamb Pye. Miss Allen

Cut an hind quarter of Lamb into thin slices, season it

with savoury spice, lay them in the Pye with an hard lettis Artichoke

Bottoms the tops of an hundred of Asparagrass, lay on Butter and

close the Pye, when Baked pour in a Lear.

To make the Iceing Miss Allen

Beat & sift a Pound of Double refin'd Sugar, & put to it

the White of 4 Eggs, put in but one at a time, beat them in a bason

with a Silver Spoon, till 'tis very light & white.

To Collor Eels Miss Allen

Scour larg Silver Eels with Salt, slit them down the back, take out

all the Bones, wash & dry them, season them with savoury spice, minced

Parsley, & Thyme, Sage, & an Onion, then roll each in Collors in a little

Cloth, tye them up close, boil them in Water & Salt with the heads &

Bones & half a Pint of Vinegar, a Fagot of sweet herbs, Ginger, a

Penny worth of Iseinglass, when they are tender take take them up and

tye them close again, strain the Pickle & keep the Eels in it

Miss Allen To make Blan Mange

Put half a Pound of Hartshorn into an earthen Pipkin with

two Quarts of spring Water, run your Jelly thro' a Bagg, put to it half

a Pound of Jordan Almonds will beaten, mix with it Orange flower

Water, a Pint of Milk or Cream, the Juice of two or three Lemons, and

Double refine Sugar, let it simmer over the Fire, & take care least

it burn, run it thro' a Sive two or three times, put it in Glasses and

Cover it if you Please.

To Stew a Breast of Veal

Skin it & cut it in Pieces, take half a Pound of the fatt of Bacon

toss it up Brown, drain it very well from the fat, toss it up with white Gravey,

a little White Wine, stew it till 'tis very tender, Season it with Salt,

Nutmeg, & Pepper, thicken it with four Eggs, put in the Juice of a Lemon,

Miss Allen To make thin Cream Pancakes, called a Quire of Paper. Mrs Gallet

Take to a Pint of Cream Eight Eggs, leaving out two Whites, three

Spoonfulls of fine fflower, three Spoonfulls of Sack, one Spoonfull of Orange

flower Water, a little Sugar, a Nutmeg Grated, a Quarter of a Pound of Butter,

melted in the Cream, mingle all well together, mixing the fflower with

a little Cream at first, that it may be smooth, Butter your pan for the

first pancake, & let them run as thin as possible you can to be whole,

when one side if colour'd tis enough, take them carefully out of the pan

and strew some fine sifted Sugar between each, lay them as even on

each other as you can, this Quantity will make Twenty.

To Stew a Bullocks Face

Take a Bullocks fface & clean it very well, cut out all the

Bones, lay them on the Meat in an Earthen pan, put in half an Ounce

of Pepper, as much Salt as will season it to your taste, & a Quart of Stale

Beer, put it into the Oven & let it Bake all Night, then let it stand.

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till 'tis cold, take of all the fat, then stew it over a Charcoale ffire, boil

a Carrot & Turnep being cut in Pieces & put to it an Ounce of Verma

Jelly, one Penny worth of Cloves & Mace, a little sweet Marjoram and

Thyme, a handfull of Sallary & Spinnage, cut some Bread into

pieces & fry it stew these all together when done, serve it up in

the Soope.

Miss Allen

To Butter Crawfish

When your Crawfish are boiled & Cold break of the Claws

and Legs, & the Shells of the Bodys & with a skewer take out the Gall

whole, & pull of the shins on each side the Body, & the Shells off the

Tails, then put them into a Slow pan with a little White Wine

and Water a Bundle of Sweet herbs, & Onion, & a little pepper,

Salt, Mace, & an Anchovey, then set it on the ffire to stew, and

thicken it up with a little Drawn Butter, & the Yelk of an Egg

Garnish your Dish with Lemon

To make a Carrot Pudding. Mrs Hayward

Take half a Pound of grated Bread, as much grated Carrot a

Pint of Sweet Cream & Yelks of new laid Eggs, and 4 Whites, half a Pound

of good Marrow or ^ Beef Suet shred small, a Glass of Sack and a Spoonfull

or two of Orange fflower Water, season it with Cinnamon Nutmeg

and Suger, Mix all together & Bake it in a Dish, Garnished

with Puff Past about it, when you mix it put in half a Pound

of Melted Butter.

To Make an Artichoke Pye. Mrs Hayward

Boil them and take the Bottoms, cut them in thin slices

Season them with Cinamon Nutmeg and Sugar, Rose Water, Canded Lemon,

and Dates, shred small, put to it good store of Marrow, some Raisins of

the Sun Stoned, mix all together, fill the Pye and Bake it moderately.

To Stew Cabbage Lettice

Let your Lettice be clean wash'd in Several Waters, take twelve

for a Plate, Boil them in Water half an hour, then take them up & throw

them in Cold Water, Squeeze the Water from them & place them in a

Saucepan, & put to them a Quarter of a Pound of Butter & a little fflower,

a blad of Mace, a little Bacon stuck with 6 Cloves, put to them as much

Veal broth as will cover them, a little pepper & Salt, put them over a

Clear Fire an hour or more, according to the Oldness of your Lettice, for the

Summer Lettice will not take half the Boiling as the Winter when your

Broth is Boil'd down as thick as Cream about your Lettice, pour over a

little drawn Butter, & shake it well together but not break the Lettice,

then slide it all out at once throwing out the bit of Bacon & the blade of

Mace, let your Garnish be toasted or ffryed Broad, three Inches Long,

& two Inches Broad, this is Propper for a little Dish for Supper, or to put

under Boil'd Chickens for Dinner, then you may add to it a little Cream

and the Yelk of an Egg Iust as you serve it. You may Stew Salery or

Indive the same way.

To make a Goosberry Tansey Mrs Tracey

Boil a Quart of Goosberrys to mash, then beat Eight Eggs,

with Rose Water and Sugar, and Bake it as you do other Tanseys,

be sure take great care not to burn it./

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To make an Almond Tart.Mrs. Tracey

Take a Pound of Almonds Blanch them and Pound them in

a Morter, to a fine Past, as you Beat them wet them with Rose Water,

to prevent turning to Oil, put to them one Pound of Butter warm'd before

the Fire, but not melted, Six or Eight Eggs, three Yolks, You cannot err

in the Whites, Sweeten it to your taste, put in some shred Citron, mix

them well with your hand, then put it into a Mazarine or raised past

the height of your Finger, pinched like a Cheesecake, leave it so

long in the Oven as to Bake the Crust, which must be very thin,

when Baked and Cold take it out. Butter the Mazarine very well-

To make New College Puddings

For one Dozen of Puddings take one Penny half penny of

White Bread grated, half a Pound of Beef Suet minced small, half

a Pound of Currans, one Nutmeg & Salt, as much Cream & Eggs as-

will make it almost as stif as Paste, then make them in shape

of a Large Egg, then lay them in a Dish or Stewpan with a Quarter

of a Pound of Butter melted at the Bottom, then lay the Puddings

one by one, and set them over a clear Charcoale fire, and when-

they are a little brown all over put them into a Dish, for the

Same take Sack, Sugar, & Butter, pour this over the Puddings and

Strew over them fine Sugar, and send them hot to the Table

To make an Apple Tansey.-

Take ripe Apples pared & shred, & put them into a frying pan with

sweet Butter, then take 3 or 4 Eggs, Yolks & Whites & beat them very well together

then pour half the Eggs on one side of it, & fry it a little, then turn them:-

upon a Dish, & put them into the pan again, & pour the rest on the

other side, & so fry it & serve it to the Table with Sugar

To make Brandy Cake.

Take four pounds of Currans, four Pounds of Butter, three Pounds

of Sugar, & five Pounds of flower, one whole Ounce of Nutmegs, a Pint of

the best Brandy, Thirty Eggs, Yolks & Whites, but they must be beat

Severaly, the Butter must be first work'd with your hands, 'till it comes

almost to a Cream again, then put your Yelks of Eggs, still working with

your hands upwards, a little after put in your Brandy & Spice, last of all

put in your Flower & Currans, which must be first mix'd together, & so

laid to dry some time before you mix them with the other things, it will

be a full hour in mixing from the time it is begun, before it is finished, this

Quantity will make two Cakes, it must be put in hoops, your Oven

must be very hot, it will last three hours Bakeing, the Whites of Eggs

must be beaten to a froth, & put in Just as 'tis going to the Oven after

all is mix'd together. NB it may be made without the Currans, by

Chainging them for Sweetmeats or Carraways

To Pott Mackerel

When your Mackerel are Wash'd & Dress'd the head & tails put

away, cut off about an Inch before the fins, then have your Water boiling

with a little Salt, and a good handfull of ffennell, put in your fish & let it

boil till it leaves the Bones, then take them out, & let the Water drain

from them, when they are near Cold pick of the skin very Clean, & take

Care you doant break the ffish, when they are quite cold split them down

the Middle, & take out all the Bones, season them pritty high with

Pepper & salt, a Double quantity of Pepper, lay them Close & even

as you can in an Earthen Pott, not so full but that there may be

room enough left for Butter to cover them, which must be very

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Good & Melted over a slow fire, that the dross may settle to the bottom, then

pour off the Clear upon your Mackerel, till your pot is full, & your

ffish entirely cover'd, the Oven must be heated as for Brown Bread,

& a pot which holds about a Dozen must stand in near two hours,

when they come out of the Oven take them out of the Pot as hot as

they can be done, & press them down as close as possible in the

pots you intend to keep them in, cover them quite over with the

Butter they were Baked in, they will keep thus the whole Year,

if once in three or four Months you scrape off about a Straughs

Breadth of the Butter & set them into the Ouen to be throughly hot,

and fill them up again

To make Cray fish Soop

Clean your Cray fish, boil them in Water & Salt pool off their

ffeet & Tailes & fry them, break the rest of them in a Stone Morter season

them with savoury spice, an Onion, hard Eggs, grated bread & sweet

herbs, boil'd in Strong Broth, strain it & put to it Scalded chop'd

Parsley, & french Roll, then put in a few dry'd Mushroms

Chickens Stuff'd with Oysters

Lard & truss them, make a force meat of Ueal, Oysters

Sweetbreads, Parsley, Troufles, Mushroms, Onions, chop them together

and season it, mix it with a Piece of Butter, & the Yolk of an Egg

tye them up at both Ends & Roast them, then make for them

a Fine Ragoo

To do a Leg of Mutton a la Daube

Lard your Meat with Bacon, half Roast it, draw it off the

Spit, & put it in as small a pot as will boil it, put to it a Quart of

White Wine, Strong Broth, a Pint of vinegar, whole spice, Bay Leaves,

Sweet Marjoram, Winter Savoury, & green Onions, when the Meat is

ready make Sauce with some of the Liquor, Mushroms, diced Lemon

two or three Anchoves, thicken it with Brown Butter, lay it in the

Dish and pour on the Sauce

To do Beef a la Mode

Take a Buttock of Beef, inter lard it with great Lard rol'd up

in Savoury Spice, minced Sage, Parsley, Thyme & green Onions, put

it in a great Saucepan & cover it close with coarse paste, when 'tis half

done turn it, let it stand over the fire on a Stove twelve hours or in a

Campain Oven, You may heat it again, cut in thin slices, & toss it up

in a Ragoo of Sweetbreads, Oysters, Pallats & Mushroms

To make a Ragalio of Cucumbers

Take a Dozen of Cucumbers & slice them as for eating, put

them into a Coarse Cloath, beat and squeese them very dry flower

and fry them brown, then put to them Gravey, and Savoury Spice,

and a bit of Butter roll'd up in flower, toss them up thick, they are

Sauce for Mutton or Lamb

To make a Rice fflorendine or Pudding

Boil half a Pound of Rice tender in Water, then put to it a

Quart of Milk, boil it thick & season it with sweet Spice, & Sugar

mix it with Eight Eggs well beaten, half a Pound of Currans, half a

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Pound of Butter, or Marrow of two Bones, three grated Bisketts, a little

Sack, if you like it put it in a Puff Paste

To Dress Carps a la Mode de la Vine

Rip up your Carps alive, let the Blood run out, & save it to put

in the Sauce, take out the Guts clean, & the Galls whole, wash the inside

with Claret made Blood warm, haveing a Pint made ready for that purpose

to put into the same before you boil the Blood & the Claret together, add

two Anchoves, when you have boild it strain it out & add to it a pint

of Gravy, two blades of Mace, two Spoonfulls of Jamaica Pepper a

whole Onion, then thicken it up with fflower, when you have washed

the Blood out of the Carps throw them into a Pail of Water, Chainging

it two or three times, seale them very carefully, & have ready a pickle

made of a Gallon of Water, a Pint & half of verjuice, or a Pint of vinegar,

a handfull of Jamaica Pepper, an handfull of Ginger, a Lemon Peel, a

large Bundle of Marjoram & Thyme, two or three Onions, an handfull

of Salt, make the Pickle warm then put in your ffish, with the milt

and Spawn, let them boil near an quarter of an hour, or till you see

them tender according to their size, takeing off the scum as it rises,

let them stand in the Pickle ouer the fire till you are ready to dish

them then boil the Sauce up, & add to it two or three Spoonfulls of

the Pickle, have ready a Pound of Melted Butter & pour into it, with

the Juice of a Lemon, then drain the ffish & put them into a Dish

pour the Sauce over them Garnishing them with sliced Lemon

The same Pickle will serve again only take out the Onions

and herbs when you set it by, & add fresh when you use it.

This quantity of Sauce is Sufficient for four Carps

To Stew Pigeons

Cut the Pinions & Feet off as you do for a Pye, bruse the Breast

Bone of them flat, season them pretty high with Jamaca Pepper, Black

Pepper, Salt, & Nutmeg, then take Rashers of Bacon & fry them in a

Pan, & with that Liquor fry the Pigions of a Yellow Brown, take them

clean from the Liquour & place them in a slow pan, with the Breast's

upwards, Season the Giblets & put to them with some Lemon Peel,

Cover them with Water, & let them stew Gently, they must be close Cover'd,

whilst Stewing only shake them sometimes, when they are three parts

done, put in some knots of Cabbage Lettice, you may add Vermicelle, when

they are tender they are done Enough, then take them out of the Liquor & place

them in a Dish, & thicken the Liquor & Giblets with drudged Butter so

pour it over them, & Garnish it with Rashers of ffry'd Bacon, the Cabbage

must be Scalded to Shrink it, & the Kidney beans also

A Rump of Beef Stew'd

Take a Rump of Beef of Twelve Pounds, & Salt it one Day,

then wash it off & Stuff the Lean with Grated Bread, Thyme, Lemon Peel,

Marjoram, Onion, Nutmeg, Mace, Pepper & Salt, & Beef Suet, then Roast

it the Night before you use it, two hours Roasting is enough bast it

with Wine or Cyder, then make two Quarts of Gravey, put into your

Gravey, Nutmeg Thyme Pepper Lemon Peel Onion, & two Ounces of

ffrench Barley to thicken it, then put in two Anchoveys horseradish

and Red Wine to your tast, then put in your Beef, two hours and

half will stew it. Garnish your Dish with Horseradish and

Pickles

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To Make Curd Loaves

Take as much New Milk as you think will Yield a Quart

of Curd, Run it pretty cool, and when it is Whey'd mix it well with

a Pint of fine fflower, and break in the Yelks of 4 Eggs, and two

Whites Grate in a little Nutmeg, and when you have worked it

well with your hands, fill your Bisketpans which must be well

Butterd, Bake them in a Quick Oven and serve them up with a

Bason of melted Butter, Sack and Sugar, and Sift fine Sugar over them .

To make a Stanway Breakfast Cake

Take three Pounds & half of fflower well dryed, three

Pounds of Currence, washed and Picked, half a Pound of fine Powder

Sugar, & a Quarter of an Ounce of beaten Cloves and Mace, mingle

all these well togeather, and then put to it 5 Eggs Yelks & Whites

well beaten with half a Pint of Ale Yeast, then Melt a Pound of

Butter, and add to it half a Pint of Milk and a Pint of Cream

and Mingle it well in your Cake, then set it before the fire to

Rise, an hour & half Bakes it.

To make Pigeon Loaves

Bone them and season the Inside with Cloves Mace Pepper & Salt,

turn them & Stew them tender in Gravey, then take as many ffrench Roles

as Pidgeons, Cut a hole in the top, & take out all the Crumb, & fry them

Crisp in Hogs Lard, then to 5 Loaves take three Pints of Gravey

and put into it one Ox Pallet, Boiled tender Blanched and cut

in Peices, thurly forced Meat Balls boil'd, a Veall sweet bread boil'd,

and cut in Peices, toss all these up thick with Burnt Butter,

and the Pidgeons with the Gravey they were Stew'd in, then put

the Pidgeons in the Loaves and fill up the Loaves with the Ragoo

and some of it in the Dish with them, if you Pleas you may add

to the Ragoo Some Cocks Combs, some small Oysters & some Mushroms.

Mrs Russel.

To pickle Oysters.

Take a Bushel of Oysters when opened fling in an Handful of Salt and let

'em stand all Night, then wash them out One by One and strain your Liquor into

them, set 'em on the Fire to boil and scum them very well and some times stir them that

they may boil all alike, let 'em boil a Quarter of an Hour, then have ready half an Ounce

of Pepper, half whole, and half just bruised and a Quarter of an Ounce of large Mace

fling Your Oysters and Liquor boiling on the Spice and cover them till cold, If you have

not Liquor enough to cover them put in some Water before you boil them; You may add

some white Wine if you please.

Note, You must put the Salt to the Oysters with their own Liquor.

Mrs Jones

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Green Peas Soop

Take half a Bushel of the youngest Peas, separate the great from the

small, boil the smallet in 2 Quarts of Water, the largest in One, when they

are well boiled bruise the largest and when the thin is drained from them, boil

the thick in as much cold Water as will cover it, then rub away the Skins, & take

a little Spinage, Mint, Sorrel Lettice & Parsley, & a good quantity of Mary=golds

washt and shred, and boil these in half a Pound of Butter; Drain the small Peas

save the Water, and mingle all together, with a Spoonful of whole Pepper, then

melt a Quarter of a Pound of Butter and shake a little Flower into it, & let it

boil put the Liquor to the Butter and mingle all well together, and let

them boil up; So serve it with dried Bread.

Mr Dorman

To prepare Hogs Feet and Ears.

Put 'em in a Pot with as much Water as will cover them with 2 or 3 Pounds

of Hogs Lard, Salt, whole Pepper, Cloves, Mace, a Bay Leaf & an Onion and let

them stew till they are very tender then take them out and strew Raspings

of bread over them.

For one Ear slice 2 large Onions, & fry them in Butter very tender &

of a light Brown, shake in a very little Flower, then put into it as much

boiling Water

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As will make the Sauce, slice the Ear thin and top it up with Salt, Pepper

Vinegar & Mustard to your Taste; A little Catchup, and rub the Dish with

Garlick if it is liked; Slit the Feet, broil 'em, and lay 'em round the

Dish.

Mr Draper

To make Gravy Soop

Take a Leg of Beef make strong Broth, take 2ld of Beef cut it in

Stakes, butter the Bottom of a Saucepan, shake in a little Flour put in

your Stakes and let them stand 2 hours over a gentle Fire, and when they

are very brown put in your strong Broth, and rub the Meat from

the Bottom of the Saucepan, strain it and season it with Pepper and

Salt; Brown a quarter of a Pound of Butter, fry 6 Roots of Sallery

in it then put in some toasted Bread or Sagoe.

our way

To Preserve green Gages or Plumbs of any other Sort

Take your Plumbs when grown to their full bigness, but before they are too ripe,

let them be carefully gathered with their Stalks on and some of their Leaves, then

make a clear Syrrup of two Pounds of Sugar to a Pint of Water; when it is cold

put in your Plumbs and set them over a slow Fire in the Syrrup till they are Green,

as soon as they begin to warm keep strawing a little Sugar over them, a Quarter

of a Pound to each Pound of Plumbs, and prick them to let it get the more into

them: Let them boil, when Green, slowly till they are tender enough, then take out

your Plumbs, strain your Syrrup through a Muslin, and when cold, pour it over your

Plumbs in your Glasses.

Mrs Combes

Herico'd Mutton

Take Mutton Chops and fry them gently, then put then to drain from the Fat, and

put the Chops into some good Gravey, letting them stew slowly about 2 Hours

with some Turnips and Carrots in Balls, thicken it with some brown Butter and

Flower, and season it to your Taste.

Mrs Vipont

Stewed Soals

Fry your Soals pretty Brown then take a Stew Pan and brown a

little Butter & put in a pint of Gravy, take an Onion stuck with

Cloves, a little Mace, then take 1/2 a pint of red Wine, shaking your

Butter and Gravy well together before you put in your Wine, and then

serue them up with Sippits of Bread fryed brown, and sliced Lemon.

Mrs Wilks

Oyster Soop

Tale 2 large Onions stick them full of Cloves,

a bunch of Sweet Herbs, some whole llaek, & Jamaco

Pepper, & blade of Mace & a hard Crust of Bread

Put all these in to three Quarts of Water, let them

Simmer over the Fire 8 Hours till it comes to 2 Quarts

then Strain it off before it is Cold; Take Sallery

Endive, & 2, large Unions, cut all gross & stew them in

half a pound of Butter; & then put them in to the above

Liquor, and add 2 or 3 Anchovies to your taste,

Then take a Score of large Oysters fry them of a pale

Brown & put them, with the raw Oyster Liquor in to

your Soop, add to it a quarter of a pound of Brown

Butter a bunch of fresh Herbs, & let it stew all together

tell it is enough:

Mrs Wilks

To make Bladder Chicken

Bone your Chicken & fill them with Force meat Balls with Oysters

some of the Liquor & sweet-Herbs, close them up & tye them

in a Bladder close, that no water may come in & boil them

Take some good Gravy thicken it up with Butter & the juice

serue them with Force meat Balls & Sliced Lemmon

Fowls may be don the same way, you may make them Brown or

White as a Fricacee

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Mrs Triggs Dc 547

To make a rich Cake

Take four pound of fflower well dried before the ffire, five

pound of Currants washed and picked and dried before the

ffire Two pound of Loaf Sugar powdered and well dried, four

pound of Butter 33 Eggs Yolks and Whites well beaten

with a Whisk a pound of Sitterin wist sliced very thin a pound

of Almons blancht and Slist slit very thin a Pint of Sack

Nutmegs Cloves and Mace 3 Quarters of an Ounce You

must work the butter well with your Hands first Then

strew in a handfull of fflower, and a handfull of Sugar

and some of the ffroth of the Eggs upon the Top of the

Wisk and so do till it is all workt in and not cease,

beating of it for Two Hours and a Quarter of an Hour

before it goes into the Ouen Putt in all the other

Ingredients and work it together for a quarter of an

Hour. ffour Hours will bake it

To make Cowslip Wine Mrs Seaborn's

To Twelue Gallons of Water, Six Pecks of Clipt Cowslips

Your Water must boyl an Hour and then putt in Twenty

four Pounds of Sugar and lett it boyl an Hour longer

and to euery Gall of Liquor Two Lemons and Two

Spoonfulls of Yest Your Lemmons must be rolled soft

and pared and putt in both the Wine and the Lemons Your

Liquor must be almost cold before you putt it to your Cowslips

Then stop it up but giue it Air whilst it works, but

Scum the Water all the time it boyles

To keep Walnutts - Mrs Walton

In the latter End of the Season dry your Walnutts without

the Rind on the Top of an Ouen or a Kiln about the Space

of 36 Hours till they are uery dry, when you use them

open 'em from the Shell and lay 'em soaking in Riuer

=Water Three days Shifting them three times euery day Then,

peal them and keep 'em in fresh Water till you use them

To make Walnutt Catchup Mrs Bayly

Take one Hundred of the largest Walnutts while you may

run a Pin thro' them Cutt them in thin small Peices, Putt to

a quarter of a Pound of Shallotts cutt thro the Middle, Putt

these into a Stone Mortar & beat them fine Putt to them half

a pound of Salt & a pint and half of the best white Wine=

Vinegar, lett them stand a Week in an Earthen Pan stirring

them Two or Three times a day Then putt them in a thick

flannell Bagg and press them & after they are pressed lett the

Liquor run thro' a Jelly Bag Then putt in a quarter of a Pound

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of Anchovies Two Nutmegs sliced Mace and whole Pepper

Boyle all these together and take the Scum off as it rises

when cold bottle it up but not cork of Two or Three days.

To make Musheroom Catchup

Aunt Gibbons

Take large Musherooms peel them & cutt them & see that

there is no Worms in them Leave all the Gills if they are

ever so black Cutt them small and putt them into a Pott

Putt in a handfull of Salt Stir them twice a day for 3 days

Keep them dry that no Wett may come to them Sett it all

over the ffire together and boyle it and skim it till comes

to a gray Skum Strain it thro' a Jelly Bag and putt in

sliced Nutmeg a little Ginger whole Pepper Cloues & Mace

Boyle it up with the Spice and stop it up close

To make a fine Cake

Grate half a pound of Biskett then Pouer over it a

quart of Cream boyling hott Couer it up a little time

Putt into it 3 parts of a pound of Butter 8 Eggs but half

the Whites a little Sack a little Rose Water Sugar Stirr it

all together Butter a Dish & bake it about half an Hour

when it comes out of the Oven stick in it some sliced canded

orange Peel.

To make Mrs Jobbers Custards

Twenty Three Eggs none but the Yolks 4 Quarts of Milk

and one of Cream 2 Nuttmegs a Quartern of Butter melted

into it Putt in a little Salt and sweeten it to your Tast

the Milk must be boyled and the Butter stirred into it

3 Pound & half of fflower a pound of Butter to be made into

cold Crust a Quart of Cream but if your Cream is very

thick may putt a pint of Milk to it, the Yolk of eight

Eggs all yolk some whole Mace and half a Nuttmeg

boyld in the Cream & Milk, then pour it in a Pan & lett

it stand till its almost cold and stirr it all the while

then putt in the Eggs & Sugar and a little Salt, Strain it

& sett it over the the ffire to thicken & stirr it all the while

then pour it in a clean Pan & stirr it till almost cold, then

fill your Cup, then may beat your Eggs with a little Sack

a Quarter of a pound of Almonds blanch'd & beat & putt

it after its strained makes it very fine.

Westphalia Pork

Mrs Betty ffreeman

Cutt your Pork like Westphalia Gammon, then rub an

Ounce of Salt Peter very well over & lett it lie a day & Night

then take an Ounce more of Salt Peter & beat it with a good

handfull of Common Salt & an handfull of bay Salt & a pound

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of brown Sugar and mix all these together & putt them into

a Stew pan and warm them through over Coals, but be sure

you do not melt it and while it is hott Rub it all over the

Pork with Two handfulls more of cold white Salt. Be sure

to rub it well allover So sett it by till it melts to brine

then turn your Pork every day and with a Spoon bast it

with that Brine twice a day for Three Weeks Then hang

it up a day and Night to drain, then Rubb it very well

all over with Oatmeal and hang it up to dry

A Plain Cake

Mary Robberts

A Gallon of fine fflower and a pound & 1/4 of Butter & a Quart

of Cream 8 Eggs a Nutmeg & a little Cloves & Mace and 4

pound of Currants and a pound of Sugar half a Dozen

Spoonfulls of Sack and a little Rose Water

To Stew Cabbage

Elliott

Cutt your Cabbage & cutt out the Stalk & putt it into a Sausepan

& Cover it close Putt in a large Onion & sett it on a slow fire

& lett it stew for an hour & half Then putt it a pint of good strong

broth & lett it stew another halfhour till its pretty dry & putt

in a little Butter Vinegar Pepper & Salt to your Tast.

To make Lemon Cream Mrs Jobber .

Take 3 Whites & one Yolk of an Egg Beat them very well in

half a Pint of fayr fair Water Putt to it the Juice of Two Lemons

and the Peal of half a one Beat it with half a pint of

Water in a Mortar Putt to it and sweaten it with good

Sugar to your Liking Then strain it out & sett it on a gentle

ffire Keep it stirring till it is pretty thick Putt it into

your Glasses & it will keep it Two days

You may beat up your Eggs in a little Sack is very good

as is also for Custard.

A Poetical Pudding

Of Oates decorticated take Two Pound

and of new Milk enough the same to dround

Of Currants cleanly pick't take Ounces eight

Of Raisons of the Sun an equal Weight

Of Sewet finely stread a pound at least

and eight Eggs newly taken from the Nest

Mingle all these with Sugar Salt and Spice

It makes a pudding better far than Rice

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To make Lemon Water Mrs Burkit

Take a Quarter of a Hundred of the best Lisbon Lemons.

Pare them very thin (else the white will give a musty Taste)

Putt them into a Still with Three quarts of Brandy and one

Quart of white Wine Shutt the Still very close & after they

have steept Twelve or fourteen Hours putt ffire under & when

you are drawing off the 3d Quart lift up the Head of your

Still and putt in the Peel of Six Lemmons more & another

Quart of Brandy or white Wine which you please as you

would have it stronger or weaker then when you have

drawn off four Quarts take the smallest and putt into it

a pound and half of double refined Sugar and boyl it, and

when cold, putt all together and bottle it but do not stop it

close till next day This will keep Years

To make Lemon Pickle Miss Allen

Take your Lemons and quarter them butt not so as to

seperate them Stuff them full of Salt Putt them into a Dish

to dry but they must not touch each other If you make it

in the Summer you may dry them in the Sun or otherwise

before the ffire They will take a great deal of Drying & must

be very dry before you putt the Pickle to them Boyl your

Vinegar & lett it stand to be cold before you putt it to your Lemons

To eight Lemmons putt a Gallon of Vinegar a Pint of Mustard

Seed which must be first dryed and the Husks taken from it

and very well beat Rub it thro' a Sive as for Mustard, or

you may putt the fflower of Mustard some Keya pepper and

Garlick to your Tast which must be cured a Race of Ginger

sliced and a few Jamaica pepper Corns, when the Lemons are

stuffed they must be tyed up as when you make Mangoes

The Way to cure Garlick.

Take the Heads and break them into Cloves Spitt them upon

Scures & dip them into boiling Water, then cover them with

Salt and lett them lye several days Dry them in the Sun or by

the ffire & keep them in a dry place for use, the older they are

the better, they are good in Lemmon Pickle Walnutts Mellons

and every thing you use Garlic in.

To Dry Artichoke's Bottoms Mrs Walton

Take your large Artichokes and boyle them till the Leaves

will come off and then pull off the Leaves and the Choke & dry

them in an Oven after the Bread on a Grate. & then shread them

on a String & hang them by the Chimney where they may keep

very dry or else they will mould, when you use them boyl Water

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and pour over them and lett them stand till they are soft, which

will be Two or Three Hours

P Spinnage with Toasts B

Your Spinnage being well picked and washed Blanch it off

a Quarter of an Hour in boiling Water, then squeeze it well

from the Water and mince it fine & when minced if it is as

big as a French Roll you may putt to it half a pint of Cream

a Quarter of a pound of Butter a little Pepper Salt and

Nutmeg Stew it over the ffire a quarter of an Hour before

you use it, then putt it in your plate and stick it full with

Slips of Bread fryed brown

To pickle Walnutts Mrs . Townsend s Way

Gather your Walnuts on Midsummer day at noon Wipe

them one by one, putt them into Vinegar and Salt till it

will bear an Egg Lett them be Covered and tye them down

and lett them stand 3 or 4 Months, then Wipe them dry

and make your Pickle of the best Vinegar putting some

Cloves black Pepper Ginger & Salt Boil them all together

when you take it off the ffire to every 100 of Nutts putt four

Spoonfulls of made Mustard Stirr it well together & pour it hott

upon your Nutts Tye them down close one Month & then

they will be ready for Use

Mr . Bertie s Receipt for Catchup.

Take 18 Bottles of brown Mammy Strong Beer, Boyle it

(Skimming all the time) till it is reduced to Twelve Bottles

then putt into it about one pound of Salt a quarter of a

pound of pepper and heads of Garlick. Boyle gently for

Two Hours and when cold Bottle it up for your use. You may

add some Anchovies./

To pickle Mushrooms brown Mrs Townshend

Pick and Wash your Mushrooms in Salt and Water, drayn

them dry & lett them stew over the ffire in their own Liquor

with Cloves Mace Black Pepper and Horsereddish till they

are almost dry then putt to them half Vinegar half Red

Wine with some Garlick and Sharlot and an Anchovey or

Two Let it all Stew together till the Mushrooms are tender

Let it stand Covered up till cold, then bottle it u for Use

altogether. the Spices and Horse Reddish must be beaten

very fine.

Mushroom Powder Mrs Tyndale

Putt large stewing Mushrooms in a Pan over the fire with

all sorts of Spice, then throw off the Liquor which will

make a sort of Catchup and dry the Mushrooms in a cool

Oven or before they fire till they are dry enough to pound

into Powder

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To dry Mushrooms Mrs Tyndale

Peel and Scrape the Mushrooms and putt them to dry either

in an Oven or Tin Oven before the ffire, then Sew them up in

paper Baggs and hang them near the ffire and before you

want them Take what Quantity you shall use at once & dry

them again before the fire and beat them to Powder & mix it

with Butter which makes incomparable Sauce for ffish or any

thing else & is the best Way as the Tast of the Musherooms

are wholly preserved.

To make Hamms. Mrs Lloyd of Sheam.

Take a leg of young Pork and cutt it like a Westphalia Ham

beat it till it is tender, the softer the better so you do not

break the Skyn Cutt the meat round under the Skyn half an

Inch at least else when the Ham is boyled the Skyn will

not Couver the Lean

To make the Pickle Ditto

Take so much Water as will cover the Pork Putt a pint

of Salt peter in the Water and as much white Salt till it

bears an Egg then lay in your Legs of Pork and putt

something on them to keep them under the Pickle, when

they have layn four or five days, turn them & when they

have layn nine days take them out and hang them high

in a Chimney over a Wood fire a Month Make your Pickle

of Pump Water You must not heat nor boyl the Pickle, a little

course Sugar in the Pickle does well Boyl the Ham in Pump

Water.

P

To make a Seed Cake

Take eight Eggs Beat the Whites and Yelks apart, then putt

a pound of good powder Sugar into the Yelks and as the

Froth rises from the Whites mix that with the Sugar & Yelks

Putt an Ounce Carreway Seeds into half a pound of the best

fflower and grate the Peel of a Lemmon into it, then Mix

it with the other Ingredients, the fflower and Sugar must

be well dryed It must be kept stirring till tis putt into the

Oven Bake it in a Tin pudding pan and butter it well.

Fish Sauce Mrs Wear

A Pint of Port Wine, 12 Anchovies, a quarter of a pint

of Vinegar, as much beaten Pepper as will lay on a

half Crown, 2 or 3 Cloves, and as much Mace, a Nutmeg,

a small Onion, 2 Bay Leafs, a little Time and Parsley,

2 Bitts of Horse Redish, Putt it into a Saucepan together

and lett it Simmer till all the Anchovies are disolved, then

strain it off, and, when cold, bottle it up.

Two Spoonfulls to half a pound of Butter.

Warm the Liquor first; No fflower to the Butter.

It will keep half a Year in a cold Place.

My Receipt says to a quarter of a Pound of Butter.

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To keep Lemmons

Make a strong Brine with Salt and cold Water till it will

bear an Egg, then putt in your Lemmons and stop them close

with a Bladder.

To Stew Sallary. Mrs Wilham

Take young Sallary pick and wash it very clean as you

would for a Sallett then slitt the Roots and blanch it, when

so done take and putt your Sallary in a Stew pan with

some good Gravy and stew your Sallary till it is tender

putt in a little Pepper and Salt then work up a Peice of

Butter with fflower to make it as thick as you shall think

proper and serve it up.

Mrs Wilks To pickle Pidgeons. Our way

You must bone them Take care you don't break the Skyn

then putt them in a pan, have some boiling Water ready

to putt on them & lett them stand a little while to sett

them, then have your Herbs ready to stuff them which

must be Parsley Tyme Sage Winter Savory Sweet Margorum

Onion Anchovie Shread these very small Nutmeg Cloves

Mace Pepper and Salt Pound them small Mix them

altogether then stuff your Pidgeons but not too full, then

Sow them up in a Cloath at each End and boyl them half

an Hour, lett your Pickle be white Wine Vinegar & white

Wine and a little salt Boyl it together Let it stand till

it is cold Then putt in your Pidgeons tye them up close they

will keep a great while they will be fitt to eat in Two days

when you send them to Table Putt them in Parsley

When you putt them in the Pickle take them out of the

Cloath

To Stew either Lamb or a Neck of Veal

Take a small Hind Quarter of Lamb Cutt it into Peices, Putt

it into a Stew Pan covered with Water and with it putt three or

four pound of Gravy Beef cutt in Two or Three peices & a peice

of lean Bacon to give it a Relish Season it with Pepper Salt

Spices as you like it (if you like it an Onyon) Sett it over a gentle

ffire to stew You may add a little Gravy if you like it strong

Iust before you take it off the ffire take out your Beef & Bacon

and putt in a good deal of Tops of Assparagrass Green Pease

or or any other Herbs you like or are in Season which with

toasted Bread in the bottom of the Dish may be sent to the Table

To make a new Colledge Pudding Mrs Walton

Take a penny half penny white Bread and grate it. Putt

thereto half a pound of Currants half a pound of Beef Suet

minced small one Nutmeg a little Salt and as much Cream

and Eggs as will make it almost as stiff as Past Then

make them into the ffashion of an Egg. Putt them into

the Dish which you bake them in with a quarter of a pound

of Butter melted in the Bottom Sett them over a clear

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charcoal ffire and cover them and when they are brown, turn

them till they are brown all over

Putt them into a clean Dish

The Sauce. Take Butter Rose Water Sack and Sugar, Pour

this over the Puddings Scrape over fine Sugar and Serve

them to the Table.

To make Punch CaptainJones

Take the Rines of 6 Sevil Oranges and 6 Lemons pared

very thin Putt them in one Gallon of fine french Brandy

to steep 24 Hours take 12 pints of Water and to it 3 pound

and a half of double refined Sugar cutt in small Lumps and

with it the Whites of 3 Eggs beaten to a ffroth Sett it over a

gentle ffire and boyl it a quarter of an Hour Take off the

ffoulness and lett it Cool, then putt to it the Brandy taking

out the Peels & putt in the Juce of Lemons to your Taste

with the Juice of 6 Oranges Pass it thro' a large fflannen

Bag Then putt it in a Vessell that will just hold it either

Wood or Earthen Pott with a Tap at the Bottom which I

think better then Wood Stop it close and lett it stand cool

a Month, then if fine bottle it off or if not it may stand longer

but mine ever grows fine in a Month as Rock Water, it will

keep a great while About Two Dozen of good Lemons is

usually enough /.

Potting any Fowls.

Season your Partridge with Pepper Salt and Nutmeg Putt Butter

into their Bellys and lay them in a Pott with Butter under them

and over them Cover the Pott with a Peice of Past and bake

them when baked take out all the Gravey & cover them all over

with Clarified Butter You may use the Butter they are

baked in but none of the Gravey

To make Jelly of Bread to eat in a ffever Miss Hales

Take a large Toast of Bread and lett it lye before the ffire till it is

very hard but not at all brown and then boyl it in Water till

it is almost pap Then strain it and season it with Juice of

Lemon and Sugar/.

Blacking for a Coach Richard Davis

One pint of drying Linseed Oyl 2 Ounces of Ivory Black, a

quarter of an Ounce of the best powder Blue Two Ounces

of Bees Wax and a quarter of an Ounce of Turpentine Oyle

Putt it all together and the Bees Wax melted and stir it till

Cold - Putt it on very thin and rub it very well

Inside of a Sirloyn of Beef Draper

Mince it pretty small and season with Shalott cutt very fine

a little Pepper and Salt and Crumbs of Bread what Gravey

comes out of the Meat a little Vinegar Mix it well together

the Meat is not to be cutt off to mince but minced on the Bones.

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To pickle Mellons Mrs Wear

Scrape them to make them look Green Take out the Seeds & wipe

the inside with a dry Cloth and lett them be filled up with Pepper

Ginger Shalott and Garlick and Horse Redish Then lett them be

Tyed up with the Peece cutt out of them Then boyle your

Vinegar and pour on them Keep them close stopt down and

boyl the Pickle every third day till they are green

To putt into the Melon some Mustard Seed And when the

Pickle is boyled a Second time you are to putt the same

Ingredients into the Pickle as are in the Melon with a

little Salt/.

To Stew Veal

fflower it and fry it in Butter, then take it out and lett it

drain from the fat and afterwards putt it into good Gravy

letting it stew over a slow fire till it is tender turning it

often/.

To Pott Salmon B

Take a side of Salmon scale and wipe it very clean and

dry, but don't wash it Salt it well and lett it lye till the

Salt is melted and drained from it, then Season it with beat

Mace Cloves and whole Pepper Cutt it to the Seize of your

Pott Putt it in double and the scaly Side Top and Bottom

Putt in Two or three Bay Leaves and Butter at Bottom & Top

to be well Covered When it is well baked take it out & lett it

drain quite from the Gravy then putt it in your Pott to keep & when

quite cold Cover it with clarifyed Butter

NB. When you bake it Cover your Pott with Stiff Course Past

Two Hours will bake a small ffish Three a large

You may clarify the Butter it is bak'd in, but take care

there is no Gravy in it

To make a sandy Lane Pudding Miss Allen

Take four Spoonfulls of grated Bread Putt to it a pint of boyling

Milk, Cover it and lett it stand till cold Beat Two Eggs Yolks &

Whites and mix them which with the Bread and Milk putt

a little Salt and Nutmeg Sweeten it to your Tast, putt it into

a China Bason to boil About an Hour does it You may boil

a Laurel Leaf in the Milk if you like the Taste/.

To make Cowslip Wine Mrs Vipont

Ten Gallons of Water, 20 pounds of Sugar, the Whites of Ten

Eggs boiled slowly and scum it well, then poure the boiling

Water on 4 pounds of Cowslip fflowers well bruised, then

lett it stand all night Putt in the Juice of 10 Lemmons and

the Peel of 6 Putt Yeast upon some toasted Bread and Cover

it close up Lett it Work till the Head is ready to break Take

it all off together Strain your Wine in an Hair Sieve Putt

four pounds of ffresh Cowslip fflowers into your Vessell and

Tun your Liquor upon them and in a Month or Six Weeks time

Bottle it off &c

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To wash Linnens Miss Allin

Take a sufficient Quantity of Soap to make as many Lathers

as your Gown will require Putt it into cold Water Stirr it well

together and lett it stand all night In the Morning strain it

into as much cold Water as will be wanting to wash your

Gown and divide into proper Quantitys for Lathers wash

it as quick as you can thro' them all Rinse it well Have

your Starch ready made and while it is preparing lett the

Gown lye in Pump Water when starched hang it up to

dry in a Room where neither Sun nor wind comes

To Stew Carp Mrs Muldon

Take a live Carp Scale it very thin and wipe it dry, then Gutt

it and wash it with Claret then putt your Wine and Blood

into the Stew Pan with the Carp Putt to it 5 or 6 Anchovies

and 3 or 4 Onions sliced a Nutmeg sliced and a Blade of

Mace and a Bundle of sweet Herbs some Horseredish Root

and some Lemon peal Putt all this in your Pan with as

much Wine and Blood as will Cover your ffish, then Cover

it close and lett it stew till its tender Then take it up Strain

your Liquor and thicken it up with Butter and fflower mixt

together Pour it on Sippits and Garnish your Dish with

Horsereddish and the Spawn or Melt

P84 To preserve green Plumbs our way

Take your Plumbs when grown to their full Bigness, but before they

begin to ripen lett them be carefully Gathered with their Stalks

and Leaves Then make a clear Syrrup of 2 pounds of Sugar to

a pint of Water when it is cold then putt in your Plumbs & sett 'em

over a slow fire in the Syrrup till they are green As soon as

they begin to warm keep strawing a little Sugar over them

a quarter of a pound to each pound of Plumbs and prick

them to lett it gett the more into them, then lett 'em boil slowly

till they are tender enough Then take out your Plumbs and

strain your Syrrup thro' Muslin and when cold, pour it over

your Plumbs in your Glasses.

Mutton Stakes. Lady Granard

Cutt a Neck of Mutton into Cutletts ffry them brown in a Stew

Pan Drain out the Fat, then putt them in one by one into

the Stew Pan with Pepper Salt and a bit of Bacon stuck with

Cloves Two Anchovies 10 Cloves of Garlick, Slice 2 or Three

Cabages very thin Cover the Stakes with them, Putt in Two

quarts of good Beef Broth Stew it two Hours and an half over

a slow fire Dish it as it lyes in the Stew Pan with fryed bread

round it.

To Pickle Barberries Mrs M: Hales

Boyle some vinegar & Salt Let it stand to be cold then put to the Barberries

Another

Boyl some Salt & Water Lett it stand to be cold Then putt it to the Barberries

I think the Vinegar keeps best

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To make Sausages Mrs Gibbons

Of Pork and Veal an equal Quantity To a pound of Meat a

pound & 1/2 of ffatt of Beef Suet and of the fat of the Pork &

equal Quantity, shred it fine and pound it in a Mortar till it

is as fine as a Paste To four pound of this Meat putt 2 large

Nutmeggs, the Weight ofthe Nutmeggs in Cloves and Mace

and almost the Weight of all the Spice in Pepper, Beat all fine

and lett your Heap of Salt be as big again as the Spice and

Pepper Of Sage and Thyme shred very small, a small

Handfull Grate Two Spoonfulls of white Bread & bake Two

Yolks of Eggs Mix all very well together and fill your Skyns

If you ove Oysters half a pint with the ffinns cutt off does to

this Quantity of Meat

To Pickle Walnutts. Mrs Weedon

Take your Walnutts and lett them lay 24 days in cold Water &

Salt and shift every three days Take as much vinegar as will

Cover them and boil it then take it off the ffire and putt in

some whole Pepper Jamaica Pepper Cloves Mace Shalotts

Garlick Mustard Seed & bay Leafs all according to your Discretion

then Cover your Pickle & let it stand till it is cold, then Pour the Water

from the Walnutts & sprinkle a little vinegar over them to wash

the Water off Then putt your Nutts into your Pickle & cover them

down & keep them for your Use They will keep some Years.

To make Black Puddings Mrs Bayly

Take a Quart of whole Oatmeal greats and boyl them in a Bag

till they are tender, then pour them into an Earthen Pan, Putt

boyling Milk or Broth and Cover it down close all night When

you make your Puddings thin your Greats with warm Broth Putt in a good Quantity

of sweet Herbs Thime Leeks and Peniroyal half a pound of

Beef Sewit shred small 5 Eggs a good peice of household Bread

grated a good Quantity of Ginger some Jamaica Pepper and

other pepper Salt to your Tast Mix all these well together

and putt in as much Blood as will Colour it Putt in as much

Hogs fat as you like.

A Sagoe Pudding Kettleby

Take half a pound of Sagoe and wash it well in 3 or 4 hot

Waters, then putt to it a quart of new Milk and lett it boil

together till thick as a hasty Pudding Stir it carefully for 'tis

apt to burn Putt in a Stick of Cinamon when you sett it on

the ffire and when tis boiled take it out and before you pour

it out Stirr in near half a pound of Butter Beat nine Eggs with

4 Spoonfulls of Sack Leave out 4 Whites Stir all together and

Sweeten it to your Tast Putt a Garnish of Past if you like it

Cakes Mrs Hold itek

Take 1 pound of fine fflower half a pound of Butter full Weight

Rub your Butter into the fflower very well with halfe a pound of

Sugar finely sifted Wet your Cakes with a Spoonfull of Orange

fflower Water and 2 Eggs Leaving out one white and 1 Spoonfull

of Cardry Seeds

Rowl them thin & bake them on Tin Plater.

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Elder Wine Mrs Hungerford s

Take 6 Gallons of Water 12 pounds of white Sugar 6 pounds of

Raisins of the Sun cutt and stoned Boyle them together an Hour

then take Elder fflowers when they are falling and ready to fly

off & rub them gently the quantity of half a Peck Putt them in

when the Liquor is cold and the next day putt in 8 Ounces of

Syrupe of Lemmons and 4 Spoonfulls of good Yeast Two days after

putt it into a ffirkin that may be full with it and when it hath

stood Six Weeks bottle it off./

A ffloating Island Mrs Tyndale

Boil 4 Codlings Take the Pulp from the Core and putt to it a

spoonfull of Orange fflower Water & the White of one Egg Beat it

with a Spoon at least an Hour till its frothed Then putt Cream

very much sweetned into a China Dish & put this upon it, It

wont sink but swim on the Top.

To make an Oatmeal Pudding Mrs Walton

Take a pint of Middle cutt Oatmeal Season it with Cloves

Mace Cinamon Lett the most Spice be Cinamon with a

handfull of Sugar and a little Salt Mix all well together

having in Readiness a quart of new Milk which putt in a pan &

stir all well together till tis thick Lett it stand all night

next Morning putt to it a pound of Beef Sewet a pound of fruit

half Raisins half Currants Mix all well together Then butter

your Bason and putt it in with a thin Leaf of Past over it & tye

it up in a Cloth at the Bottom of the Bason Then Boyle it five

Hours./.

To make white Quince Marmalade Mrs Jobber

Take Quinces & Codel them very tender & take the Pulph of

them and to every pound of Quince take a pound of fine Sugar, boyle

your Sugar to Sugar again thenputt in your Quinces Sett it over

a clear fire & keep it Stirring till it be well mixed & all hot, then

putt it in your Glasses & keep it in your Store

P32 To make Sturgeon Pickle Mrs Gibbons

Take fair Water & wheaten Bran Boyle it half a Way Strain it

Putt Two Thirds of the Liquor & one of vinegar Boyle it again

very well Putt a very little Salt and as much Sugar as will make

as soft as Mouth Water When it is quite cold put it to the Sturgeon

Be sure you drain all the other Pickle from it Boyl it up sometimes

if it begin to Muther.

To make Ginger Bread Mrs Bayly

Take 3 pound of Treakle 2 Ounces of Corriander Seeds 4 Ounces of

Ginger half a pound of Butter a little Sugar & the Yolks of 2 Eggs

Boyle it up then mix it with as much fflower as will make

it stiff enough to roll up into little Balls Take care your Oven

be not too hott.

Page P. To preserve Barberies Mrs M Neale s

Bouchery

Take Barberies without Stones slitt every one with a Needle (if they

have Stones you must pick them out) to a pound of Barberries take

a pound of double refined Sugar finely beaten & strew over them

lett them stand all Night then take some Barberries Strip them

from the Bunches & bruise them & strain off 3 or 4 Spoonfulls of the

Iuice & putt to them (if no Iuice take Water) they must not Boyl but a

little time Take out all the Barberries & boil up the Syrrup till it

comes clear from the Spoon & putt it to them

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Mrs Bell s ffish Sause.

Take a little Gravey a little Anchovy Horse Reddish a little White

Wine and then thicken it with Butter

Pickle for Brawn Aunt Gibbons

Bran and Water & a little Malt a pint of Ground Malt to a

dozen Gallons Salt it to your Taste & boyle the Salt in Let it

stand till its fine & Leave the Thick at the Bottom

To Boyle Onions.

Take your Onions & peel them & putt them into good Store of Water

and sett them upon the ffire & boyle them a little Then take them

out and putt them into warm Water shifting them 3 times

Boyling them very tender

To Stew Pidgeons - Mrs Wear .

Not to be Trust - Fill the insides with Crumbs of Bread Parsley

and Pepper & Salt mixt up with a little Butter Season them

with Pepper & Salt & tye them up both Ends fflower them &

brown fry them with some Butter to give them a fine light

Brown the Liver and Gizard with them when fryed putt them

in a small Stew or Sauce pan as close as you can & Cover them

with thin Gravy & a little Onion pepper a very little Salt and

a Blade of Mace Cover them close & lett them Stew till they are

quite tender then take your Pidgeons out Strain the Liquor

they have been stewed in & add a chopt Anchovy or 2 & thicken

it take a thick Cream with Butter & fflower & s ewe'em up

Chichens are very good don in the same Way only add

some Anchovy to the Stuffing Season it pretty high & add an

Egg to the mixing it with the Butter.

Sorrell & Eggs B

For a Plate take Two Handfulls of Sorrell well picked & wash't Put it

in a Saucepan with a Bit of Butter a little fflower Pepper Salt &

Nutmeg grated Stew it a quarter of an Hour before you use it Pour

to it 2 or 3 Spoonfulls of drawn Butter & garnish it with hard Eggs

quartered

To do Quince white in Jelly. Miss Allen

Take of the fairest Quinces & core them & scald them tender, then

drain them from the Water & when they are cold pare them, then

take their Weight in Sugar & putt half a pint of Water to every pound

of Sugar & boyle it to a Syrrop then putt in your Quinces & boil them

pretty fast till they look clear then putt in a pint of Jelly which must

be made with the worst of your Quinces cutt and in Quarters and the

seeds taken out and as much of the Water the Quinces were boyled

in as will cover them Let it boil till the Water tast strong of the Quince

then strain it thro' a Hair Sive & putt the Quantity before mentioned

into your Quinces and boyl it a little then take them out & putt

them into Glasses and lett them Liquor boyl till it will Jelly When

'tis almost cold pour it over the Quinces.

You must putt half a pound of Sugr to your pint of Jelly.

To make Hartshorn fflummery.

Take half a pound of Hartshorn 3 Quarts of Water Boyle it

half away Then strain it off & putt 2 Ounces of fine sugar in it

a Quarter of a pint of Cream a Spoonfull of Orange fflower Water

stir it as you putt it in Then sett it upon the ffire & stir it till its ready

to Boyle Then putt it into your Cupps & sett it in a cool Place

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To pott LobstersMrs Wilham

Half boil your Lobsters & when they are cold take them out of the

Shells Season them with Pepper Salt Nutmegg & a very little mace

then putt them into an Earthen pan with as much Clarifyed Butter

as will cover them very well Then take them while warm out of

the pan and lett the Butter drain from them Then when they are

well drained putt them very close into Potts and putt the Butter

mixed with more clarifyed Butter over them

To make Almond Custard Mrs Thomas

Take a pint of thick Cream Boil it with a Blade of Mace & lett it

stand to be cold then beat up the Yolks of 6 Eggs leaving out five

Whites add 3 Spoonfulls of orange fflower Water Sweeten it to your

Taste Strain all this thro a fine Sieve into your Cream which

must be sett over a very slow fire and kept stirring all one Way

till it is very thick, when it is, Stir it till quite cold to prevent

Scumming in the Dish Just before you serve it up Stir in Two

Ounces of Sweet Almonds pounded fine in Two Spoonfulls of

Rose Water Sticking up Two Ounces more of Blanched Almonds

neatly cutt. A pint of Cream is enough for a Soop Plate or a

Small Dish.

The Cake Soop Mr Draper

Take a leg of Veal & 2 Shins of Beef putt it over the fire in a

large Pott full of Water make it boil & scum it, putt in a little

Pepper Cloves and Mace Let it boyle 3 or 4 hours gently Then

putt in Two large young Cocks and lett it boyl till your Meat &

ffowls are all boiled to a Mash then strain it off & lett it stand

till tis cold then Sett it over the fire again & take off all the fat

& pour it off into a clean Stew pan & throw away that at the bottom

which is foul Then sett it over the fire and stir it gently till it is

wasted to Three Pints or thereabouts when it is done 't'will look black

and be as thick as Cream then putt it into small Saucers & putt it

by till it is cold Then turn it out of the Saucers & putt it in a dry

Place not too hot nor too near the fire You must turn it & wipe it

often for it will mold.

Mrs De Golls To make Pease Soop without Meat

Boil your pease till they will pulp then do them thro a Cullender

and if you like your Soop very smooth run it after thro a Sive Putt

it into a Saucepan with a Bunce of Sweet Herbs an onion Mint and

Sallery cutt in small Bits Lett it boil till your Sallary is tender,

take out the Herbs and onion and Season to your Tast with beaten

Pepper and Salt To a Gallon of the Soop take half a pound of

Butter Melt it in a ffrying Pan and putt to it Spinage, lett it

Stew till tender then shake fflower into it enough to thicken the

Soop and putt it into it Stir it well together over the ffire Cutt

Bread in the form of Dice and fry and putt in So Serve it up

to Table

To make ffry'd Cream B

Putt over the ffire in a Saucepan a pint of Cream half a pint of

Milk a peice of Sugar & a little Cinamon, lett it Simmer over the

ffire softly a quarter of an Hour Break 8 Eggs into another Sauce

pan but leave out 2 of the Whites Beat them well together with

a wooden Ladle Then putt to them a quarter of a pint of Cream, a

handfull or Two of fine fflower & mix all together as fine as can be

your Stick of Cinamon being first taken out add to it your boiling

Cream & boil it over the fire for quarter of a Hour stirring it hard all

the time Add a little Salt and Citron shed fine if you like it Being all

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boiled together of a Thickness that you can just Stirr it fflower a

Mazarine & pour it out upon it, make it run a Breadth with

your Hand till it is the Thickness of your Thumb Strew a little

fflower over it. Cutt it out with a Knife in Squares or Diamonds

about 3 Inches long - fflower it as you eat it & ffry it in Hogs lard

of a fine bright brown Serve it Hott with a little fine Sugar over it

Almond Cream

Make a very strong Jelly of Hartshorn of 1/2 a pound of Hartshorn

to 3 pints of Water & lett it boyl near half away Strain it off

thro' a Jelly bag then have ready beaten to a very fine paste

6 ounces of Almonds which must be carefully beat with 6 or

8 Spoonfulls of good Cream then take near as much Cream as

Jelly & putt both in a Skellett and Strain in your Almonds, Sweeten

it to your Tast with fine Sugar Sett it over the ffire & Stirr it

with Care constantly till it is ready to boil then take it off &

keep it stirring till it is near cold, then putt it in your Glasses

Potatoe pudding Mrs Walton

Boil the Mellowest potatoes peel and Grate them very fine

or bruise them with a Spoon, To a pint of Cream putt 4 Eggs

Whites and all first well beaten Then thicken it with your

potatoes to the Thickness of a Bread pudding Sweeten it to your

Tast and add half a small Glass of Sack Sweet Meats if you

like it Half an Hour will bake this in a Dish.

Buttered Quince Mrs Walton

6 Apples & 4 Quinces codled & peeled then Scrape them & take 6

Spoonfulls of Water & Melt in it 1/2 a Quartern of Butter & then putt in

your Quince and Apple & stir it together Sweeten it with white Sugar

You may putt in a Spoonfull of Rosewater.

To make drinking Cakes Mrs Burkit

Take a pound of fine fflower well dryed Mix it into a little past with

one Egg & a little Milk then Roll into it 5 or 6 Ounces of Butter then

some Currants Roll it thin Cutt it with Glasses into little Cates

Prick and bake them on ffloured papers

To make Mutton Collops

Take a leg of Mutton Cutt it the cross way very thin and beat it ffry

them in brown Butter and fflower they will soon be fryed Make

your Sauce of brown Butter & fflower & Greivy, the Juce of a Lemon

Anchovy and Shallott.

To make a Seed Cake Miss Allen without Butter

Take 8 Eggs Beat the Whites and Yelks apart then putt a pound

of good powder Sugar into the Yelks & as the froth rises from the

Whites Mix that with the Sugar & Yelks putt one Ounce of

Carraway Seeds into 1/2 a pound of the best fflower & grate the peel

of a Lemmon into it then mix it with the other Ingredients

the fflower and Sugar must be well dryed, It must be kept

Stirring till it is putt into the Oven Bake it in a Tin pudding

pan and butter it well.

To Sou?ce ffish.

Boil the ffish in as much Water as will just cover them, after

the ffish is boiled, putt in the Liquor a little Vinegar, whole pepper

and a handfull of Salt boil it together & lett it stand to be cold

then putt in the ffish

To Stew pease Take a Quart of pease an Onion stuck Mrs Bayly

with Cloves whole pepper some Marjorum & parsley the bigness of an Egg

of Butter putt these in a pipkin over a gentle fire for an hour & 1/2 then

take them of & putt some melted Butter over them & serve them up

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P82 Green Pease Soop Mrs Jones

Take half a Bushel of the youngest Pease Divide the Great from

the Small Boyle the smallest in Two Quarts of Water, the largest in

one, when they are well boiled bruise the largest and when the

thin is drained from it Boyle the Thick in as much cold Water as

will Cover it then rub away the Skins and take a little Spinage

Mint Sorrell Lettice and Parsley Boyle these in half a pound of

Butter drain the small Pease Save the Water and mingle all

together and a spoonfull of pepper whole then melt a Quarter

of a pound of Butter and shake a little fflower into it and lett it

boil putt the Liquor to the Butter and mingle all well together

and lett them boyl up So Serve it with dryed bread

Orange Pudding Mrs Jones

Half a pound of double refined sugar pounded and half a pound

of Butter melted together, the Peels of Two Cevil oranges grated

and the Yolks of 8 Eggs Stir it all together Putt it between two

Sheets of Puff Paste Bake it half an Hour

Dryed Cherries Mrs Jones

Stone your Cherries to half a dozen pound take one pound of

Sugar & sett them over a slow fire and lett them scaled, take them

off and lett them stand in their own Liquor a day or Two & then

Sett them on the ffire & scald them again and so do till they look

very clear Don't lett them boyl and take off the Scum as it rises

and dry them upon Glasses

To dry all Sorts of Plumbs Mrs Jones

To every pound of plumbs 4 ounces of Sugar Lay in your Plumbs

Strowing some Sugar over them and some under them Sett them over

the fire with a little Water till they are hot thro do so 4 times

and take care they do not boyle Lay them on glasses whilst

they are drying

Dryed Apricocks. Mrs Jones

Pare the Apricocks and take their Weight in Sugar finely

powdered, take out the Stones and lay them in the Sugar &

lett them melt it to preserve them leisurely at twice Tis good

to lett them stand a Night after the first Heat.

Stewed Cabbage Mrs Jones

Take four hollow Cabbages cutt them in Quarters Wash them

clean Cutt out the Stem Putt them into a clean Stew Pan with

3 Quarts of Water and lett it stew tender, the Liquor will

stew all away, then putt in half a pint of Gravy, a quarter of

a pound of Butter, a little Salt Pepper and a Spoonfull of Vinegar

lett it Stew a little and Serve it up If you have a Mind to it you may

Stew in strong Broth instead of Water/.

To Stew Mutton Mrs Jones

Take the Meat cutt in Peices and fry it in Butter till it is Crimp

then putt it into a pipkin and putt to it Parsley Sorrell & other

Sweet Herbs one Ounce of Capers minc'd some sliced Lemmon

a little Mace nutmeg Pepper and some strong Broth Let this

stew with 3 Anchovies when you dish it putt in a little Vinegar

and Butter

To make Scotch Collops. Mrs Hamilton

Take a peice of lean veal of the Legg Cutt it into thin Bitts, Lay them

on the Table & Hack them with the Back of a Knife very well on

both Sides Season them with Pepper Salt Crumbs of Bread Nutmeg

a little Thime & Parsley shread small ffry them gently over a soft

ffire with a little sweet Butter then putt some strong Broth or Gravy to them

a little white Wine & thicken them with fflower & squeeze the Juice of a Lemon & fry

some Bitts of Bacon & putt round

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To pickle Mushrooms Miss Allen .

Take the small Buttons, throw them into Salt & water, rub them

very clean with a Bit of fflannell and putt them into Milk and

Water take them out of that and putt them into Milk & boil

them in that when boiled strain them from the Milk & wash

them very clean in Vinegar & Salt putt them in a Cloth to dry

Make your Pickle with half white Wine & half Vinegar Mace

White Pepper Ginger & Salt I boyl the Wine & Vinegar and

pour upon the Spice when the Pickle is cold & the Mushrooms

dry putt them into your Bottle and putt the Pickle upon them

lett some of the Spice lay at the Top of the Bottle that preserves

the Mushrooms Keep the Bottle close stopped

To Aladaub a Turkey. Mrs Wilks

Bone the Turky whole Stuff it full of light fforcemeat, Skewer

it in its proper Shake Then Stove it in half a pound of Butter

till it is of a fine Brown You must have three Pints of good

Gravy made of Beef and Veal Putt the Turkey in a clean

Stew pan Putt the Gravy to it and season it with Cloves Mace

Onions a Bunch of Sweet Herbs and Sallary and stew them

together an hour Then Skim off all the Fat & thicken the

Gravy with some burnt Butter & fflower to make the Ragoo

You may putt in what you please as Mushrooms Morrells

Truffells Palates Sweetbreads Artichoke's Bottoms & Cockscombs

Sewe it up hot & Garnish it with what you please

Frangas incapadas Mrs Wilks

Take Two Quarts of Water Three Quarters of a pound of Old

Ham very much smoaked Slice four large Onions, Three Cloves

of Garlick 3 Head of Shalot season'd with Cloves Mace & Pepper

Stew all Gently till it comes to three Pints have ready Two or three

Chickens boyld enough to eat Cutt them as for a ffricasee Strain the

Liquor from the Meat and putt into it Two Spoonfulls of Vinegar

and Butter and fflower enough to thicken your Sauce & then Toss up

your Chickens in it You may stew your Necks Pinions Livers

and Gizzards in the Gravy have ready some Rice boiled, dry half

white and half Coloured with Turmivie and lay a Toast in the

Middle of the Dish with some of the Rice upon it laid high and

the rest to Garnish your Dish

To Stew a Rump of Beef. Mrs Wilks

Take a Rump of Beef before it be Salted Make a Stuffing of

Suet Bread Crumbs Parsley Onions Nutmeg Pepper and Salt, Mix

it up with the Yelks of Eggs and Oysters If you think fitt putt it into

cold Water and lett it Stew gently six or Seven Hours when it is half enough

putt in a pint of red Wine an Onion stuck with Cloves Mace, whole

black and Jamaica pepper and by degrees putt in another pint of

Wine have ready some fresh Gravy & putt some of the Liquor that

the Beef is stewed in to it Toss it up with browned Butter, a little

fresh Wine & a little Lemon Iuice to make it palitable You may

putt in Morrells Truffells Palates Coxcombs Artichoke Bottoms Mush=

=rooms and Oysters if you please

To Daube either a Rump or Buttock of Beef Mrs Wilks

Take either a Rump or Buttock of Beef Cutt it to the Size of the

Dish you design to make then lard it with Slices of Bacon as

thick as your ffinger Season the Bacon with Cloves Mace, then

dip it in Vinegar with shred parsley in it when you have

larded your Beef with this Putt it into the Stew pan with some

Water lean Bacon Onion Turnips Carriotts & whole pepper Salt &

a little sweete Herbs, then putt it over the Stove altogether and lett it

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Stew till it is very tender when it is enough take it out and have

ready a good strong Gravy made in the manner of a Ragoo with

Morrells Truffells & Sweetbreads if you like fforcemeat it must be

made of Veal You may putt some of your forcemeat into Puff=

paste in Pattys round the Dish You may putt some Wine in

the Stewing of the Beef.

A Soop of Green Pease Mrs Tyndale

Take a Quart of full Grown Pease & boil them till all the

Goodness is out then Strain off the Liquor Burn a quarter

of a pound of Butter but not too high in a Stew pan and

Crumble a large Slice of Bread as much as will dry up the

Butter Boyl a quart of young pease in that Liquor till they

are tender then putt in Herbs such as Mint Spinage Sorrell

and the Tops of Leaks lett them stew till tender and then

pour it into the Stew pan and warm it thro'ly and season it

with Salt and pepper.

To clean Grates Mrs Tyndale

Two Whites of Eggs and 2 Spoonfulls of Water beat together

and as much black Lead powdered as will make it as thick

as Butter. Wash the Grate clean and rub this over the Back

and when dry, rub it with a hard Brush

Linced Oyl well boiled and Lamb black mixt in in for barrs

of Grates and Stone Hearths when dryed on Rub well with

a Brush and often/.

To make Veal Glews. or Portable Soop.

Take a leg of Veal of Twelve pounds and after you have Cutt

the ffatt and skyn clean off Putt it into a Gallon of Water Boyling

the same over the Fire till it be reduced to three Pints, which

will be in about Seven Hours Then you must strain your Broth

and sett it by to be cold till the next day when you must take

away all the Scum or ffat then you must putt your Broth in

a Stew pan placeing the Stew pan on an high chafing Dish

of Charcoals it must be continued over the Charcoal till it be

reduced to a strong Jelly Great Care is to be taken during this

that your Liquor neither boyl nor burn to, so that tis to be kept

stirring all the time this will require Seven Hours after which

sett your Jelly by to be cold and then putt it in a China Bowl

placeing your Bowl in a Stew pan of hott Water and your

Water over a chafing dish of Charcoal keeping the same boyling

till by the Steam the Jelly is reduced to a thick Substance which

it will be in about three Hours After which pour it into little

Sweet meat Potts and when cold it will be of a hard Substance

This putt into fflannell for three days and then into white papers

and it will keep many Years

NB. A peice the Bigness of a Nutmeg will make a pint of Broth

It is made into Broth by pouring hott Water on it.

NB. This Receipt may be practised with any sort of Meat, but

white Meats succeed the best.

Bread Puddings Mrs Gibbons

ffour Roles putt in a quart of cold Milk 8 Eggs leave out 4 Whites

half a Nutmeg grated Salt and Sugar to your Tast 4 Spoonfulls

of Sack Boil this an Hour in 3 half pint basons well buttered and

fflowered filled quite full and tied down in a Cloth very close You may

add 2 Ounces of almonds slict thin or pounded Shake on some fine powder

Sugar & putt Two spoonfulls of Wine in the Butter & pour over them.

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To make Custards. Mrs Tyndale

Putt a Nutmeg quartered and a little Mace into a quart of

Cream and warm it scalding hott then pour it into a Bason

to cool; (I should have added a half dozen of Apricock Kernells

bruised, or a few Bay Leaves boyled in it) when cold putt it

into the Saucepan again with the Yolks of 7 Eggs beat well

and sweetned to your Taste Lett it Simmer over a gentle fire

stirring it till tis thick Then pour it into Cupps.

To make fflomery.

Take a quart of the best Oatmeal Putt to it 3 or 4 Quarts of

Water Lett it stand 5 or 6 days then Strain it & boil it, then

it will Jelly Putt it Boyling into Dishes or Plates

To make thin Wafers

Take a pint & half of New Milk 6 Yolks of Eggs but 2 Whites

Putt as much fine fflower as will make it thick enough for

Pan Cakes then putt in 3 spoonfulls of Sack 2 Spoonfulls

of Orange fflower Water as much Sugar as will sweeten it

to your Taste Grate a Nutmeg into it So Bake them.

PPull'd Chicken B

Boyl six Chickens near enough then fflea them & pull the

fflesh all off from the Bones putt it in a Stew pan with 1/2

a pint of Cream which must first be made scalding hott,

the Gravy that runs from the chicken & a few Spoonfulls

of the Liquor they were boiled in, to this add some raw parsley

shred fine Give them a toss soss or Two, over the fire & dust a little

fflower upon some Butter and shake up with them

Chickens done this way should be killed over Night & little more

then half boyled and pulled in Peices as broad as your ffinger

and half as long You may add a Drop of white Wine if

you please

Fish Sauce Mrs Gibbons

To half a pint of Water putt 2 Anchovies a Bit of Thyme

a little Horseredish a Lemmon peel a Bit of Onion, a little

whole pepper, Boyle these till the Anchovies are dissolved

then Strain off the Liquor and thicken it up with Butter

and fflower a drop or Two of Ketchup.

To Pott Cheshire Cheese B

Take 3 pound of Cheese and putt in a Mortar with half a

pound of good Butter Pound it well together & in the

Beating putt in a Glass or more of Sack and half an

Ounce of Mace so finely beat & sifted that it may not be

discerned & when all is extreamly well mixt press it hard

down into a Pott and Cover it with melted Butter.

To Stew a Rump of Beef Olive

Take a fat & young Rump of Beef & bone it then take Two

pound of Sewet & a quarter of a pound of Veal & mince it

small with some Thyme Parsley & Sweet Margerum all

together then season it with pepper Salt Nutmeg 6 Eggs, then

stuff it then fflower it & putt some Sewet or Butter in a Stew

Pan & lett it be hott then putt in your Beef and lett it brown

then throw in a Sprig of Rosemary one quart of Gravy one

pint of white Wine one quart of Clarett and Cover it over

with strong Broth a Bundell of Time 2 or 3 Onions 10 Cloves

some large Mace Season it with Pepper & Salt pretty high, then

lett it stew in a pan 6 or 7 Hours with fire at Bottom & Top You

may putt it in the Oven but Cover it over when it is baked,

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Skim off the ffat & serve it up hott with Sipitts in the Bottom

of your Dish Garnish your Dish with Oringe and Lemmon &

Squeeze the Juice of a Lemmon in the Sause

To pickle Pidgeons Mrs Walton

Bone them and Season them & turn them & shred the

Livers and Gizards small and mince sweet Herbs and

Seasoning & Stuff them & tye them at the Neck & Boyle them

in thin Water Grewell and take them out when boyled &

putt a little white Wine and Vinegar into the Liquor &

when cold putt in the Pidgeons & so keep them.

To make brown Soope

Take a leg or Shin of Beef and boyl it down with a

handfull of Sweet Herbs and skim off the ffat then take

Two or Three pound of lean Beef or Veal and cutt it in

thin Slices so liver the Bottom of your Stew pan or ffrying

pan Take five or Six Onions and slice them over the same

and Cover it and sett it over a charcoal ffire and lett it

stand Covered ^ till it be brown then Stirr it from the bottom

and putt in as much Broth as it will Colour and lett it

Stew half an Hour and Strain it off, take about half an

Egg of Butter in a flat Sauce pan and Sett it over the fire

and when it turns brown putt in about Two Spoonfulls of fflower

and stir it till it be brown then putt what Gravy will fill

the Dish and lett it boil and skim it well putt in one Onion

stuck with Cloves and pepper but no Salt till you are about

to Dish Putt in Spinage & Sorrell or else Cabbage or Dice

Turnips and fir them & putt them in

Soop Meger Mr Draper

Take 5 quarts of Water cutt in 6 Carrotts 6 Onions 1 Turnip &

4 or 5 blades of Mace a Race of Ginger a Spoonfull of

black Pepper half a Spoonfull of Jamaica Pepper a Nutmeg

quartered a little Cinamon a Roll soaked in Milk Boyl

all together 2 Hours then strain it off, then chop a handfull

of parsley a hand full of Charvell a little Sorrell a Root or

Two of Sallary a little Endipth and Spinage 2 or 3 Lettice

then fry them in 3 Quarters of a pound of brown Butter,

and fflower then Boyle them in the Broth till they are

tender and putt in a Bunch of Thyme and season it to-

your Palate when you are going to dish it up have a

pint of Cream boyled ready and throw it in, putt in a

little fryed Bread.

To make a Hare Soop98 Mrs Walton

Take and Cutt your Hare in peices & putt it into 6 Quarts of

Water & when it boyles skim it & lett it boyle an hour, then

putt a peice of Lean Bacon into it Stuck with Cloves and

2 large Onions and boyle it 2 Hours, then thicken it with

Burn't Butter and lett it boyl an Hour longer & have ready

Crusts of Bread dryed & putt into the Dish and Strain the

Soop thro a Cullender to the Bread & Serve it up Season

it to your Tast with Salt.

To make Ginger bread Drops Mrs Combes

Two pound of fflower one Ounce of Ginger half a pound of Sugar

half a pound of Butter melted in one pound of Treacle & when it is

almost cold Mix it in a stiff paste & putt in the Yolks of three

Eggs well beaten Roll it in small Drops and bake them on

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buttered tins, it is best to bake 'em after Household bread or

a slow Oven Putt in what Orange and Citron you please

cutt small

To pickle Walnutts Green Lady D Gray

Take them before shelled fresh Gathered Wrap 'em one by one

in fresh Vine Leaves Lay 'em close in a Jarr putting the

Leaves pretty thick at Bottom and Top of the Jarr ffill it

with boiling hot Rape Vinegar Cover 'em & lett 'em stand

one & Twenty days then take 'em out of that Pickle & Wrap

'em in fresh Vine Leaves as before putting to them white Wine

Vinegar unboiled Cover them & lett them stand 3 Weeks as before

Take 'em from that Pickle wrap 'em singly in fresh Vine

Leaves putt 'em close in a Jarr as at first Mix the best white

Wine Vinegar with Salt to bear an Egg Putt it boyling hott

to the Nutts putt in a few Cloves with a little mace Ginger &

Garlick if you like it Stop them close and sett them by for Use

Keep 'em always Covered with Vinegar and lett not Air into them

what you take out for Use must not be putt back to the others

but in some Pickle by themselves if they are not used, if the

Pickle wastes boyl some Vinegar and putt to them when cold.

A Ratifia Pudding B

Take a quart of Cream, boil it with 4 or 5 Laurel Leaves, then take

them out and break in half a pound of Naple Biskit half a

pound of Butter some Sack Nutmeg and Salt, take it off the ffire, cover

it up & when it is almost cold Putt in 2 Ounces of Almonds blanched

& beaten fine & the Yolks of 5 Eggs Mix it all well together & bake it

in a moderate Oven half an hour Scrape Sugar over the Top before

it is baked

Veal Olives Mr Draper

Cutt the lean part of a ffillett of Veal in thin Slices flat them very

thin with a Clever make your Season with Parsley and Time

chopt very small grated Bread Pepper and Salt and Nutmeg

Mix all together and throw it all over your Cutletts, then Roll

them up in little Collars and putt them on a Lark Spitt, Roast

them half an Hour at a gentle Fire Bast them well with Butter

whilst they Roast, the Sauce Butter Gravy and Lemmon If you

putt in Mushrooms you must thicken it a little.

A Receipt for getting Eels in Jelly. Mrs Brooks

Take your Ells & clean them well with Sand Wash then well

then cutt them in Peices Rub them with Pepper & Salt, then,

putt them in a Stew pan with Water just enough to Cover them

with a little Mace Lemmon peal a Shalott or two & when

half done accordingly to the Quantity of Ells Squeeze Oranges

& Lemmons & a little Vinegar & some Bay Leaves Lett them

boil till they are enough take the Ells out & putt them in

deep Cups or plates then Strain the Liquor & putt upon them

laying some Bay Leafs between them. If you like sweet

Herbs you may putt a small Bunch when boiling

P To Salt Tongues red Mr Gibbons

Hang up your Tongue two days in a cool dry Place, wiping

them every day with a dry Cloth Then take 1/2 a pound of Bay

Salt and half a pound of Common Salt one Ounce of Salt petre

Beat the Salts fine and rub your Tongue well with it and let

them lye in that Brine 3 Weeks turning them very day, they must

be salted three times, the same quantity of Salt serves for all the

times salting & they are fit for Use in three weeks time.

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To make Mutton Cobobs Lady Granard

Take 2 Necks of Mutton cutt in Cutletts putt them in a large Dish

one by one with a pint of Elder Vinegar pepper & Salt and a

little Saffron and half a dozen large Onions cutt in Slices and a

little parsley lett it stand about 2 Hours in the Vinegar before

you roast them, then when they are spitted, betwixt every

Stake you must putt a Slice of Onion It must have the Dish

with the Vinegar under it and baste it till enough Grate Bread

on it, for the Sauce the Vinegar with burned Butter & some

Gravy, it must be as thick as Cream

To Salt Hams. Mrs Dingly

If you have two or three Hams laid together, after you

have throughly rubbed 'em with Common Salt, take two

Ounces of Salt peter & two pound of the coursest Powdery

Sugar which you are to mix and throughly rub 'em with

and what remains thereof, with the Addition of a little

Common Salt You are to Cover them with basting 'em

several times a day for three Weeks successively.

P: 37 A Frigacy of Eggs Mr Draper

Boyl 6 Eggs hard quarter them and putt to them a little

Veal Broth Break the Yelks of 2 Eggs in a plate Mix them

well with Cream white Wine Nutmeg and half a Quarter

of a pound of Butter Putt it to your hard Eggs Sett it over

the ffire & shade it till hott Garnish it with Sippets & Lemon

To make potted Beef Kettleby .

Take about eight pound of a leg of Mutton peice of Beef, then

take 2 Ounces of Salt petre beaten & rub it well, then take two

good hand fulls of Common Salt & rub that well in Putt a

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Quart of pump Water to it & lett lay 3 days, turning it once

a day in the Pickle then dry it from the Pickle & season it

with Pepper Nutmeg Cloves Mace beaten & some Jamica

Pepper whole then putt it in your Pott to bake with the

Pickle the Beef ley in and a pound & half of Butter Cover

your Pott with Paste & lett it bake all night with great

Bread then take it hott out of the Oven Cutt off the Outside

and all the Skyn ffatt and Sinnews from it & scrape your

Meat with a Spoon as fine as possible When your Liquor

is cool and all your Fat from the Gravy & you have rubbed

the Beef well with your Hands then clarify the fatt that

comes from the Liquor & pour it into your Meat work it

well with your Hands together till tis very small, then

Butter the insides of some glazed pans and putt your Meat

down as close as possible then take your butter clarifyed

and pour over it

To make a Seagoe Pudding

Take a quarter of a pound of Sagoe & wash it well in 3

or 4 hott Waters then putt to it a pint of new Milk, lett

it boyl together till the Seago is tender & tis thick as a

hasty Pudding Stirr it carefully for tis apt to burn putt a

little Cinamon in the Milk but when boyled take it out, then

putt to it half a pound of melted Butter without any Water

half a pound of fine Sugar alittle Nutmeg the Yelks of

4 Eggs and when you have buttered your Dish & poured

it in Sift some fine sugar over it Three quarters of an

Hour will bake it

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To make artificial Cream Miss Allen .

To a pint of Water 2 Ounces of Almonds Blanch 'em and beat

them extreamly fine Boil the Water and putt the Almonds in

After which boil it up together then Strain it off and beat the

Yolk of one Egg and stirr it together over the ffire not to boil

and Sweeten it

P To make Sagoe Pudding Mrs Garrard

To a pint of Milk take a Quarter of a pound of Sagoe well

washed in 3 or 4 hott Waters and boyl it in the Milk till the

Sagoe is quite tender then putt to it half a pound of Butter

melted without any Water the Yelks of 4 Eggs some Nutmeg

Grated and Sugar to your Taste when you have buttered

your Dish and poured it in Sift some fine Sugar over it

Garnish it with Paste if you please Three Quarters of

an Hour will bake it

To make a Lye for ffrench Pewter Betty Phillips

With Wood Ashes and putt in a little Pearl Ashes and boyl it

very well and Scowre it with fine red Sand and a soft Lather

you may putt in a little ffullers Earth into the Lye if you please

and Rench it well in soft Water

To make Sasafrass Milk

Take of China Root one Ounce Sarsaparella one Ounce & half

Sasafrass 2 Drams Candid Eringo root one Ounce Stew these

Ingredients in 3 pints of Water till it comes to a Quart, lett

it stand till it is cold and then pour off the clear Liquor

For a Scald or Burn

Oyle of Roses and White of Egg beate together good for a Burn

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Miss Ernle

Marianated Skate to Eat

hote.

Cut you Skate into small Pieces and Fry it

in the best Butter till it is half done, then take it

out of the Pan & Strain the Butter, put to it a little

Vinegar, a handfull of Parsley, some whole Pepper,

a blade of Mace, a little Beef Gravy and Salt to

your Taste, when this has Simmer'd over the Fire a

quarter of an hour put in your Skate & let it all

Stew together till the Fish is enough then thicken it

up with a little Butter roled in Flour, Garnish'd with

the Liver fry'd and also some Horse raddish

Miss Ernle To Marianate Fish to Eate cold

Take the Fish & cut it in Pieces & Season it with

Pepper & Salt, Fry it in the best Sallad Oil till it is

quite done enough and very dry then take it out and

lay it to Drain till 'tis quite Cold, then Boil a Pickle

of good Vinegar, Spice of all Sorts, & a few Bay leaves, let

it Boil to taste of them all, and when it is a little

more than luke warm put your Fish into it, laying

the Spice boil'd in the Pickle upon the Fish, and when

it is put into Stone Potts pour a little Oil at the Top

of the Pot & Cork it down, if Stop'd close it will keep

3 Months; Mackarel & Soals are the best Fish for doing

& they must be Split instead of Cut.

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P Cream or Philipsburg . Cream. Mrs Combes

To a pint of Cream take the yolks of 8 Eggs, beat them well with

3 or 4 spoonfulls of Orange Flower water, & carefully mix a spoonfull

of fine flower sweeten it to your taste then strain it to your Cream

Set it on the fire strainiring it all the while, Let it boil 'till 'tis

thick then put it in a Dish, and have in readiness the froth of

the whites of 10 Eggs well beaten, place it on your Cream as high as

your Please, set it in the oven 'till the whites are harden'd &

well coloured. this Quantity is for a side Dish.

P To Make a Frecando. Mrs Platyers

Take slices of a fillet of veal of about an inch & a half thick

Take out the inner skins & scure them round to what size you

think proper: & Lard them well with the fat of Bacon. put them

in a Stewpan & fry them of a pale brown with some slices of

Lean bacon & a Little butter. then put to it some boiling Water

(just to Cover it:) with a bunch of sweet herbs & 3 or 4 Onions, a

blade of mace, a clove, some whole pepper 3 Anchoves and a bit of Lemon=

peal. Let the veal Stue in this Liquor 'till it's near Stewed away.

then take out the Veal, keep it hot, & add to the Liquor a little

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Warm water to make sufficient for the Sauce. thicken it with flower &

Butter, & season it to your taste: throw into the sauce some sliced sweet=

breads & a pallat, add Trufles & Morells if you Like it. warm it

together & pour it over the Veal.

To Cure chops of Bacon. Mrs Combes .

After they are cut of Let them Lay 2 or 3 days, then rub some salt

Petre on them, after that Let them Lay a day or 2, then rub them with

Common Salt, & make a pickle with coarse sugar, a Little strong beer

Some Bay Salt, & Cochineal, rub & turn them every day for 3 weeks

hang them in the Chimney to dry, they must not hang too Long

Lest they be too hard.

To a Chop.

Half an ounce of Salt Petre, one handfull of Coarse Salt, a quarter of

a pound of Coarse Sugar, one pennyworth of Cochineal, half a

pound of Bay salt, half a pint of Strong Beer.

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A Calves head a la Turtle. Mr Dorman

Leave the Skin on scalding of the hair as You would a

Pig's, when Cleaned cut the horny part into thin slices

with as Little Lean as possible put in a few Chopt

oysters & the Brains then have Ready a pint of

Madeira wine a Large Tea Spoonfull of Chian

Butter a Large onion & Some Lemon peel Chopt

Very Small, with herbs shred; the juice of 3 Lemons

and a Little Salt stew them Alltogether till the

Meat is tender then have Ready a Turtle Backe

Shell Lind with a paiste of flower & Water.

Which you must first put into the oven to harden,

Then put all the Ingredients into the Shell & set it

into the oven to Brown when Sufficiently Done

Garnish the top with the Yolks of Eggs, & forc'd meat

Balls Discretionally.

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To Stew Apples. Mrs Hungerford

Take good Golden peppins pare them fine, take

out the Core with a scoop; take half the weight

of Sugar, place the Apples in a flat pann, singly

powder the sugar, for it ought to be Lump, & put it

all over them, then cover them with a crust as you

put over potted meat, & bake them with any meat

pye or any other thing, but not with Houshold bread,

because of staying too Long in the Oven.

Eggs in Jelly Mrs Tyndale

A Blamange put in Tin Egg Shells, made with a hinge

and turnd out in a stiff Heartshorn Jelly,

The Egg-Shells Bruiz'd and put in the Boiling makes

the Jelly both thicker & clearer.

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Jelly for Fish. Mrs Jones

4 Ounces of Ising-glass a small nuckle of Veal 4 Calves

feet, a little clove mace & pepper, 3 Anchovies & a Lobster (if you

have it) with 4 Quarts of water, stew it altogether 'till it Comes to

3 Quarts on a slow Fire, then strain it off into a stew=pan;

Let it be cold & skim it Bottom & top, Clear it with whites of Eggs.

Stuffing for Ducks. Ditto

A little crumbs of bread, a little onion pepper and salt rol'd up with

a little butter.

Soop. Lady Emma Long

Take 3 handfulls of Spinage 3 Onions a Little parsley half a handfull

of Sorrel 6 Cucumbers thick sliced 1 quart of peas put it into

a Stewpan with all the herbs chopt together pepper & Salt with

them put it on a slow fire and stew them for an hour, then

put in 3 Quarts of strong broth made of Veal or Mutton a little

Bit of Bacon and a quart of Good Gravy, boil it well together

& scim it well.

Pickle for Salmon. Mrs Hungerford

A Bottle of common Cyder to be put in the Water in which you boil

your fish one Handfull of pepper Ditt o of Salt & a Large peice of

Horse-radish to Boil the salmon in & also by way of pickle to

Keep it, if You keep your fish Every Now & Then Boil your

pickle & when Cold put in your fish.

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Muffins or Mulford Cakes. Bradly

A pound of Flower a Spoonfull of Yeast the yolk of an Egg, a Quarte r of

a pound of Butter melted in a Little Milk a little Salt mix

these all well together as tender as white-bread this

Quantity makes 5 Cakes.

Forced Carrots. Mrs Iones

Take Large Carrots, scoop out the inside as thin as you can,

then take what you scoop out & pound in a Mortar with

Sweet Herbs grated Bread & suet minced very small with Nutmeg

Pepper and Salt the Yolks of 1 or 2 Eggs & a Little Cream

Stuff the Carrots with the forced meat & half Boil them in a

Cloth, then slice them flour them & fry them in Butter make

Balls of what Remains & serve them up with Rashers of

Bacon & Gravy.

To Jug a Hare. Mrs Iones

Take your hare and cut it in peices wash it very clean & put it in a

Jug or pan with about a pint of Water an Onion Stuck with

Cloves, a Little Salt, Some whole pepper a Bunch of Sweet Herbs

2 or 3 Blades of Mace, Let it Boil 3 hours in a pot of Water, if

Young 2 hours will do it, then take it out of the jug and put it

in a Stew-pan, put in a bit of Lemmon Peel a little Bit

Of Butter with a Little flour red Wine According to your Taste.

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Fricasee of Chicken. Mrs Jones

Take your chicken skin them cut them in peices Boil

'em just tender with an Onion stuck with cloves a few

pepper corns and a Little salt, then take some of the

Liquor the Chicken were boiled in put in half a pint

of Cream 2 Yolks of Egg, a little bit of Butter with a

Blade of Mace, and Nutmeg, & a bit of Lemon-peel.

Egg Cheese. Mrs Iones

Take half a pint of Milk and half a pint of Cream

Some Cinnamon and Lemon peel the Juice of 2 Lemmons

powder sugar to your Taste, 7 Eggs yolks and whites beat

well together strain them thro' a sieve to your Milk and

Cream mix them well together and set them on a slow fire 'till

it Comes to a fine Curd then take it out with care and put

it in Egg cheese moulds to drain well, take half a pint of

Cream and thicken it with the yolk of 1 Egg, put in the peel of

a Lemon and a Laurel Leaf, boil it up, then Let it Stand

'till it's cold, then put it carefully over your Cheese which

must be made over Night that it May Drain well from

the Whey.

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To Pickle Oysters Mrs Ware

Take large Rock Oysters, and let them be open'd

as cleas as possible, & preserve the Liquor, & in that Liquor

wash every Oyster very clean, then, strain the Liquor, &

put it to the Oysters. Boil them half a Quarter of an

Hour, & keep them shakeing all the time; then put to them

Jamaica Pepper, black Pepper, & a little piece of Horseradish,

A few Bay-Leaves, &, if you like it, other spice's, as a few

Cloves, or Mace, & a little Salt. Then let them stand to be

Cold, & when you put them into a Jar, put in half a

Pint of the best Vinegar; but, that must be According

to the Quantity you make.

N B

Generally is put half a pint of Vinegar to a

Quart of Oysters.

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140

Betty Phillips.

To Stew an Ox Cheek.

Wash it very well in several Waters, and put it over the Fire with

as much water as will cover it, and when it boils skim it well, putting in

2 Carrots, and 2 or 3 Turnips with a little bundle of sweet Herbs, whole Pepper, and

Salt, and let it stew till very tender, then strain the Liquor, and take a Quarter

of a Pound of Butter, put it in a stew Pan with Flour, and set it over the Fire

and stir it; and when very brown put in your Broth, and let it boil up till it is

pretty thick, then serve it up with toasted Bread, some Carrots and Turnips

cut in dice, and the Prime part of the middle of the Head put in the Dish.

Dr. Ward's Receipt for curing of Hams.

Put the Ham into Pump water for an Hour, Dry with a Cloth, then

Rub upon it the following Composition; Salt Peter 4 Ounces, Bay

Salt 9 Ounces, Lump Sugar 3 Ounces, all in fine Powder, & well

dry'd apply hot Hot to the Ham. Rub it in very well, then

put it upon a Table Slopeing Place upon it 40 or 50 pound

weight for 5 Days, then Turn it and if any Salt about it Rub

well in, & put on the weight again for 5 Days more, clean it with

a Cloth and hang it in an old Sugar Cask, Put a chafeing dish

of hot ashes in the Bottom with a handfull of Juniper Berries

cover well with a Blanket or 2 may by refreshing with Berries

and fresh ashes give as high a Flavour as you please. Tongues &

Beef done the same way are Excellent.

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To preserve Oranges in Halves or Quarters.

Take out all the inside and Cut the Rind in slips according

to Fancy, keep them in the Syrrup they are done in, which

must be boiled up as often as you see Occasion, and

fresh made when wanted.

To Preserve Strawberrys.

Take the Largest Scarlet Strawberrys full red but not too Ripe, &

their weight in Double-Refined Sugar. Then Mash some other

Strawberrys & take the clear Juice and to every Pound of Strawberrys

allow a Quarter of a pint of Juice and a Quarter of a Pound

more Sugar, Dip all the Sugar in Water and pour the Juice upon

it, melt it over the Fire, then take it off, and stir it 'till it is

almost cold, then put in your Strawberrys and boil 'em on a

quick fire, Take 'em off & skim 'em often; when the Strawberrys

Look clear they are Enough, Then put 'em into Glasses, If you

Think your Syrrup is too thin, You may boil it after the Fruit

is Taken out, Stir it 'till it is cold before you put it to

The Strawberrys.

Cherries in Brandy Mrs Long

Six Ounces of white Sugar Candy to two

quarts of Brandy, let it dissolve Fill the

Bottles with Cherries, & pour the Brandy on

them.

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To Pickel cucumbers or french beans.

Rub them very clean with a cloth take spring water

And salt as much as will bear an Egg, boil it up then

pour it boiling hot upon the Cucumbers, Let them stand 9

Days in it; the Salt and water must be chang'd 8 tiems &

boiled up twice a Day, and stopt down very close, Then take

the best white Wine Vinegar spice & salt boiled up pour it

upon them boiling hot stop them down very close You may

boil up the Pickel in a Month's time.

To pott oysters. Miss Ernle

Open & wash them very clean in their own Liquor, decant the Liquor,

Take the clear & put in a good Quantity of Salt, & some pounded

Pepper boil the oysters well in it; and then take them out &

put them in a frying=pan, Let all the Liquor Evaporate,

and lay them to cool, when so, place them close in a

pott & put clarified Butter on them.

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Water Cakes. Mrs Combes

Take a pound of flower a quarter of a pound of butter a

Quarter of a pound of sugar sifted & 2 ounces & a half of carroway

Seeds & an ounce of ginger well beat, clean them from the Dust

and mix it all well together and whet it wtih warm milk, to

make it of a midling stiffness, let them stand half an hour by

the fire to rise, then roll them very thin & Bake them on

tins in a slow oven prick them very well or else they

will Blister.

Pickel Lillo.

Boil your Colliflower but not so tender as for eating,

then cut it in peices Laying it in an Earthen Dish

and set it in the Sun 'till it's as hard & dry as a Chip:

Then take your vinegar with 6 or 7 heads of Garlick

a spoonfull of powder of Termerick the Same of

Mustard, seed beat fine, Boil it together and

put it upon your Colliflowers adding some Salt.

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Currant Jelly. Miss Allen.

Dip your S.ugar in Water & let it stand a little, 'till 'tis almost

melted; then boil it ^ near Candy high well but not scum it; Let it stand to be almost

Cold, & then put a pint of Liquor to a pound of sugar; your Liquor

must be made in a bath: just let it scald after 'tis mixed:

Then Let it stand a Little & take of the scum; this is the way the

Clear cakes are Done only drying them.

Orange flower space Cakes Mrs. Dixwell.

pound your sugar & sift it very fine just whet it then

Boil it & Scum it, when it's almost Sugar again

put in Some Orange flower Leaves, then put them

over a Quick fire and when they are Sugar again have

Ready some paper Dripping-pans upon a tin warm over

the fire You must doe them in a silver Sauce-pan & a

very few at a Time, if you put too many flowers it

makes them Yellow.

N.B. they must be Done when the flowers are quite white &

very Dry.

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Orange Drops. Mrs Dixwell.

Pare your Oranges as thin as possible cut it very

Small then pound it in a stone mortar with a stone pestal:

Squeeze your Orange & take out the Seeds. Pound the best

double refin'd sugar and sift it. & put as much sugar

to the Juice as will make it thick. mix the rine juice &

Sugar alltogether then put it over a very slow fire in a

Silver Saucepan be sure not to let it Boil, if you doe they

will never dry. take them off the fire, & drop them upon

Paper, when they are dry just whet the paper on the other

Side, & they will come of; if you make it of Orange

put a little juice of Lemon to Quicken it:

To make Shrewsbury Cakes. Mrs Bayly.

Take a pound & a half of flower half a pound of

Sugar 3 quarters of a pound of Butter the yolk of 3 Eggs

and 1 spoonfull of orange flower water 3 or 4

Spoonfulls of water Role them thin & Cut them out

they must be took out of the oven before they are

Brown.

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A receipt for the Rheumatism

Take 4 Ounces of the best Gum Guiacum finely powder'd put it to a Pint

of the best Rum in a Quart Bottle, cork it up well, letting it stand 10 Days

before a Fire, shaking it often, then pour it into small Phials, and keep it

corkt for Use; Take of it two Tea spoonfulls going to Bed in a large Glass of

Water, repeating it every Night for a Month, if it purges more than twice

then lessen the Quantity to a Tea spoonful and an half: You need no

Confinement to House or Diet.

The Original Duffy's Elixir Mr S: Jones.

To two Quarts of Brandy put one Ounce and a Quarter of Rhubarb

of Stick Liquorish 2 Ounces, Senna +2 Ounces Ilicampane Roots slic'd, Coriander

Seeds, Anniseeds, and Carraway Seeds, Each one Ounce, Saffron 2 Drachms,

Raisins stoned 1/2 a Pound, Lent Figs slic'd 1/4 of a Pound. Put all

into a wide Mouth'd Bottle, let it stand near the Fire for a Fortnight,

then squeeze it through a Cloth: Put the Drugs into the Bottle again

let the Liquor stand till it is fine, and return the Settlement into the Bottle,

Add half the Quantity of the Ingredients and two Quarts of Brandy make

the same quantity again.

A Clyster for the Worms. Mrs Carey

A pint of Milk 1/2 an Ounce of Wormseed, let it simmer some time

over the Fire, then put in a pennyworth of common Treacle, let it boil

up strain it through a Cloth & then put in two common spoonfuls of

Oil. To be given 6 in a forthnight & afterwards now & then One

NB Half this quantity of every thing but the Wormseed for our

Dear Betsy at 5 Years Old.

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Ice'ing for a Large Cake Mrs Wilks

Take two Pounds of the finest Sugar beat & Sift it very

fine, and likewise a little Starch with it, then beat

6 whites of Eggs to a Froth & put to some Gum water

(made of Gum steep'd in Orange flower or Rose Water)

then mix & beat all these together two Hours,

Put it on your Cake when Bake'd, & set it in the Oven

again for a quarter of an Hour:

To make a cake Mrs Triggs

Take 4 Pound of Flour well dried before the Fire, 5 Pounds of Currants washt

pickt and thoroughly dried, 2 Pound of Loaf Sugar pounded sifted and well dried

4 Pound of Butter, 33 Eggs Yolkes and Whites well beaten with a whisk, a pound

of Cittern sliced very thin, a pound of Almonds blancht and sliced very thin, a pint

of Sack, Of Nutmegs, Cloves and Mace three Quarters of an Ounce; You must work

the Butter well with your Hands first, then strew in an handful of Flour and an

handful of Sugar and some of the Froth of the Eggs on the Top of the Whisk,

and so go on till it is all workt in, not counting beating of it for 2 Hours,

a Quarter of an Hour before it goes into the Oven put in all the other Ingredients

and work all well together for a quarter of an Hour, 4 Hours will bake it.

To Make Mulberry Wine.

Pick your Mulberries, that there be no

mouldy or unripe ones; To a Quart of

Juice, put a Quart of Spring Water, & to

every gallon of this mixture, put four

Pounds of Sugar. Shake this well together

and in six Months' time it will fine off

itself, & be fit for Bottling.

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Oven after Bread is Drawn and when they outwardly Dry Join two of

them together, puting the Stalke of a Codling between, and so Dry them as

you would Plums upon Sieves in the Oven till they are Dry, they Eat

very Quick this way Dry them not into hot an Oven

To make Almond Leaek Miss Allen:

Take a Quart of Cream to a Pint of Milk set ^it over the Fire with a Stick

of Cinnamon & almost 3 Ounces of Ising-glass picked & well washed in

warm Water, let it boil till the Ising-glass be dissolved, then take it off

the Fire & stir in a quarter of a Pound of Almonds blanched & beat very

fine with Orange Flower Water & Sugar to your Taste, Set it again on

the fire a little while, then strain it into a shallow dish through a

Napkin, & stir it gently till 'tis cold, the next day cut it out & move your

knife that it may be ribb'd like Brawn

To ..... Stew Meat. Aunt Gibbons

Take 8 Pound of the thick part of a Brisket of Beef cut in large Pieces & put

in to space Quarts of Water with some Salt to raise the Scum, & when it boils & is

scumed clear then put in 2 Ounces of whole Pepper 2 large Leeks 4 Turnips

2 small Carrots & some Salery, & stew all these together over a Slow Fire full

4 Hours, & when it is half done add 4 Pound of the best End of a Loin of Mutton

cut in thick Chops, when it is done take out the Meat & strain the Liquor &

have ready near a quarter of a Pound of burnt Butter to put to it, then

give it a Boil up together with beaten pepper & salt to your Taste, put some

Turnips Carrots & Salery cut small boiled in Water into your dish with the

Meat & pour your Liquor over it

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To Make Clary Wine Lady De Gray

Boyl what Quantity of Water you pleas, Take it of the Fire

And let it Stand tell Cold, Then to 9 Gallons of that Water

Put 20 pound of the best Powder Sugar, The Whites of 6 Eggs

well beaten, Then boyl it near 2 Hours, but not fast.

Skim of the Froth, & put it in a Pan, or Earth Vessel, tell tis

near Cold, Then take a Peek & half of Clary Blossoms, with

the Head they grow on, but no Leaves nor Stalks, Put them in a

Vessel & pour on the Liquor with some new Yeast, be shure to

Stur it well every 3 Hours for 24 Hours, Then Stop it up Close

& take Care it does not work out of the Vessel, let it Stand

tell you think It fitt to Bottle, which must be more or less time

According to the Quantity you make, but this Quantity is

Usually Bottle'd about Christmass:

A Receipt for an Ague Roman

A Quarter of an Ounce of Bark powdered half an Ounce of Conserve of

Wormood mixt well together, take the half of this Quantity in a Glass of

red Wine an Hour after the hot fit is quite of, the other half to be taken

in the same manner 12 hours after the first. Repeat the 2 Doses as

before nine Days after you first took it.

N:B: If the fit returns after the first Dose, you must repeat the

two as first ordered.

Blacking for Shoes John Ware

Take an Ounce of Ivory black, 4 Ounces of brown Sugar Candy, boil

them 10 Minutes in a Quart of stale Beer with a small handfull

of Kid Leather Shavings, when it is cold stir in 4 Ounces of Ivory Black

When the Shoes are clean from Lint rub 'em over With this Blacking

and when near dry they must be rubbed very well with an hardish

Brush

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T

Thurd time let them boyl a little and when you take them off the Fire

Squeeze in a little Juce of Lemon to mend the Colour and when they are

Cold draine the Iuice from them and lay them in Sieves and set them

in th eSun on Leads to dry when one side is dry turn the other

No 53To Keep Plumbs all the Year Mrs Tracy

Take your Plumbs whilst they are Green without spots and

lay a lay of Sugar and a lay of Plums and so Continue till you have fill'd

a Large deep Jelly Pott, then Stop it very close with Leather and Paper

that no Air can come in and they will keep all the year

No 54To keep Quinces ^raw all the Year Mrs Tracy

Take some of your worst Quinces wipe them and cut them in peices

Rines Cores and all and boil them in Spring Water till it be Strong of

the Quinces and like Jelly then to every Gallon of that Liquor put two

Spoonfulls of Honey and one of Salt and half a Pint of White Wine

Vinegar then as much Allom as a Walnutt and let all these things

boyl a little then Strain it off and when it is Cold put it into a

Wooden Barrel and as many of your Quinces as the Liquor will

Cover then stop them up as you do Oyster Barrels with Pitch that

no Air may come in and do so when you take any out to use

No 56To Make Quince Cream Mrs Hayward

Take 6 Quinces pare them and Cut them in Peices from the

Core and put them into a Skillett with some Claret and Sugar and some

Lemm on Peel cut small, let them boil till they are tender then take a

Quart of Cream and boil it with Nutmeg, then put it into a Dish

and stir it till it is Cold, then mix the Quinces and Cream togeather

as thick as you Please, and put it into Basons or Glasses

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No 57To Preserve Pippins Red Mrs Hayward

Take the Largest and best Colour'd Pippins and Pare them then take

a Pound of Sugar and make a Syrop as will Cover them and to let them boil

in a broad Preserving Pan very Gentley and Close Covered turning them very

often for if you turn them not they will Spot and one Side will not look

like the other and to let them boil till they begin to Jelly and you think

they are enough, then take them up and put them into Glasses and

Paper them the next day

No 59To Make Almond Flumery

Take 4 Ounces of Hartshorn Shavings, one Ounce of Ivory Shavings,

Boyl them in two Quarts of Water to a very stiff Jelly, then Straine it and

let it stand till 'tis Cold, then melt it in a Pipkin or Silver Sauspan put

to it as much very thick Cream as will make it as white as Milk, a Blade

of Mace, a little Orange Flower Water, Sweeten it to your tast with Loafe

Sugar (you may add a few Bitter Almonds if you Please Blanched and

Pounded very fine) let it boil half a Quarter of an hour then Strain it

through a thin Flannen Bagg, keep it Stirring till 'tis almost Cold

then put it into Smooth China Cups let it stand till 'tis quite Cold then

turn it out loosing it from the Edge with a Smooth Knife Stick the top with

Blanch'd Almods cut in fine long Slips as you cut them throw them

into Orange Flower Water to keep them White

No 61To Dry Codlings without Sugar Mrs Tracy

Take your Codlings pair and Core them leaving the Seeds then put them into an

Earthen Pott cover them and set them into the Oven with White Bread and when you

have drawn them and they are Cold, Mash them into a Bason with a Spoon being

firs drained dry from the Syrup in a Hair Sieve, then take your Pulp and

make it into the Shape of an Apple and put them upon a Board, into the

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No 10To Make White Quince Marmalade Mrs Tracy

Take a Pound of Quinces pare and Quarter them and take out all

the Cores and Spots, then beat a Pound of Double Refin'd Sugar pretty fine

and put to your Quinces (only saveing a little out) and put in 3 spoon ^ fulls^

of Water and set it on the Fire and let it Boyle and when you see it

begin to break have ready an other Pound of Quinces and pair and

Cut them as before and Strew a Little Sugar as you cut them to keep the

Coulour and put them into the boyling Quinces (to lay in lumps in the

Marmalde and soon after stur in the remainder of the Sugar &

when it has boyl'd till the Quinces that was last put in are Tender

take it off and put it into Potts or Glasses in the boyling you

must Constantly sturing in the Middle for being so thick 'tis

very apt to burn

No 22. To Preserve Cherrys Mrs Tracy

Take a Pound of Cherrys Stone them, and take a Pound of

Sugar and boyl it to a Candy height, and then put in your Cherrys

and let them boil and then take them off and let them stand

all Night, the next day boile them a little then put them up

No 39The Nuns Bisket Mrs Tracy

Take a Pound of Loaf Sugar beaten and sifted, and half a Pound

of Almonds Blanch and beat the Almonds in a Marble Morter very fine

with the Whites of 5 or 6 New Laid Eggs, put your Sugar into a deep broad

Bason with the Yolks of Five Eggs when they are well mixt together

Stir in the beaten Almonds, by degrees grate in the Peel of a raw

Lemmon or two and a little Pieece of Candied Cittron, and let it

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S

all be Stirr'd togeather a good while, then stirr in a Quarter of a Pound

of Flower Sifted and fill it into Long Bisketts Pans about half full

let the Pans be well Butterd, and as you sett them into the Oven Strew

a Little fine Sugar on Each of these Cakes, and bake them Quick Shutting

up the Oven as soon as they begin to Colour on the Top, turn them upon

Papers, or an Inch Board and sett them into the Oven a very little to

Harden on the side

No 40To Make Almond Bisket MrsTracy

Take half a Pound of Almonds Blanch'd and as much Double refin'd

Sugar Sifted, beat your Almonds very fine with 3 Spoonfulls of Orange Flower

Water, when they are very fine Beat in the Sugar, and when they are well

Mixt, take it out of the Morter, and put it into a Skillet and set it over

the Fire for half a Quarter of an hour, Stir it well let it not Boyl but dry

then take it off and stir it till 'tis almost Cold, then take the Whites of Three

hew Layd Eggs beat them with Two Spoonfulls of Starch Flower, beat this

all the while the Almonds are beating and Cooling, then mix it together,

and beat it up hallow half a Quarter of an hour, then your Oven being

ready and some Wafers cut and lay'd on Plates and Flower'd put a Spoonfull

on every one and dust some fine Sugar on every one, Set them in Quick &

Set not up the Oven Lid when they are risen and dry draw them they

must not be Colour'd less than half an hour will bake them

No 61To Dry Cherry's MrsTracy

Stone your Cherrys and to every 4 Pound put one Pound of fine

Powder Sugar some of whcih must be Strew'd on as you stone them and to every

every Pound of Cherrys put almost a Spoonfull of Water, then sett them on a

Slow Fire till they are Scalding hot then shake them and set them by close

Covered and when they are throughly Cold Scald them as before and the

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R

To Preserve Oranges Mrs Tracy

Take your best & fairest Oranges well Colour'd with Smooth Skins,

and thick Peels, take off the outward Peel very thin & even, if you will

have them whole, then with a Boareing Iron take out Some of the Meat

and if you would have them in halves leave the best part of the

Meat within, lay them in fair Water 3 dayes and 3 Nights Shifting

the Water 3 times in a Day take them out of the Water and rub them

with salt, then rub them very dry with a Cloath then boyle them in

Several Waters till they be very tender, then take them out of the

Water and with a Knife take off all the black Spots, Weigh them,

and to every Pound of Oranges add a Pound and a half of Sugar

and to every Pound of Sugar, a Quart of Water boyl and Scum it

very well then take it off from the Fire Lay the Oranges in a

Preserving Pan pour your Syrop through a Napkin upon your Oranges

leave out some of your Syrup and as it boyles put it in set the Pan

over a Quick Fire and let it boyle as fast as it can keeping it

close Cover'd all the time you must have half a Pound of Sugar

broke in Pieces as big a Walnutts and as it boyles put in 2 or 3

pieeces pour in a Pint of White Wine and let them boyle tell

they are very clear and the Syrrup very thick then take out your

Oranges and lay them in a Silver Bason if your Syrrup benot

enough boyle it a little more then take it from the Fire and

Pour it on the Oranges put to it the Juce of 3 Lemons let them

Stand till Cold then put them up

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R To Make the Jelly to put on them

Take John Apples and Slice them and Pick out the Seeds and boyle

them in as much Water as will Cover them and to a Pint of that

Jelly take a Pound of Double refin'd Sugar, and boyle it to a Candy

and Pour the Jelly into it, and add to it either some Juce of Lemm ons

or a little Renish Wine

No 15To Preserve Green Apricocks Mrs Tracy

First weigh your Apricocks & slit them on the side pare them

as thin as Possible set on a Skillett of Water & when 'tis Scalding

hot put in the Apricocks and cover them Close and let them stand

on a soft Fire till they be Green, then take to a Pound of Apricocks

a Pound of Double Refin'd Sugar wet it with some of the Liquor

and when they be half Boyl'd with a Penknife Cut out the Stones

and Close up the hole again so boyle them up they must be pretty

Cold before you stone them put in a Little Juce of Lem mon and let

them have one Boil after it

No 17Cherry Marmalade Mrs Tracy

Take a Pound of Cherrys not to Ripe Stone them, take two

Pounds of Sugar beaten and the Iuce of 4 Quarts of Currance both Red

and White it's best put your Cherry's and the Juice that comes from

them into your Pan with half a Pound of Sugar over a very hot

Fire Shakeing them often when there is a good deal of Syrup then

put in the rest of the Sugar as fast as you can Scumm ing it clean you

must keep it boyling as fast as Possible till you see Syrup is almost

wasted then put in your Juce of Currance and let it Boyle fast till it

begins to Jelly you must keep it Stirring before the Juice goes in

and after

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To preserve red Currants Miss Allen

Take a pint of the Juice of red Currants and a pound of Sugar beaten, about a

Quarter of a Pound of ston'd Currants & 6 Ounces more of the Juice of white Currants

& six Ounces more of Sugar, set all together on a Fire keeping a little of the Sugar out

to put in as they boil, the putting in of your white Jelly makes a most delicate Ruby Colour

that when you come to turn 'em on a Plate they will Sparkle.

To preserve Grapes Miss Allen

Skin & stone your Grapes, to a Pound of Grapes a pound of double refined Sugar

boil the Sugar to Syrrup, putting in your Grapes with half a Pint of Juice of Grapes

boil'd in Water & allow half a Pound more of Sugar for that Liquor, then let 'em

boil as fast as can be till they are enough.

To preserve Cherries in Jelly Miss Allen

Take a pound of Morella Cherries & stone 'em, having ready a Pound & Quarter

of double refin'd Sugar boil'd to a Candy, then put in your Cherries, & let 'em boil

till they begin to look clear, keeping 'em clean skimm'd, then, the next Day take half

a Pint of Currant Juice & put it to half a pound of Sugar build to a Candy, & when

it has boil'd a little put it upon your Cherries, which must be made hot, & let 'em

boil on a very quick Fire till you see they will Jelly, when they are near cold put

'em into Glasses, for common Cherries take but an equal Weight of Sugar

P109 To preserve Barberries Miss Allen

Gather 'em in the Heat of the Day & stone 'em & to a pound of 'em take 3 pounds

of refin'd Sugar, then make a pretty thick Syrrup of it, & when it is cool

put in your Barberries, & let 'em boil a pace, but save a little Sugar out to strew

on in the boiling.

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Q

To do Quinces red & whole 2 Miss Allen

Take 6 of the fairest Quinces you can get, core 'em and scald 'em tender, then

drain 'em from the Water, & when they are cold pare 'em, then take their Weight in Sugar

& put a Pint of Water to every pound of Sugar & boil it to a Syrrup, then put in your

Quinces, letting 'em stand all Night over a little Fire, but not to boil, & when you think

they are red enough boil 'em as fast as you can, then put in two Porringers full of Jelly

& when the Quinces are enough take 'em out & put 'em into Glasses letting the Liquor -

boil till it will Jelly.

To make the Jelly for the Quinces Miss Allen

Take the worst & greenest of the Quinces and wipe 'em with a coarse Cloth, cutting

'em in Quarters & put to 'em as much fair Water as will over 'em, letting 'em boil a pace

till the Water tastes strong of the Quince, & then strain it through an Hair Sieve; if it

for white Quinces you must pick out the Seeds for fear they should make it look Red.

To preserve Pear Plumbs, Damsons, or any other Plumbs. Miss Allen

Stone your Plumbs and take their Weight in Sugar beaten very fine strew some in the

Bottom of the Pan, then put in your Plumbs, & strew the rest over 'em, & to every Pound

of Plumbs put 12 Spoonfulls of the Juice of the same Plumbs, or if the Plumbs be

too black put in other white Jelly, then set 'em over the Fire, & let 'em boil up once

if they are black Plumbs, & set 'em by, heating 'em 2 or 3 times a day till they will

Jelly, but if they be white Plumbs they must be boil'd at once.

To make Marmalade of Oranges Miss Allen

Take as many Oranges as you please pare 'em as thin as possible, put 'em in Water

cut 'em in halves & squeeze the Juice into a Pot or Bason of white Earth, then take

the half Oranges & put 'em into fair Water, letting 'em lay for three Days shifting

the Water twice a Day then boil 'em in 3 Waters till they are very tender & not

bitter, then scrape the Meat out of the Halves & dry 'em in Coarse Cloths very well

then bruise 'em in a stone Mortar as small as you can, then weigh the Pulp &

the Juice & take the Weight of 'em in double refin'd Sugar which must be

boil'd to Candy height then the Pulp & Juice put into it, & set on the Fire

till 'tis hot, then Glass it.

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To make red Marmalade of Quinces Miss Allen

Take your Quinces and pare 'em and quarter 'em & cut out all the

Coars & Specks & lay by your pieces of Quince & take all the rest except

it is any that is rotten / with a dozen of John Apples sliced, & let it boil a

Quarter of an Hour in 3 Quarts of Water then run it through a Sieve

& to three Pounds of Quince take 2 Quarts of that Water & put in a pound

& half of beatten Loaf Sugar, cover it very close & let it boil an Hour

gently before you stir it, then tie a Race of Ginger, / being first pared / in a

& put into it, & boil it as fast as you can, keeping it stirring & by

slow degrees put in a pound more of Sugar; If you find it not red enough

let it stand off the Fire, close covered then keep it boiling very fast &

some times stir it till you see it is Jelly'd, then put it into Pots or Glasses.

To Preserve Apricocks Miss Allen

Take the fairest Apricots & weigh 'em before they are pared or stoned

then take the weights of 'em in double refin'd Sugar beaten small, pare 'em

& cut 'em in halves, strew a little Sugar on 'em to keep their Colour, then put

in half the Sugar & set 'em over a soft Fire till the Sugar be melted, when

you are to boil 'em up a pace putting into 'em half a pint of Jelly of Codings

to a pound of Apricots & let 'em boil till they Jelly strewing on the

rest of the Sugar.

To make Fruit Jumbals Miss Allen

Take your Fruit & scald it running it thro' a Hair Sive taking the Weight

in double refin'd Sugar Finely beaten, mix 'em together & boil it till it comes

from the Bottom of the Bason it will roll with sifted Sugar & tie in a

Knot -

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To make Jumbals. P Miss Allen

Take a pound of Sugar & as much fine Wheat Flour & mix 'em together, then

take 4 Whites of Eggs to one Yolk well beaten, two Ounces of blanch'd Almonds

beat 'em very fine with a little sweet Butter & a little Orange Flower

Water, so work it with a little Cream till it comes to a stiff Paste, then

roll 'em out & make 'em into what Formes you please, strew on the

Tops of 'em some Coriander seeds or Carroway Seeds, but Coriander

are the most proper.

To preserve Apricots Whole in Jelly Miss Allen

Take you fairest Apricots stone & pare 'em, put 'em gently into

a Pan strewing some double refin'd Sugar under 'em & over, a pound is

enough to do at one boiling, then have ready a Pint of the Juice of

white Currants press'd out Raw & a pound & a half of your finest double

refin'd Sugar boil 'em upon a very quick Fire with one Pound of your

Sugar flinging in the other half pound at twice the boiling taking

care least you break your Fruit in the scuming & shaking; When they

are enough take them up & put two or three one within another that

one of itself may fill a little Glass, this Way will give your Apricots

a pleasant quick Taste and a lovely look as they lie in the Jelly.

To make Marmalade of Apricots Miss Allen

Pare and stone them & take their Weight in double refin'd Sugar boil

it to a Candy then put in your Apricots, let 'em boil on a moderate

Fire till you see they will Jelly./

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(Mrs Andrento)

Indian Pickle Mrs Jones

Take 1 pound of Ginger; let it lay in Salt, & Water one Night;

scrape it, & Cut it in thin Slices, & put it into a Bowl, with

dry salt; let it stand till the rest of the Ingredients are

ready, Take 1 bound Garlick, pickes & Cut it in Pieces &

salt it for three Days; then wash it, & salt it for three

Days longer; then wash it, & put it in a sieve, to dry in

the Sun. Take Cabbages, quarter them, & salt them for

3 days, then squeeze out all the Water; & dry them in the

Sun; so do Colliflowers, & Celery, Cutting the Celery as far

as the white is good, but not thro' the stalks. Radishes

may be done the same way, leaving on the young Tops;-

French Beans , & Asparagus must be salted about 2 days,

& boil them twice in Salt, & Water; then dry them like the

other. Take long Pepper, salt it, & dry it in the Sun, but

not too much; take a quarter of a Pound of mustard seed,

first bruis'd, 1 oz Turmerick, put all the Ingredients into

a stone Jarr, with a Quart of the strongest Vinegar; to

3 quarts of smaller; fill your Jar three Parts full, & look

at it once a fortnight after, & if you see Occasion, fill it again

after the same Mannier, you may do Melons, Peaches, Plumbs

apples, or any thing of that sort, you shou'd never Empty

your Jar, but as things Come in Season, put them in, & fill

it up with Pickle.

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O

A Good Sear Cloth Mrs Freeman

Gum Elleme, 4 ounce's, Burgundy pitch, 8 ounce's

venice Turpentine, one ounce, Bee's wax, 2 ounce's

Melt the Turpentine, & Elleme together, & stir it

then melt all the Ingredients together, lett them Just

boyle & then Make your Sear Cloth.

Mrs Andersons Receipt for the Green Sickness

Take fileings of Needles one Ounce, Cinnamon in powder one

Ounce; fine Love Sugar powdr'd One Ounce, Mix all

these together, and take a Tea Spoonfull twice a day

drinking ^ nothing after it.

The fileings of Needles are to be had

in Crookedlane by the Monument.

To Pickle Mushrooms Brown - Mrs Jones

Excellent

Take your Mushrooms, & clean them with a bit of Flannel,

dipt in cold Water; then put them in a pan, & Strew some

Salt over them, & let them stand 24 Hours; then stew some

over the fire in their own Liquor, with Cloves, Mace, black -

Pepper, a Lump of Sugar, till the Liqour is dry'd up then

put as much Crab Vinegar as will Cover them, & boil them

up; & when Cold, put them in a Pot, & tye them down

Close, for use

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M

To make a Pickle for Sturgeon

Put 5 Quarts of small beer and a

quart of Strong, & a quart of

vinegar & a large handfull of

salt, as Soon as You have the

Sturgeon take it all out of the barrell

& put out the Liquor, & then put in

the Sturgeon again & pour this pickle

over it till the Barrell is full and

so let it stand./

Native Pickle for Sturgeon.

To two quarts of Spring Water, put a handful

of Salt, boil it to three Pints, put a Pint of

Vinegar to it, & when cold, put it to the Sturgeon.

The Elderberries must be Squeeze ^ the Juice out & Strain

it through a Canvass to keep out the Seeds, & then put it

into an Earthen Vessll or Jug, & put it into a pot of

water on the fire, for the Space of 2 hours, then

let it Run through a Jelly bagg, & when cold put it

to the wine/

N.B. This belongs to the Receipt for Vigura Wine.

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N

To Make Vigura Wine

Take Malaga Raisins pict, & Chop't small, Lay the

Stalks a Side; to every quart of Soft water which

has been boyled Some time, put a pound of Raisins,

Let it be Stirred from the bottom (with a Staff) 3

or 4 times in a day, let it Firment in the Tubb (Covering

it with a cloak & a board) for eight Days, the

Ninth Day you Must Squeeze the Liquor from the

Raisins, which must fall through a Seive into a

Tub, or pan. put the Liquor into the Vessell, let it

be full to an Inch, & put to it a Spoonfull or

two of Yest, lay a paper over the bung hole to

Keep out the Dust, but doe not Stop it up till it

Makes no Noise by working, let your Vessell have

a Cock fixed in it, when you put in the Liquor,

and Tilt the Vessell a Little backward, because there

will be a great Settlement in the bottom, you May try

it at 9 or 10 Weeks end, & if it be very fine

Bottle it off,

Put in a pound of ^ black Tamarinds in proportion

of a pound to 10 Gallons & must be put into the Tub at the

same time with the Raisins,

If you would make Red wine of it, you must put in

the Juice of a Gallon of Elder berries to 16 Gallons of

wine, put the Juice & the wine up together in the vessell

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You may if you please give the juice, & Sugar,

and peel a boyle in it when it is done let it run

through a jelly bagg.

Pidgeons in Surtout. Mrs Playters

Wash your Pidgeons, & fill them with

Forcemeat, then tie a large thin Collop of

Veal over each Pidgeon, season'd with Pepper

& Salt; then cover them with Paper well

butter'd & roast them, & serve them with a

strong Gravy, thicken'd with Flour & Butter,

& some forcemeat Balls, & garnish with Lemon.

To pickle Walnuts White.

Take the Walnuts when a Pin will pass thro'

them, pare off all the green, & throw them

instantly into the cold Water, with a little Salt

in it.Then put them into boiling Water, & let them

boil for two or three Minutes, then put them

into cold Water. The Pickle must be equal

Quantities of White Wine Vinegar, & White Wine

& the same Spices, as for Mushrooms. When the

Walnuts are cold, & well dry'd, put them into Jars, &

pour the Pickle on them, cold. Put Oil on the Top,

& tye the jars close with Bladder, & Leather.

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L

very good To Make a Stronge Wine

Take to every Gallon of water 8 pounds of Mallaga

Raisins, shred them but not too Small, and put them

to the water & let them stand 10 Days in an opene

vessel stirring them twice a Day, and let the place

be very cool they stand in, Then run it off & put

to every quart of water a quart of Goosberries or

Currans or both together, break the fruit with your

hand & then let it Stand 12 hours, Then run it thro'

a hair Seive & put to every Gallon half a pound of

fine Sugar, Then let it Stand 12 hours or More, till

it comes to a head, which take off carefully with a

Skimmer & put the Liquor in your vessell & let it

Stand at least a Month, then Draw it of into an

other vessell and put in Some Loaf Sugar to feed

on & it will Keep as long as you please, & cannot

be Distinguished from Natural wine,

You may put in a few Clary leaves or

flowers at the first Drawing off

The Raisins you Straine out, will make good

vinegar.

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J

Stoughtons Drops, Mrs Margaret Jones

Take the peels of 14 Civil Oranges, one ounce

of Gentian, one Drachm of Cochineal Bruised,

Two Drachms of Saffron, two Drachms Snakeroot,

two Drachms of Species of Diambre, tye these

in a Bagg, in a Bottle put to it a quart of

Brandy let it stand nine days, and shake it

often.

Very good Grape Wine Mrs Bayly

Sixty pounds of Grapes almost ripe, &

bruis'd, without breaking the Stones Boil

some Water a little, let it stand a quarter of

an hour, & put a Pint of Water to every five

Pound of Grapes; stir it, & cover it, after it has

stood two hours, strain it & to every gallon of

liquor put four Pounds of Sugar. Cover it

close till next Morning, then put in a quarter

of a Pound of Raisins of the Sun stoned, & a little

handful of Grapes, & stop it close, & let it stand

a twelvemonth.

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K

Lady Cole s' Receipe to make mead

To Every Gallon of Water, take two Pound of Honey, And boyle it

an hour, And Skim it as long as any thing will rise than put in

Cinnamon Cloves Mace Ginger and Nutmges of each half an

ounce and boyle it an hour after the Spice is in, bruise the Spices

And put it into a Bag, and keep the Bag allways in the Vessell

Let it stand till 'tis Cold before you Tun it up: This Quantity

will wast 3 Gallons when the Skum hath done rising, and put

in your Spices and keep it coverd all the while.

very good To make Rasberrie Brandy

Take three pounds of Rasberries& a pound of Double

Refined Sugar, to a Gallon of the beste Nance

Brandy, put in your Rasberries & Sugar & let it

Stand for 2 months, & let it Run through a

Flannel bagg & Bottle it/

To make Saloop

Take three quarts of water put this a quarter

of an Ounce of Saloop finely powdered, Mix

it with a Little of the water that it may not

Clott, then put it in a pipkin, & let it boyle gently

till a pint & a half is wasted, & you find it will jelly,

then pare a Lemmon as thin as you can, & put it

in as Soon as you take it of the fire, & as Much

juice as will quicken it to your tast, & as much Sugar

turn over

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Indian Pickle. Mrs Andrews

Put one Pound of Ginger into Salt & Water,

let it lay one Night, then scrape it, & cutt it

in thin slices, put it into a Bowl with some

dry Salt, & set it in the Sun to dry Do two

Ounces of long Pepper in the same manner.

Cut a Pound of Garlic in thin slices, salt it,

& let it stand three days; then wash it well,

salt it again, & let it stand three days more;

then work; & drain it, & set it in the Sun to

dry. Put a quarter of a Pound of Mustard-

-seed bruis'd, & one ounce of Turmerick into

a large Stone Jar, with the before mention'd

Ingredients, with a gallon of good White Wine

Vinegar, stir it very often for a fortnight, & tie

it up close. Quarter Cabbages, salt them for

three days, squeeze out the Water, dry them in

the Sun, & put them into the Pickle. So do

Colliflowers. Celery, cutting it as far as the

white is good: Radishes with the young

Tops on, Cucumbers, Melons, Apples, Plumbs,

Pears, Peaches & Apricots. All the Fruit ston'd

be put in just before it is ripe. French Beans

& Asparagus must be salted about two Days,

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A

To Make Pipping Punch

Take 200 of Goulden Pippins, Pear them and cut them into Quarters

Boyle them in Six Quarts of Water in a New Pipkin 'till they come to

Four: than let them run through a Jelly Bag, And whens it is Cold

Add to every Gallon of this Liquor 12 Lemons, A Pound of Double

Refin,d Sugar three Pints of Brandy. Six Sevill Oranges Squees,d half

A Pint of Canary . The zeast of 12 Lemons to be Squees,d into the whole

Liquor, the white of one Egg whip,t to a Froth and than beat well

into the Liquor: Than put it into a Vessell to Settle and when fine

Bottle it of Take care the vessell is well Seasond you put it into

Least it give the Punch an ill Tast

To make Vinegar Mr Foxall s Receipt

Take 4 Gallons of Pump Water And warm it and put it into an

Earhten Pott than put thereto Eleven Pound of Malaga Raisons

And half a Pint of East and Vinegar stirr them well together and

Sett the the Pott in the Sun for 6 Weeks and when 'tis clear draw

It of

To make Mead

Take 20 Gallons of Honey to 12 Gallons of River Water put it

Together on the Fire, Skim it very well, and when it boyles put

in-to it the Peal of two Lemons and about one Ounce of Raze

Ginger, Let it boyle one hour, than take it of & strain it, Let

It stand till tis Cold, then draw it of and set it a working with

Two Quarts of Ale-yest Let it stand 3 days then Bottle it for use.

days, boil'd twice in Salt & Water, & dry'd like

the others. You need never empty the Jar,

but as Things come in Season, put them in, and

supply the Vinegar as you see Occasion.

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Green Pease Soop. The French way.

A large Cabbage Lettuce, or two small Ones,

six small Onions, cut them all very small,

Melt half a Pound of Butter in a Stew Pan,

then put in the Lettuce & Onions, cover them

up, & let them stew on a slow Fire for half

an hour; then put to them a Peck of Pease,

& let them stew for an hour, then put Broth

to it by half a pint at a time, untill your

Soop is made.

To Stew Pease. Ditto

Boil a large Cabbage Lettuce quite tender;

melt a quarter of a Pound of Butter in the

Stewpan, & put in the Lettuce, which must

not be drain'd quite dry, and a Peck of Pease

with a little Pepper & Salt &, if you like it,

a Spoonful of Sugar; They must be near

three hours on the Fire.

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G

To make Cashea Cakes

Take a Pound of Loaf Sugar beat it very well & Search it, than

Take an Ounce of Gum Cassha beat it fine and sift it through a

Seive, than take 26 Grains of Musk and 4 grains of Ambergrease

And put them into a Mortar with a Little Sugar and beat it

Small than Wett your Sugar and Cassha with fair Water pretty

Stiff. And Set it over a clear Fire and Boyle it together

Keeping it Still Stirring and when it is allmost enough to run

into Cakes put in your Musk and Ambergrease still Stirring it

than pour it into Coffins of Paper as Large as you will. And when

they are pretty Cold take them out but doe not break them

The Steel Infusion

Take of Filings of Steel 4 Ounces of Coriande r Seeds bruised

2 Ounces, of Cammomile Flowers one handfull of Rosemary

2 Pugills of Gention 3 Quarte rs of an Ounce, Put all these

togethe r into a Quart of Strong White Wine, or Sherry, A

Pint of Compound Wormood Water, and a Pint of Milk Water

Let it Steep 4 or 5 days and than strain it of for use

squeezing the Ingredients. Take 3 or 4 Spoonfull twice in a day.

Three Pound of Malaga Raisons to a Gallon of Water

Boyle the Water and pour it upon the Raisons and

Let it Stand in the Sun 'till 'tis Sower.

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E

very good

To Make white Quince Marmalade

Take of the clearest Apple Quinces that are not

too Yellow and pare them and quarter them, and

put them into fair water, Then take a pound of

Quince, and put it into the preserving pann and

put to it about half a pint of fair water

and boyle it as fast as ever you can, till it

begins to be pretty Tender, then have readie

a bout half a pint of Ielly of Pippins with

a Little juice of the Quince Clarified, & put

this with 3 quarters of a pound of Double re

-fin'd Sugar Sifted into Your Quince that is

boyling, & give it one boyle up together as

fast as is possible, Stirring and Shaking it

all the while on the fire; for if you are not

very quick twill change the Colour, you May

either break your Quince as tis aboyling, or let

it be in Large pieces as You like best provided

they be Tender.

To make your Juice of Quince, pare it

and grate it on a grater and squeeze it through a Canvas

and Set it on the fire and twill rise with a thick Scum

like a Posset Crud which take Carefully off, and your

Liquor will be clear underneath,

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F

To Pickle Quince

To a hundred of Quinces If Large take twenty and cut them over

Them to thwart in Slices not to thin and boyle them that are Cut in

Spring Water very well Let it stand 'till it be Cold The Cut Quince and

that together put your Whole Quince into two Earthen Potts and

power over them Soe much of that Water as will cover them and

Lay that which is Boyled upon them all over and tye your Pott over

very close with Leather and Double Paper, Let them stand in a dry Place

when you take any out to use you must be very carefull noe

Air gets in you must parings & [space] alltogether and pick out

All the Black Noses of Your Quinces You Pickle but not cut them

nor Core them but let them be very clear & whole they will

keep good till Quince time again.

To Make Lemon Water very good

Take two Quarts of Brandy the Rine of Six Large Lemons pared

very thin and steep them in as much of Brandy as will cover,

For 3 days; take 3 Quarte rs of a Pound of double refind Sugar

And put to it a Pint of Water and boyle it to a thin Syrrup

And pour it boyling hot to the Lemon Peal infused in the Brandy

Squeeze in the Iuce of two Lemons and pour in the remainde r of

The Brandy that was Left out of the Infusion. Let it Stand

till it is Cold and run it thorough a Jelly Bag. If you would

have it very fine, About a Month after you may let it run

thorough a Jelly bag again/

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Ice Puddings Mrs Bayly

Three quarters of a Pound of Reasons stoned and Chopt, half a Pound of

Flower half a pound of Suet, half a Pound of Sugar, five Eggs Two

Spoonfulls of Brandy a little Sack, Salt and nutmeg & to your taste

boyl it four Hours.

Ice it as you do a Cake, set it before the Screen to the fire to dry it

You may make it in one, three or four as you please, it is usually

made in Three.

To Dress Lyng Mrs Cooper

The Evening before the Lyng is to be dressed, it should be laid

in Warm Water, not boiling hot, where it should remain till

taken out to be dressed. The Fish Kettle should not be more

than Two thirds fill'd with Water; the Fish hung on a Fish

Plate above the water not in it. then the Cover put on the

Kettle, the Steam of the boiling Water will dress it much better,

than the Water itself if by this means it is too fresh Salt may

be added. It will in this way require double the Time to

what it does in the Water.

To preserve Seville Oranges with the Pulp. Mrs Leigh

Score them, then boyl them till tender in 3 or 4 Waters full

2 Hours you must have a Clear Syrrup ready, well scum'd

Then put in your Oranges & boyl them in the Syrr up about half

an Hour, or more, as you see fit When Cold serve them in the

Syrrup

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To Make Orange Water D

Take a Dozen of the Best Sevill -Oranges pare them and cut the

Parings into Little Peices and put them into an Earthen Steen or

Pott then put to them 3 Quarts of the Best Nants brandy and three

Pints of Good Canary . Cover the Pott or Steen very close with double

Paper and a double Cloath tying it down and letting it stand a day

& a night laying a Pye Plate upon itt. Then take a Cold still of Middle

Size, Sitt your Still and when the first Bottle is drawn of, put in a

Pint of Brandy and then draw of the rest 'till it begins to turn

Sowre: than mingle alltogethe r and Sweeten it with Treble refind Sugar,

To your Tast. Put it up in Bottles straining it into your Bottles

with a peice of Muslin If your Oranges be Large, Eleven Oranges are

Enough for one Still-full.

Take four Ounces of Shavings of Hartshornand 3 Ounces of

Ivory Shavings, and put them to 3 Quarts of Spring Water

Let them stand in Soak 12 hours, and then Send it to the Oven

To stand there all night, Than Strain it of whites, & it is warm

And when it is cold put it to a Pint of Wine half Sack, and half

Rhenish, A Blade of Mace, and half the Peel of a Limon. than

Boyle all these up togethe r, And than Squeese in the Iuice of

Two Lemons and Sweeten it with Loaf Sugar to your Tast.

Two Drums of Rhubard Sliced, one Dram of Anniseed bruised,

Infuse these in a Quarts of a Pint of Milk Water and a Quarter

of a Pint of good Sherry, After 3 days Infusion, Give a Childs

Spoonfull 2 or 3 times in a Week as you see occasion, And when

half of the Liquor is used you may put a Quarter of a Pint of

milk Water and Sherry together to the Same Infusion.

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The Indian way of pickling Melons.

Before they are ripe cut out the side to take out the seeds,

salt them & lay them in an earthen Dish two or three days

or more according to the saltness; take Ginger well salt it,

lay it all in the Sun to dry three days; when it is so, wash it

all in Vinegar; dry Mustard seed rowl it, to break it, & blow

the Husks off, then put in the Garlick, Ginger & Musterd seed

into the Melons, & close in the Pieces with thorns; put them in

a Iar with raw Vinegar, some Garlick bruised, Musterdseed, Ginger

& a little Oil & Turmerick; in a Month open it, & if it is not enough

to cover it, add some more vinegar stop it mighty close. This

way you may do Apricots Peaches, Golden Pippens, Buds of

Colliflower, only all these must be scalded two days with hot

Water & salt, the Fruit must not be soften'd or ripe but ston'd

To a Quart of Pickle an Ounce of Ginger a spoonful of

Musterd seed husk'd & bruis'd, two Pods of Indian Pepper, the

Garlick must be parboild, then salt it, & dry it; & run thirteen

cloves on a Skewer put three Cloves to a Quart, & colour the

Vinegar with Turmerick.

Currant Cakes. M Noel

Take any quantity of clear strain'd Juice of Currants, & set

it over a gentle Fire by itself without Sugar & let it Simer 'till it

is as thick as Honey, then put it into clear Cakes Glasses & set

it in a Stove 'till it's dry enough to take out, then cut it into what

little pieces you please.

NB It does as well in Patty Pans of Cards to remain

in them 'till dry.

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To Make Cherry Wine By Lady Orrery very good

Take Cherries Bruise them Stones and all than press out

All the Iuice and to every Gallon put a Pound of fine Loaf

Sugar or more than put it into a Vessell Leaving out the

thikest which will lye at the Bottom and when it is fine Bottell

It out, with a Lump of loafe Sugar in every Bottell. It must

not Sower in the Vessell. If it doth twill never recover again in

the Bottle, It will work as much as any liquour & must be allow,d soe

to doe

A Receipt for making Ratifea Reitifiea

Take a Gallon of French Brandy putt it into an open

vessell, Take the Kernells of 200 Apricoks Stones Bruise

them allmost to a Past than put them into the Brandy. Putt

thereine Sixteen Ounces of White Sugar Candy, A Quarter of

an ounce of Saffron seperated the Juice of Eight Lemons

moderately Squeesed with the Peals exh eested add more or less of the

Goa Stone as you like it perfumed, than let it stand 'till the

Brandy is impregnated and when fine draw it of into Bottles.

To a Gallon of Brandy put two Pound & half of White Sugar Candy

And half an Ounce of Whole Cinnament four hundred Apricoke

Stone bruised, Putt all into a Great Wide Mouth,d Bottle And Stirr

all twice a day, Stop it very close And If you can put the

Glass into the Sun with conviniency it will doe better you may

Bruise the Kernells of the Stones and slice them. In 3 Weeks time

twill be fitt to drink.

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Stew'd Mutton Mrs Bayly

Take a Loin of Mutton & cut it into six pieces, put it into a

Saucepan with as much Water as will cover it, with a few

sweet Herbs a little Pepper & salt & two Anchovies; stew it

two Hours; thicken it with Butter & Flour; put to it some

strong Gravy & Red Wine. Boil some Carrots & Turnips

cut them in Dice & put over it. Gaarnish the Dish with

Carrots & Turnips cut.

To make Honey-Wine. Mrs Ernte

To a Gallon of Water 3 Pound & half of Honey, warm the

Water to disolve the Honey; but the sure way of knowing

when 'tis strong enough, is when the Honey & Water well

mix'd & free from the least motion, will bear an Egg the breadth

of a shilling above the Water: then put it on the Fire, & let it

fairly boil half an hour, & scum it very clean as it rises, then

let it stand full 24 hours to be quite Cold, & tun it, put into the

Barrel some Sevil Oranges not pared, but cut in halves, &

the Seeds taken out. Put two Oranges to seven Gallons: stop

the Barrel as soon as 'tis Tund. The Oranges may be put in

two or three Months after the Wine is made, or as soon as

they can be got very good. It is generally fine & fit for

bottling in three quarters of a Year.

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B

To Make The Clear Lemon Cream

Take the Juice of four Lemons and half a Pint of Spring

Water and 3 Quarters of a Pound of Double refind Sugar

Sett it upon the Fire 'till the Sugar be dissolved Stirring it

Sometimes than take it of the Fire and Strain it through a Jelly

Bag and Let it Stand 'till tis Cold than put in the whites of Six

Eggs well beaten put in Some of the Lemon Juice to keep the Eggs

from oyling than put it again on the fire otherwise it will

Suddainly grow white strain the Cream into your Dish.

To Make Yellow Lemon Cream

Take four Good Lemons Grate of all the Rinds and Squeese the

Juice to it, than take the Yolks of Eight Eggs and the Whites

of Two Eggs beat them very well together than strain them

And put to them a Pint of Spring Water and a Pound

of Double refind Sugar than Strain the Raspings from the Juice

than Mix the Juice and Eggs and Sugar and Water alltogether and

Set them over a quick Fire but take it doth not boyle, keeping

It with Constant Stirring untill it be as thick as Cream, than

take it of the Fire and put it in the Dish you intend to Send

it up in, You must let the Raspings and the Juice Steep all Night

or at Least four or five hours.

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To make Metheglin.

To make Punch.

B.

To make the clear Lemon Cream.

To make the yellow Ditto.

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To make Cherry Wine.

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D

To make Oran ge Water. &c.

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To make White Quince Marmalade.

To make Quince Juice.

F

To pickle Quince.

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G

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somthing without a Name.

H

To make Pippin Punch

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I

To make Stoughton's Drops

K

To make mead.

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To make a Strong Wine

M.

To Make Pickle for Sturgeon.

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To make Vigura Wine.

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To make a Searcloth.

Receipt for the Greek Sickness

P

Red Marmalade of Quince's

to Preserve Apricocks

to Make Fruit Iumballs

to Make Iumballs

to Preserve apricock in Ielly

to Make Marmalade of Apricocks

Q

to Preserve Currant

Grape's

Cherrys in Jelly

Barberrys

Quinces Red & White

Jelly for De

Plumbs &c -

to Make Marmalade of Oranges

R

to Preserue Oranges & Jelly for them

- Apricocks

Cherry Marmalade

S

to make White Quince Marmad lade

to Preserue Cherrys.

The Nuns Bisket

to Make Almond Bisket

to Dry Cherrys.

T

to keep Plumbs all the year

to keep Quince's Raw all the year

to Make Quince Cream

to Preserve Pippins Red

to Make Almond Flummery.

to Dry Codlings without Sugar.

A.

Mrs Hart 's Receipt for making Methegin

Metheglin

Take to Every Gallon of Water Three Pound of honey Sett it on

The Fire to Boyle for three hours, Keep it Scum'd very clear w hen it has

Boyl'd two hours putt in a Bag (made of Tiffany) with Mace Gl...

Cinnamon Nutmeg & Ginge r of Each one Ounce well Bruised The

Quantity of Spice is for ten Gallons of Wate r when you take it off

The Fire putt it into Severall Coolers that it may not Scum [damage]

The next day Tun it up, mind to keep the Bag of Spice in [damage]

the Time after it has Ferment, fine it with half an Ounce of [damage]

A Receipt how to make Punch

Take a Quart of Brandy, A Quart of Good White Wine, A

Quart of Water. Take twelve Lemons The Peal of half of them

Steeped all night in Brandy, when you have sqees,d the Lemons

take half a Pint of the Water and wash the Lemons soe squees,d

Than put to it a Pound of the best refined Sugar, the Water Lemons

and Sugar must be boyled bout a Quarte r of an hour, Scum it

clean as it rises, next day put it all together and Zeist in

the other Lemons, It must stand 'till 'tis fine and soe decant

it of/

To a Quart of Brandy Putt Sixscore Kernells of

Apricoks Blancht and a Quarter of a Pound of White

Sugar Candy Let it Stand in the Sun 3 Weeks, it must be taken

in Every night & whenever it rains, At 3 Weeks End filter

it of.

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back endleaf 1 recto || back inside cover

back outside cover

[ grid lines drawn with leaf decoration ]

spine

head

fore-edge

tail