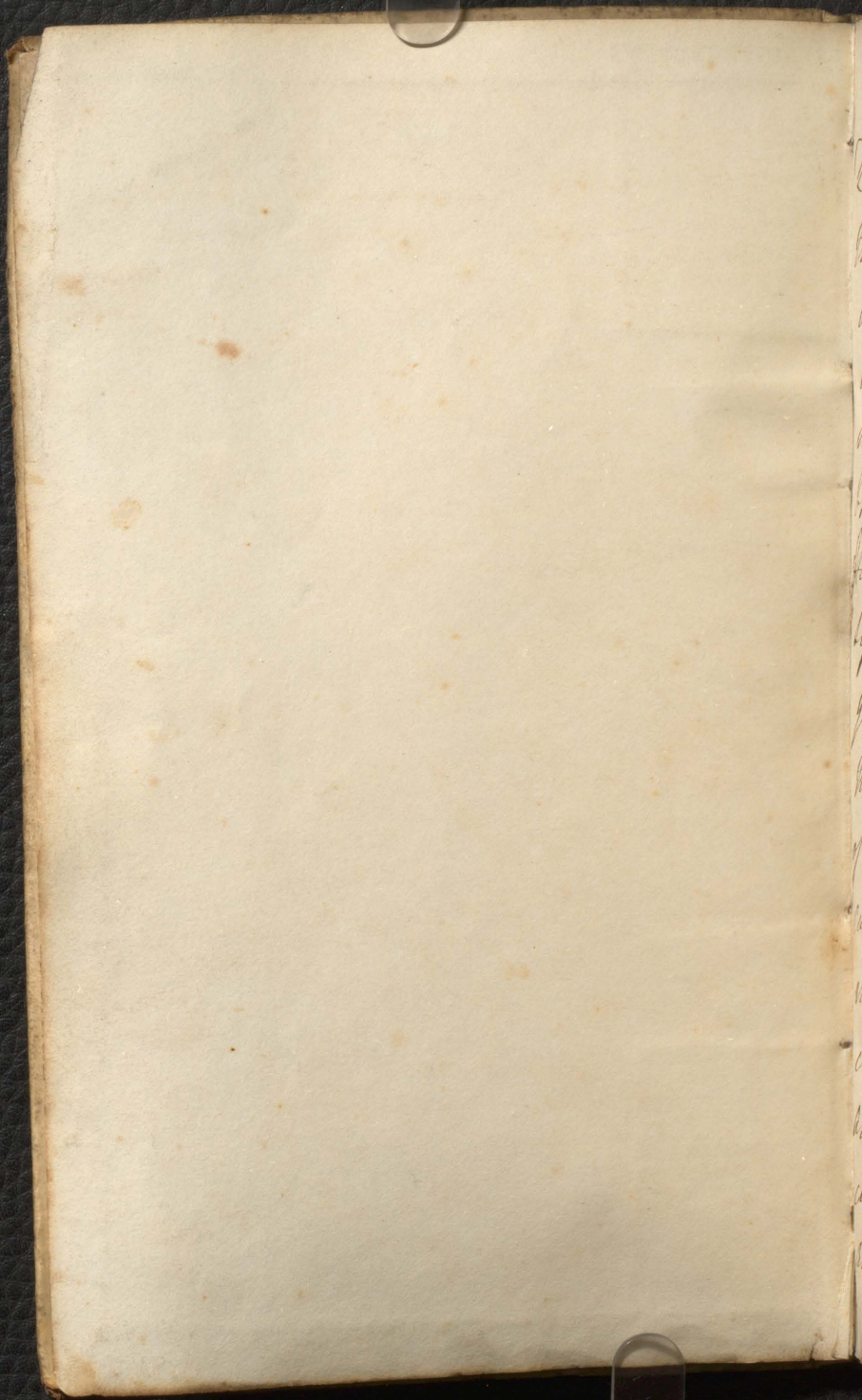


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Mary Anne [unclear]  
August 21<sup>st</sup> 1845





## Lamb's Head

Dipped and clean the Head let  
the whole stand in cold water  
one hour then put the head in  
a pan with as much water as  
will only just cover it, let it  
boil half an hour. Boil the Liver  
Heart, Lights and Tongue, chop each  
separately, then mix and add a  
good sprinkling of flour. Take out  
the head, and after seasoning a part  
of the gravy with salt, pepper and  
catsup, put in the mince and let  
it simmer a short time. Now  
chop the brains in the raw state  
and put to the other shut it up  
close and simmer. Rub the Head with  
an egg well beaten sprinkle bread

Crumbs over put two or three pieces  
of butter and brown in the oven  
then serve hot with sauce round  
Mrs. Hugh. Entwistle

### Scotch Eggs

Boil the eggs very hard, have a  
good force meat ready roll it out  
about half an inch thick and put  
it round the eggs as regular as  
possible. Lay them a light brown  
a rich gravy in the dish, cut the  
eggs length ways and place them  
the cut side upwards. It is an  
improvement to put a little  
ham and veal or mutton or beef  
in the force meat - no salt in  
the force meat if meat.



Dutch Sauce for Salmon or any fish

1 Teaspoonfull of Mushroom Catup

1 do Walnut Catup

1 do Indian Soy

1 do Essence of Anchovy

1 do Grinse

1 Nutmeg grated

Well mixed with excellent melted Butter

Plain Scotch Broth W<sup>th</sup> Parsley

Brunswick St. Hotel Glasgow

A quantity of cold water according

to the broth you want a large quantity

breakfast cup of barley with cold water

let it boil put in your meat, grate

a carrot put in 1 or 2 turnips

minely cut, or whole a little parsley

and an onion or two, boil all

for three or four hours add a  
little salt.

## Hotch Potch

Put on a good stock as if for Brawn  
Soup, strain it, boil 2 turnips and  
2 carrots with the stock Bruise  
them and put them in with  
the strained stock then add peas  
turnips and carrots sliced cut. Allow  
them to boil well to thicken put in  
a few young onions cut up a few  
Mutton Chops boil the chops an  
hour and a half slowly a little salt  
Dish your chops along with the soup

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To dress Mutton to eat like Venison,  
Bone and skin a loin of Mutton  
taking out all the suet and if fat  
or part of that; rub it very well with  
Pepper, Salt, a little Thyme and a  
large proportion of Cloves three  
or four days before wanted. Then  
half roast and afterwards stew it in



gray and when enough mix with  
the gray a little flour and butter  
rubbed together and a good glass  
of Port Wine. Send it up hot.

### Ham Toast or Adelaide Sandwiches

Cut 24 circular pieces of bread 2 inches  
in diameter, steep them in clarified  
butter, and afterwards in Parmesan  
cheese. Put a slice of Ham between  
every two of them. Lay them on a  
baking sheet and bake them for  
half an hour. Serve them on a  
Plafin.

### Windsor Castle

Mrs Bentley makes this dish without  
the cheese. with cheese it does become  
in with game.

### Arrow Root Blanc-Manger. Miss Lomas

Take a quart of new milk and boil  
3 gills of it with 2 oz of sugar and a  
little salt, rub into the remainder

of the milk 5 oz of Beewort, and pour  
it into the hot milk and stir <sup>it</sup> without  
ceasing until it has boiled 2 or 3  
minutes. Flavor it with any thing  
you like as Almonds &c. It must  
remain in the mould a day before  
it is turned out.

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Spanish Butter Prop. 1. <sup>Preparation</sup>  
Dissolve one oz of Isinglass in a little  
water, one pint of cream, six Yolks  
of Eggs a few bitter and sweet almonds  
grounded and sugar to your taste. Set  
altogether over the fire but do not  
let it boil. Strain it through a  
fine sieve and when sufficiently  
cool put it into moulds.

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### Receiue for Tablets

$\frac{1}{2}$  lb of flour, 2 oz of white sugar, 2 oz  
of butter make it into a stiff paste  
with boiling milk, Roll it out so thin  
that you may see the board through.



Take them on tins in a slow oven  
and when done put them before  
the fire for a quarter of an hour  
to crisp.

### Gabelotte de Lapin

Put a piece of butter the size  
of a nut, and a quarter of lb of  
lean bacon cut into thin slices  
into a stew-pan over the fire.  
When the bacon has turned yellow  
put in the rabbit cut in pieces.  
Let all stew together for some  
minutes. Powder it over lightly  
with flour, add a little broth  
and a wine glassfull of Port or  
Claret, in which mix a tea spoonfull  
of flour if the sauce appear <sup>too thin</sup>. Add  
Salt and pepper, and a small bunch of herbs  
thyme, two bay leaves with a few shallots  
which have been previously browned.

and champignons of approved -  
Sewer hot as soon as done. The onions  
should not be put in until served up.

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### Besoin

Fill your dish with slices of bread  
and butter cut very thin and  
sprinkle it over with white  
sugar and nutmeg; pour over all  
some brandy and afterwards as  
much milk as the bread will  
absorb, and when cold spread  
any sort of jam over the top.  
Lay a whipped cream over all.

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### Fruit Tart

Wash a sufficient quantity of  
rice put a little water to it  
and set it in your oven till  
the water is absorb then put in



a little milk work it well with  
a spoon - set it in your oven  
again and keep working it from  
time to time till it is sufficiently  
soft, a little cream worked in at  
the last is an improvement -

Fill a tart dish nearly full of  
fruit, sweeten it and lay on your  
sieve unevenly by spoonful. Bake it  
until the pie has a light brown  
or fawn colour on the surface  
Any kind of fruit will do but it  
is particularly good with ripe peaches  
Apricots or green gage or *Magnum Bonum*

Pedrey aux choux

Take a cabbage and boil it extremely  
tender, strain off the water and press  
it; then mince the cabbage. Put some  
butter in a saucepan, brown the  
partridges in it. Take <sup>four</sup> some <sup>sauces</sup>

a little bacon cut in short thin  
slices fry them also in the batter,  
in a clean saucepan put a  
little butter then your minced  
cabbage then your partridges  
sausages and bacon Pepper and  
Salt them, then add a rich  
gravy and let the whole simmer  
an hour or an hour and a half  
according to whether the partridges  
are tender.

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Pommes à l'italienne  
Reduce to pulp about four large  
apples, which flavour with lemon  
juice and sweeten lay it in a  
dish and pour over it a rich  
custard. Make a rich batter  
by boiling two table spoonsfuls  
of flour in half a pint of



sweetened milk, whip in the yolks  
of two eggs, beat the white to a stiff  
froth, mix it with the batter  
and lay over the mustard, over  
that put an icing of white of egg  
and sugar. Put it into the oven  
when the first course goes in.

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### Strawberry Balsam

To one of the freshest Balsams  
of Sootie add one quart of water  
cover it and boil gently till reduced  
to a pint, then pour it hot upon  
a quart of fine ripe Strawberries  
(well picked) when cold strain  
it and 2 lbs of loaf sugar, let  
it stand a day and then boil  
to a syrup - When cold bottle it

## Small Buns

1/2 lb Flour into which rub six oz  
Butter and a pint of milk made  
warm and 3 Eggs 2 Spoonful  
of good Yeast. Let it stand to  
rise for five hours then add  
6 oz of sugar and 6 oz of Currants  
and either a little cinnamon  
or grated lemon peel. Bake  
in small tins or Buns.

Miss Marshall

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## Sweet Cream

Wash a large lemon pare it thin  
put the peel and as much  
Sugar as will sweeten it, into  
a pint of cream, boil it; have  
ready the juice of the Lemon  
with a large teacupful of flour  
mixed quite smooth in the  
juice, pour the boiling cream



upon it, ste it till cold, put a  
few Maccarous into a dish  
and pour the cream upon them

Miss Marshall

Haddington Sauce Fish

1 quart of white wine Vinegar  
 $\frac{1}{2}$  oz of mace  $\frac{1}{2}$  oz Cayenne pepper  
2 Table spoonful of Indian Soy. 4 Cloves  
of Garlic, 1 pennyworth Cockburn  
It to be kept two days and shaken  
when used - It is better to  
simmer the above together  
then let it stand 2 days or longer  
Strain it through a sieve  
(not very fine) and bottle it  
for use. The ingredients after  
the sauce is taken off. boiled  
with a little water. will do  
for present use season Fishes &c

Miss Marshall

Leut Cake. Miss Marshall  
3 lb of Flour dried before the fire  
1 lb  $\frac{1}{2}$  of Coffee sugar, put them in  
a bowl 3 table Spoonful of Yeast  
2 8 eggs well beaten. Dissolve one  
pound of Butter in one Pint of  
milk. Beat all well together  
for a considerable time. Add  
1 lb of Raisins chopped fine 1 lb  
of Currants Beat all these together  
again - Let it stand before  
the fire to rise. Bake 2 hours  
in a round tin

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Barley water for a Cold  
1 oz of Gum 1 Lemon 1 quart of water  
Sweetened with honey or Sugar Candy

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Lemonade  
1 Lemon sliced to oz of white sugar  
2 Quarts of boiling water  $\frac{1}{2}$  oz of  
Cream of Tartar E. C.



### Marrow Pomatum

Take the Marrow of a Marrowbone  
& put in a basin in the oven  
when dissolved strain through  
a Muslin and add 1 oz of sweet  
Almonds beat it up very well  
till cold, sweeten it with a  
about a teaspoonful of the  
Essence of Oil of Zedaira  
or Rosewater C. Otter

### Orange Jelly

Take twelve White Oranges, press  
out the juice & one oz of Single  
dissolved in a pint of water; add  
the Orange juice with sugar to your  
taste. Put in the peel of two Lemons  
Set it over the fire and let it  
boil for ten minutes pour it thro  
a flannel or Muslin stirring it till  
nearly cold; then put it in moulds  
If the Orange be flat add a little Lemon  
juice

## Lemon Cheesecakes

To a quarter of a pound of Butter  
add a pound of Loaf sugar broken  
as for tea Six Eggs, the grated  
rind of two Lemons & the juice  
of three Put all these into a pan  
over a slow fire gently stirring  
till the mixture becomes as  
thick as good cream. Pour it  
into small jars and cover with  
paper - If kept in a dry place  
it will continue good many  
years. - Bake the Paste in petty  
pans before you put in the  
above and then let the Cheesecakes  
just brown.



## Orange Marmalade

Cut Seville Oranges in quarters. Take  
the pulp and juice out with a  
teaspoon free from skins & seeds  
Put the peel into water with a little  
salt for a day or two, then boil it in  
a quantity of water till quite tender  
changing the water once for a fresh  
supply of boiling water. The peel must  
then be cut into the thinnest slices  
add the pulp & juice & to every pound  
two pounds of loaf sugar. Boil all  
together gently for twenty minutes  
& if not clear five or six longer.  
Stirring gently & prevent  
burning.

The addition of the juice of  
a few China Oranges & one  
Lemon is an improvement

### Fish Sauce

Half a pint of Cream, two Table  
Spoonful of Mushroom Catsup  
& one of essence of Anchovy.  
Boil this together and just  
before taken off the fire, add  
a little mild butter and flour  
and keep stirring it all the time  
A little Cayenne may be added

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### Nottingham Pudding

Peel 6 good apples, take out the core  
be sure to have the apples whole  
fill up where you have taken out  
the core with sugar, plain Steam  
in a pie dish and pour over  
them a light batter prepared as for  
batter Pudding & bake an hour  
in a moderate oven.



## Walnut Cataplas

To every quart of Walnut juice  
one pound of anchovies. simmer  
until the Anchovies are dissolved  
then strain the liquor and add  
half a pint of red wine, ditto of  
Vinegar, ten cloves of garlic and  
of mace, Cloves and nutmeg half  
a quarter of an oz each pounded as  
fine as possible. Let this simmer  
till the garlic is tender and then  
strain thro' a flannel bag. Bottle  
cork and Rosin.

A second sort may be made for  
consumm crushed by adding Walnut  
juice, Beer & Vinegar to the ingre-  
dients from which the Cataplas  
is drained. including the Anchovy  
bones.

## Ginger Beer,

One pound of sugar, one oz of ginger  
bruised a little, and 1 oz of cream  
of Tartar. Pour on a gallon of boiling  
water: let this stand till the next  
day then stir in well a spoonful  
of new yeast and bottle. It will be  
ready for drinking the following day.

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## To Stew Lobster.

Pick it - put to it a little cold butter  
lemon juice and a little of the  
vinegar, Pepper, Salt & a little Cayenne  
pepper. To be heated in a saucepan  
& stirred all one way.

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## Cheese Pudding

2 Oz of Cheese grated very fine, 2 Oz  
of bread do, 4 Eggs a Tea spoonful  
of cream, Salt to your taste, butter  
the dish well before it is put in  
half an hour will bake it.



Cake - Mrs Forbes

Rub a  $\frac{1}{4}$  lb of Butter into 1 lb of Flour  
add  $\frac{1}{2}$  lb of Fruit 2 oz of Candied  
Lemon & small nutmeg a teaspoon  
of Carbonate of Soda & six oz of  
Moist sugar - Mix all well  
together with half a pint of cold  
milk. Bake 2 hours in a gentle oven

Jelly - Miss Taylor

Take two Calves feet nicely cleaned,  
and put to them five pints of water  
& simmer till full half is boiled  
away. Pour the liquor from the feet  
and let it stand all night, then  
carefully skim off the fat. To the  
remaining rather better than two  
pints add a bottle of wine, sugar to  
the taste, the whites & shells of 4  
Eggs beaten to a strong froth, & the  
juice of two large or three small  
Lemons, having first part off the



the peel very thin and taking out  
the pippins. Stir all well together in  
a stew pan, & boil gently stirring  
frequently for a quarter of an hour  
then pour in a cup of cold water  
& boil for minutes more stirring  
very gently after the water is put in.  
Take it to the side of the fire covering  
close up to keep it quite hot. Put  
the jelly bag in hot water squeeze  
it well & suspend it in a frame  
between two chairs & if at all thin  
put a napkin within joining  
it round the edge of the bag. Have  
two bowls ready. Pour the jelly into the bag  
& keep changing the bowls pouring gently  
back into the bag until it runs quite clear  
then put the peel of the Lemons into the  
bowl & let the jelly run upon it  
N.B. The jelly may stand covered by the  
fire ten minutes or a quarter of an hour



Macaroni Pudding Mr. Stanforth

Sumner an oz or two of Pepp. Salt,  
in a pint of milk & a bit of  
Lemon or Citron juice till tender  
put it into a dish with milk  
2 or 3 eggs but only one white, sugar  
nutmeg & half a glass of Raisin  
wine, Bake with a paste round  
the edges, a layer of Orange Marmalade  
or Raspberry Jam is a great improvement  
in such case you would omit  
the Almond Water or Rastific  
you would otherwise have it with

Lemon Dumplings

Equal quantities of bread & Suet  
say  $\frac{1}{2}$  lb each the Bread to be very stale  
grated very fine & the Suet to be chopped  
as fine as possible  $\frac{1}{2}$  lb of sugar & the  
juice of two Lemons all mixed together  
The yolks of 4 eggs & 1 white well beaten  
which with the bread & suet, no  
other liquid is required except the  
juice of the Lemons. Divided into Dumplings  
the size of an apple. Roll in a cloth <sup>paper</sup>  
the cloth well buttered



Small Cakes

1/2 lb of fresh Butter 1 lb of Flour 1 lb  
of Sugar 1/2 lb of Currants 72 Egg yolks  
and whites beaten separately the yolks  
put in first & then the whites beat  
it up as you would a cake

Sponge Pudding

Take a Melon shaped Tin which  
will hold a pint, butter it well  
& stick in some raisins in rows  
then fill the shape tightly with  
Sponge biscuits & strew in some  
pieces of candied lemon or orange  
& a few raisins between the <sup>biscuits</sup>  
a few Ratifiers are a great improvement  
Put a wine glass of Brandy over the  
biscuits then 5 Eggs well beaten  
half the whites half a pint of Milk  
Mix the custard together sweeten  
to your taste & pour it into the  
Mould over the Cakes. the Pudding  
should be made half an hour before  
it is wanted let the shape be



upright in the saucepan with  
a tin cover to fit close, & a cloth  
tied over the shape boil  $\frac{3}{4}$  of an hour

### Gingerbread

1 lb brown sugar  $\frac{3}{4}$  lb of Flour 1 oz  
Lemon Peel 1 oz Orange Peel Candied  
8 oz Butter  $\frac{1}{2}$  oz Ginger Scatter  
it on tins, and when it (the  
mixture) is nearly baked to your  
taste! Cut it in squares triangles  
& other varieties! Bake in a middle  
oven & dont burn yourself.

E. O. Beardslee

### Ripe Currants bottled

To every pound of ripe currants well  
picked add  $\frac{1}{2}$  lb of raw sugar  
Let them just bubble & remove  
them bottle cork & Resin  
Keep in a dry cool place

Miss Taylor

Clouted Cream Mr. Heale  
Let the milk when nearly cold  
be put into an iron pan which  
should be shallow. When it has  
stood undisturbed for ~~some~~  
twenty four hours bear it with  
great care so as not to break  
the crust of the cream to a  
cleas but not a hot fire  
Let it get hot gradually. As soon  
as the first appearance of  
Simmering is discernible the  
operation is finished and the  
pan should be removed to a  
cool place. If the milk be  
allowed to boil the cream is spoild  
and throughout the greatest  
care should be taken not to  
break the cream.



## To make Curry

Brown in a frying pan a table  
Spoonful of Curry powder (keep stirring  
to prevent its burning) then add 2 oz  
butter & a plate full of onions  
sliced very thin & fry them a nice  
brown, then put all into a basin  
& set it on the top of the oven  
wash the frying pan out with  
a tea-spoonful of good gravy & add it  
to the onions, have ready the meat  
you intend to use steeped in milk  
& fry it brown put it to the gravy  
& the onions & let all stew on the  
top of the oven three hours -  
When to be served add half a tumbler  
of good cream & warm it up in a  
saucepan. It is best prepared the  
day before it is wanted. Loins of  
Mutton makes the best Curry



### Raspberry Sponge

Dissolve in a little water  $3\frac{1}{2}$  of  
an oz of Sugar. add to it  $3\frac{1}{4}$  of a  
pint of cream & the same quantity  
of new milk nearly half a pint  
of Raspberry jelly, and the peel of  
a lemon. Whisk it well one way  
until it becomes thick & looks  
like sponge - then put it into  
an earthen ware mould & turn  
it out the next day this Scale

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### For cleaning Bees

3 penny worth of cotton some  
 $\frac{1}{4}$  lb soft soap a small piece  
of camphor a little Turpentine  
put a little more than a quart  
of water let it boil 2 hours  
& a quarter stirring it frequently  
in an old saucepan should be kept  
for the purpose



## Lemon Blancmange

1 Oz Single glass dissolved in a quart  
of a pint of water, which must  
stand till cold, when you may  
cut away the sediment. Put  
fine white sugar upon the rind  
of two large Lemons, so as to take out  
all the Essence, then have ready  
a pint of rich cream, add the  
sugar with which you have rubbed  
the Lemons & as much more as  
will make it very sweet, then  
warm the Single glass, & mix with  
the cream. Pour it into a bowl &  
stir until nearly cold, adding the  
juice of the 2 Lemons gradually as  
you stir it. Put it into the mould  
& it will turn out the next day

M<sup>rs</sup> C. Rogers

### Newbury cakes

Take 2 lb of fine Flour, & put it <sup>to</sup> with  
1/4 lb of butter rub them very well  
1/4 lb of sugar sifted & nutmeg grated  
Beat in 3 whites & 2 yolks of eggs, a  
little rose water. Knead the paste  
with it; let it lay an hour, make it  
into cakes rolled & cut out. Pick them  
& lay them on paper wet them with  
rose water, grate sugar over them  
& bake them in a slow oven.

Pipp Williamson

### Ginger Cakes

1 lb of grated ginger, 1 lb of fine flour  
well dried, half a pound of loaf sugar  
pounded, mix these ingredients with  
as much cream as will form a paste  
roll very thin & bake in a slow oven  
The flour & sugar must be sifted  
thro' a fine sieve. These biscuits  
must be kept dry.



Muffin Pudding W.<sup>ms</sup> Williamson

Cut the crust off 2 muffins, split & halve them, put a layer of any sort of sweetmeat (preserved apples or anise) into the bottom of a deep tin, then a layer of muffin add one layer of fruit, & then put all the remainder of the muffins, & pour over it 4 Eggs well beaten & mixed with a pint of warm milk, set the tin into a Pan with a cover to it, in a small quantity of boiling water, keep the cover on, & let it boil 20 minutes, then turn the pudding out. It is best to make the pudding 3 or 4 hours before it is boiled & the tin should be well buttered. Bread or sponge biscuit may be used instead of muffins but the bread should be cut very thin.

## Cabinet-Pudding

Butter your shape. Put a few  
stoned raisins in the mould  
beat three eggs. Cut bread &  
butter (or rolls) very thin lay  
it lightly in the mould three  
parts full. a spoonful of Brandy  
a spoonful of sugar & almost  
a pint of new milk or cream  
to the eggs. put the mould into  
a stew pan half full of water  
& Steam it half an hour -  
Then sauce poured over when  
served - Mrs. Kirk

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## Arrow Root Blanc Manger

$\frac{1}{4}$  lb of arrowroot  $\frac{1}{4}$  lb loaf sugar  
Beated & a quart of new  
milk. mix the arrowroot  
in a little of the cold milk



first, till quite smooth then  
put it, with the sugar, ~~in~~  
the remainder of the milk  
into the pan & Boil it till  
(gently) it leaves the pan  
stirring it well all the time  
Be careful not to allow it  
to get lumpy - Flavor it either  
with cinnamon & almond  
or rub the rind of a lemon  
on the sugar & put the  
piece in when cool

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Rabbit cut up & cooked with bread  
crumbs likeveal cutlet

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### Macaroni Pudding

Simmer an ounce or two of  
Pike sort, in a pint of milk  
& a bit of lemon or cinnamon

till tender, put it into a dish  
with milk 2 or 3 eggs but only  
1 white, sugar Nutmeg & half  
a glass of Raisin wine; bake  
with a paste round the edges,  
a layer of Orange Marmalade  
or Raspberry jam is a great  
improvement in such case  
omit the Almond water or  
Ratifie which you would  
otherwise flavor it with

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Fondue a french dish

Take the Yolks of 4 Eggs, whites  
of 2 of them, beat separately a  
quarter of a pound of Cheese grate  
very fine, & a Hoggin of cream  
made thick as melted butter  
with flour, mix altogether  
except the whites of the eggs  
which must not be put in



until just before you put the mixture  
into papers then put them in the  
oven, 20 minutes will bake them  
fill the papers half full as the  
Soudie will rise like a cake. The  
paper is not to be taken off. The  
oven must not be very hot.

An excellent Lemon Pudding  
Beat the yolks of 4 eggs, add 4 oz of  
white sugar the kind of a Lemon  
being rubbed with some lumps  
of it to take the green; then  
put & beat it in a mortar  
with the juice of a large Lemon  
Mix all with 4 oz 5 bj of Butter <sup>scrambled</sup>  
put a crust into a shallow dish  
nick the edges & put the above  
into it, when served turn the pud-  
ding out of the dish - This pudding  
boiled is equally good -



Barnetts Ground Rice Pudding

2 Table spoonfuls of Ground Rice  
mixed smooth in a little milk  
then boil a gill of milk &  
when boiling pour the rice  
into it & keep stirring it on  
the fire till about the thicknes  
of Peasie pudding then pour it  
into a basin, when nearly  
cold add 2 eggs well beaten  
& a very small lump of butter  
then boil it  $\frac{1}{2}$  an hour

Custard.

1 Pint of good new milk (to which  
if you please a little cream  
may be added) boil the milk with  
a little cinnamon, Sugar, & a few  
bitter & sweet almonds, beat the  
Yolks of 4 Eggs in a basin & when  
the milk is a little cooled, pour



it on the Eggs, & stir it well,  
then pour all back in the pan  
& boil till thick. —

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Pudding

To 5 oz: grated bread, put a  $\frac{1}{4}$  Pint  
of Milk & let it stand an hour, 3 Eggs  
 $\frac{1}{2}$  oz: clarified butter, 3 oz Sugar,  
the grated rind of a Lemon, with its  
juice to be added just before  
putting the pudding into the oven.  
Bake an hour. —

## Rabbit Soup

Take 2 couple of fresh killed Rabbits,  
cut them up, leaving the backs whole.  
Put them into a Stewpan with a  
piece of lean Ham, a Blade of Mace  
an onion, a carrot, &  $\frac{1}{2}$  a Turnip.  
Cover it with water & let it boil  
gently 7 hours then strain it off.  
Take the meat from the backs of the  
rabbits & pound it very fine in  
a mortar. When well pounded  
put the meat to the Soup & pass  
it all through a Scurvy then  
add to it a pint of cream. The  
cream & stock must be added <sup>boiling</sup>  
Mix it well together & set the pan  
in boiling water as it must not  
boil or it will curd. The pan  
should be set in another by the  
side of the fire with boiling  
water in it. Mrs. Roper  
\* a pint of very good seasoned stock &



Apples a la <sup>Frangipane</sup>  
or Snowroot Pudding

Peel & core 3 or 4 Apples. Slice them  
into a tart dish lay a small  
quantity of apricot jam over  
them & a little powdered  
sugar then put ~~them~~ into a  
Stew pan one pint of cream  
one lb of Snowroot with sugar  
sufficient to sweeten it stir  
it over the fire till it boils  
pour it over the apples & bake  
it in a moderate oven

Ginger drops

6 oz of Mace, 2 oz of Butter, 2 oz of Sugar  
Put into the oven until it be melted  
then add  $\frac{1}{4}$  of an oz of Ginger  $\frac{1}{4}$  lb of  
flour good weight a few <sup>drops</sup> of essence of  
lemon if liked then dip it on a  
tin well buttered a good distance  
from each other Mrs. Buckley

### Howe radish sauce

Two Table Spoonful of grated horse  
radish one do sugar 1 do vinegar  
2 do cream a tea spoonful of  
mustard all mixed together and  
sent to table in a sauce boat  
for roast beef &c.

### Tapioca Pudding

Take 5 Oz of Tapioca & boil it in  
a pint & a half of milk for a  
quarter of an hour stirring it  
all the time, then pour it over  
2 Oz of butter & add five eggs  
leaving out 3 of the white for  
table Spoonfuls of mixed sugar  
the rind of a lemon grated & 2  
Oz of almonds shred.

M<sup>rs</sup> Henderson



## French Pudding

Beat separately the yolks & whites  
of 5 Eggs, mix with the Yolks  
two ounces of flour, one ounce  
of sifted sugar the rind of a  
lemon grated & three quarters  
of a pint of cream; mix  
in the whites of the Eggs <sup>stiff</sup>.  
Butter eight saucers put the  
same quantity in each &  
bake them 20 minutes. When  
baked lay a little preserve  
between each & sift sugar over  
the top. Serve them with thin  
custard. — Mrs Henderson 1851

To deep Mutton to eat like Venison  
Bone & Skin a loim of Mutton  
& put it into a Steepan with  
a teacupful of spring water  
a teacupful of white pepper  
a table spoonful of vinegar  
an onion stuck with cloves  
half a pint of port wine  
& a small bundle of sweet  
herbs. Steep the bones of the  
Mutton & add to the gravy  
before sent to table strain  
& skim the gravy. thicken  
it with burnt stone & butter  
it will take three hours.



## Orange Jelly

Take 12 China Oranges press  
out the Juice & one ounce  
of Single's dissolved in a  
pint of water; add the  
orange juice with sugar  
to your taste. put in the  
peel of two lemons. Set it  
over the fire & let it boil  
ten minutes. Pour it thro'  
a Flannel or Muslin &  
keep stirring till nearly cold;  
then pour it in the mould.  
If the Orange be flat add  
a little lemon juice.  
Mrs. Mary Scoble Oranges make  
it for Bleachwater.

Mrs. Scoble  
Oranges

## Lemon Cheesecakes

To a quarter of a pound of  
butter add a pound of loaf sugar  
broken as for tea; Six eggs the  
grated rind of two lemons &  
the juice of three. Put all these  
into a pan over a slow fire  
gently stirring till the mix-  
ture becomes as thick as good  
cream. Pour it into small  
pans & cover with paper.  
If kept in a dry place it will  
continue good many years.  
Bake the paste in hotly pans  
before you put in the above  
& then let the cheesecakes just  
brown. Mrs. Massey



Ripe Gooseberry cakes

To four pounds of ripe red  
rough Gooseberries one lb of  
common raw sugar; boil till  
the spoon will stand up in  
them taking care to stir them  
well or they will stick to the  
pan. - Then put them in  
lumps on writing paper to  
dry. - Solid Custard

Boil  $\frac{1}{2}$  lb of Singlasp in a pint  
of new milk Sweeten it to your  
taste. When the Singlasp is  
dissolved strain it & add the  
yolks of 4 eggs well beaten. Simmer  
slowly till thick, add butter  
abundantly stirred in the custard  
as it is taken off the fire then  
pour it into moulds Mrs Bentley

Boafee Puddings

Take  $\frac{1}{2}$  a pint of Cream put  
to it 2 Cys 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 table spoonful  
of fine Flour, with Sugar to  
your taste - Bake them  
in small saucers a light  
brown - Remission

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Circassian Cream

Best Olive oil  $\frac{1}{2}$  pint

Spermaceti 10y

Oil of cinnamon 5 drops

Oil of Lavender 8 drops

Jc Lemon  $\frac{1}{2}$  drachm

Ess. of Roses 2 drops

Oil of Bitter Almonds 5 drops

Melt the Spermaceti in the oil

When nearly cold add the  
scented perfumes.

The various portions of scent  
will of course be put into one  
little bottle.

To preserve Apples in quarters  
in imitation of Ginger

The proportions are 3 lbs of Apples  
to two of powdered loaf Sugar  
Supposing this to be the quantity,  
peel, core, & quarter the Apples.  
put a layer of sugar & apples  
alternately with a  $\frac{1}{4}$  of a lb of  
the best white Ginger into a  
wide mouthed jar; next day  
infuse about an ounce of  
bruised Ginger in rather less  
than  $\frac{1}{2}$  a pint of boiling water;  
cover it close, & on the following  
day put the apples (which have  
now been two days in the sugar)  
into a preserving pan with the



water strained from the Grapes  
Boil till the Apples look clear  
& the Syrup rich; this usually  
takes place in an hour. A few  
minutes before the preserve is  
taken from the fire throw  
in the skin of a lemon. In  
stirring it till it begins to boil  
great care must be taken  
to avoid breaking the apples  
therefore it is advisable to use  
a porridge stick, & when it  
has commenced boiling take  
out the stick & put on the lid  
of the preserving pan, or a  
plate that may fit the top of it  
& let it simmer on a slow fire  
for about  $\frac{1}{2}$  an hour. Put it into

juice & let it stand uncovered  
several days so as to be perfectly  
cool, before tying it up with  
paper & bladder.

The apples should be lemon  
peppins or American apples  
Mrs Stewart Nov 27-1855  
Ox Tail Soup

Take one Ox Tail joint &  
put it into one quart of water  
boil it six or seven hours  
reduce to a pint, put in a  
little vegetable, brown it with  
a little burnt sugar & add  
pepper & salt to the taste.  
Mrs Marshall



Port wine jelly

Take one pint. of port wine,  
one oz of Gum Tragacanth, one oz of  
Gum Arabic; a little lump  
sugar. Put all into a jar  
together; then put the jar  
into a saucepan of boiling  
water, put it on the fire  
until all is dissolved. Stir  
it all the time, then put  
it into a basin or mould  
until cold it is then ready  
for use. Miss Marshall  
For Secumbago

Take a Desert spoonful of pow-  
dered Rhubarb & 10 or 12 grains  
of Bi-Carbonate of Potash. half  
an hour before breakfast. W. Charge

## Domestic Yeast

Boil 1 lb of good flour,  $\frac{1}{4}$  lb  
of brown sugar & a little salt  
in 2 gallons of water for  
1 hour - when milk warm  
bottle it & cork it close

It will be fit for use  
in 24 hours - 1 pint of  
this yeast will make  
12 lbs of bread -  
Miss Holmes.

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Railroad cake - or pudding

A teaspoon of powdered sugar  
the same of flour, 2 tea-  
spoonsful of baking powder  
well mixed. 4 eggs to be  
dropped in without beating  
up. Gently mix all together  
& pour it thinly on well  
greased tin, bake & turn  
it out on the board on  
the side that has been  
next the tin uppermost &  
spread whilst hot with preserves  
roll it up & sift white sugar over  
Whipped cream may be used instead  
of jam - Bake about 5 minutes

### Old Jelly -

Put an ox foot in 3 qts of water -  
Boil until it leaves the bones quite  
bare - then strain the stock - when  
quite cold & the fat well removed,  
cut it into 4, put it into the pan  
with 1 lb of moist (disben.) Sugar (some  
put white Sugar) the juice of 2 Lemons  
with the rind also, pared very thin -  
by cloves a small tea spoonful  
of cinnamon -  $\frac{3}{4}$  of a pint of  
very weak, pale - coloured ale  
or beer - some put a full pint -  
2 eggs well beaten, the whites,  
yolks & shells - let it boil 5  
minutes quickly from the time  
it really does begin to boil -  
stirring it all the time, but  
just at the finish, let it rise  
well in the pan, take it off  
the fire, set it on the floor  
without stirring it while fis-  
ting the jelly bag you will find  
it quite clear by the time a pint  
has run through the bag - set



ready another vessel, & as soon  
as it runs clear, put the first  
very steadily back into the bag,  
so as not to shake it or make  
it run thick. The clearness  
depends on the quick boiling  
& the quantity, & in having what  
ever is put round the bag  
well heated in readiness or  
before the jelly is put in, so  
as not to chill it. A Metal  
mould is preferable to one  
of earthenware. The jelly turns  
out better in the former.  
Some add a little Brandy or  
Rum - perhaps also some  
may not like so much Spice.  
But it is a very delicious jelly.

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## Bakerwell Pudding -

Line a pie-dish with nice  
puff-paste & spread over  
it a good layer of preserve  
Then mix well together 3 oz  
of bread crumbs - the same  
of powdered sugar, & the yolks  
of 3 eggs, the rind & juice of a  
lemon & 3 oz of butter melted.  
& pour on the preserve -  
Whip the whites to a strong  
froth, & put on a sieve to  
strain - when the pudding  
is baked  $\frac{1}{2}$  an hour, spread  
the froth over the top, then  
sift some white sugar  
over it & again put it into  
the oven to brown -



Siebig's Soup for Invalides

Take 2 lb newly killed beef  
or fowl - chop fine - add  
12 oz distilled water - 4 drops  
pure muriatic acid - 34 to  
64 grains common salt -  
Stir well together - after an  
hour the whole is thrown  
into a conical hair sieve  
& the fluid allowed to pass  
through without pressure.  
The first thick portions wh.  
pass are to be returned to  
the sieve until the fluid runs  
quite clear - Dr. The flesh  
residue in the sieve pour  
slowly 6 oz distilled water  
& let it run through -

A wine-glass full of the clear  
Soup may be taken at  
pleasure - It must not  
be warmed - at least not  
to a greater extent than  
can be effected by partial-  
ly filling a bottle with it  
& standing the bottle in  
hot water -

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To Stew a loin of Mutton  
Take a loin or Shoulder  
of mutton - bone it & skewer  
the flaps down so as to make  
it a handsome shape -  
Boil it an hour then take  
it up, lay it on a dish,  
& pour over it a sea-cup  
full of port wine, let it



remain till the next day  
then put it in a stew pan  
with sufficient of the broth  
in which it was boiled  
to cover it - put in all  
the bones & an onion stick  
with cloves - Let it stew  
for 2 hours - serve it up  
with gravy & jelly as for  
denison. Mind to take  
off the fat - it looks best  
rolled up -

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To dress a leg of Pork  
Salt it one week - then boil  
it till the skin can be taken  
off - roast it immediately  
whilst hot - When done  
strew bread crumbs over

it & put it in the oven  
to make it a nice brown.  
Sauce for it is made of  
gravy a glass of port wine  
pepper, salt & Mustard -  
Heat altogether over the  
fire & put it all in the  
dish - A Moderate sized  
leg of Pork should be boiled  
about an hour & a half -

Orange Marmalade Scotch  
Take equal weight of Seville  
oranges & Sugar - Pare  $\frac{3}{4}$   
of the oranges very thin  
taking off only the orange  
part - The remaining  $\frac{1}{4}$   
leave for grating - Take off  
the white leathery part &



Throws away - With a  
Sharp knife cut up the  
oranges & shreds into  
a basin with a little water  
& let them soak all night.  
Boil the parings in a Kettle  
till they are as soft as cheese.  
When cool cut them into  
the finest hair shreds with  
a sharp knife - Take  
the pulp, to which the sugar  
has been added the previous  
night, & the water in wh:  
the seeds & shreds have been  
soaked - after being strained  
thro' muslin, & the parings  
& boil for about 20 minutes  
or  $\frac{1}{2}$  an hour - Abt 10 minutes  
before taking it off add the

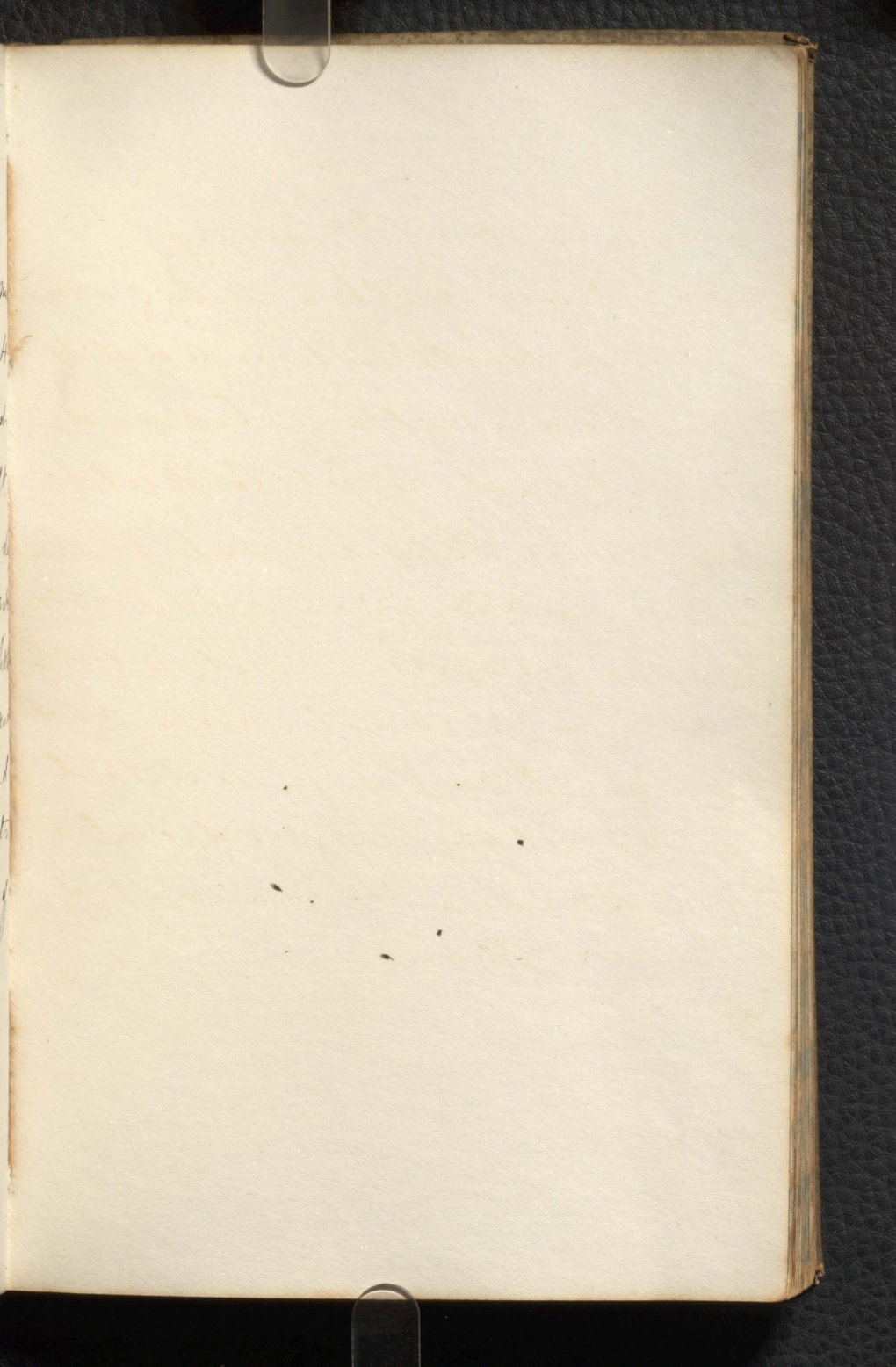
Gratings of the kinds of the  
4<sup>th</sup> part —

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Salad Dressing —

Two raw yolks of eggs mix-  
ed up well. Then add 4  
teaspoonfuls of liquid  
mustard, a little salt,  
Cayenne Pepper, white de,  
cream & vinegar to taste,  
some people think a little  
essence of Anchovies and  
Valent catsup added  
to the above ingredients  
improves the flavour of  
the dressing —





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