

Sarah Anne Wade,

April 22 - 1837.

Cookery

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To make Glazing for Ham &c
Take as much good brown Gravy, as you
think proper, boil it gradually, untill it
becomes so thick, that it may be applied
with a Brush.

Sweet Omelet.

Take a Pint of good Cream, 4 eggs, well
beaten, a little Lemon Peel, chopped fine,
& Sugar to the taste: Mix the above
together, & fry them, in the same
manner, as a Savoury Omelet.
Serve it up with Sweetmeat.

Stone Cream.

1 Pint of Cream, & a stick of Cinamon,
boiled together a quarter of an hour,
1/2 of Tapioca, with what Sugar is.

²necessary, and when nearly cold, pour
it over Sweetmeats.

Horseradish Sauce.

Take a large Stick of Horseradish,
Grate it fine through a Grater, add
to it, a Tablespoonful of made Mustard
& a Dessert Spoonful of moist Sugar.
Then add Vinagar sufficient to make
it the consistence of made mustard,
a little Cream improves it very much.

To make Gingerbread. W^m Busfield.

Rub $\frac{1}{2}$ lb of butter, into 1 lb. & $\frac{1}{2}$ of flour,
very well, $\frac{1}{2}$ lb of brown Sugar, 1 oz of
Ginger & $\frac{1}{2}$ a Nutmeg, mix these up
with $\frac{1}{2}$ lb of Treacle, warmed with
a little Cream, mix all well together,
Roll, & bake on buttered Tins.

Moda Ice.

Half an oz of Singlasp, dissolved in a little water as possible; Take the quantity of new milk, which will fill y^e mould & put it into a basin, then put it into a Hair sieve: Two table spoonfuls of Red Currant Jelly, Two of Raspberry Jam, & the same of Strawberry Jam. Place your Mould below the sieve, & then pour slowly in, the milk, & the Singlasp. Keep stirring it, till all runs through the sieve into the Mould, but the seeds. Let it stand 6 or 8 hours, & then turn it out, as you do a mould of Jelly.

Cheese Pudding. Miss E. Read.

$\frac{1}{2}$ a lb of Cheese grated, 2 Spoonfuls of Cream 2 Eggs, & 1 oz of Butter. butter the Pan, & bake it $\frac{1}{4}$ of an hour.

4 To preserve Brandy Cherries
Get your Small Cherries, when fully ripe,
cut the stalks, so as to leave them $\frac{1}{2}$ an
Inch long. Put them into Glass jars, &
between every layer of fruit, put a layer
of fine Sugar, beat very fine, till the
jars are three parts full, then fill
them up with Brandy: cover them
close up, & set the Bottles in the Sun,
& Shake them once or twice a day.

Ginger Biscuits Miss H. Read
Five eggs, to be beaten with $\frac{3}{4}$ lb of finely
powdered Sugar, for $\frac{1}{2}$ hour. Then add
1 lb of flour, 1 oz of the best ground
Ginger, & a little grated Lemon Peel,
if approved. Stir the whole together,
& drop it roughly on Tins. Bake in
a very cool Oven.

Apple Soufflet, Pudding.

Parse & quarter 4 large Apples, boil them tender, with the rind of a Lemon, in so little water, that when done, none may remain. Beat them fine in a Mortar, add the crumb of a small roll, 4 ozs of butter rolled, the yolks of 5 eggs, & the Whites of Three, the juice of $\frac{1}{2}$ a Lemon, & Sugar to the taste, beat them all together, & lay them in a Dish, with Paste to turn out

To make Barley Sugar

To 1 lb of loaf sugar, add $\frac{1}{2}$ pint of Water, 2 Tablespoonsful of vinegar, 2 of distilled vinegar, & 20 Drops of Essence of Lemon. The vinegar is added as soon as it boils. For common sugar, $\frac{1}{4}$ pint of Water is sufficient.

6

Lemon Cheesecakes.

Mettleton.

To $\frac{1}{4}$ lb of butter, add $\frac{3}{4}$ lb of Lump Sugar broken, 6 eggs, the grated rind of 2 ^{large} Lemons, & the juice of 3: 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 jars, cover them with paper, the same as Sweetmeats. Bake the Paste in Water, before you put in the above, & then let them just brown.

To preserve Wine-sours.

First sort your wine-sours, & take the worst of them, & put them into a jar, which put into a jar of boiling water, & let it remain, untill all the juice comes from them, then strain it through a hair sieve; to each pound of Wine-sours, put 1 lb. of Loaf Sugar, break it into lumps, & wet it in the juice,

7
Let it stand till the next day, & then put
it into y^e preserving Pan, & like it skimmer
till the sugar is melted. Then put in y^e
Wine-sours, & let them boil a little while
very gently. Turning them over, then take
them out, & let them stand till the
next day, but be very particular, to turn
them several times after you set them by.
The next day, boil them again, when they
are enough, take them out, one by one,
into a bason, then boil the Syrup, & skum
it very well, pour it over y^e Wine-sours,
& the next day, put them into Pots.

Biscuit Puddings

Take the weight of 2 Eggs in butter, & the same
of white sugar & flour. Beat the butter to a cream.
Add the yolles of 2 eggs, well beaten, mix them
well together, then put in the flour, & beat them
thoroughly. Butter small cups & $\frac{1}{2}$ fill them. 20 minutes
will bake them, in a quick oven.

8

Spanish Puffs.

W.^{ts} Edmunds.

The rind of a Lemon, a little Cinamon, & lump
sugar, $\frac{1}{2}$ pint of thin cream: Let it boil a little,
add $\frac{1}{4}$ lb. of butter, let it boil again, then put
in as much flour, as will make it a stiff
Paste: Keep it on the fire, till it is taken out
of the Pan, beat it a little time, holding the
pan in cold water, till nearly cold, then
add 1 egg, & the yolks of 3: Keep beating them
till cold, then make them the shape of
an Egg. Bake them in a slow oven, till
they become a nice brown. When cold,
fill them with Sweetmeat.

Fish Sauce.

Mentzer.

To a pint of good cream, add 2 Spoonfuls of
Essence of Anchovies, 2 of Mushroom Catsup,
2 of Walnut, & a little Cayenne Pepper, 2 ozs
of butter rolled in flour. boil it for 3 minutes

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Apple Marmalade.

W. Edmunds.

Take 1 lb of lump sugar, put to it $\frac{1}{4}$ pint of water, let it boil for some time, then add 2 pounds of apples pared, & coarsed with Lemon Peel, boil all together, till it becomes very stiff. Then put it into moulds; the next day, tie it down, with Brandy papers, & keep it for use. If made in winter, the Yorkshire Greening are the best.

Wafers Pudding

W. Scott.

Take $\frac{1}{2}$ a pint of Cream, put to it 2 oys of butter, after the cream has boiled, then stir the butter & cream together: when cold, add 3 eggs, with $\frac{1}{2}$ the whites, & a good sized table spoonful of fine flour, with sugar to your taste. Bake them in small saucers, a light brown.

To make Buns.

Take 3 lbs of flour, 4 oys of butter, 1 quart of Milk, 2 eggs, sugar to your taste, & a few currants, or fennaway seeds, Bake in a slow oven, a table spoonfull of yeast.

Gloucester Jelly.

2 ozs of Sage, 2 ozs of Rice, 2 ozs of Pearl Barley,
2 ozs of Candied Trump root, & 2 ozs of Stinging Asafoetida.

These ingredients to be simmered in 3 pints
of water, till reduced to 2 pints: The Stinging Asafoetida
must be tied up in a thin bag, & pressed out
from the ingredients. When made, 2 table-spoons
of the Jelly, dissolved in a Tea cup full of warm
milk, & taken every morning, an hour before
rising, & again about 11 o'clock.

Arrow-root Cakes.W^{ch} Scott.

Take of Arrow-root, powdered Sugar, & butter, of
each ½ lb, 5 eggs; work the butter to a good
cream, then add the yolks of the Eggs, the Sugar,
& arrow-root, lastly, the whites of the Eggs.
Beat them to a strong froth; add a little
grated Lemon-peel, & bake them in Shalott
Tins.

Orange Jelly.

Kochbuch.

Put 2 quarts of Spring Water, put a lb of Hartshorn Shavings, & let it boil, untill it is reduced to 1 quart. Then pour it clean off, & let it stand till cold: Take the rind of 3 Oranges, pared very thin, & the Juice of six. Let them stand all night, in $\frac{1}{2}$ a pint of Spring water. Then strain through a fine hair sieve, melt the Jelly, & pour the Orange Liquor to it. Sweeten it to $\frac{1}{2}$ taste, with double refined Sugar, & put to it a Blade or 2 of mace, 4 or 5 Cloves, $\frac{1}{2}$ a small Nutmeg, & the rind of 1 Lemon. Beat the white of 5 or 6 eggs, to a froth, mix it well with $\frac{1}{2}$ Jelly, & set it over a clean fire. Boil it 3 or 4 minutes, run it through $\frac{1}{2}$ Jelly bag, several times, but take care not to shake it, when you pour it into $\frac{1}{2}$ bag.

Get up fruit when quite dry, & pick them
 as whole as you can, then put them into
 dry bottles, with 5 ozs of pounded lump sugar,
 cork them up tight, & tie them down with
 rag, then pack them in a Pot with Hay,
 & water up to the neck of the bottle, put
 before the water begins to boil, put the
 fire out, & let the bottles remain, till
 cold. In a day or two, take the rag off,
 & loosen the corks.

To make Gooseberry cakes. Miss E. Keat.

Take 3 quarts of Gooseberries, when fully ripe, put
 them in a Stew pan, with a little water, when
 soft, rub them through a Hair sieve, to 1 lb of
 pulp, add 1 lb of sugar, sifted & dried, & the white
 of one egg. Beat them till quite stiff, then drop
 them on a flayed tin to dry. When quite dry,
 put them into a box, & they will good a year.

Green Gooseberry cakes.

Miss E. Read.

Scald the green Gooseberries, & strain the pulp through a sieve. To 1 lb of the pulp, add 1 lb of fine loaf sugar sifted, & the whites of 2 eggs, beat all together for an hour, with a large wooden spoon till quite light. Then drop them on paper, & dry them in the sun. Strawberry & Raspberry cakes, are made in the same manner.

Very good recipe for Biscuits. (Miss E. Read.)

To 1 lb of flour, put $\frac{1}{2}$ oz of butter, mix them very well together: Put $\frac{1}{2}$ oz of butter, in a small Saucepan of new Milk, & boil it: Put it into the bason, with the flour & work it a long time. Then lay it between 2 plates, for an hour or two. Roll them out very thin, cut them, & prick them, after which bake them

Black currant Syrup. Mary.

Take & melt 4 lb currants on the fire, after that force them through a Strainer, & add to every pint of Juice, 2 oz of Loaf sugar. Boil them $\frac{1}{4}$ of an hour. Wet, & dry them on Tin sheets

Take $\frac{1}{2}$ lb of the finest flour, to 3 oys of butter, add 1 egg, yolk, & white, to two large table-spoonfuls of yeast. Take a pint of new milk, put to it the butter, & set it on a stove, till the butter is melted, then mix it up with $\frac{1}{2}$ flour, into a light paste, after which add the yeast, & the egg, & set it to rise for an hour. Bake it in a moderately quick oven.

To make a French Pancake. Miss H. Reed.

To one Spoonful of flour, add $\frac{1}{2}$ a ounce of Orange Marmalade, to these, put the yolks of 3 Eggs, well beaten. Beat all together, then add $\frac{1}{2}$ a pint of cream, & sugar to the taste. The Whites of the Eggs must be beaten to a froth, & added to the batter. Brown a piece of butter in a frying pan lightly, then pour in the batter, & brown the top, with a Salamander. It must be made in a Copper Omelet Pan.

Apple Jelly.

W. Edmunds.

The apples should be gathered, when fully grown (it is immaterial what sort they are,) cut them into quarters, without paring them, to about a bushel of Apples, put one gallon of water to them, & boil them for two hours; they should not boil very fast; strain the water from the Apples, & put it by, till the next day, then strain it through a piece of Muslin, into a preserving pan, & to each quart, put 1 lb & 1/2 of lump Sugar, put it on the stove to boil quick, for 3/4 of an hour. Take off the scum: & then put it into moulds or Glasses. The next day, tie them down, the same as Currant Jelly, when it is boiling, if you do not find it a pretty pink color, put a little of the juice of Beetroot, & a little Lemon-peel, cut in lengths, like straws, is an improvement, & looks pretty in the Jelly.

14 To make Raspberry Curagar. Miss E. Read.
Take 1 lb of Raspberries, to a pint of white wine
Curagar, Put it into a well glazed earthen
Pan, & set it in a cool place for 1 day & night,
Then strain it through a hair sieve, but do
not press it too close: Then add 1 lb & $\frac{3}{4}$ of
double refined sugar, melt it over a slow
fire, & only let it just boil, then stir it
till cold.

Rice Soufflet. Miss E. Read.

1 Tea-cup full of Rice, well washed, boil it
in some new Milk, till soft, then add 1 oz of
Butter, the yolk of 3 eggs, & lemon peel to y-
east. Beat the whites of 3 eggs, give it a
stir, & lay it on a Dish. Sift sugar over
it, & brown it with a Salamander.

For preserving Eggs for winter use.

Put $\frac{1}{2}$ a lb of Lime to 1 gallon of Water

To make a Puffe.

Miss E. Read.

Cover the bottom of the glass with Macaroon,
steeped in white wine, 2 hours: when cold
pour a pint of Custard over them. Round
the edge of the Custard, put Apricots, or Raspberries,
Sweetmeat. Whisk up a Gill of rich & very
thick cream, & fill the Glass up with it.

Fish Pudding.

Miss E. Read.

Take 1 lb & 1/2 of Cod, or any other firm Fish, &
scrape it from the bone, then put it into
a Stew Pan, with 1/4 lb of butter: stew it over
the fire till enough, then put it into a
Mortar, & beat it very fine, with the Crumb
of a French Roll, ready steeped in boiling
milk: put into it, 3 or 4 Mushrooms, a
little Mace, pepper, Nutmeg, Salt, & 4 Eggs,
well beaten. Stir them all together. Butter 1/2 Tin.

Butter Buns.

Mandy.

6 ozs of butter, 8 D^s of Sugar, 6 Eggs, to 1 lb & 3/4 of flour.

To make Orange Marmalade. very good.

Take - as many Seville Oranges, as you think proper.
 Take the same weight of lump sugar, clarify it to be in readiness. Grate the yellow rind of the Oranges, then with sharp Knife, cut the skin, just thorough into 4 quarters: Strip off the skin from the inside & with a sharp Knife, shave off the white inside of the rind, throw that away, & cut the other part, into very fine chips, when they are all chipt, put them on the fire with a much cold water, as will cover them: let them boil, till quite tender: In the meantime, extract the juice through a sieve, to keep back the seeds, then throw the chips into a sieve to drain. Set on the sugar, & when it boils, put in the juice & chips, & when it has boiled about 10 minutes, put in the rasting, & let them all boil very quick, till it is a jelly, observing the same rules, to know when ready, as for Jam. Observe, in making Jam, & Marmalades, you should keep stirring it all over the bottom, or it will set to the bottom of the pan, & spoil the color,

Got it, as you do other James.

To melt Butter. D. Hunter.

Put $\frac{1}{4}$ lb of butter, into a plated saucepan, with 3 tea-spoonfuls of cream, Shake the pan, over a clear fire, till the butter is completely melted. Take care to shake it only one way, & be careful, not to put the saucepan upon the fire.

Orange Soufflet. W. Cropley.

Take 4 Oranges, 1 Lemon, chop them very fine, Boil them tender in a white syrup, when tender round the peel from them, Take in $\frac{1}{2}$ stew Pan, 2 ozs of butter, 2 Table-spoonfuls of flour, $\frac{1}{2}$ pint of cream, then the juice of the Oranges, & $\frac{1}{2}$ glass of brandy. When you are going to bake it, add ^{to these ingredients} the yolks of 5 eggs, the whites must be very well whisked, before they are put in.

A Hen's Nest. very pretty. Miss D. New.

Put a large Tea-cup in a bason, round, fill the outside with clear stiff Jelly, (Orange) when cold, turn it out, & have in readiness, some small Blannans Eggs. Lay shreds of preserved lemon in the hollow, then put the eggs in, whi are Blannans, melted in egg shaped cups, or a common egg shell, the day before.

To make Custard.

Miss E. Reed.

a pint of cream, boiled with a little cinnamon in it, then pour it into a basin till cool, take the yolks of 4 eggs, beat well sweeten with fine sugar, mix these with the cream, & set it over a slow fire, stir it, till it begins to thicken, then pour it into a basin, & stir it till cool.

Orange Poffet.

So

Squeeze the juice of 2 Seville Oranges, & 1 lemon, into a basin, that will hold a quart, sweeten it like a Syrup: Boil a pint of cream with some Orange peel cut thin. When cold, strain it through a Sieve into a basin of juice. Hold up the Sieve a good height from the basin. It should stand a day before it is used.

To make Currant Jelly.

So

Put the currants into a deep Jar, Tie a paper over it & put it in a pan of boiling water upon the stove, untill they are quite soft. Then put them through a Sieve, till the Juice is clear, boil it $\frac{1}{4}$ of an hour. Then add $\frac{3}{4}$ lb of sugar to every pint: boil about 10 minutes ^(2 or 3 hours) Strain it, & put it into Pots.

So

White-Cake.
20oz of pound Rice 4 ozs of Flower & Eggs, 1 lb of pound loaf sugar, the yolks, & Sugar beat together.

To make Minced Pies.

Miss E. Read.

Chop 2 lb of fresh beef met, add to it 2 lb of apples, chopped very fine, $\frac{1}{4}$ oz of Mace, the same of cinnamon, $\frac{1}{2}$ a $\frac{1}{4}$ of Cloves, a little salt, $\frac{3}{4}$ lb of Raisins, stoned & chopped very fine, $\frac{3}{4}$ lb of powdered lump sugar, 2 lb of currants, a large spoonful of lemon Peel shred, 7 spoonfuls of Brandy, & 7 of Port wine: Mix all well together. To this quantity add 2 ozs of candied Orange Peel, & 1 of lemon 2^d.

To make Wafers Biscuits.

6 Spoonfuls of Flour, 4 of sugar, 2 of Rose Water, 2 of white wine, & 2 Eggs: Mix them well together with a little Spring water, & make them a proper consistency, before you bake them.

To make an Almond Cake.

Take 1 lb of butter, beat it to a cream. 3 Eggs, leaving out the whites of two, with it with 1 lb of sugar, for $\frac{1}{2}$ an hour, the sugar must be added by degrees, the eggs & sugar must be beaten very light & thick. Mix a little of it, at a time, with the butter that has been beat. Then add 1 lb of Flour, a small glass of Brandy, a little cinnamon, 1 nutmeg, 1 lb of sweet Almonds blanch'd, & pound'd. Bake it in a moderate Oven.

22. A nice Plum Pudding for Christmas.

1 lb of Suet Shred, 1 lb of Flour, 1 lb of currants,
1 lb of Raisins cut, 2 ozs of candied Lemon,
2 ozs of Almonds Shred, 1/2 oz of candied Orange,
10 Eggs, a nutmeg, a little pounded Mace &
1 glass of Brandy & a Spoonful of Sugar. The
Pudding must boil for 6 hours at least.

Plain Tea Cakes.

1 lb of Flour, into which rub 2 ozs of Butter,
1 Egg, & a little yeast: a little sugar mixed
with the milk; Let them stand near the fire, upon
the Tin, for 1/2 an hour, before you bake them.

Dry Biscuits. very good.

1 lb of Flour, 2 ozs of Butter, 1/2 pint of new Milk
mixe them rather warm, work the paste for
~~10~~ 10 minutes, Roll them as thin as possible,
then bake them in a slow Oven.

a Plum Cake. Miss S. Read.

1 lb 1/2 of Butter, sugar, & flour, 2 lb of currants,
9 Eggs, a small quantity of candied Lemon, &
Orange Peel, & Almonds, & a glass of Brandy.
Cream the butter in an earthen pan, the
Yolks & whites of the Eggs to be beaten
together, till they appear very light:

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then put in the butter, & keep beating
it all the time. Then add the sugar & currants
& Brandy alternately, & lastly the Flour.
Butter some paper, & line the mould. You
intend to bake it in.

Miss P. M.

Transparent Gingerbread

Take equal quantities of Treacle, butter, sugar
& flour, melt the butter, & mix it well with
the Treacle & sugar. Then put in the flour
& beat it all together for a few minutes.
Add cinnamon, & lemon peel & ginger. Bake
it in a slow oven.

To make Glanage.

Boil 20oz of Singlasp in three half pints
of water, half an hour. Strain it to a
pint & 1/2 of cream. Sweeten it & add a
few bitter almonds. Let it boil up, &
put it into what form you please.
Let the Glanage settle, before you
put it into moulds, or the sheets will

Remain at the bottom of them, & be at the top of the Kalamang, when taken out of the moulds.

Lemon Cream.

A pint of cold Spring water, $3/4$ lb of loaf sugar, add the juice & rind of 4 Lemons pared very thin. let it strain all night. then strain it through a sieve, beat up the whites of 6 eggs & stir them into the above ingredients. Simmer it over the fire, then put it into the glass dish you mean to send on the table - as it will not answer to put it in when cold.

Sponge Cream. Shew.

Boil $1\frac{1}{2}$ of Sugar in a quart of good cream, Strain, & let it stand to cool. But not to set, take the rind of a lemon with lump sugar mix it with the cream & whisk all together till it begins to stiffen. Then put it into moulds & let it remain all night. Raspberry or Strawberry may be used instead of lemon.

Station Cheese.

The pint of Cream, the rind of two
 Lemons, grated fine, the juice of two
 Lemons, & a glass of Madeira wine
 & sugar to your taste. Whisk all
 together, till the cream is quite stiff
 then lay a square piece of Muslin
 in a small sieve, dip it in cold
 water, pour the ingredients into it,
 & let it stand till the day
 following — It must be removed
 carefully out of the sieve or mould
 into a glass dish, & ornamented
 with Coloured sugar.

Should for Cream & Jelly, should always be put
 into boiling water, & then into cold, not
 dipping them, but letting the wet remain
 out of them, before the cream is put in.

Pickle for Beef Tongues &c. (Shaw).

Take 2 lbs of Salt, 10 $\frac{1}{2}$ of Saltpetre, $\frac{1}{2}$ lb of Coarse Sugar, to one gallon of water first rub a little Salt & Saltpetre on the Beef & let it lay two days, when put it into the pickle, which must be well skimm'd, during the time of its being boiled.

Apple Soufflet Pudding. (Smith)

Take & quarter four large Apples, boil them tender with the rind of a Lemon, in so little water, that when done, none may remain: Beat them fine in a mortar, add the crumb of a small roll, four eggs of butter rolled, the yolks of five eggs, & the whites of three, the juice of $\frac{1}{2}$ a Lemon & Sugar to the taste, beat them all together, & lay it on a Dish, with paste to brown out.

Apple Fool.

Take 3 Apples, pare & core them, put them into an earthen pot, upon the stove to stew, when quite soft, beat them up, with about a pint of Cream,

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Lemon Cakes.

Mary.

Beat the whites of 10 eggs, then put in 1 lb of sifted sugar, the rind of a lemon, & the juice of one, & the yolks of 10 eggs, & stir in $\frac{3}{4}$ lb of Flour, the eggs to be well beaten. Bake $\frac{1}{2}$ hr, & one hour will bake it, in a moderate Oven.

Spanish Biscuits.

Mary.

Beat the yolks of 8 eggs, with 8 Spoonfuls of sifted sugar, beat the whites to a strong froth, & put them to the yolks, & sugar. Put in 4 large Spoonfuls of Flour, & a little lemon. Bake them on paper, whatever size you like.

Filberts

1 lb of Almonds beaten very fine
& 1 lb of sifted sugar, & Yolks of Eggs
& a little essence of Lemon, or grated
Lemon Peel.

Chop 1 lb & 1/2 of Pork, fat & lean, 1 lb of Beal,
or other white meat, 3/4 lb of Beef Suet. Steep
the crumb of a penny roll (loaf) in water,
mix all these ingredients in a mortar,
with salt, pepper, spice, a leaf of sage, one
onion, & 2 or 3 shallots minced small.

When wanted, mix them with an egg, &
be particular always to fry them in
boiling lard, & send them up very hot.

Black Puddings. Mrs B. Cooke. good.

Mix 2 quarts of Blood, 1 pint of cream, 1
lb of bread finely grated, eight eggs well
beaten, some sweet herbs, a little sweet
Marjoram, winter Savory, 4 or 5 shallots,
finely chopped Thyme, Parsley, Pepper & salt.
Mix them all well together, then cut & lay
out into nice square pieces, & mix in
as much as you think will be sufficient.
Be very careful to clean off skins well,
& do not fill them too full, as they will
burst in the boiling.

29

Apricot Cream. Mrs Busfield.

Take a little Apricot Marmalade, bruise it into a basin, with a pint of good cream, sweeten it to yr taste, then whisk it a while, & add $\frac{3}{4}$ of an oz of Singlase, dissolved in a little water: Put it to the cream, when it is almost cold, then whisk it, till it is quite thick; then put a little into yr mould, & put a few whole Apricots at the sides, & bottom of yr mould to show through the cream, when it is turned out. Let it stand all night, & preserves will do as well.

————— Mrs Maxwell.
Rogean Cream.

Boil $\frac{3}{4}$ of an oz of Singlase, in a small quantity of new milk when quite dissolved, put it through a piece of Muslin then take as much cream as will fill yr mould add sugar to yr taste, & whisk it till it is quite thick. Then put in a squeeze of lemon juice & a glass of Rogean, whisking it all the time. Then add the Singlase, after which only stir it gently round, & put into yr mould.

Roast $\frac{1}{2}$ Potatoe in the oven, when enough
 take off the skin & pound them in a Mortar,
 with a little butter, warm'd in a small quantity
 of cream. Chop a Shallot very fine, & a little
 Ham shred very fine, & add it with a little
 Pepper, & salt to $\frac{1}{2}$ taste; then roll them like
 Sausages & coat the outside with an Egg &
 some Green Cucumber fry them carefully to
 light brown, send them up very hot, with a
 white good gravy in $\frac{1}{2}$ Dish.

Ginger Beer.

Miss E. Head.

To 9 gallons of water, put 12 lb of raw Sugar,
 & Whites of Eggs, well beaten. Put them
 on the fire & when nearly boiling, strain
 it very clear & add $\frac{1}{2}$ oz of Ginger, boil
 $\frac{1}{2}$ an hour. Pour $\frac{1}{2}$ of ginger liquor boiling
 hot upon the Juice & rind of 6 large
 Lemons, & when cold, put it into the
 Cask, with a little fresh Yeast, & a
 little Singlase. The vessel may close
 $\frac{1}{2}$ cask, & bottle it in three weeks.
 You may drink it soon.

Hamm Toast.

Miss E. Head.

Chop small 2 Spoonfuls of Ham, (cooked)
take 2 Spoonfuls of beef gravy, a few
bread crumbs, & a table spoonful of
cream, put altogether into a stew Pan,
& beat it: Ham ready a buttered toast
spread the above upon it, strew a few
bread crumbs over it, & brown it before
the fire.

Bread Sauce.

Mrs Proctor.

Grate $\frac{1}{2}$ bread, dry it by the fire. Some
whole pepper, a little salt, an onion boiled
previously in water. add it to the bread
crumbs, then put it on the fire, add
milk butter & cream to it, & stir it till
a proper thickness.

Pickle for Beef, Tongues, Pork &c.

Miss E. Head

To 1 gallon of water, put 12 $\frac{1}{2}$ lbs of salt,
2 lbs of brown sugar, 10 $\frac{1}{2}$ of salt petre,
Dissolve them by boiling. When cold
put it into a glazed Pot & sink $\frac{1}{2}$ beef
in the pickle. In 10 days it will be ready,
but will keep 5 or 6 weeks —

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Sago - Blanc-mange. Mrs B. Coote.

Boil 1 pint of rich new Milk with a large Spoonful of Sago - Boil it $\frac{1}{2}$ an hour. Season with Orange Peel cut thin & a little Cinnamon - Wet the Mould with cold water before you put in the Blanc-mange. Sweeten with white sugar, & cover the top with Sweetmeats.

A very small quantity of Singlafs may be added with advantage.

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When a pound of Beef is brought in
 Take some salt petre, & salt,
 Dry well all over it, & the
 next day, put it in a Pickle,
 made according to receipt,
 & let the Beef be well covered
 in it, and take care to
 turn it every morning -
 The pickle must be cold
 when the Beef is put in -

Excellent Sauce for Pike or Snook. Mrs E. Reed

For a large sauce boat, take $\frac{1}{2}$ a pint of cream, 4 Spoonfuls of Mushroom Catsup, & either 2 anchovies, or a Spoonful of Essence of Fish, add a lump of butter rolled in flour, & sent up hot. If the Anchovies are used, they must be well washed in warm water, scraped from the bones, & scales, chopped fine, & put into the cream.

Beef tail Soup.

Beef tails cut in joints, & fried brown, then boiled for 3 hours, in two quarts of water, till reduced to one, put this into 2 quarts of Gravy Soup, with one Carrot, cut in Slices, & boiled quite tender. One dozen button Onions may be added, after being boiled quite tender. Season with Salt & pepper.

For boiling Elder Syrup, put 1 lb. of raw sugar (coarse) to one quart of syrup, 10 $\frac{1}{2}$ oz of powdered ginger, $\frac{1}{2}$ oz of Cloves — Boil it very well.

Boil $\frac{1}{4}$ lb of Macaroni in milk & water
 & a little salt, till quite tender, then
 throw it into a sieve, put a cup full
 of cream in a stew pan, 2 oys of butter
 2 tea-spoonfuls of Mustard, a little
 Cayenne pepper, & $\frac{1}{4}$ lb of grated Cheese.
 Put the boiled Macaroni amongst it & add
 a little salt, & let it boil a few
 minutes; then pour it on a dish.
 Throw $\frac{1}{4}$ lb of grated Cheese over it, &
 brown with a Salamander.

Mustard Pudding.

A pint of new milk, 4 eggs, 2 oys of Flour,
 a little Sugar & nutmeg. Boil it in a
 bason one hour. The bason sh^d be full.

Spanish Custard.

Take $\frac{1}{2}$ pint of cream, $\frac{1}{2}$ pint of new milk,
 2 Spoonfuls of ground Rice. Thicken with
 lump Sugar. When it is all mixed together
 let it boil a very slow fire & stir it
 till thick. Then put it into a well
 glazed bason, to stand all night.
 When turned out, thick with almonds,
 orange, or citron.

Arrowroot Mudding. Miss Read.

Take 3 tea Spoonfuls of Arrowroot, wet in cold water, pour into it a pint of boiling new milk; Stir it untill it is a thick Paste, when nearly cold, add the yolks of 4 eggs, with Sugar to ye taste, the Peel of a Lemon grated, & what Spices you please. Bake it in a moderate oven. If an Ounce of boiled Yeast be added it is better. It is boiled 40 minutes in a Bason.

Rice Custards.

Put a Blade of Mace, & a grated Nutmeg into a Quart of cream, Boil & Strain it. I add to it a little Rice, & a little Brandy. Sweeten it to ye taste, & Stir it till it thickens.

Clarified Barley water. Miss Read.

3 table Spoonfuls of Pearl barley, which must be previously well washed, 3 or 4 lb. lump sugar, the Peel of a Lemon, & 2 Quarts of boiling water. Let it stand till cold, & Strain it. It is better made the day before, & add Sugar, before you use it.

Calves Foot Jelly. Prisps 2. Head.

Boil 2 Calves Feet in a gallon of water, till reduced to a quart, strain it, & let it stand till cold. Skim off the fat, & take the jelly up clean. If there is any settling at the bottom leave it. Put the jelly in a Saucepan, with a pint of wine, ½ lb of lump sugar, the juice of 4 large Lemons. Beat up 6 or 8 whites of eggs, with a whisk, put them in a Saucepan let it boil, stirring in the whites. It should boil a few minutes. Have ready a large flannel Bag, pour it in, it will run through quick. Pour it in again, till it runs clear, then have ready a large China basin with lemon peel cut as thin as possible. Let the jelly run into the basin, & the peel will give it a fine amber color, as well as a flavour.

To make Short Crust. Prisps 2. Head.

Take 1 lb of Flour, & 12 ozs of Butter, rub them well together, & mix them into a stiff Paste, with as little water as possible. Beat it well, & roll it thin. Bake in a moderate Oven.

Fine tart Paste.

Miss E. Read.

Take of Flour, lump Sugar, & butter each $\frac{1}{2}$ lb. all
work it up together but do not roll it;
Then beat with a rolling pin for $\frac{1}{2}$ an hour
folding it, & beating it out again. Then roll
out little pieces, as you may require
for your tarts.

Crust for a Raised Pie.

To a pint of water, 4 oys of Mutton Suet,
three small 6 oys of butter, put into a
Saucepan, to boil 10 minutes, then poured
on to 1 lb $\frac{1}{2}$ of Flour. Stir it, & work it to
a stiff Paste, then pull it in pieces to cool.
Then raise it in what shape you please.

An Excellent Pudding.

2 oys of Rice, boiled in a pint of Milk.
2 oys of Bread Crumbs.
2 oys of Suet, Chopped fine.
2 oys of Currants. & 3 Eggs —
To be boiled an hour $\frac{1}{2}$ — When
served, pour over it either some
Sauce, Raspberry Vinegar &c. It is very
good fried the next day.

Take the white of an egg, beat it to a froth & add by degrees $\frac{1}{2}$ a tea-spoonful of finely powdered Sassafras. Keep beating all the time. & add sifted white sugar until it is as thick as snow, & very light. Drop it on sugared paper & bake a few minutes in a moderate Oven.

Plain Tart Paste.

Miss E. Read.

Take 4 quantities of Flour, 2 ozs of butter rub it well into the flour, add the yolk of an egg well beaten, & a little sugar, a little water, knead it well, roll it out the thickness you want, & sift a little sugar over it, when baked.

Gingerbread Nuts.

Mrs Crofley.

1 lb & $\frac{1}{2}$ of Flour, $\frac{1}{2}$ lb of coarse sugar,
 $\frac{1}{2}$ lb of Butter rubbed in very fine,
 1 oz of the best powdered ginger $\frac{1}{2}$ a Nutmeg
 $\frac{1}{2}$ lb of Treacle, 4 table-spoonfuls of Cream.
 Mix all well together, roll them round like nuts, & bake them in a slow Oven, on paper, in Tins.



