Mrs Wende
Carlton.

Rhubarb Jam.

To make this cheap, & good preserve for Families, take any quantity of Rhubarb you wish, Peel off the thin outside skin from each stalk, cut the stalks into pieces about ½ Inch long, & put them into a broad Tin or Copper Pan, with sufficient water for the pieces just to float in. Set the pan on the Fire, & boil untill the whole is reduced to a Pulp, stirring it well from the bottom with a long Spoon. When reduced to a pulp, take the pan from the Fire,

BRAWN,

Made and Sold by

JAMES GROVE,

COOK OF WORCESTER COLLEGE.

To make Pickle for Brawn.

TAKE a sufficient quantity of water, more than will be enough to cover your Brawn; add to every gallon of water two handfulls of whole malt, and salt enough to give it a strong relish. Let all boil together for an hour; then strain it into a clean vessel; when quite cold pour it off into another vessel, keeping back the white sediment; then put in your Brawn. Renew the same as often as is required, which will be about once in eight or ten days.

When the Brawn comes to hand, it should be washed in cold water, and dried well with a cloth, should it seem requisite; and likewise at the time of changing the pickle. If there is no pickle made at the time the Brawn arrives, put it in salt and water till it is ready.

If the above directions are properly attended to, Brawn will keep good the whole season; if *neglected*, it will in a few days be spoiled.

☞ MAKE PLENTY OF PICKLE.

Directions for washing
Pearl Satins
Cover a bottle or jar with
calico; roll the wash upon
it & then boil sufficient
over it, boil it once or twice
in soap & water & once in
plain water dip it into starch
which should be made
in water dry take it off & iron
it between cloths.

to come from ye Coller easily, yn untie it & take it out of ye Cloth, yn sew a finish peice of old Cloth round it, just so tight as to slip it down when wanted & tie it at each end. yn put it into ye Pickle. which must be made ye night before, yt it may be cold, & settled. It's being ~~put~~ sewd in a Cloth is to prevent ye Role from rater opening, which if long kept is apt to do.

The Pickle for ye above, & ye Best for winter Brawn.

Make your Water pretty Salt, put in some races of Ginger (according to ye Size of ye Coller) bruised, 3 or 4 races is enough for ye Head) a little salt peter, & a moderate handfull of wheat bran, (3 ~~large~~ large handfuls for winter Brawn if a large Coller) boile ys a quarter of an hour, yn strain it into a panshon, & when cold pour it carefully from ye dregs into ye Pot you keep ye Coller in. when ye Pickle begins to have a kind of skin over, give it a good boile, skim it well & when cold ~~pour~~ it to ye Coller again, haveing first rinced ye Coller (in ye Cloth) in a little cold Salt & Water, & scalbed ye Pot. but when it skins again make a fresh pickle for it. & it will keep a long time good. ye Ginger must be picked from ye Bran, rinced clean from it, in water & put in ye Pot with ye Coller. ye Salt Petre, clears ye Lantern, & gives ye Meat a very pritty cast of Redness, which both my Mothers Brawn, & ours have been admired for. a very little of ys salt is soficient.

The remaindur of ye Collerd Calves Head. Speak for ye Head to be cut off large.

If any other Receipt is wanted yt Mrs C: has, they are much at Mrs Wards service. either in Cookery, Preserves, or Made Wines.

I had forgot ye direction for washing Chinces &c: but will send it in our next

Pineapple Wine

Rub ye Fruit with a course Cloth to take off ye ded Blossoms yt looks brown at ye point of ye nobs: yn grate ym on a very course grathe, this should be don as quick as possible yt ye fine flavour of ye Fruit may not flaten, yn put it into a well glazed Earthen Pot, & for each Pint of Graded Fruite, put a Wine pint of Spring Water, yn cover ye Pot very close yt no steame can get out, & lay a weight upon it to keep it down, & also yt ye Pot may star firm & steddy when set in a Pan of Water & hang it over ye Fire to Boile, & ye top of ye Pot must be so much above ye Water as no Water can get into it when it boiles fast. When it has boiled an hour take ye Pot out, wipe it dry, & yn pour ye Contence into a hair Sive with a strong Cloth in it, when ye Liquer is run out squese ye Fruit in ye cloth as hard as you can, yn give ye Liquer a stur round & let it stand covered for an hour or two, yn pour ye clear off & cover it close, yn measure as much spring Water as will make (with what ye Fruit was brild in) a Gallon for each pint of of ye Fruit, put to yt Water ~~ye~~ 2 pounds & ½ of good Lump Sugar for each Gallon of Water ~~ye~~ when ye Sugar is melted put to it ye Fruit yt was squeased, & ye sediment yt was left in ye pot when you clear'd off ye other, yn set it ~~on~~ on ye Fire & boile it a ¼ of an hour, yn run it throug ye Sive & Cloth as ye other, yn put it all into a very clean Cask & when of a proper warmth, work it with good Ale yest yt has stud all night for ye Liquer to settle from it, 3 full Spoonfuls of lite yest will do for a 4 or 5 Gallon Cask, stur it well into ye Liquer, yn put on ye Bung, & beat it well in, once a day for 4 days, always mind to put ye Bung close on again, yn put to it a Pint of Brandy for each Gallon of wine, & if yt dont fill ye Cask drop in some clean, dry, Pebble Stones to make it full, yn knock down ye Bung very close & Clay it over, ye Cask must be set to Slope a little Backwards, & when it has stud 5 weeks Bottle it if perfectly fine, but if not, Rack it off into a rather less Cask yt is perfectly clean & dry, if yt Cask be not quite full, make it so as ye other, with Pebbles. yn knock down ye Bung and Clay it, & in a fortnight or 3 weeks it will be quite fine. — The Fruit should be ripe as for eating.

N: B: If ye pareings of any Pine-Apples you eat be choped into little peaces & boiled in Spring Water, & ye Sauce pan cover'd, & when ye taist of ye Fruit is boiled out, strain ye Water through a cloth & put it into a Jar not, cover it close & set it in a cool place, they should be boiled as fresh as they can, & ye Fruit ~~should~~ shoued have ye ded Blossom wiped off before it be cut, or they give rather a disagreable flavour to ye Liquer. All ye pareings you have before you make ye Wine, boile as above, & in ye same Water, but if wanted, add a little fresh Water to it. & if you doubt its keepind to be quite good put a ¼ of a pd of Sugar to all ye strained Water, let it boile, skim it clean, & when ye Jar is clean washed & wiped dry, put it in agane & cover it as before, & when you make ye Wine, you measure yt Water, & add as much fresh as makes ye proper quantity for boiling ye Fruit in, tho yt is not near so high & fine flavored as ye Grated Fruit, it makes a good addition to ye taist of it, whear a person can not spare 3 or 4 Pines for yt use.

ye Cork whear ye Cock goes in ~~w~~ must be Rosin'd over, & when Taped ye Rosin must first be scraped off, & yn all ye powder of it wiped clean off: As a new Cask imbibes a good deal of ye strength of ye first Liquer yt is put into it, if I cannot get a propper sized Brandy Cask, or any sort of white wine, I have Ale put into ym before used, but what ever has been in ym they must be ~~very~~ scalded & very clean washed & perfectly dry before used. It is a very fine Wine, I once made it of some Pines yt ye Lade Charles Turner supplied me with.

To Preserve Pineapple.

Slave ye Fruit^s as fresh got as you can, rub ye red Blossom off with a Cloth, y^n cut a thin slice from ye top & bottom, y^n cut ye remaindure in slices about three quarters of an inch thick, y^n pare y^m just to take off ye nobs & all ye yellow part, & as they are par'd lay ye slices in a Bason, or deepish dish, y^t you have taken ye weight on, when sliced weigh it, y^n deduct ye weight of ye Dish, & for each p^d of Fruit have three quarters of a p^d of double refined Sugar, beat & sifted sprinkle y^t amongst ye layers, but have enough to cover it well at ye top, y^n cover ye Dish close & set it by till next morning. y^n for every ¾ of a p^d of Sugar take ½ a pint of Spring Water to boile ye pareings in, cover ye sauce Pan close, & when ye goodness is boil'd out strain ye liquer through a bit of fine old cloth, cover it, & ye next day when you have put ye Fruit & sugar into ye preserving Pan, rince ye Dish from sugar with y^t Water & put it to ye Fruit. y^n set it over a slowish Fire & stir it gently till ye Sugar be all melted, y^n let it just boile, & take it of & skim it clean, y^n put it into ye Dish or Bason again, cover it close, scald it, (but dont let it boile) for 3 days successively, & always cover it close, it must scald till ye slices are warm through & when any skim rises take it clean off, ye 4th day let it boile gently till ye Syrup be a proper thickness, which will very shortly heat ye Slices & clear y^m, if any skim take it clean off, y^n put it into pots, cover y^m ~~with cover y~~ loosely with cap paper to keep out dust, & will soke up ye waterey steam; & when quite cold, Paper it as other sweet meats.

N: B Leting ye slices stand coverd with Sugar a night, I think both prevents so much of ye Juice of ye Fruit from coming out, & also makes it eat firmer what I have don, eat firm, but not hard. If more Sugar be used, more weight must be alow'd for addicional Skim.

Preserved Melon.

Take a Melon fresh got, & ripe as for eating, cut a pareing off at top, y^n slice it near an inch thick, & when sliced take from y^m all y^e in meat, laying y^m on another Dish, y^n pare y^m thin, only just to take off ye green or yello part, ye Cantilope Mellon for y^t use I prefer as ye meat of y^t is ye thickest & firmest of any sort I know, as ye round Slices are par'd lay y^m as close as you can in a Bason y^t has been weig'd, y^n take ye weight of ye Fruit in powdered & sifted sugar, put a fourth part of ye Sugar by its self, ye other sprinkle amongst ye Fruit laying it well coverd with Sugar at ye Top. ye next morning put it into ye Preserving Pan & for every p^d of Sugar now used put in ½ a pint of Water part of which must be Ginger Water y^t is strained through som old fine cloth, a Spoonfull or two of ye perhaps will do to rather warm it, & give it a taste but if you have a bit of Scarlet Pod of ye Pickling sort of Capsicum, it is better than Ginger. y^t you first boile in a little of ye Water & y^n put ye bit of Pod to ye Melon, & let it remain with it. y^n

do it as directed for ye Pine, only on ye 4th day, drain ye Fruit from ye Syrup, & put to it ye Sugar you kept out, let it just boile & skim it clean, yn put in ye Fruit, & let it boile gently till ye Slices be hot through, yn put it into pots & covery m loosely with Cap-Paper, &c:

A Christmas Melon.

Chuse a late growing Melon, & when it is ~~turning to ripeness~~ at its ful groth, & rather turning to ripeness, strip ye Plant of its Leaves in heat of ye day to let ye Sun dry ye Stalks, yn pul ye Plant up by ye Roots, yn hang it up in a green House, or some such well exposed place to dry more thoroughly, when no outwars moisture ~~is either~~ is either on ye Fruit or Stalk, put it into an Earthen Pot to lay in clean, dry, Callis Sand & be well covered with it, ove ys tie a strong Paper, or something yt will entirely kep out ye cold Winter Air till xmas, it must be set in a cool, dry place, but not on a Brick, or Stone Flore. when you would have it at Table, pour ye Sand very carefully from it, not to have ye Fruit, stalk, or Root ingured, yn put ye root & stalk, through ye hole at ye bottom of a Gardin Pot, yn make a deep hole in a Horse dunghil, ye Root & Stalk must first be put down in a smaller hole, & yn made of a proper width for ye bottom of ye Pot to rest on ye Manure, yn cover ys Pot with a nothe Gardin Pot, & lay a flat Oyster shel over ye hole to prevent any bits of Dung droping in to ye Melon, yn put warm Dung & wet Litter close round & over these Pots, let it remain in ys situation 24 or 26 hours, according to its degree of ripeness when put in, but let it be taken out time enough to be quite cold befor it is served up. & ye stalk must be cut off only just before it is dished.

I presented a Friend with ye only one I ever thus did, thy had company to Dine with ym, & was told it was good, & liked by ye eaters, tho not so high flavered as in ye proper season.

A Pine-Apple ~~yt was sent us~~ ~~from~~ with ye Crown on was sent us from a distant place, & rather late in ye year for yt Fruit, it wanted much of being ripe, yt no part of it was eatable, about ½ of it from ye top was yellowish, ye lower part quite green, I kept on ye Crown, & treated it in ye

same way as ye above Melon, at ye latter end of November I put it into a deep Earth=
=en Pot, covered it close & had it buryed in ye Dunghill for 36 or 38 hours, & had it
sent to Table with ye Crown on ye Leaves of which was a dedish brown coular & shri=
=vell'd at ye points otherwise stiff & firm, ye upper½ of ye Pine was ripe, ye taste was
good, tho rather flatish, it was not so juicy as a proper ripend Fruit, & wanted
its crispness in eating, tho it wasnot to call soft. From ye experiance of this I
fancyed yt a late Pine, yt was some degrees riper than mine, might be kept, & be
very good (with this treatment) in Nove^r. or De^br. but ye Crown must be on. & I
should keep ye Pine but 24 or 25 hours in ye Dunghill. lay it to cool, but not where
it con freeze, before it be served up.

Xmas Peas.

Get from your last Crop in Autumn on a very dry day som Hotspur Peas
yt are neither too old, nor yet too Young, mind yt none of their skins are
brok in Shelling, & leve out ye small Young ones, when they are all Shell'd
spred ym on a Sheet on a flore to ye North, & if a dry Air, (& no frost) open a
window. ye next morning give ym again a light role about with your Hand not to
bruse ym but to have ym spred thinly about, ys is to dry ye outward moisture of ye
peas with Air but not Sun, yn put ym into large Quart Bottles with wide mouths, ye are perfectly
clean & dry, yn cork ym close & rosin ym over, & set ym on a Wooden Shelf in a cole
place till wanted. Boil ym with a little bunch of mint, Salt in ye Water, & with yt
a good½ Teaspoonful of Pot-Ashes, it gives ym a fine grean colour. in their
natural season, we put in for a Peck of Peas (except for very young ones) an up=
=heaped Tea Spoonful of those Ashes, as more water is required to boil a Peck of
Peas, yn what fills a Bottle. This way of keeping I have not yet tried, but if it
answers is less trouble than ye following. knock ye bottom of ye Bottles upon your
Hnea to shake ye Peas down & make ym lay close, they must be filed as full as they
can, not to have ye Cork tutch ym. Before you Bottle ym shake ym gently in a
Cullander to take from ym ye little stalks yt they grow to ye Swad by, & broke
of in their drying.

Another way to keep Peas.

Get ye Hotspur Peas as above directed, & do ym in every respect exactly ye same,
only when Bottled, put ye Bung Cork but loosel in, yn set ym in a pan of Water with
a little Hay or Straw at ye bottom of it, ye Water must be only about½ an inch up ye
necks of ym, lay a weicht on each Bottle to keep it firm, as soon as you think ye Peas
are warmed in ye middle of ye Bottle, take ym out, pul out ye Cork, & wipe dry ye inside
of ye Neck above ye Peas, for they will have settled a little, tho if well filed, not quite
to ye bottom of ye Neck. yn put ye Cork close down, & Rosin ym over, yn set ym in a
cool place as ye other, & boile ym in ye same way, but ye Cooke will observe they
will not take quite so long in boiling, as ye others.
This way I have try'd, & in December & ye begining of March, they both looked &
eat very well, tho if ye other way will keep ym as well, I shal prefer it, I purpose
trying it ys Year. I think ye Taist of these Peas preferable to what is grown in

Hot-Beds.

TORQUAY.

In this highly-beautiful and fashionable Watering-place, Suites of Apartments, (or the entire House), can be procured by the Nobility, Gentry, and Families of distinction visiting it, at No. 9, Higher Terrace, and which will be found replete with every comfort.

It has a south-western aspect, is completely sheltered from the north and east winds, and commands a magnificent view of the Town, and the far-famed Torbay.

The House consists of Spacious Drawing and Dining Rooms, Breakfast Room, Housekeeper's Room, Servants' Hall, Ten Bed Rooms, and Dressing Rooms.

For Terms, apply to Mrs. Shapley, No. 9, Higher Terrace, Torquay, Devon.

Pudding

To 5 oz. grated bread 1¼ pint of cold milk to stand an hour 3 eggs ½ oz of Clarified butter 3 oz of Sugar the grated rind of a lemon with its juice to be added only just before putting the pudding in the oven – Bake 1 hour. – Mrs W. Peefect

3

For the GENERAL EVENING POST.

Method of preſerving Fruit of different kinds in a freſh ſtate, about twelve months, for which a premium of Ten Guineas was lately given by the Dublin Society to Signior IGNACIO BRONSEGNA:

IT is neceſſary to pull the fruit two or three days before you begin the proceſs.

Take care not to bruiſe the fruit, and to pull them before they are quite ripe.

Spread them on a table, over a little clean ſtraw to dry them; this is beſt done on a parlour floor, leaving the windows open to admit freſh air, ſo that all moiſture on the ſkin of the fruit be perfectly dried away.

Pears and apples take three days—ſtrawberries only twenty-four hours—theſe latter ſhould be taken up on a ſilver three-pron[illegible] and the ſtalk cut off without touching [illegible] the leaſt pre[illegible] cauſe them to rot [illegible] the largeſt and faireſt fruit: This is [illegible] tender and difficult fruit to preſerve; but if [illegible] with attention, will keep ſix months: There muſt not be more than one pound in one jar.

Chooſe a common earthen jar with a ſtopper of the ſame which will fit cloſe.

The pears and apples then ſorted as before muſt be wrapped up ſeparately in ſoft wrapping paper, and twiſt it cloſely about the fruit; then lay clean ſtraw at the bottom, and a layer of fruit; then a layer of ſtraw, and ſo on till your veſſel is full! but you muſt not put more than a dozen in each jar; if more, their weight will bruiſe thoſe at the bottom.

Peaches and apricots are beſt ſtored up wrapped each in ſoft paper and fine ſhred paper between the fruit and alſo the layers. Grapes muſt be ſtored in the jar with fine ſhred paper, which will keep one from touching the other as much as poſſible. Five or ſix bunches are the moſt which ſhould be put into one jar; if they are large, not ſo many; for it is to be underſtood, that whenever you open a jar, you muſt uſe that day all the fruit that are in it.

Strawberries as well as peaches ſhould have fine ſhred paper under and between them in the place of ſtraw, which is only to be uſed for apples and pears—Put in the ſtrawberries, and the paper layer by layer, when the jar is full, put on the ſtopper, and have it well [illegible]uted round, ſo as perfectly to keep out the air—A compoſition of roſin or grafting wax is beſt: Let none of it get within ſide the jar, which is to be placed in a temperate cellar, but be ſure to finiſh your proceſs in the laſt quarter of the moon.

Do not preſs the fruit, as any juice running out would ſpoil all below.

being able to give any relief to the ſailor. The other three with difficulty ſaved their lives. The veſſel, by the violence of the waves, was ſoon after daſhed to pieces, where all the cargo, except three puncheons of rum, was loſt.

A letter from Philadelphia, dated Aug. 5, ſays, that in the memory of the oldeſt man among them, a more plentiful year has not been known than the preſent. Neither mildew nor fly had affected the wheat; the grain was heavy and full, and in large quantities. The other grains were likewiſe plentiful, and of an excellent quality.

A letter from a gentleman at New-York ſays, "The conſtitution is now in full operation. The Preſident ſhines in every thing, and his great and good example will have an happy influence. His acknowledgements of the Creator on every occaſion do him honour, and add an amazing [illegible] to his character, while the uniform tenor [illegible] ſhews they are not [illegible] tendered [illegible] *ſtandum*, but flow [illegible] almoſt overwhelmed (to uſe his own phraſe) with a ſenſe of the divine munificence. His deportment is mild, courteous, and humble, and yet there is a dignity about him that inſpires reverential awe."

A Court of Aldermen yeſterday was held at Guildhall, the Lord Mayor, Lord Mayor elect, Mr. Recorder, and twelve Aldermen were preſent. Six brokers were ſworn, and five allowed.

The aſſize of bread was ordered to be continued.

The Court gave the Rev. Mr. Diſturnel (Chaplain to the Right Hon. the Lord Mayor) thanks for his excellent ſermon preached before them at St. Lawrence's Church, in King-ſtreet, on the 29th of September laſt.

Miss Brunton's Child of Nature has been, in the eye of every judging obſerver, the moſt accompliſhed of her portraits. Leſs daſhing and flowery than in her tragic heroines, ſhe ſeizes in this delineation of tenderneſs and ſimplicity ſo forcibly on the heart, that though the piece itſelf is little more than a trifle, ſhe gives it the moſt valuable intereſt. Let every one of our performers learn from this, how much more efficacious it is to ſpeak one ſentence in a tone of plain, unadulterated nature, than to rave and rant through pages of fuſtian. If another inſtance were wanting, let the aſcendancy acquired by Mr. Whitfield in the little part of the Engliſh ſoldier, over the more roaring actors in the ſcene, confirm the truth.

Laſt Wedneſday the remains of the wretched Maupeau were interred in the grave long dug for that [illegible] Brighton church-yard, and with leſs ſhew than [illegible] obſerved here at the funeral of the meaneſt peaſant—not a hat-band nor glove was given on the occaſion, which, con-

Devonshire Junket.

Put a Pint of new Milk into a small Saucepan, which put upon the Stove until it is just warm adding a little sifted white Sugar first — then put two tea spoonfuls of Rennet (which you will get at the Butchers) & 1/2 a Wineglass of brandy, or a glass of Sherry — which ever is preferred. When sent to table, add some Devonshire or Scalde Cream a little grated Nutmeg & a little sifted sugar, on the top.

Put into the Paste before it is boil'd as much allum as will lie on a Shilling —

If what is intended to be varnish'd is cover'd with paper it must have two coats of Isinglass first – the Isinglass strain'd through fine linnen & not thick (so thick that when cold it will be like Jelly in the Cup) the paper must have two coats of Isinglass before it is painted with water colors or they will run. —

Lay on the varnish very thin – one coat a day, till it has received a sufficient body perhaps ten or twelve coats – then let the work remain three weeks or a Month where the air can get at it. — Afterwards polish it with whitening & water & a fine flannel till it has a fine surface, then rub it well (not laying on hard) with fine flour oil & soft silk till it receives as fine a polish as you wish —

If any accident happens to crack the Varnish give another coat & wait three weeks polish again. —

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another method

Prepare some strong isinglass — Set the board for the table before the fire & damp one side of the vellum paper with a wet towel preparing it first nearly ye size of the table — Brush over the ~~wood~~ work with the isinglass & again set it before the fire — when dry brush it a second time & have ready your damp'd paper to put on immediately set it before the fire when dry take off ye edges with pumice stone & repeat the same process of brushing over twice with isinglass & damp paper. After this — Afterwards prepare ye paper with pumice stone — then put into a

thick muslin or rag - pounce - fine it properly with this.
after you have painted it I believe you must wash it all
over twice with thin starch before you put on any
varnish

To make light paste

Take a piece of butter about the size of an Egg put it in a pint of milk & set it on the fire till it is new milk warm then put to it two spoonfuls of very good yeast, mix them together, then take a pound of flour & make it into paste it requires rather a quick oven

wrote into the new Book

Wm Ward

If it should be necessary to apply a poultice let it be made with Poppy head shred boild to a pulp and a little oil mixed with as much white bread as will give it consistance

Dr Chorley

Mrs Whites Receipt for making Elder Wine or English Port

To every five Gallons of Raison Wine a Gallon of Elder juice & one Quart of ye juice of ~~Slow~~ Sloes put it into ye Barel with ye Raison Wine which I make when ye new fruit comes over & add the Elder & Sloes in Autumn when the Berrys are ripe—

I draw the juice from ye Elder & Sloes by putting them into a Pitcher & seting them in a pan of water over the fire till they are fit to yeild their Liquor, strain it & add to every Quart ~~half~~ of juice half a pound of sugar Boile it over a slow fire & when cold put it to the raisons Wine as above— when it has stood three Months to 15 Gallons I add one pint of Brandy

[illegible] receipt has fallen into my hands

Mr. Warde

Spurrier Gate

York

will transcribe the recipt for the blue dye she has been

so long in procuring for you

Two oz of oil of Vitriol half a drachm of Indigo

finely powder'd. shake the bottle every day for nine or

ten days when it will be fit for use. the dye must be lowered

with warm water otherwise it will burn whatever is put into it.

Mrs

near

Vol 2