Mrs Williamson

To make Orange Marmalade

Pare very thin one dozen of Seville Oranges, boil them till quite tender, then take their weight in Loaf Sugar, slice them very thin and take all the Pippins & Seeds out, add the juice of two Lemons, then let them simmer and not boil after they begin to change their paleness.

Mrs Williamson

Raisin Wine.

Boil the Water the night before so as to let it be quite cold, to every gallon of Water add eight pounds of Raisins, either Malaga Belvidere or Smyrna, take the stalks out and put the fruit into the Cask first, which must be sufficiently large to allow of the Wine being exceedingly well stirred with a strong stick twice a day for three weeks at least, and when it has done hissing close it up, let it stand 9 or 8 Months or as long as you like before it is bottled. Boil an ounce of Hops in about twenty gallons of Water, no occasion to let the water boil more than four or five Minutes. The Cask must not be full with fruit and all, as in

stirring it takes a great deal of room.
and all the fruit will rise to the top,
which keeps and mellows the Wine.
No occasion to be very nice about picking
the fruit only take out the large stalks.
Add the Juice and Rind of six Seville
Oranges if approved.

Shrimp Catchup

Two quarts of Shrimps, pounded in the Shells put on them two quarts of sweet Cyder, & one pound & half of Anchovies, boil it till near half is wasted, then strain it, add a quarter of an ounce of mace, white pepper, & a few Cloves, boil it again to draw out the virtue of the Spices, bottle it with spice cork & leather it for fear of dis.

A Receipt for making Yeast. — From the York Paper.

Mix two Quarts of Soft water with Wheat flour to the Consistence of thick Gruel or Soft hasty Pudding boil it gently for half an Hour and when almost cold stir into it half a Pound of Coarse Sugar, & four Spoonfuls of good Yeast. — Put it into a large Jug or Earthen Vessel, with a narrow Top, and place it before the Fire so that it may by a Moderate heat ferment. — The Fermentation will throw up a thin Liquor, which pour off, and throw away. The remainder keep for use in a cool place in a Bottle or Jug tied over. — The same Quantity as of common Yeast will suffice to Bake or Brew with. — Four Spoonfuls of this will make a fresh Quantity as before. —

To Make Yeast

Boil Potatoes of the mealy sort till they are soft
Skin them, & bruise them ~~them~~ in a Cullender.
put as much ~~water~~ as will make them the
Conciseness of Common yeast, add to every pound
of potatoes when boiled, 2 oz: of Coarse sugar ~~&~~
~~[illegible]~~, & while just warm, stir in two spoonfulls
of good yeast, keep it warm till it has done
fermenting, in 24 hours it is fit for use —
when it is used put rather more of this, than
you would of the Common beer yeast,
& let the bread rise and houre before it is baked

When the ~~yeast~~ Potato yeast growes weak what
it will do by keeping, add some more good
yeast to the remainder,

Pickle for one Ham

A pound of Salt, a pound of Coarse Sugar, 3 ounce of Salt Petre, 2 ounce of Bay Salt, let all these be beat fine & boil'd in quart of old Ale, or strong Beer, (the older the better) the Ham must be very well rubed with this Pickle twice a day for a fortnight an Hour each time — then smoked

To make Apple Jelly

pare a dozen of good tart apples; take a pint of water; cut the apples in very small bits, & throw them into the water as you cut them, to preserve their colour; let them boil untill the whole substance is out of them, and the water half wasted; then put it into a hair-seace; let them stand untill all the water is drain'd from them. To every mutchkin of the liquor take a pound of fine sugar; cast the white of an egg or two, & put in amongst the sugar & liquor; put them on the fire; & keep them stirring untill the sugar is melted; when it boils a while; take off the scum, and put in the juice of a lemon or two, as you like it of tartness. you may boil in a piece of the rhind along with them; let it boil untill it jellies, which you will know by putting a little of it on a saucer to cool; take all the scum clean off, and take out the lemon. So pot it up

Chip and Jelly of Apples.

prepare the Apples in the same way as in the foregoing receipt for the jelly; pare the apples; cut them in slices, & then cut the slices; into long chips (as you do the chip marmalade;) put

them amongst cold water. you may weigh two pounds of apples before you pare them. To each chopin of juice allow two pounds of fine sugar, and a pound & a half for the two pounds of chips; put on all the sugar and juice; clarify it with Eggs as you do the Jelly; when the syrup is well scummed squeeze in the juice of three Lemons, put in it some of the parings of the Lemons; drain the water from the chips; and put them into the syrup; they must boil on a quick fire; let them boil untill the chips are quite transparent. you must be sure that they are very firm Apples. The true leadington answers very well, or the pippins. this is a very pretty preserve, either in glasses or fine tarts. —

warm bottle it and
cork it close. It
will be fit for use
in twenty four
hours. One pint
of this yeast will
make 18 lbs of
bread

Domestic yeast

Boil one pound of good flour, a quarter of a pound of brown sugar, and a little salt in two gallons of water for one hour. When milk

Horehound Beer

Take a large handful of Horehound, boil it 20 Min: in 3 qts Water - strain it, & add to the liquor 1 1/4 lbs Moist Sugar boil it 20 Min: longer, & put in a few a few cloves, & a desert spoonful Ginger pour the liquor upon them let it stand till milk warm, then add a wineglassful of fresh yeast & when it has worked thoroughly, put it into a Stone bottle or cask. It is fit for immediate use, & is a fine tonic, but not astringent; it has proved very useful in consumptive cases, or where there is great debility with loss of appetite.

Carrot Pudding

1 ℔ of Carrot grated, the apertures of the grater being better than one eight of an Inch, or otherwise the carrot would not pass thro': To this ℔ of carrot, 1 ℔ of wheaten flour is added, 1 ℔ of suet, & 1 ℔ of Currants. These ingredients are all mixed together & put in a basin, & then enclosed in a cloth & boiled the same as Plum Pudding When so boiled & brought to table a little butter sauce is used - but no sweetening is required - Miss S. Warde

To preserve Eggs in Lime Water.

They are best done in March or April. – Put 1 lb. of Lime into a Tub, & pour upon it 1 Gallon of boiling water, stir it two or three times a day for 2 days. then put your Eggs into a large Jar & pour the Lime water upon them.

Rice Balls –

Crea the Rice and sweeten it with a little sugar, add some cinnamon or nutmeg and a very small bit of butter, then rub them over with Egg and dredge a little flour to make them firm. Fry them & serve quite hot –

Biscuits for Tablets

½ ℔ 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 bake them on tins on a slow oven and when done put them before the fire for a quarter of an hour to crisp. but in shapes before baking

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. Fry them a light brown a rich gravy in the dish cut the eggs lengthways and place them the cut side upwards –

It is an improvement to put Veal or Chicken & Ham in the Forcemeat in short Kitchen preparation instead of Forcemeat

Brandy Cream

Half a pint of rich cream, a Table spoonful of Lemon juice a small teacupful of Brandy with sugar to your taste. Whisk this till it thickens, not froths, & pour it into a glass Dish

Swiss Cream

Pare the greatest rind of a large Lemon & to pounded loaf sugar boil in a pint of cream: squeze the juice of the lemon above Tablespoonful of flour work it together gradually add to it the boiling cream & heat it all over the fire: pour it into a bason & when nearly cold (stirring it frequently till then) pour it into a glass Dish upon 6 or 8 Macaroons.

Spanish Butter. Miss Molyneux

Dissolve one oz. of Isinglass in a little water, one pint of cream, six yolks of eggs a few bitter and sweet almonds pounded and sugar to your taste. Set altogether over the fire but do not let it boil. Strain it through a hair sieve, and when sufficiently cool put it into moulds.

Arrow Root Blanc Mange. Miss Lomax

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 Arrow Root, and pour it into the hot milk and stir it without ceasing until it has boiled 2 or 3 minutes. Flavor it with any thing you likes as almonds &c. It must remain in the mould a day before it is turned out.

Rabbit Soup
Goose
Wafer Pudding

Shoulder
Pickled

Stewed
Pigeons
Ripolees

Partridges
Saddle of Mutton
Fish

Agnes Mulligatawny Soup

veal ~~Steaks~~ or bones of Mutton
set on with a very large Onions
6 Cloves some white pepper lemon
& salt with a little of Rice when
veal stewed take out the bones
& rub thro a ~~large~~ coarse sieve
first, & then thro a fine one
to make it quite smooth. then
add a desert spoonful of lemon
put a bit of butter the size
~~& a desert spoonful of lemon~~
of a walnut in a copper stew pan
& dredge it well with flour & stir
it well, then put your steaks to, by
degrees, that it may not be lumpy
then ~~let it boil~~ ~~put~~ a good ~~tea~~
cup full of cream & let it simmer
about 20 minutes but not boil
The chicken must be cut up &
heated in the soup
This receipt is for about 2 Quarts
of soup —

To broil Fowls Agnes

half roast them then cut them up the back but be careful not to injure the breast rub with pepper salt & a little Cayenne broil them before on a gridiron but not brown them should the breast not be quite enough done put it before the fire a few minutes then dish up with good gravy & mushrooms poured over them

must be served up in a separate dish

Mullicatawny Soup Quisbro

Put up and blanch two Chickens, wash them in cold water skin them, & cut them in small pieces. Then take a pint of good beef or veal stock put the legs (not the thighs) and necks of the Chickens into it with a table spoonful of Curry Powder & when it has boiled about half an hour add a quart more stock, - Then take a doz. Onions cut them in slices & fry them brown, in a ¼ ℔ of fresh butter, put them into the stock and let them boil there half an hour longer Run the whole thro' a sieve take out the bones and make the soup of a proper thickness with flour and water Then put in the pieces of Chicken & let them boil till tender season with salt & lemon juice & serve up hot in a Tureen To make the Chicken properly tender the boiling must be rather more ℔

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White fricassee veal or fowl

Boil a little Water & Onion, cut the veal in thin ~~pieces~~ slices put it into the pan with butter & flour rolled up to the size of an egg; season it with Salt and let it be heated thro' put in the yolk of an egg mixed with a little Cream, shake it over a slow fire till it thickens, but do not let it boil add a little Juice Lemon

Fricassee Cod Sounds

Mix a little broth & Cream in a stew pan, thicken it with a little flour & butter, season with a very little Onion Nutmeg & parsley shred small — boil the Cod Sounds tender & in them; dry them well upon a Cloth them into the Sauce & heat them together little Lemon peel after they are taken

The same Sauce is good to fricassee Chickens

To keep Fish for Marley

When you wish to set fish to keep two or three days, put it into cold water & the moment it begins to boil take it out & keep it on a dish in a cool place

Flemish Soup

Slice 6 Onions, cut three heads of Celery into small pieces, and shorter about 12 potatoes; put about 2 Oz. of butter into a stew pan with a little Stock, set it over the stove to boil slow for half an hour then fill it up with good broth; let it boil quite slow for half an hour or till the Potatoes are dissolved, then rub it thro' a Tammy & put a pint of Cream to it that has been boiled, put it into a Soup pot to keep hot till wanted —

Cow heel Soup Mr. Cumby

Cut all the lean meat from a
Noffle of Beef into thin slices
and put it into a stew pan
with five or six quarts of water,
a dozen and a half of onions
some of them stuck with a few
cloves a large bunch of sweet
herbs several Carrots a head
of Celery a small piece of lean
ham. two anchovies & some
bruised whole pepper — let all
stew together for a whole day &
night & the greatest part of the
following day, when cold let all
the fat be taken off & add as
much Cow heel cut into square
pieces as will make it the
thickness of Turtle soup —

Two tablespoonfuls of pearl sago
boiled to a jelly in a little of the
gravy; & added to the soup gives
it a thickness & softness; & add
a add a tea cupful of Madeira,
or any good white wine, about
half an hour before dinner. after
the first gravy is poured off, add
more Water to the meat & stew it
another day & night & by adding
it occasionally to the strongest
gravy; by proper management
it will make soup that will
last for a Week

N B The soup should stew
very gently or the quantity will
be too much reduced

Muffin pudding Mrs Ridgam

To a pint & haly of Milk, add a bit of lemon peel & Sugar to your tete boil them together for 10 minutes then put 4 Muffins into a pan strain the Milk over them & when cold mash them well with a wooden spoon add haly a gill of Brandy & 1/2 lb of dried Cherries a little Nutmeg & Bay Jorden Almonds blanched & pounded very fine 6 Eggs well beaten mix all well together & bind it in a basin or bake it

Peace Pudding Mrs Ridgam

A pint of split Peace boiled till tender pulp them thro a sieve & beat them well three Eggs 2 Tablespoonsfull of Cream a small piece of butter & a little salt: these ingredients must be well beaten together put into mould & boiled an hour

Fritters

A little flour 1 Egg Currants, Sugar & a little yeast, mix it up with warm milk & Water very light set it to rise before the fire & fry in dripping

Veal White

Cut the veal in thin slices put some fresh butter into a stew pan & when it is melted put in the veal with some parsley & an Onion chopt fine just scald it & turn it shake a little flour over it & some white pepper & salt put a large Tea cupful of cream & let it all stew gently together for five minutes —

Hericco of Mutton

A small tonied neck of Mutton quite tender take off the fat & cut it into thin steaks flour them well & fry them brown drain them from the fat & add strong broth cut Turnips & Carrots round & take Onions of the same size & fry them & then stew them with the Mutton & Sauce, let them stew half an hour turn them over once or twice & keep them covered

For Typhus fever

Put one tablespoonful of yeast into a gill of warm Porter. Stir it well & while warm give it to the patient, repeating it every six hours while any symptoms of fever remain, then reduce it to two hours, & as the patient gets better increase the distance of time till it be given in 24 hours. - Standard Newspaper

Black Puddings

When you kill your pig, stir the blood with a little salt till it is cold. To one quart of blood or rather better, put a quart of whole groats, and let it stand all night. Scrape the skins very thin, clean them well, changing the water very frequently, and let them lay in salt and water all night. Take the crumb of a white quartern loaf of stale bread, grate it, and soak it in two quarts of new milk. Chop fine a little winter savoury, and thyme sweet marjoram and mint and pepper and salt, a few cloves, some allspice ginger and nutmeg, mix these with 3 pt. of Beef suet and six eggs well beaten. Then mix up all together well with the seasoning and have ready some pieces of Hogs' fat cut

into square pieces, the size of dice and as you fill the skins put them in at proper distances - Tie in bags only half filled and boil them in a large kettle, pricking them as they swell or they will burst. When boiled lay them between clean cloths till they are cold, and hang them up in the kitchen. When to be used scald them a few minutes in water, wipe them dry, and put them into a Dutch oven.

Lemon Pudding

1/2 lb grated bread, 1/2 lb of Brown Sugar 1/4 lb Suet chopped small 1 Lemon juice & rind the latter chopped small & 8 Eggs, if made into one pudding it will require boiling 3/4 of an hour, if boiled in small cups 1/2 an hour will be sufficient.

To make Lime Water

3 Table Spoonfuls of dry Lime to 4 Gallons of Water to stand 3 hours and then the clear part to be poured off the sediment and thick part not to be taken.

Mixture for washing Clothes

1/2 lb of Soap
1/4 lb of Soda
1 Gallon of Lime Water to ten Gallons of Water this is for the first boiler full, after the first if any more is wanted half the quantity is sufficient to be added.

Vinegar
1 Gallon of Water
1 Quart of Gooseberries
1 1/2 lb of Sugar
A little Yeast

Gout
Subcarbonate of Iron 1/2 a teaspoonful in a little water Morng. and Evng for a month

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To prevent infection

Bleaching lime one pound in 4 Gallons of Water
The lime costs 3 or 4 p lb
thus a bottle charged by the Chemists 2/6 cost one 1/2

Ramakins

2 Ounces of cheese grated very fine 2 lb of bread stale 4 Eggs, a teaspoonful of cream salt to your taste butter the dish well before it is put in, half an hour will bake it — or 3 oz of cheese & 1 of bread grated fine, boil the bread in a teacupful of cream add 1 oz of butter 4 Eggs & a little salt butter the dish before you bake it —

Scotch Marmalade

First pare the oranges rather thick then cut the peel in narrow strips with a pr of scissors, cover it with water & let it stand all night, next morning take it out & let it drain on a sieve, weigh it & to each lb. of peel put a lb. of lump sugar, put the sugar & peel in a saucepan, with water to cover it, let it boil until it becomes transparent, then to every pint of juice, when the oranges are squeezed put 1 lb. of sugar, when the peels sufficiently boiled mix altogether & boil them until they jelly

Lemon Dumplings

Equal quantities of bread & suet say 1/2 lb each the bread to be one stale grated very fine & the suet chopped as fine as possible 1/2 lb of sugar & the rind of 2 lemons all mixed together the yolks of 4 Eggs & 1 white well beaten which into the bread & suet, no other liquid except the juice of the lemons — the whole should be made round dumplings the size of a large Apple & tied up each separately in a cloth very clean & well buttered —

Rice pudding

beat the yolks of 12 Eggs to a thick cream to every Egg a Tablespoonful of ground rice & 2 Spoonfuls of powdered sugar 4 oz of bitter almonds pounded fine mix all altogether with a Glass of brandy & some grated lemon peel

Tender Parsnip dish

Take the yolks of 4 Eggs whites of 2 of them, beat separately grate a lb of cheese grated very fine & a tea cup of cream made thick as melted Butter with flour — Or — 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 tender will rise like a Cake — The paper is not to be taken off the oven must not be very hot

Sweet Cakes

1/2 lb fresh Butter 1 lb of Flour 1 lb of sugar 1/2 lb of Currants 12 Eggs yolks & whites beat separately the yolks put in first & then the whites beat it up as you would a pr. Cake

Water Pudding

Take the yolks of 9 Eggs a little Sugar & Butter will beaten, do not let it come to a boil then pour into your dish with Orange Marmalade and it bake it 20 minutes

Nottingham Pudding with an apple stock

Pul 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 place them on a pie dish & pour over them a light batter prepared as for batter pudding & bake an hour in a moderate oven

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 & stick in some pieces of candied orange or lemon peel & a few Raisins between the biscuits, a few Raisins on a quick improvement put a Wine Glass of brandy over the top then 5 Eggs well broken up with half the shells, half a pint milk mix this custard together sweeten to your taste & pour it into the mou[illegible] take the pudding should be made 1/2 an hour before it is wanted let the stick be upright in the saucepan with a tin cover to fit it over & a cloth tied over the stick boil it 3/4 hour

A Mocenigo

Put any preserved fruit or apples in a pie dish pour over it a rich thick custard beat the whites of 4 or 5 Eggs to a very stiff froth lay it lightly & high when the pastrd set put fine sugar over it & put it in the oven for a few minutes to brown

Well Rice, a quart of new Milk when thick stir in

Benton Sauce

A root of Horseradish grated, a Tea spoonful of Mustard, 1/2 a Teaspoonful of Cream, a Teaspoonful of Sugar the yolk of an Egg well beaten up – Mix these well up & then add 1/2 a Teaspoonful of Vinegar

An excellent Lemon Pudding

Beat the yolks of 4 Eggs, add 4 Oz of white Sugar the rind of a Lemon being rubbed with some lumps of it to take the Essence, then pare, & beat it in a Mortar with the juice of a large lemon, mix all with 4 or 5 Ounces of Butter warmed, put a paste into a shallow dish pinch the edges & put the above into it, when served turn the pudding out of the dish – this pudding boiled is equally good –

Macaroni Pudding

Simmer an Ounce or two of the Pipe sort, in a pint of Milk, & a bit of lemon or lemon mem 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 Ratafie which you would otherwise flavor it with –

The Oil, the Gum of Acacia, White of the eggs. to be beaten in a Mortar until they amalgamate together, then add the other ingredients. To be rubbed on with cotton rag.

I enclose you a receipt for the cleansing & polishing of furniture. I have tried it here upon two walnut Tables & they certainly looked like new when I had finished it. It brings a polish with only a little rubbing & hence is called "Magic Reviver

To be used upon Japanned
Cabinets Lacquered Ware
and Screens Chinese Cabinets
Walnut Cedar Oak Maple,
Mahogany Rosewood, &
Ebony Patent Leather,
Harness and Carriages,
Papier Mache Goods.

1 pint of Raw Linseed Oil
½ oz Spirits of Wine
1 oz Muriate of Antimony
2 ozs Distilled Vinegar.
1 oz Muriatic Acid
2 ozs Prepared Gum Acacia
The White of two Eggs.

Feby 11th 1826

To make a snow Cheese
Take a pint of cream 2 lemons
one small spoonful of white
wine sugar to your taste
froth it as much as possible
dont turn it out till wanted
It is better made the day before
it is wanted —

Lemon Blancmange

½ oz of Isinglass dissolved in
quarter of a pint of
boiling water which must
stand till cold, then you
may cut away the sediment
add fine lump 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
and as much more as will
make it very sweet, then
warm the Isinglass and mix
with the cream and the juice
of two Lemons, a little at
once so as to stir it well till
nearly cold, when it may be
put in the Mold and will
turn out the next day

Mrs C Royds

Orange Jelly

Take 12 China Oranges pre-
out the juice, One Oz of Isinglass
dissolve in a pint of Water:
add the Orange juice & Sugar
to your taste; put in the

Leche Crema

A Spanish dish.

1½ pint of milk, the yolks of 2 eggs & white of one. Beat the eggs well & then mix in the milk by degrees.

Afterwards mix in gradually ¼ ℔ loaf sugar & 4 tables spoonfuls of flour. Strain & add some lemon peel to flavour it. Put these ingredients over a slow fire. Stir it till well incorporated take out the lemon peel, & pour the leche crema into a glass dish into which ratifia or other cake has been broken. When cold sift a little powdered loaf sugar over the surface & then some recently powdered cinnamon

some prefer ground rice
to flour but then use
only half the quantity.

To pickle Trout

Clean your Trout, put as much Vinegar & Water into a pan as will cover them, take Spice & a Bunch of sweet Herbs, when it boils put them in when they are enough let them remain in the Pickle till you use them.

To make Almond Cheese Cakes

Take half a pd of blanched Almonds, Butter & white Sugar beat in a Mortar add to them six eggs well beaten. scape & put in the outer rind of a Lemon or Orange, pheet your tins with puff paste, fill them half full & bake them in a quick oven but not brown.

A Custard Pudding

Take a Pint of Cream mix with it six eggs two Spoonfuls of Flour half a Nutmeg grated a little Sugar & soft butter a Cloth & put in when the Water boils.

To stew Celery

After washing your Celery cut it in pieces an inch long & boil it in salt & water till tender then drain it & add a little Gravy melted Butter, Cream, pepper, & salt. serve it up hot.

To stew Cucumbers

Take six cucumbers pare & cut them in four length ways take out the Seeds & put them in Water as you do them then put them with some salt & water in a Stew pan boil them till tender then drain & put them into a little Gravy with a lump of Butter mixed with Flour a little Sauce, pepper, & salt. shake them well together over a Stove. You may slice them if you chuse & do them in the same manner

Take a Pint of Cream, put in the juice of one & the
& a Jack of white Wine sweeten it to your taste froth it well up
& fill your Glasses.

Gooseberry Fool

Pick a Quart of Gooseberries, cover them with Water in a Sauce pan &
put them on the fire till they break then pour them into a Sieve
press the pulp thro' into the Water they were boiled in & put it into
a pan with the yolks of six eggs beat & half a lb of sugar stir it over
a slow fire till thick & pour it out for use.

To stew Mushrooms

Take Mushrooms if Buttons rub them with a Flannel & put them
into Milk & Water (if large peel off & wash them) put them into a
Stew pan with a little Veal gravy a little Mace & salt thickened
with a little Cream & the Yolks of three eggs; stir it all the time or
it will curdle & serve it up hot.

Queen Cakes

Take a lb of Butter & work it with your hands till it is the thick-
ness of Cream, put in eight eggs a lb of sugar beat & sifted beat it
very well with a Whisk put to it a lb of Flour a lb of Mace shred fine
beat all together till white then add ½ lb of Currants washed,
picked, & dried butter & fill your tins & bake them in a quick oven.

To make Gingerbread

Take a lb of Treacle half a pound of butter half a lb of sugar, two
pennyworth of Cloves half a candied Orange cut in Nice & as
much flour as will make it into paste. Shape it in rolls and
Watson

Pomade Divine — Lady Rockingham's receipt

An excellent Remedy for bruises & will prevent blackness

Take a full P.d & half of Beef Marrow well picked from the Bone & filaments, put it into an earthen Vessel filled with spring Water which must be changed twice a day for ten days. On the tenth drain it & let it remain twenty four hours in a pint of Rose Water then put it into a thin cloth to drain it as much as possible which done add an oz of Moraa an oz of of Florence. half an ounce of Cinnamon two Drachms of Cloves ditto Nutmegs all these must be extremely well pounded & mixed with the marrow, then put it into a pewter Vessel for the purpose having a handle on each side when it is shut as close as possible cover the top with a fine cloth & make a paste with paste & white of eggs to do round it putting the cloth over it that it may not evaporate. Then suspend the Vessel by two small Sticks in a copper of boiling Water which must be kept boiling without Cessation for three hours. It is then ready for use it must be strained thro' a fine cloth into Gally Pots which when cold should be covered

The Yellow Basilicum

Good for cuts burns & almost any fresh wound

An equal quantity of Bees wax Venice Turpentine Rosin & oil mell them gently down & pot it for use. Colour it with Bole Armoniac.

To stew Tench

Clean & wipe the Tench dry fry them & them from the Drippings then take a Stewpan put in some Gravy & red Wine a little Horseradish one Onion a little Mace Pepper or Mace a piece [illegible]

garnish with Horse Reddish & Lemon. N.B. Trout may be dope the same

To make a Pound Cake

Work a lb. of Butter with your hands, beat eight eggs work them together till they are like Cream put in a pound of sifted sugar a lb. of Flour a quarter of an ounce of Mace shred, a little salt a lb. of Currants washed picked, & dried beat it till it is white before you put in the Currants & bake it in a quick oven. You may add Almonds and sucket if you please.

Sack Toasts

Take white Bread cut in Shapes. Beat one egg with some Sack & Sugar. Sop your Bread in it and fry it a light brown serve it with wine sauce. It will do for a bottom Dish at supper

German Puffs

Take a quarter of a pound of Almonds blanch & beat them in a Mortar with Rose-Water take a Pint of Cream two spoonfuls of fine flour, four eggs leaving out two whites a little Nutmeg & Sugar a quarter of a lb. of melted Butter. Bake them in very deep Chocolate cups with a little butter put at the bottom a quarter of an hour will bake them. Dont let the oven be too hot. Only fill the Cups half full, and when baked turn them out into a Dish with the top upwards. Butter

Almond Pudding

Take a Quarter of a pound of blanched Almonds half the rind of a Lemon boiled tender beat these together in a morter very fine then add a quarter of a lb. of butter the Yolks of four eggs with the white of one put paste at the bottom of your Dish & round the edges

To pickle Nasterciums

Take the Seeds & buds before they flower put them into a Pickle of Claret Vinegar & salt

Cheesecakes

Boil a pint of Cream & let it stand a little put three eggs well beat, stir it well & set it on the fire continue stirring till it be a light curd then pour it out & put three ozs & a half of Butter Nutmeg, Sugar, & Currants to your taste. half a pound of currants to the above quantity will make them very rich & fill two dozen small tins.

Spirits of Lavender

Put into a Quart Bottle as many Lavender Flowers as will fill it upto the Neck add 9 pennyworth of Cochineal & pour in as much Brandy as the Bottle will hold. Let it stand ten days. Filter it thro' a Muslin Rag. put Brandy in again as before & at the end of the week you may pour it off the strength will be entirely out of the Lavender.

Fine Tarts

Take almost half a pound of Flour & a little more than a quarter of a pound of butter rubbed into it a Spoonful of fine Sugar a very little salt the yolks of two eggs & the white of one as much cold water as will make it into stiff Paste. Butter your tins the must be baked in a hot oven.

Basting to keep off the flavour of your [illegible] as [illegible] possible to preserve the delicate Plant the Apple & ought to be [illegible] flavour & tenderness. All sucking Meat to be roasted slowly. Rails, Woodcocks Quails & Snipes roasted without drawing legs trussed underneath the Bills serve for Skewers toasted Bread under them. Poultry ought to be kept without food five or six hours before killing; pluck them dispatchfully after A Pig never drawn'd than stuck fuller of Gravy ought to be kept pouring continually whilst roasting. Chickens handsomest roasted with the Heads on Pheasants trussed like Turkeys; after they are drawn from the Spit the Head & Tale stuck on if you choose. Put Fresh Meat into the Water boiling hot & salted when cold unless you think it not salt enough putting it in boiling Water strikes in the Salt. White Meats boil best in a Linen Cloth with Oatmeal or Milk in the Water. Allow a quarter of an hour to a pound boiling or roasting more in Frosty Weather. Half roast all your meat for Fricassees stewing them too long over the fire makes them hard. Greens look best boiled in a large quantity of Water. 1 of Sugar of Lead put into Sudsy will set colours when Colours are run put a Pint of Vinegar into a Pail of Water.

To make Curds

Take three Gills of Old Milk & 3 of hard Water when it boils put to it a Pint of sweet Cream & 1 Gill of Sour & six eggs which must be very well beat & put through a Sieve

Sago Pudding

Boil 3 oz of Sago in a quart of new Milk then add the crumbs from a penny Loaf & a little Butter while itt is hot, 3 or 4 Spoonfuls of white Wine sixteen Nutmeg & Sugar to your taste it will take 3/4 of an hour to boil it.

Currant Wine

Take care the Currants are gathered dry when stripped from the Stalks bruise them very well with your hands to 6 Gallons of Fruit 3 of Water. Put in your Currants & to each Gallon add a Pint or Quart of Raspberries put in with your [illegible] stir them well together & let them stand three or four [illegible] & to every Gallon of liquor add 3 1/2 [illegible]

day then put it in the Barrel with 3 or 4 pennyworth of Isinglass dissolved in a Pint of Brandy take care not to bung it up till it has done working over the top let it stand 10 weeks & bottle it off.

Rice Cake

Take 1/2 lb of Ground Rice 1/2 lb of Flour a lb of loaf sugar nine eggs the Rind of a Lemon grated beat them well together half an hour; Butter & dredge your tin an hour in a moderate oven will bake it