



(11)

## Preped Beef

The beef should be that of a fine young ox, & a square piece of the ribs next to the brisket, but without any of the brisket meat; to about 10 lbs in weight; take an oz of salt petre, beat fine mixed with as much common salt as will lie on a large plate, rub the beef well with this for  $\frac{1}{2}$  an hour, then lay it in a pickling dish & cover it all over with common salt an inch thick, when the salt is dissolved wash the meat with a pickle & thin it twice a week it should lie six weeks in pickle & when boiled should neither be washed nor soaked, let it boil full 3 hours or till the bones draw easily out when cool put it in a cloth & press it with a four stone weight for 12 hours it is advisable to boil it on a flat plate to avoid the necessity of lifting with a fork.

W. J. J. J. J.



1  
M<sup>rs</sup> Country

### Green Peas Soup

Take eight Onions slice them and  
put them into a Sauce pan  
with a bit of butter and stew  
them till they are quite tender  
but take care they dont burn, then  
take a quart of Shelled Peas, and  
put them in a Saucepan with three  
pints of boiling water, & three or four  
sprigs of Mint & let them boil till  
quite soft & tender, then pulp them  
thro' a sieve with the Stewed Onions,  
which you will find in general of  
a proper thickness, then take two  
or three Cops Lettuces & cut them as  
you would for a Salad put them  
in a Saucepan with a bit of butter

and stew them till they are tender,  
 then have ready boiled, a pint of  
 very young Peas, & when done mix  
 all well together with pepper & Salt  
 to your taste - if you find the Soup  
 too thick, the Water the young Peas  
 are boiled in will do to thin it -  
 N B instead of the water which the  
 old peas are boiled in if you  
 can substitute gravy the Soup  
 will be much better -

### Receipt for Biscuit de la

Take a little flour & salt, &  
 mix it with cream to a  
 stiff paste roll it thin  
 & prick it with a biscuit  
 cutter  
 Miss Aymer



3 M<sup>rs</sup> Lumby

To Ragout a breast of beef with Peas,  
Cut your meat into small pieces  
two inches square, season it with  
pepper and salt & then fry it,  
put to it two Quarts of Peas, two  
or three onions, half a lb of bacon  
cut in slices, a bunch of sweet  
herbs, cover it with small broth  
or water, let it stew till tender  
& then serve it up —

### Pannakins

A bunch Rols put in new milk  
when soft bruise it in a Mortar  
with an equal quantity of  
Cheshire Cheese fry them in lard  
in any form you like, pepper &  
salt to your taste, the yolk of an Egg  
makes them bind better —

Green Pease Soup - Mr. Morley

Put into your Pot a Gallon of water  
 slice a penny loaf & steep it, when the  
 water boils, put in the bread, peas,  
 an onion, a bunch of sweet herbs,  
 & some pepper & salt & let it boil  
 an hour, then take two or three  
 Lettuces, white beat, Spinach, Sorrel  
 & Mint, of each half a handful,  
 chop the mint fine, the rest  
 grossly, take half a pound of butter  
 in a frying pan, & when it is very  
 hot put in the herbs & fry them  
 till they are brown & a little crisp  
 then put the herbs & butter to the rest  
 and let it all boil together for three  
 hours select some of the youngest



peas, & add a little before the  
 soup is enough that they may  
 remain in it whole.

About a peck of peas will do for the <sup>whole</sup>

### Multigatawmy Soup

Prepare the Stock from beal  
 or Chicken, thicken it with  
 a little flour & butter & let  
 it simmer for a quarter of an  
 hour, add Curry powder, salt,  
 & Cayenne, to the taste to two  
 Quarts of soup put a Teacupful  
 of good Cream, cut up some <sup>fish</sup>  
 that has been boiled or roasted  
 take the skin off before it is  
 put in

W. Cumby

6 Miss Dowther or Mr. Lumby

A white or Almond Soup

Take beal or fowl or any white meat  
boild down with a little mace or  
other spice to your taste, let  
these boild to mush, then  
strain off the gravy, take some  
of the white fleshy part of the  
meat, & rub it thro' a Cullendar,  
then put all into the gravy,  
with two oz of Almonds beat fine  
& rubbed thro' the Cullendar, set it  
on the fire to thicken a little, &  
stir in two or three spoonfuls of cream  
and a little butter worked in slow  
then have ready a punch roll wrapped  
for the middle & slips of bread cut  
long like Savoy biscuits - serve  
up hot —



W<sup>th</sup> Lumby  
Excellent White Soup

Take a knuckle of veal, boil  
it into strong broth, with a  
Cloves mace & alspice & a jagged  
of sweet herbs, when enough  
done strain it & skim off the  
fat, set a flat sauce pan over  
the fire, with a piece of butter,  
let it melt & then thicken  
it with flour keeping it stirring  
with a Ladle all the time  
put the broth to it with two or  
three heads of Celery cut very  
small two onion & half a pint  
of cream add salt to your taste

Broth as good as cheap.  
Turnips one pound, Potatoes  
one pound, Onions 2 pounds,  
rice  $\frac{1}{2}$  a pound lean beef or  
mutton 3 pounds, Parsley & thyme  
with  $\frac{1}{2}$  a quart of an oz of  
pepper & Salt to your taste, put  
these into three gallons of water  
& boil it five hours, frequently  
stirring it.

### A frugal Stew.

A pint of peas, a lb of beef,  
four potatoes, four carrots, 4  
onions, 4 turnips, pepper & salt  
7 pints of water; stew all to-  
gether slowly over the fire.



## White Soup.

To a knuckle of veal a gal-  
lon of spring water with  
some spices, & 2 or 3 large onions  
stuck with clove, a bunch  
of sweet herbs, 2 large anchovies  
& a bit of lean ham, & a spoon-  
ful of whole rice; let it all  
stew together till  $\frac{1}{2}$  is wasted  
when cold take off the fat  
put it in a stew pan & add  
to it a  $\frac{1}{4}$  of a lb of almonds  
beat very fine with  $\frac{1}{2}$  a pint  
of thick cream; let it stand  
 $\frac{1}{2}$  an hour then strain thro'  
a fine sieve & add the yoke  
of two or 3 eggs, beat with a  $\frac{1}{4}$   
of a pint more cream, & keep stirring  
over a slow fire for a  $\frac{1}{4}$  of an hour

## Stewed Cucumbers

Cut cucumbers thin strew  
over them a little salt & shake  
them together then draw the  
water from them & put them  
in a frying pan with a little  
onion & a bit of butter; fry  
them brown all over by keeping  
them shaking them drain them  
from the liquor & put them  
into a saucepan with a little  
gravy, whole pepper & vinegar  
stew them a little while.

## Little Cakes

10 oz of butter  $\frac{1}{2}$  a lb. of loaf  
sugar, 1 lb of flour 2 eggs &  
a little mace.

Mrs. Jepson.



+ Mince Pie Mrs. Jepson

One lb of apples  $\frac{1}{2}$  a lb of beef  
suet both shred very fine  $\frac{1}{2}$   
a lb of sugar  $\frac{3}{4}$  of a lb of Currants  
 $\frac{1}{4}$  of a lb of candied lemon &  
orange peel, a small nutmeg,  
a little salt, a glass of brandy,  
mix all well together.

An excellent Pudding

Six oz of flour  
Six oz of suet  
Six oz of figs  
1 egg sugar salt  
& brandy. ) mixed up  
with milk  
& boiled  
5 hours

Mrs. Redfeam

## Custard Puddings

The weight of two eggs in the shell of sugar & butter & flour, set the butter before the fire till half melted then beat it to a cream pound the sugar fine, & beat the eggs well mix altogether with a little lemon juice butter the cups & fill them half full  $\frac{1}{2}$  an hour bakes them in a cool oven.

## Apple Pudding

$\frac{1}{2}$  a lb of Apples shud fine  $\frac{1}{2}$  a lb of suet shud fine  $\frac{1}{2}$  a lb of white bread grated  $\frac{1}{2}$  a lb of currants 7 eggs & a glass of Brandy sugar & salt to your taste Three hours will boil it

Mrs. Jepson

## Regents Pudding

$\frac{1}{4}$  of a lb of butter. 1 Spoonful of  
flour the rind of a lemon grated  
a teacup full of new milk stir  
it on the fire till it boils then  
put it into a large basin mixing  
the yokes of 5 eggs gradually with  
sugar, a little brandy & nutmeg  
when cold put in the whites  
of the eggs after they have been  
beat to a strong froth; steam  
it in a mould  $\frac{3}{4}$  of an hour.

### Sauce for the Regents Pudding

The yokes of 2 eggs a cup of cream  
brandy & sugar to your taste  
stir it till it thickens & nearly  
boils then pour it over the

Pudding

M. C. Cumbly.



# Harnes Blacking,

1/2 lb of glue  
1/4 lb Logwood  
1 pennyworth of Ruspian  
2oz of white Soap  
1 worth Singlass  
1 1/2 of Gum Arabic

To be boiled  
together in  
3 pints of stale  
beer for 20  
minutes, then  
strain through  
a canvas when it  
is fit for use

## Snow Cheese

Take one pint of good cream, one  
teaspoonful of white wine, rub  
some sugar on the rind of one  
lemon, add the juice, and the  
white of one egg; - more sugar to  
your taste; beat all well together  
till it becomes a stiff froth; then lay  
a piece of gauze in your mould or  
cheese sieve let it stand to drain  
all night & turn it out carefully.

Mr. Peel's Brighton Sauce  
A quart of the best vinegar, a quar-  
ter of a pint of Indian-Soy, the  
same quantity of Catsup & the  
same of Walnut Pickle, a few  
blades of Garlic, each blade divided  
into three, 2 table spoonfuls of  
Essence of Anchovy a large desert  
spoonful of cayenne Pepper the same  
of salt & the same of flour of Mus-  
tard. All these named Ingredients  
to be put into a Stone bottle Cork  
it well & put it on the top  
of the oven for a few days Each  
day shake it up several times  
after which it will be ready for  
use in a day or two. This is a

most excellent in all made  
dishes, to fish & cold meat  
& a great acquisition to a  
'Devil'.

### Dutch Blancmange

One ounce & half of Isinglass dis-  
solved in a pint of boiling water  
a pint of white wine, the yolks  
of eight eggs well beaten, the  
juice of one lemon and some  
raspings of the peel; mix them  
together, and set them on the  
fire, sweeten it to your taste,  
keep stirring it till it is near  
boiling, then take it off and  
strain it: when nearly cold  
put it into the molds.

M<sup>rs</sup> Crumby.



## Melon Jelly

Clean figs put and save with  
the greatest nicety boil them in  
a small quantity of water till every  
bone can be taken out, put plenty  
of sage & parsley chopped very  
small, a little white pepper, salt,  
& mace finely powdered, simmer till  
the herbs are scalded, then turn  
into a Melon mould. M<sup>r</sup> Lumby

## Baked Apple Cakes M<sup>r</sup> Redfern

Take 10 lb of apples, pare, & core them, add  
1 lb of sugar & put them in an Oven to bake till they  
are quite soft, then take & mash them with a  
spoon, drain the juice from them & make them  
into little cakes the size of a fig putting them  
into a very slow Oven to dry. The juice will  
make apple Jelly —

## Mock Turtle

Take one veal's foot & 2 or 4 calves  
feet boil them till tender in two  
quarts of strong Mutton or Beef broth  
half a pint of white Wine, two large  
Onions, 12 Oysters with their liquor,  
a little Cayenne, the peel of half  
a Lemon, a few sweet herbs chopped  
small with a little salt - put the  
feet in small pieces mix altogether  
and cover it down close & let it stew  
three quarters of an hour, just before  
you take it off the fire add the  
juice of a lemon & some light <sup>seasoning</sup>  
bales

M<sup>rs</sup> Cunby

M<sup>rs</sup> Higginson

To Stew a Knuckle of veal

Cut a knuckle of veal into small  
pieces and season it over night  
with Cayenne pepper; in the morning  
put it into a pot with half a pint  
of white wine and a pint of strong  
gravy, two hours will bake it  
before you send it to table thicken  
the gravy and add the juice of a  
lemon, make your ball of veal  
bacon & herbs & season them to your  
taste with Cayenne &c. &c. & fry them  
you may add yolks of eggs

Sponge cake 14 Eggs taking out 4 Whites  $1\frac{1}{2}$   
lb Sugar, the rind of 1 Lemon beat altogether for  $\frac{1}{2}$   
an hour then add  $\frac{3}{4}$  lb Flour & the juice of a Lemon  
to be baked in a slow Oven for an hour

M<sup>rs</sup> Hall Ferry binder



Belovet Cream Mr. Morley

Two Oyj of Isinglass dissolved in a  
little water, add a pint of Cream  
& a pint of Milk, the rind of a lemon  
grated, and a small nutmeg grated  
boil & strain through a fine sieve,  
let it stand till cold stirring it all  
the time, & then add a Glass of white  
wine, the juice of two Lemons & Sugar  
to your taste then strain it again  
before you put it into the mould—  
if the Lemons are large the juice of one <sup>is sufficient</sup>  
Strawberry or Raspbery Jam for Part  
bruise the pint of boyl it 25 minutes but an  
equal weight of Sugar & make it quite hot either before  
the fire or in the Oven, take the Pan off the fire & stir  
in the Sugar continuing to stir till the whole till cool  
now Sugar done this way does very well. Mr. R. B. P.

very good

Limon Curd

M<sup>rs</sup> Ashley

Two quarts of new Milk, half the rind  
of a Limon, a Stick of Cinnamon, the  
juice of two Lemons, Sugar to your  
taste, & six Eggs, set it over the fire  
(which must be very slow) in a stew pan  
when it begins to turn, stir it from the  
bottom gently, to prevent its burning  
when the Whey just begins to clear, take  
the Curd out with a Strain, breaking it as  
little as possible & keep putting it into your  
Mould as it rises, do not squeeze  
it, but let it stand in the Mould five  
or six hours

Salt of Limon

jection

2 drams of Salt of Sorrel

6 drams of Cream of Tartar

Mr. Morley Cottage

### Light Tea Cakes

To  $\frac{3}{4}$  lb of fine flour add  $\frac{1}{2}$  pint of new  
milk made warm mix in two or three  
spoonfuls of light yeast cover it up & set  
it half an hour by the fire to rise work  
in the paste 4 oz of butter & 4 oz of Sugar  
make it into cakes with as little flour as  
possible set them in a quick oven to bake

### Gingerbread Cakes Mr. Wilson

2 lb of Loaf sugar put into a pan with  $\frac{1}{2}$  lb butter  
warm it until the Butter is melted have ready  
2 lb of Flour  $\frac{1}{2}$  lb moist Sugar  $\frac{3}{4}$  lb of Ginger  
2 Eggs well beaten mix altogether, beat  
it half an hour, bake it in a moderate  
oven in small pans, then take them  
out of the pans & put them before  
the fire to harden —



# Gingerbread Loaf M<sup>rs</sup> Cumby

$\frac{1}{4}$  Stone of Treacle  $\frac{1}{4}$  Stone of flour

$\frac{1}{2}$  lb brown Sugar 1 Cup of Cream

3 Eggs - 1 O $\frac{1}{2}$  of Ginger 1 O $\frac{1}{2}$  of Sassafras

1 O $\frac{1}{2}$  of Anniseeds 1 of Pearl ash

## Baked Pears M<sup>rs</sup> Morley

Take  $\frac{1}{2}$  Dozen fine Pears, peel, cut them

in halves, & take out the cores; put them into a

pan with a little red wine, a few flowers  $\frac{1}{2}$  lb of

sugar & some water, set them in a moderate oven

till tender then put them on a slow fire to

stew gently, add grated lemon peel & more

sugar if necessary. They will be sufficiently red.

## Ginger Cakes M<sup>rs</sup> Cumby

Take 1 O $\frac{1}{2}$  of grated ginger, put it to  $\frac{1}{2}$  lb of flour

weighed  $\frac{1}{2}$  lb of butter & 1 lb of moist sugar

rub them over together rub it with cold water to a stiff

paste roll them out bake them on tins

in a slow oven

## To preserve Fruit for Jarts

Put cherries currants plums or whatever fruit you wish to preserve into quart bottles or stone Jars to every quart of fruit put a  $\frac{1}{4}$  lb of lump Sugar finely sifted put it all at the top of the fruit tie a bladder over them very close, set them in a pan of cold water upon a stove or very slow fire when the sugar is melted, & the Syrup rises to the top of the fruit & above it (which is seen thro' the bladder) take the bottles out of the water when cold tie leather tight over the bladders & keep them in a dry cool place the fruit should be gathered dry & picked from the stalks into dry bottles — Mrs Lumby —

## Wine Sauce for puddings

Put the wine first into your pan & melt the butter with it, shaking in a little flour as you do for plain melted butter, if you melt the butter first it will never be so good — Mrs Lumby

To Soothe Curreants ripe or Green &  
all kinds of Fruit

When the fruit is ripe gather it in dry  
Weather put it into dry bottles as close  
as you can by shaking it, cork the bottles &  
lie the forks down very tight cut the forks nearly  
level with the bottles, put them into a basket with  
the necks downwards & stuff some straw between  
the bottles to keep them shady then put the basket  
into aopper or large pot & cover it with old water  
light the fire & let them boil one minute, then  
take the fire out & let the basket stand in theopper  
till quite cold then take out the basket & put the  
bottles into a hamper with the necks downwards  
first dipping the forks in rosin & lie a bladder  
tight over them when the basket is in theopper  
a weight should be put upon it to prevent it  
floating —



Macaroons. M<sup>rs</sup> Jenson

Take  $\frac{3}{4}$  lb of Almonds <sup>blanched</sup> &  $\frac{1}{4}$  lb of bitter Almonds  
 $\frac{3}{4}$  lb lump Sugar beat very fine & sifted the whites  
of 3 Eggs, put the Sugar & whites of Eggs together  
whisk them until quite white & much froth on them  
then mix the Sugar & Eggs with the Almonds  
do not make them too thin or they will run  
it must be so stiff that you may cut it in  
pieces as big as a Walnut & press them out  
lay them on paper to bake they must  
have a slow oven, put the paper on tin  
well dredged with flour to prevent them burning

Bath Buns M<sup>rs</sup> Ashley

$\frac{1}{2}$  lb of butter beat till it comes to a froth  
or more, dredge into it  $\frac{1}{2}$  lb of flour then mix  
7 Spoonfuls of yeast with 7 Eggs leaving out 3 whites  
mix them with the flour & butter & 1 lb of powder  
leaves ten minutes before them

Egg & Apple Pudding M<sup>rs</sup> Mac Dowal  
or with Green Gooseberries

Take the yolks of 4 Eggs & the whites of two  
beat them well & 2 Oz of butter dissolved in warm  
water & 2 Table spoonfuls of Apple pulp quite  
cold mix these all well together with Sugar  
to your taste & put them in a dish with a nice  
buff paste,  $\frac{1}{2}$  hour will bake it in a moderate <sup>oven</sup>

Egg Purd a slow fire

3 pints new milk the yolks & whites of 9  
Eggs well beat & poured into the milk when  
just boiling stirring it the whole of the time  
let it boil gently till the whey is rather clear  
& when it begins to boil first put in a spoonful  
of Rose water & Sugar to the taste take it off  
the fire & pour it into moulds it should be  
made over night here Custard over it  
a stick of cinnamon should be boiled in the milk

To make Noyeau

Take two large Handful of the young Shoots or leaves of the Peach or Metarine; put them into a large Tea Pot, pour on a Quart of boiling Water let it stand all night, this Infusion should be made very strong, pour nine large Wine Glasses of the above infusion upon two pounde of fine lump Sugar add one quart of best white Brandy, this makes two quarts of the liquor if you do not find it rich enough add more Sugar five or six bitter Almonds should be put into each quart Bottle into which the liquor is poured Cork them well & let them stand six



Weeks or more, it should then  
be racked off into pint Bottles,  
it will almost all run off clear  
that which is not so must be  
filtered & corked up again & care  
be particularly careful not to touch  
any part of the process with any  
thing metallic - From the vegetable  
Infusion the color will be greenish  
this may be taken off by a little  
good cochineal tied close in  
muslin which will give the color  
of the West India Noyeau and  
the flavour is not distinguishable

W<sup>th</sup> Love

Thornhill

## Little Puddings in tin

4 Eggs beat  $\frac{1}{4}$  of an hour with Sugar & Salt  
then take 1 pint of Cream as much flour as will  
make them light & a little brandy butter your  
tins & bake them in a moderate Oven

## China Orange Pudding

1 large China Orange (the white part excepted)  
4 Eggs  $\frac{1}{4}$  lb of butter,  $\frac{1}{4}$  lb Sugar, all beat well  
together in a Marble Mortar half an hour well  
bake it in a slow Oven

## X Fritters

a little Flour 1 Egg, currants Sugar & a  
little yeast mix it up with warm milk & other  
very lightly set it to rise & fry them in dripping

## Little Puddings

A pint of crumbs grated, 1 pint good Milk,  
boiled & poured upon the crumbs, 2 Eggs, a few  
a little nutmeg & Sugar to your taste half an hour  
will bake them

D<sup>r</sup> Hunter

### Giblet Soup

Scald a sufficient quantity of giblets  
& cut them to pieces put them into a stew pan  
with some good beef stock, & let them stew  
till quite tender then season as for Sallet  
& add yolks of Eggs & forcemeat balls with  
white wine -

### Green Peas Soup Mrs Garland

boil 1 quart of old peas in a gallon of water  
when tender pulp them thro' a sieve, slice  
& onions fry them in butter & put them to  
the liquor with a large Sallet a  
handful of green mint cut fine & a  
pint of young green Peas boil altogether  
till very tender stir in a slice of Butter  
with pepper & salt to your taste



A Cheap Soup Dr. Keener  
1 pound of lean beef cut into  
small pieces, 7 pints of water, 1  
pint of split peas, 1 pound of potatoes,  
3oz. of rice, 2 heads of celery and 3 leeks  
seasoned with salt pepper and  
dried mint boiled gently till re-  
duced to 5 pints then strain it thro  
a cullender fried cabbage and  
onions will give strenght to the  
soup at a small expence.

Excellent fish sauce Lady C. Bentinck  
2 Anchovies boiled in water till quite  
dissolved, melt your butter in a  
little of the liquor add 2 table spoons  
of Walnut tate up 2 of Mushroom  
ditto and 2 of gravy.

Mr. Steadman

beef Calves

Boil a breast of beef cut  
it into three pieces, put the  
thickest at the bottom of the pan,  
boil six eggs hard, chop some  
Parsley season it with pepper and  
salt, a blade or two of mace, four  
anchovies chopped fine, and  
mix all well together, stre  
this seasoning with slices of  
ham between each piece of  
beef. The bones to be put on  
the top of the pan add a moderate  
sized Truss full of water, cover it close  
& bake it in a quick oven three hours  
put it into a pie dish with a weight on  
it when cold turn it out, run the jelly  
thro' a jelly bag - to put at the top -

## Orange Sponges

Dissolve two ounces of  
Isinglass in a pint of water,  
Strain the juice of six large  
Oranges and one Lemon, on  
half a pound of powdered sugar  
whisk it half an hour till it  
comes to a strong froth, and is  
about the thickness of good  
cream, then put it quickly  
into a mould -

N B half an hour is sufficient  
time to boil Isinglass -

Mr Smith's Note for the

Receipt for Bisuit cake Mr. Smith  
Take a little Stone & salt, & mix it  
with cream to a stiff paste, roll it  
thin & prick it with a bisuit pricker



## Egg Cheese

A pint & half of new milk,  
boil half of it, beat the other  
half with the yolks & whites  
of five Eggs, & a quarter of a  
pint of White Wine, then put  
altogether with the juice of half  
a small Lemon, and sweeten  
to your taste with common  
lump Sugar, then boil  
altogether till the curd rises,  
put it into a Mould with holes  
in it for the Whey to drain from  
it & when sent to table pour  
a Custard over it and garnish  
it with Sweetmeats

W. Middleton Acheson

## Excellent Puff Paste

Four ounces of Flour, and  
Three ounces of Butter rolled  
out four times mixed lightly  
with a knife and handled as  
little as possible -

M<sup>rs</sup> Punsby

## A French Pudding

4 lb butter a spoonful of flour put into a  
New pan with the juic of a lemon, stir it over the  
fire till the butter melts <sup>the yolks</sup> add 5 Eggs a little  
Sugar cream & brandy let the above stand  
till it is cold beat the whites of Eggs  
till they become a snow both mix all  
together & boil in a tin mould in a pan  
of boiling water you may add raisins  
let it boil an hour

## Yolk Cakes

Half a pound of Butter beat  
to a Cream three quarters of a pound  
of Flour, half a pound of soft  
Sugar, beated, the yolks and  
whites of three Eggs and the  
Sugar beat up with them,  
half a pound of Currants,  
half a Nutmeg Candied or  
green lemon peel to your taste,  
the Flour & Butter must be first  
mixed well together and the  
rest of the ingredients added  
afterward, if you wish to have  
them very good add half a glass  
of Brandy -

W<sup>m</sup> Cumby -



For a Blaze Mr. Lascelles of Gillie  
cut the best part of a neck of mutton  
into steaks slice some onion and  
Take Thyme and chopped Parsley  
Take your stew pan and put in  
your slices of onion, pepper  
and salt Thyme and Parsley into  
the bottom of the pan and then  
a layer of chops and cover them  
with slices of onion &c as at the  
bottom add a layer of potatoes  
and just as much water as  
will cover the whole close the  
lid and when the potatoes be-  
gin to break the meat is done  
it will take about twenty  
minutes.

Carriage 1/8 per 100 Weight  
from <sup>Ludlow</sup> Stockton to Darlington  
per Waggon

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Major Goldsboroughs Candle &  
Brecknal Haymarket  
Fish Cakes

Take fish that has been boiled cut  
in small pieces put to it 1 egg salt  
mace, and pepper, make this  
into a paste and beat it well  
in a mortar then cut it into  
little cakes, rubbing them with  
the yolk of an egg and bread  
crumbs, fry them a light  
brown. Lady Dundas.

## Clary Wine

To ten Gallons of Water, put 25  
pounds of loaf Sugar, set it over  
the fire, and let it boil gently  
one hour, skim it clear and put  
it into a tub, when it is cold  
put into the barrel a peck  
of Clary flowers stripped from  
the stalks with the little leaves  
that grow amongst the flowers,  
and a pint of good Ale yeast,  
then put into the liquor, and stir  
it twice a day for three days,  
when it has done working  
stop it up tight, & bottle it at  
the end of two months it  
is fine - W<sup>m</sup> Lumby



## Lobster sauce

Put some anchovy into some good gravy, beat your lobster shells and boil them a good while in water, strain <sup>it</sup> into your gravy, and put in the rich part of your lobster the meat cut in pretty large pieces, add butter worked in flour till of a good thickness.

## Almond Crust.

Beat Almonds very fine with white wine to a paste, and put in a very little oiled butter mix it with a spoon till of some consistency, then put in fine sugar and flour and make it pretty sweet put a little flour on the board you roll it upon put it very thin in lines such as you see for Patties & bake them in a cool oven to be filled with Custard.

