V.a.401: Receipt book of Jane Staveley [manuscript].

front outside cover

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4 books of Recipes

1654- c 1860

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Iane Stavley Her Receiipt Book

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insertion [1] recto

Cucumber Catchup

Take the largest Cucumbers peel 2 slice them thin, with a third

part of onions slicid also among them. Throghw over them a

handful of salt as you do Mushrooms let them stand

24 hours. To every quart of the Liquor when boiled & creamed

put a handful of scraped horseRadish. let it boil 6 or 8

minutes. then take out the horseradish & add a quart

of white Port-spices of all sorts, & a quarter of a lb of anchoviis

choped small. The ingredients must be boiled before the

anchoviis are put in & they must boile till they are

dissolved&nbsp;

a Hunting Pudding

1 1/4 lb of Beef suet - 1/2 lb of fine flour - 3/4 lb of

tan Raisins stoned - 1/4 lb of powdered sugar - a little

brandy or white wine with a bit of salt - 4 eggs

4 spoonfuls of cream & a whole nutmeg grated.

3 hours will boil it well

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in Wollaston

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Kington

Herefordshire.

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(i)

To Stew Pigeons

Blood your pigeons under the Wing and let them Bleed in to a spoonfull or too of warm

milk, then bruise the Livers and put to them 3 spoonfulls of grated browne

Bread some Beaf sewet shread small & savory herbs shread small with

A little penniroyall then take the yolks of too egges a little salt peper

& nutmeg mix these things in to a puding with the Blood & milk somthing

thiner then for Balls put a good slice of Butter in the stew pan & stuf the

pigeons with the puding & rub their out sides with A little peper & salt, lay them

in the stew pan with as much water as will cover them & lay as much Butter

on the top as on the bottom stew them very softly for A bought an houre & half

& the giblets with them

To Broyl Pigeons

Cut your Pigeons downe the backs & rub them on the out sides with a little

peper & salt lay them on your Grid=iron the in sides downe wards set it on A

soft Fire & let them broyl with out turning till thay are enough then take

the iorn with the pigeons on it & set itt slanting before A quick Fire then drip

them with A little Butter & dredge them with A little floure then doe them with

A feather all over dipted in the yolk of an egge well Beaten then

dredge quickly on them some grated white bread & drip them with A little

more Butter let them stand till thay are frothed up & scrisp, then searve

them up with melted Butter

Pickled Pigeons

take the largest fattest, bone them & wash them in milk & water, then

season them on the insides, very high with peper & salt, cloves & mace, then

sow up their rumps, & run A scure over cross at each ends of the pigeons to

keep them from runing up in boyleing, boyle them in milk & water till they are

tender, then take them out & when they are cold, put them in A pickle made of

vinegar & Beare, with some spice & salt.

To Pot Pigeons

season your Pigeons with peper & salt & bake them in a pot close covered over

with past, then take them out of their liquor & set them up on end to draine

& when thay are cold Scrape ofe the peper from them let them not be Baked to

fall A peecis when their cold & well draned put them up in your pots as many

as will lye close together then melt your Butter & clarify it & fill up your pots

let the Butter lye above the pigeons too straws bredth, doe not stir them till thay

re cold, thay will be ready to eat in 3 or 4 days

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(2)

A Rice Puding

Take halfe a pound of Rice flower three pints of milk stir it well together

Cold, then set it on the Fire & keep it stiring till it is as thick as hastty

Pudding then take it ofe & put in to it three quarters of a pound of suger and

as much Butter, one nutmeg grated, stir all well together till it is allmost

Cold then put ten egges well beaten & strained put it in a buttered

dish & one houre bakes it.

A Denmark Puding

Take half a penny loaf grated, grate in to it the peele of a Lemmon

& squeese in the iuice of the Lemmon keep out the seefs, break in 4 egges

keep out half the whites, then mix it with a pint of thick sweet Cream

Sweeten it to your tast, Butter your dish, & lay a thin suger puff past in it

you must stir the puding iust when you put it in the dish, & iust then set

it in the oven three quarters of an houre Bakes it, the oven must be

A little quick but not too hot

A Bread Puding

Slice or grate a penny loaf in to as much boyled milk as it will make

pritty thick when tis cold put in 4 egges well Beaten & a quarter of

A pound of melted Butter & a nutmeg grated put it in a Buttered dish

And Bake it in A quick oven

To make Allmond pudings for Raps

take half a pound of Allmonds beat very fine with Rose Water then take

A pound & half of Beef suet very fine shread one pound of suger with ten egges

but half the whites 4 nutmegs grated 3 or 4 spoonfulls of Rose Water a little

salt with the marrow of a Bone or too beat all these well together with

A spoon, take three penny loafs grated & sifted, put in as much good creame

warme as will make it thinish, mix all these well to-gether then fill the

Guts & boyle them

To make an oatmeal pudding

take a quart of new milk, boyle it & strew in fine oatmeal, till tis as

thick as a spoon will stand up right in it, then put in half a pound of Butter,

as much suet shred fine, & half a pound of currants, 4 egges, when tis pritty

cool, & as much suger as will sweeten it some salt nutmeg & mace, Butter

the dish then bake it in, and houre will bake it.

(3)

Allmond Puding

Take A pound of blanched Allmonds beaten fine with Rose water,

boyl a quart of cream with a nutmeg pricked full of holes, mace &

Cinammon , when the cream boyls take out the spice, & put half A

penny loaf grated, let it stand till tis pritty Cold, then put in the

Allmonds, with five yolks of egges & too whites, A little salt, & some

suger, & A little sack, Ambergreice candied orange peel & cittron

& the marrows of six bones then Bake it

To make A carrot puding

Take a pint of cream, & a penny loaf grated, & as much grated carrot,

A quarter of a pound of Butter melted thick, six egges & half the whites,

a nutmeg grated, & 4 spoonfulls of sack, & 4 of Rose Water, beat your

egges with your sack & mix these all well together, & sweeten it to

your tast, & one spoonfull or too of fine floure, well dryed (it must be

pritty thin) put it in a dish the sides being garnished with Puff past

& the inside well Buttered, your oven must be as hot as for white

bread, an houre bakes it, scrape a good deal of loaf suger on it before

it tis baked & when you searve it up

A Boyled Puding

slice a penny loaf in to raw milk, then boyle them together,

when tis allmost Cold put to it the yolks of seaven egges &

three of the whites, being well beaten to gether, then put in

some nutmeg grated, suger & rose water, put it in a Wooden dish

being buttered, tye a cloth over it, an houre boyles it

fryed Puding Cakes

Take a penny loaf grated, near half a pound of currants washed & dryed,

half a nuttmeg grated, six egges beat, a little salt & some suger

mix these well together, with as much cream as will make it thin

enough to fry in little cakes, beat your egges with 4 spoonfulls of

sack, sarve them up with sack & suger in some melted butter,

in a very little time, thay will be fryed enough

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To Make Queen Cakes

Take one pound of fine flower & one pound of loaf suger beaten & sifted

Mix these together & set them before the Fire to dry, one pound of

Currants washed & dryed take eaight egges & foure of the whites beat in

with them too spoonfulls of sack & too spoonfulls of Rose water, one

Nutmeg grated & a grain of musk finely bruised if you please, beat a pound

of butter with your hands till it is as white as cream, then put in your

flower suger & egges to your butter beat them well together with your hands

then put in your Currants & butter your pans your oven must be as hot as for

Manchett, after you have put them in the pans scrape a little loaf suger

on them thay are baked in half an houre thay are very apt to scorch

when thay are enough they will rise & fall again

Iceing for a Cake

Take a pound of duble refined suger, finely beaten & sifted, put to it

five whites of egges beat them together continualey the longer then beat

it the whiter twill be perfume if you please with Ambergreice when

the cake is Cold spread on thick with a knife & set it in the oven

again till it is dry be sure the oven be not hot enough to culler the

Iceing in the least half a pound of suger will make Iceing enough

for the Queen cakes

Allmond Cakes

take a pound of Allmonds blanched & beaten pure fine, beat a pound of

duble refined suger wet it with water till it is thin enough to boyl &

boyl it till it haires then take it ofe the fire till tis a little cool, stir

in the Allmonds & squees in the iuce of a Lemmon drop them neare as

largh as a crowne peece drop them on plates set them in a very cool

oven or in the Sun to dry, when thay are allmost quite dry take them

ofe with a knife/

Mackeroons

Take a pound of Allmonds blanched & beaten very fine with Rose water

take 3 quarters of a pound of double refined suger beaten & softed mix your

Allmonds & suger to gether; then put 3 or 4 whites of egges whisked up to

a stif froth then drop them on wafer paper & bake them in an oven as

hot as to scorch a paper then put in, to try the heat, put your wafer paper upon

double cap paper if you have not tin plates

(5)

To Make Puff Cakes

Take half a pound ^of butter , iust out of the churn wash it clean from the

Buttermilk let the last water tis washed in be damask Rose water

then take half a pound of pure fine flower mix some carraway seeds

dry in the flower what quantity you please then pull the butter short

in the flower then put in too yolks of egges & too spoonfull of

Ale yeast pulling it continually till it become a perfect past

role it in what shapes you please as thick as a crowne peice

have readdy half a pound of double refined suger beaten & finely

sifted, sift half of it on them iust as their goeing to the oven

the other half iust as their drawne thay must have a pritty quick

oven but not too hot least they burn when they have done hissing

they are enough

To make Cracknells

Take 4 ouncis of flower 2 ounce of white powder suger one ounce

of butter the yolk of an egge a few carraway seeds mix these all

to-gether & role them very thin & cut them out in what shapes

you like, then take the yolk of an egge beaten with a little rose

water & wash them over with a feather prick them very much, you must

bake them as plates & take them ofe whilst their hot

Savoy Biskits

take a pound of loaf suger beaten & sifted & three quarters of a pound

of flower well dryed take eaight egges leave out halfe the whites beat

them well up with a whisk then beat in with your whisk your suger then

the flower put in some coriander seeds & a grain of musk bake them in

Tin pans in a quick oven

Hollow Allmond Iumballs

Take a pound of blanched Allmonds beat them very fine with a little rose

water take the white of an new lade egge beat to a froth, then put it to the

Allmonds & beat them a little together put to it a pound of double refined

suger sifted & make it in a past then make them in to little cakes & Iumballs

lay them on double cap paper with white & some suger strewed on it doe not

lay them too near to gether bake them in a temperate oven

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To make Shrowsbury Cakes

Take half a pound of loaf suger one pound of fine Wheat

Flower half a pound of Butter work the Butter & suger well

to gether with the yolks of two egges then put the flower in

& too spoonfulls of sack of Rose Water & work it too a past

& role it out thin & cut them in what shapes you please

bake them in a temperate oven up on Tins a quarter of

an houre bakes them

To Make Bunes

Take :3: pound of flower & a pound of Butter, rub in to it

too egges with your Butter very small, & a pint of strong Ale

yeast with as much Cream as will make it in to a stif past

when it is mix'd let lye by the fire half an houre to rise

then take a pound of carraway comfits & mix in the past, make

it in to Buns, & bake them in an oven as hot, as for white Bread

To make Rice Custards

Take a quart of Cream too a quarter of a pound of Rice

beaten very fine & sifted, then boil it over a cleare fire

with a blade of mace & a little nutmeg till it is of a

convenient thickness, sweeten it with fine suger, & put it in

your pots or little cream glassis

To make little Carraway Cakes

Take a pound of the Bakers penny Bread when it is risen

by the fire fit for the oven, & role in to it :3: quarters

of a pound of sweet Butter at seaverall times & beat as

for puff past, when you have role'd all in, doe it out thin

with your roleing pin, & strew up on it :3: ounce of carraway

=comfits, then turn it up & role it out again & strew in :3: ounce

more, then make it in to pritty big cakes & bake them in a pritty

quick oven

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To make Custards

boyl a quart of cream with spice, stir it till all most cold

sweeten it to your tast & put in some Rose Water or

oringe flower Water, when it is allmost cold, put in a

Spoonfull of runnet stir it well together, then put it

in your pots & doe not stir it till cold

To make French Bread

Take two egges to two quarts of fine wheat flower

a little salt, & reather better then half a pint of strong

Ale yeast, put the egges & yeast of one side the flower

& as much new milk made warm as will make it in to

a very limber past, pull it in peices a bought a

quarter of an houre, then tye it in a cloth but give it

a little room, & let it lye half an houre to rise, then

make it up in little round loafs, & let your oven be very

quick hotter then for penny bread & let stand better

then an houre close stoped

To make past for Sweet meat Puffs

Take too a pound of flower half a pound of butter one egge

well beat brake a little of the butter in the flower with

as much milk & a little Ale as will make it in to a past

then role in the rest of your butter at :8 : or :9: times fill

them with sweet meats & bake them in a tin pan

To make Gingerbread

Take a pound of Treakle melt in it a quarter of a pound of

butter over a cleare fire, then take as much fine flower as

will make it in to a limber past, put in as much sifted ginger

& carraway seeds as you please, role it out with your hands in to

little roles, bake them in a pritty quick oven up on tins, butterthe tinns

or paper very well, or flower them, half an houre will Bake them

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To Make Iumballs of Chocalett

grate your chocalett very fine mix it with s much loafe

suger beaten & sifted as will make it of a colour that

you like, then beat whites of egges with a whisk till they

are of a stiff froth, then with the suger & chocalett make

a Lith past, a little white of egge will mix a great deal

of past role them out in to what shapes you please lay them

up on wafer paper & then up=on double cap paper, bake them

in a pritty quick oven take great care you doe not break them

when you take them ofe the papers

To make Mince Pyes

Take a Neats Tongue Parboile it then take all the tender

meat & weigh it, & by wheight ^take as much more Beef suet as

meat, & as much fruit as both of them together (your fruit must

be most currants, a bought too pound of Raisins & a pound

of pruins the Raisins & pruins must be stoned & shred small,

shred the meat & suit extream small together, then mix

your meat with your fruit & season it to your tast, with all

sorts of beaten spice salt & suger, put in some pipins shred

small, some rose water, or orange flower water, & a good

quantity of sack, put in a pritty deal of marrow, & orrange

& Lemmon Pill Cut Small, & what dryed sweet=meats you please

as candied cittron, orange, or Lemmon Pill

To make a calfsfoot Pye

Take a set ^of calfs feet, & boyle them till they are tender, take

out the bones & chop the meat a very little, put in a bove a

quarter of a pound of beaf suet shred small, a quarter of a

pound of suger, & a quarter & a half of currants, with spice you like

& salt & candied orange, cittron & Lemmon Pill, when it comes out

of the oven, put in a veriuice caudle

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To make Rich Gingerbread

take a quart of clarit a pint of Honey half a pound of suger

Nutmeg & sinamon of each a quarter of an ounce, Licorish

& anyseeds of each two ounces, 4: ounce of ginger, all your

Spice must be beat to powder, then boyle all these things

together a pritty while, & put in as much white bread

(being first dryed beat & sifted,) as will make it work like

past stiring it a bought constantly untill you may mold it

like past, then role it out of what thickness you please &

print it, working it up with :3: ounce of Lickorish and

anyseed powder, you must be carefull to boyl it softly and

in a deep pot, lett it fly in to the fire

To Make Wiggs

take a gallon of fine flower rub a pound of Butter in to it

& three quarters of a pound of suger 3: ounce of carraway seeds

a pint of strong Ale yeast make it in to a lith past with

milk, & let it lye half an houre before the fire to rise, put

six spoonfulls of Brandy or Sack in with the yest, make them

in to little round cakes & lay a few carraway comfits a

top of them when they goe in the oven, a little longer then

a quarter of an houre will bake them, this quantity will

make 4: dusen of cakes

To make Wiggs an other Sort

take a pint of boyle'd milk, & half a pound of butter slice'd

in the milk when it is hot & half a pound of suger put 2:

ounce of carraway seeds in your flower & mix these alltogether

with 3: quarts of flower, & a pint of Ale yeast bake them in

a quick oven as hot as for white bread, make them up in little

roles & flower your papers well & let them lye half an houre to rise

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To make Mince Pyes a plain Way

Take the tender part bean part of a Buttock of Beef, cut

if in thin Slices cover it close in a frying pan, then set

it over an extream slow fire till it is stewed, & most of

the gravy is run out, then take out the meat & pour out

the gravy, & lay some more meat in, take :3: pound of this

Beef when all the skins are cut a way, Cut it in peices

& shred it very fine by it self, then shred :4: pound of

Beef Suet & a half, mix the meat with the suet & shred

them together till they are fine enough, wash & pick six

pound of currans, take one pound of sugar, the peel of

:2: or :3: Lemmons Cut small & squeese the iuce in &

half a pint of sack, as much veriuce, salt, mace, cloves,

cinamon, as much as will season it, put in all the gravy

as came out of the Beef, mix all these well together

put in dates sliced, candied orange peel, Lemmon & cittron

To pickle mushromes

Pill & wash your mushromes well in water ^& salt then boyle them

in a very little white Wine, & scum them well, take them

out of the licquor they was boyled in, & let them cool

vineger, with cloves, mace, nutmegs, ginger, peper, a little

salt, & some onyon, boyled in it, when the pickle is cold

when the pickle is put it to the mushromes, & put them

up in little glassis, & cover them over with melted suet &

tye them close downe with duble paper

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Qvince Wine

take Apples qvinces grate them & let them stand :12: houres,

then press them through a ielly bagg, & let the Licqvor stand

let the 12 houres longer, then pour ofe the cleare & to every gallon

of iuce put a pound & quarter of double refined sugar

stir it till all the suger be melted, then put it in a vessell

fit for the quantity then make, let it stand :14: days, then

bottle it & tye the corks downe, be sure not to stir the

vessell

Orange Puding

Take the iuce of :12: civill orangeis, & :12: egges beaten

well, mix them together & sweeten it well, put in half a

pint of sweet thick cream, stir it all together, lay a peice

of thin suger past at the bottom of the Dish & brims, bake

it in an oven as hot as for manchet

To Make Fritters

To a pint of flower put in :12: egges & 6: yolks beat them

well as for Biskits, with nutmeg, & Rose=water, temper them

with sack or white-wine of a fit thickness dip in slices of

pipens, bake them in a Kettle with a great deal of fryed

Beef Suet

To Pickle Turnips

Cut your Turnips in thin round slices, cut every slice in :4:

parts, lay a row of Turnips put some salt & what spice you

like between every row till the pot is full then pour enough

white wine vineger up on them to cover them the vineger

must be raw keep them a fortnight before you cut them

tye the pot very close with leather

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To Pickle oysters

Take a quart of large oysters, wash them very well

in their own licquor, set them over a qvick fire, put

the licqvor when it is strained to them, & qvarter

of an ounce of large mace, 3: or 4: cloves, a little

peper, & nutmeg, let them boyle a little then take

them out of the licqvor, & put in to it a wine glass

of vineger, let the licqvor boyle a little wipe your

oysters with a cloth, & put them in to the pot you

intend to keep them in, & when the licqvor is cold

drain it from the bottom, & put it with the spice to the

oysters, keep them very close covered

To make Pancakes with out fatt

Take a pint of thick cream, six egges beat the egges

very well set the cream over the fire melt in it

a quarter of a pound of butter mix it with the egges

& as much fine flower as will make like ordinary

batter put in some grated nutmeg & a quarter of a

pound of suger fry it in a pan pritty hot & iust wiped

over with a peice the first time & wiped clean ofe

again, then may make them as thin as wafers

To Dry neats Tongues

make a brine of Bay Salt & water strong enough to bear

an egge, & too half a dozen large tongues take :4: ounce

of salt peter; beat it very fine, rub them very well

with it, & let them lye 5: or 6: houres, & then put them

in to the brine for a fortnight or 3: weeks, then hang

them up to dry, where their is a constant fire but

not too hott

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To Stew A Hare

Cut your Hare in peices wash every peice clean from the

bloud & season it with peper & salt, lay it in a stew

pan, cut some Bacon thin & lay over it, then cut some

butter thin & lay over the Bacon, put to it some Ale &

water, & white wine, & salt a bunch of sweet herbs one

or two anchovice, a blade of mace :2: or :3: cloves a

few bay leaves some shred capers, or mushrums, & put

Sipets in the dish you send it in, & slices of Lemmon

To Coller a Pigg

when the Pigg is dress'd, cut the head ofe, & bone the Pigg,

let it lye an houre or two in water, then cut it in to

2: or 3: rands, according to the largeness of the Pigg, &

season it with peper, salt, cloves, & mace, some sage

shred very small, then role it up in Collers, & put a thin

cloth betwixt it & the tape, then boile it in water &

salt, sage, & some white wine vineger, when it is very tender

take it up to cool & put it in the same Licqvor, for the

pickle, & the head wholl

A Browne Bread Pugding

Scrape out of a browne loaf what crums you please put the

yolks of :2: or :3: egges to it, & mix it with Cream pritty

thick; & some currans, season it with nutmeg, suger, & salt,

the iuce of an civill orange & the third part of the peel

grated boyle it 3: quarters of an houre in a wooden dish

buttered

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To Pickle a Beefs Head

Take a pare of large Cheeks, & crack all the bones, &

lay them in pump water two days, shifting the water

twice a day, then take them out of the water for two or :3:

houres, then put a handfull of herbs as rosemary, bays,

Time, fenell, & savory, & salt, in the water then boyle them

in, they must be as tender as a straw may run in them,

when they are boyled, pick out all the bones, take a quarter

of an ounce of cloves, & mace, & a quarter & a half of

peper beaten fine & mixed with a handfull of salt,

season the cheeks all over with it whilst they are

hot, & lay the insides of the cheeks together before they

cool, & bind them up close with a cloth, then set it by :3:

days with a large weight up on it, afterwards put it in

to a pickle, made with an eqvall qvantity of vineger

& beer, & a handfull of salt, there must be so much

pickle as will cover it, you may begin to eat of it with

in two or three days/

To Coller Calfs Feet

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To Dress Carpe .

Take your carpe alive, cut them round the

heads and let the blood droppe into a dish then rub

your carpe well with waters and salt. then your

pickle to stew them in, must be some white wine ^and water and

vinegar a bunch of sweet hearbs, as much liquor

as will cover them to stew, and also also put in some

sliced ginger, whole pepper, the rind of a Lemmon and

some salt: while your carpe stews, set your sauce

adoing, which is this; the blood of the carpe, some gravy

some claret wine, 6 spoonfulls of the liquor the carpe

boyled in. some whole peppers, some shallots, a fleake of

maice some lemmon pill, and some horse raddish, when

this has stewed awhile put in 4 or 6 anchoues when

they be melted thicken it up with butter drain the

fish well, pour the sauce of it garnish it with lemmon

and great oysters. so serue it up, rub the dish with

shallott and lemmon pill if the sauce be not brown

enough you may fry some butter black and shake in

a handfull of flower, so put it quickly to the sauce.

Mushrooms and shrimps doe well in the sauce if you

can get them.

To make Balls for garnishing

Take a pound of Veale a pound and halfe of beefe

sewet a nutmeg grated; shred the Veale and sewet

together very small, then mix them with the

Nuttmeg, and 6 eggs, the 3rd part of a penny loafe grated

and some salt: so rowl them up for your use

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To pickle Wallnuts

Take them in the latter end of Iune before the

shell is hard, pare them very thin then put them

in water for 10 days shift the waters every 24

hours or if they be large ones every 12 hours

then boyle them tender in a great deal of water

till a straw may enter them, then put them in

an earthen vessell and when they be cold prepare

a pickle of white wine vinegar and salt. make

it as sharpe of salt that it may bear an egg.

let it stand till it is clear often stirring it then

put it to the wallnuts and keep them close, they be

sent whole to the table, and sliced round when they

are eat

To make pease pottage:

Take 2 or 3 quarts of pease with a good peice

of bacon boyled in the pot with them when they

are tender put them into a cullinder and with your

ladle or spoon sqeese out all the pulpe then have

in a readiness some 2 quarts or better of strong meat

broth, and put the pulpe into it and a bunch of

sweet hearbs, a blade of maice and a little onyon

stuck with cloves lett them boyle a pretty while

together if they be not of a convenient thickness

put in some grated bread and when they come hot

of the fire stir in a peice of sweet butter have in a

readyness some green hearbs as spinage and lettice

boyled in a skellet of water give them 2 or 3 chops

with your knife strew them in the dish with your

pottage with some good bacon cut in little bits, and

balls of forsed meats

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To Coller Elles

Scower them wel with salt and dry them with

a course cloath then cut of the heads and tails and

cut them down the back, and take out the bones and

the gutts and wipe them clean with a cloath then

season them with cloves, and maice, peppers and salt,

and some Iamaica pepper, lett the spices be beaten

very fine and mixt with the salt and strewed on

the inside the Ells then role them up very close, and

bind them with inkle and sowe them up within-

cloaths. then set on your pickle made of white vinegar

water, a bunch of savery hearbs, some salt and pepper

corns. let the pickle boyle before you put your Ells in

when it boyles put the Ells in and let them boyle till

they be very tender then take them out and let them

stand till they be very cold, then put them to the liquour

they was boyled in to pickle in a galley pot

To Sowse a Turkey

Take a large fat turkey cock cut him down the

back and bone him then lay him flat with his

inside uppermost upon a table and season him

with salt cloves and maice and Iamaica pepper

very high, let him lie a night in season the next

day boyle him in white wine and water (or rather

instead of water some perry) let the pickle a boyling

with whole pepper, slices ginger, lemmon or pill

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some whole cloves and salt to your liking and a

sprigg of bays when it boyles then put in your

Turkey it must boyle so tender that you may run

a straw into it you may rowle it up like a rand

of stirgeon, or sowe it up in the shape of a Turkie

(but I think it the best to be like a Turkie) either

ways it must be sowed in a good fine cloath when

tis boyled and when tis enough it must be taken

up and some vinegar put to the liquor to quicken

it let it boyle a very little after the vinegar is in.

then take it of the fire and put it into a pippin pot

when this is cold put your Turkie to it letting it

stand a fortnight or 3 weeks before you serve it in

you must eat it as you doe sturgeon

To Coller a breast of Mutton/&nbsp;

Bone it and season it with cloves, maice, pepper

and salt, some lemmon pill cut small some horse

raddish scraped some parsley and spinage shread

an egg or 2 beat and done all over the inside with

a feather then rowle it up very hard like a coller of

brawn and tye it fast with filliting, then boyle it

in water and salt, till it be very tender. then for your

sawce take some rennish wine a little anchove a

fleake of maice some lemmon pill cut small some

horse raddish a little shalott let these stew a while together

then take out the shalott and thicken it up with butter

then have in readyness some spinage and parsley ready

boyled give it 2 or 3 chopps with a knife and then stir

it into your sauce, then cut your mutton as s thin as

may be round ways lay the meat in a mazereen but

first rub the bottom with shalott and lemmon pill then

powr the sauce upon the meat and garnish it with

oysters, mushrooms, barberrys and sliced lemmon

To Make Syrupe of Cowslips

Take of the peeps of cowslips what quantity you

please and weigh them and take twice the weight of

them or better in sugar, put the cowslips, flowers into

an earthen pott ^ pitcher and as you put them in strowe sugar

betwixt every lay of flowers till it be all in then put in

halfe a pint of water (that quantity b will be enough

for 3 quarts of flowers) you must stop the pitcher very

close tying a double paper over the top of it and set it

in a pot or pan of seething water, lay weight on the

top of the pitcher to keep it down and every halfe

hour look into it and stir up the flowers and when

the syrupe is of a convenient thickness, then strain

it out and keep it for your use, when tis strained

then spread the flowers upon sieves or clean boards and

set them in the sun to dry and they are a very pretty

sallad for mutton

To Make Sugar Cakes

Take a pound of fine flower dry it in an Oven and

serce it. 3 quarters of a pound of butter crumble it into the

flower. a pound of fine powders, sugar pounded and serced

9 spoonfulls of sack 6 eggs having 2 whites taken out

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one Nuttmeg grated mix all these and beat them together

with your hand near a fire for half an hour, put them

into bisket pans they must be buttered when the oven

is hot put in a peice of paper and if that doe not scorch

you may put in the cakes the oven must not be stoped

wach them whilst they bake, then turn them out with

a knife upon a tinn plate then 2 hours after set them

in againe to dry

To Make Lemmon Cream

Take 4 good lemmons pare them very thin and

shread the pill very small put it in a silver vessell

and squeese the iuce to it so let it stand 3 hours then

take the whites of 7 eggs and the yolks of 3 beaten well

together then put them to the lemmon with a pint of fair

water and a quarter of a pint of rose water stir them

well together then strain it and sweeten it with double

refined sugar then set it on a charcole fire let it scald

but not boyle till it be as thick as creame it must be

stirred continually while it is one the fire when it is cold

serve it up

To Make Portugall Cakes

To one pound of butter take a pound and halfe of sugar

worke them together an hour with your spoon then

take 2 pound of flower one pound of courans 4 eggs

but one of the whites: 4 good spoonfulls of sack, half

a pound of allmonds well beat with some rose water

put in a little powder of nutmeg and maice mix all

these well together then make them up in little balls

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strew flower upon the papers and place the balls att a little

distance least they run one into another bake them in a (21)

temperate oven and ice them with rosewater and sugar/

To Make Egg Pyes

Take a pound and a halfe of eggs when they are

hard boyled and shread small, 3 pound of beef sewet, 3

pound of courance, a pound of sugar, 2 nuttmeggs grated,

shread the sewet small, and mix all these together, with

6 spoonfulls of sack, and 6 or 7 pipins shread, and some salt,

and 3 ounces of Candied Orange, Lemmon and Cittorn

To dry Apricocks

Take Apricocks pare them and stone them, then put them

into as much Clarified sugar as will cover them, set

them on a soft fire, keep them with turning but let them

not boyle, when they begin to be tender take them off the

fire and let them stand in the syrup all night the next

day warm them againe in the same surup and keep

them with tur^ning for halfe a hour, then take them off

the fire, and take them of out of the syrup and lay them

to drain upon a dish side, a quarter of an hour a good way

off the fire, turn them and lay them upon fresh plates, and let

them drain a quarter of an hour as before, take as much

sugar when it is clarified as will cover your Apricocks

and boyle it allmost to a candy height, put your Apricocks

into the hot syrup and let them boyle very softly and keep

them with constant turning, and when you have warmed

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them 4 or 5 times in the last syrup, take them up, and

let them a draining on a dish side halfe an hour, lay them

on a thin board and set them in a stove, the next day turn

them, do so till they be dry, box them up, they will

keep all the year

To make Cordiall Water

Take your poppys after they are strained out of the

surfit water then take of bame, mint, fennell, penny royall

wormwood, hysop, rosemary, celendine, angellico, of each

a very larg handfull, shred them a little, take Cloves, Maice

Nuttmeggs, Ginger, Cinamon, Cubebs, and Galingall: of each

of each a quarter of an ounce; then take caraway seeds

and Annisseeds of each an ounce. Bruise the seeds and

spices, then put them with the hearbs in a pipin pot, put

to them 3 quarts of brandy and tye it close down with

papers, it must steep 2 or 3 days and be well stired

together once a day. still it off in a cold still, and take care

to stop it up with paste, or wett cloaths: as you draw itt off

keep 3 severall runnings and hotter then another by them=

selves, sweeten them with fine sugar to your tast, some

of the second runing mixt with syrup of Cloves, or Cowslips

make a rish rich cordial/

To Make Sossages

Take lean porke and allmost as much beef sewet

shred them very small together then mix with it a

handfull of grated bread, a nuttmeg grated and halfe

a pint of cream some pepper and salt and a little sage

shred, these must not be kept long but be eat new

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To make Wafers

Take the whites of 2 eggs, 3 spoonfulls of flowers,

halfe a nuttmeg grated, 6 spoonfulls of sack or some

orange flower flow water beat all well together, take

halfe a pint of thin cream allmost a pint of flowers

it must be a little thicker then quackeing pudding a

little iuce of lemmon, make it pretty sweet with good

sugar, make the irons hot and butter them the first

time with a little in a thick rag, and in 4 or 5 times

butter them, halfe a spoonfull is enough for once, turn

up no more then is for present use, it is Better to crisp

them up before the fire and do them up as you use them

To make Clear gelley of Courance

Rasberries or any other fruit

When you have gotten the clear iuce of your fruit

take something above the weight of it in sugar

clarifie it and boyle it to a hard candy, till it hisses in

the pan then put the iuce to it and mix it well over

the fire, till the sugar be dissolved then keep it stiring

allways one way over the fire a good while, but be sure

it do not boyle, when it will gelley put ^ it in your glasses

when it is for clear cakes it must be stired much longer

over the fire

To preserve any fruit green

Take of the fruit before it be stoned, and put it into

a kettle of water and some of the leaves, cover them

down close with a dish set them on a slow fire

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lett them be hot but never boyle pill them as fast as

you can, and put them in againe when they are green

enough take them out then take their weight in

sugar and clarifie it and let it boyle to a full surup

then put in your fruit, and lett it boyle leasur^ely till

it be enough if it be Apricocks pare them thin before

they be putt in to the water, take the parings and put

into the syrup with them

To Make Apricocks Wine

Take 3 pound of sugar 3 quarts of water, let them

boyle, and as the scum riseth take it clear off then put

in pound of Apricocks pared and stoned let them

boyle till they be tender, then take them out and when

the liquor is cold let it boyle halfe an hour more; you

may if you please after the Apricocks are up let the liquor

have one warme ^ or 2 more with a sprigg or 2 of flowerd

Clary, it gives a flavour after it is made it must

be 14 or 15 hours before you bottle itt and in the botteling

remember to leave the gross liquor out, after it is

bottelled itt must be carefully tended and give it vent

till the violence be over it is not fit to drinck till

it be a year or 2 old

To make sweet water to wash the hands

Take Rose cakes halfe stilled, Lavender ^ tops ale yeaste coste

Rosemary, bay leaves, Cloves, Wallnutt leaves, sweet Marioram

single pinks, ^ of each a like quantity Labdanum a little peice, a great many

Orange pills, cram all these down in a pipin pot, and

iust cover them with fair water then Cover the pot

very close and let it stand nine days then still it

in a cold still

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To pickle Quinces to keep all the year

Take your worst Quinces and stampe them very

small and put them in a kettle with as much water as

will cover the Quinces you intend to keep, let it boyle

allmost an hour, take them off the fire, and strain

it, and let it stand till it be cold so put it in an Earthen

vessell then core your whole Qunices and put them in

the pickle, keep them very close. they will keep all the

yeare to put in tarts, or pyes, or to stew or any other use

you have for them

To Make a green Tansie

Take you the yolks of 12 eggs and 2 whites of 12 beat

them with a little cream, and straine them put them to

a pint of the best stiff cream you can gett green it with spinage

an violet leaves (when they are young) and a little sweet

Bryer, season it with Nuttmegg, sugar, a little rosewater

and salt to your taste, when it is fryed, you must have

your pan pure clean and put some wheat bran into it

and let your pan be well rubed with it over the fire, then

empty it, and rub the pan with a clean cloath, fry a bit of butter

in the pan and put it away then put your tansie in keep it

with constant stiring, on a charcole fire, till it begin to whay

pour all the whay from it as it doth stiffen then put in little

bit of sweet butter, and gather it round with your spoon into

the middle, when you turn it put a bitt more butter in when

you put itt in the pan againe it must be carefully helpt with

spoons and knives, on the edge when it is a little browned on both

sides, it is enough, serve it up with oranges and sugar

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To make New Colledge puddings

Take a pound of beefe sewet sred very small small 2 penny

leaves grated one pound and a quarter of Courance, and 10

eggs beaten very small well with a little Rose wter one

nuttmeg, a little cloves, and maice finely beaten, mix them

alltogether without any water or milke, you may role them

up as you please, as in the shape of a turkie egg, or in harts

so put them in a deep dish with halfe a pound of sweett

butter let them stew over a soft fire, till they an enough brown'd

theyn take them out of the Liquor they stewed in and pour

upon them melted Butter and Vinegar and sugar. so

serve them upp

To Make puffs

Take 3 pints of new milk curd beat it in a morter very fine

then take ^ 20 eggs well beaten, and beat them in the morter with

the curd very well, with 3 spoonfulls of sack then make them

up in a light body, with fine flower that has been well

dryed in an oven make them like farthings loaves

they will need as much bakeing as manchet, when you

draw them cut the tops of every one of them, and put in a

little melted butter sugar and cinamon, lay the tops on

againe searce some sugar on them, and serve them up

instead of pudding

To Make Cuttlets

Cutt aneck of mutton in thin steaks scatter white

bread crumbs on them with a little thyme, savery sweet

marioram, parsley, shred small and some grated nuttmeg

then wash them over with the yolk of an egg fry them

with butter, or broile them, for sauce gravy and onyon

& anchovy thickned up with butter

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To preserve Rasberries Whole in Gelley

Take a pint and halfe of iuce of courance infused in boiling

water and 3 pound of double refined sugar sifted and 4 pound

of the fairest rasps, put these together over a quick fire, as

they boyle put a pound more of double refined sugar in by

degrees, scum them sometimes and boyle them as fast as you

can and they will be very tender and look clear, let them

boyle halfe an hour allmost, so take them off the fire to

scum of the seeds, and so put up into glasses

To Make White Meade

Take a gallon of hony six gallons of runing water set

them over the fire together, and keep it stiring while the hony

is incorpporated with the water, put to it 10 whites of eggs

beaten to water when it begins to boyle scum it, and when

it is very well scumm'd, put in 2 races of ginger, some nuttmegs

and cloues with some Rosemary, let it boyle an hour, then

take it off and coole it, and when it is all most cold worke it

with a little ale yeast you must worke but a little of the yeast

meade with the yeast let it stand halfe an hour then stir

it all together, and put it in a vessell that will iust hold it, let

it stand a fortnight then bottle it, then after 2 or 3 weeks

it will be ready to drink

to Pot Souce

Take Hogs cheecks and boyle them very tender

take all the Bones out, ioyn the two insides together

Put it down in a Pot, then shake some salt amongst

lay a small weight on it for a Day or two Put it

in souce Drink

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To Make Orange Cream.&nbsp;

Take 6 yolks of eggs and the iuce of 6 Oranges and halfe

as much water as the iuce then boyle the water and iuce

a little with some of the pill (but the pill must be first boyled

in water to take away the bitterness) then cool it well and

put the eggs to it, and mix it carefully for fear of curdling,

it, then sett it on the fire and stir it continually till it be as

thick as custard. then season it to your tast with fine powder

sugar.

To make a good Ielley broth for Weak

people.&nbsp;

Take 3 gallons of water, and a knuckle of veal,

when it boyls scum it well, and put to it 4 ounces of the

shavings of harts horn, one ounce of ivory, one ounce of

dates, 2 ounce of comfry root a quarter of an ounce of

maice, half a penny loafe, boyle all these softly till it be

one gallon then strain it.

To Candy Angillico.

Take the stalks when they be yung and boyle them

tender in water, then take them out and put them in cold

water one night, then drain them well, but do not pill

them at all, then take a pound of ordinary powder sugar,

and put halfe a pint of water to it, in your preserving

pan, then lay all your stalks in it, then set them on a

fire to boyle gently a little, then set them by till the next

day, and then boyle them so again, (they will look very

green though they look yellow at the first) you may heat

them thus every day for a week or 2, or you may candy

them at the 4th or 5th day when you candy them take a pound

of loafe sugar, clarifie it, and boyle it to a candy height

then put your stalks, (being first sliped out of their syrup

singly betwixt your your thumb and finger) so boyle them in the

sugar till they will candy, then take them out severally,

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and lay them on twiggs, on dishes, and set them in the sun

till they be dry.

To pott Venison

Bone your venison, & take of all the skins, take fat and lean

& beat it well with a rolling pin then shread it very small

and season it well with peper ^& salt & a very little Cloves and Maice

mix it well and put itt in a pot to bake, cover itt on the top

with butter, & lay the bones on the butter, and cover the

top of the paste pot with course paste, when it is well baked

take of the bones, and squeese all the liquor from it, and

while it is hot, take it out of the pot it is baked in, and put it

in the pot you will keep it in, and press it down close, and

cover it with clarified butter if it be very well done it will

keep all most halfe a year.

To make a Cordiall water for the stomach

Take and still of dreggs of strong Ale in a Limbeck, take of

the spirits and put them into the Limbeck againe put in 2

quarts of ale i2 quarts of spirits. take a handfull of Rosemary,

penneroyall, balm, bugeless, burage, and dragons, halfe a hand=

full of rue, and cardus, still it of & mix the first running with

the last, sweeten it to your tast, and keep it close stoped.

To make Allmon butter.

Take a pint of cream and 9 yolks of eggs, set the cream on

the fire, and beat the eggs well, take a little of the warm cream

to the eggs stiring it together, put all into a skillet, set it on the

fire and stir it continually, but let it boyle till it be run of curd

take it of the fire and let the whay run from it through a

strainer, season it with sugar and rose water, take a quarter

of a pound of Allmonds well beat; mix it with the rest of the

curd extream well, then serve it in.

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Lady Allens Water

Sage, Celadine, Rosemary, Rue, Wormwood, Mugwort

Pimpernell, Succory, Dragon, Agrimony, Balm, Scordium

Centory, Carduus, Bettony, of each a good handfull, piony

Marygolds, Allicampane, Tormentell, leaves, and

roots, Zedony, Angelica, Liquorish, of each a little hand

full, scrape the roots clean and slice them, cut the hearbs

cross and cross, steep them in a gallon of Liquor, still it

in Alembeck pasted a fler it hath stood 2 or 3 days to infuse

sweeten it when stilled.

To Make a Potato Pudding

Take a pound of Potatoes, boyle them and pill them

of butter the quantity of an eggs, a spoonfull of flower

3 or 4 eggs, some nuttmegs, and sugar mix all together

and Bruise them well in a morter then boyle them in

a bag, & eat it with melted butter

Stomach water

An ounce and halfe of Anniseeds bruised 2 ounces

of Liquorice scraped, and handfull of knotted sweet

Marioram, as much Angilica and spear mint,

one orange pill cut thin, a handfull of Rosemary

flowers, of clove Gilleflowers, Muscovy, Penniroyall,

Burrage flowers, Bugtops flowers, one handfull, infuse

all in 16 quarts of strong Bear, and one quart of Anniseed

water or brandy, let it stand one night, still it on the

Alembeck, Put it into bottles put to it 12 ounces of white

refined sugar candy and a pennyworth of saffron tie'd

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in a bag hanged in the bottles till it has given the water a colour

put in another bag a few cloues and m a little Cinnamon, and one

nuttmeg sliced, let this stay in your bottle, but take the saffron bag out

To Make Ebulum

Take 4 sticke of malt and mash it very thick, then put in

a shovel full of coles red hot and when it hath stood on

2 hours, then let it run as much as it will, then lade

on by bowlfulls, till it has run of 16 Gallons without stiring

the malt, then put it in the furnace and put to it 3 quarters

of a pound of hops, and a heaped Gallon of Elder berries picked

so let it boyle 2 hours, and then strain it through a sive, & put

it together very cold and keep it working 4 or 5 days, then tun

it up and let it stand in a barrel (that it will fill) till march

then bottle it up, it may be drank a fortnight or 3 weekes

after, it will keep 2 years good, the berries should be dry when

they are gathered.

Doctor Stephen's Water

A Gallon of Elder wine dreggs (or Gascony wine) Ginger,

Gallingall, Cinnamon, Nuttmegs, Cloves, Mace, Grains, Annis

seeds, of each a dram; sage, Mint, Red Roses, time, Pellitory

the root of Lillies of the Valley, wild Marioram, Rosemary

Lemmon time Camomile, Lavender, and Avens, of each a

handfull, beat the iuice and bruise the hearbs, steep it

in the wine, & distill it in an Alembeck

Elder Wine.

Take 23 pound of Raisins well picked and chopt

small, 5 gallons of water, an to 2 quarts of Elder

iuce, let the berries be gathered when full ripe and

dry, let the Raisins stand in the water 10 days and stir

them once a day. then strain the Liquor from the

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Plumbs, and put the Elder iuce to it, and stir

it together. put it in a vessell fit for it, set it

in a warm place if the weather be cold put

a blanket about it whilst it is a working, and

leave the spurge hold open for some days, let

it stand in the Barrel 4 moneths, be sure to

corke it well. and let it cool, to get the iuce

of your Berries you must the^ m put in a iug

of boyling water in a kettle the iuce must be put in cold

Sellary Pottage

Take sellary cut it small and set it a stewing

with half a pound of butter, let it stew till the sellary

be very tender, then put in a good handfull of

spinage cut twice or thrice cross with a knife

let it stew a little in the butter, with an Onyon

stuck full of cloves, put in pulp of blew peas to

some of the broth they were boyled in, till tis as thick

as you like, when you are sending it to the table put

in lotts of white bread, fryed in butter till they are

crisp, let the sellary and pease stand together a

a quarter of an hour

To Bake a Rump of Beefe.

Take a fresh Rump of Beefe boyl it and season

it well with peper and salt, then take a pound of Beefe

suet shread very small, lay halfe of itt in the bottom

of the pot and the other halfe on the meat put in a quart

of claret, half a pint of water, 9 spoonfulls of vinegar

a handfull of capers a little shread time winter savery

sweet marioram in all a handfull, one onion, lay the

bones on the top of all and cover the pot with paste, the

oven must be as hot as for bread and it must stand in

6. or 7 hours, then serue it up with all the Liquor

& brown toasts

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A Tansie.

Take 10 eggs leave out ^ half the whites beat them very well

and mix them with apint of cream and 3 quarters of a penny

loafe well grated, halfe a nuttmeg grated, and a little beaten

cinamon, sweeten it to your taste, and green it with wheat or

spinage.

To Make a Rich Cake

Take 5 quarts of fine flower, 2 pound & halfe of sweet butter a

pint of cream, a pint of ale yeast, a quarter of a pint of Rose water

22 eggs well beaten, with only 6 whites halfe an ounce of

cloves, and mace 7 ounces of loafe sugar, both finely beaten, mix

the spice and sugar with the dry flower, slice the butter into

the cream which must be so warm as to melt it, (Luke warm

and no more) warm your Rose water and dissolve in it 2 grains

of Ambergreece, mix all these as quick as may be, when they

are well mixed strew a pint of flower lightly over it, and let

it lie to Rise covered with a cloath a quarter of an hour, (the

flower you strew on must be part of the 5 quarts) when it is well

risen, take 6 pound of courance washed in warm water and

well dryed & pick'd, 2 pound of Raisins of the Sun, stoned and

cut in peices, mix them well and quick amongst it, and

lay it on a double brown paper, well buttered and put a hoop about

it, flower the hoop well and then set itt in a quick oven, &

in an hour and halfe it will be baked, if you fear scorching

lay over the hoop some paper when it is baked ice it, the

hoop must be half a yard Diamiter

An orange pudding.

Take 12 eggs leave out all the whites and beat them extream

well, put to them half a pound of butter, half a pound of sugar, 2 oranges

the pill grated and the iuce strained beat these an hour together with

your hand till it is as thin as beare, lay a very thin paste in the bottom

of your dish and powr it in and lay a puff paste over it and boyle bake

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it in a temperate oven

To Make Plumb Pottage

Take strong broth made of a leg of Beef having the

fat taken clean of, and put to it Raisins, pruins, & courance

(but keep out a quarter of the Raisins and pruins that

you desighn'd to put in, and boyle them in a little of the broth

by it selfe, till they are tender, then wash them and take

out the stones, and put it to the other to couler it) cloves,

mace & nuttmeg, a little bruised, and cinnamon finely

powdered, let it boyle halfe an hour, when the fruit &

spice is in a little be fore which time, thicken it with

wheat brown bread crumbs to your liking, take it of

the fire and season it with a little salt, 3 or 4 spoonfulls

of vinegar & sugar to your taste you may keep this broth

2 or 3 days and heat it as you have occasion, and when

you serve it in put some calfes foot ielley to it, some

claret a very Rosewater and some Sack. be sure it be kept

in a very little sweet vessel, and let nothing of brass come

near it after the fruit is in

To Dress Rabets

Take some sweet Marioram and Parsley and one Onyon

and put them into the bellys of your Rabets then boyle

them till they are enough then take them up and pull

them into little long bitts then take the hearbs and a little

of the onyons with the yolk of a hard egge & ^ shread them very small

mingle them and some salt with the Rabets, then put

in allmost a pound of butter, and stir them over a chaven

dish of hot coles till the butter is all melted and the

Rabets be thorough hot then dish it up.

To Make Cherry Wine

Take cherries when they are full ripe bruise

them in a clean vessell, and let them stand in a tub

till they are all bruised, lett them stand 2 hours, then

put them in a hair bag (made on purpose) and

press them turning the bag on both sides, till you

have got all the Liquor when they are thoroughly

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pressed, put the liquor into a sweet Rundlet and stop it up

for 3 weeks then bottle it up and put into each bottle a Lump of

sugar. tie the bottles fast down and sett them in sand in

a seller, you make ^may a pretty sort of small wine with the

hulls, put not so much water to them as will cover them

and doe with them as with water sider.

To Make Cowslip Wine.&nbsp;

Take six Gallons of spring water, boyle it halfe an hour

six pound of Raisins of the sun, stoned, 5 fair fresh Lemmons

sliced and the pills of 3 of them paired thin, one peck and halfe

of cowslips flowers, 3 pound of good powder suger, put all these

into a leaded pot & powr the water boyling hot to them, cover

the pot very close and set it near the fire, that it may keep -

constantly hot, (but not to boyle) stir it twice a day for 5 or 6 days

together then strain it, & put itt in a sweet rundlet, fit for it

for 10 days, then draw it into bottles, and put into each bottle a

bout a 3 spoonfull of Rhenish wine, and a lump of sugar, let the

corke be well seasoned and tyed close down, set them on sand

in a celler, after 3 or 4 weeks you may drinke it.

Crust for Venison

Take 3 gallons of fine flower, then take 4 pound of

Beefe sewet very finely shread mix it very well in the flower

then take 16 eggs well beaten & put to it, and make it into

a paste with cold water (but not stiffe) then roll in att 7 or 8 times

3 pound of butter and every time you ^ roll it strew some flower

on the butter; it will not be near so good if it be made overnight.

Raisin Wine

Take 4 pound of Raisins of the sun picked & washed clean

then stone them and put them into an earthen pot and 2 pound

of sugar 2 lemmons squeesed in, and the pills of them pared

thin, then powr upon these 4 gallons of spring water boyling hot

that has boyled halfe and hour stir them well together and cover

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the pot close till the next day, then put in your hand

and sqeese the raisins well, cover the pot close againe till the

next day, then straine it and bottle it up, but fill hot the bottles

quite full, tye down the corks; & at 8 or 10 days it will be fit

to drinke.

To Make Cracknells

Take 2 pound of fine flower put to it half a pound of

of sugar and 3 quarters of apound of fresh butter 4 yolks

of eggs and a few caraway seeds, mix them together with

cold milk and a little sack, make it into a paste, and roll

it as thin as can be then cut them round and turn them up

thick like cheescakes then doe them on the top with the

white of an egg and strew small comfits and a few caraway seeds

of them put them on paper and bake them in a temperate

oven.

Apricock Chips

Pare them thin and slice them round then take double

refined sugr finely beaten and lay one row of sugar and

one of fruit till all be gon in, then cover it all over with sugar

and let it stand till all be disolved, then drain them from the

syrup, & lay them single on glass, & and set them in the sun till

they be dry then put them up

To Dry Apricocks

Take the fairest Apriccks pared, and stoned scald them

very tender, take 3 quarters of a pound of loafe sugar to a

pound of fruit and a pint of water make the water and

sugar scalding hot but suffer it not to boyle then take

your fruit out of the water, and put it into the scalding

syrup and set them in a stove to keep warm constantly

and twice a day make them constantly warm scalding hot over the coles

but let them not boyle, when you perceive the syrup to

have a skin like a candy on the top, take them out and

lay them on glasses to dry and keep them with turning

(in the sun) till they be dry thus you may dry peaches or

pear=plumbs or any other fruit that hath stones in it

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Pottage

Put bones, peices of bloody necks and any odd bitts of meat with

some Anchoves to water and a glass or 2 of white wine or sider

and a little beaten spice, then cover the pot, and paste it down, and

let it stew severall hours, then strain it and put to it cabbage and

turnip cut in little bits, and a little whole spice, and some gravy

let it stew an hour or two, then put in Marigold leaves, Beet leaves

strawberry leaves & parsley, all chopt a little, some bits of sweet

breads and little balls, let it stew an hour Longer, so serve it up

White broth

Take a cock and break all his bones, and set him a stewing

(with the bloudy end of a neck of veal) and some spice in water

let it stew till all the good=ness is out of the meat, then strain it and

let it to cool, take off the fat and leave the settlings at the bottom

take only the pure ielley in the middle & set it on the fire & have

ready plumped in water, some Raisins, courance, and a few pruins

which put to the broth with a little Maice, cut small, and so much

cream as will make it look of a whitish gravy, lett it boyle a little

thicken it with yolks of eggs well beaten with some sack and

sugar

To Make Sweet meat Cream

Take any sweet meats that are smooth and stiff and break

it well with a spoon in a clean bowl put to it the white of an

egg, and beat it an hour and a halfe extreamly, till it be very

light and look white then heap it up in your glasses in little

puffs, & eat it with cream

ffyed Pasties

Take a rosted kidney of veal sread it small and season it

with grated bread, Nuttmeg, courance, sugar, som Almons beaten

small, and an egg or 2 beaten with a little cream, and some

salt, mix it well and put it into pasties of puff paste, and fry them

in butter, if you be in hast and cannot make paste, make them as

thin with cream that you may drop them into your pan

like fritters and fry them.

To Dry Chirrys

Take the fairest chiries, stone them and to every pound

take a quarter of a pound of sugar, put to as much water

to them as will cover them, and lett them boyle a little while

then let them cool, then boyle them as before do this 3 or 4 times

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then set them by in the syrup 3 or 4 days; take them

out of the syrup and lay them one by one on splented sives

and when they are well drained lay them on fresh sives and set

them in an oven that has been heated 12 hours before let

them stand in 12 hours then wash them in hot water and

dry them well with a clean cloath, and lay them upon clean

sives, and set them in the oven as before then put them up

and keep them dry, thus you may dry great plumbs, only

stuff the best with the worst when they have been once

in the oven.

To Make a Caraway Cake

Take 4 pound of flower rub into it a pound of butter

a quarter of a pound of cittern and candied pills a quarter of

a pound of Caraway comfits, a pound of loaf sugar beaten

fine, a nuttmeg grated a little salt, take halfe a pint of cream

warmed, the yolks of 8 eggs and 4 whites if you please, and

a pint of good ale yeast mix all these well together and set

it to rise before the fire halfe an hour so bake it and have a care

of the oven be not too hot, a little more then halfe an hour

bakes it

To Make Scale Cakes

Take half apound of Almonds blanched cut them over

as thin as you can possible, halfe a pound of double refined

sugar, beaten and sifted, mix halfe of it with the Almonds as

you cutt them, take the rest of the sugar and mix it with

Rosewater and as much sack, and two handfulls of Caraway

seeds, when they are well stirred together, put them on your

cut Almonds, lay them very light and thin upon wafers

cut in what shapes you please, they must be kept stirring

till they are all laid, then bake them a little in a very

temperate oven

Bisket Tellows

Steep gumdragon in Orange flower water, take a pound

of double refined sugar, beaten and sifted, put the sugar

in a morter, and a spoonfull of this gum and halfe the white

of an egg well beaten, beat these well together then grind

a little Ambergreece small with a little sugar and put it to

the other in the morter, beating it still very well, till it

will drop, then drop them on papers in little loaves and bake

them in a very temperate oven.

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To make a frigasee of a Calfe head

Parboyle your head, cut itt in little peices, and put to

it some water and vinegar, some anchoves, white wine

horseraddish, a little whole mace, a bunch of sweet hearbs

and an onion, stew these together a pretty while then put

in som butter, and keep it stiring for fear of oyling, beat 3

or 4 yolks of eggs well, with some white wine and some

lemmon pill shread small put them to the meat and stir it

over the fire, till it is thickened, then dish it up, you must boyle

the brains and beat them up with the butter & vinegar and

lay them in lumps upon your meat and some pickled oysters

To make a Cabbage pudding

Take halfe a leg of veal and a good quantity of beef suet

shread them small together with some cabbage stalks that

are boyled tender and pilled, when your meat is shread season

it with peper, and salt and grated nuttmeg and 6 yolks of eggs

then have large cabbage leaves boyled a little tender, and lay your

meat upon the leaves and tie it up round pretty close in a napkin

and when the water boyl put it in and let it boyle an hour

and halfe

To Stew a pigg

Cut your pigg down the middle and then into little peices

but keep the Head whole, wash it and put it into your stew pan

with water and some salt let it boyle and scum it well, put

in some whole white peper 2 nuttmegs in quarters, some cloves

and mace, whole when the liquour is wasted to less then a pint

put in a pint of white wine, and 2 or 3 spoonfull of capers so let

it stew very softly till it is enough then put in 2 or 3 yolks

of eggs, beat with some cold liquor and a good peice of butter

shake it well together, and serve it in

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To Stew Mushrooms:

When they are pilled and washed boyle them in a

very little water, & salt, some whole pepper a bunch of

sweet hearbs & an onion, when they are tender take them

out of their liquor and take some gravie, a spoonfull or

two of the liquor they was boiled in, an Anchovie, a few of

the boyled hearbs shread small, and 2 or 3 spoonfulls

of thick cream 2 spoonfulls of wine vinegar, put all

these things to the mushrooms while they are hot, stir

them very well together over a fire, till they be very

hit & thick, then serve them up with sippits

To make a frigasea of Chickins

Take 3 chickins, flea them and cut them in peices

& set them a frying with as much water as will cover

them & some salt let allmost all the water boyle away

then put in a good peice of buttr and let it stew a good

while and put in halfe a pint of white wine, and

let it stew till there is iust liquor enough for sauce, when

it is quite enough, put in the yolks of 3 eggs, well

beaten with the iuce of a lemmon, (if you have no

lemmon put in some vinegar) let it have a warme

or two shaking it well together, then serve it up

To hash a Shoulder of Mutton

Cut your mutton in peices and let it stew some small

time in a little water (scuming it well) some salt &

a bunch of sweet hearbs, then put to it gravie and

what quantity of french wine you please an onion

cut small, some whole pepper & 2 or 3 cloves, some lemmon

pill shread, some whole mace, and let it stew softly till it

is enough (a little before which time put in 2 or 3 anchoves)

then put to it 2 or 3 eggs well beaten with some gravie & some

oysters, shake it well together & serve it up

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To make Metheglin

Take what quantity you please of spring water and

make it so strong with honey that it will bear an egg

put to it a good quantity of Cloves, ginger and guinea pepper

all a little bruised a good many hops, some green rosemary

and a little Balm, and let it boyle allmost an hour then strain

it into some sweet vessell, and be sure nothing of brass comes not

near it, when it is allmost cold put to it a very little yeast

and beat it well together, let it stand 2 or 3 days then scum it

clean, and put it into a strong ^ water caske that it will fill but 3 parts

full, and leave out all the settlings (which you may put

in your worte when you brew) let it stand very close stoped

from the aire 5 or 6 moneths, the longer the better, then bottle it

A Custard pudding

Take a quart of cream, put to it 8 eggs well beaten with a

little sack and season it to your tast with sugar, take one

handfull of Allmonds blanched and beaten fine, one handfull of

courance 3 quarters of a penny loaf sliced very thin one nuttmeg

grated, some marrow, half a pound of butter, some candied cittrone

cut in thin bits, lay these things into your dish by roes, then pour

your cream and eggs upon them, and bake it in apretty quick

oven

To make Spanish Cream

Sett one gallon of new milk on the fire with 3 blades of mace and

as it boyls putt into it a quarter of a pint of cream, do so by times till

you have put in a quart, then stir it till it be perfectly cold, and

set itt in pancheons to cream for 12 hours, skim it and put to it

orange=flower=water, sack & sugar to your taste and whip it till it be

as thick as butter, then heap it into your glass or dish with 2

spoons, in little puffs

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To make Allmond Cream

Boyle a quart of cream with some whole mace, nuttmeg,

cinnamon and lemmon pill, take a quarter of a pound of

Almonds, blanched and beaten fine with some sack, put them

to the cream and let it boyle till it be thick, then strain it

throw a thin strainer being wetted, then season it with sugar,

sack and orange flower water to your taste, when it is cold

lay blanched Almonds on the top (this cream is best

not strained att all but season it on the fire and when it is allmost

boyled enough put in the whites of 8 eggs beaten to a froth, be sure

to keep it stirring, & let it have one or 2 boyles more

Almond Butter

Take a pint of cream and boyle it, put to it 9 yolks of eggs,

well beaten, set it on the fire and keep it with stiring, but let

it boyle till it runs all of curds then take it off and let the whay

run clean from it threw a strainer that done season it with sugar

and Rose water, take allmost a quarter of a pound of Almonds, beaten

very fine, amd mix them with the rest of the stuff & work them

together with a spoon a good while, so serve them up

A Quaking Pudding

Take a pint of cream 6 eggs, 4 spoonfulls of flower, beat them

well together and season it with Orange flower water, sack,

nuttmeg, sugar, and salt.

To make Shrub.

Take 4 quarts of brandy, slice into it 15 of the largest thick

rind lemmons as thin as you can cut them, tye it close down

in an Earthen pot very close and let it steep a fortnight and then

run through a seive all night, put to it 4 quarts of white wine

and so much spring water, and 4 pound of fine sugar, and run

it through a gelly bag, then bottle it up close, and let it stand half

a year before you drink it the longer the better.

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The Best way to Butter eggs

Take 12 eggs and but 6 whites, beat them very well, allmost to an oyle

then put to them what butter and salt, you please, and searce half an

Anchovie and doe them over a soft fire.

A Ielley Sack Posset

Take a quart of cream and slice a nuttmeg into it, and boyle it

and while that is on the fire take 12 eggs (being well beaten and

run threw a strainer) and put them to a pint of sack & set it over a

charcole fire, keep it with constant stirring till it be as thick as a

caudle, sweeten it to your tast, then pour the cream in boyling hot

holding it as high as possibly you can run it, let it be kept with

stirring all the while the cream is pouring in, but when the cream is

in it must not be stired at all, but stand covered upon the fire so as

to keep very hot (but take great care it do not boyle or simber in the least)

till it be of a fine Ielley on top and clear drink at the bottom to your

liking.

Rasberry Cream.

Take a pint of Rasberrys or more and stamp them small in a morter

Mix them with apint of white wine, a spoonfull or 2 of orange flower=

water, and sweeten it well and strain it into your cream dish, or glass

then boyle a quart of cream, and when tis cold as new milk spurt it

to the wine & Rasberry iuce, with a dry cow

Syrrup of Violets

Take 2 pound of lump sugar and put thereto a pint of spring water

and boyle the same to an ordinary thin syrrup, take the leave of about

a peck of violets (being well picked and cut from the whites) and bruise

them and put them to the syrrup iust when you take it off the fire, stir it

well together, cover it close and let them steep 24 hours then boyle them

about halfe an hour, so strain them an put it in a dry glass bottle to keep

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To Dress a Leg of Mutton.

Take a good large leg of mutton, cutt the flesh all out, leaving

the skin, and ffat whole, beat it with a Roleing pin as much as

for sossages when it is allmost beat enough, take about a pound

and halfe of beef suet (or about the quantity of your meat) and

beat ^ with it till it be well mixed, then season it with a grated nuttmeg

and allmost halfe an ounce of beaten cloves, and mace, and put in

the yolks of three or 4 eggs or more according to the quantity of

your meat, there must be so much as to make it hang together

beat your eggs with some salt, stuff it into the skin as close as you

can possibly tye of sew it fast up in a cloath and boyle it 2 hours

or more, you must not take out the sinewey part.

Potted Veal

Cutt off all the fat and skins of a leg of veal, then if you have

5 pound of veal, put to it a little more then a pound of bacon that is

fat, chop them together very well, beat it in a morter till itt is very

well mash't, season it with a few ^ two nuttmegs and a few cloves, & as

much mace as will make up them two halfe ^ a quarter of an ounce of

white pepper, with a little ginger, & some salt mix all well together

and putt it down in a pot, and lay upon it the skins and fat of the

veal, then paste it up and bake it with brownh..d bread, when you

take it out of the oven let it coole a little, take it out of the pot

and with your hands press from it as much fat as you can

then put it down hard in to another pott, and press it with

weights one night and the next day pour allmost a pound of clarified

butter upon it

ffryed Toasts

Take a penny loafe and chip it, and cut ut the round way

in thin slices, soake them in cream, then dip them in beaten

eggs, and have a good peice of butter in your frying pan hot,

and lay your toasts in fry them a little there pour what

eggs is left upon them, fry them a little more and turn them

when they are fryed eat them with melted butter, vinegar,

and sugar

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Sauce ffor fish.

Take 2 spoonfulls of the liquor the fish was boyled in,

half a pint of clarret, a quarter of a pint of gravie, 2 spoonfull

of vinegar, 3 Anchovies, 2 Nuttmeggs sliced, a little mace,

and a shalott when these are well stewed together strain it

through a hair sieve, then beat it well, with a good quantity

of butter till it be very thick.

A liver Pudding

Take a Calves of or hogs liver, boyle it well and mash

it well, with a knife, a little sweet marioram, thyme, penny-

royall, winter savory, pick the hearbs very well wash them

clean, & shread them very small, put these to a pint and half

of cream and a penny loafe grated, 5 eggs and but 3 whites about

3 quarters of a pound of more of beef suet shread small 5 or 6

large spoonfulls of flower, something more then half a pound

of courance, mix these well together and season it well with

salt, sugar, nuttmeg, Cloves, & mace if you putt this into

the gutts you must put in some cinnamon, and beat the hearbs

and strain them to the creams.

To keep fruit all the year for Tarts

Gather Goosberrys when they are at their full growth

top and tail them, and put them into wide mouther bottles

corke them very close, put some hay in the bottom of a

kettle of water and sett the bottles upon it, set them on

a fire and lett them stand till the colour of the goosberrys be

changed to look like scalded ones, then take the kettle off

the fire and lett the bottles remain in itt till the water be

cold so take them out and close the corks well with soft wax

and sett the bottles in sand in a seller till you use them.

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To keep black pear plumbs, put them in a iugg

or some narrow mouthed vessell, pour into them boyling

water so much as will cover them, then clarifie butter

or suet, or both together, and pour upon them enough to

be an inch thick.

If you bake a pot with halfe their weight in

sugar, when they are cold put the like upon them

Baked Custards

Boyle a quart of cream with a good quantity of

spice, strain it and put to it 6 yolks of eggs well beaten

and wone white season it with sugar and a little sack

(or if you please you may then give it a little heat over

the fire againe) then put it in potts (or crust) and bake

them, in potts a quarter of an hour bakes them

A Caudle for a Sweet pye.

Take a quarter of a pint variuice or white wine vinegar

and make it very sweet, boyle it a little, add the yolks of 6 3

eggs well beaten and some melted butter, stir it well till

it thickens then take of the lid of your pye and put it

in, iust before it goes to the table

Almond Tarts

Take half a pound of Almond paste 6 yolks of eggs half a

penny loafe grated 3 quarters of a pint of cream, half a pound

of melted butter, half a pound of sugar & a spoonfull of Rose

water, put a thin crust in a tinn pan and bake this in it, in

a quick oven without any lid

Syrup of Elderberries

Gather your berries dry, when they are ripe, pick them and

put them in a pitcher, and set them a boyling in a pan or pot

of water, take all the iuice that will run from them and put 2

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pounds of sugar to every pint of this iuice, stir it every

day till the sugar be dissolved, then bottle it without boyling if

you if you boyle it (which if I think is the best way) you

need not put much aboue half this quantity of sugar in it

ffrench broth without meat

Take 2 quarts of water half a pound of butter, a handfull

of salt, with a good quantity of cloves and mace, let these

boyle some time together, then put in lettice, spinage, sorrell, borrage

each half a handfull, let it boyle till the hearbs be tender, put in

a quarter of a pound of butter more, and let it boyle still, then take

6 yolks of eggs beat them with a spoonfull or 2 of vinegar. 3 or 4

spoon=fulls of cream and a little of the broth slice bread into your dish

and put a little butter upon each slice, let it stand upon a few

coals sometime, & putt a little of the broth to it (letting it be on the

coals still) put 2 Anchoves to the other broth, then put in the eggs

with a good many Marigold flowers, let the broth boyle (keeping

it stirred) till it thickens, put it to the other in the dish. break

the hearbs with your hands befor you put them in, in winter

you may make with cabbage instead of hearbs, putting in

some pepper.

Winter Pease Pottage without meat

Pulp your pease and put a good quantity thereof to water

let it stew a good while, putt in green tender hearbs, being

iust broke with your hand, & a bunch of sweet hearbs (which

must be taken out at the last) and a pretty many parsley roots

cut in little bits, some whole pepper and 2 blades of mace, some salt

then cover it close, and let it stew a great while then put in some

longer, cutt white bread in little Dice, and crisp them before the

fire, and put them in with 2 or 3 anchoves let it iust have

one good boyle, then put itt into your Dish, laying a ffrench

loaf in the middle thereoff.

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To make fflompey

Take 2 quarts of new milke, boyle it and put in 3 spoon

fulls of grits beaten and sifted, and as much pearl barley, (being

first boyled in water and well drained) with 4 spoonfulls of grated

bread, and 2 blades of mace, let these boyle till it be well

thickned, then beat the yolks of 3 eggs with a little sack and a

little orange flower water, and a very little salt, put them to the

milk off of the fire, take out the mace and sweeten it to your

tast, then set it on againe, keep it stirring till the eggs be thickned

then make 4 or 5 white toasts very brown, and crispe lay them

in your dish and pour the flompey on them, so serve them up.

An Excellent ielley fine for entertainmments

and allso very good for weak or consumptive people

Take 2 quarts of clear strong calfes foot ielley when

tis cold, lay it in a silver bason when it boyles put to

it a pint of white or Rhenish wine, the iuice of 4 lemmons

and the pills of 2 with a pretty deal of nuttmegs quartered whole

mace and cinnamon, as much double refined sugar as will

make it sweet enough, stir it with a silver spoon till the

sugar be allmost dissolved, then sett it on a fire and stir it till

all be dissolved, then cover it till it be ready to boyle, and take

the whites of 6 or 8 eggs beaten to a froth, and when the ielley

iust simpers put them in, stir them well together and let them

stand on the fire 2 or 3 minutes, that is, till the egg be gathered

to the top and the liquor very clear underneath, put it into

a gelley bag or any thick flannell strainer being dry, hang it

upon a pegg and let it drop into sweet meat glasses, and it will clarifie

the second or third time. the pill must be taken out before the eggs

are put in. and you may lay long thin slices of fresh pill in the

glasses before the Ielley drops in you ma Take 3 quarters of a pound

Hartshorn and a gallon of spring water and it makes a ielley in

24 hours being boyld 3 or 4 hours

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Surfitt Water

Take a gallon of brandy & infuse ^ in it these ingredients

following (viz) one ounce of mace, of cloves, & cinnamon

eeach an ounce, all of them being well bruised halfe a pound of

Dates sliced, a pound and halfe of Raisins of the sun stoned, one pint

of poppy water one pint of Damask Rose water, and 7 or 8 handfulls

of poppys cut from the blacks, tye these close down in a well leaded

pot, let it stand 10 days stirring it once a day then straine it through

a hair sieve & sweeten it with very fine sugar or white sugar candy

the ingredients you may after wards distill with brandy, if in an

Alembeck the dregs of strong beer will doe, adding there to Carduus,

Angellico, mint, Balm, ffennell, penny Royall, woormwood, Rose=

mary, Celandine, if you draw it off through a cold still, paste the

head and keep it cold with wett Cloaths

Whipt Sillibubs

Take the same quantity of wine as you do of cream, steep some

lemmon pill in it an hour or more, as you have time then put

to it the cream, and sweeten it, put some iuce of lemmon in and

froth it up with a squirt instead of hoigs, steep lemmon pill in the

liquor for the bottoms of your glasses, and put in iuice of lemmons

allso if you will you may put in halfe wine and halfe water into

both, and be sure as much cream as liquor.

To make Barley Cream

Take pearl barley boyle it in 2 waters till it look pure white

then drain it and boyle itt in cream, with some whole mace and

cinnamon till it be thick as puddin, then set it by a little and put

in raw cream, till it be of convenient thickness, season it to your tast

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Stewed Mutton an Excellent way

put into your stew pan, a quart of mild ale, and halfe a pint

of water, a bunch of sweet hearbs, 2 onions, a nuttmeg slitt, whole

pepper, cloves, mace, lemmon pill, 2 Anchoves, and some salt

let these stew a while, then cut your meat into small steaks, flower

it, and put it to the liquor, cover it and let it stew softly all most an

hour, then take up the meat, and strain the liquor and shake

in a good peice of butter, and 2 spoonfull of venigar. Beef

steaks done this way is very good, and any sort of cold meat heat

againe on this manner

To preserve fresh Salmon

Cut your Salmon in fiue large peices and boyle it well, putting

in a handfull of salt into the kettle, when it is well boyled take it

out, and lay it peice by peice upon a clean table untill it be

cold (whatever vessell or cask it is put into it must be well cleansed

then get some white salt, pepper, mace, cloves, & bay leaves, and

upon every row of the fish, as you lay it in the cask, strew a little of

the salt, and these spices with a few of the bay leaves in every row,

the mace and cloves must be whole the pepper pounded, and when it

is all laid in so, fill the vessell or cask with white wine vinegar,

and so it will be preserved, in ten days you may eat of it.

Steaks of mutton or veal stew'd in their own Liquor

Cut your steaks extream thin, and beat them very flat with the

flat side of the cleaver, then shread some thyme, and Parsley, & put

put to it some nuttmeg, & pepper finely powder'd, there must be as

much more nuttmeg, as pepper, and as much salt as will season them

mix these together, and beat 2 eggs & lay the meat upon a dresser one by

one, then doe the egg all over them with a bunch of feathers, and strew on

halfe your seasoning on the top of that, some grated bread, then butter

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your stewpan, and lay the steaks in, the seasoned side downwards

and doe the upper side as the other, set it on a very soft fire as big

as your pan let them stew or broil softly till they be brown, then turn

them and let them stew till they are enough, half an hour does

them, lay them in you dish, and your savery sauce upon them

To Pott Sallmon.

To 4 pound of salmon take an ounce and halfe of salt

a quarter of an once of cloves, and Mace, a quarter of an

ounce of pepper, beat these small and grate them, 2 nuttmegs

Mix them well. then rub them into the salmon, and pour on 4

spoonfulls of white wine vinegar, and let it stand an hour,

then take the pot you design to bake it in, and spread att the

bottom a pound of butter, and stew over it halfe an ounce of whole

pep^per, then lay in the salmon, and upon that a whole onion stuck

aboue all a pound and halfe of butter, two hours bakes it, & as soon

as it is out of the oven, take it clean from the fat & loose seasoning

and let it drain an hour, then put it in a clean pot, & lay on

and when thorough cold pour of on Clarified butter.

To Stew Cowcumbers

Pare them then slice them thin and put to them some vinegar,

water, whole pepper, mace, & a little salt, stew them till they are

tender. this is good sauce for boyled chickens, or for roast

or boyled mutton.

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To pott Eels.&nbsp;

Take your Eells and strip them, and cut off their heads, and

slit them down the middle, & bone them, and make them very clean

with a cloath, then take your seasoning which must be, Cloves

mace, pepper, and a little ginger, & some salt, mingle these together, take

some Anchoves boned, and shread small, and put them one the Eells,

and rub them on, then the spice and rub it on upon the insides

of the Eells, (when you use Anchovie less salt will doe) then take

the pot you bake them in, and lay some butter in the bottom,

& role up the Eells and lay them in, stick some 4 or 5 bay leaves

round the pot sides, & lay a bunch of hearbs, and one or two onions,

on the Eels, & put in 3 or 4 spoonfulls of white wine, then cover them

well with butter & set them in a prety hott oven, they must stand

in an hour and halfe, then take the oven stone away, and let them

stand half an hour longer till they are t well soaked, then take

them clean from the fat and loose seasoning, and let it drain half an

hour, then lay them in a clean pot, and the bay leaves on them, &

pour a good deal of clarified butter on them, & set them in the oven

again for half an hour, let them stand till they are cold, and they

will keep a month or 6 weeks.

To stew beef to eat like Venison

Take the rand peice of p buttock beef, lard it thick with bacon

dipt in pepper, lay it whole in a stew pan, and put to it a few cloves,

some bay leaves, and a peice of orange pill, and some salt put no liquor

to it (the oven liquor gravis will stew it) cover it close and let it stew on a soft

fire half a day turn it sometimes, and when tis enough set it by, and

when you use it cut it in thin slices, & warme it in a dish with

some of the gravie, or if you want you may add some savery liquor

to it as it heats. this is counted a fine dish

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Trifle Custards

Boyle your cream well with spice, then sweeten it to your tast, and put

in some Rose water, or orange flower water, stir it till allmost cold, then put

in a little Runnet to a quart of cream, stir it well together, & put it in your

pots, let them stand without stiring till they be quite cold, and they will keep

2 or 3 days.

To Dry a goose

Salt it with common salt, inside & outside, (but most of the inside) once

every 2 or 3 days for a week or nine days, and every time you salt it, rub

on after the white salt on both sides, as much salt peter as will lie on a

shilling, then hang it in a chimney till it is thorough dry, boyle it and eat it cold.

A ffrigasee of Tripe

Take 3 or 4 large peices of lean tripe cut them in square bitts like dice

then take a quarter of a pound of butter brown it, then flower your tripe and

put itt in the pan, stir it about till it is all brown, then powr it into a flat sauce

pan, rinceing out the panh, with fresh broth out of the pot, or any gravie of

pottage you have by you or for want of that you may make shift with fair

water cover them with liquor and put to them a large onyon chopt small with

a little thyme, savory, & parsley, & as much beaten cloves, & mace (or

Iamaica pepper) as will lie on a shilling, a little other pepper & some salt

when above halfe of the liquor is stewed away take it off the fire, and scum of

all the fat, then have ready the yolks of 2 eggs beat with 2 spoonfulls of

veriuce, 6 spoonfulls of thick melted butter, & half as spoonfull of mustard

pour all these to the meat and keep it stiring till 'tis thick enough, serve it

up with slices of lemmon, pickled barberries and sippets.

To Dress tame Ducks to eat like wild ones

Smother your ducks and let them hang 3 days with the guts in them

and when you lay them to the fire, drip them with clarret till they

begin to wreek, then dredge them and drip them as you do other fowles

doe not wash them befor you lay them down (nor any other fowl that is

not scalded) doe not roast them too much, and make gravie sauce

to them, and they will eat as well as wild fowl.

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To pickle Barberries

Boyle Damsons in a good deal of water and some salt till it

looks deep red, the strain it through a sieve, & when cold

pick your barberries and put them in lay a peice of flannell

close to them and a threncher, tie the pot up close with paper

or leather.

To Coller Beef Mrs Bridge s way

Take the thin part of a breast pf beef, bone it and rub on the

inside of it 2 ounces of salt peter, and let it lit 3 or 4 hours, then

put it into a brine made with bay salt & water, let it lie 3 days

turning it night and morning, hang it to drain 12 hours, then

season it with cloves, and mace, pepper & nuttmeg, & some shread

sage, parsley, & Rosemary, role it up hard, & bake it with a pint of

claret, and a pint of pump water, paste up the pot and bake it

with household bread, when 'tis cold put it in a pickle. see page

To Candy Oranges

Squees out the iuce and lay them in water 2 or 3 days shifting

it every day boyle them in a fresh water till they are tender, then

take out the meat, make a thin syrup of ordinary sugar, when

'tis cold put them in, and every day warm them over the fire for a

fortnight, be sure they doe not boyle till the last time, then boyle them

gently for half an hour, when they are tender enough, wash them

in warm water, & set them in an oven a very little warmed to

dry, then boyle some loaf sugar to a candy, put in your pills

and boyle them a little, then take them out with a slice and lay

them on sieves, and set them in some warm place to dry.

Lemmon Brandy

Take a quart of brandy and steep the pills of 6 lemmons in

it 3 days then take a pint of water, or if you would have it strong

a pint of sack, & half a pound of double refined sugar, boyle the water

(or sack) and sugar a quarter of an hour, scum it all the time, it is

boyling then pour it to the brandy your pills was steeped in, let

it stand till 'tis cold, then strain it threw a flannel bag 2 or 3 times.

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To make Darby Cakes

Take a peck of flower a pound of courance 2 pound & a

quarter of sugar, an ounce of sinnamonm and a little Ginger

both beaten small, mix all these in the flower dry together, then

melt 5 pounds of butter & a pint of stronge thick ale barm, & 10

spoonfulls of sack, mix all these in together flower, when the butter is

hot, butt dont handle it too much. it must be pretty stiff paste, halfe an

hour bakes them in a quick oven, this quantity will make 3

Dousen of cakes, they must be made into cakes immediately after

it is mixed before it cools, dice them with a clean comb.

To make Elder water

Take 2 bushels of berries full ripe, & clean pickt put them

in a tub with as much water as will cover them, slice amongst

them 4 lemmons then put in 2 quarts of ale yeast, let it stand 8 days &

stir it every day then draw it off in a Limbeck, this is an

Excellent cordiall.

To make A Welch Sack posset

Take a quart of cream (or if it be half new milk it

will do very well) put thereto almost half a penny loaf grated

4 eggs beaten very well, 8 spoonfulls of sack, & half a pint of Ale, season it

with nuttmeg, & sugar, then set it on a clear fire, & keep it with

constant stirring all one way till it iust begins to simber, then

take it off quick and pour it into your cold bason, stir it 2 or 3

times round, the same way it was stirred before, then serve it up.

To make vinegar

Take 6 gallons of spring water and put it into a 8 or 9 gallon

vessell, then take i8 pounds of Malaga raisins, wash them a little

in one water, put them with all the stalks into the rundlet, put

a course cloath over the bung hole, & paste it over with yeast &

set it in the sun 3 moneths. (May Iune Iuly

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Syrup of Marigolds

Take a pint of sack & a pint of Burrage water, put to

them a good handfull of marigold flowers picked, let them

infuse (being close stoped) 12 hours, then strain it and put in

fresh flowers: doe this 9 times then boyle it up to a syrup with

better then two pound of sugar, when 'tis allmost boyled enough put

in it a little bag with 3 penny worth of saffron, and as much white

Amber beaten very small; this is a very high Cordiall being mixed

with any stilled waters

The best way to salt a ham to eat like Westphalia .

Take a quarter of a pound of salt peter and 3 good spoonfulls

of sugar. mix them with as much ordinary salt as will be sufficient

to keep it: dry your salt well and rub the better halfe of it as

hot as you can well, upon your ham, keep the remaining part

of the salt dry, and every 3 or 4 days, as you see the salt wast,

rub some more on hot, let it lie 16 or 18 days in salt, then

hang it in a chimley where wood is burnt, till it is so dry as

to be stiffened, then lay it in new ale when it is ready to be tunned

let it lie

& turn it once. then take it out and rub

it all over with beef or veal blood, and hang it in wood smoak

again for a month, then use it

To salt ordinary bacon

you must cut it up hot and salt it with common salt

as hot as it can be made then 5 or 6 days after salt it well

with bay salt well dryed and beaten if it be young bacon

it needs to lie but a fortnight in salt, at the weeks end the

flitches must be turned the undermost to be uppermost, dry it well

in a chimney where wood is burned.

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To make Ashly Cakes

Take seven quarts of fine flower, one ounce of seeds half

Carraway & half coriander beat small, mix them in the

flower, then melt 2 pound of Butter in a pint of cream

let it stand till it be cold, put a pint of the yeast in to the

flower & then your cream & butter, make ^it in to a past & lay

it before the Fire to rise, have ready 3: pound of currans

well rubed & picked, some mace finely powdered, 3: quarters

of a pound of fine sugar beaten, mix the mace, & half a

pound of the sugar in the currans, when they are rubed to

be pritty Dry, break your past in to 4: dusen little Loafes

put half a spoonfull of currans in every one &, & role them, in

round in your hands, & flat them with your hand, & cut them in

& out a bought the Edges with a pen knife, the deeper you cut

them the more they will rise, mark them with a scuer cross

3 times, but strew a little Dry sugar, of them first, prick them

with a pin, you must lay half as much sugar of the top of

them, as you mix in the currans.

The Countess of Donegall 's Receipt for Elder Wine

Let your spring water boyle an hour, and to every gallon of

water putt 5 pounds of Malaga Raisins, picked and shread small

the water must be blood warme when you put in the Raisins,

cover it close with a blankett and lett it stand 14 days, stiring it

twice a day well, then squeese the Raisins well with your

hands and strain it with a hair sieve, putt a pint and a quarter

of the iuice of elderberries to a gallon of water, you must draw

the iuice as you doe ielley, work it up with a little ale yeast

a day or to, fill your barrel that it may spurge, stop it close let

it stand 4 moneths then bottle it off. this is a better receipt then

that which is sett down before

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To make a Tansie better then the two Receips before

Take a pint ad halfe of cream, halfe a pint of the iuice

of spinnage with a little Tansie in it, sett it on the fire

with Nuttmeg grated, lett it boyle a quarter of an hour, beat

in 15 eggs 8 whites, beat them with 2 spoonfulls of Rosewater

a little salt, then strain them out, then take the cream, let it

cool then stir in the eggs with a little naples biskett, halfe

a pound of sugar, sett it on the fire, keep it stiring one way

lett it thicken on a slor fire, halfe an hour, then butter a pewter

dish put it in: sett it on a charcole fire lett it bake till it is hard

then turn it on a plate buttered, let the whay run from it

set the plate on a dish scrape some sugar, serve it in with

oriange about it some on it

To make Elder flower wine

Take 2 gallons of spring water, put to it 3 pounds and

halfe of powder sugar, stir it over a fire till it be quite dissolved

boyle and scum it well, take 2 handfulls of dryed elder flowers

lay them in the pott you work it in, pare 2 lemmons and lay the

pill upon the flowers and slice in the lemmons and put the water

and sugar scalding hot, lett it stand 2 hours close covered, then

strain it through a har sieve, and lett it stand to settle, then clear

it off; when it is iust warme toast 2 or 3 toasts of white bread

and spread barme of both sides, and putt them in, work it two day

barrel it up, and lett it stand 6 weeks or two moneths and then bottle

it, and sett it in a cool place; it shall drink like frontiniack

To make chees cakes

Take 3 quarts of milk and a quart of cream putt runnett to it

to make the curd, drain the whay well from it, forse the curd with

half a pound of butter through a hair sieve, take 10 eggs leave out

halfe the whites, beat them well and strain them putt them into

the

curd with a little cream, some sack, & nuttmeg grated sweeten

it with white sugar mix halfe a pound of courance into the curd

bake them in pans, with very good crust

Sage Wine

Take 25 pounds of Malago Raisins picked very well, 2 pecks

of young Red sage, chop the Raisins and the sage together, take

25 quarts of spring water boyle it halfe an hour and scum it

very well, when it is iust warme pour it upon the Raisins and

sage into a tub, and stir it every day for 10 days, then barrell

it up for 2 moneths, melt half an ounce of isinglass in a pint

of the wine and put it in it when you tun it up to fine it

bottle it off, and keep it close stoped and in a cool place, it drinks

best when it is a year old strane the Raisins out when you barrell it

Rasberry cakes

Take the seeds of Rasberrys when the iuce is got for ielly to a pound

of seeds take a pound of sugar, boyle your sugar to a candy, then

put 2 or 3 spoonfulls of the iuice to the seeds, and put it into the sugar

over the fire, lett it boyle a little then drop them on a plate strowed

with sugar sett them in a hott place or in the sun to dry, and

turn them, afterwards they must not be kept in a place too hott

it will make them lose their colour

To make fflummery.&nbsp;

Take a pint of groats beaten very fine, and put it to a little better

then a quart of water put it in to steep over night and lett it stand

till afternoon next day, straine it through a sieve sett it over

a clear fire and keep it stiring all the while; it will be thick

when it boyle first and clear and smooth like starch when it

is enough, if you boyle it after it is clear it will be clammy

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Broyl,d pigions

slitt them down the back wash them and dry them very well put a peice

of butter into a flat tinn and set it over a charcoal fire, till the butter

boyle then lay the pigions in flat strew some salt over them what will

season them keep them with turning that neither sides burn a little time

will do them have and Butter sauce: as much butter as will prevent

their burning is Enough. a neck or loyn of mutton cutt in steaks

and beat with a roling pin do not cut them very thin shred some

sweet herbs small and grate a little nutmeg trew over them with a little

salt and broyle them as above Rabits don thus Eat very well they

must be cut in peicis: you way shake a little grated Bread on

the mutton if you will

to mix wafers

to a pint of cream take six Eggs but three whights 5 spoon

fulls of sack a little orang flower water a little perfume if you

will mix it into a batter not very thin put in some greated nut

meg and Beaten cinomon and make them pritty sweet if you

would have them couled you may couler the batter after it is

mixed with what you pleas: for chockalet you must boyle

some chockalet in your cream as much as will make it very

Brown and let it stand to be cold then mix them as the other only

leve out the sack and spice

To make White Mead

Take of sweet Mariorum, sweet Bryer, Rosemary, Balm of each

one handfull and six gallons of water, boyne it 3 quarters of a

hour, then strain it out into a Tub, put in the hony stir it

about till it be Dissolved. then put in one egg and if the Liquor bear

it up soe that you it swim about the breadth of a 2 pence it

will be of a good strength, if it doe not put in more hony till

your egg rise to what height you please, then put it into your

Kettle againe, and beat 5 or 6 eggs shells and all and stir them

into the liquor, hang it over a clear fire, stir it gently from the

bottom lett the scum gather on the Top. when it begins to boyle

scum till it is clear, then put in Nuttmegs and ginger halfe an

ounce of each, Cinamon and Cloves a quarter of an ounce

of each, and lett it boyle att least halfe an hour, then pour it into

the Tub; when it is cool put in half a pint of yeast, lett it

work 2 days, then take of the top of the yeast. Tun the liquor

put some spice into a bag, lett it hang in the vessell, put in some

yeast upon it, lett it stand with the paper upon the bung hole

To make Iockolet Pufs

take a pound of lofe suger beat it & sift it then put to it as

much Iocklet as will couler it to your likeing then beat some whites of

Eggs very well skim of the froth of the Eggs then mix it with your suger &

Iocholet in to a stif Past & you may put in a grain of musk &

Ambergreese beat them well together till it be very light, drop them

upon wafer paper & bake them upon tin sheets

To make white Lemon Pufs

take a pound of double refined suger beat it & sift it grate into it

a Peele of a Lemon very fine & squeese in the iuyce of a bout

half the Lemon mix it into a Past with the froth of whites of Eggs

then beat them well all togeather drop them upon wafer paper

& bake them upon tin sheets

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To salt a Ham Bettys Way

take of salt Peter and bay salt of Each an ounce

a quarter of a pound of Comon-salt if a Larg

ham half a pound of Comon salt a quarter

of a pound of Browen suger beat your ham well

a both sides with a roaling Pin make your Comon

salt hot rub all these hings in very well

an hour by them selfs Let it Lye six weeks

turning it often and rub the pickle in with

your hands most days then send it to be dry'd

to mak Coffe Cakes

take three pound of flower three qarters of a pound of

sugger a few Caraway seeds. mix these togather

then take half a pound of butter melt it in some

new milk then putt two it three sonfulls of Ale yest

mix them into a past make them into Cakes put

them upon tins sheets a sla'k oven bakes them

to make wiggs

Take 7 pound of flower a pound & quarter of butter rubed

into it a pound of suger a nutmeg grated little ginger &

salt 2 ounces of Carraw seeds a pint & half of barm

three pints of new milk warmed mix them with warm Ale

and suger prik them half an hour in a quick oven

bakes them

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To make a Seed Cake

take two pound of flower dryed rub 3 quarters of a

pound of butter into it 2 ounces of white suger

A nutmeg grated a little ginger little salt 6 Eggs

3 whites half a pint of Ale yest a quarter of a pint

of sack half a pint of Cream warmed a bought

half an hour befor the oven is ready mix it

togather & set it before the fire to rise when the oven

is fitt strow in a pound of Curran Comfits Comfits

must be backed in a quick oven

Rice panCakes

take a quarter of a pound of rice boyle it tinder & as

thick as it will boyle in watter, & when it is Cold

make it very fine withthe back of a spoon, then put

to it half a pint of milk & four Eggs & with fine

flower make it as thick as batter, then put to

it a quarter of a pound of butter melted & let it stand

12 hours if you can befor you fry them you must

fry them with butter in a small frying Pan

To Preserve Berberrys

weigh them with there stalks & take Double the weight

in suger lay a Layre of Barberys & a layre of Sugar

put what Suger remains on the Top, let it be a large

pott & tye them up they will be ready in a fortnight

& have a fine syrrup

Pancakes

To a Pint of Cream take 3 Eggs Leave out one of the

whites one good spoonfull of flore & a little Clarified

butter & a little sugger

To Make Little Cakes

Take a pound of butter 3 Quarters of a pound of sugar

Beat them withthe Hand to a Cream, beat 4 Eggs Leave

out one of the whites 2 spoonfull of Barm 2 spoonfull of

Rosewatter one Nutmeg beat them well in Put in one pound

of Corrands mix it with flower till it be of a Right

stifness to make up Vp beat the white of one Egg a spoon=

full of Rosewatter a little Duble Refined sugar toghther

& doe it over them iust befor they goe in the oven

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A Receipt against the plague

take of Rue sage mint Rosemary

wormwood and Lavender a Handfull of each infuse them

Togather in a Gallon of White wine Vineger put the whole in to a ston stone

a Stone pot Closely covered up and pasted over the, cover

Set the Pot thus Closed up upon warm wood Ashes for

Eight Days After which Draw off or Strain through fine

Flannel: the Liquid and put it into Bottles Well Corked

And into Every Quart Bottle put a Quarter of an Ounce of

Camphire With this Preparation wash your mouth and Rub

Your Loins and you Temples Every Day Snuff a little up

Your Nostrills When you go into the Are and Carry about

you a bit of Spunge Dipped in the Same in order to Smell

to in all but of Occasions especially when you are near

any place or person that is Infected

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Mellor's unequalled polishing paste

for steel iron & pewter

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Iane Staveley her Receipt Book:

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Henrietta Elizabeth Harrison . 1822.

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Yeast to make .1.

1.

Mrs Marshall's Method of preparing Yeast.

Put 1 oz. of Hops into 4 quarts of ^ cold water, & let

them boil slowly for 10 minutes. Then take out

one pint of this liquor, & strain it through a

hair sieve, & then cool this in 1/2 a lb of fine

flour. When the remaining hops & water have

boiled 10 minutes more, take them off & strain

them, & while hot mix the two quantities together

in a large basin. When cold as liquor ought

to be for setting on yeast, put in 2 tablespoon-

-fuls of good fresh yeast & place the mixture

before a fire. Keep it covered till it iust

begins to ferment (which will be in a few hours)

& then immediately put it into a very dry &

sweat stone or earthen bottle which will hold

6 quarts. Fit it close with a good Cork, one

which tis a piece of bladder to exclude all

air. Keep this bottle in a moderately warm

place, & when it has stood 2 or 3 days you

may begin to make yeast. It is not necessary to

empty the bottle, but when about a pint remains

make fresh liquor as at first; only instead of

two spoonfuls of yeast you may use the same

quantity of the following preparation; or the

pint of hop liquor alone will answer the purpose.

To make Yeast.

Boil or strain some very mealy potatoes with

the skins on (if boiled dry them well in the pan)

peel & bruise them down to a fine powder. To

page 2 || page 3

2.&nbsp;

every tin cup full of the potatoes put a tea cup

full of fine flour, & when then are will mixed

together shake up the bottle of hop liquor &

add to them a tea cup full of it. Mix the whole

well, & it will be about the consistancie of hartz

pudding. Put it into a large iug, which must

be covered & placed near a fire for 24 hours.

If night the yeast will rise very light &

high. Thus prepared it may be used

immediately, but is better for being kept a

day in the Cellar closely covered, & will

continue good a week.

To make fine or coarse Bread or Rolls

with this Yeast .

One tea cup full makes 3 lbs of fine flour

into very light bread. To 10 lbs of coarse

flour use about 3 cups full of yeast.

To make Rolls mix the flour with milk

instead of water, & to 6 lbs of flour put 2 1/2

cups of yeast, as the milk being heavier requires

more yeast. In each of these cases a little

experience will shew how much yeast is

necessary. The Dough rises best if it be made

the last thing at night & placed before the fire

on account of the even up of the warmth. In

no case will it rise in less than 6 hours.

This yeast is simple in the preparation

3.

& superior in quality & wholesomeness: for the

bread made with it is always light, is

improved in whiteness, & keeps moist.

It is free from all bitterness, & is more

increased in quantity than bread made

with common yeast.

Hare Soup. Mrs Marshall

Take an old Hare. Skin, draw & wipe it

clean. If by accident the bag is burst you

must wash it well: Then split the Head, &

cut the bloody part of the neck in pieces.

Put them into a frying pan with 12 onions

sliced, 4 Carrots sliced, 2 Turnipps sliced,

& 2 slices of Bacon. Fry them all very

brown, & put them into your soup pan with

9 quarts of soft water, adding a bunch of

Parsley, a bunch of Celery tops, a bunch of

sweet herbs, & the Hare's liver. Simmer these

quick 4 or 5 hours; then strain the gravy

through a sieve. Thus far do the night before

you want the soup. The day following put

all your Hair cut in rice-sized pieces

into the Pan, with 2 Carrots sliced, 6 small

onions, a teaspoonfull of Pepper, the same

of Allspice, & the same of salt, all beaten

page 4 || page 5

4.

very fine; a few whole Cloves thrown in is

a great improvement. The Hare's Liver

must be well pounded in a Morter, &

then mixed very smooth with the back of

a spoon (as if you were making Mustard)

with some of the hot Gravy, a slice of Bacon

& a table spoonfull of flour. Then add it

to the rest of your Gravy in the Pan, which

when strained from the Head Mortr &c,

will be reduced to between 3 & 4 Quarts

let them all simmer quick together near

3 hours, when the soup will be very

rich, & the Hare quite tender. Be very

careful not to do it so quick as to

part from the bones, but it cannot

be too much stewed provided you

can but take up the pieces whole.

Put it very carefully into the Turin,

pouring the soup over.

To make Crisp Paste.

6 Ozs. of Flour, 2 Ozs. of Butter, run the Butter

into the Flour, 2 Teaspoonfuls of fine sugar

and 3 spoonfuls of white of Eggs beaten to a

froth, and as much water as will make it

5.

very stiff. Roll it very thin, brush it over

with white of Egg and sift it with sugar

very thick.

To make Nayau.

To one pint of English Gin, put 2 Ozs. of bitter

Almonds blanched and cut in pieces and the rind

of 2 Lemons; let these ingredients stand three

days before the fire, shaking the Bottle two or

three times during the day - then add to the

above one Pound of Loaf Sugar pounded; let

it stand till the Sugar is dissolved, frequent

=ly shaking the bottle. - Filter the Nayau

through blotting paper and it will be fit

for use, but it - will be much for keeping.

To clear Wines Mr Miller

To 1 Oz of Isinglass put 1 Pint of Wine; boil

them together till they are of the consistincy

of warm Starch. - Of this Liquid put about

1/2 Pint into a wooden Pail which must be

scalded and well dried, and let so much of

the Wine to be refined be poured upon it as

will fill the Pail about two thirds flogging

it together with the Isinglass, with a stiff

Birch Rod, as the Wine runs from the Tap

into the Pail, until it is well mixed

and of a froth. - Then pour the whole

page 6 || page 7

6.

in this state at the Bung Hole into

the Pipe of Wine to be refined, and mix it

well with a Broom in the Cask. - If the

wine should not be perfectly bright at the

end of fourteen Days, it should be racked

into a clean Pipe, and the same operation

should be repeated. The clean Pipe should

have a little of the best Brandy put into it

and then be well rolled about; then add the

wine to it. It is also advisable to rinse

the Pail in which this is done with

Brandy as it prevents the Wine being chill

=ed by the Pail being damp.-

To make English White Wine / Lady Colvile /

To every Gallon of Water (Wine Measure) put

three Pounds of Powder Sugar and boil it

half an hour. Then work it in a Tub with

a little Yeast for two or three days. Strain

it - through a Cloth into a Cask, and let it

stand about a Week. Then to each Gallon

of the Liquor add one pound of Sun raisins

and when it has done working, put to every

seven Gallons two Ounces of Almonds, two

thirds sweet, and the other bitter, blanched

and pounded in a Mortar with a little of

the Liquor. Add one Ounce of Isinglass

dissolved and whisked up to a Froth.

7

To make Primrose Vinegar./ Lady Colvile

To six Gallons of Water put 8 lbs of Sugar.

If for common use coarse, dry Sugar, if

for Table lump Sugar. To this quantity

1/2 Peck of Primroses with the Stalks.

Boil your Sugar and Water well, and skim

it clear, then let it stand till cold, and

put in the primroses and three large

spoonsful of Yeast on a toast. Let it stand

three days, put it into the barrel with the

spigot and Faucet. Let it remain six

Months in a moderately warm place.

In two Months draw out a little, it will

help to sour it better. Put the primroses

into the barrel when you tun the Vinegar

Do not bung it up.

To make welsh Nectar/ Lady Colvile

1 lb. raisins cut very small 2 lbs. white

sugar. The iuice of three Lemons with

the peel cut thin and 2 Gallons of Water

Let this stand four days, stirring it every

day, and then run it thro' a Ielly bag. -

The water must be boiled and put to the

other ingredients when quite cold.

This beverage will be fit to drink in

ten days.

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8

To make Ginger Wine&nbsp;

Four Gallons of water, to six Pounds of Loaf

Sugar, let it nearly boil, then take it off, and

whisk into it the white of two Eggs; skim

it - well take three Ounces & a half of shred Gin

=ger, tied loosely in a bit-of thin Muslin, put

it into the liquor, and let it boil twenty

minutes, strain it hot upon the rinds of

four large, or five small Lemons; before it

is quite cold, put it into a dry cask, with

two spoonsful of Yeast, the iuice of the

Lemons, and a part of the peel, and not

quite half an Ounce of Isinglass. stir

it all into the cask, which must be kept

quite full, that the froth in working may

fall over, and not into it. Close the cask

the next day Bottle it in a month, and

it will be fit to drink in a fortnight af=

=terwards. If you soak the Ginger, in

hot water over night, it will cut easily

with a knife, but the water in which it

is soaked should be part of the four Gallons

Dissolve the Isinglass in hot water before

you put it in the Cask, and let the Yeast

be put on the liquor after it is in the

Cask, and not strained in with the other

Ingredients.

9

Directions for the management of Ale

When you mash up your Malt, be certain

that the water boils, and likewise that the

Malt is all wet. Let it stand an hour

and a half: then drain it off gently &

pour the Wort on the Grains again, adding

one pailful of boiling water let it stand

an hour longer then put your hops into

the cooler and run the wort off gently to

them put by as much boiling water as

you will want to make your quantity of

Ale, and let it boil an hour and a half

then strain it into the Tubs to cool.

When about milk warm put three pails

=ful of wort into a Tub with a pint of

good Yeast stirring it well together. Let

it stand three hours; then add two pails

=ful more wort, stirring all well together

& let it stand till Morning; then add

half the remaining wort stirring it up as

before at twelve a'Clock add the other wort

& let it stand till seven then barrel it

Rack it the seventh way after brewing add

=ing half a Pound of hot Hops. Stop it up

in a day or two afterwards. Mrs Hanmar

page 10 || page 11

10

To make white Catchup: Mrs Marshall

Take a pound of Anchovies, boil them in

a quart of the best vinegar very gently for a

quarter of an hour and then strain them

through a fine sieve. Peel a pound of

shallots, and boil them in a quart of Madi

=ra , with a quarter of an Ounce of Mace, a

quarter of an Ounce of whole white pepper

& put them to the Vinegar the Anchovies were

boiled in. Let it stand all night, then bot=

=tle it with the shalots & spices. Cork it close.

When you use it put a table=spoonful or

two according to the quantity of sauce you

wish to make into some cream thicken'd

with flour and butter, melt it in a sauce

=pan, the same as if you were melting

butter only instead of water add Cream

it should be done on a slow fire. This

is a good sauce for Turkey Fowls & Veal

Oyster Catchup Mrs Carter

100 large Oysters with their liquor, 1 lb of

Anchovies, 3 pints of white Wine Vinegar,

a Lemon sliced, half the peel, boil these

1/2 an hour, then strain it. Mace & Cloves

of each a 1/4 of an ounce & one Nutmeg sliced

Boil it a 1/4 an hour when cold bottle it

11

and add 12 Shalots. The Oysters must not

be put in till the liquor is strained from

the Anchovies, after the first ingredients

are boiled.

To cure Hams Mrs Carter

Rub them well with Salt petre, and hang

them up for three days: then put them into

a pan, and take 1 lb. of common Salt, 1 lb of

Bay Salt, 1 lb. of brown Sugar.- One quart

of strong Beer and boil it till all is dissolved

then pour it boiling on the Hams; turn them

every day and rub them well with the Liquor

Let them remain in this pickle 3 Weeks

Hang them up to dry first shaking Bran

over them.- The above quantity will only

do for one Ham, or for two small ones

To make Arrow Root Monthly Magazine

1818

Take some clean Potatoes, peel them, and

grate them into a Hair Sieve, laid over a

vessel into which it may drain. After

all the potatoes are grated, pour cold water

into the Sieve, and rinse the pulp well

Let the water that passes through settle for

a few minutes. Pour it off and wash

the dregs from the bottom of the Sieve, two

or three times. Then after thoroughly

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12.

draining, dry it, before the fire. It will

be difficult to distinguish it from foreign

Arrow Root. This Arrow Root which

may be procured in half an hour will make

a cheap & excellent pudding far prefarable

to rice & at not above one third of the expense

Apple Paste. Mrs Moss

Pare some Apples & put them into a Iar,

put the Iar into a Pan of boiling water

for 2 hours, then strain them through a

sieve, take some of the Iuice, and boil it

with some Isinglass; add Sugar to your

taste, boil the whole for 2 hours in a pie

serving pan, then put it into Moulds

Lemon Cheesecakes Mrs Marshalls

To a quarter of a Pound of Butter add 1lb

of loaf Sugar, broken up in small pieces;

six Eggs the grated rind of two Lemons &

the iuice of three. Put all these into a

pan over a slow fire, gently stirring it

till it is as thick as good cream

Then pour it into pans, and cover them

with paper. Keep it in a dry place

and it will keep for a year.

13

To preserve Lemons red

Take six fresh spring Lemons rasp off the

yellow Rind, take a small bit off the Top

to take iuice & pulp clean out, then put the

Lemons in cold water, set them on the fire

to boil a little, then change the water, and

let them boil a quarter of an hour; then drain

the water from them, and put them in a

Iar, with one quart of cold spring Water, with

three or four large spoonsful of the colouring.

Let them stand all night, then take them

out & put to the Water one pound & half of

Loaf Sugar, with the white of an Egg well

beaten, and boil it till it looks quite clear

scumming it well, then pour it upon the

Lemons, and cover them close. You may

stick on the end of the Lemon again.

To make the Colouring

Cochineal, Allum, Cream of Tartar, each

half an ounce, pounded fine, put them

in a Sauce pan with two thirds of a

Pint of Water; let it boil to half the quanti=

=ty, then strain it through Muslin and

keep it close corked and bottled for use.

Mrs Kennedy

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14

To make Lemonade. Mrs Kennedy

Pare the rinds of 8 Lemons very thin, pour

two quarts of boiling Water upon them, sweeten

it to your taste with Loaf Sugar; let it stand

all night, then squeeze the iuice of the Lemons

and mix all well together, then pour over it

a pint of boiling Milk, let it stand a few

minutes to break, then run it through a

Ielly Bag, several times, till it is quite clear

and bright. N. B. put more sugar than

enough for the water, as the Iuice of the

Lemons is to be added to it afterwards.

This is an excellent Beverage for Invalids

as the Milk corrects the Acid and makes

it more safe and nourishing.

Vegetable Soup. Mrs Marshall

Take nearly 1/2 lb. of Butter, add to it pepper

and salt, simmer these over the fire until

brown, take three Cabbage Lettuces cut small

3 large Cucumbers sliced, and some spinach

stew them all quite tender close covered,

boil a peck of Peas, with a bunch of Celery

and Mint, 2 or 3 Onions, rub the Mint and

Peas through a Colander with a lump of

Butter well worked together in the Water

the Vegetables were boiled in, and let them

15

boil half an hour; have some young Peas

separated from the old ones ready boiled

to put in.

Fish Sauce /Pike/ Mrs Marshall

Half a Pint of good Cream, two Anchovies

with the bones taken out and chopt small

a tablespoonful of Anchovy liquor, the

same of Mushroom and Walnut Ketchup,

half a glass of Sherry, a little Lemon Pickle

a quarter of a Pound of butter with Flour

sufficient to thicken it, mix them all to=

=gether and let it boil well, stir it all the

time it boils and then strain it.

Lemon White Sauce Lady Colvile

Put the peel of a small Lemon cut very thin

into a Pint of Cream, with a sprig of Lemon

Thyme, and ten white pepper Corns. Simmer

it gently till it tastes well of the Lemon.

Then strain it & thicken it, and thicken it,

with a quarter of a Pound of Butter & a table

spoonful of flour rubbed in it. Boil it up

then pour the Iuice of the Lemon strained

into it, stirring it well. Dish the Chickens

and mix a little white Gravy quite hot

with the Cream, but do not boil them

together Add Salt to your taste

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16

Solid Syllabubs - / Lady Colvile

Take a Tea cup full of White Wine and sweeten

it to your taste, first rubbing the sugar till

sufficiently flavoured with the rind of Lemon

washed clean - Put a table spoonful of

Brandy to this and add to it a Pint of the

thickest Cream. Froth this well, with a

Chocolate Mill or Whisk, and when well

done lay it with a spoon on a Sieve to

drain. It will be better it left there a

day and night. Then sweeten some

more white Wine and flavour it with

a little Lemon Iuice. With this fill

your Glasses about half, or one third full

and fill them with the Cream. These

Syllabubs will keep some days.

Siberian Crab Cheese / Lady Colvile

Fill a Iar with Siberian Crabs, tie it down

with bladder, and stew them in Water till

they are sufficiently tender to press through

a fine hair Sieve. To a Pound of pulp add

a Pound of raw white Sugar, and boil

them together till they are the consistency

the pulp was before the Sugar was added.

17

Milk Punch - / Mrs Marshall /

To a quart of new Milk, put cloves and

sugar to your taste, let it boil gently, then

add the yolks of three Eggs well beaten with

half a Nutmeg grated, stir it till it boils

then pour it our and add a quarter of a

Pint of Rum. Take great care it does

not caudle, and don't drink too much.

To make an Omelette ./ Mrs Gore /

Take five Eggs- beat them lightly together

a very small quantity of shalot chopped

fine-parsley and a few Mushrooms.

To be fried without turning When done

add a little Sauce.

Scouring Drops / Lady Moorsom

One ounce of pure Essence of Lemon, two

Ounces of fine and strong spirits of Wine,

mixed together rub the spot with a piece

of Flannel dipped in the Liquid

A very strengthening Medicine

1 Oz. of Bark & 1 Oz. of Snake root put into a

Bottle of Port Wine. Shake it well, then put

it to stand upon the Hob by the fire for 24

Hours Take 2 Wine Glasses a day for some

time, one at Eleven or twelve, the other at 4

in the Evening You may begin with half a

Wine Glass full at first.

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18

To make Lemon Cheese Cakes. Mrs Miller /

Grate the rind of 8 Large Lemons, and squeeze

the Iuice of one, and add to them 1/2 lb. of fine

sugar, 12 Yolks of Eggs, and three Whites well

beaten. Dissolve 1/2 lb. Butter in 4 or 5 spoons

=ful of Cream; mix all together and set it

over the fire stirring it till it is pretty

thick; then take it off.- Put a thin Paste

into your Patty Pans, and when the Cream

is cold fill the pans about half full.

Half an hour with a quick oven will bake

the Cheese Cakes.

To make Ink&nbsp;

1 Pint of soft Water - 2 Ozs. of Nutgalls bruised pretty

small. 1 Oz. Gum Arabic 1/4 Oz. Roch Allum.

1 Oz. of Copperas, clear, rocky, and green. Put them

together in a large stone Bottle or earthen Pot

with a narrow Mouth to keep it from Dust.

Shake or stir it once a day, and add a large

Spoonful of Brandy to keep it from Mould.

19

French Soup&nbsp;

A Sheep's Head and Pluck to a Gallon

of Water- boil it till reduced to half

the quantity. a small tea cup full of

Pearl Barley 6 large Onions = one Turnip

one Carrot a bunch of sweet herbs and a

few Cloves. Strain it off and let it stand

till the next day Season it to your taste

add Mushroom Ketchup and thicken it

with Flour and Butter. Cut the Head

into thin slices the same as for Calf's

Head Hash. Forcemeat and Egg Balls with

white Wine will make it little inferior

to Mock Turtle

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20

Fondu

Grate 1/2 lb. mild cheese, put in a bit of butter

into a stew=pan, when melted add a few spoons=

ful of Cream, put the cheese in, whisk it on the

fire, and keep stirring it till it is melted; then

take it off the fire, and put in six yolks of eggs,

one at a time, stirring it all the while. Put in two

spoonful of Mustard, a little pepper and salt.

beat it up well till it becomes like a thick cream

then beat up well the whites of three Eggs, and add

them to it. Put it into a case, and bake it

ten minutes.

To cure Hams. / Mary Pryce /

To a Ham weighing 25 lbs. put one Pound of

Salt- 1 Di of Sugar 1 Do of Bay Salt and four

Ounces salt Petre- Rub them it well for one hour

and baste it with the Pickle for a Month or

five weeks.

To cure Hams. Carlton House /

Rub the Ham with 3 Ounce of Salt Petre, and

let it lie 24 hours. Boil a quart of strong old

beer, with 1/2 lb. of Bay salt, 1/2 lb. of coarse brown

sugar, and a Pound of common salt. Pour this

21

on the Ham boiling hot, and rub and turn

it every day for a fortnight, and baste it fre=

quently with the pickle Either smoke or dry

it - as you like best - The above is only suffi=

cient for one Ham of fourteen Pounds.

If it lies rather longer in Pickle it will

keep better unless wanted to dress in three or

four Months.

A strong Cement / Mr Ted.heStrutt

Take 1/2 an Oz of Isinglass and steep it in 1/2

a Pint of white Wine Vinegar for 8 or 10 hours

by this Time it will become a thick Ielly,

then add half a Glass of French Brandy

page 22 || page 23

22

White Soup Mrs Eoans Allestree

Take four Heads of Celery two Turnips (or six

Ierusalem Artichokes) and Onions: cut them

all small. Take two ounces of pearl or scotch

Barley wash it well in two or three Waters to take

off the earthy taste. Put the Vegetables and Barley

into a stew Pan with good Veal Broth iust

sufficient to cover them all, and a slice of Ham

or Bacon, and a small piece of Butter. Let this

stew altogether till the Barley is tender. Add

then more Broth Alspice and Nutmeg. let it Boil

five minutes. Rub the Soup through a Sieve.

Have ready a Pint of very good Cream; boil it and

and put it into the Soup iust before sending it to

Table. The Soup must not be put over the Fire

after the Cream is put into it. The Soup should

be about the thickness of Pea Soup. If any

is left you may make it into a Curri Soup the

next Day in the following manner. Rub two table

Spoonfuls of Curri Powder with four spoonfuls of

cream and one of Lemon Pickle well mixed

23

together upon a Plate. Take some cold Foul or

veal or Game and cut it into bits the size of

Walnuts; slice an Onion, or two shalots. Fry the

meat and Vegetables in Butter till the Vegetables

are tender and all a pretty brown colour, then rub

the pieces of meat on both sides with the

prepared Currie. Put all into your Soup, and

boil it half an hour. Do not rub it through a

Sieve. Add a pint of Milk and a quart or

two of Broth if your Soup is too small a

quantity.

Bakewell thin Biscuits D

Take half a Pint Cream a little salt and

as much fine Flour as will make a pretty

stiff Paste Kneed it thoroughly and roll it

well with a rolling Pin till it is as thin as

Wafer. Do not cut out the Cakes, but break

it into pieces and roll it a moment into Cakes.

as large as fat Cakes or ^as a small Plate. Bake

on Tins in a quick Oven. These Biscuits are

very wholesome and a pleasant Food.

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24

To keep Apples from a Rot

of Lady Londonderry 's gardiner / David hills ,

at North Cray Reat . 1827.

gather apples when fully grown; but a

very little before they are fully ripe

on a dry Day. Place them in carrying

to the fruit Room in shallow Baskets &

handle them as carefully as if they were

Eggs. In reaching the fruit Room,

take them ont singly & place them

in shelves a very little apart from

each other.

Take care first of all, to air the

Room well & the shelves, which must

be delicately clean & quite dry.

In Winter in clean frosty Weather open

the Windows of the fruit Room each Day.

for several Hours, but in damp Weather

keep them quite shut: No fire ever

to be used in the fruit Room.

After March the first the Windows.

25

must be kept closely shut or the

fruit will shrivel. Observe that

in frosty Weather no artificial Means

must be used to thaw the Apples.

Handle the fruit as little as possible,

after March 1st especially. Never

wipe the apples after they are first

placed in the fruit Room, till you

bring them down for use, or else

they will not keep nearly so well,

or retain their colour or flavour.

In this Way all codlins & soft bakings

Apples may be kept till Iune,

& pippins & many sorts of desert

apples till October quite fresh & good.

Apples always contract a Taste from

whatever they are covered with. In

paper they keep as long, but lose

colour & shrivel. Apples picked like

potatoes Keep colour, but lose flavour

apples from old Trees keep better then from

young Trees.

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26

27

Lemon Pickle

Take two dozen Lemons, grate off the Rinds

very thin, cut them in four, but leave the

bottoms whole, rub on them equally half a

pound of Bay salt, spread them on a Pewter

Dish and dry them in a cool oven or before

the Fire till the iuice has all dried up

into the Peels, then put them into a well glazed

Iar, with one ounce of mace, half an Oz. of Cloves

beaten fine, one Oz. of Nutmege cut in thin

slices 1/4 lb of Garlick peeled and half a pint

of Mustard seed a littled bruised and tied

up in a muslin Bag. Pour upon them

two Quarts Warter boiling hot close the

Iar well up, and let it stand five or six

Days by the fire side, shaking it well every

Day, then tie it up and let it stand three

months. Then strain it through a linen

Bag and bottle it. It will keep for years if well

corked.

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Proportion of Alum to be taken for the

Whooping Cough MrsTedh Strutt

12 Years old begin with 8 grams increase ^to 10 & 12

9 years and three quarters 6 years increase to 8. grams

8 years 3/4 Do D

7 years 1/2 5 yearsounces

6 years 4 years

Baby one year old 1 year

The Alum to be pounded, and weighed out so

many grains, according to the age of the Child.

It is to be taken three times a Day in a little cold

Water upon an empty stomach, the first thing

in the morning, an hour before Dinner, and the

last thing at night. Great attention should

be paid to the Bowels.

No Milk should be taken

plain boild Rice, very little Butter. Grewel,

Beef Tea, Sage, Coffee without Milk. Meat and

Vegetables as usual. Meat should be given at

Breakfast to those who are reduced. In the

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first stage they should be kept in the same

temperature, and great care taken not to

expose them to the air, should the Cough

return after it appeared to be gone the

Alum must be given again, and it will

subdue it.

For chapped Hands or Lips

Thirty Grains of common Turpentine,

four ounces of Oil of sweet Almonds. four

drams of spermaciti two drams of Flowers

of Zinc four Ounces of white Wax, six Ounces

of Rose Water. To be well mixed up together.

A Druggist must do it, being very trouble-

some to mix.

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Gingerbread DWS Iuly 8th 1838

Two pounds of flour

one of butter

one of raw sugar

one ounce of ginger

a rid of a lemon grated; make them into

a stiff paste with warm treacle; put the paste into

a iar, and bake some of it when wanted

The above mixture will keep six months.

It should be kept in a dry place with a paper tied

over it

Gingerbread

half a lb. of Butter rubb'd in

1 lb. of Flour

1 Oz. of Ginger

1/2 oz. of Caraway seeds

1/2 lb. of brown Sugar

Candied lemon

Rock Biscuits

2 lbs. of flour

12 oz. of Sugar

12 oz. of butter

1. lb. of Currants

6 Eggs, a little Essence of lemon. Beat the Batter to cream

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Stainsby Fish Sauce

Two spoonfulls of white wine, & rather more of

vinegar, two blades of mace a little nutmeg

grated, two anchovies, one shallot boil till reduced

to two spoonfulls add to it cream, thicken it with

butter & flour

Hollow Biscuits November 26th DWS

3lb of flour make a dam with it on the

board half lb of good butter the water being

well pressed out put it into the dam of flour

& pour about 3 quarters of a pint of hot water

into it, so that it is all melted then add half

a pint of yeast & mix them all up; & work

the dough well. pull them the size you wish,

mould them round, roll them out, & lay

them on a board so that they iust press

against each other cover them with flan-

-nel, & when they rise up they will be

light - bake them in a quick oven -

the cakes should be marked with 9 holes

this [ square of 9 dots ]

Veal cake to eat cold - - Stainsby

Take a large fat breast of veal, & bone it,

some lean ham cut in slices, boil 6 eggs

hard, chop 3 yolkes with a handful of parsley

very fine, cut the veal into three pieces, take

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a large earthen bowl/ on account of it's shape/

put the fattest part of the veal at the bottom

season it with pepper salt & a little cayenne

lay some chopped parsley eggs & slices

of ham, then put another piece of veal & so

on to the top; put in a coffee cup of water

& cover the veal over with the bones; let it

bake 2 or 3 hours in a quick oven till well

done, then take out the bones, & put over it a

plate with a small weight & as it gets cool

a larger

To boil rice

Take the largest pot you haue, fill it with

water, a table spoonful of salt in it, let the

water boil, then put in the rice to boil

ten minutes, pour off the water, & let the rice

simmer in the pot on the fire. occasionally

shaking it-

sauce to roasted lamb

melted butter, pepper, lemon iuice, & water

Water Sponge Cakedunstall

Three eggs - half a lb of lump sugar, one table

spoonful of water beat 20 minutes with the hand

(There should be a little salt).

Six oz of flour & a little grated lemon peel added

The last thing

33.

Meringoes Milford

Beat up the whites of 4 eggs new laid with

half a pound of fine sugar very finely sifted

beat it till it becomes quite thick, put a sheet of

writing paper upon a baking sheet with a table

spoon; drop the batter in the shape of an egg

sift a little powdered sugar over them before you

put them in the oven which should be moderate

heat, when done take them off with a knife;

put a little sweetmeat or whipt cream in them

& put them together they will keep many weekes

before the sweetmeats are added

Stone cream Milford

To a full pint of cream put a quarter of an

ounce of isinglass & a little sugar, keep it stirring

on the fire till melted; when it is about new milke

warm pour it thro' a tea pot into a dish that has in

it 3 spoonfuls of lemon or orange syrup & some

peel grated with a little apricot sweetened that is

not small & a spoonful of wine this should be

made some hours before it is used & the cream

should be stirred when taken off the fire lite put

into the tea pot

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sugar Iumbles dws

12 ounces of good flour & half a pound of good

butter the water being well pressed out, mix

it with the flour - make a dam of the butter, &

flour, then put half a pound of loaf sugar

beat fine into the dam of the flour & mix them up

with three eggs well beat - you can put currants

with them if you like - this should be baked

after the head is drawn out of the oven

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Currie Powder

Cardamum Seed - one & half Ounce

Coriander Seed - Six Ounces

Black Pepper - 3 Ounces

Cayenne Do - 2 Ounces

Fenegreek - One Ounce

Cummin Seed - One Ounce & half

Pale Turmerick - 3 Ounces

Cloves - - - 2 Ounces

Cinnamon - One Ounce

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How to make a Madras Curry.

Slice 4 or 6 sized Onions & brown them

in a Frying pan - then add your curry powder

stir up for a short-time over the fire - take this

out of the frying pan & put in your meat cut

into small pieces (or ioints if Fowl) and fry

a nice brown - add your onions & stir over a

slow fire till quite done & well mixed.

or

Put the above into a Sauce pan with a little

good gravy - shake some flour into it and

let it stew gently (near the fire) until required

to be served up - Dish up in a Hot water

cover dish - the uce in a separate one.

13. Rice should be boiled in plenty of water until

iust done, then put into a Colender to drain

& dry before the fire. You may put a little salt

to your curry & a squeeze of lemon gives an

aprecable acid.

Madras Curry Powder I.Gillitford

25th Nov. 1857

1lb - Coriander seed 1/2 oz Ginger

2 oz Turmeric 1/4 oz Cardamum

1/2 oz Cayenne 1/4 oz of Fenigriek if liked.

1/2 oz Black pepper 2 or 3 cloves may be pounded &

added to the curry whilst making

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Receipt for making Marmelade.

To every Dozen of Seville Oranges add the Iuice of

six Lemons. The Peel of the Oranges to be taken off

in quarters, then to be put in water with some Salt

not too much, and to remain in the Salt and Water

till the next day; then the Peel to be taken out of the

Salt & Water & put into cold spring Water - to remain

till the following day. Then to be taken out & put

into fresh spring Water, & boiled till the Peel becomes

clear & tender. Then to be cut into thin slices.

The Pips must be carefully taken out of the

oranges, & the internal skin, which holds the Pulp,

must be put away altogether.

To every pound of the Peel, Pulp & Iuice of the

Lemons, add a pound & half of fine Lump Sugar pounded:

then pour boiling Water upon the Pips and stir them about

well. Let them remain in the Water till the next day, often

stirring them. Then strain them through a coarse Hair

Sieve. You may then add to the Pips, thus strained

off, more boiling water, stirring them about as before,

& letting them remain till they are cold. Then strain

them through a sieve as before. By this means you obtain

a clear ielly from the Pips. To every Pint of Ielly add one

pound of powdered Lump Sugar. All these Ingredients

must be boiled till they are perfectly clear, taking off

the scum as it rises in boiling.

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Sauces.

Tomato sauce a l'Italianne. ( Cuisinier Royal )

Cut up four or five onions & put them in a sauce pan with

some thyme, a laurel leaf and eight or ten tomatoes, a piece

of butter, a good pinch of Cayenne, a pinch of curry powder

and nearly a tea cup full of good stock: Take care not to

let the tomatoes burn. Rub through a wire sieve. Take care

the sauce is not too thin.

Black Butter - For fish. ( Cuisinier Royal )

Half a wineglass of vinegar, salt & pepper - let this simmer

put a piece of butter in a sauce pan & let it boil till it is

quite a dark colour - then pour it on to the vinegar & keep

it hot till it is required.

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Rumpsteak the French Way.

Time, half an hour.

A rumpsteak; three spoonfuls of gravy; a glass

of port wine; pepper and salt; a slice or two of

shallot; one teaspoonful of vinegar.

Broil a rumpsteak till half done: then. while the

steak is cooking, put into a stew pan three or four

spoonfuls of gravy, a glass of portwine, a spoonful

of vinegar, a slice or two of shallot, and a seasoning

of pepper & salt. Cut the steak into square pieces, put

them into the stewpan with the gravy, and let the whole

simmer slowly, covered closely over. Serve with the

gravy poured over it

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back outside cover

spine

head

fore-edge

tail