Apple Pudding

Pare and core some apples, and stew them in the Oven with a good lump of butter, and some Cinnamon. Heat a Pie dish with very thin Puff paste and Cover the Paste with Currant Jeley Sweeten your Apples and put them in — Bake the whole in a moderately quick Oven —

Lemon Pudding

The juice of two Lemons and the rind finely grated, a quarter of a pound of butter clarified; beat well six Eggs & Sugar to your taste & mix altogether. Have a paste in

your Dish, Bake it in a Slow Oven. half this quantity will make a Pudding large enough for a small family.

Devonshire Junket

Take one pint of Milk, set it over the fire with a little Lemon peel to give it a flavour, boil it 5 minutes then let it stand till almost Cold, put in a little rennet as much as will turn it. Garnish with Currant Jelly or any sweetmeat to your liking ———

To Make a dish of Sherry Veal

a little cold veal minced very fine and beat in a bowl - a little minced ham, with suet and bread crumb, beat all together with egg and cream seasoned to your taste baked in a mould in the oven, served up with brown gravy and garnished with broild bacon

Lemann's Biscuits

1 lb of flour, 3 oz of sifted sugar, 2 oz of butter, volatile salts pounded the size of nutmeg, mix all well together into a stiff paste with a little warm milk - roll it out ~~put them~~ & cut into Biscuits, & bake in a regular oven

When taken out put them on a dish on the top of the oven for about two hours that they may be perfectly dry -

Apple Ginger

4 lb American apples
Newtown Pippins,
4 lb loaf sugar and
2 Pints of water. and
essence of ginger to taste
Boil the syrup until
it is thick, about half
an hour. then put in
the apples, cut in small
pieces, & let them boil un-
til clear, without crushing
them. When paring the
apples drop them into
cold water to preserve
their colour, Do them
over rather a low fire
& put them jars. & pour
the syrup over them. the
apple should be clear & tender
but not broken. S. A. Miller.

Mall Wine

Thirty pounds of Lisbon Sugar, to seven gallons and a half of water, boil it half an hour taking off the scum as it rises, when cold put to every gallon of this liquor one quart of new ale out of the ale bat, Let it stand to work in the Tub a day or two, then put it into the barrel, with a pound of brown Sugar-candy powdered. Six pounds of Raisins ston'd, a quarter of a pound of bitter Almonds blanch'd, and cut small, a quart of Brandy, and a little Ising-glass; when it has done working bung it close up — and let it stand a year before you bottle it. —

This wine should be made in March.

Mrs Elliott bottles this wine at the end of ten Months

Preserved Mulberries

Put half the fruit into a jar, cover closely, place it on the stove in a large saucepan of cold water and cook slowly until the juice is extracted. Strain, measure the juice & put it into a preserving pan, add 2 lbs of sugar to each pint of juice. Bring to boiling point, skim well, add the remainder of the fruit & boil until it is half cooked. ~~Turn~~ On the following day boil until the juice sets quickly when tested on a plate. Turn into jars, cover closely & keep in a cool dry place.

Giblet Soup

Make a nice beef gravy, about 2 quarts, then scald a set of giblets, cut them in pieces, and add them to the gravy, let them stew it it 3 hours, skim it, and add two spoonfuls of cream, seasoning, and herbs, according to taste. If it is wanted still richer, add a small piece of butter, mixed up in a dessert spoonful of flour.

Mrs Jenny Lister. I send you a receipt

mson

th Street

Ripon

Crab Vinegar

To a peck of crabs bruised put nine gallons of cold spring water let them stand nine days in a tub cover'd with a cloth & stir the water & crabs at least once every day, then strain through a hair cloth & put the liquor into a cask iron bound; to every gallon add a pound of sugar, stir it a few times in the cask to melt the sugar — Let it stand in a warm place cover the bung hole with a tile & it will be ready in a years time.

Primrose Vinegar

To 30 quarts of water 12 pounds of fine raw sugar let it boil ~~ten~~ ten minutes & skim it very well, pour it boiling hot upon a peck of picked primroses, & when new milk warm put a little yeast to it stirring it often, then put it into your barrel with the flowers & when the fermentation is over, bung it up & set it in a warm place to cool then bottle for use. Miss Bancroft.

Gooseberry Vinegar

One peck of Amber Gooseberries slightly bruised, put to them five gallons of water & let them stand till the Gooseberries rise & fall again stirring them about every day; strain them off clear & to this quantity add six pound of sugar put it into an iron hooped cask, let it stand in a warm place, with a tile on the bung hole, a bucket mouth, then bottle for use

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Rose Vinegar

To one Gallon of Water (ale measure) add one pound & half of raw Sugar, when boild & scum'd well for twenty minutes pour it into a tub & when (lukewarm) put a heaped up peck of rose leaves to five gallons of liquor prepared as above add a little yeast & stir it well with your hand, let it stand three or four days & then squeeze the leaves pour it, then barrel it, & lay on the bung hole, a sod a piece of paper & a tile for a week or fortnight, set in the sun when hot, in winter in a warm place near the kitchen fire: it will be sour in six months, it makes red cabbage a beautiful colour & is suitable Lady Etherington supposes for all pickles, in Lancashire it is used in general, it is as clear as water.

Brandy Pudding

line a mould with for raisins stoned, then with thin slices of french rolls, next to which put Catafias or Macaroons, then the ~~French~~ Raisins rolls, and cake, in succession, untel the mould be full, sprinkling in at times, two glasses of Brandy, beat four eggs, yolks and whites, put to them half a pint of milk or cream lightly sweetened, a little nutmeg and the rind of half a lemon finely grated, let the liquid sink into the solid part, then flour a cloth, tie it tight over, and boil it one hour, keep the mould the light side up, serve it with Pudding sauce

German Puffs

beat six eggs and mix them with four large spoonful of flour into a good batter, add to this two ounces of fresh butter melted, a little sugar, a little nutmeg and a pint of cream, butter some large cups & fill them half full with batter — twenty minutes bakes them in a pretty quick oven —

German puffs with almonds

mix half a pint of cream gradual to a large spoonful of flour, and a quarter of a pound of almonds beat fine, add half a pound of butter melted, eight yolks of eggs and four whites well beaten, a spoon=ful of sack, a spoonful of orange=flower water, sugar to the taste — bake them in cups well buttered but fill

only half full — half an hour will
bake them in a brisk oven —

Mrs Schouwers
receipts for
Vinegar and
Mrs Gibsons for
Puddings —

A Cabinet Pudding —

2 oz Ratafia Cakes, with as many Sponge Cakes as will fill the Moulds, which must first be lined with Butter very thickly, and stoned Raisins to be stuck to the Butter, as fancy may direct; The Ratafias & Sponge Biscuits to be laid in the Mould alternately, and the Interstices filled with a thin boil'd Custard — The Mould to be tied up in a Cloth well flour'd, & to be boil'd three quarters of an hour —

A Nicholson Pudding

1/4 ℔ Bread Crumbs, 1/4 ℔ Currants, 1/4 ℔ Apples, 1/4 ℔ Sugar, 1/4 ℔ Butter 2 or 3 Eggs, a little Salt a small Glass of white Wine, and no Milk, or Water —

The Apricots for Bottling are to be gather'd when they are full grown, and just before they are on the turn for ripening, if they are small, push out the Stones as you do for preserving, & put them into the Bottles whole, those that are too large may

be divided; crack the Stones & put the kernels into the Bottles, which must be Cork'd, Rosin'd, & a Bladder tied over the same as Gooseberries — Currants upon the turn for ripening, Plums, or any other Fruit will do equally well; & if you have not sufficient to fill a Copper, the Bottles may be put, necks downwards, into a large deep Pan with Water, let them simmer gently over the Fire, and when the Water just boils, take off the Pan; let them stand in the Water till the following day

Always keep the Bottles with the necks downwards, till you use the Fruit —

Some Persons put Sugar with the Fruit, but it is apt to cause a fermentation —

Pontefract
Jan 7/6th 1844.

To make a Soda Cake

1 ℔ of Flour
1/2 ℔ Sugar
2 Eggs
1/2 ℔ Currants
1/4 ℔ Raisins
6 ounces of butter
1/2 pint of milk

Put in last thing before being finally kneaded a Tea spoonful of Soda. —

Butter Scotch

Take of treacle and sugar each ½ a pound — then mix them well together then take nearly half a pound of butter put it in a brass pan and melt it over a slow fire — put into it the sugar and treacle with the rind of one lemon well grated — let it boil until it will set — then pour it on plates — having previously rubbed them with butter

Tea from Liverpool

8 lb of Common young Tea at 3/8

10 lb Servants Tea at 3/ I think

I forget the exact price but I mean about the qualities of the, last to be sent in separate parcels addressed to me & ~~under~~ sent together to save carriage

(Drop Biscuits

The yolks of 5 eggs & whites of 3 well beaten for a quarter of an hour. Stir in quickly 1 lb of sifted sugar beating all the time. Then 1 lb flour in the same way. Flavour as you like. A few drops of kernels or a few of lemon or lemon peel. Drop in small pieces on a greased pan & bake a light brown. Watch them or they will scorch

They are best kept in a Tin canister

Wm Warde

Mrs Lowell

Cuttlefish Cove

Railroad Cake — or Pudding

1 Tea Cup of pounded Sugar
the same of Flour — 2 Teaspoons
of Baking Powder well mixed
4 Eggs to be dropped in
without beating up. Gently
mix all together & pour it
thinly on well greased Tins
Bake & lift it out on
the board on the side that
has been next the Tin
uppermost & spread whilst
hot with Preserve.
Roll it up & sift white
Sugar over. Whipped Cream
may be used instead of
Jam.
Bake about 5 minutes.

Herrn Pfarrer
Gustav Schlatter
Stuttgart
Hirschstraße 23

Cowslip Wine

To Every Gallon of Water put two Pounes and Half of Lump Sugar, if Yu Cant get the rite White Lisbon Sugar, & the Peel of a Lemon, & let it bogle very Well, & Scum it very Clean as long as it rises, & when New Milk warm, then put it into Yr Tub, and a Peck & half of Cowslip Peaps to Every Gallon, then pour on Yr Sugar & Water & Peals on the Cowslips in the Tub, Mix them all well together, then put on a little Yeast, & when it Works beat it in 3 or 4 times a Day well, & let it work for 4 Days & Drain it of very Clean through a Sive & Squeise the Peaps Dry with Your Hands, and put it into Yr Cask with about Half a Peck of Cowslip, & a Gill of Syrup of Lemon to Every Gallon of Wwine, then Bung it up & let it Stand a Month, then Bottell it of, if it be Clere if Not let it Stand a Fortnight longer, and when Yu Bottle it, put 3 or 4 Lumps of Sugar in Every Bottle —

N: B it Must be Wine Measure & Not Ale — we put to a Sixe Gallon Cask 16 Pound of Sugar — —

Mrs Warde

Receipt for a Gingerbread Cake

1 ℔ of flour
1½ oz of ginger
1½ oz of caraway seeds.
a small quantity of cayenne pepper
mix all these together, then
add ¼ ℔ of butter, melted
in 1 ℔ of Treacle, add
2 eggs & last a teaspoon
full of carbonate of soda.

We think it warm enough
without the cayenne pepper
& also omit the caraway
seeds, but that is according
to taste.

Ripe Currants bottled

To every pound of ripe currants well picked add ½ ℔ of sugar. Let them just bubble & no more then bottle cork & Rosin. Keep in a dry cool place.

Eye Water

Pudsey Dawson

4 oz. of bole ammoniac 2 of white copperas 1/4 oz. Camphor & 3 bitter almonds; all beaten fine. Pour over a gallon boiling water & let it stand 4 or 5 days covered with a cloth, stirring several times a day. Bottle for use. Do not omit the almonds as they are necessary to dissolve the Camphor. The vessel used for this purpose must not be taken for any other the bole staining it. Apply the water by dipping 3 or 4 folds of linen rag & tie it over the eyes at night. If found too strong dilute with it a little rose water.

Cake Puddings.

3 eggs, their weight in flour, butter, & half sugar. Beat the eggs very well, yolks & whites, & the butter to a cream, stir in the flour gently, & mix all well together. Bake in cups 20 minutes.

I have only half the weight of butter & sugar, generally raw sugar

J. J.

Recipe for Cake

Henry Taylor Esqre

SKIRSGILL PARK,
PENRITH.

Potted Trout.

Split and bone the fish, season well inside with pepper and salt and a small quantity of butter, — and nutmeg & any other kind of spice to suit the taste — roll the fish up and place them in a dish with plenty of butter & seasoning as above — Bake slowly in the oven until cooked, when cooled pour over them clarified butter and put them away to get cold —

———

SKIBBGILL PARK,
PENRITH.

Potted Trout.

Split and bone the fish, season well inside with pepper and salt and a small quantity of butter. — Wash, wipe & put into tin. Place the fish upright & pour over a slab with plenty of butter seasoning as above. Bake slowly in the oven until cooked, when cooled pour over them clarified butter and let them remain to get cold —

White Soup

A knuckle of Veal & a piece of lean Ham & if convenient a small piece of Mutton ~~& fowl~~ a small bunch of sweet herbs viz Lemon Thyme & sweet Marjoram, a desert spoonful of white Pepper, a few blades of mace, the peel of a Lemon and three quarts of water. When the meat has left the bones take out a nice piece of the Veal add to it a small piece of Ham and beat together in a Mortar then put it into a pint of the broth & pulp thro' a sieve. Boil an anchovy in a little of the broth & after straining from the bones add that also. Then boil all together & before serving add a pint of cream heat the soup but do not let it boil after the cream is added

A soup is always best
with a variety of meat
~~and~~ a little lean ham is always
an improvement. The onions
should be fried before being
put ~~the~~ with the meat &
all vegetables should be
boiled in the soup. We boil
Turnips, Carrots fried onions
~~Celery & Lettuce~~ Celery & Lettuce Stalks which
which well boiled are put through
a sieve. Boil some
Turnips, Carrots & Celery cut
into squares in a little of the
the soup seperately to be
served up ~~with~~ in the soup
or a whole Turnip & Carrot may be
thrown into the soup just in
time to boil enough & afterwards
cut into squares before serving.