(10) 2 vols

Cakes – Sweetmeats – creams – Wines

Bread – Muffins – Dyes –

To make Mackroons.

Take one pound of Almonds Blanchd in cold water, Beat them in a marble mortar (but not very fine) put in a little orange or rose Water to keep them from oiling as they are Beating; take three Quarters of a pound of double refined Sugar beat fine, put it into the Almonds and Stir them well together; then beat the White of an Egg to a froth and make it into a stiff paste with the Eggs (But if made too thin they will run & be flat) have ready some paper with some wafer papers laid upon it; then drop them on & bake them in an oven hot as for Manchets; Grate Sugar over them when you put them into the oven: If you like bitter Almonds you may add 2 Oz and take from the above the same Quantity of sweet Almonds: —— Dutch Puddings Mrs. White Bufford

Take a pint of Cream an ounce of Butter one blade of Mace & a little Cinnimon; a Quarter of a pound of

Double refined Sugar, Set them on the fire till the Butter & Sugar Dissolves: take Seven Eggs the Whites but of three; A Quarter of A pound of flower; beat them well together; then Strain the Cream into it; Bake them in Tins three Quarters of An hour in A Sharp-ish Oven but not too hot. —

A Glass of Mountain Wine & A little & melted Butter for Sauce: —

To Make Lemon Cheese cakes. —

Take A Quarter of A pound of Butter and Clarifie it; A Quarter of A pound of sugar; and mix them well together (Take 8 Eggs & Beat them very well with the Rind of A Lemon Grated; put thick with the Juice of your Lemon or civil orange to the Butter mix them Alltogether; & bake them in Tins with A little thin paste: —

To Make Lemon Flummery —

Take 3 ounces of Isinglass; Steep it in A Quart of Water; then boil it to A Strong Jelly: Boil in it the Rind of 2 Lemons and White Wine to your

Taste; then Strain it & Add the Juice of your Lemons
and some more Wine & Sugar; to make it of an
agreeable flavour: then Beat 5 or 6 Eggs Stir them
in as you would a Custard: so put it into moulds
& turn it out for use. ——

A Diet Bread. ——

A pound of flower well dryed a pound of Loaf Sugar
Beat & Sifted; Eleven Eggs; with Seeds or Lemon
peel to your taste & a Glass of Brandy: When your
Eggs are beat to a very high froth; Stir in your
flower by slow degrees; Strinkling a little in at a
time: so Bake it in a quick oven: ——

To Make Cheese Cakes ——

Take a pound of Curd a Quarter of a pound of Butter
Beat them Well together; Grate the peel of one Lemon
2 ounces of Sweet Almonds; and Sugar sufficient to
Sweeten it; the Sugar to be beat & Sifted; Add a little
Cinnimon beat fine; and a little Rose Water; the
Yolks of 4 Eggs & two Whites to this Quanity: Bake
it with a thin paste in the tins: —

To make Tea cakes

A Quarterns of flower; 2 ounces of Butter; A little New Milk & Cream; An Egg and a little Yeast; Mix them well together; & Let them stand to rise.

Tunbridge cakes — Mrs. Hewett

Three pound of flower; three quarters of a pound of Butter; three quarters of a pound of sugar; a few carraway Seeds; Wet it with New Milk; Role it as thin as possible & cut them with a Cup; Lay them on Tins & prick them very thick to prevent their blistering; Bake them in a slow Oven a light Brown:

An Apple Pudding

Take half a Doz.n large codlings or pippins roast them & take out the pulp; take 8 Eggs Leave out six of the Whites; half a pound of fine powder sugar. Beat your Eggs & sugar well together & put to them the pulp of your

Apples; half a pound of Clarified Butter; a little Lemon peel shred fine; a handfull of Bread Crumbs or Bisket; four ounces of Candied orange or citron; and Bake it with a thin paste under it:—

To make orgeat

Take a quarter of a pound of sweet Almonds half an ounce of Bitter Almonds to a Quart of Water Beat them extremely fine; Adding water all the time; beginning with a small Quantity: One Spoonful of orange flower Water; Sweeten it with fine Sugar to your taste:—

To Make Wiggs — Miss Sayles receipt —

Take half a pound of Butter half a pint of Cream two Eggs two spoonfulls of Yeast; dissolve the Butter in the Cream; when it is new milk warm put in the Yeast and the Eggs; after they are well beat:— and Mix in Flour more than

a pound of flower; you may add Lemon peel
shred fine or a little Mace; let them stand
to rise; then add half a pound of Lump Sugar
beat fine; and either seeds currants or carraway
Comfits: before you put them into Tins wet
them with a feather Dipt in Water & Grate
some Sugar over them: —
N: B. — The Tins must not be above half full
if they are; they will be too thick: twenty minutes
will bake them. —

To make Pikelids —

Take Warm Milk; flower & two or three Eggs
with three or four Spoonfulls of Yest; & mix it as
thick as a common batter pudding; let it stand
to rise; after it has rose don't stir it again
but bake it upon a Stone as you do Oat
Cakes; you must turn them but once: they do
not require so much baking as oat cakes: —

To Make Syrup of Violets

Take 4 lb. Violets & pick them: put them into a pewter Tankard: put to them a Mutch boiling Water as will wet them: then let them stand a Day or two after: set them in a pan of boiling Water till they are hot then Strain them: & to every half pint of Juice put three Quarters of a lb. of Loaf Sugar: put it into a pewter Dish & let it stand two or three Days & then set it on the fire & as the Scum arises take it off but do not let it boil.

To Make Gingerbread: Mrs. Sykes of Bulford

Take 4 pounds of flower: Rub in half a pound of Butter: one pound of course Sugar: two oz. of Ginger half an ounce of Cloves beat fine: one Candid Lemon peel cut fine; and what carraway Seeds you like: half a pint of Brandy & four pounds of Treacle: Mix all these well together: Make it into little Cakes & bake them upon Tins.

To stew Golden Pippins

Pare them & nicely scrape out the core with a very small scope; throw them into Water to preserve their colour; to a pound of pippins thus prepared take half a pound of Double Refined Sugar & one pint of Water; boil & scum the Syrup; before your put it in the pippins; When the pippins are in let them boil briskly to make them clear; When they are clear put in a bit of Lemon peel & the Juice of a Lemon to your Taste:

To make orange Cream

Take four Oranges grate the peels of two of the oranges into a pint of Water; then squeeze the Juice of the four into the Water; beat the yolks of four Eggs very well & put into the Water; sweeten it with Double Refined Sugar; press all hard thro' a strong Strainer; set it on the fire & stir it carefully all one Way; till 'tis as thick as Cream

then pour it into your Glasses:

To Make a Savoy Cake

Take 4 new laid Eggs shells & all & put them into a Scale, take the weight of the Eggs of the coarsest Lump Sugar; Beat Dry & Sift it thro' a Lawn Sive put the Eggs & Sugar out of the Scales; & take three more Eggs; & their weight of the finest flower dry'd & Sifted: then break all the Eggs & Seperate the Yolks from the Whites; beat the Yolks & Sugar very Well together; an other person must beat the Whites till they are a very Stiff froth: and then beat them very thoroughly with the Yolks & Sugar: some body must shake the flower in very lightly while the Cake is beating; put in some Rose Water; and grated Lemon peel, keep beating till the oven is ready; it must be very Quick: butter your tin Well: If your Eggs are not new laid you must add one more to the above:

To Dry Cherrys

To one pound of Sugar put 6 pounds of Cherries; Just wet the Sugar in Water; make the Cherries boil a little; then pour them into a pot & cover them; every day for three or four days heat the Syrup scalding hot & put it to the Cherries; cover them close; then lay them out on Sieves to Dry; when they are dry put the Cherries in a cullender & dip it in a sauce pan of boiling Water; Dry them with a Cloth & lay them on Sieves again & set them to dry a little while: If you dry them in an oven take care that it is not too hot: —

To preserve Gooseberrys when Ripe

Cut of the black tops & stong them; & to near a pound of stoned Gooseberry's (which ever you stone you must put them into half a pint of Water) take one pound of Loaf Sugar beat fine: then put the Water to the Sugar & the Gooseberry's; & put them into a

broad preserving pan; set them on a quick fire &
When the Sugar is melted let them let them boile
as fast as possible, only take them of the fire & shake
them three or four times; & set them on again; but
they must not boil a quarter of an hour in the
Whole: Then put them in glasses one by one &
strain the Syrrup upon them thro' a bit of Muslin:

To Preserve oranges —

Take the Great & high coulour'd Oranges pare them
(or Grate them very thinly) & Rub them with Salt
& lay them in Spring Water 2 or 3 days shifting
them two or three times in a day; then boile them,
make a hole in the Top of the oranges & take out
all the Seeds; when they are boiled very tender lay
them on a course cloth with the down, & let all the
Water run from them; then make Syrrup for them
as follows: to a pound of oranges take a pound
& Quarter of Sugar & half a pint of Water let ~~them~~
your Syrrup boile, then put in your oranges. let

them boyle as fast as possible; & as they boile — Strew on now & then some Sugar, which you must keep out when you make the Syrup; when you see them look clear & that they are very tender then take them out & put them into Glasses without any of the Syrup which they are boiled in; but pour it on them when you have put them in the Glasses.

To make Lemon Cream

Take a pound of fine Sugar put it into a preserving pan, & put to it a Gill of Water & the Juice of 6 Lemons set the Sugar Juice & Water over the fire till it be hot & the Sugar melted then beat 3 Eggs with 2 Spoonfulls of orange or Rose Water; put them to the Juice & Sugar & stir it well together & run it thro' a thick Napkin into your preserving pan. set it over a Chafing dish of Coals of a moderate heat continually stirring it one Way; when you perceive it thick enough take it off the fire; with speed pour it into Glasses or

a Bason for if it stays in the pan it will turn white

The Duke of Norfolks Punch or Citronade

Take 6 Seville oranges, & Six Lemons pare them thin & put them into a Gallon of Brandy & let them stand a Week, then take 13 pints of Water 3 Whites of Eggs well beat; 3 pounds of sugar boil them a Quarter of an hour, then let them stand to be cold, strain it, & strain the Brandy from the peel, then put in as much Juice of orange or Lemon as you think fit, put it in a Barrell it will Just fill, & when it is fine bottle it: it is commonly fine in Six Weeks: —

To Make Morella Cherry Brandy

Take eight pound of Morella cherries; pull off the Stalks & put them into a pot with a Gallon of Brandy let them stand eight days then take out the cherries & bruise ~~them~~ the Stones put them into the Brandy again with an addition=nal

Quart of Brandy & one pound of double Refined Sugar to Every Gallon: let them Stand 8 days longer close covered & then filter it off & bottle it: —

To Make Sycomore Wine

Early in March tap Your trees keep the Rain from Mixing with the Liquor as much as possible: to a Gallon of Sycomore Liquor put 2 pound of fine powder Sugar: boil it Well Scum it clean & put it in a Tub when it is like Warm put in a little New Ale Yest; let it Work 10 days Stirring it twice a day: put two pennyworth of Joneylass & 1 p.d of Raisins or of Sugar which You like best: Smoak the Vessel with Brimstone, — then put the Wine & let it Stand till About Mich.mas close Stop'd Up. then bottle it: —

To Make a Rich Plumb Cake

Take 2 pound of Well dry'd & sifted flower 3 pounds of Currants clean Wash'd: 2 pounds & a half of Butter

as fresh as you can get it; 1 pound of Jordon almonds blanched & beat in Sack & orange flower Water very fine; then Loaf sugar beat & sifted 1 pound; half a quarter of an ounce of mace almost as much Cloves a nutmeg or more a little ginger; half a stick of Cinnimon beat very fine & sifted altogether; 19 or 20 eggs & half the quantity of whites; half a pint of Brandy as much Sack; Citron orange or Lemon peel to your taste: Two hours & a half will bake this Cake & one pound of Sugar will Ice it: —

To make Ice for a Cake

a pound of Double Refined Sugar & a quarter of a pound of Starch & whites of eggs sufficient to make it wet enough to lay on thin: The egg must be beat to a very strong froth with a brush before you put the sugar & starch to it: & the Starch & sugar must must be beat as fine as possible & sifted — thro' a lawn sive: you must put it on till it is as thick as you chuse it: — —

Immitation of Sea Bisket

Two pound of Flower a little Butter Rubed into it a Spoonfull of Yest; or two Eggs; Role them thin, Cut them Round; prick them Thick; Bake them in a moderate Oven: —

To Make Black Caps

Take a Doz.n half of very large French pippins or Golden Rennets cut them in half & lay them with the flat side down in the Mazareen; which must be large; lay them single as close by each other as they can lye. Squeeze a large Lemon into two Spoonfulls of orange flower water & pour over them Shred some Lemon peel very fine & shake between & grate Loaf Sugar on them in a Quick oven: they are done in half an hour: —

To make Raisin wine Mrs Hewett Wilham

Six pound of Mallaga Raisins picki'd & choppi'd to one gallon of water, put half a pound of Hops boiling them in a small quantity of water

& straining the water put it to ye raisins
— A week or ten days is sufficient for it to work
you may keep it in ye barrel from eight to
twelve months — To half a Hogshead two
quarts of brandy to be added, just before you
close up ye barrel, & half a stone of sugar
must be put in when you turn it

German Puffs Mrs Yarborough

Half a handful of almonds beat fine, with a
spoonful of rosewater, half a pint of cream,
one spoonful of fine flower, two eggs, leave out
one white, an oz of butter clarified put them
into Teacups half an hour will bake them

Little puddings in Cups Mrs Cooke

Take a large pint of milk, put to it 4 spoon
=fulls of flower — mix it well together & set it
on ye fire — boil it into a smooth hasty pudding
then sweeten it to your taste — ~~put in~~ grate half a
nutmeg & when it is almost cold beat 5 eggs very
well & beat them into it — butter your cups put in
your pudding & tye a cloth over them — Let your
water boil & put them in. rather better than half an
hour will boil them — you may if you please boil ye pudding
all together in a cloth & then it take an hour boiling —

French puffs Mrs Cooke

Take ye white of an egg whip it up with a wisk till it be like soap suds - then grate off ye yellow rind of a Lemon put to it a spoonfull of ye juice & as much fine sugar sifted as will make it stiff to lye on a paper without running about - When ye oven is hot dust some flower on double white paper & drop them in little drops & set them in the oven, when they are risen & the bottoms brown - they are enough - When you put in ye sugar beat them with a spoon - which you must continue doing till you set them in the oven -

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a Curd pudding Mrs Cooke

Take ye Curd of a Quart of milk rub it through a sive with a little butter, beat 3 eggs very well put them in with 2 spoonfulls of fine flower - put in new milk to make it as thin as cheesecake - season it with a little grated nutmeg & sweeten it to ye taste - & bake boil or fry them to ye liking - If you please put in raisins Currans candied orange &c.

To make wigs — Mrs Cooke

Take 2 quarts of flower 2 oz of sugar & 7 oz of Carraway seed - mix these well together then take a pint of new milk put to it 2 oz of butter set it on ye fire till the butter be melted then mix it with ye flower & with half a pint of new barm & 3 eggs well beaten (but mind your milk is not too hot when you put in ye yeast) when it is all mixed together you must beat it very well with your hand & then set it in a warm place to rise for an hour & a half - when you have put ym in your tins do them over with barm & egg with a feather ———

A Sillibub Mrs Cooke —

Take half a pint of white wine sweeten it with a quarter of a ℔ of loaf sugar put to it ye juice of a large Lemon & ye peal thin pared then stir into it a pint & a half of thick cream the older it is the better if it be sweet - then froth it & when you have got a pretty strong froth take it off with a spoon & put it into ye glasses - Top your glass just before you send them to table with a little of ye thickest froth which you take of ye first & lay it upon a sive

Sago Gruell Mrs Cooke

Wash sago very well then free it in water shifting it two or three times — let it ree in ye last water till it be a Jelly & boil a stick of cinnamon in it a Tea cup of red wine some Juice of lemon & lemon peal & a little Verjuice let ym just have a boil in it sweeten it to your taste & serve it up — Put some thin slices of lemon & throw it in your dish with some bits of lemon peal —

Lemon Cream Mrs Cooke

Take 3 or four Lemons as they are in large esp. then take six whites of eggs & 4 yolks, beat them very well, then cut ye Lemons into very thin slices & put them into about a pint of water, peal & all, let them lye in ye water half an hour, then put them into your eggs — beat them very well together, then train them through a strong strainer, sweeten it well with fine sugar, then set it on a clear fire & keep it stirring till it be of a proper thickness then take it off & stir it gently, till it be cold, then put it in your dish you serve it up in — You may make orange cream ye same way only put in two more

yolks than whites & put some of ye peal but not all. —

Lemon Cream or butter Mrs Cooke

Take a quart of thick Cream, put to it as much juice of Lemon as will turn it — then run it through a sive & sweeten it to yr taste

Ratafie Cream

Take a pint of good Cream, boil in it a few bitter almonds beat or a few lawrell leaves — Then let your Cream stand till it be but new milk warm & put to it ye yolks of 2 eggs, then set it on a very gentle fire & stir it one way till it be as thick as you like — Sweeten it to yr taste when you put the eggs in. —

Curd Cheescakes Mrs Cooke

Take a Gallon of new milk make of it a tender Curd then ring ye way well out of it & take 12 oz of butter — rub ye butter & Curd together throu a sive, then take ye yolks of 6 eggs beat them with 6 spoonfuls of rose water, then put them to your Curd with sugar to your taste some nutmeg, salt & a p of fourans. beat them for half an hour or till your oven is ready when you set them in the oven sift a little fine sugar over them —

A special Compound for a cold morning

Take Wheat flour (fine)	1 Quart
Ginger (powderd.	1 Oz.
Coriander seeds (bruised)	1 Do
Caraway Do / Do /	1 Do
Lemon peel (shred) q. s.	
Brown Sugar	4 Oz
Butter	4 Do
mixd well together then add	
Treacle	12 Do with
Cream or milk boiled	6 Spoonfuls
Brandy	6 Do

Wafer Pancakes

Take 9 Eggs, 4 Spoonfulls of flour, a little Salt & a Quart of Cream, half a Quarter of butter melted in the Cream, and to Stand till it is cold, then Mix all together, & fry them in a Dry Pan, turn them on a Dish, and grater a little Sugar betwixt every one.

Little Biscuits

Take Six Eggs, & one Pound of beat & sifted Loaf Sugar, beat them together with a fork, very quick an hour, then add by degrees a quarter of a pound of Warm flower, half the Rind of a Lemon grated, one Spoonfull of Orange flower or Rose Water: Mix these together then Put them into your tins as quick as possible, Grater some Sugar over them, & set them in a Pretty Quick Oven ten or fourteen Minutes will Bake them. — — To make Cream Cards.

Take Quarts of Cold Water, & one Quart of new Milk Put into a Pan, and Set on a Slow fire, When it near boils; put in a Quart of Sour & a Quart of Sweet Cream Mixt With 12 Eggs, the Whites of only four; it must not Boil, and if you perceive it going to Boil, put in Cold Water to prevent it. — — — — — — —

To make Currant Jelly the Irish way. —

To every pound & quarter of Irish Currants a pound of Lump sugar break your sugar into thin pieces & just dip them in water. put the remainder of the small sugar in. let it stand a little to melt, then set it over the fire break ye lumps of sugar with ye back of the spoon ~~when~~ as soon as it boils pour in your currants & then take the pan off & give it a shake to settle ye Currants — When it has boiled six minutes take it off & pour it into yr Jelly bag. — It should stand within ye air of the fire with a basin put over it. —

NB No spoon must be put into ye pan after ye currants are put in & ye sugar dissolved quite

To make light Paste — Miss Popplewell —

Take a piece of butter ye size of an egg, put it into a pint of milk, set it on ye fire till it is new milk warm, then put to it two spoon fulls of very good Yeast; mix these together, then take a pound of Flower & make it into paste — it requires rather a quick oven —

To make Irish Butter Mrs Fallows Derby

To rather more than one ounce of Ising Glass put half a pint of Spring water let it simmer over a slow fire till it is discolord, then add to it something better than half a pint of Mountain wine, ye Juice of one Lemon & the peel of half a one hard then, a very little Saffron & fine Sugar to your taste let all these boil together a quarter of an hour, then strain it into a dish through Muslin, set it when cold into what shape you please

Mr I always put a little saffron into a Cup of water —

Directions for using Churchmans Patent Chocolate.

Take one ounce of Chocolate, scrape it fine, & mix it with an equal weight of powder sugar; then put it into a pint of milk & soft water (of which at least one quarter part should be milk) just boil it up, not more than two or three turns over: then mill it well & serve it up with the froth upon it. This Process will not take up three minutes. Never make it till it is to be immediately drank, because heating it again spoils the flavor, as much as it wd fine Tea; & destroys its froth

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To make Sea Biscuit Mrs Garborough

Boil 4 Oz of butter in a quart of skim'd milk when it is as cold as milk from the Cow put in two spoonfulls of new yeast mix them till they are stiffer than bread paste. Let them stand half an hour to rise, then work them very well. They must be rolled thin & bake them in a quick oven. but first

prick them well with a broad pointed shewer all over

The Americans receipt for Orange Marmalate
Mrs. Harrison York

Take as many oranges as you Please, Wash them clean, Weight them, & to every Pound of oranges as many Pounds of double refined Sugar, Which Clarified & boil into a Syrup, put the oranges into a Kettle of Cold Water, boil them till they feel soft, then take them out, Cut them in Two Cross Way. Scoop out the Pulp into a bowl & take out the Seeds & Core from the Pulp & Juice, Which put into the Syrup With the orange Rinds, Which must first be pounded in a marble mortar as fine as possible, Boil it to a Jam & put it into Pots.

The Americans use it not only for a Sweet meat but as a Remedy for any Pain or Complaint in the Stomack or Breast.

Orange Jelly Mrs. Eliza Yarborough

Rasp the Rind of 4 china Oranges. squise the Juice of 8 Ditto, with four Seville Oranges. & Two Lemons through a Lawn Sieve, put the Raspins into the Juice, boil a Pound of fine suger, till it comes to a Suger again. keep stirring till you put in the Juice by degrees. Boil 3 Ounces of Spring glass strain it off & Pour it to the Juice, set it on a cool Place, Stir it frequently till it is almost cold & then fill the Molds you have hose to Turn it out of. — — — — —

Mrs Whites receipt for making Elder wine or English Port

To every five Gallons of Raisin Wine a Gallon of Elder juice & one quart of the juice of Sloes - put it into your barrel

with the Raisin Wine which should be made when the new fruit comes over & add the Elder & Sloes in Autumn when the berries are ripe. — The Juice is made from the Elder & Sloes by putting them into a pitcher & setting them in a pan of water over the fire till they are fit to yield their liquor — Strain it & add to every quart of Juice half a pound of Sugar — boil it over a slow fire & when cold put it to the Raisin wine as above — When it has stood three Monthes to fifteen gallons add one pint of brandy. —

To make Apple Jelly

Pare a Doz.n of good Tart Apples. take a Pint of Water. cut the Apples in very small Bits. & throw them into the Water as you cut them to preserve their colour, let them Boil untill the whole substance is out of them & the Water half wasted. then Put it into a Hair Sieve let them stand untill all the Water is drained from them. To every Mutch skin of the liquor take a Pound of fine Sugar. cast the White of an Egg or Two & Put in among the Sugar & Liquor put them on the Fire & keep them stiring tile the Sugar is melted when it Boils a while take of the Scum & Put in the Juice of a Lemon or Two

as you like it for Tartness, you may Boil in a Piece of the rind along with them, let it Boil till it Jellies. which you will know by Putting a little on a Saucer to cool, take all the Scum clean off and take out the Lemon so Pot it up.

Chips of Jelly of Apples.

Prepare the Apples in the same Way as in the foregoing receipt for the Jelly. pare the Apples; cut them in Slices & then cut the Slices into long chips as you do the Chips — Marmalade put them amongst cold Water — you may Weigh Two Pounds of Apples before you have them. To each Chopin of Juice allow Two Pound of fine Sugar and a Pound and for the Two Pound of Chips. Put on all

the Sugar of Juice, clarifie it With Eggs as you do the Jelly. When the Syrup is well squeezed squeeze in the Juice of three Lemons Put in it some of the Parings of the Lemons drain the Water from the Chips and them into the Syrup. They must Boil on a Quick fire. let them Boil till the Chips are quite transparent. you must Be Sure that they are Very fine Apples. The Tone Leadington answers Very Well or the Pippins. This is a Very Pretty Preserve either in Glasses or fine Tarts.

Cowslip Wine Mrs. Thornhagh

To every Gallon of Water put Two Pound & Half of Lump Sugar if you cant get the right White Lisbon Sugar, the Peal of a Lemon, let it Boil Very Well Scum it Very clean as long as it rises; When New Milk Warm then put it into your Tub with a Peck and half of Cowslip Peaps to every Gallon then Pour on your Sugar & Water & Peals on the Cowslips in the Tub. - mix them all Well together then put on a little Yeast When it Works beat it in 3 or 4 Times a Day Will let it Stand to Work 4 Days then Drain it off Very Clean through a Sive & Squeize the peaps Dry With your Hands. put it into your Cask With about Half a Peck of Cowslips & a Gill of Syrup of Lemon to Every Gallon of Wine. then Bung it up & let it

stand a Month. then Bottle it off. if it Be clear
if not let it stand a Fortnight longer. When you
Bottle it put 3 or 4 Lumps of Sugar into every Bottle.
It must Be Wine Measure & not ale we put to
a Six Gallon Cask 16 Pound of Sugar. ——

To preserve cherries Plumbs &c &c in Brandy Mrs. Thornhagh
Get the finest Morella Cherries When full ripe. Take
a Quart of the Best Brandy to that put half a Pound
of White Sugar Candy pounded. & sifted very fine. and
half a Pint of red ausberry Syrup Stir them together
& let it stand While you Prepare your Fruit. —
Take wide mouthed Bottles or Pots. see they are very
clean & Dry. Take a clean Cloth & Wipe your Fruit gently
not to Bruise or Burst the Skin cut off the end of
the stalks With a pair of Scissors then Prick them With

a Needle all over; put them into your Bottles or Pots as you do them till you have carefully filled them full without squeezing them. fill the Bottles or Pots with your Brandy. the Quart Will do about five Pint Bottles. you must forecast to make your rasp berry Syrup when the Raspberries are ripe as that is sometime before the Cherries are fit to do. —

To make the Raspberry Syrup

Take the Raspberries & Bruise them a little & let them Drain through a Thin cloth. take your Juice and put an equal Quantity of Treble refined Sugar to it finely Powdered & sifted. Boil it for about 15 Minutes skim it all the time. when cold put it into a clean Bottle & keep it for use. you may Cork down the Cherries the day after you have done them. & tie a Bladder or Piece of Leather over them. they Will Be fit for use in a Month or Six Week. & Will keep a year. —

To make Usquebaugh Mr. S. Thornhagh

Of Myrrh, Cloves, Nutmegs, Ginger & Annaseeds Dram finely Powdered. Coriander Seeds 2 Oz. Cochenial 24 Grains Cinnamon half an Ounce; Allspice 2 Drams. Liquorice root 3 Drams. Do. sliced. saffron 2 Drams. Raisin stoned 1 Pound. Loaf sugar 10 Ounces. Infuse these Ingredients in three quarts of old Brandy for a month shaking them every Day. let them stand a Week to settle before you strain it through a Sive & rack them off to settle again.

Green Goosberry wine Mrs Pulestor

To every pound of Goosberries picked & bruised put one quard of water let it stand three days stirring it twice every day – To every Gallon of Juice when strain'd put three Pound of loaf sugar – Put it into a Barrel & let it stand a Year

then bottle it off to every twenty quarts of liquor add a Quart of Brandy & a little Isinglass. —

Raisin Wine Miss Worrell 1799 —

To every 100 wt of Malaga raisins put 16 Gallons of water (wine measure) stir it well & pick out the stalks that rise to the top — let it stand three weeks or a month according as it works stirring it twice a day — When you think it has work'd a sufficient time, let it stand 3 or 4 days to settle then clear off your liquor & strain it through a sieve into your cask — press your raisins in a cheese press or lay a board & a heavy weight upon them, which will press the remainder of the liquor out near as well. — Your Cask should be full & keep'd fill'd up as it works out six or eight weeks then bung it close up & let it stand six months, when you must draw it from the lees — Rince out the cask with some of the liquor (which with the lees you may run through a bag) & put it in again with half a pound of brown sugar candy & a pint of brandy — close it up again let it stand six months & then bottle it —

The Green wash — Burton — 1709

Blue Vitriol Lb 4 — Spanish white one pound to three quarts of hot water — put the vitriol & water together in a large earthen pot or pantion set it over a slow fire then put in the Spanish white by degrees as it will bear it — when the white is all in it must boil again — then set it by in the same pot for four days straining off the water every morning — three penny worth of Doing lass with as many leather Spetches as will make a proper size — It must be laid on warm. —

To make Wafers — Lady Hamilton

Take one egg a pint of milk: half a pint of cream half a pound of rather brown sugar or moist sugar & as much flower as will make it thiner than Pancake batter — Bake it in the Irons —

Blue Dye Miss Emma Boycotts

Two ounces of oil of Vitriol, half a drachm of Indigo finely powder'd — Shake the bottle every day for nine or ten days, when it will be fit for use — The Dye must be lower'd with warm water otherways it will burn whatever is put into it

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To make a French Tart Mrs Hart

Take some flower — drop an egg into it — a little water, a bit of butter — mix it well — then add a large piece of butter mix it & role it put it into the Cellar for half an hour then role it again put it into the Cellar for two other half hours & role it as before — cut it in the form of a small plate — Make the edges double — Then lay in your Apricots cherries &c piece by piece — put them into the Oven for a quarter of an hour — then put some grated sugar — put them into the oven again for a few minutes

Burnt Cream — Mrs Hart —

A large spoonful of flour — two yolks of eggs & one whole one well beat up sugar enough to sweeten it — orange flower water or any other kind of water — mix it well with milk or cream — let it stand over a fire till boiling for a moment turning it always — then take some sugar powder'd with some water in a pewter or silver plate let it stand till almost burnt almost to be yallow then pour the whole into the plate mixing it lightly with a fork —

Nanny Stringers method of making white bread

1794

Take fine flour in a deep dish — sprinkle a little salt — warm some new milk (about the warmth of milk from the Cow) take a little yeast, put it to the flour, then by degrees put in slowly part of the milk stirring it with a wooden spoon all the time till the flour is nearly taken up — set it before the fire for an hour & quarter — or less time will do Then have ready the remainder of the milk & a dredging box — take it out of the dish mixing any dry flour that may remain with a little more milk — knead it well for about five minutes — put it into a ~~wood~~ wooden bowl — Crop it with a knife & set it before the fire to rise — when it has properly risen — make up your your bread or roles — prick them three or four times with a small wood ~~bak~~ shewer — put them into a moderate oven & take care to turn them — Half an hour will bake a very small loaf about twice the size of a role —

Mrs Fenton Glasshouse

To bottle Gooseberries

Gather your Gooseberries when they are very young, (before the skins begin to harden) Clip them with a pair of scissors & put them into your bottles – then fill the latter up as far as the neck with quite cold water – let them boil till they are quite soft – then put them in a cool place till the next morning – when you must tie them up with bladders.

Italian cheese Mrs Sayle.

Half a pint of white wine, including the juice of a Lemon, grate in the rind with seven ounces of sugar pounded – stir it till the sugar is dissolved then add to it a pint of thin cream & whisk it till it becomes a strong froth – put it into your mould with a Muslin or Gauze & set it to drain – It is best to be made a day before it is used, &

rather less wine than more will be better.
Ornament it with currant Jelly or wt you please.
N B. When you begin to wisk the cream do not
leave off till it is quite finish'd, as it will be
apt to spoil it.

To preserve fruit of
different kinds in a
fresh state for 12 months.

To Barrel Morella Cherries — Mrs Maud Leeds

Gather your fruit ripe & cut them with little stalks let them be quite dry: then weigh them & put them into the barrel. — When the barrel is near full boil half the weight of sugar with a little water, & skum it: pour it when near cold on the cherries: then cork the barrel. — Let them stand two or three days pulling up the cork a little way & role them gently, then put the cork down again & do the same every day for a fortnight or three weeks — Then fasten the cork down with paper & cover it with clay. — They will be fit for use about Xmas. — For the first week after the fruit is put into the barrel let it stand in a large dish, as the syrup is apt to penetrate through the barrel: as often as it does it must be put back again. —

To make Muffins — Mrs Pickering the Glass house

Take two pound of flour one egg & a little fresh yeast mix up with old milk. Beat it very well for a quarter of an hour — let the paste be the thickness of a plumb cake — Let it rise well. Then bake your muffins upon a clay stone. —

To make a common plumb pudding — Mrs Hart

Beat two eggs & a little salt well together, then put three quarters of a pound of raisins, the same quantity of flour & likewise of suet, as much skim milk as will mix the ingredients very stiff. Boil it at the least five hours. No brandy or sugar necessary. —

Imperial — Burton

Take three pints of hot water — half an ounce of cream of tartar — four ounces of sugar — a little lemon peal — mix them together. Let it stand to cool ten hours. Strain it through a piece of fine flannel into a bottle it is then fit to use. —

It will only keep two days. —

To make Imperial Mrs. Ellison

To 4 Gallons of spring Water put 2 pound of lump Sugar 4 Ounces of cream of Tarter a little bit of Ginger 3 or 4 lemon Skins boil them up together then let it stand till near cold and add a little Yeast upon a Toast let it stand 24 Hours then Bottle it. it will be ready to drink in a Week after. —

To make Buns Mrs. Richards very good

Take one pound of fine flour. a Quarter of a pound of sugar beat and sifted. mix it with the flour a Quarter of a pound of fresh Butter melted in a little Warm Milk. 1 spoonfull of good Yeast. the Yolk of one Egg. mix all well together. let it stand half an Hour to rise. after which make it up in Little Buns and bake them a Quarter of an Hour in a quick Oven —

Mrs Walkers

Method of making red currant Jelly. –

Pick your currant (a small proportion of white) then put them into Jars – set these Jars in hot water, let them boil about four hours – Pour them through a clean sive into a basin – then measure out the juice into a stew pan (a pint of Juice is a pound) – to every pint three quarters of a pound of lump sugar. – Let it boil near an hour stirring & taking off the scum as it rises. – In a very dry season fifty minutes will be long enough to let it boil. – Pour it immediately into pots.

To Preserve Damsons

To one quart of Damsons put five ounces of sugar – tie bladders over them under a paper in Jars – Put them in a pan of cold water & set them on the fire. Two minutes after they begin to boil take them out of the water & set them by without opening the pots. Red currants may be done the same way they will keep good till March. –

Raspberry Jelly. Morley. Miss Sotheron

Take a Quart of Rich Cream & mix up with it Raspberry or Strawberry Jam or Currant Jelly to your taste, then Strain it through a Strainer to get out all the Seeds. then add to it an Oz. of Isinglass Dissolved in a small quantity of Water & a small quantity of Cochineal Dissolved & Strained thro' a Strainer then mix the whole well together & put it into Molds. if made Early in the day it will be set sufficiently for Dinner. In Winter a less Quantity of Isinglass will do in Short you must suit your own Quantity of Isinglass to the Warmth of the Season. The above will in General be Sufficient.

Ginger Wine. Miss Sotheron.

To Six Gallons of Water put Eighteen pounds of Loaf Sugar & ten Ounces of the best Ginger Sliced boil the Water, Sugar and Ginger together with the Whites of Four Eggs. near Three quarters of an hour

taking off the Scum as it rises, the pour the Liquor on the rinds of Eighteen Lemons, and when the Liquor is near Cold put in the Juice of the Eighteen Lemons & a few spoon full of Yest into the Cask With it. let it work two or Three days. then put in a Quart of the best Brandy and bung it up close for a Month or Six Weeks, when it may be bottled.

Tie the Ginger in a Linnen Bag & let it be steeped twelve Hours in one Quart of the Water.

To clean Carpets Mrs. Hughes

A Quarter of a Pint of Ox Gall in Two Gallons of Warm Water, then Wet a flanell & rope it well rub the Carpet till it looks clean, rub all the rope lawther off with dry clean Cloaths, This is all that is to Be done, only changing your Water, as often as you see it requires, as you must not use it dirty.

Cowslip Wine Mrs M. Sayle

Four Gallons of Water – ten pounds of Lump Sugar – two peks of Cowslip peeps – three large Lemons – boil the sugar and Water an hour – pare and slice the Lemons into a Tub – pour the boiling Liquor upon them – when Nor Milk warm put on three or four spoons full of her Yeast – Rub the peeps a little with a Mustard Ball the next day and put them into the Liquor – let it stand two days stirring it two or three times a day – Put it into your Cask – In three weeks or a Month it will be ready to Bottle – Dissolve a quarter of an ounce of Isinglass in some of the wine stir it very well in the Cask and bung it close up. The fresher the Cowslip peeps the better.

Currant & Masberry Wine — Mrs. M Sayle excellent
Take five quarts of Red currants full ripe:
bruise & take from them all the stalks. To every
five quarts of fruit put a gallon of water. When
you have your quantity strain them through a
hair sive & to every gallon of liquor put three
pounds of lump sugar — When your sugar is dissolved
turn it into your Cask & let it stand three weeks.—
Then draw it off & put to every gallon a
quarter of a pound of sugar: wash your barrel
with cold water, turn it up & let it stand about
a week — to every ten gallons put an ounce of
isinglass, dissolve it in some of the wine — When it
is dissolved put to it a quart of your wine beat
them with a whisk — put it into the Cask & stop
it up close — when its fine bottle it. — If you
would have your wine taste of Masberries put

three pints or two quarts to each gallon. If there be any grounds at the bottom of your Cask run them through a flannel bag. ——

English Madeira Wine — Wm Waterton

To eighteen gallons of water, put fifty four pounds of moist sugar — boil them half an hour & skim it clear. When cold put to every gallon of liquor one quart of new ale out of the Vat: let it stand to work for a day or two — then put it into the Vessel with one pound of sugar candy & six pounds of raisins adding one quart of brandy — When it has done working put to it a little Isinglass — then stop it up one year before it is fit to drink. ——

To make Green Gooseberry wine

To every pound of Gooseberries when picked & bruised put one quart of water — let it stand three days, stirring it twice a day. To every

gallon of juice when strain'd & put three pounds of either loaf or moist sugar — put it in the Vessel with a piece of Isinglass hanging in it — Plug it & in six months bottle it if you think the sweetness sufficiently gone off. — When the wine is put into the barrel, to every twenty quarts put one bottle of brandy..

Mrs Waterton

To make Nectar

Take two pounds of raisins & chop them with one pound of loaf sugar into a stiggot pot & pour two gallons of boiling water on them. — The next day when it is cold, slice two lemons & add them to it — Let it stand five days, stirring it once a day — then let it stand five days more to clear. — Bottle it & put it on a cold cellar floor nine or ten days & it will be fit to drink.

Breakfast Cakes

Sally Worrell good

To about a pound of flower, take the yolks of two eggs – the size of an egg of butter – a quarter of a pint of cream – about two table spoonfulls of yeast that is not bitter. – Set the flour down before the fire – make a hole in the middle – put the eggs, yeast, & cream melt the butter in a little new milk – pour it in to the other ingredients new milk warm – just stir them round so as to ~~to~~ make it thin batter & let it stand till it rises – then mix it up into as light a paste as possible (not so stiff as for white bread) then role them out – lay them upon tins & let them stand to rise before you put them into the oven.

To make Ginger Wine Miss Maria Parker

Take 12 pound of Raw sugar about 10 or 9 a pound — ten gallons of water & while cold add the whites of six eggs — beat & stir them well together — then set it on the fire — When near boiling scum it very well. — Take half a pound of common white ginger — bruise it & put it to the liquor while boiling; let it boil twenty minutes. — Pare ten Lemons very thin, pour the liquor very hot upon the rinds — when quite cold put it into the Cask with two table spoonfulls of nice fresh yeast. — Take all the white part of the lemons & then slice the Juicy part into the wine but you must take out all the seeds. You must put half an ounce of Isinglass into the barrel. — Close up the barrel next day without stirring it, & you may bottle it in a fortnight time. Put one Jar raisin in each bottle. —

Melon to eat like preserved ginger Mrs Griffith

Cut the Melon into pieces like ginger — then put it into salt & water two or three days & nights — then put it in fresh water to take out the salt — change it two or three times a day for two days — then have a syrup ready — Pour it boiling hot on your Melons: this do for three days — then thicken your syrup so that it will keep — put in your Melons — let it boil for ten minutes, — To four pounds of Melon half a pound of best white ginger nicely scraped — The Ginger is put in when your Melon is put into the syrup. —

To make Yeast Mrs. Dodsworth York. —

Boil in Two Quarts of soft Water (Rain water is the Best) Two Ounces of Hops 20 Minutes Whilst this is Boiling mix one pound of fine flower quite smooth with about a Pint of cold Water. then pour the Water in which the Hops was boilded thro a sieve into the flower and Water, which you have mixed one person stiring it lest it shoud run into lumps, when well mixed together put it into a Earthern or stone Jug. and put a Cork in it. it shoud stand by the fire a Day after: kept in a Warmish place. in Nine days it will be fit for Use better than Gill of this will raise a stone of flower The Bread shoud be made at Night and will rise to be ready to Bake in the Morning. ——

After the first making it Answers best to make it with a Gill of the Old. Which must be mixed

into the new while it is warm, and before you
ut it into the new While it is warm and before
nd before you put it into the Jug, and if kept by
e Fire as before directed for a day will be fit to
se that Evening or next Morning. and by attending
this Mode of making a fresh supply before the
ther is out you need never be without.
N. B. It will keep good a Month or five Weeks.

To preserve Siberian Crabs

Put them one minute into boiling water. Then make a thick syrup & when cold put them in & let them stand 24 hours: then take them out & boil up the syrup again & when cold put it to the crabs then put them into a jar & tye them down with brandy paper, or bladder.