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

front outside cover

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To stew a Breast of Veal the white way

Lay your Veal in milk and water for 2 or 3 hours then put it in a stew pan with as much water as you think necessary to make the sauce let it stew gently over the fire, put in one Onion stuck with cloves a bunch of sweet herbs, & boil it a little then strain the gravy when the Veal is near enough stew'd put in a little cream & some oysters then add a little mace & nutmeg and two sweet breads cut in peices then put as much cream as will make the sauce very white the Yolks of two eggs & some butter rolld in flour keep it constantly stirring till it is as thick as a Fricassee sauce then pour it over the Veal & lay on your dish some oysters dip'd in egg & fry'd you must take out the long bones before you send it to table.

To make a French Pye

Take three sweet breads & some Lambstones 4 or 5 hard egg Yolks tripe cut like Cocks combs some Oysters & Mushrooms when in season Asparagus, or green peas morels & little potatoes cut thin some forced meat balls season the sweet bread. bread

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& Lambstones with pepper salt & a little mace add thin slices of Bacon put in some gravy when it comes from the Oven.

To Fricassee Chickens

Take two Chickens, skin them & cut them in small peices put them into milk & water for an hour then dry them very well

with a cloth put them into a stew pan with a little peice of butter stir & dridge them with flour while they are hot then pour on a pint of hot water & it must be consumed to half a pint with a bunch of Thyme, Parsley, Onion, Mace & Lemmon peel them take the Yolks of 3 eggs half a gill of cream a little butter & flour worked up together & the juice of two lemmons & a little nutmeg shake all these together.

To make a Pudding

Shred a little sewet a little grated bread, parsley, Thyme, Lemmon peel, nutmeg, pepper, salt, worked up together with an egg tye it in a cloth to boil half an hour.

To Bake Herrings

Take 30 Herrings & take out the back bone wash them very clean in several waters, then dry them with a linnen cloth

& season them with mace white pepper & salt roll them up singly & put them into an earthen pot pour upon them a pint of strong Beer & half a Pint of white wine Vinegar cover them with dozen bay leaves & so bake them well coverd with paper

To make a Dutch Pudding

Take half a pound of butter melt it in half a pint of ~~cream~~ milk 5 eggs leaveing out 2 whites 3 spoonfulls of Yeast a small tea cup of brandy a quarter of a pound of sugar one nutmeg grated into it, mix all these well together with a pound of flour let it stand by the Fire to rise an hour then put in 3 quarters of a pound of currans butter the Pan well an hour and half will bake it.

To make Pudding of rice flour

Take 3 spoonfulls of rice flour & boil it in a pint of milk keep it stirring till it is very thick beat 6 eggs leaving out 3 whites a spoonfull of fine sugar a little nutmeg & cinnamon one spoonfull of sack & a little salt mix it well together butter the dish & boil it an hour after it is boild stick it with Almonds if you please, for the Sauce white wine sugar & butter

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To make white scotch Collops Mrs Lowthers way

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

a wafer beat them very well then cut them in small pieces the big-
ness of a crown butter your stew pan & warm it upon the Fire
season your collops very lightly with salt pepper & nutmeg so
put them in & keep them stirring till they are enough let them
not brown at all then put in half a Pint of cream or more
according to the quantity of meat then take the yolks of 2
or 3 eggs & beat them well with a little cream & Catchup then
put it to the Collops & shake them over the fire before you
send them up squeeze in the juice of half a Lemon.
You must make force'd meat Balls & boil them in milk

To make a bread Pudding

Cut your fine stale bread very thin boil a pint of milk
& put it to the bread & let it stand till it is cold then week=
en it to your taste & put to it 4 eggs yolks & whites well beat
one spoonful of Sack & rose water mix't beat it well together
till it is as thin as batter for Pancakes, butter your wood
dish very well & put the Pudding into it flour the top & tye

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

To make Jelly's

Take a quart of Calves foot jelly of a moderate thickness
put to it a pint of the best white wine & juice of four
Oranges, then sweeten it to your taste, then set it over a slow
fire, when it is just warm, beat the whites of 6 eggs & a little
Lemmon peel very small, keep stirring it all the time till it boils
up 3 or 4 times, rub your bag with lemmon skin, then put your
jelly into the bag 3 or 4 times till you see it come clear.

To make seed Cake

Take two pound of flour, 2 pound of butter one pound of trible
refine sugar 18 eggs the whites of 9 taken out and a quarter
of a Pint of rose water two pennyworth of Carraway seeds.

To make Cakes

Take one pound of flour well dry'd 9 ounces of butter set
by the Fire to melt a quarter of a pound of sugar one Nutmeg
half a pound of currans the Yolk of one egg one spoonfull
of good yeast beat the egg by it self then the egg & yeast together
this quantity will make 20 Cakes 3 quarters of an hour will
bake them..

folio 3 verso || folio 4 recto

To make Biscuits

Take 3 quarters of a pound of flour well dry'd 9 eggs beat the
white to a thick froth then put in the Yolks beat them together
with a pound and half a quarter of sugar fine beat the grated

skins of two large lemons beat them together above an hour then leisurely put in the flour & last a good spoonful of rose water beat all well together & put into your tinns well butterd a quarter of an hour in a quick oven bakes them.

To make Plumb Cakes

Take 4 pound of flour & 8 eggs take out 4 of the whites 2 pound of Currans one pound of butter & a quart of cream melt the butter in the cream a pint of Yeast & a nutmeg a spoonful of Sack or Orange flower water a little salt & some sugar set them before the fire rise.

To make Queen Cakes

Take a pound of butter & a pound of sugar work it with your hand till it be ready to drop then put to it 12 spoonfuls of cream 5 eggs well beat 3 spoonfuls of sack two of rose water one lemon skin grated mix them all

together then put in better than a pound of flour and a pound and quarter of well pickt currans or half a pound of Caraway seeds mix them well together & put them in pans well butterd and bake them in quick oven.

To makes Nuns Biscuits

Take a pound of Almonds & the whites of 3 eggs, beat them to a froth & as it rises mix it with the Almonds, then take the yolks with near a pound of sugar, & beat them till they are white, then put the Almonds to them a quarter of a pound of flour & the rind of two lemon.

To make Raisin Wine

Take 4 pound of Raisins of the Sun, 2 pound of Malaga to a Gallon of Water, they must be well pickt & chopt let them stand in the Water 10 or 12 days at least, stir them up every morning & evening, keep them close coverd then press them out & put the liquor into the Vessel adding the whites of 2 eggs to every Gallon & a little fine flour beat up with a whisk, then stop it up close for 6 months & if fine bottle it.

folio 4 verso || folio 5 recto

To make an Orange Pudding

Take a pint of the pulp of Oranges clear from seeds & strings put to it eleven ounces of sugar 5 eggs leaving out one white grate in the rind of 3 oranges & half a quarter of a pound of Naples biscuits put to them two ounces of melted butter mix all well together & put into the dish a thin paste 3 quarters of an hour will bake it.

To make Bath Buns

Take 4 spoonfuls of milk 4 spoonfuls of Yeast & 4 eggs beat them well together then put in half a pound of melted butter mix in flour till it be of a thickness to leave the pot side set it near the fire to rise for quarter of an hour then mix into it half a pound of Carraway seeds or comfitts take it up with a spoon & drop it on to papers set it into the Oven without working.

To make Quaking Pudding

Take a good spoonfull of flour 6 eggs well beat a pint of cream sweeten it to your taste, a little nutmeg put in just as you put it into the cloth or it will be apt to sink to the bottom butter the cloth well & strew a little flour over it, it will take near an hour boiling & must be often turn'd in the pot a little sack and sugar in the melted butter for sauce

Cream Cheese Mrs Jessape

Take 3 quarts of new milk & one quart & half a pint of cream make of a due heat by mixing warm water then put a spoonfull of good Rennet stir it & cover till it comes take up with a skimming dish without breaking & lay it in a cloth in a sieve, after a layer of curd throw a little cold water then take up another layer & so on cover up till all the Whey be run away then put it into a Vatt & lay a small wright upon it sprinkle with a little salt & lay it in dry cloths in a cool place & shift the cloths twice a day for 10 or 12 days till ripe enough for use.

folio 5 verso || folio 6 recto

To make a Tansey

Take a pint of Cream & boil it with a little mace & 8 eggs leaving out 3 whites grate a little bread & half a little

Nutmeg sweeten it to your taste & colour it with spinnage juice put in as much juice of Tansey as will give it a taste mix all these together & butter a sheet of writing paper to put under it in the pan the cream is not to be mixt with the rest of the things till it is cold

To Fricassee Chickens Mrs Plumpton

Skin your Chickens & cut them in peices & lay them in milk & water for two hours then boil them in fair water till they are tender strain of the water & pick out all the bitts of black or crums then take to half a pint of cream the yolks of 2 eggs a peice of butter worked in flour grate in some nutmeg & a little mace put all together in a stew pan & keep it shaking & before you put it in your dish squease in some lemmon & serve it up put in salt to your taste

To make Catchup

Take the large Mushrooms pick them & cut of the dirty part of the stems & slice them very thin then lay them in an earthen pot & sprinkle a good handfull of salt over them let them lay in the salt 24 hours then boil them till all the gravey will come out strain it & let it stand a little while to settle then pour of the clear & boil it on a slow fire for an hour with Pepper Mace & Ginger when cold bottle it up if it should not be salt enough for keeping you may put more in the last boiling.

To salt Hams

Mix a little salt petre with some common salt & rub your Hams with it for about a quarter of an hour then take 3 pints of white salt a pound & half of coarse brown sugar six pennyworth of salt petre. divide your salt petre into 3 parts & take one of the three parts & rub upon your two hams very well then take the sugar white salt & the two remaining parts of salt petre & melt in a pan for a quarter of an hour stirring it continually with some strong thing to pre=

folio 6 verso || folio 7 recto

=vent its burning when it begins to grow hard & crumbly turn it clean out on a board & assoon as it is cool enough to handle take it & rub first on the rinde side of the 2 hams & then in the other rubbing them with all your strength for two hours at least till the Hams are soft & as It were almost on a lather

& all the stuff desolved on them. then take them & lay them in a Bowl or trough with the rinde side downwards & lay all the stuff upon them that is left & turn them every two days layding the brine upon them they must lay a month in the trough then hang them for a month in a Chimney where there is not too hot a fire. then colour them with gunpowder & sweet oil rubbing them well with a woolen cloth till no black will come off when you boil them put them into the kettle when the water boils with hay under them & hay ~~upom~~ upon them let them boil 2 hours at least you must turn them 2 or 3 times in boiling

To make Fritters

Take 4 eggs leaving out one of the whites one spoonful of Yeast a little grated bread melt a little butter in milk mix them all together with as much flour as will thicken them

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

White Soup

Take a knuckle of Veal & a scrag of Mutton & boil them very well with 2 or 3 onions, 2 or 3 roots of Celery 2 or 3 blades of mace a quarter of a pound of ground rice & a little cream, boil it to a proper thickness & then strain it through a hair sieve put it in a clean stew pan & add to it a pint of thick cream & give it just another boil & skim it well when you dish it up put in about a score small onions fry'd brown in butter & well drained for fear of discolouring it. add toasted bread cut in small squares.

Cream Curds

Take of bleu milk & water of each two Quarts let it boil when it boils put in a quart of cream & a quart of sow'r butter milk 7 eggs well beat set it over a slow fire for a little while as the curds rise dash them with a little milk & water take them up with a scummer & lay in a sieve with a cloth in it if too stiff mix a little cream.

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To preserve Oranges whole

Take your Oranges & scrape or rasp of the outward rinde make a hole in the top & take out all the inside meat throw them

into spring water as you do them shifting the water very often when they have laid in the water 3 or 4 hours boil them in spring water till they are tender changing the water till the bitterness is quite gone off then drain them well from the water & make a syrup for them of a pound of double refined sugar to a pound of Oranges a pint of water & the juice of one Lemmon put them into a deep pot & pour the syrup on them boiling hot cover them up & set them by & every other day make the syrup boiling hot & pour it on again this do for nine days & on the ninth day boil the Oranges in the syrup till they look clear, then set them to drain till they are quite dry then put them into deep pots that will hold but one Orange a peice & cover them with the syrup made as before added to that the Oranges was scalded with which must boil half an hour & give the Oranges a boil in it having put some pippins into the water which you made the syrup of or pippin jelly.

Seed Biscuits

Take a pound of flour well dried as much new milk as will make it to a stiff paste a quarter of a pound of butter melt it in your milk and let it stand till it is no warmer than new milk better than a spoonful of good Yeast & as many seeds as you like make your paste pretty thick stiff you may put a little sugar if you like it roll your biscuits as you like as to thickness & bake them.

Cyprus Wine

To a quarter of a hundred of Smyrna currans put 6 Gallons of cold water put them into a tub stir them well once or twice a day to make them work it must stand 3 weeks or till the sweetness of the currans be pretty well gone off. dran it off into a Barrell & let it stand 6 months before you bottle it the best time to make it, is in March or April while it is working keep it coverd.

To make Elder Wine

Take 20 pounds of Mallagoe Raisins shred them & put to them 20 quarts of boiling water & let it stand 12 days

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stirring it well every day then strain it from the Raisins & put to every 20 quarts of this Liquor 3 quarts of syrup of elder put it in your Barrell & when it has done working

clay it down & let it stand 4 or 5 months before you bottle it.
To make your syrup you must put Elder berries in a pan
over a slow fire & pour of the juice through a sieve as it
comes out & put to every quart a pound of sugar & boil it
& skim it well. when you put your wine into the Barrell
to every 10 Gallons put a pint of good brandy.

Cowslip Wine

Take 24 quarts of water put to it 14 pound of fine sugar
then set it on the fire & boil it for an hour, keeping it scumming
as the scum rises, when you can scum it no more put in the
yolks white s of 4 eggs well beaten, after them a quart of cold
water, let it boil till the eggs come hard up, then scum them
off & your liquor will be clear, then set it to cool when
cold put in 5 pecks of cowslips well pick'd & with them 2
spoonfuls of light Yest stir it well twice a day for 3 days
together, then put in 4 lemmons sliced peel & all & seven Ounzes
of Syrup of Citron 1 quart of sack & a pint of white wine

if you please then tun it up & let there be room in the Cask
for the Cowslips to rise let it stand a month & bottle it
The Cask must be bunged up close.

Raisin Wine

To every Hogshead of Water you must put 4 hundred weight
of Mallago raisins & in proportion to any lesser quantity
you intend to make pick your Raisins from the stalks
& chop them small boil your water half an hour or rather
more with some of the stalk in it they give it an agreable
taste let the water stand till it is new milk warm then
put your fruit to it & stir it 2 or 3 times a day for 10 or
12 days together then strain off the liquor & press out all
the juice of the Raisins smoke your cask with brimstone
& tun up the liquor lit it stand unstopt 8 or 9 days till
it has done hissing then close up the cask & let it stand
in the Vessel 3 quarters of a Year before you bottle it
seven pounds of Raisins to a Gallon Wine measure is a
right proportion when you put it together.

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To make Elder Wine

To every Gallon of water wine measure put 5 pounds of
Smyrna Raisins pick them clean and put them into cold
water the softest water is the best provided it be very clear

stir them well together & let them stand infused for 10 or 12 days stirring them twice every day, against the end of the days get ready the elder juice, the berries being full ripe & gathered dry strip them from their stalks & put them into a Pitcher close stopt & set into a pot or kettle of water to boil gently till they are soft & tender then strain them through a sieve or open canvass after the ten or twelve days strain the Raison liquor through a hair sieve cloth in a press or through a broad sieve & the pulp may be squeez'd with your hands to get the liquor clean out then measure it into a pail & to every Gallon of the liquor put half a pint rather less than more of the straind elder juice & pour it together into the Vessel till it be top full it will sufficiently mix itself in the pouring in & will

quickly work with a head like Yest upon Beer or Ale in a day or two it will settle a little & the burring will abate & the liquor subside a little which should then ~~the~~ be again fill'd up with fresh liquor kept for that purpose in about a week or ten days or sooner a tile may be laid loose upon the bung hole & in another week or thereabouts according as you shall percieve the abateing of the barring the bung hole should be stopt with a Cork & clay it over to keep it tight but there must be a peg hole in the top of the Vessel to give it vent now & then till the ferment is quite over which must be lookt on & open'd once or twice a day as occasion shall shew. when you percieve it well settled stop up the Vent hole for good your Vessel should be strong & tight & Iron hooped it will keep as long as you please a small Vessel you may tap in 3 months but a hogshead is better if you let it stand a Year when you tap it, it must not be too low elscé it will be very thick for there are many lees. the Raisons when weigh'd may be put into the water without picking but after you have

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stir'd them well you must skim of the stalks & light Raisons & next when you infuse them & again when you have stir'd them. The Pot or kettle of water which the pitcher is placed to boil in must be filld up from time to time with boiling water as the water decreaseth & if the pitcher holds about two Gallons of berries if they are kept boiling for three hours it may be sufficient but you will always know when they are enough boild if upon opening the pitcher you find the berries shrivel'd & dry upon the top & the pot full of juice upon stirring them gently with a stick. The best method of straining them is through a bag made of Cheese cloth in the shape of a jelly bag & you may squeeze or press the bag to get the juice out. when the Raisins are sufficient- -ly

infused & ready to be pressed you must strain off the liquor from them into a clean tub & the raisins must be put into a hair bag filld very light & sew'd up & then put into a press & squeezed & turned & squeeze'd again till they are quite dry & the liquor put to the rest after the liquor is mixt with its proper proportion of elder juice & put into the

Vessel it will immediately begin to work & then it must be tended & fill'd up twice in 24 hours to encourage the working besides the Vent hole it will be proper to have a larger hole about the bigness of a Pint cork on the other side the bung hole opposite to the Vent peg by which at any time by opening the Vent peg you may at ~~any time~~ fill up the Vessel with a small funnel without disturbing the liquor. the elder wine after it hath lain 6 months on the gross Leis should be Rack'd off in the first settled ~~Weather~~ & clear weather in april or thereabouts & the Hogshead should be fill'd up either with wine of the same Year which you have reserved in small Vessels for that purpose, or with some you have by you, but it should be allways fine & the best you have, in the September or October following according as the Weather sutes you should Rack it off a second time & fill up as before if you propose to let it be two years old before you drink it you need not rack it till you prepare it for drinking but if you would begin at 10 months you must rack it

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a third time about March or april & put into it the whites of 10 or 11 eggs well beaten & mixt up with the wine & forced in the hogshead & it will fall fine in about 3 weeks time & be fit for bottling. if upon piercing it you draw off 3 or 4 Gallons as you want it, it will be the finer & more quiet in the bottling. you must observe that this Wine must be allways forced in this manner before it is fit for bottling.

To keep red Goosberries for Tarts

To every pound of Goosberries put a quarter of a pound of the juice of currans & 3 quarters of a pound of sugar boil them till you think them enough then put Mutton fat over them to keep them.

Currant Jelly

~~As many pounds of sugar as you would do dip in water & boil candy height to every pound of Sugar a pound & quarter of Currants throw them into the sugar let them boil till they~~

~~burst & the juice comes out then as hot as you can run it through a beggars crape bag.~~

To make Vinigar

To every Gallon of water put a pound of the coarsest sugar you can buy stir it well together & boil it one hour & skim it well when almost cold toast a peice of bread & spread it on both sides with Yeast & put into it, when it rises with a white head tun it into your Vessel which must be hooped with Iron then set it in the sun till it grows sower cover the bung hole with a tyle it must stand one Year before it is used but if longer the better. if you add a few pounds more sugar the Vinegar will be the sharper.

Peas Soup

Take a peck of peas boil half in 3 quarts of spring water with a role of bread boil them enough & then strain them & bruise the pulp through a sieve have ready some spin=
=age & lettice a little mint & some Onion stew it all in fresh butter & then put the liquor to it & boil it very well with the remainder of the Peas you left out put pepper and salt to your taste.

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Scotch Collops white

Take Veal & cut it in thin peices & beat them well & stew them in as much white gravey as will cover them with an Onion a little Mace & an Anchovey well washed when stew'd enough have ready the Yolks of 2 or 3 eggs with a little salt & nutmeg 3 or 4 spoonfulls of thick cream & keep them stirring till they are thick then toss in a little ^ juice of lemmon & a few Mushrooms with a little melted butter melted very thick which keeps them from turning then dish them up.

To stew Carp white

Take a pint of white wine & half a pint of water 3 or 4 anchovies 2 or 3 shallots with an onion 3 cloves of Garlick if small a small bunch of sweet herbs winter savory parsley Thyme a Bay leaf or 2 mace cloves whole ginger a little salt pepper & horse raddish set your carp over the fire to boil slow when they are stew'd enough take the liquor & thick=
=en it with a quarter of a pint of cream the yolks of 2

eggs a little butter the juice of one Lemmon then put the Fish into the dish & serve it up.

To stew Carp brown

Take a brace of Carp wash and clean them very well saving the blood make a pint of pale gravey from a pound of Neck beef then put the gravey in the stew pan to your Carp with a bunch of sweet herbs, lemmon peel a large Onion stuck with cloves, mace, white & Jamaica pepper 2 anchovies 2 or 3 spoonfulls of Vinigar let all these stand 3 or 4 hours before you set them on the fire turning them often when about have stew'd & turn'd put in a pint of red wine when enough put them in the dish you serve them up in then strain off the sauce & put near half a pound of butter & a little flour with half a Nutmeg grated into it then shake it well together & pour it over your Carp.

To make Fish sauce without gravey

Take a pint of water & put in it 2 onions stuck with Cloves 2 blades of mace a peice of horse raddish lemmon

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peal a bunch of sweet herbs 2 anchovies & 2 or 3 spoonfulls of Mushroom pickle let all these stew together some time then work some butter & flour & thicken it as you like you may add Lobster, Crab, shrimps or Oysters.

Soup Maigre

Take 3 or 4 hard Cabbage Lettice, a handful of sorrel, the same of Spinage, Beet leaves, Cherville, & pursley. 2 or 3 onions wash them all clean & cut them small, take a stew pan & put in about a quarter of a pound or a little more of fresh butter, at the same time put the herbs into the stew pan, & let them stew over a slow fire for half an hour, or till the herbs are very tender covering the pan as close as possible, please to add 7 or 8 Cucumbers cut small, after which pour over your herbs about 3 pints of boiling water, & at the same time put in a pint & half of peas with a crust of bread, let the whole boil about an hour & half, season ti with pepper & salt to your tast & serve it up. add a bunch of sweet herbs.

A Lobster Pye

Take the Fish from the claws & tail, slice it into small pieces season it with pepper salt & mace, a couple of Marrow bones cut the marrow into lumps, dip it in the Yolks of eggs then have ready savoury herbs shred small, some of of your lobster & marrow make into balls with the yolks of eggs, then lay your Lobster marrow & balls into the pye with blades of mace & butter, when it is baked, have ready gravey, & a quarter of a pint of white wine, ster in a peice of butter & the yolks of 2 eggs to the meat that is in the body of the lobster the juice of half a lemmon or more to your tast then set it on the fire then put it into the pye & serve it up.

To smoak Beef

Take a peice of Beef rub it on all sides with salt, then wet it with Vinegar, & let it lye thrice 24 hours during which time it msut be turned every evening & basted with a spoon in its own pickle, it is best smoked with wood.

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To Pickle Pork

Take the middle of a fat Hog cut out all the bones & leave very little lean rub it well with salt & after you have rubbed the powdering tub with salt & coverd the bottom with salt cut the Pork as near as you can to the size of your tub that it may lye close put peices to fill up press it down as close as possible with common salt & a little salt petre (3 ounces of salt petre will be enough for the middle of a large Hog) do the same between every layr of Pork keep the top covered with salt till the Brine risest where the brine does not rise it will rust if the brine should not rise in two months you must put a very strong brine to it, it will be fit to eat in 7 or 8 months but it is best after laying a Year the Hog must be scalded not singed

To Cure Bacon by Doctor Gowge

Take a pound and half of the brownest sugar & lay it with your hand upon the Bacon let it lay on ten or twelve hours before you salt it, then take common salt & salt it

after you have salted it rub on a quarter of a pound of salt petre & let it lie ten days [^]but turn it sometimes then wash

it all over with Ale & afterwards set it up to drain till it is dry then take two pounds of Bay salt dried & well beaten & half a pound of sugar & rub it over the Bacon but reserve a little to mix with twelve pennyworth of Cochineal beaten very fine to rub over the Bacon at the last then let it lie a night & when you hang it up rub the Cochineal all over with your hand to make it look more equal

To make Bread

To a quarter of a Peck of flour rub in a quarter of a pound of Butter 3 eggs leaving out one of the yolks refine your Yeast in cold water & make your Bread of half milk half water dont make your paste very ~~thick~~ stiff & work it pretty well in flour let it stand to rise 3 hours it will be better if you work it over again an hour before you set it into the Oven which shou'd be pretty quick.

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To salt Hams & Tongues

Take 4 Gallons of water put into it as much common salt as will make it bear an egg then put into it 2 pounds of Bay salt & let it boil then take it off the fire & put into it half a pound of salt petre then let it stand to be cold then put in your Hams & Tongues & let them lye 3 weeks then hang them in a Chimney to dry.

To Pot Lobsters

Boil your Lobsters not quite so much as for common eating then take out the Tails & Claws if not watry & lay them in a cloth to dry. season each piece with mace cloves & salt finely beaten according to your tast leave room in your pot for Butter which must be the best & clarified & pour it over them till they are cover'd an inch then let them bake an hour & half in a pretty hot oven the pot must be cover'd with past let them stand half an hour after they come out of the Oven then shake the pot till the butter stands still next day pour clarified butter over them an inch deep. they will

keep it well seasoned two months but are fit to eat as soon as the butter is cold.

Slip Coat Cheese

Take 4 Quarts of milk warm from the Cow put it to it a quart of Cream cold & a pint of cold water mix them well together & put in a spoonful of good Rennet when it is come lay it gently in a strainer without breaking the curd then press it in a Vatt the first hour you must put only one pound weight on them & for an hour longer then take it out of the Vatt & salt it & turn it & put it in again after that lay 3 pound weigh upon it & then take it out & lay it in a wet cloth shifting it twice a day for ten days & then it will be fit for eating.

The Winter Cheeses are made the same way only leaving out the water & wetting the cloth in hot water instead of cold.

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To Friccasiee Chickens Mrs Rudd

Take two or three Chickens just as in size skin & cut them into peices put them in a close saucepan with one Onion stuck wth cloves one blade of mace white pepper one Anchovie a little salt a peice of butter with just as much water as will cover them set over a stove fire till you think them stew'd enough then strain off the gravy. to half a Pint of thick cream the Yolks of 2 eggs a little butter rowl'd in flour stir them all together till it is as thick as you please just as you dish it up put in your Mushrooms & if you have no Mushrooms cut a little lemmon small without the peel.

To Preserve Oranges whole

Take the largest and best Oranges pare them nicely thin & smooth throw them into fair water 3 or 4 hours then boil them in soft water till they are tender every Orange must be tied single in a soft rag when you take them out put them in cold water when they are cool cut a little round hole in the end and with a tea spoon scoop out all the seeds and skins have ready boild a thin syrrop made with

double refined sugar enough to fill & cover them put them into a wide mouth'd pot or glass Jar pour hot syrrop upon them twice a day & c keep them coverd do this 3 or 4 days together & when they look clear drain them from this syrrop & put them into what pots you design filling them up

with pippin Jelly & cover them with it, they are very good filled with smooth marmalade of Orange.

Pippin Jelly

Take Pippins or John Apples pare and quarter them & to every pound of Apples put a quart of spring water let them boil on a quick fire till the apples are soft then run it through a jelly bag 2 or 3 times then take to every wine pint of this liquor 3 quarters of a pound of double refined sugar. Set it on a quick fire & let it boil very fast scumming it clean then have ready some clear juice of Orange or Lemmon to give it a sharp tast let it have one boil after the juice is in.

To make Goosberry Vinegar

Let your Gooseberrys be very ripe then take to every good half peck of gooseberry's well bruised 4 Quarts of cold water that will bear Soup & put them into a Barrell & set

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your Barrell where the heat of the fire can come to it lay=
=ing a paper upon the Bung hole & an old peice of a Couverlet upon it stir up the berry's morning and Evening two days then let it stand allmost 3 weeks til the berrys come to the top & smell sour. Rack it clear from the gooseberrys & to every gallon of liquor put in a pound of 5^d sugar rince out the barrell clean from the skins & when your sugar is desolved put it again into your barrell & with a little yeast, make a paper full of pin holes fast upon the bung hole & set in your cellar, use none of it till allmost Xmas. never put in worse than 4^d sugar nor less than a *Pound* to a gallon.

To make Tart Paste

Take ~~a..ke..p~~ a pound of flour & half a pound of butter and two eggs, break your eggs into your flour, then work in the butter as light as possible, for the less you handle ypast the better, rowl the past, then & have ready some white of eggs well beat, take a feather and dip into it & do it thin over your past lids, after that grate a little fine sugar over them.

To distill Alliker

Take a Gallon of Alliker two nutmegs a quarter of an Ounce of mace & cloves together and a handfull of salt; distill'd in an Alimbeck & kept a year before it is used for Pickled Mushroom

To Pickle Mushrooms

Take your Mushrooms skin & pick them very clean then boil them very well in salt & water then take them out of the Water & steep them 12 hours in Alliker before you put them into pickle pour your distill'd Alliker cold upon them put them into small glasses & keep them close cork'd.

To Pickle Girkins

Rub off the black spots with a little salt & water, then boil salt & water together, & pour hot upon the Girkins, twice a day (cover them close) if the first gathering they will be green in nine days. then boil Alliker with spices & pour it hot upon them after they have laid upon a sieve to drain from the salt & water a few hours. let them stand close cover'd for a week or ten day's & ^{if you find} ^{them} not green nor crisp enough, heat the pickle & pour it hot upon them again & Cork them up.

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To make Dutch Govers

Take a Quart of Cream and one *pound* of butter melt them together, then take 2 pound of flour, beat them together then take 12 eggs beat well & strain them through a sieve then mix them with two spoonfulls of yeast cover it close & let it stand two hours by the Fire then bake them over a good fire.

Docter Willmots Fish sauce

Take two spoonfulls of Vinegar two spoonfulls of Walnut pickle, lay two Anchovies in it to desolve, make this when the Anchovies are desolved, very thick with butter. if this be sharper than you like it lessen the quantity of Vinegar & make it up with water, if you choose flour in your butter let it be well work'd into the butter or it will run in lumps When you have Lobster or Crab to put in steep the Anchovies in water only, to melt the Quantity of butter you design and add the juice of a Lemmon. make the Sauce pretty thick.

To make a Tansey Mrs Twistleton

Take 6 eggs, & the crumb of an old penny loaf & ~~two~~ one thirds of a Pint of spinnage juice to 3 spoonfulls of the juice of Tansey & one spoonfull of the juice of sorrell, mix all these well together & then sweeten it to your taste & boil them well together over a slow fire till it be very stiff as a hasty pudding & leaves the pan, then turn it out into your tin, & bake it over a stove over a slow fire till 'tis half enough then turn it out, & Brown it with a Sala=
=mander for use.

add a little brandy, & lemmon peel & nutmeg as you think proper and 6 ounces of butter melted in the tansey when you put it into the pan.

Minced Pyes

Take a large Tongue, cut off the Root parboil the tongue then blanch & mince it very fine and small take 3 pounds of Beef suet, skin it well & break it, a few apples pared & cut from the core, chop all these small season them with half an ounce of cinnamon half a quarter of an Ounce of cloves a little pepper and salt, the rind of a Lemmon minced small & half a *pound* of succet sliced one *pound* of powder sugar & 3 *pounds* of currans

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mix these together & spread them in a stone dish & turn it *with* a spoon every day. when used put a spoonfull of sack into every pye.

To Stew Cabbage

Take a white Cabbage & drain it very well from the water put it in a stew pan & add in by degrees a gill of cream let it stew about a quarter of an hour then put in a lump of butter a little pepper & salt & half a spoonfull of Vineger if it is a large Cabbage you must double the ingredients

To Pot Lobsters

Take ten Lobsters, let them boil half a quarter of an hour then take off the Claws & tails take out the gut that is in the tail, & likewise the shells, bruise *the* Fish as little as possible, then take a little common salt & as much salt petre & a little bay salt. a quarter of an ounce of mace, a quarter of an ounce of nuttmegs half a quarter of an ounce of cloves, half an Ounce of white pepper, a little ginger, beat the seasoning, then mix it with the the salt, season your Lobsters in the pot a layer of butter a layer of Lobster

& a layer of seasoning & so in till your pot is full. please to let a layer of butter be put upon the top of your Lobsters and lay a paper over them and a thin paste over the paper. then send them to the Oven, two hours or two hours & half will bake them when they are baked pour off the butter & press them as hard as you can till not more will come from them, let them stand till they are cold then clarifies as much fresh butter as fill your potts put a little of your butter *which* came from them to colour the rest. but not too much lay a paper over them while hot which will make it stick 'close

To make sauce for Herrings

Take a pint of gravey, an Onion, some whole pepper & ten heads of Herrings, l set them lay in a sauce pan over the fire, & let stew till the heads are near enough then put in a pint of ale & let them stew a while longer then strain off the liquor & thicken it with butter & a little flour

To make an Orange Pudding

Take the peals of 8 Seville Oranges, you must take care of the iuice, boil your Oraⁿge peals in soft water & shift them 3 times in different waters, when the are tender

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beat them in a marble mortar to a pulp you must put the iuice of a Lemmon into your pudding with the Orange iuice & 8 eggs beat & strain'd & half a pound of butter sweeten it to your taste, with fine sugar.

To Cure Hams & Tongues ~~Lady Cayley~~ Mr Ibbetson

Take a fresh Ham put it into spring water for two hours then salt it with one pound of bay salt 3 ounces of salt petre 4 ounces of brown sugar make the two salts pretty hot, then mix them with the sugar & rub the Ham well with it lay the Ham upon a Table a little sloping & put a good weight upon it for 5 days then turn it & rub it again with the salt & put it upon the Table 5 days longer, get a Hogshead & knock out ~~the bottom~~ one end take the Ham, wipe it well with a cloth & hang it in the Vessell put two handfulls of Juniper berries upon a pan of wood embers or Charcoal & set it under the Ham & let it smoke 3 or 4 hours the Hogshead must be covered up close with a blanket or some such thing then take out the Ham & hang it in a Chimney to dry.

To Dry Apricocks

Take 4 dozen & half of Apricocks of the largest size stone and pare them, then cover them all over with 4 pounds of sugar finely beaten, put some of the sugar on them as you pare them the rest after, let them lie 4 days hours till the sugar is allmost melted then set them on a slow fire till all is melted then boil them but not too fast, as they grow tender take them out & put them on an Earthen plate till the rest be done then put them into the pan you took out first & let them all have a boil together. put a paper on them close, let them stand a day or two then make them very hot but not boil them. put the paper on them as before let them stand two days and lay them on Earthen plates in a stove with as little syrrop on them as you can turn them every day till they are dry & scrape off the sugar as you them, & lay them between papers. let them be put in papers before they
N. put your Apricocks on a sieve to drain before they are put on plates as the syrrop makes them clammy.

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To make Bath Cakes Mrs Twisleton

Take 4 yolks & whites of eggs take a quarter of a pound of flour well dry'd, 4 spoonfulls of yeast 2 spoonfulls of sack stir'd together & set before the Fire to rise, then mix up 3 quarters of a pound of flour half a pound of butter rowld like parte, then stir all together like a puddding but much thicker & put in a hot Oven, half an hour will bake them.

To make Syrr^up of Lemmons

Take a pint of the juice of Lemmons after 'tis straind & stood to be very clear, take a pound & half of double refined Sugar finely beat, & put a pint of water to the sugar, when it is dissolved let it boil till it be a thick syrrop, near to candy height then pour in your juice of Lemmons & stir it slowly till it comes to boil, let it simmer 5 minutes then put it into a china bason & stir it till it is allmost cold put it into wide mouthed bottles and tye it with a leather prick'd full of pinholes.

To dry Cherries

To every 5 pounds of Cherries stoned put one pound of Loaf sugar, put the Cherries into the preserving pan with a [^]very little water make them scalding hot take them immediately out of the pan & dry them then put them into the pan again strewing the Sugar between every layer of Cherries let it stand to melt & then set it on the fire & make it scalding hot so as before which must be done twice or thrice with the sugar then drain them from the syrrop & lay them singly to dry in the sun on sieves when they are dry throw them into cold water & pour it from then the same moment & dry then with a cloth; set them again in the hot sun till very dry & then ~~dry~~ keep them in a dry place.

To make Ratifia

Take a hundred Apricock Kernelles, bruise them & pat them into a quart of french brandy & let them stand 15 days stirring it twice a day put half a dram of cinnamon & 3 or 4 Orange flowers let it stand a fortnight, then put to it 8 ounces

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of white sugar candy, strain it through a Jelly bag till it is very fine & bottle it for use
I think two Ounces of sugar candy sufficient for this quantity.

To make a Trifle

Cover your dish at the bottom with Savoy biscuits, then pour in as much white wine as to cover the biscuits, let it stand about an hour, that the biscuits may soak up the Wine but you must not stir them, strew in some Citron Orange & Lemmon peel, 2 ounces of blanched Almonds cut in little peices & some of them beaten fine, then make boil'd custard & pour hot upon it, make your custard thus, to a quart of cream take the yolks of 12 eggs boil your cream & let it stand to cool a little, then put in your eggs & thicken it over the Fire, then make a whipt sullibub & lay the froth upon the Custard pretty high, your custard must be cold before you put your sullibub upon it. let the froth of your sullibub be put upon a sieve to drain it before it be put on.

Fish sauce Mrs Twisleton

Take two or three Anchovies & take out the bones, put them into a pint of water, & put in a small Onion stuck with 2 or 3 cloves, & a blade of mace, a bit of Lemmon peel & a little horse-raddish, then let it boil till it tastes well, strain it out & put in the Anchovies chopped small with a peice of Onion & a little nutmeg grated which makes the Anchovies to dissolve, then put them into the water which was boile d & put in what butter you please. but you must put a little flour in your butter to thicken your sauce, & 3 or 4 spoonfulls of good gravey, & a spoonfull of white wine, you may squeeze in a little lemmon juice or put in a little Vinegar or catchup.

To make Lemmon cheesecakes or a Lemmon pudding

Take the parings of 2 Lemmons, boil them in water till the bitterness is out, then take the white clear from the rind & beat the rind in a mortar. to this quantity put half a pound of Almonds beat small, with half a pound double refined sugar ten yolks of eggs & 5 whites, three quarters of a *pound* of butter

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melted without water, & put it in not hot, you may squeeze in the juice of a Lemon & three spoonfulls of Orange flower or Rose water.

To make Cheesecakes

Take 3 pints of new milk & one pint of Cream 3 eggs beat alltogether & set it over a slow fire till it is turn'd then pour it into a pan of cold water till the curd rises then take it off & mix a little butter in after it has drain'd on a sieve sweeten it to your taste & add a little Lemon peel shred fine.

A Rice Pudding

Take half a pound of Rice half cree it in a quart of milk when it is cold put to it 5 eggs well beat a jill of Cream a little Lemon peel shred fine half a nutmeg grated half a *pound* of butter & half a pound of sugar mix them well together put them into your dish with a little salt & bake it with a paste round your dish have a little rose water butter & sugar to pour over it you may prick into it candyied Lemon or Citron if you please.
half the above quantity will make a pudding for a side dish

Fish Sauce Lady St Quintin

Take 3 Anchovies chop them very fine put them to about a quarter of a pint of Veal gravey, role about half a pound of fresh butter into flour so that the whole may be thickened, when done set the whole upon the fire, keep it stirring all the time till it boils, seasun it with pepper and salt & when ready squease the juice of a Lemmon into it & serve it hot.

Rice Cakes Mrs Fysh

Take 15 eggs leave out the whites one pound of Sugar beat & sifted 9 ounces of ground rince & a few carraway seeds the eggs must be beat a long time alone put in the sugar till it looks white then the rice very well mixt then the seeds & not let it stand before it goes into the Oven which must be quick An hour & a quarter will bake this Cake.

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Soup Santi

Take part of a knuckle of Veal a small scrag of Mutton & 3 pounds of a Buttock of Beef, put these into a pot with about a Gallon & a half of water, let it be scum'd clean, then put in 2 heads of cellery 2 Leeks one Carrot 2 large onions 1 parsnip & a little spice, let all boil till on third be consumed, then take a pound & half of a fillet of Veal & half a pound of Ham cut them in slices, & put them in a stew pan ^{^ over a stove} & let them stew till the bottom of the pan be of the colour of gold, then put in the broth & let it boil about half an hour, after that strain it off, then cut two heads of cellery 2 of endive 1 Leek in small peices, with 3 Cabbage Lettuce, blanch them in hot water strain them off & put them into the soup pot & pour in the liquor that you strain'd off before, let all boil together about

half an hour then serve it with a crust of french bread in the dish.

To salt Bacon Lady Cayley

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

but the two hind legs, take to a Hog that weighs 18 stone 4 pounds of Bay salt, & 4 pounds of common salt half a pound of salt petre & a pound of coarse sugar, mix them all well together then divide them in half, with one half take a little every day & rub well over your Fitches in every place, that your half salt may last a week then take the upper flitch & lay it undermost & rub all your other half salt upon them very well clap the salt down well with your hands & cram it in the bone & shank let it lye another week then dry it in your Kitchen you may give the Heads a little salt & lay them in the Pickle that drains from the Bacon.

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To make Muffins

Take 4 pounds of flour well dry'd, 6 eggs, 6 spoonfulls of yeast 2 Quarts of blew milk & water warm (3 pints of it milk & one water) & a little salt, beat these all together for above half an hour, then dridge with flour & set them before the Fire to rise for 2 hours, then beat them again, & m take it up & drop upon a Bakestone with a spoon, & bake them, dridge the stone with flour for every cake.

To Pickle Wallnuts

Take 2 hundred of large Wallnutts, rub them with a peice of Coarse flannell & salt, then run a Knitting neadle through the long way of the nutts, & put them into a stone Jar, fill your Jar above 3 parts full then make a Pickle of water & salt strong enough to bear an egg, boil it & stir it as it boils then pour it boiling hot upon the nutts store them close down

with a peice of double coarse flannell & a brick bat on the top, the next day make a fresh pickle not quite so strong as the first, & so do for ten days. the eleventh day drain them into a large sieve, then wipe them lightly & put them into your Jar with a quart of mustard seed & 2 large handfulls of cloves of Garlick, strew it in as you fill your Jarr, when your Jarr is allmost full then cover the top of the nutts with vine leaves very thick then make your pickle with half white wine Vinegar & half Rape Vinegar, boil it & pour it boiling hot upon the Nutts. store them close down for 2 days then cover your

Jarr with a bladder & a leather, open them in a months time & fill them up with some pickle, the pickle must be boile d & stand to be cold before you fill them up.

To make Princess Amelia 's Pudding

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

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3 quarters of a penny Loaf grated, 4 large Apples pared & cored, quarter them & put as much water as will pulp them up, & let the apples be cold before you mix them with the rest, a quarter of a pound of melted butter & sugar to your taste & a little nutmeg butter your cups & half an hour will bake them.

To make Flummery

Blanch a quarter of a pound of Almonds, & beat them very small with a little Orange flour, water just enough to keep them from oiling, when they are pounded as small as possible, put them into a stiff jelly, made of Hartshorn or Calfs foot, let it boil a little while then squeeze it through a cloth stir it till it grows thick that the Almonds may not settle to the bottom, then put it in China cups, instead of Almonds you may use cream to colour the Jelly, swea tten it to your tast; 3 pints of cream to this quantity of Almonds, add a few bitter almonds

To make Quince Marmalade

When you have pared & cored your Quinces, weigh them. to every pound of Quinces, a pint of water made of the Cores & parings, boil it till it is quite tender & mashed, then grate some of the worst of your Quinces & strain out the Juice boil it & scum it clear, then put in the Quinces & to every pound of Quince a pound of sugar boil it what stiffness you like. put in the sugar by degrees if it is not deep enough colore d add a little Cocheneal.

To make Biscuit Cake

Take nine eggs, beat ^ the whites ~~them~~ to a froth half an hour, then put a pound of Loaf sugar finely powdere d, beat the eggs & sugar together, then put in the Yolks & 2 spoonfulls of rose water, the peal of a Lemon, & the juice

of half, beat this alltogether then put in 3 quarters of a pound of flour well dry'd just before it goes into the Oven, it must be a quick Oven.

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To Scower Pewter

Make a strong lye of wood ashes, put in a peice of fullers earth, & soft soap, scower with fine red sand sifted very fine, put in stale Bear & a Turnep wrapt in a woollen stocking, when done this go slightly over with a peice of wash leather that is free from grease Dry the Pewter by a Quick Fire

Hung Beef Mr Osbaldeston

The Rumps & Crops are the finest parts to Hang. To a Rump & a Crop, mix a pound of Coarse Sugar with as much common salt as will salt them over, then lay your Beef upon a Table or a board with the skin side downwards, & let it lay a week. then take a pound of Bay salt & 4 ounces of salt petre beat very small & mix with common salt, & rub your Beef well over, & let it lay a week longer as

before, then mix a little salt & flour together & shake all over your Beef, so hang it up in a proper place to dry.

Marmalade of Orange

Take 6 large Seville Oranges, pare them very thin, cut them in halves & take out all the meat, boil them in three Waters till they are tender, cut half of them into small peices & break the [^]other half into marmalade, let the meat & juice which comes from the Orange be well pick'd from the seeds & strings. take the weight of the Oranges & meat, of the best single refined sugar, & a Jill of soft water, boil it together & scum it well, then put in the Oranges & meat & boil it till it grows clear. a little before you take it off the Fire, put in the juice of a large Lemmon, let it boil once more, & put it into Pots or glasses.

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Currant Jelly

Break your Sugar in large lumps just dip it in water & let it dissolve, then boil it to Candy height to every pound of sugar put a pound & quarter of strip't red currans then put the Currans to the Sugar & boil them very gently till they are burst then put them into a jelly bag to run off, be sure not to touch them with Your hands. nor break the berries with your spoon that will make the jelly foul it will keep either in pots or glasses.

Lemmon Cream

Take the juice of 6 lemmons & set them over the fire to warm then take it off & put in as much fine Sugar as will sweeten it put in the whites of 6 or 7 eggs well beat stir it well together then set it upon the fire again just to warm keep it stirring then strain it through a cloth then again set it

over the fire keep it stirring till it is thick be sure it doe snot boil then pour it into glasses.

Orange Cream

Take a pint of the juice of seville Oranges put to it the yolks of 6 eggs the whites of 4 beat the eggs very well & strain them & the juice together add to it a pound of double refined sugar beat & sifted put all these together & set them over a slow fire & put in the peel of half an Orange keep it stirring till it is almost ready to boil take out the

Waters

Take half a pint of Cream half a pint of old milk half a pound of powder sugar beat up two eggs very high & grate in a good deal of nutmeg mix them all well together & thicken it with fine flour so as to allow you to drop it in the middle of the tongs you take them in they will soon be enough.

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To Friccasie a couple of Chickens

Take a couple of Chickens & boil them, when they are near enough, cut them in peices skin & bone them, then take half a pint of good pale [^] Veal gravey, add the Chicken bones, a little Mace, Nutmeg, sweet Herbs, & two Anchovies, give them a boil altogether. then strain off the gravey & when it is cold put into it about two Ounces of Butter rolle d lightly in Flower, put the Chickens into a stew pan, with the gravey a quarter of a Pint of thick Cream, the Yolks of two Eggs & half a spoonfull of white wine, toss them altogether for some time, till the sauce is quite smooth. add a little juice of Lemmon at last & some pickled Mushrooms.

An Apricock Pudding

Take ten Apricocks, pare stone & cut them in two put them into a pan with a quarter of a pound of Loaf Sugar, boil them pretty quick ~~with~~ whilst they look clear, so let them stand till they are cold, then take six eggs leave out half of the whites, beat them very well, add to them a pint of cream, mix the cream & eggs well together with a spoonful of rose water then put in your Apricocks, & beat them very well together, with four Ounces of clarified butter, then put it into your dish with a paste under it. half an hour will bake it. a little glass of Apricock or Orange Marmalade makes it as good as the Fruit off the Tree.

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To stew a Cod's Head

Take a pound of Butter melted thick, put it in a stew pan, cut the Cod's Head cut it into quarters & lay it in with a little shred mace & salt set it on the Fire close cover'd, when it is half enough turn it; when enough lay it in a dish & to the broth add the Pickle of Wallnuts, & a little white wine, shred pickled Cucumbers & Wall= nuts, shoud the liquor be too think dust in a little Flour.

Orgiat

Take one pound of Jordan Almonds two Ounces of bitter *Ditto* blanch & beat them very fine pour upon them three quarts of boiling Water, let it stand three hours keeping it stirring now & then powder some Sugar take 4 lemons, rub them well in the Sugar to give it the flavor of the peel, sweeten it the Orgiat with it to your tast add a little cream & Orange flower water when you beat your Almonds.

Lemonade Genl Lascelles

take 6 lemons & slice them & pare three of them, one pound of fine Sugar then pour three quarts of boiling Water upon them let it stand all night, the next day clear it of & if it is not fine strain it through a flannell Jelly Bag. till it is.

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Lemonade Mrs Fish

take the Peel of 8 large lemons pared very thin, put them into a pan with 5 pints of spring Water boild but not too hot, let it stand all night, then take out the peals & put to it one pound & quarter of double refined sugar, then squeeze the juice of the lemons into it, strain it through a clean Napkin or jelly bag till it is clear.
the Water should be boild & stand to be a little coold before it is put upon the peals otherwise it will be too high colourd.

To make Biscuits Mrs Jubb

Boil 4 Ounces of Butter in a quart of skim'd milk, & when no warmer than new milk from the Cow, put to it a little salt, two spoonfuls of yest, & as much flour as will make it into past rather stiffer than for Bread, work it very well, & then let it stand about half an hour to rise a little, make your Cakes then, prick them very well to prevent

their blistering, & Bake them in a quick Oven.

Pickle for Pork *General Lascelles*

Take a quantity of spring Water. an equal quantity of Bay salt & common salt, to one pound of each put one pound of Coarse ^{^brown} sugar, & one Ounce of salt petre, make the pickle strong enough to bear a new laid egg, & before you put in your meat, sprinkle it with Salt for 3 or 4 days till the blood runs from it, often wiping it before it is put into the pickle. put a cover over it that it may never rise above the pickle. the pickle must not be boild if for present use. the scum must be taken off as it rises, till it is perfectly clear.

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To make Corry Temperado

Take 3 small Chickens, cut them as for a friccas'ee put them into a stew pan with a quart of Water & a little Salt, set it on the fire to parboil skim it well. when they are done enough, take the Chickens out & put the liquor by in a pan. then take one Ounce & half of Coriander seed bruised in a Mortar (fan out the husks) about 80 grains of Pepper either white or black, a very little bit of race Turmerick, & 20 Jordan Almonds blanch'd, all these must be ground in a marble Mortar, seperately, into a fine pulp with some of the liquor the chickens were boild in, then mix all but the Almond pulp in a pint of the same liquor. take about half a pound of Butter, put it in the stew pan & brown it with two sliced onions, then put in your chickens, let them stew with a slow fire till you think it enough, then take about a quarter of a pint of the liquor the chickens were boild in & put to the almond pulp with the Juice

of half a large lemon, beat together with a spoon it should be something thicker than cream, put it into the stew pan with the rest, shake it well together, let it simmer a little & then send it up. a quantity of rice should be boild by itself take care to keep it always covered with water, it should be done so exactly that every grain will separate from each other, drain it well from the water & sent it in a dish by itself.

Ingredients for Correy to be kept for use

Corriander Seeds one pound. Commin Seeds one Ounce & half Pepper two Ounces Chili Pepper an Oz. and half Turmarick 2 Ounces all the ingredients but the Chili pepper may be beat together very fine but the Chili pepper must be pounded by it self & then mixd with the rest & kept in Bottles

To make Corry

put a spoonfull of Butter into a sauce pan over the fire when hot put to it half a large onion cut small let it fry 2 or 3 minutes then rub your meat

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fish or fowl, after being cut in small peices *with* about a spoonful & half of the correy stuff & put it into the pan with the onions & butter which having fry'd 3 or 4 minutes more put to it one pint of water & let it boil slowly for one hour or till you see the Water sufficiently wasted the gravy strong & the meat tender.

To make Correy with Greens

boil some Shrimps rub them with the Correy stuff put them into a sauce pan with Onions & Butter as above then your greens first boild & straind from the Water put them into the sauce pan *when* half the quantity of water you put to meat or fowl let them boil about 8 minutes. the quantity of Correy may be increased or diminished according to your taste.

To clan Plate

take 2 Oz of Quick silver, 3 oz of Hogs lard & 3 Oz of the finest Putty Powder mix them well together in a marble Mortar, rub your plate with this mixture wipe it well off with a linnen cloth, then take a shammy skin with a little Putty powder, rub it well & it will give your Plate an excellent polish.

To wash Chintz

To every pound of Rice put a Gallon of Water
boil it for about half an hour & strain it,
& when the liquor is cold as new milk,
wash your Chintz in it, boil the rice a
second time in another Gallon of Water,
until it be very tender, & the Water thickned,
then strain it from the rice & wash the
Chintz in it again, after which do nothing
but dry & iron it.

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Green Pea Soup

Take a Knuckle of Veal, or a neck of Mutton,
with about 4 quarts of Soft water, a quart of
Peas, two Onions stuck with cloves, two bunches
of sweet herbs, 3 blades of Mace & a little whole
black Pepper & Salt. when your meat is boild to
rags strain the Soup through a Sieve, rubbing the
pulp of the peas, then put it in a sauce pan,
& add a little juice of spinnage to colour it
& a little dry'd mint, stir in a piece of butter rolld
in flour. when it is ready to serve up, have
some boild peas ready to throw into the dish
boil a french roll in the Soup.

Lemon Pickle

Take 6 lemons pared very thin, cut them at
each end & fill them full of Salt, & lay them
in salt for three days, then put them into a
slow oven upon a tin for half an hour, then
take Horseraddish, Garlick & Shallott a small
quantity, a few cloves & 10 Anchovies & a
little Chian Pepper, boil these ingrediants
together & let them stand to be cold. then put
the lemons into it. this pickle will be fit
for use in 3 weeks. a small quantity of
this is very good in fish sauce or any
made dish.

folio 35 verso || folio 36 recto

Boiled Cabbage, or Colliflower

Take 3 or 4 Cabbages & quarter them, have ready

a pot of boiling water with as much salt as will make it bear an egg. when your Water boils put in your cabbage or Colliflower, let them just boil, & lay them on a sieve to drain then take them leaf by leaf & lay it on boards to dry, throw dry salt over it & set it in the Sun for a month, but take care it gets no rain. when no Sun set it within the air of the fire. take a handful of garlick peel & order it as above . lay it to dry with the rest. when all is dry make the pickle of 6 quarts of Vinegar, one quart of Water, a handful of salt, an ounce of black pepper, one pound of ginger let it be scrap'd & cut in pieces, boil it & let it stand

to be cold. take half a pint of mustard seed bruise half of it put it to the pickle, one ounce of Turmerick grated. then lay a row of cabbage leaves & strew some mustard seed black pepper & ginger & 5 or 6 cloves of Garlick, do so till your Jar is full. cover it close in 6 weeks it will be fit for use. this pickle is good for Mango's made of cucumbers or apples &c.

folio 36 verso || folio 37 recto

Norfolk Punch

6 [^]Seville Oranges & 6 lemons pare them very thin, put the parings into a Gallon of good Brandy, let it stand 4 days. take 13 pints of River Water & 3 1/2 pound of double refined Sugar. when the Sugar is a little melted set it over a slow fire & let it just boil. have ready beat the whites of 6 eggs, put them into the Sugar & Water stir it together & then let it boil a quarter of an hour. then take it off & let it stand, just as it is, all night. then strain your peals out of the Brandy through a hair sieve, & likewise the Syrup to keep back the whites of the eggs. then mix the Brandy & Syrop together & put in as much juice of Seville Oranges & lemon equal quantities of each, as will make it palatable. the juice of 9 Oranges & 9 lemons if very good will be enough. mix altogether & run it through a Jelly bag have a Brandy Vessel

that will just hold it, (for the Vessel must be quite full) ready & let it stand in a cool Celler 6 Weeks, by which time, it will be very fine, then Bottle it for use. it is better if kept a year.

Liquidilla

Take four Quarts of Rum or Brandy & in it steep the rinds of 18 Lemons pared thin & cut in bits, the fine yellow & not the pale soft - let them steep in the spirits 48 hours in a Jug closely covered- then pour it into an Earthen pan & put to it 5 Quarts of spring Water & 3 pounds of fine Loaf Sugar - then cut the lemons in halves & squeeze out all the juice - then make 2 Quarts of milk scalding hot, & pour it into the pan, & grate two whole Nutmegs upon it - cover it up close with a cloth & let it stand an hour. then run it through a Jelly bag untill it becomes fine & clear, which done bottle it for use.

folio 37 verso || folio 38 recto

Minced Pyes Mrs Hingsby

One pound of Golden Pippins, one pound of Suit one pound of Currants half a pound of Raisins stoned, a pound of Sugar two Ounces of candied Orange half a quarter of an Ounce of Mace the same quantity of Cinnamon & a little Salt & a quarter of a pint of red wine.

Dried Apples

Pare & core the apples put them in a large pot, let it stand in an Oven all night then mash them through a Cullender, mix in a pound of Sugar to a peck of apples, set them in a cool oven to dry a little, then put them in deep plates & let them dry slowly by the fire.

To stew Cabbage

Cut the Cabbage into 4 quarters if large & then shred it, put it into boiling Water & when it is boild very tender, squeeze it quite dry

& stew it for half an hour with a little butter
Season it with Pepper & salt, & a little cream
when dish'd up.

Cucumber Vinegar

15 large Cucumbers pared & cut into thin
slices, put it into a pan with one quart
of very sour Vinegar, 3 or 4 Onions sliced
a few Shallots a little Garlick some salt
ground pepper & a little Cayan pepper, let
it stand 3 or 4 days then filter & bottle it
with some whole pepper.

folio 38 verso || folio 39 recto

French Rolls

Take 4 pounds of flour & dry it a little
before the fire, then mix half a pint of
good Yest with the Yolks of two eggs & the
white of one beat very well together. then
warm near a quart of skim'd milk, with
a quarter of a pound of butter melted in it,
when a little better than new milk warm mix
it well with the Yeast & then work up the
paste very lightly & add a little Salt, when it
is well workd up, set it before the fire to
rise for a quarter of an hour then make
it into Rolls, & set them before the fire to
rise a little more & when you think they
have risen enough bake them. this quantity
will make 12 rolls & half an hour will bake
them.

Ginger Wine

put ten Gallons of Water to twelve pounds
& half of powder Sugar add while cold the
whites of six or eight eggs well beaten
stir the liquor over the fire till it boil
then skim it well & add to it half a
pound of race Ginger bruised, boil all
twenty minutes pour it immediately on
the Rinds of ten lemons, when cool cask
it adding two spoons full of Barm & slice
the pulps of the lemons into the Cask

with half an Ounce of Isinglass - close
it the next day it will be ready to bottle
in a fortnight or three weeks.

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Orange Jelly

Grate the rind of one sweat Orange one Seville & one
Lemon, the Juice of six Seville two sweat & three Lemons
the rind to be put into the Juice. take one pound of
loaf Sugar. one pint of Spring water. & let it boil to
a Syrup. then put it into a bowl & when cool put
the juice to it. boil two ounces of Isinglass in a
pint of spring water & when it is well melted stir
it about till it is almost cold put in your juice
& run it thro' a bag into your Moulds

Raisin Marmalade. for a Cough

Take four ounces of sugar candy, beat very fine,
four ounces of raisins stoned, & beat to a paste. 8 ounces
of Conserve of roses. beat all well together, & add to it
thirty two drops of oil of Vitriol, & twenty four of
oil of Sulpher, beat all these well together & take
about the quantity of a Nutmeg night & morning

Imperial Cream

Boil a pint of Cream with a Stick of Cinnamon
& a little rose or orange flower water. let it stand
till almost cold. take the juice of 3 Seville Oranges
or two Lemons sweeten it to your taste put it in
a China dish. then pour the cream on the juice
out of a Tea Pot. set the juice on the ground &
pour the Cream as high as you can on the juice
to make it look like a honey comb

A Receipt to destroy Buggs

Desolve half an Ounce of corrosive sublimate
in a pint of spirits of Wine, which must
be mix'd at the Chymists. take the Bed
intirely to peices, then wash every part of
the Bedsteads with a Painters Brush
& take care of the Bottle Brush &c. as this
mixture is rank poison

Black Puddings Mrs. Serle

A quart of Hogs Blood, a quart
of Cream, eight eggs, two pound &
half of Fat, as much Grated bread
as will stiffen it, the same quantity
of whole Oatmeal (commonly called
Grets) pepper & salt to your taste
some Leaks (not onion) & a very
little flavour of *the* Herb Penny royal
the skins to be made very thin
that they may be eat with the
pudding when Boiled & broil'd, the
blood must be well stir'd all
one way till it is cold, the Puddings
should be kept in a very dry place
in the Air
the fat for the Black Pudding *should*
not be cut small

Receipt to cure Hams

from Mrs . Thornhill
Take one ounce of Salt Petre
one pound of Treacle one pound
of common Salt mix all together
rub it well on the Hams this is
quantity enough for a Ham of 16²⁰
pounds let them lay 3 weeks
in pickle turning & rubbing them
every day let them be dryd in
a wood smoke & hung when
dry'd in a dry but not
a hot place.
Hams before dry'd ~~should be~~
~~hung up 3 nights days & should~~
be soak'd 3 nights & hung up
in the days.
a Ham of 16 *pounds* will take full 4 hours
boiling as slow as possible

Fish Sauce Mrs . Serle

Three Anchovies, chop them, 2 Onions
unpeel'd, & cut in quaters, 2 Spoon
fuls of vinegar, a quater of a Pint
of water, boil them together with
a bundle of sweet Herbs, & some
Horse Raddish, till the Anchovies
ar dissolv'd, then strain this Liquor,
add as much of it to your melted
Butter as will make it a light
yellow, This liquor will keep
in a bottle a Month

Oyster Sauce for Fish

Mrs. Goodriche

Take your Oysters & put them into
a Sauce pan with some good Gravy
add one Onion, a little Mace, Stew
them tender, then take out the Onion
& Mace add a little juice of Lemon
& a Tea spoonful of Essence of Anchovy
thicken it with butter & flour
It may be made the same way for
Turkey or Fowl only leave out the
Essence of Anchovy & add a little Cream

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Oat Cake

One spoonful [^]of Yeast in a little
warm water, to a Quart of Oatmeal
mixed into a thick batter with
a little salt, make the pan warm
& grease it before you pour on the
Cakes

Sauce for Fowl

Mrs Goodriche

Boil two Eggs hard & scald the
Liver, take the Yolks of the Eggs
& the Liver, bruise them together
rub them through a Seive, then add a

little good Gravy, a little juice of
Lemon a tea spoon full of Essence
of Anchovys thicken it with butter
& Flower

folio 43 verso || folio 44 recto

Receipt for Current Wine

Gather the Currants quite ripe & dry
put them a few at a time in a
thin Bag & squeeze them hard
to every quart of juice put a
quart of water & to every gallon of
liquor thus mixt add thre pounds
of loafe sugar (Rasberry juice is a
great improvement to the wine
a pint to two gallons of currant
juice) add a quart of the best
Brandy to every four Gallons of
liquor The wine must be rack'd
off it about Xmas & put in the
Cask again it will be fit to
bottle in six months after that
process & to drink in two years
from the time of first making
(*Memorandum* if the Rasperrys ripen
before the currants extract the
Juice required & mix it with
Brandy & sugar enough to keep it
till the wine is ready.

the currants when squeezed may be put
into the water that the wine is to be
made of & that strain'd off again
it imbibes some of the flavour
but where currants are plentiful
'tis unnecessary.

Currant Wine made
July 29th 1801

61 lb of loaf Sugar
7 Gallons of Currant juice
1 Gallon & 1 Pint of Brandy
1 Quart & 1/2 a pint of rasbrry juice
18 Gallons of Water.
There was double the quantity of

Water to currant juice in this wine
but tis thought better if currants enough
are to be had to put equal proportions

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Fish Sauce

Take 3 Anchovies chop them 2
Onions unpeel'd & cut in 4 quarters
2 Spoonfulls of Vinegar a quarter of
a pint of water boil them together
with a bundle of sweet herbs & some
Horse reddish till the anchovies
are dissolved. Then Strain it & put
your butter to it
NB. as much of this liquor as
makes the batter a light yellow is sufficient
it will Keep a fortnight.

Italian Cheese

A Gill of Mountain wine the juice
of two lemons with the peel grated
& half a pound of double refined sugar
pounded & sifted. Strain it &
put it into a quart of good cream
then stir it one way only with a
whisk till it is very thick put it
in a very thin cloath lay it into a small
seive to Strain it should be made
the day before it is to be eat
& it will then turn out solid
into a dish.

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Mrs. Altoir s

This Embrocation is for bruises,
Rhumatism, sore throats. chilblains
numbnes, swell'd face, lumps in
the breasts. the croop in children
(by rubbing the throat) & in any
case of Suspended circulation
& a few drops of cotton tyed up
in a bit of muslin & put into the
ear is good for Deafness.

Best rectified Spirits of Wine 4 *ounces*
Gum Camphor 6 drams
Spirer Salammoniac 2 *ounces*
Oil ~~Camphor~~ Lavender 2 drachms
Cut the Camphor in small pieces
put it into the spirits of wine &
when quite dissolved drop in by
degrees the Spirer Salammoniac
then add oil of Lavender
N.B there must be two persons
employ'd one to shake the spirers
during the dropping in the Salammoniac
by the other. as it otherwise
will not mix.

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Ginger wine

Ten pounds of lump sugar
to six Gallons of water (wine measure)
five *ounce* of bruised ginger, the rind
of four lemons, boil all together for
half an hour, with the peal of half
the lemons, & scum it well.
when cold put it into the cask with
three pounds of cut raisins, the
juice of the lemons, & the remaining peal,
three spoonfuls of yeast, & half
an *ounce* of Isingglass, stir it frequently
for six days, then put in a
pint of Brandy, & stop it, but
not close, in 7 or 8 weeks it will
be fit for use. whilst boiling
put in the whites & shells of three
eggs well beaten up.
Any raisins but Malagas
from Mrs King

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To make Cowslip Wine

To every gallon of water three
pounds of loaf sugar & 3 quarters

of a lb of Cowslip blows boil the
sugar & water gently for half
an hour scumming it well
put it into a clean ~~Tup~~ Tub
when about milk warm work it
up with fresh yeast when it has
done working put in the cowslip
blows stirring them well for three
days then put it into the Barrell
adding the juice & peel of half a
lemon to every pound of sugar
keep stirring it Two or three
times a day till the fermentation
is ouer Iust before yu stop it
down put a pint of Brandy
to five Gallons & in that
proportion for any other quantity
let it stand till the heat of
the summer is ouer then
bottle it.
from Mrs King

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To make Daffys Elixer

Take Guaiacum chips the smallest
you can get leaves of Senna
Liquorice root Aniseeds,
coriander seeds Alicumpane roots
dried, of each of these two *ounces*
raisins stoned one pound.
Figs half a pound sliced
steep these ingredients in a
Gallon of Aquavite & let it
stand ten or twelue days
till the liquor be red. Then
strain it into bottles
& take three or four Spoonfulls
in every cholick fit.

Tincture of Rhubarb

Take two *ounces* of the best Rhubarb
slice it very thin put it into a
quart of Brandy with some
cardamuns & orange peel
let it infuse about fourteen

days by the fire or in the Sun
then filter it off

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To Pickle Hams Mrs. Wells

Two quarts of stale Strong beer
to this add half a lb of Bay salt
& as much common salt
half a lb of treacle & 2 *ounce* of
Salt Petre with a handful of
bruised juniper berries boil
these ingredients together a quarter
of an hour & pour it boiling
on the Hams if it is a large one
it must remain in pickle
three weeks for a small
one a fortnight is sufficient
they must be turn'd regularly
two or three times a day
then take them out & smoke
them The Ham should not
be used till 5 or 6 months
after it is cured.
it should be stewed 8 or 9 Hours

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An Infallible cure for a scald head

Boil a Sheeps head take off the first scum
& with the second taken clean from the water
Mix some batter that has had no salt in it
rub the head thoroughly with this
some opening Medicine must be taken
at the same time

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Receipt For Spinach
Dress'd in the French Way

After having Picked & Washed the Spinach
Boil it in Water, & then put it in cold

Water & Squeeze it Well, then put it in
A Saucepan With a bit of Butter & let
it Boil gently for a quarter of an hour
then put in a little Salt & a little flour
About as Much as You can take in
two fingers & thumb & a little cream,
or Instead of Cream You may put a
little good Gravy - but the cream is
Best

To Make Ginger Wine

To Ten gallons of Spring Water Put Seven
Pounds of Lump Sugar & four Ounces of
Sliced Ginger, boil it one hour & take
Off the Scum as it rises, then empty it into
a Tub, & let it Stand till cold, then put
it into a Vessel with the Peels & Juice of
Ten Lemons, and one Bottle of good Brandy
put half a Spoonful of Yeast at the top
of it. and Stop it down close; the Lemons
Must be Peel'd very thin, & the Juice
Strained; in a fortnight it will be fit to
Bottle, and in a Month longer it May
be Drank

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To Cure Hams,

To Every Ham of 16 Pound Weight
Take 1 Pound of the Brownest Soft
Sugar, 2 Pound of common Salt
1 *Ounce* of Salt Petre, Mix these Ingredients
Well together, then rub them Well into
the Ham, & cover it Over with the rest
& rubbed over With the Pickle - the
Ham must be turned once or twice
A Day & remain in the Pickle 20 or 21
Days - According as it is for Size,
then hang it Up in the Chimney
Where there is a constant Wood Fire
for about 10 Days or a Fortnight
let it be kept in a Dry Place take
care that it Does not get Moist
the Kitchen is a good Place to hang
it Up in - Observe there is to

every Pound of Meat 1 *Ounce*, of

Brown Sugar 2 *Ounce*, of Salt 1
Drachm of Salt Petre

Stew'd Peas

1 Quart of peas a lettuce & young Onion
cut them small - put them into a stew
pan with Water only just saffice[^]int to
cover them - let them Stew 3 or 4 hours
gently - ten minuets before you Dish
them up - put a bit of Butter roll'd in
Flour with a little pepper and Salt -

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To make Yeast,

Boil 1 Ounce of Hops in three quarts of Water
till reduced to three Pint, then Pour it upon a
Pound of Flour - When it is made into a batter
Strain it thro' a Cullender and When nearly
Cold put to it a pint of home brewed Yeast,
put it into a Stone Bottle to be kept for
Use - it should stand 24 howrs before you
use it. Put the same quantity as of com-
-mon Yeast for making the bread which
requires ar longer time to rise
After the first time of Making the Yeast
a little should be saved to use instead of
home brewed Yeast

to make a Batter Pudding

a little Salt, 3 Eggs leaving out
one white - 2 spoonsful of flour
a wine pint of Milk. to boil
one hour. to be tyed tight in
the Bag & turn'd at the half
hour. let it boil quick
& put it in when the [^]water boils.
Mrs I bayley s receipt.

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1

A Medicine for the bite of a Mad Dog

Take 6 ounces of Rue picked from the stalks & shred small
4 ounces of Garlick peeled from the coats and stamp't 4
Ounces of scraped pewter or tin boil all these in a Pottle
or more of stale Ale in close pot well cover'd let them
boil one hour & half then strain it and give of this
decoction once a day in the morning fasting betwixt
6 and 9 spoonfulls warm to men & cold to Beast's & bind
daily on the wound some of the dregs for 7 or 9 days
after the biting, you must add 4 Ounces of Mithridate
or Venice treacle. give 3 spoonfulls to a Sheep, 4 to
a dog. this Medicine must be taken within 9 days after
the biting

The following Receipt for the cure of the bite of
a mad dog was communicated by a gentleman who assures
us that for 16 years past it has not faild in the cure of any
one person out of the many that have taken it.

Take 24 grains of native Cinnabar 24 grains of
Factitious Cinnabar & 16 grains of the finest musk

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reduce each of these seperately to an exceeding fine Powder
then mix them well together in a glass of Rum, Arrack or
Brandy and drink it all off at one dose as soon as
possibly you can after you are bit & take a second dose
30 days after the first. but suppose you should happen
to be bit by a dog & should ~~happen~~ neglect taking
any rememdy soon after the bite, upon a supposition that
the dog was not mad, in such a case as soon as any symp=
=toms of madness appears in the person by that neglect
they must take a dose as soon as possible after those
symptoms appear & instead of taking a second dose 30
days after the first as in the other case the second dose
must be given three hours after the first which by throw=
=ing the patient into a profound sleep and a strong
Perspiration will throughly cure the bite of any mad Aw...
though the distemper were in the last stage.

Docter Meads Receipt to cure the bite of a Mad Dog

Let the Patient be bloodied in the Arm & 9 or 10 Ounces of Blood taken from the Party. Take of the Herb called in Lattin Lichen Cinereus Terrestris in English ash couler'd

ground Liverwort clean'd dry'd and powder'd half an Ounce of Black Pepper powder'd 2 drams mix these well together & divide the powder into 4 doses one of which must be taken every morning fasting for 4 mornings successively in half a Pint of Cows milk warm after these 4 doses are taken the Patient must go into a cold Bath every morn=
=ing fasting for a month He must be dip'd all over but not stay in with his head above water longer than half a minute if the water be very cold after this he must Bath 3 times a week for a fortnight longer.

Half the medicine for a Dog

N. B. The Lichen is a very common Herb & grows generally in sandy ^ & Barren soils all over England the right time to gather it is in the Months of October or November.

Mr Drakes Eyewater

Almond milk 4 Ounces, white Vitriol half a dram Sugar of Lead two scruples, mix these together drop 4 drops into each eye the corner next the nose morning & night

To make Almond milk

Take one Almond & pour boiling water on it to the quantity of a quarter of a pint beat your Almond very fine mixt

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with the Water then strain it off.

A Bolus for the Eyes & proper for Worms

Royal powder ten or fifteen grains, Lenitive elecuary make a Bolus & let the party take one every third day for 3 times. Let the party have a blistering plaster behind their ears.

For a Dropsie

Take one Ounce of Burdock root the year before it Burrs slice it & boil it in 3 pints of water till half the quantity be consumed divide it into 3 parts & take that quantity every

day for sometime, but increase the quantity of Burdock root from one Ounce to six ounces, to 3 pints of water only & drink it after it is straind.

This prescription cured a Woman of a Dropsie after having been twice tapp'd.

Eye Water

Two pennyworth of Lapes-Calaminaris, two cups of plantain water, one of Mountain wine shake it well together then let it settle & wash your eyes at night going to Bed.

To make Balm Drops

Take of Balsam Sicamore one Ounce, or instead on Ounce of Balsam of Thollon or Peru. Storax Calameton 2 Ounce
Succratine Aloes }

Myrrh }

Olibanum } of each an Ounce

Angelicoe Roots }

Saint John Wort }

Spirits of Wine two pounds. put all very well beaten together into a bottle close stop'd let it stand in the sun for 6 weeks in the hottest time of the Year than strain it through a fine linnen cloth & put it into small bottles

The use & virtues of it

You must never heat them but apply them cold it dries up very fast therefore take care to keep the bottles open as little as possible. they are good for a Wound, cut or stab shot or bite they will cure the deepest wound in two days if they are rightly apply'd made by applying them with a feather or dropping them into the wound one application is

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generally enough for a small wound.

They are excellent for a horse prickd in the foot or for any wound or Gall.

if you have dressed a wound with any other remedy you must be sure to wash it well with hot wine or brandy before you can apply this Balm, it will not cure so soon as if you made use of it at first.

No plaister must be used when a wound is large & consequently not so subject to close imediately as a less it may be proper to wrap round it a linnen cloth to keep out

the air.

They are good inwardly for the Cholick or a flux taking 20 or 30 drops in broth or a glass of wine.

For the Hicough

Take the tops of Hemlocks green if you can get them if not the Roots, Garlick, & Hogs grease of each an equal quantity beat these together & lay to the wrists of the Party's Arms. This receipt recovered a person just spent.

Directions for Obstructions

First give a Vomit of 20 Grains of the Indian Root, in a spoon=
=full of white wine, & work it with tea made of Cammomile flowers Repeat this twice at a weeks distance, then let the party take the pills following, of Castor half a dram, ~~half a dram~~ Cinnamon a scruple, 3 drams of salt of steel, made up with extract of gentian, made into middle sized pills, of these give the person 3 morning and night for 6 weeks together.

For the Jaundice

Take half an Ounce of nutmegs, 6 pennyworth of saffron, an Ounce and half of white sugar candy, the shells of 4 new laid Eggs, all well dry'd & powder'd very fine, mix them all together & then divide them into 7 equal parts, let the patient take on part morning & night in half a pint of warm white wine, three days together, it never fails curing the yellow Jaundice in three days, it also cures the black.

folio 4 verso || folio 5 recto

For the Rheumatism

One handfull of scurvy grass, one Ounce of winter bark in fine powder, two spoonfulls of mustard seed a stick of horse raddish scraped thin steep them alltogether in a quart of moun=
=tain wine for 24 hours. take a wine glass full of the clear morning & evening, when you gave taken out 3 or 4 glasses full you may fill it up again & so the second time & it will be strong enough.

Eye Water

Take Troachs albrasis half an ounce white rose water

8 Ounce Lapes Callaminaris two drams when the powdrs are dissolved dip rags 4 or 5 doubles & bind them wet upon the eyes all night, be sure to shake the bottle every time you use it.

Shot Water for the Eyes

Put a pound of new shot into a Bottle pour upon it a Pint of spring Water warm, shake it up together for several days till it looks very white then wash your eyes with it seven or eight times a day shaking it up every time you

use it. it upon the first making it does not look white in three or four days pour all that water off & put on fresh & shake it up as above, the same shot will last for ever. when any of the water is taken out put in the same quantity of ^{warm} water again.

This water should not be used as a preservative, only when there is inflammation as it is a very great dryer.

Mr Vill Pontase Tooth Salve

An Ounce of bay salt finely powder'd half an Ounce of drops of Dragons blood finely powder'd & a quarter of an Ounce of corall prepared a quarter of an Ounce of cream of Tartar a quarter of an Ounce of powder of Oyster shells mix all these with honey into a salve & clean your teeth with it once or twice a Week.

You may add two drams of Myrrh powder'd.

For Wind in the Stomack Mrs Fotherley

Take of the leaves of mint, Iuniper berries corriander seeds Carraway seeds, the lesser Cardamums of each two drams & half all powderd, a pound of Loaf Sugar

folio 5 verso || folio 6 recto

Pepper mint water a sufficient quantity to make them into Lozanges.

Nota Bene boil the mint water & sugar together till 'tis a syrup then put in the ingredients let them boil till they it is so stiff as to make into Losanges then turn them on a stone to make them up & butter the stone.

Tooth Powder Mr Wilksinson

Burnt Hartshorn ^{^ prepared} one Ounce Cream of Tartar half
an Ounce finely powder'd, half an Oz Myrrh Bole
Armeniack 2 drams, oil of Rhodium four drops
mix alltogether for use.

Imperial Water seckond cooling & good
for the Scurvey, if there is no weakness in the Bowells

Take 7 quarts of Water, 2 Ounces of Crem of Tartar,
9 Ounces of Loaf Sugar, let it boil 8 Minutes, put
to it the peals of three Lemmons, when it is boild,
strain it through a Sieve Jelly Bag, & when it is
cold, bottle it.

Surfeit Water

Take a Peck of Poppy leaves, clean pick'd, steep them
in 6 quarts of the best brandy, 3 days, then strain the li=
=quor from the Poppys, & put to the liquor half an Oz
of Mace a quarter of an Oz of cloves, some race ginger
half a pound of Fig's half a pound of Raisins of the sun
a pound of Dates two ounces of the inside of liquorice
open your Dates Figs Raisins & Liquorice mix all well
together stop it close ten days then strain it off & bottle it

Tooth Powder Docter Shaw

Take the inner part of the Scuttle Fish Bone one
Ounce, Cochineal one scruple, Roch Allum two Scruples
Rose Pink one dram make all into a fine Powder

Imperial Water

Take 7 quarts of Water put two Ounces of Crem
of Tartar 9 Ounces of Sugar let it boil 8 minutes
put to it the peal of three lemmons strain it
through a Jelly bag let it stand till cold then bottle it

folio 6 verso || folio 7 recto

A Receipt for a Cancer not broke

Two quarts of Smiths water, put to it bram-
-ble leaves, red sage, & rosemary of each a good
handfull, boil these till it be half boild away
then strain it of, & put to it a peice of

Allum as big as an Egg, & when it is cold
pour it into a bottle, leaving a little of
the water in an earthen pan, then take
two linnen cloths as big as your breast,
& put one into the water where it must
lye 24 hours, take it out & dry it [^] well by the
fire & lay it to your breast, when you go
to bed, & put the other cloth into the water
to lye till the next night, so by turns one
one night & the other the night following

~~while being done as long as you live you
will never dye of a Cancer~~ The cloths must
be dried by the fire both summer & winter

Eye Water Mrs Fysh

a quarter of a pound white Copperas
half a pound of common salt, three quarts
of Water, let it simmer over the fire dont
skim it, stir it all the time, when it has
simmerd enough the scum will mix in the
whole by stirring; put it into a pot to
cool then stir it & put it into bottles to
stand & clear for use. Take care to clean
out the pan well &c. as Copperas is poison

folio 7 verso || verso of stub after folio 83

back outside cover

spine

head

fore-edge

tail