

Apple Pudding

Slice and pare some apples,
and stew them in the Oven
with a good lump of butter,
and some Cinnamon. Sheet
a Pie dish with very thin
Puff paste and cover the
paste with Currant Jelly
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 Jammet

Take one pint of Milk, set
it over the fire with a little
Lemon Juice 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 sweetmeats to your
liking

To Make a dish of Flurry Veal

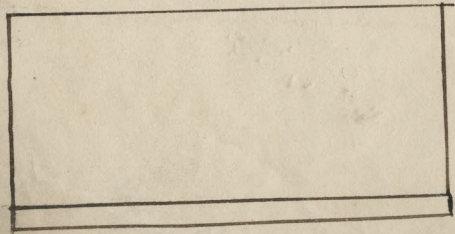
a little cold veal minced very fine and beat in
a bowl - a little minced ham, with salt and
bread crumbs, beat all together with egg and
cream seasoned to your taste baked in a
mould in the oven, served up with brown
gravy and garnished with broiled bacon

To Mr. A. Smith of New York
I have the honor to acknowledge
the receipt of your letter of the
10th inst. in relation to the
proposed sale of the
land in the town of
New York. I have
been very much
pleased to hear
from you and
am glad to
hear that you
are so well.
I have no news
to write at
present.
I am, Sir,
Very respectfully,
Your obedient
servant,
John A. Smith

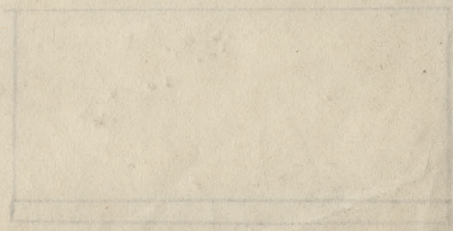
Lemmon's Biscuits

1 lb of flour, 3 oz of sifted sugar,
2 oz of butter, volatile salts powdered
the size of buttons, mix all
well together into a stiff paste
with a little warm milk - roll
it out ~~flat~~ & 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 -



[Faint, illegible handwriting in cursive script, likely bleed-through from the reverse side of the page.]



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

[Faint, illegible handwriting, likely bleed-through from the reverse side of the page. The text is mirrored across the horizontal fold.]

Shatt 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 vat, 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 Sizing-glass; when it has done working bring 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



Faint, illegible handwriting is visible across all four quadrants of the document, appearing as bleed-through from the reverse side. The text is too light to transcribe accurately.

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.

... half the first ...
... glass ...
... in a large ...
... water ...
... until the juice is
... . Their measure the
... into a ...
... of sugar to each
...
...
...
... of the fruit ...
... it a half ...
... following ...
... the ...
...
...
...

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 decent Spoonful of Flour.

Madame de Sevigne. I am your Obedient Servant

London

The Street

London

Crab Vinegar

To a peck of crabs bruised put nine gallons of cold spring water let them stand nine days in a tub cover it 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, bring it up & set it in a warm place to sour then bottle for use. Miss Bancroft.

Gooseberry Vinegar

One peck of Amber Gooseberries
slightly bruised, put into 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 pounds of sugar put it into an iron
hooped cask, let it stand in a
warm place, ^{with a tile on the bung hole} a twelve month, then
bottle for use

Rose Vinegar

To one gallon of Water (ale measure) add
one pound & half of raw sugar, when
boiled & skim'd well for twenty minutes
pour it into a tub & when lukewarm
put a heap of fresh 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 from it, then
boil 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 suit-
able Lady Eberington 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 Macaroon, then the ~~french~~ Raisins rolls, and cake, in succession, until 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 some hour, keep the mould the right side up, serve it with Pudding sauce

German Puff

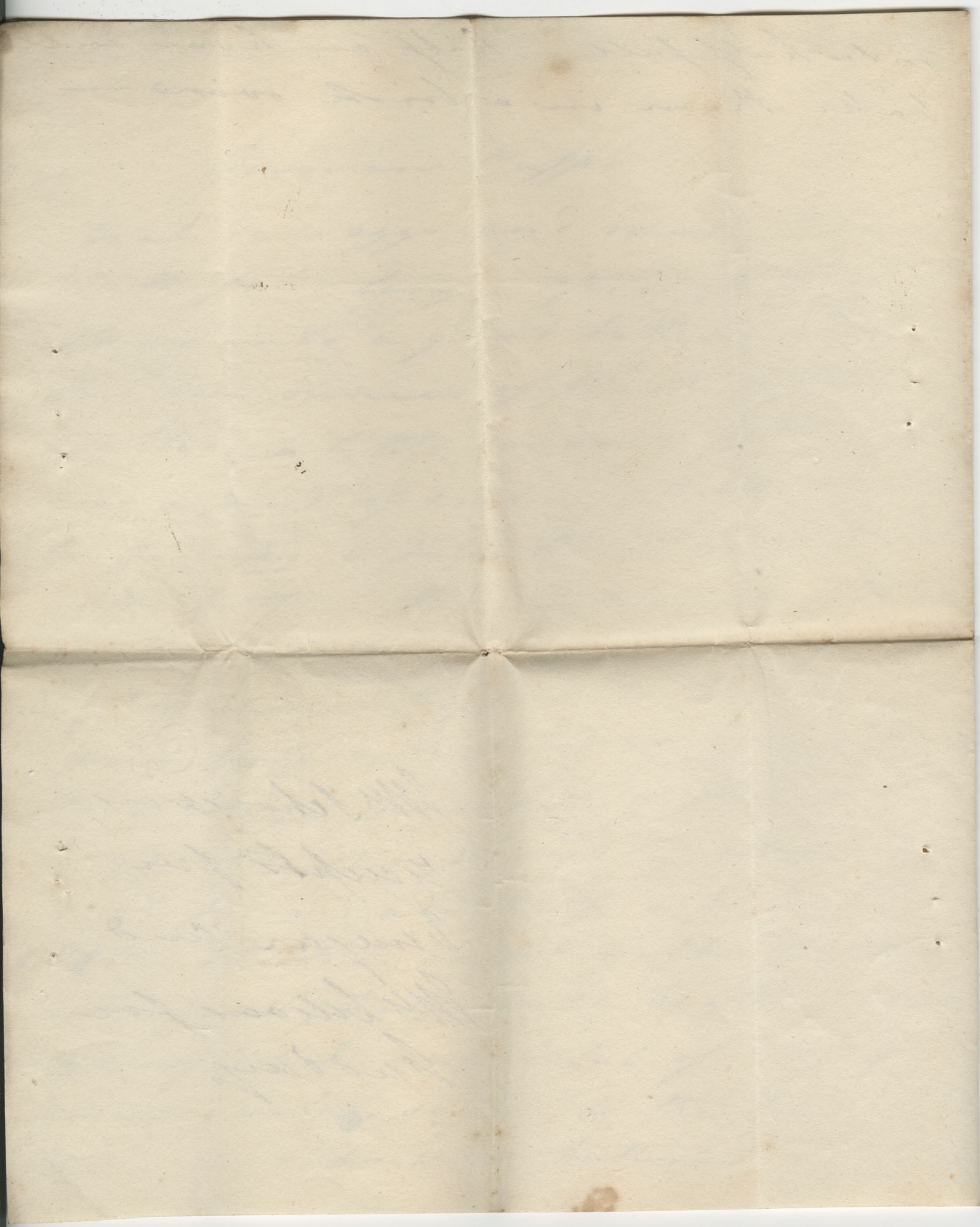
beat six eggs and mix them with four large spoonful of flour into a good batter, add to this two ounces of fresh butter melted, a little sugar, a little nutmeg and a pint of cream, butter some large cups & fill them half full with the batter - twenty minutes bakes them in a pretty quick oven -

German puffs with Almonds

Mix half a pint of cream gradually 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 spoonful 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 -

Wm. Johnson
Receipts for
Vinegar and
Wm. Silcox for
Gudding



A Cabinet Pudding -

2oz Batafia 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 Batafias & Sponge Biscuits to be laid in the Mould alternately, and the Interstices fill'd with a thin boild Custard - The Mould to be tied up in a Cloth well flour'd, & to be boild three quarters of an hour -

A Nicholson Pudding

$\frac{1}{4}$ lb Bread Crumbs, $\frac{1}{4}$ lb Currants, $\frac{1}{4}$ lb Apples, $\frac{1}{4}$ lb Sugar, $\frac{1}{4}$ lb 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 down-
wards, till you use the Fruit —

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

Pontefract

Jan 7th 1844.

To make a Soda Cake

1 lb of Flour

$\frac{1}{2}$ lb Sugar

2 Eggs

$\frac{1}{2}$ lb Currants

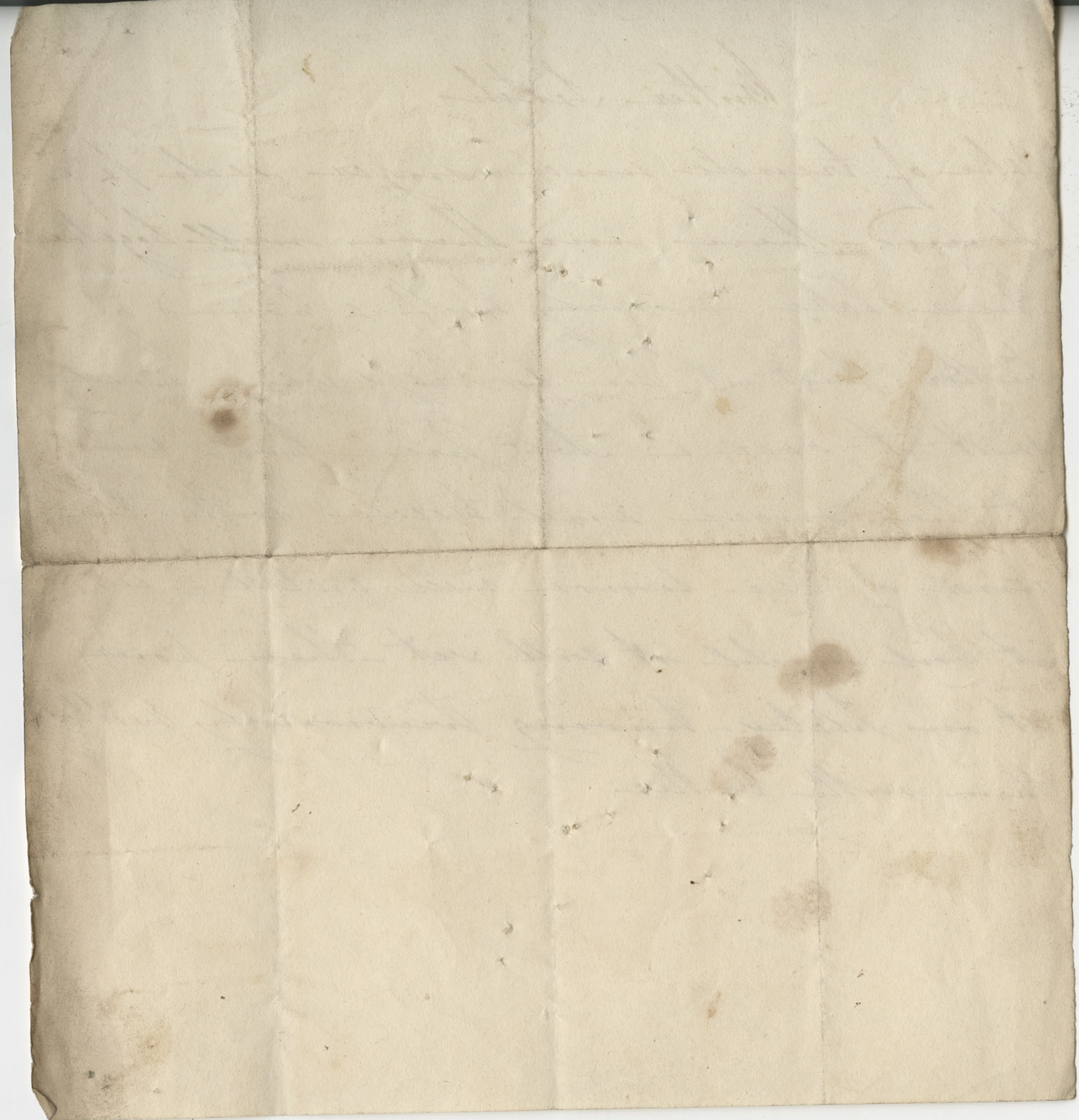
$\frac{1}{4}$ lb Raisins of butter

$\frac{1}{2}$ C. oranges 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 wadded
them with butter



From Liverpool
8 lb of Common strong Tea at 3/8
10 lb Servants Tea at 3/4 I think
I forget the exact price but
I mean about the qualities
of the, but to be sent
in separate parcels etc -
wrote to me & wanted to
get her to save carriage

Drop Biscuits

The yolks of 5 eggs & whites of 3
well beaten for a quarter of an
hour. Then in gently 1 lb of sifted
sugar beating all the time. Then
1 lb flour in the same way.

Flavour as you like. 1/2 lb of
kernels or pieces of lemon or
lemon peel. Drop in small
pieces on a greasing pan &
bake a light brown. Watch
them or they will scorch

They are best kept in a
tin canisters

Mrs. Ward

Railroad Cake - or Sudding
A Tea Cup of powdered sugar
the same of Flour 2 Teaspoonsful
of baking Powder well mixed
4 Eggs to be dropped in
without beating up. Gently
mix all together, & pour it
thinly out on well greased Tin
Cakes, & turn it out on
the board on the side that
has been next the Tin
uppermost & spread whilst
hot with preserves.
Roll it up & sift white
sugar over. Whipped Cream
may be used instead of
Jam.
Bake about 5 minutes.

Mrs. Wade

Southeast Corner

[Faint, mirrored handwriting, likely bleed-through from the reverse side of the page.]

Mr. [Name]

10 [Address]

Cowslip Wine

To every Gallon of Water put two Pounds and Half of
Lump Sugar, if y^e cant get the rite White Lisbon
Sugar, ~~use the Rite~~ the Peel of a Lemon, & let it boyle
very well, & scum it very Clean as long as it rises, & when
New Milk warm, then put it into y^e Tub, and a Peck & half
of Cowslip Peeps to every Gallon, then pour on y^e Sugar
& Water & Peels on the Cowslips in the Tub, mix them all
well to gether, then put on a little Yeast, & when it workes
beat it in 3 or 4 times a Day^{well}, & let it work for 4 Days
& Drain it of very Clean through a sieve & squeeze the
Peeps Dry with your Hands, and put it into y^e Cask
wth about Half a Peck of Cowslip, & a Jille of Syrup of
Lemon to every Gallon of Wine, then Bung it up & to
~~let~~ it stand 1/2 Month, then Bottell it. If it be store
if not let it stand a Fortnight longer, and when y^e
Bottle it, put 3 or 4 Lumps of Sugar in every Bottle
N: B it Must^{be} Wine Measure & not Aile, if we put to
a Six Gallon Cask 16 Pound of Sugar

Mr. Wards

18

Receipt for a Gingerbread Cake

1 lb of flour

1 1/2 oz of ginger

1 1/2 oz of caraway seeds.

a small quantity of Cayenne pepper

mix all these together, then

add 1/4 lb of butter, melted
in 1 lb of suet, 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.

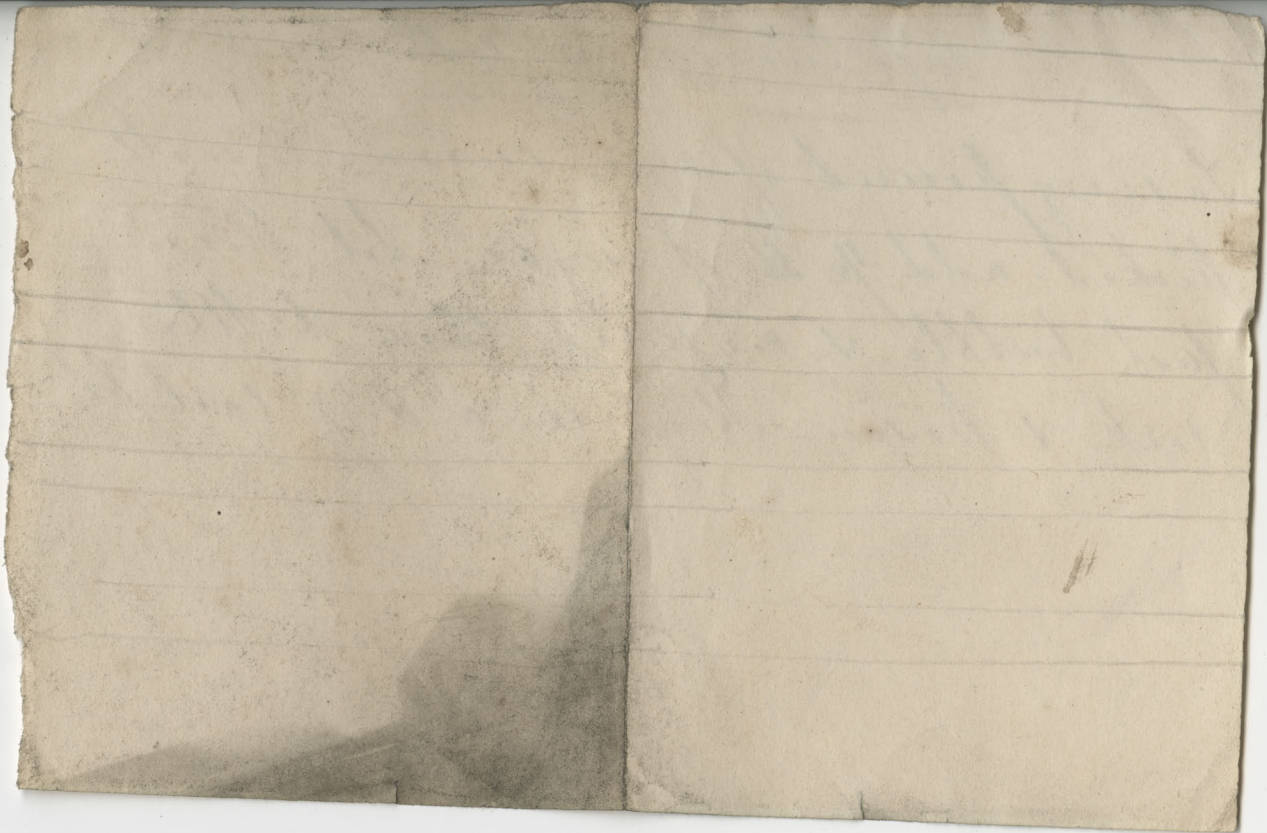


[Faint, illegible handwriting, likely bleed-through from the reverse side of the page.]



Ripe Currants bottled.

To every pound of ripe currants well
picked, add $\frac{1}{2}$ lb of Sugar. Let them
just bubble & no more. then bottle
cork & Rosin. Keep in a dry cool place.



Eye Water Ruding Dawson

4 oz. of bole ammoniac. 2 of white lippins
 $\frac{1}{4}$ 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 use of this
purpose must not be taken for any other
the bole staining it. Apply the water by
dipping 7 or 8 folds of linen rag to tie it over
the eyes at night. If found too strong
mix with it a little rose water.

Page 12

I am of the opinion that the
present situation is not
satisfactory & that
some change is necessary.

It is a matter of
great importance to
consider the
best way to
bring about
the necessary
reforms.

The first step
should be to
establish a
committee.

Cake Pradings.

3 eggs, their weight in flour, butter, 1 loaf
sugar. Beat the eggs very well, yolks separate,
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, generically some sugar

kekua de leca

Henry Taylor Esq^r

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 —

Potted Torte.

2 1/2 lb and gave the first course

and inside with pepper and salt

and a small quantity of butter.

and returned a very nice kind of sauce

to eat the torte - the first course

and gave them in a dish with parsley

of butter & seasoning as above - Torte

stewed in the oven with cooked, when

cooled pour over them clarified butter

and put them away to get cold -

White Soup

A Knuckle of Veal & a piece
of lean Ham & if convenient
a small piece of butter & add
a small bunch of sweet herbs
viz Lemon Thyme & sweet Mar-
joram, a decent Spoonful of white
Pepper, a few blades of mace, the
juice of a Lemon and three quart
of water. When the meat has
left the bones take out a
nice piece of the Veal add to
it a small odd ~~piece~~ and heat
together in a Mortar then put
it into a pint of the ^{best} broth
& pulp thro' a sieve. Boil em
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

A Soup is always best
with a variety of meat ^{Hyson}
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 ^{cut into squares} ~~and~~ ^{Hyson}
~~celery & lettuce~~ ^{celery} stalks ^{which}
which well boiled are put
thro' a sieve. Boil some
Turnips, Carrots, & Celery cut
into squares in a little ^{of}
the soup separately 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.