6

To make Almond Cheese Cakes.

Half a pound of Jordan Almonds blanched, half a pound of loaf sugar, a half penny roll 2 Eggs a quarter of a pound of butter, the rind of a Lemon grated a little nutmeg, cream and brandy beat all together —

Mrs Lillington

To make Dutch Plume Mange

Steep one ounce of Isinglass in half a pint of water then take a pint of White Wine, the yolkes of

of five Eggs well beaten, the juice of two Lemons, and the rind of one, mix them together. set it on the fire and sweeten it to your taste, keep stirring it till it boils, then strain it and put it into moulds.

Wm. Williamson

A Cus tard Pudding wanted in a hurry

Beat 4 Eggs well while a gill of Milk is set on the fire with a small stick of Cinnamon in it, pour this boiling Hot on the

Eggs, stirring it well all the time, and sugar to your taste. boil it in a Bason first. A quarter of an hour

Mrs Williamson

To make Lemon Cheese

Take the juice of two Lemons and a half, mixed well with Loaf Sugar, and a Quart of good Cream. Whip them well up in a Cool place, have ready your mould with a piece of thin muslin or gauze, let it hang up all night to drain

from the whey, turn it out, a little before you use it —

Mrs Williamson

To make yellow or white Lemon Cream —

Take a pint of water, and a quarter of a pound of loaf Sugar, the peel of one Lemon, and the juice of four; boil them well together then, take them of and when almost cold put in the yolks of four Eggs well beaten, and let

simmer over a very slow fire till the thickness of good cream you must take care to stir it all one way. Mrs Williamson

To make Italian Cud.

Take two quarts of new milk put a little fine sumnit into it when turns strain the whey from it through a sieve then put it into a mortar with a quarter of a pound of sweet almonds, a little nutmeg and a little lemon peel

all finely grated, to which
add a spoonful of wine,
orange flower, or rose water,
two ounces of sugar, and
two ounces of clarified
butter, and when thoroughly
mixed fill the moulds as high
as you can, that when
pressed down and drained
there may be sufficient
to fill them to be served up
with wine, sugar, and cream.

Mrs Williams

White soup Saute.

Take your clear soup, strain the roots from it, then take some herbs cut very fine blanch them, put them into your soup pot let it be scalding hot, then help a pint of cream five yolks of eggs, mix it altogether then put it in your soup whisk it up one way let it thicken but not boil P. B. The herbs and roots used are carrot, turnips celery, endive, leeks cabbage lettuce sorrel peas they should be cut small and

stewed very tender.

Miss Brondley

Fish Pudding

Take a pound and a half of cod, or any other firm fish, scrape it from the bone while raw, then put it into a stew pan with a quarter of a pound of butter stew it over a gentle fire till enough, then put it into a Marble Mortar and beat it very fine with the crumb of a french roll ready steeped in a little boiled milk put to it three or four Mushrooms a little mace pepper and salt to

your taste — a little Nutmeg
and 4 Eggs beat stir them
all well together, butter your
tin well before you put it
in Bake it for an hour &
a half in a quick oven
then turn it out and before
you send it to Table pour
over it Sauce made with
brown gravy and one
Anchovy thickened with a
little flour and butter. —

Miss Woodley

Stone cream.

Grate the rind of one Lemon
into rather a deep dish
and the juice of three
with Sugar to your taste

boil a pint of cream with half an ounce of Isinglass in it, pour the cream and Isinglass upon the Lemon and Sugar. Make the cream the day before you want it. — Mrs Whitaker

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Burnt Cream

Boil a pint of cream with sugar and a little lemon peel shred fine, the beat up the yolks of six, and the whites of four Eggs separately, when your cream is cool put in your Eggs with a spoonful of orange flower water and one of

flour set it over the fire keeping stirring it till it is thick then put it into your dish when it is cold sift a quarter of a pound of fine sugar quite over it and hold a hot salamander over it till it is of a nice brown colour Miss Brandy

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Lemon or Orange Cake.

One pound of sugar beat and sifted, half a pound of flour dried the rinds of two Lemons grated in the sugar and the juice

of ~~two~~, and if oranges the juice of two, the Eggs leaving out half the white beat the Eggs and Sugar three quarters of an hour then in the Glowe and stir it lightly round with a Spoon then put in the juice as it goes to the Oven.

Miss Broadley

Goose berry Winey

One peck of Ripe Goose berries slightly bruised, put to them five Gallons of water, and let them stand till the Goose berries

rise and fall again,
stirring them about
every day; strain them
off clear, and to the quan-
tity add six pounds of
raw Sugar. put it into
any iron hooped cask
and let it stand in a
warm place with a
tile on the bung hole
a twelve month. then
bottle it for use.

Mrs Scholosser's receipt

To make the best raised
Paste for Cinnamon blown
berries & Goose berry tarts

A Quarter of a pound of
Flour 2 Oz of Butter. the
yolke of an Egg. all beat
well in a Mortar. the
white of the Egg well frothed
and a little Sugar to
do on the outside of
the Tart. Mrs. Brown

A Brandy or Muffin Pudding
Line a Mould with fine
Macaroni stowed, then pour
thin slices of French Roll

next to which put Butter
cakes, Macaroons, or Sponge
cake, then the Raisins,
Currants, & cake in succession
until the mould be full,
sprinkling with three
a glass of Brandy. Beat
four Eggs, yolks and
white, put to them half
a pint of milk or cream
if they choose it, a little
sweetness, and the rind
of half a Lemon finely
grated, let the liquid
soak into the solid part,

then flour a cloth tye it
light over, and boil it
one hour. Keep the round
the right side up, and
serve it with pudding
sauce Mrs Dixon

Yorkshire Puffs or Pudding
Beat 6 Eggs and mix
them with four large
spoonfulls of flour into
a good batter. add to this
2 oz of fresh butter melted
a little sugar a little nut
meg and a pint of cream
butter some large cups

and fill them half full
with this batter. twenty
minutes bakes them in
a pretty quick oven.

Mrs Wilson

German puffs or Pudding
with Almonds

Mix half pint of cream
gradually to a large
spoon full of flour,
and a quarter of pound
of Almonds beat fine
add half a pound of
Butter melted eight
yolks of Eggs and

from whites well beaten
a spoonful of white
wine and a spoonful
of orange flower or rose
water sugar to the taste
take them in lumps well
buttered but fill them
only half full. Half
an hour will bake them
in a brisk oven

Mrs Wilson

Primrose wine for
30 quarts of water,
12 pounds of fine raw sugar
let it boil ten minutes,
& skim it very well, from
it boiling hot upon a

peck of picked Raisinnes,
and when new milk warm
put a little yeast to it
stirring it often, then
put it into your barrel
with the flowers, and
when the fermentation
is over, bung it up, then
set it in a warm place
to soon, then bottle for
use. Wm Schoonover

Rose Vinegar

To one Gallon of water
(ale measure) add one
pound and a half of

raw sugar, when boiled
and scum'd well for
twenty minutes pour it
into a tub and when milk
warm put a handful
peck of rose leaves to five
gallons of liquor prepa-
red as above, add a
little yeast and stir it
well with your hand, let
it stand three or four
days and then squeeze
the leaves from it, then
put it in your barrel
and lay on the bung
hole a sod or piece of

of paper under Lile for
a week or fortnight
set in the Sun if in
summer if not in a
warm place near the
Kitchen fire it will be
sour in six Months it
makes red cabbage a
beautiful colour and
is excellent for all
kinds of Pickles and is
as cheap as vinegar

Lady Etherington

Cabbage vinegar

To a peck of Cabbages put nine gallons of hot spring water let them stand nine days in a tub covered with a cloth and stir the water and cabbage at least once every day then strain through a hair cloth & put the liquor into a cask iron bound.

To every gallon add a pound of sugar, stir it a few times with

cask to melt the sugar
let it stand in a warm
place cover the bung
hole with a Silk and
it will be ready in
a years time

Wm Johnson

Mock Oyster Sauce

A large Anchovies bone
in half a pint of water
till quite dissolved, with
two or three blades of
mace and two or three
pepper corns strain the
sauce then add half a

pint of cream and four
ounces of butter thickened
with flour

Mrs Bromsley

Milk Lemonade

The rinds of nine Lemons
steep them in the juice all
night, put to them 3 quarts
of water and a pound of
sugar. When cold add two
quarts of boiling milk, and
put it through a jelly bag
till fine. — Mrs Rachel

Lord Bulles

Pound cut in thin slices
of White Soap, 3 Oz of Sper
maceti 1 Oz of Camphor
(dissolved in a little Bren
dy.) 4 Table Spoonfulls
of Sweet Oil put all into
a Jar of Water on the fire
and let it remain for
a five hours until it
is well dissolved, then
taken off let it stand
to cool, beat it an
hour and then make it
up into Balls.
Mrs Broadley —

To Pickle Mushrooms brown

Get any quantity of thick flat Mushrooms, peel them and put them on a thick bottom or three handfuls of salt let them remain 24 hours, then put them and the liquor into a stew pan and set it a good height from the fire till all the liquor is dry'd and then put them into a jar, and make a pickle of one third, port wine to a third, ~~liquor~~ Vinegar some Horse radish cut into small pieces cloves, mace & nutmeg sliced boil the liquor then pour

it upon the mushrooms
and when cold lay them
down with a bladder and
they will keep good several
years Mrs Wilson

To make an Omelette

Six Eggs well beat, a small
quantity of Ham, Veal and
Bacon chopped fine, mix
these together with a very
little salt, and fry it
in fresh butter of a deep
light brown, a little stewed
Ham or a few chopped
Oysters are an

provement, if the taker
leave out the Onion
Wm Wilson

Bread Soup
for a weak delicate stomach

Take the bottom of a French
loaf cut off thin, put it
into a pint of water
with half a drachm of
salt, and a little linseed,
keep it stirring on a
slow fire until the
crust is almost dissolved,
then pour it off and add

to it a spoonful or two of port wine, with sugar to the taste

Mrs Williamson
Keith Hall

Salts of Lemon for taking out Ink

Take two Ounces of Salts of Sorrel, two Ounces of Cream of Tartar, beat them very fine in a Mortar, and rub them through a piece of Muslin and use them the same as Salts of Lemon

Liquid Ounce
A Drachm and a half of
Salt of Lemon dissolved
in two ounces of soft
water, a Table spoonful
of fresh made Starch,
and two lumps of fine
Sugar boil slowly to
Jelly. This Ounce you
will wet the Linen
with before you use
the Iron —

Mrs Atkinson

To Stew Lobsters in a nice manner

Pick the meat from the Shells of the Lobster having previously boiled them, boil in half a pint of water the Shells of the Lobsters, with a little mace, a little whole white pepper and salt, let the food be extracted from the inside of the Shells. This done, strain it and stew the flesh of the Lobster with the liquor a piece of butter rolled in flour, two spoonfuls of white wine a little

juice of Lemon, and
bread crumbs. Serve
it up hot. Mrs Dobson

To make Muffins
Melt two ounces of butter
in three quarters of a Pint
of milk. beat the yolks of
two Eggs with four spoon
fuls of yeast, and when
the milk is no more than
luke warm mix them
all into a pound and
a half of flour, divide
for the fire. beat the
whole up thoroughly,

and let it rise for three
hours. Make the dough
up the second time and
form of muffins, and
bake them on a hot hearth,
or oven in tinning stove
till they are well, and then
when the butter is
thoroughly melt. Mrs Dilm.

Spanish Puffs

Pour a stick of cinnamon,
a piece of lemon peel,
and a little sugar, in three
quarters of a pint of water
for ten minutes. Let it

~~Let it~~ cool then add to
it three Eggs well beaten,
and shake in three large
spoonfuls of flour, beat
these well together, add
three more Eggs, and
simmer the whole over
the fire till it thickens
almost to a paste,
stirring it with a Lemspoon
into boiling lard, and
fry these little puffs of
a delicate light brown

Tapioca Pudding

Wash two ounces of the large kind of Tapioca, and stew it gently in a quart of milk till it is pretty thick, let it stand uncovered to cool. add three egg well beaten with some salt, and sugar to the taste. bake it with a crust round the edge of the dish, in a moderate oven for an hour

Indian Arrow Root Pudding

Mix two large spoonfuls of Indian arrow root with as much cold new milk as will make it into a smooth batter, moderately thick. Set a pint of milk on the fire and when it is scalding hot pour it gently to the batter, stirring it all the time to keep it smooth. Set this on the fire for a few minutes to thicken but do not let it boil stir it briskly as it will

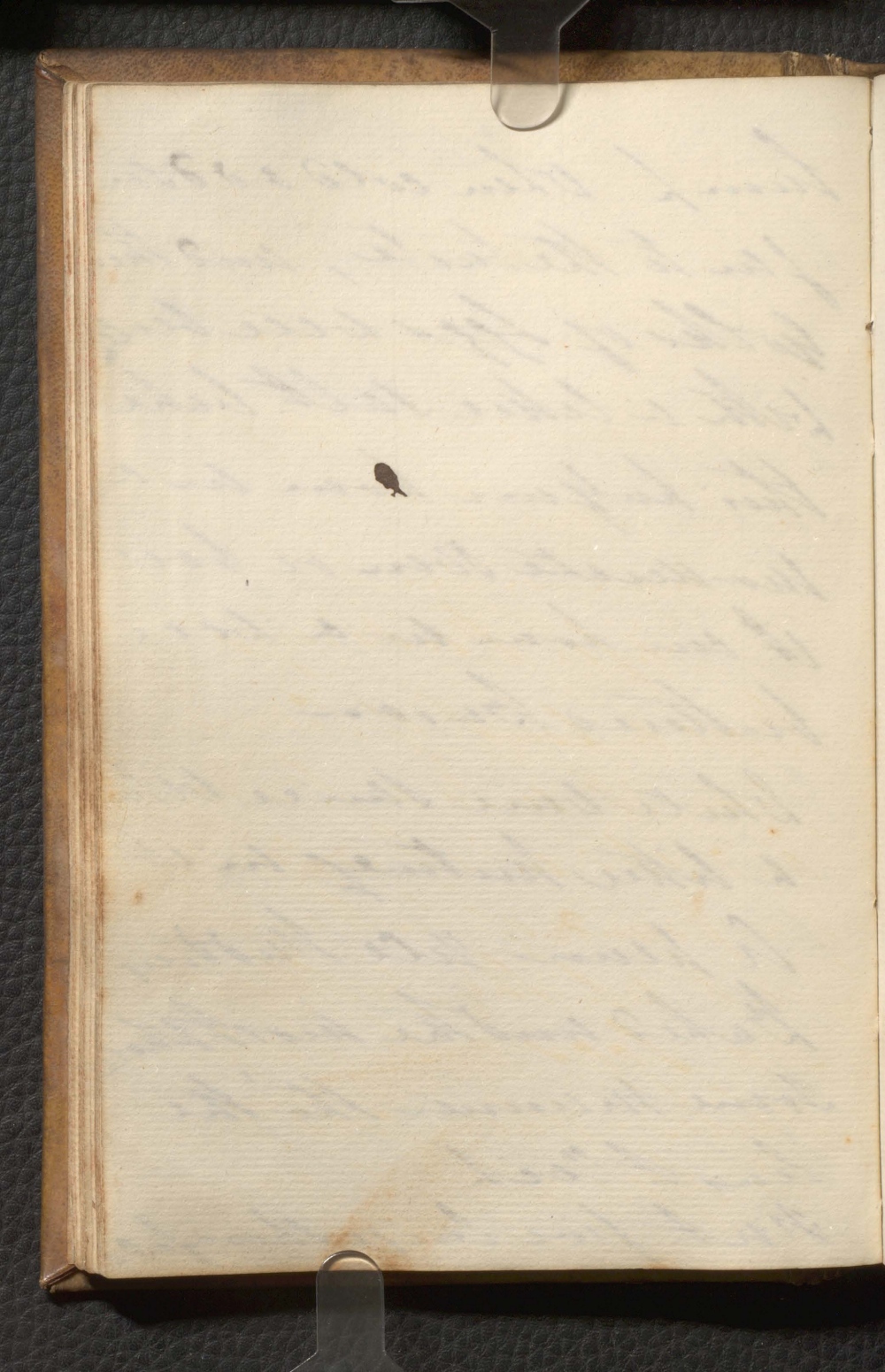
lemon juice. When cold add sufficient to the taste, and the yolks of Eggs well beaten with a little salt. bake this half an hour in a moderate oven or boil it an hour in a well buttered Basin

White wine sauce with a little nutmeg in it

A lemon Pile Pudding

Baked and the most Whole some manner tho' the less delicate

Put five large Sweet



of whole rice, boiled very
tender with a quart
of new milk, and bake it
an hour under half a
a moderate oven.

Lemon Pudding

Boil a pint of cream
from it into a bason
and stir in it a pound
of fresh butter, then
beat up the yolks of
six eggs with half the
whites. When cold put
the eggs into the cream
and butter with two

spoonfulls of the best flour and Lay on to your taste. beat all well together and bake them a light brown in small pattys. send them to Table with white wine sauce

Mrs John Harrison

Queen Cakes

Beat and sift half a pound of white sugar then take half a pound of butter and beat it to

having first washed all the
salt out of it, and put
your sugar to it; beat the
whites of four eggs to a
froth and mix them with
the sugar, and butter;
then beat the yolks and
put them to the pounded
almond white meats, and
beat it exceedingly well.
afterwards add half a
pound of fine flour well
dried, and let all be beaten
together for some time;

When it is ready for the
Oven add a small quan-
tity of Currants. Bake
them in small Dishes

Mrs Esther Harrison

Scotch bread

To 2 lb of flour, put 4 lb
of Butter melted, and two
lb of fine Lisbon Sugar,
make it into a paste and
set it before the fire until
for a short time, then
knead it well to the kitchen

you like, and cut it into small pieces, and bake it in a slow Oven, put Caraway Comfits at the top. — A little Brandy is a great addition.

Mrs Clough

Gooseberry

5 Yolks, and 3 Whites of Eggs, beat half an hour in a wooden bowl with a Spoon, 1 lb of Lump Sugar beat with the Eggs, 1 lb of Flour. bake them in pan lined on a tin,

Mind to cough at the top,
and stick with almonds,
the cough the cakes are
at the top the better.

Wm. Dawson

Genoa Cake

Take 6 lbs of odd pound
and a half of sugar, a
pound of butter, two pounds
of flour, a pack of Blan-
dy, a quarter of a pound
of candied Lemon, and
a heavy cup of yeast,
but all these ingredients

rode together for an hour,
then put in as much
flour as will make it
sufficiently thick to beat;
Cover it with flour and
let it stand all night;
the following day work
it together; butter your
hands and put it immedi-
ately into the oven. If
this receipt stood for several
months, and certainly is
better not taken for a week
or two after it is made.
The pounded mixed in

their weight, will be sufficient to feed two men, about the size of a shilling loaf of bread.

Mrs. J. Hanover

French Rolls.

Take two pounds of flour, a little salt, some good yeast, and three yolks of eggs; mix these into a light paste with new milk then throw it into small rolls, and put them upon a tin plate

and let it stand half an
hour before the fire to
rise, then bake them in
a quick oven, and when
enough wash them.

Perhaps there may be
rather too much yeast
but after the first
heat that may be
regulated. Mrs Clough

Soy Biscuits

Take four eggs, half a pound of sifted sugar, and twelve ounces of well dried flour; beat the eggs and sugar together a quarter of an hour, then mix the flour in, put it on a tin, and sift sugar over them, and bake them in a slow oven

Cake soft

Bing 8.4

Bing. No 3.

Bing No. 2

Red Wine Cellar

Bing No. 1. Hull Port

Cellar Book

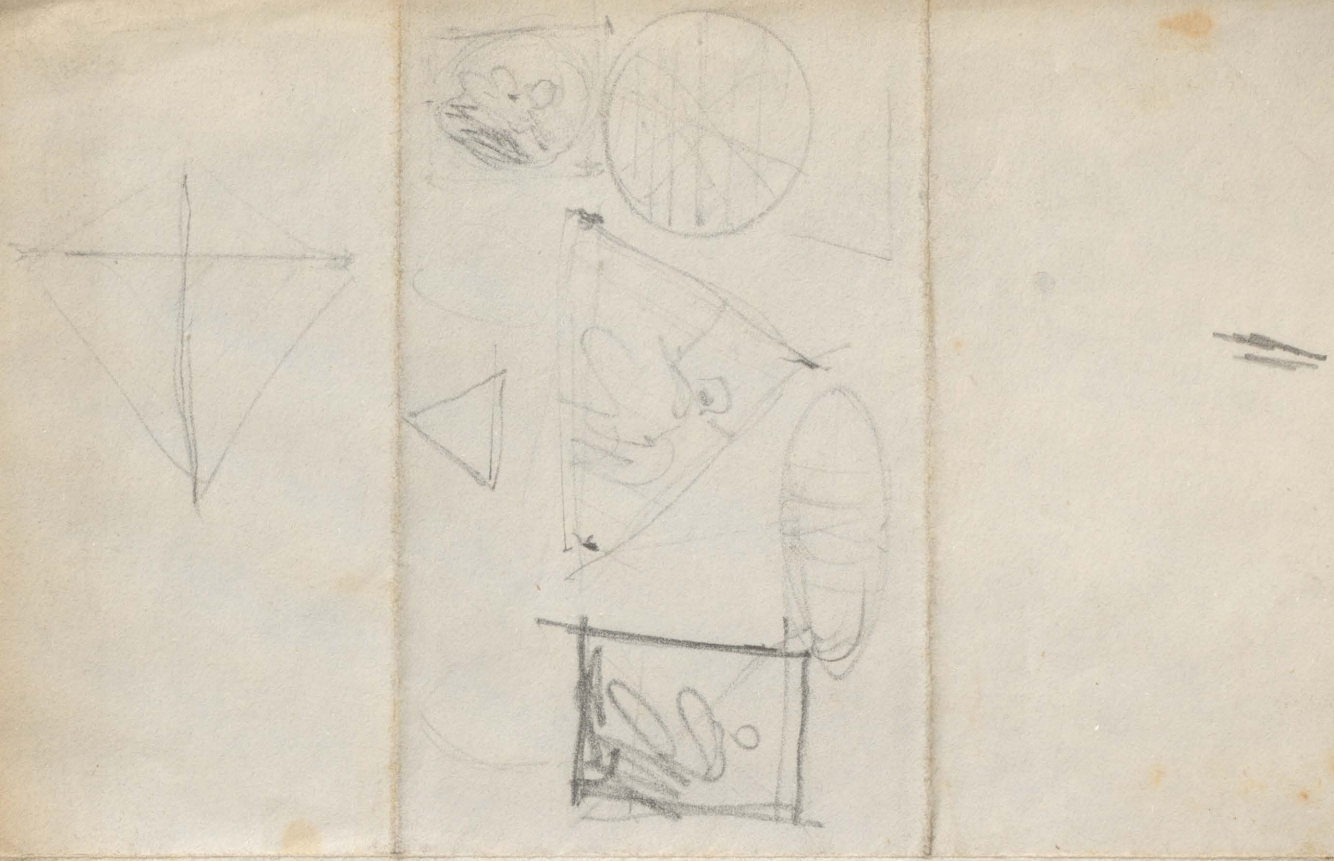
a/c 219

James Shaw Williamson

Stelton Hill

August 8. 1809

Monarchia de Lara



Salve for Burns & Scalds.

Salad oil 1 quart - Red Lead 1 pound, boil them a few minutes in an iron pot, stirring with an iron spoon. When cool add half a pound of bees way cut into slices, & half a pound of resin a little pounded; boil all together slowly a quarter of an hour -

Turn it out upon a dish or marble, stir it till cool enough for the hand to bear it, when it must be worked & pulled for two hours, keeping the hands moistened with a feather dipped in a little oil. — draw it into rolls, & let it cool. —

As soon as possible after the accident warm the roll by the fire, & spread it very thin on fine old linen. Cover the whole part burnt without bursting the blisters; & never take it off till well when it will peel off itself unless the running matter loosens it, in which case a fresh plaster must be applied — —

Wm Drake

To Gargle

A little Port wine a little Vinegar a leaf or two of Sage,

Potato Poultice

The Potatoes to be Steamed or Roasted when done to be Mashed very fine and put on the Throat warm. Mrs Cossley is sorry She cant find any other Recipe for it

Miss Wright

Sedwick

Lord Balls

1 pound cut in thin slices of white soap, 3 oz of Spermaceti, 1 oz of camphor, (dissolved in a little Brandy) 2 Table spoonfulls of sweet oil. Put all into a pan and set it in a pan of water on the fire, and let it remain for a five hours on the fire. It will be dissolved, then taken off let it stand to cool, beat it an hour, and then make it up into Balls.

Spirit of Curaçoan

6 Drachms Cinnamon in the stick, 10 pints of brandy 2 Drachms of Mace & the thinly pared rind of 20 Seville Oranges — infuse them in a Jar 8 days closely covered shaking it well once or twice a day then dissolve 6 lbs of Sugar in a quart of cold water mix this with the brandy when strained from the rinds, let these stand a fortnight occasionally shaking them at the first, after which filter thro' a blotting paper — The rinds of the oranges after being used may be boiled till tender & the juice of the oranges may be kept with sugar & allowing equal weight may be boiled 20 minutes & it makes an excellent marmalade

Ratafia of Black Currants

Black Currants 4 lbs Blk currant leaves 4 oz, Morella cherries 2 lbs Cloves 1 Drachm Brandy 10 Pints infuse for a month Sugar 10 lbs then strain & bottle it in Pints after filtering

Ratafia of Currants

Currants 5 lbs Brandy 5 Pints, Sugar 2 lbs Cinnamon 1 Drachm Cloves 1 Drachm infuse 15 days stir it every day, strain thro' a bag & filter it.

Noyau of White Currants

With the usual portion of Spirit & Sugar & bitter & sweet Almonds, is peculiarly nice made of British Gin or white Brandy. —

Sloe Brandy

excellent like Cherry Brandy

gozs of Sloes well pricked with a Pin, put in a Wine quart bottle of Brandy with 4 oz & ½ of powdered white sugar. Fill up with Brandy & cork it close. Shake the bottle frequently, & do not open it for at least 12 months, then strain the brandy from the Sloes & it will be fit for use, the longer kept the better. —

In the place where the Curaçoean is made, they put in a quantity of Canellaalba & not Mace. The Canella alba is the outside bark of the Cinnamon tree & has great heat in it & is sold at the Druggists but if pure should be ascertained. this gives the great artificial heat on the Palate. —

Ratafia of Oranges

The rinds of 6 oranges finely pared infused in 3 Pints of Brandy for 15 days 2 lbs of Sugar & one pint of water, melt the Sugar in the water add it when the Brandy is taken from the rinds. filter as above & bottle it in Pint Bottles. —

Orange Brandy

Pare & Seville Oranges very thin & steep the rinds in a Quart of good French brandy 6 days. Cinnamon 1 Drachm Shaking it each day, then take a Quart of water & 3/4 lb of loaf sugar, boil them till reduced to 3/4 of a Pint let it cool a little & let it stand a fortnight in a large bottle shaking it at first to mix well, filter it & bottle it in Pint bottles. The rinds may be used for common Marmalade as before named.

Mrs Smithson

With J. W. Lee