

Arrowroot Blanc Mange

To a quart of a qt of arrowroot
add a quart of new milk -
Keep out a small portion of the
milk to mix with the arrow
root as you would starch. Boil
the remainder of the milk
& then stir in the arrow-
root with $\frac{1}{4}$ lb of sifted sugar
& a flounce of custard. If cream
is used or any thing re-
quiring time to extract the
flavour boil it well previously
in the milk. When the arrow
root is added, boil stirring all
the time till it leaves the pan

then put it into molds
± A little cream instead
of part of the milk improves
but all cream does not answer.

Drops Biscuits

The Yolks of 5 eggs & Whites of
three well beaten for a quarter
of an hour - then in gently
1 lb of sifted sugar beating all
the time then 1 lb of Flour in
the same way. Flavor with
any thing you like. Essence
of Hermit or essence of lemon
or lemon-juice. Pipe on a dripping
pan & bake a light-brown

The meat of your Lamb's head
dredging with white Flour
in to Sewer, adding a
Glas of Sherry, Egg Balls, &
force meat Balls, about half.
An hour before it is wished
up = - The meat must
be laid neatly, in the centre
of the Dish, & the Egg
& force meat Balls, put
round, thickening the gravy
with a very little Flour
& butter to enrich it,
before pouring it over the
meat. -

Roasted Calf's head,
Take the most costly of
the Bone, after it has been
gently stewed, having the
following gravy ready to put
it into, a pint of the liquor
the Calf's head has been boiled
in, a little Beef stock, Lemon
Thyme, pepper, Salt, & powdered
Mace, also, a little Essence of
Anchovy, or Pernoy Sauce, after
this has been boiled &
the juice of Lemon, & put

Use all these
add red wine Brandy
& powdered orange
W^h spirit

Buns

3 lbs. Your old dried yeast in
half a pound of Butter a little more
of Sugar and if you choose near a
Till of light yeast and 4 Eggs well beaten
make up with new milk just warm
mix the Eggs Milk & yeast together make
it up in a very light paste beat it with your
hand till it leaves the bowl, when they have
stood long enough to rise make them up with the yeast

Mince half a lb of m
spoonful of good gravy the
of Catsup & a bit of fish-Caperschöpf
small a little pickled Cucumbers
a tea-spoonful of made mustard
and a bit of butter mix all
well together in a sauce pan
heat it & lay it on sippets of toast
& send it up hot -

4

M

3 oz best vinegar

$\frac{1}{4}$ lb. Treacle - $\frac{1}{4}$ lb. honey
simmered together for

$\frac{1}{4}$ of an hour. when cold
add a dessert spoonful
of paregoric & Do. of
Specauscha wine.

Take a teaspoonful
every 3 hours

3 of best paper
1/2 lb. of
Gummed paper for
1/2 lb. of an hour
with a double
of paper & 1/2 lb. of
the
every 3 hours

Wine sauce for Tarts

Pick the Wine sauce & put
half a pound of loaf sugar
powdered to every pound of
fruit. Put them in Tins or
strong bottles; a layer of fruit
& a layer of sugar alternately

Bladders very tight & put in
a fish kettle with water in it,
& hang to prevent breaking, over
a slow fire & let them remain
in it for half an hour after
the water boils

Nothing has been to say she
cannot work for you next week

Water down for Lent

Put the Water down for Lent
half a pound of loaf sugar
boil it to every pound of
fruit. Put them in jars or

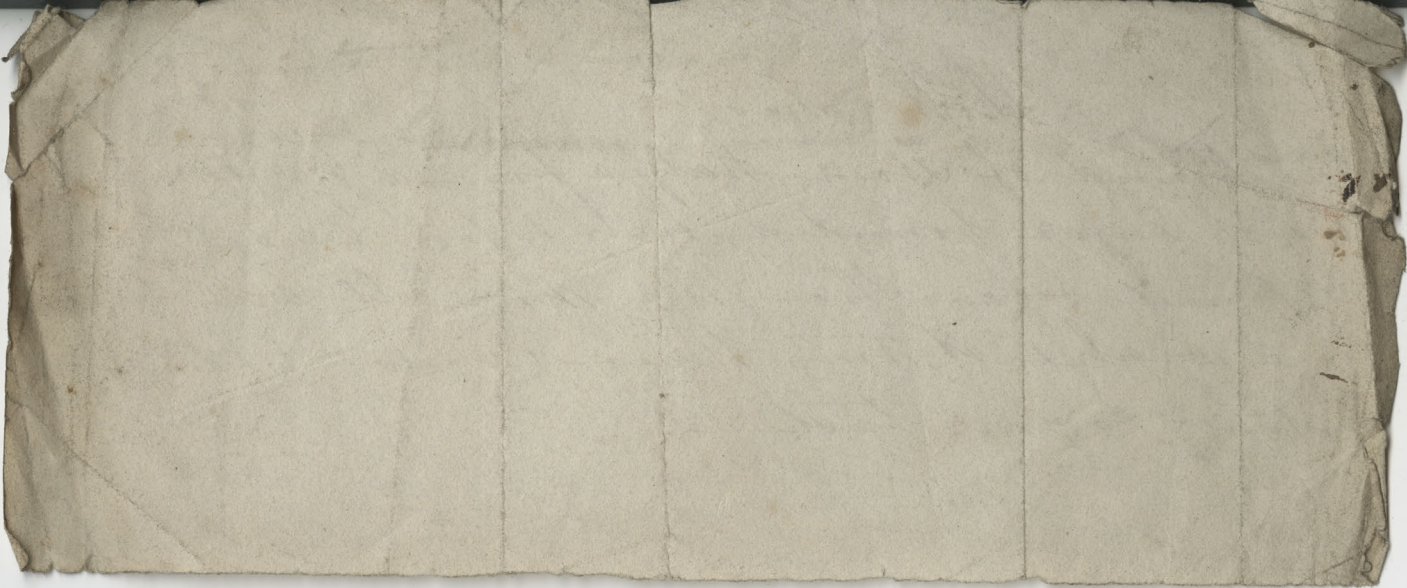
strong bottles; a layer of fruit
& a layer of sugar alternately

Put the water in
a fair bottle with water in it
& keep the fruit breaking over
a low fire & let them come
in it for half an hour after
the water is

Probably has been to buy the
sugar water for your next week

Short Cakes

One pound of Flour, half a pound of Currants,
6 oz of sugar pounded, half a pound of butter
softened before the fire, Mix all well together
and make it into three Cakes - Clove and
Putty to your taste -



Apple Pomatoes

Take 2 lb of the thick part of Stags Head Lay it in
water twelve hours, cut in small bits melt and
strain it, add the juice of four Lemmons a bit of
peel 2 lbs of Apples pared and quartered, one ounce
of red Rose water, half an ounce of Cloves, boil
all together till the Apples are soft - strain
it off in your Boto for use -
good for decays or Surms

I am sorry you
have not your
receipts, perhaps
they may yet turn
up in some
quarter -
Laid by the 10 months
Father Mr. Choate
is requested to look
and when he reaches
St. Margaret - he shall
send to inform who is
staying there -
see me over the
863

Note, and the good tidings
of all being well after
so much fatigue and anxi-
ety, it is a sweet spot I
know, most sincerely do
I hope your dear Children
with yourselves will be
greatly benefited by the change,
No doubt you will find plenty
of employment in such a
very nice place, I am

much obliged by your very kind
invitation to visit you, at
present I am thinking of
going away for a short time
either to Seemington or the
Sea - but if spared to return,
I hope to give Lydia and
your humble self a treat
by paying you a few hours visit
before the winter sets in - as
we could not both leave together
for long - Lydia is much pleased
by your kindness - we are delighted
Miss Richardson is so much better
with kindest regards to Mr. Ward,
love to your little girls, & self
most affectionately yours
Miss White Smith
F. M. Caldwell
goes to New York in
this morning and begs her love

Cowslip Wine

To two pecks and a half of peeps
put 5 gallons of water, 15 lbs
of loaf Sugar, Boil the sugar
and water together, and fine
it with 3 whites of Eggs, let it
stand till almost cold, then
put in your peeps, and 5 lemons
pained and sliced but not so
as to part, set it on with about
4 spoonful of yeast, beat it
in ^{for} three or four days, let it
stand a fortnight, then run
it through a sieve, and put
it in a barrel with 2 pennyworth
of Singlees and one quart of
brandy, bring it up when it
has done working, let it

Stay in the barrel for 3 months
then bottle it.

When you have boiled the sugar
and water together, put in the
Lemon whilst hot

Using less, if fine bottle
in March, on a fine
clear day.

Receipt for Cowslip Wine
Boil 6 lb of sugar in
2 Gallons of water for a
 $\frac{1}{4}$ of an hour, just before
it boils stir in the white
of an Egg, & the shell, take
off all the scum, put in
the rinds of 2 lemons, &
a little rock ginger:
boil the liquor for $\frac{1}{2}$
an hour: when it is nearly
cool stir in a peck of
Cowslips peeps by degrees,
before it is quite cold
put a cloth covered with

grate on it, & the juice
of ^{the} lemons, let it stand
for four days, then
strain out the pulp,
then put the liquor
into a Cask.

In a few days fasten
up the Cask for 3 weeks,
bottle it off putting a
lump of sugar in each
bottle.

Put a little Isinglass
dissolved in a little wine
into the Cask.

Apple Wine

To every Gallon of Apples
full grown but not ripe
well bruised. Add 1 gallon
of Water, to remain in
a tub, repeatedly stined
for 4 days then strain
it through a fine sieve
or coarse cloth, & to every
gallon of liquor add
 $\frac{1}{2}$ ^{lbs} of loaf sugar, when
it is quite dissolved, put
it into a Cask & to every 10
gallons put ~~off~~ 1 oz. of

Pleasure on Wednesday. I will answer tomorrow -
do every thing, if possible. I am only with my boy
I write me a line in sincere love. I hope
the affirmative, when you to see you, I have me
decide that I am just over, you only expect to
setting off to walk to see you, I have me
return, in the hope over, you only expect to
of being dear I - see you, I have me

I have had such a kind
letter from dear Miss
Taylor this morn. which

Oct. 31

Apple Ginger

The best Apples - Lemons ^{or} ~~or~~ American Apples
Pare, core cut them in quarters
the day before you serve,
& sprinkle a little sugar
over them.

To every one pound of
apples one pound of
sifted sugar: to every
10 lbs of Apples put the
juice of three, & the rinds
of 3 Lemons, also 2 oz
of, & a half of prepared
Ginger.

It is better not to add the
ginger, & lemon, until
the apples, & ginger are
well boiled.
Boil all together, till stiff
& clear

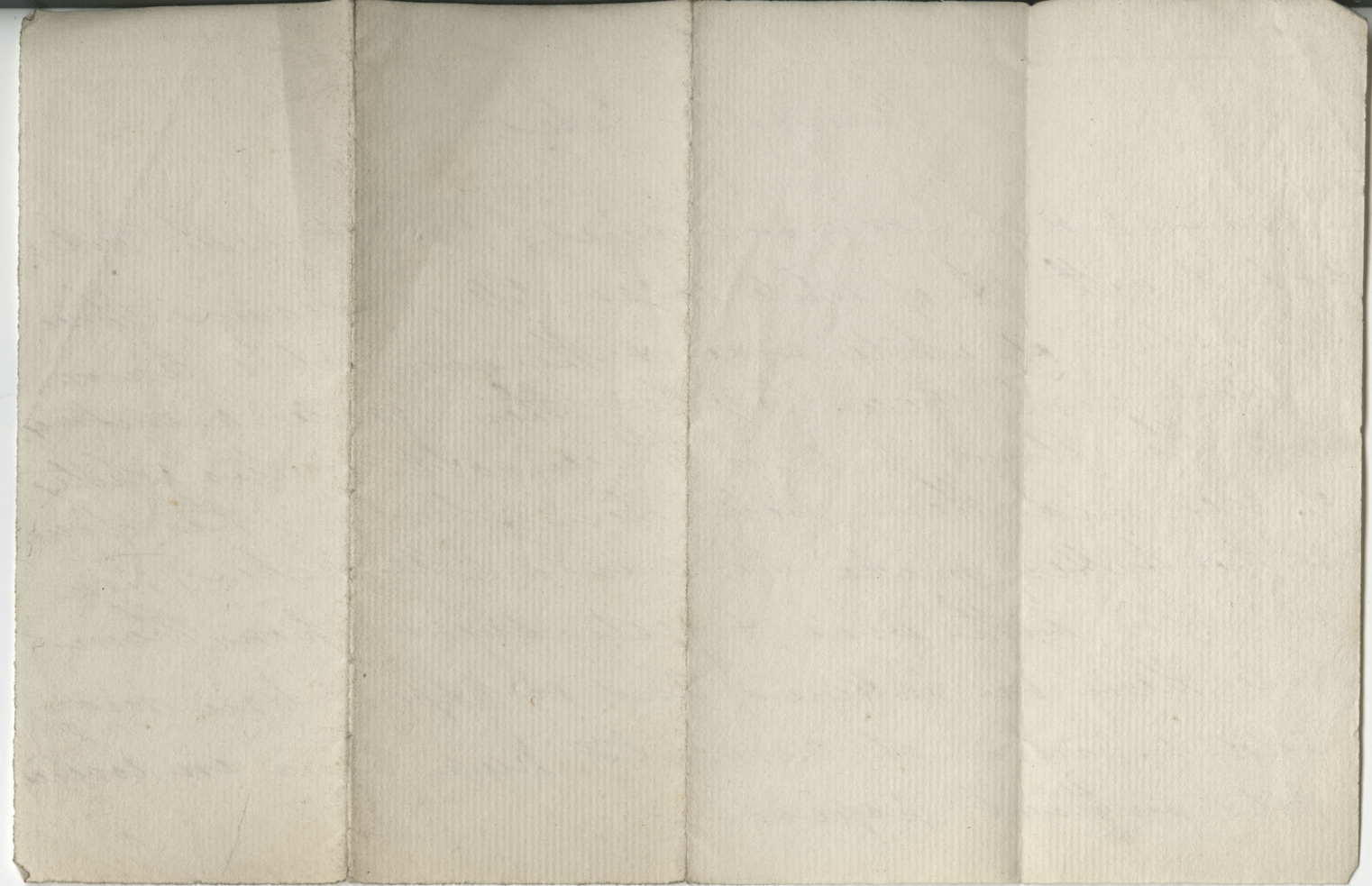
Boston
Monday

My dear Father & Sister,

I enclose you a letter
I have received from Mr
Cook this morn. I must
put in a line to show
the wish, & proposed in it,
that you should come
over here, & spend a
month with me, cannot
you give me this

Quenching Cakes.

1 Pound 4 oz of flour, well dried. 1 lb. of fresh butter.
work it with 1 lb of white sugar, till it creams. three
Spoonful of white wine & the rind of a lemon
grated. work these together. then grate a nutmeg
into the flour, put in three yolks & two whites
of eggs. mix them well. then stir in the flour
to the butter, make them into little cakes, then
wet them with wine, & grate sugar upon them,
bake them on buttered tins or paper. You may
add a pound of currants. Keep them in covered
pots without paper. —



To make Glazing for Ham
7th

Take some Beef Bones season
them well. Slice some Onion
& put it at the top, put them
in the Oven to brown for an
hour, basting them well all the
time. When sufficiently browned
put them in a Jar of Ale,
with about 3 Pints of boiling
water to stew gently for about
12 hours. Then strain the
liquor through a Sieve,

To make Glyster for Haemorrhoids
Feb

Take some Beef Bones season
them well Slice some Onion
& put it at the top, put them
in the Oven to Brown for one
hour, basting them with fat the
time. When sufficiently Brown
put them in a Jar of Alew
with about 3 Pints of boiling
water to stew gently for about
12 hours. Then Strain the
Liquor through a Sieve,

To make Glyster for Haemorrhoids
Feb

Take some Beef Gall & sear
them well. Slice some Onion
& put it at the top. put them
in the Oven to draw for one
hour, leaving them well all the
time. When sufficiently drawn
put them in a Jar of Ale,
with about 3 Pints of boiling
water to stew gently for about
12 hours. Then strain the
Liquor through a Sieve,

part of day till the next
day & take off any part these
may be off the surface.
Then boil it very quickly
in a bright tin till it is
reduced to a tea-cup full
adding a Desert Spoonful of
Sugar. It must be
stirred all the time see M.

Receipt for brewing Porter

Take a Bushel of malt mashed as for Beer

1^{lb} Hops

1^{lb} Licquorice Root

2 oz Spanish Licquorice

1^{stick} of Cinnamon

a half pennyworth of Salts of Tartar

as much Cayenne as will lay on a Shilling

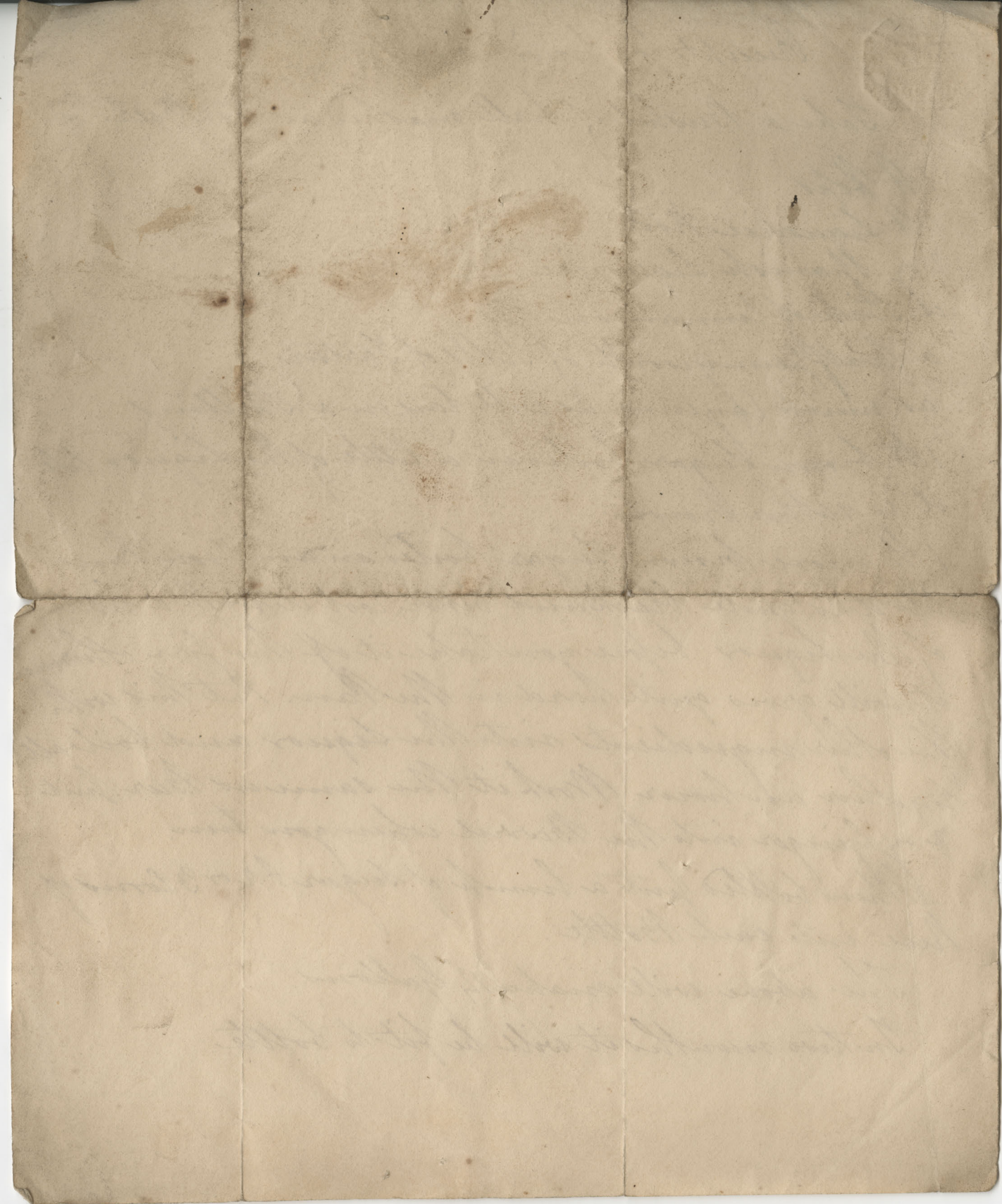
1^{lb} brown Sugar boiled in a little of the Liquor till it is rather brown

1^{lb} more brown Sugar boiled in an Iron Pan till it is quite black and bitter, cool it with a little of the Liquor before you take it off the fire otherwise it will grow quite hard in the Pan. Put this with the other ingredients into the Liquor and boil all together an hour. Work it the same as Beer: put 2 oz of Ginger into the Barrel when you turn.

When bottled put a lump of Sugar & 2 or 3 Corns of Rice into each Bottle.

The above will make 14 Gallons

In two months it will be fit to bottle.



A Lemon Cake

Beat the yolks of ten
Eggs, with a Spoonful
of Rose Water, a Pound
of Sugar powdered
and sifted fine
through a hair Sieve
half a pound of Flour
well Christ, the Juice
of a Lemon, and the

Take three very fine
the whites of six Eggs
beat to a froth, beat
all together for an hour.

Wm. Hirst's Receipt
This quantity makes
two nice sized Cakes.

to Stew Red Cabbidge

Cut it as for pickling and put it in a brass
pan with a very litle broth or gravy let it
stew till tender then stir in a bit of butter
pepper and salt to your taste and as much
vinegar as will turn it a brighter Coler then
let it stew a litle longer and dish it up
under veal or in a dish by it self

to Stew Cucumbers

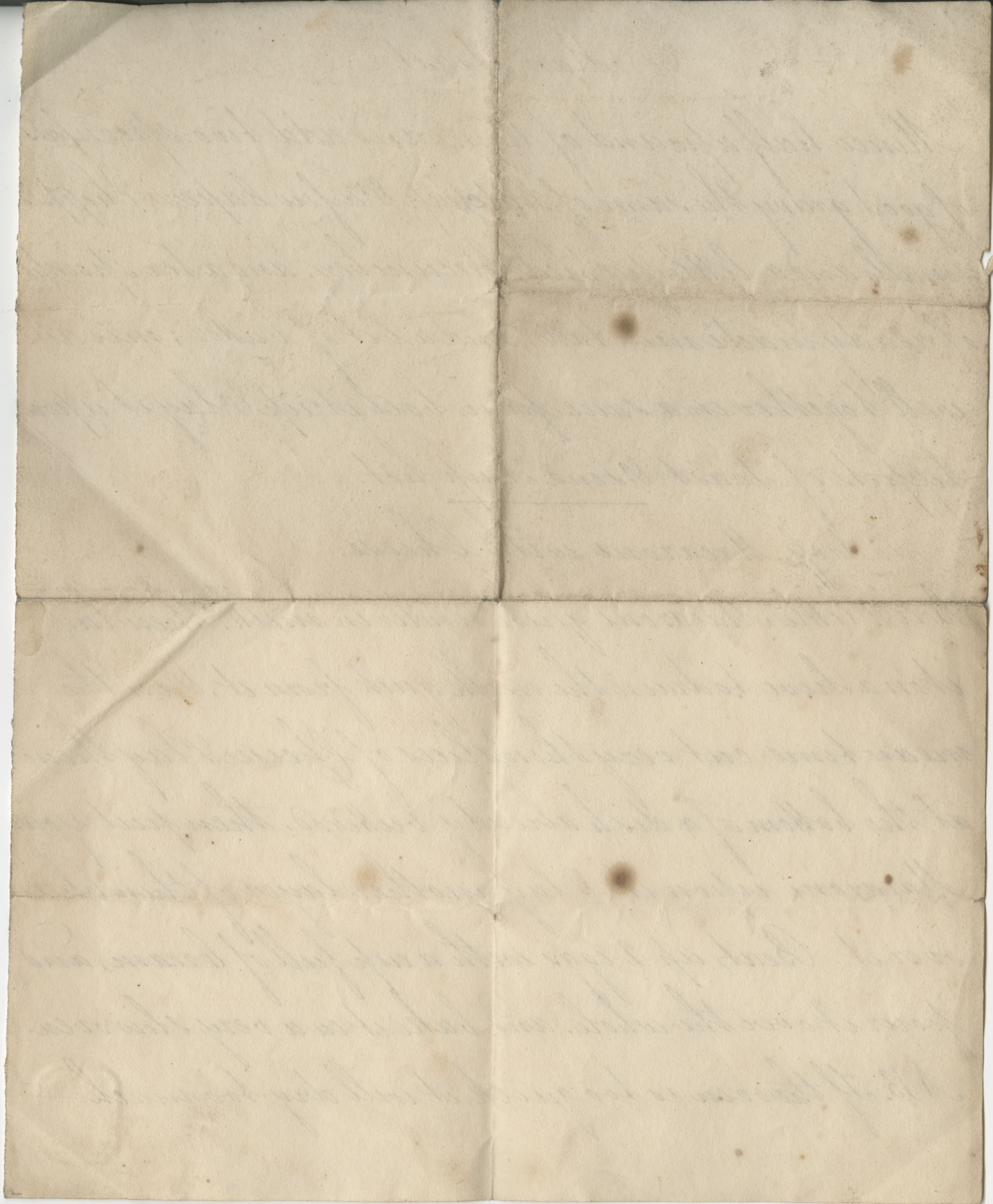
Wash and slice them something thicker then
a Crown piece and fry them a light brown
with about one fourth parte of onions but
sliced thinner if you do one whole Cut a pece
out and pick out the seeds and fill it with
lettis and onion chopped put the pece in again
and fry it also put them in a stew pan
with a litle gravy pepper and salt to your
taste Stew them in it neerley half anower and
thicken them with a litle flower and butter

Ham Toast.

Mince half a pound of ham, and add two spoonfuls of good gravy the same of catchup & a few capers, chopped small, and a little pickled cucumber, and a tea spoonful of ready made mustard, and a bit of butter; mix all well together in a saucepan, boil it up & lay it upon Sippets of Toast, & send it up hot.

To dress Macaroni with Cheese.

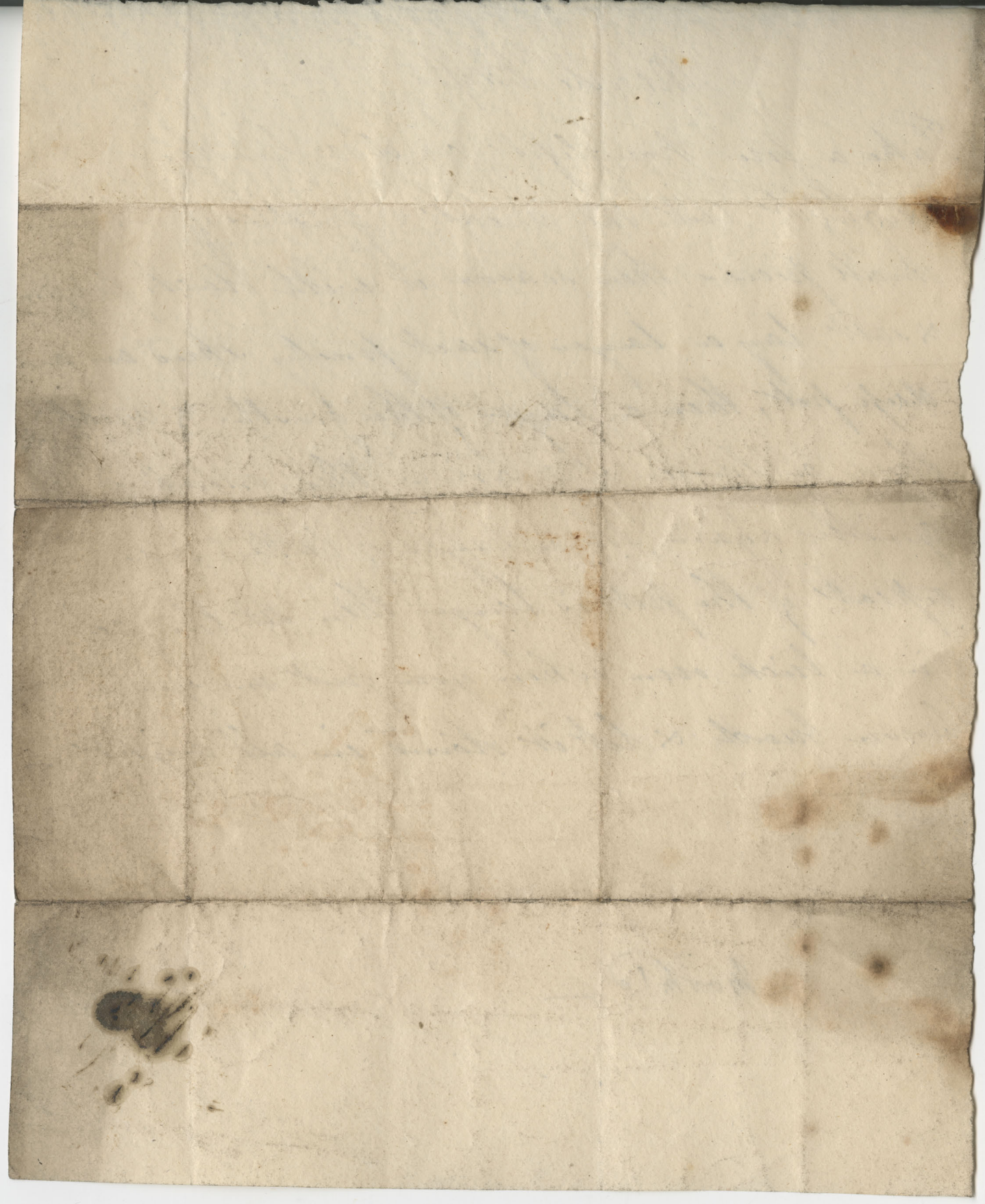
Boil a little Macaroni quite tender in milk, then lay it on a sieve to drain the milk quite from it, & in the meantime cut very thin slices of Cheese, & lay them at the bottom of a dish already buttered, then put your Macaroni upon it, & lay another layer of thin Cheese over it. Beat up 2 eggs with a cup full of cream, and pour it over the whole, and bake it in a very slow oven. N.B. If the oven is too quick, it will dry too much.



Memble Beef

Take a fore houghfit, and a hinder
houghfit. cut the meat & gristles off in
small pieces then season it with black pepper
& salt, lay a layer of suet finely shred in a
deep pot, then a layer of the gristle, & meat,
then a layer of marrow, then meat and
gristle again, then a layer of butter & so
repeat if the pot is large, then set the pot
in a brick oven when you put in your
brown bread & let it stand in all night

Moo 10 —



Mock Oyster Sauce

4 large anchovies, boiled 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 4 ounces of butter thick-
ened with flour.



Gâteau de Pommes

One pound & a half of lump
sugar; put to it one pint of
water & let it boil till it becomes
syrup again taking care lest it
burn. Two pounds of apples cut &
cured & the put of a large lemon
cut thin & should the apples not
be sour the juice also: boil all
together until quite stiff: put it
into moulds & when cold it will
turn out. Serve in a dish with
or without custard or frothed
cream round it. In a dry place
it will keep good for a year.

Mrs. Wood. Sendal

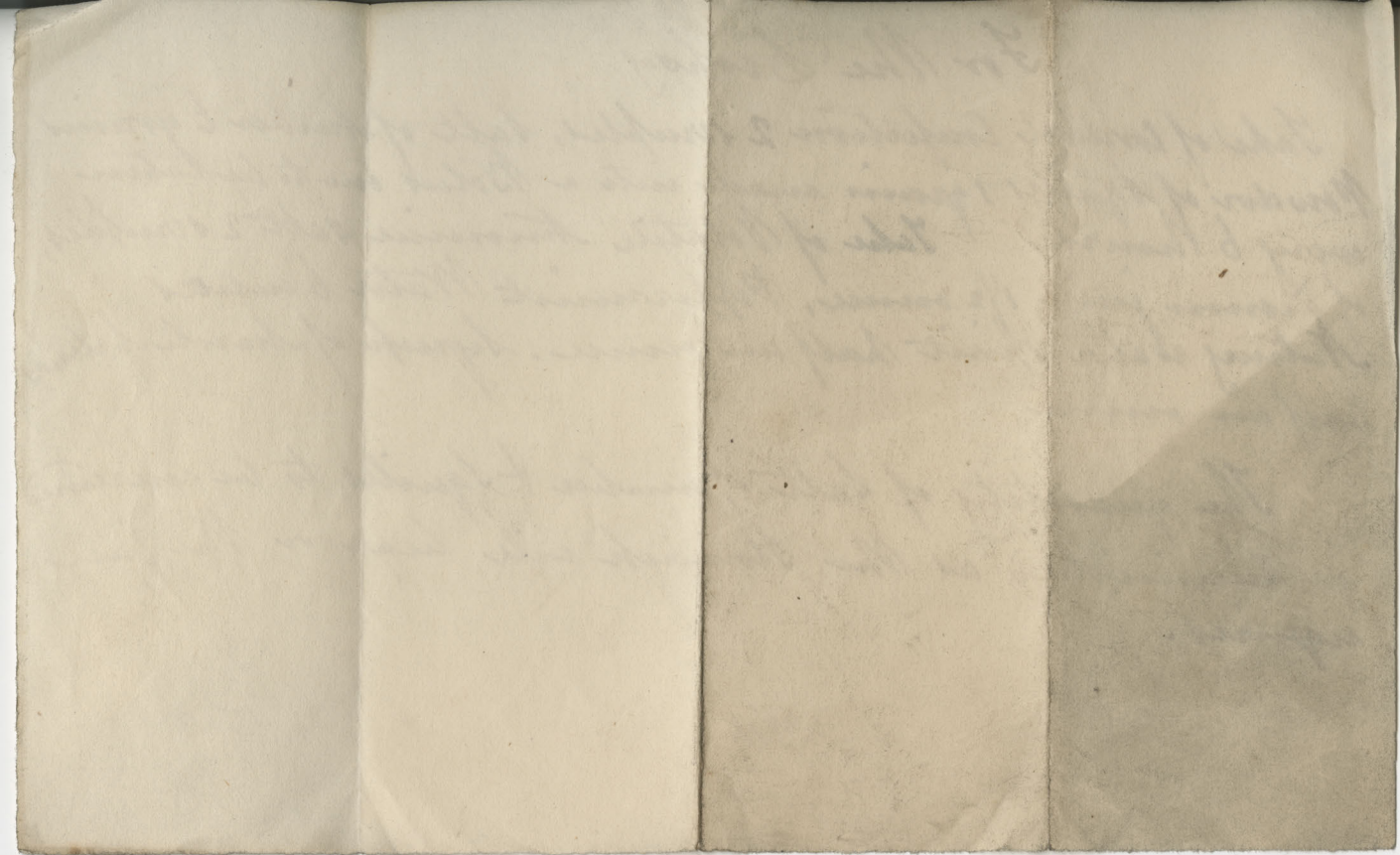
N^o 13 An additional $\frac{1}{4}$ lb apples
we think an improvement

Mr. Ward

For the Dropsy

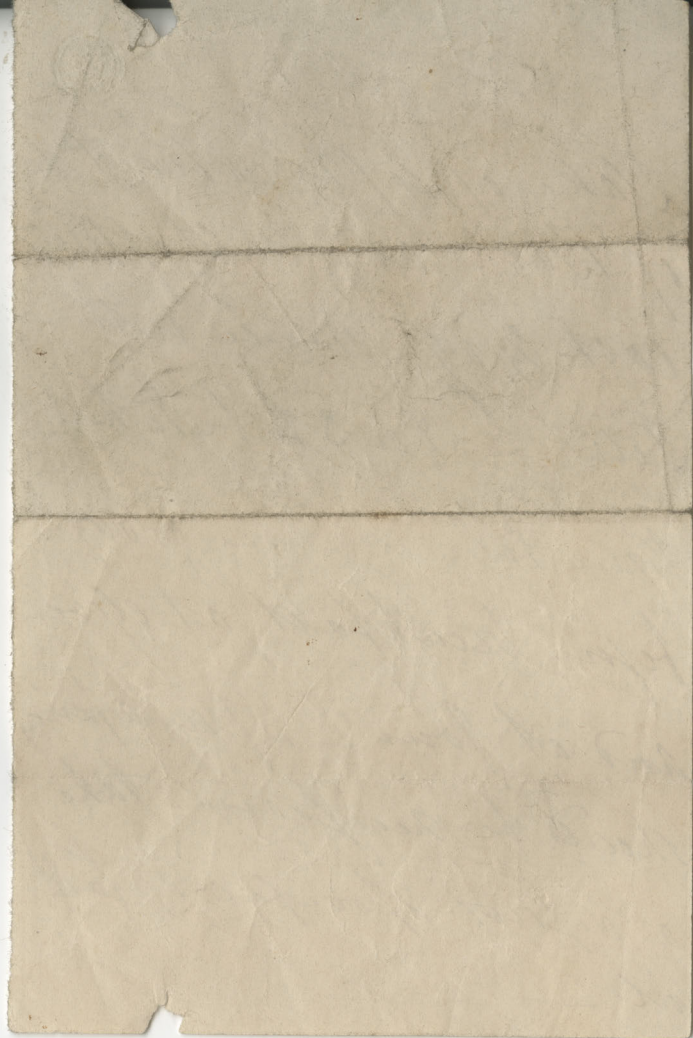
Take of Cordial Confection 2 scruples, Salt of Amber 6 grains
Powder of Squills 1 grain made into a Bolus one to be taken
every 6 hours. Take of Volatile Ammoniac salt 2 scruples,
of Lemon juice $1\frac{1}{2}$ ounce, Peppermint Water 6 ounces
Nutmeg water spirit half an ounce. Syrup of Marshmallows
half an ounce

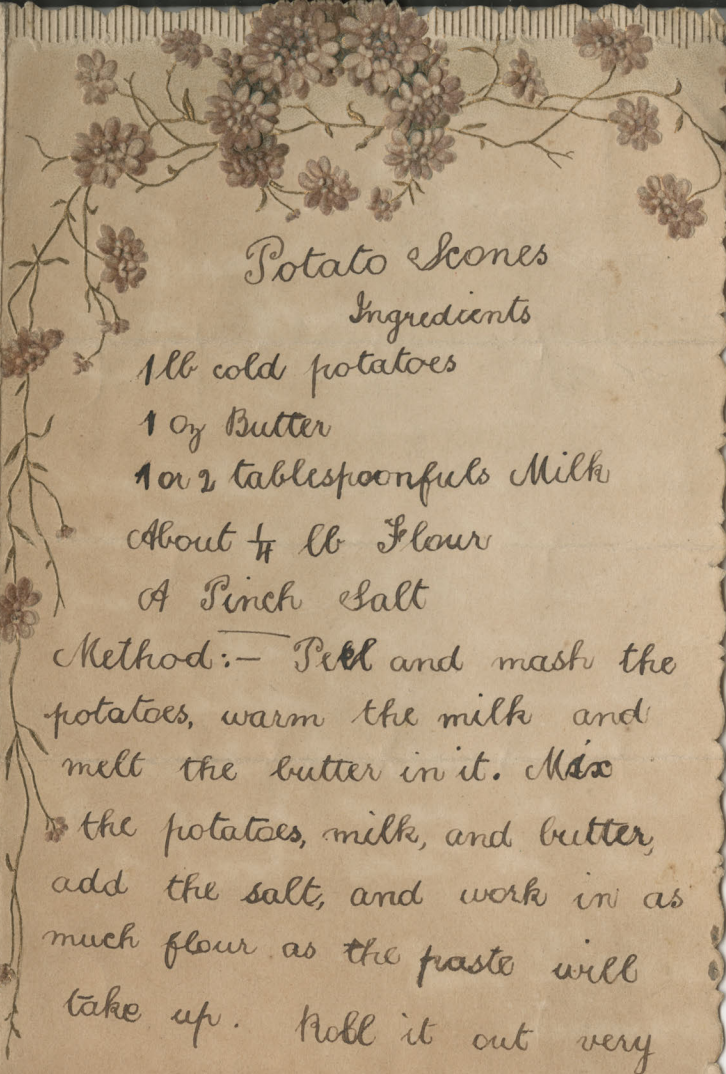
The quantity of Salt of Amber & Squills to be increased
or diminished as the Stomach will bear or the Case
requires.



Take of soft extract
of Bark, and salt of steel
each $\frac{1}{2}$ oz. Make into
Pills — 2 or 3 to be taken

three times a day, viz
before breakfast, at eleven
and at four — If an aperient
should be necessary. Take
a dessert spoonful of Castor
oil —





Potato scones

Ingredients

1 lb cold potatoes

1 oz Butter

1 or 2 tablespoonfuls Milk

About $\frac{1}{4}$ lb Flour

A Pinch Salt

Method:— Peel and mash the potatoes, warm the milk and melt the butter in it. Mix the potatoes, milk, and butter, add the salt, and work in as much flour as the paste will take up. Roll it out very

— —
Mrs Swan 27/10

thinly, cut in rounds.
place them on a hot
floured girdle, and cook
for about 3 minutes on each side.
Cook a little longer than 3 min-
utes.

A good Lemmon Caudle, at a winters Supper

Take a quart of Water, put into it some grated white Bread, & a little beat Maice, let it boile a little while, yⁿ put in a pint of White or Rhenish Wine, y^e rine of a good Lemmon grated, set it on y^e Fire & let it have one boile, yⁿ take it off & cool it a little, yⁿ squeeze in y^e juice of a good Lemmon, & put in 6 or 7 Eggs, yolks & whites, well beaten & strin'd through a sieve, sweeten it with fine Sugar, set it over y^e fire & stir it till it be pretty thick, yⁿ serve it up. I have sometimes been ordered to make a little of y^e for very weak sick people, leaving out y^e Lemmon juice

Fryed Artichoke bottoms

Boil y^e Artichokes as for eating, yⁿ take y^e Bottoms, which if thick split y^m or rather stringey, string y^m, when cold dit yⁿ in Eggs y^t are well beat, & seasoned with salt, yⁿ role y^m in grated Bread & Fry y^m in Butter, have a brown gravy sauce, thicken'd with a very little Butter, & pour it under y^m. If you have any Morels with y^m, y^e water they are boild in, strain'd through a cloth, & a little Catchup of any kind, (but Walnut is my favourit for y^e) makes a good sause thicken'd with a very little Butter. I have some times had y^e lean part of Boiled ham, or hung beef, grated, or cut vastly thin, & in little bits, & heated in Beef, or Mutton gravy, & had y^e for sause without Butter, & pour it over y^m

Kidney Toasts.

Take a Kidney of Veal after it has been Roasted, if it be a very fat one, leave a part of y^e fat, mince it very small, yⁿ put to it some grated Bread, a little shred Lemmon Peill, some nutmeg, sugar & a little white wine. yⁿ mix it all together with y^e yolks of 3 Eggs, yⁿ cut some thinish slices of white Bread, toast y^m a light brown & spread y^e minced meat upon y^m, & with a Feather doe ~~the~~ y^m over with y^e yolks of ~~an~~ Eggs, lay y^m in a clean Earthen Platter - dish & do y^m before y^e Fire, or in an Oven y^t is not too hot.

To Dress a Calves Chitterling.

Have a Calves Chitterlin very clean dressed, boile it, when cold, shred a very little of it very small, put to it a little thyme, winter savoury, y^e yolk of an Egg boild hard, & a little Lemmon Peill, season it with nutmeg & salt & make it up into a Forst-meat with y^e yolk of a raw Egg, yⁿ put it into y^e middle of y^e Chitterlin & role it up round y^e stuffing, & tye, or skewer it to keep it together. yⁿ baist it well with Butter, & doe Bread crumbs over it. yⁿ do it either before y^e fire or in an Oven to look a pretty Brown. have gravy sauce in y^e Dish. It is a pretty Dish, & was liked by many, at my Mothers Table. as was also y^e two following.

To Fry Calves Feet.

When you have made Jelly of y^e Feet, take out y^e long Bones, & when cold, cut y^m in two, length ways, yⁿ make a Batter with eggs & Flower, season it with salt & Nutmeg, yⁿ dip each peice in y^e Batter & Fry y^m a light Brown in Butter. yⁿ y^e Dish y^m, have melted Butter in y^e Dish, & garnish with slices of Lemmon. two Feet makes a dish.

To Frye Calves Feet.

When they are boiled for jelly take out y^e long Bones, but not y^e small ones, cut y^m in neat peices. & put to y^m a little white gravy, salt, Nutmeg & shred Lemmon peil. when they are heated thicken up y^e sauce with y^e yolks of one or 2 Eggs & 2 or 3

spoonfulls of Cream, yⁿ dish it, & garnish with Lemmon. it is a strengthening good
dick for a sick person.

To Collera Calves head, caled summer Brawn

Get a Calves head with y^e Skin on, ~~dress y^e head~~ wash it very clean in cold Water
yⁿ dress off y^e hair with Rosin, as you do a young Pig, yⁿ wash it clean, cut y^e
Ears close off & take out y^e Eye Balls, yⁿ cut y^e Skin even down by y^e Seam of y^e
Skul, yⁿ carefully open y^e Head, besure mind not to hack, or cut y^e Skin, yⁿ take
out y^e Brains & Tongue, & dress it clean as you would do a nother Head, yⁿ
wash it well in ^{two} Waters warm, yⁿ lay it ^{flat on} a pretty warm Water to suck
out y^e Blad, before you go to Bed, drain it, & put it into fresh warm water &
cover it up, yⁿ next morning drain it from y^e Water, put it into a Net & Boil
it just enough to take out all y^e Bones, besure keep y^e Pot clean skin & y^e
none settles on y^e Head. look below y^e Quince Cream for y^e remanure of y^e Receipt

Quince Cream or Apple v.

Scald y^e Quinces till they be soft yⁿ pair y^m & pulp y^m through a Sieve, sweeten it
to your taist, yⁿ mix it up with whites of Eggs & beat it till it be as white
as snow. Dont put y^e Egg to it very long before it is serv'd up

As soon as you have taken it out of y^e Net, lay it upon a clean Dresser & cut it pretty even
in two, yⁿ Bone it very carefully not to cut y^e Skin, & also not to cut, or mash y^e Meat as
little as possible, y^e best way to get y^e meat from y^e Skul, is to have a courseish wet
cloth, put your Thumb under y^e Corner of it, & yⁿ carefully run your thumb close to y^e
Bone, from side to side, begin again at one end, & run your thumb as before, & so do till it is
all off, y^e skin round y^e edge of y^e Eye Bone must be loosened with a pen knife, in most other
parts a large knife with a round point is y^e best, you may thrust y^e close to y^e Bone in y^e
Gau part, which is y^e most difficult Bone to get out, without manglin y^e meat, break off
y^e bone from y^e Eye to ~~back~~ have it whole, cut off y^e black part, & y^e Veins, yⁿ split y^m,
when y^e Head is Boned, feel it with your Fingers that there is no bit of a splinter. yⁿ
sprinkle y^e meat side well over with Salt, but you must fill up all y^e hollows with y^e Eyes,
& bits of meat y^e must be pared off to thin it whear y^e Role joins, so as to have as much Jan-
tern outwards as can be. yⁿ lay y^e larger half upon y^e edge of y^e cloth it is to be boiled in,
& y^e other half upon it y^e skin side to y^e meat side of y^e other, & y^e broad end to y^e narrow, yⁿ
she must with both her hands Role it up as tite as possible, somebody standing by to puch in
with their Finger, meat y^e comes forwards, or too much out at y^e ends, yⁿ let y^e stander by
put y^e edge of y^e Cloth under her thumbs, & she must role it tite up in y^e cloth, having it
puled against her, & if not quite smooth y^e creases must be puled out at y^e ends, but y^e
Roler must never quit her hold. when y^e Cloth has gone about twice round, it must be pin'd
with 4 or 5 pins. yⁿ look at y^e ends, & if any meat be fourth out, y^e y^e Skin will not pretty near
cover, put it down with your finar, yⁿ lay it down again on y^e Dresser, & take y^e end of y^e Cloth
in your hand (to be as smooth as can be) close to y^e Coller, & tie it very tite with a packthread. to
y^e other end ye same, yⁿ role it with broad Inkle (take out y^e pins as you come to y^m) begin in y^e
middle of y^e Coller, & role thinly, but pretty tite, till you come near y^e end, yⁿ turn it back to y^e
middle, & lay y^e roles of y^e Tape close to each other, & pul it as tite as you can, from y^e Middle to
to y^e other end in y^e same way, when don Pin y^e end of y^e Tape fast. & put it into a Pot of Boil-
ing salt & Wate, when it has boiled about an hour, take it out, & first die y^e ends close, if
not quite so, yⁿ take off y^e Tape & role it tite about again as you did before, begining in
y^e middle of y^e Coller. Cold Water must be poured upon it as y^e Roler goes along, jusi soft-
cient to keep it from scalding, yⁿ boil it a full 2 hour more in y^e same Water, yⁿ take it out
& tie a packthread fast at one end of y^e Cloth to hang it up by. y^e next day take off y^e Tape, yⁿ put
it into pretty warm, but not hot Water, rub it with your hand gently till y^e cloth is moistned so as

Barberry Jelly, & Marmalet.

When y^e Barberries are picked clean from y^e Leaves & bits of Stick, put y^m into a good deal of Water & wash y^m clean, by rubbing y^m very lightly between your hands, y^e take y^m out of y^e water with your fingers held wideish, & lay y^m on a heap on an Earthen dish (if y^e water was pour'd from y^m y^e water would stick to y^m again) take y^m lightly off of y^e dish, & spread y^m thin in an airy place to dry as soon as possible, y^e pick y^m from y^e stalks, (leaving y^e decay'd & skiney ones) y^e put y^m into an Earthen Pot & cover y^m close, set it into a pot of Water, (but don't let y^e Water come so high as for any water to get into y^e Earthen pot) let it boile quick, till y^e juice of y^e Berries be pretty well drawn out, if too much boiled y^e jelly is not so clear (y^e pot must be supplied with Water as it wastes) look at y^m when boiled near an hour, & if y^e Berries be coddled soft, & y^e Juice come out, pour y^m directly into a Flaxen Bagg, but if not, give y^m a good stir with a silver or wooden Spoon, cover y^m close again, & set y^m in y^e Water to boile till you think they are enough. put a p^d of good Loaf-Sugar to every pint of juice, (save some of y^e juice for y^e Marmalet) y^e set it by till you have taken y^e Berries out of y^e Bagg, & pulped y^m through a hair sieve, y^e put a pint of juice to 3 p^d of Pulp, & to every p^d of y^e pulp & juice, put a p^d of Sugar beat & sifted fine, stir y^e sugar in by degrees or it will not mix well, y^e set it by, & boile y^e jelly casurely, till you think, when cold, it will be stiff enough, (take y^e Skim off clean as it rises) put y^e jelly into glasses & paper it ye next day. have your preserving Pan washed very clean, y^e put in y^e Pulp &c; boile it casurely, take off y^e Skim as it rises, you must stir y^e all y^e time it is over y^e Fire, & now & ther run y^e edge of y^e Spoon round y^e sides of y^e Pan, to y^e bottom of it, or it will be apt to burn to y^e pan; when it is boiled to y^e thickness of a Marmolet, put it into pots & when cold paper it. Put 2 or 3 Spoonfuls of spring Water to every p^d of raw Berries when you put y^m into y^e Pot to boile. Barberries without seeds yelds y^e most juice & Pulp.

Curran Jelly y^e Irish way.

Get y^e Currans when just ripe, & let no green ones be put in. To every p^d & quarter of picked Currans, have a p^d of Sugar broke into largeish lumps, dip each lump into quick into spring water, not to let it imbibe too much Water, lay y^e Sugar on a heap in y^e middle of y^e Pan, to keep y^e sides of y^e pan clean, or it might burn to y^m, & spoil y^e Jelly. y^e let it stand a little for y^e sugar to melt, y^e break y^e lumps not melted & set it on y^e Pan over a slow Fire, stir it till y^e Sugar be quite desolved, y^e have a pretty brisk Fire, & y^e moment y^e Sugar boils, pour in y^e Currans, give y^m a good shake in y^e pan to spread y^m even; watch when it boils, & let it boile pretty briskly, (but not so fast as to burn it) for 15 minutes, y^e run it through a Flaxen Bagg. ~~But~~ set it within y^e Air of y^e fire, & turn a Bason over it, or it will jelly in y^e Bagg before all is run out, you must also fill your glasses as it runs, or it will jelly in y^e Bason. Jelly made with tolerable Lump Sugar, looks as fine as you would wish for sauce use. White Curran Jelly is made y^e same way, only give for y^e bare weight of Sugar, & let it boile 6 minutes. You must have y^e clear white Currans, not y^e yellowish white. Rum or Brandy & water, sweetned with y^e jelly is very pleasant, it gives it a pleasant Tartness, & smoothness.

N.B. A Spoon must not be put into y^e Pan after y^e Currans are in, it mashes y^m, & makes y^e Jelly not so clear. Jelly made y^e way, both taists & looks much finer than in y^e old way. Takes a great deal less time, & trouble in making, & you have more Jelly for y^e Sugar used, y^e skim stays in y^e Bagg with y^e Berries, which if you taist, has very little, if any sweetness, nothing of Center or Tin must touch y^e Berries or juice of thes 3 jellies, it spoils their colour.

My sis: Cook can, I dares a give you (if you have it not) a very good receipt for Preserving Malberries, a pretty Sweetmeat, & good for sore throtes. but if she has it not let me know & I will send it you. Mrs Drummand will be so good to give you directions for cleaning Marble when she gets it from Grove. for taking rust out of Iron or Steel is as follows. Wash some Callis-Sand clean, & when dry run it through a hair sieve y^e you may have nothing but fine sand, y^e put some sharp Vinegar to it, y^e with a Woollen rag rub it onto y^e rusty parts, when y^e rust is quite off, wipe it dry, y^e take a clear Woollen cloth & rub it well with Oil, y^e wipe it from y^e grease, & with a nother woollen cloth rub it bright, with Spanish white. y^e Brush it clean with a very

soft Brush. You must be very carefull y^t there is no Flint, or gritty parts in y^e Whitering. This will take off y^e Rust clean, but if it has been on long, y^e marks whear it was will remain. My sis Cooke gave me a Receipt for an Ointment to prevent Rust on Irons, y^t you can have it from her, it is a good one for y^t, but will not take off rust.

To Pickle Capsicum. M^{rs} George Cooke, M^r Wards Aunt, a better Housewife lived not in her neighbourhood, both her sweetmeats & pickles were excellant in their kinds. I wrote to her, since I marry'd to beg y^e favour of y^e Receipt for y^e Pods when they are tender, & put y^m into a strong Brine of Salt & Water, let y^m stand within y^e air of y^e Fire till they be turned yellow, y^e Drain y^m & set y^m over y^e Fire in a Brass Pan, in a little destiled Alegant, when they are a good green, pour y^t from y^m, & put to y^m a little fresh destiled Alegant, let y^m stand in y^t 3 or 4 days, y^e Drain y^m from y^t, & boile some fresh destild Alegant with a clove or 2 of Garlick, & when cold, pour it upon y^e Capsicum: tie it up close to keep for use. The right kind of Capsicum, has a large Scarlet Pod, y^t taists warm in y^e Mouth, but not near so hot as y^e Pepper Pod. There is a kind with a large Scarlet Pod, y^t has no warmth at all, y^t your Gardiner will mind not to sow seeds from y^t sort.

Lemon Jelly

Take 3/4 of a p^d of Fine Sugar, wet it with 6 or 7 Spoonfuls of Water, y^e put in y^e Juice of 4 good Lemons, (take out y^e seeds) & y^e Peill of one, set it on y^e Fire till y^e Sugar be melted, y^e taist it & if not sweet enough melt in more Sugar, y^e take it off of y^e Fire, & beat y^e whites of 5 fresh Eggs with 2 spoonfuls of Rose-Water, or spring Water if rather chose; put y^m to y^e Sugar & Juice, (but first Drain out y^e Peill) y^e strain it through a Napkin, y^e set it over a slow Fire & stir it constantly one way, when it begins to thicken take it off of y^e fire, pour it into a cold Bason & skim it, ~~when~~ y^e put it into a glass Bason, or Jelly glasses. Put in y^e Lemon Peill again after it is strained through y^e Napkin & don't take it out till it be skimed. A thin Napkin is y^e best for y^t, & only squeezed with one person gently. It looks pretty clear & is very good.

Lemon & Orange Cream

Take 3 or 4 Lemmons as they are in largness, y^e take 6 whites of Eggs & 4 Yolks, beat y^m very well, y^e cut y^e Lemmons into very thin slices, Peil & all, & put y^m into about about a pint of Water, let y^m lay in y^e Water 2 or 3 hours, y^e put y^e Eggs to y^m, beat y^m well together, y^e strain them through a strong Napkin, sweeten it well with Sugar beat fine, & stir y^m gradually, y^e set it over a clear fire, & keep it stirring till it be y^e thickness of good Cream, y^e put it into a Bason & stir it till it be quite cold (let y^e Bason stand in cold Water, changing it when warm) y^e put it into a Dish, or glasses. Lay a Paper loose over it, to keep out dust. You may make Orange Cream y^e same way, only put in 2 more Yolks, y^e Whites, & y^e kind of but one Orange, if fine ones. y^e fire must not be too hot. There must be two people to twist y^e Napkin when strained & it must be opened out once or twice, & y^e Lump separated, & y^e strained hard again, or y^e Juice will not all be got out. Then put it into y^e Dish or glasses you serve it up in. This, tho' thick, looks well in glasses, & is very agreeable in tast.

Egg Butter

Boil 6 Eggs hard, take only y^e Yolks & beat y^m in a Morter with about 2 ozs: of Butter, season it with a little Sugar & Orange or Rose Water, when all y^e is well beat together rub it with y^e back of a Spoon through a Cullinder, ^{or} course hair Sieve, into a little Dish, with a Sauser, or something to rais it in y^e middle, or in little Saucers to mix with Jellys, Sillibubs, &c. It is eat with Bread as common Butter, & a little of it, is agreeable.