Cabinet Pudding -

Butter your shape - put a few stoned raisins in the mould - beat three Eggs - cut bread & butter (as rolls very thin - lay it lightly in the mould, three parts full. then add a little nutmeg - a little lemon peel grated. a spoonful of Brandy - a spoonful of sugar & almost a pint of new milk or cream to the Eggs - put the mould into a stew pan half full of water & steam it half an hour -

Wine Sauce poured over when served.

Rice Blancmange

3 Table spoonfuls of ground Rice - 3 oz of Loaf sugar - 1 pint of new milk or milk & cream mixed - Flavour with bitter Almonds, or cinnamon

Excellent Biscuits.

4 lb of Flour - 1 lb of Butter - 3½ pints of new milk 2 pennyworth of Yeast

Wm Taylor

Carrigeen Cough Drink

½ oz Carrigeen.
1 quart cold water.
2 oz Sugar.
Rind & juice of 1 Lemon.

Soak the moss in a little spring water for about 3 minutes - put in a white lined saucepan with the cold water and cook for about 10 minutes. Strain - add the sugar & lemon juice the rind may be put down at first with the moss.

Miss Sweeney.
Aunisceaul.
Aug. 24-05.
J.R.W.

Let the it all boil till wine nearly dry then put in half pint of cream let it boil & as soon as it commences boiling take the yolks of three eggs mixed with a little piece of butter mix it all together till it gets thick but do not let it boil. Take off the fire as soon as it gets thick & serve the pieces of the lobster shell also very good cold

From Clay of New York Club

FOUR GABLES,
BRAMPTON,
CUMBERLAND.

Lobster à la Newburg

Take a nice boiled lobster cut it up in ½ inch pieces Make some butter hot in a pan but do not let it burn put the cut up lobster in the sauce pan & season with salt Nepaul pepper & a little nutmeg. Let it fry for about three minutes and moisten it with three tablespoonsfuls of sherry or Madeira.

Spanish Kidneys

Take 3 or 4 Spanish onions, cut the tops off & put them into a saucepan of boiling water with a little salt in. Put the lid on the pan & boil the onions for at least 1¼ hours - then take up, remove the skins, & slip the centres of the onions out. Cut ~~the kidneys~~ kidneys in dice, season well with pepper & salt & a piece of butter & put enough to fill in the middle of each onion. Set the onions in a

a greased tin, sideways to prevent the juice from the kidney escaping - Chop the onion centres finely & put as much as possible back into the ends of the onions - Scatter breadcrumbs thickly over all & bake slowly for 2 hrs. or less if they appear to be thoroughly cooked - Baste well - Serve very hot with a good brown gravy round.

a Quart of Cream the juice of 3 sevile Oranges grate a Little of the rind so as not to make it Bitter if you Chuse it Grate the rind of a Leamon ½ a pint of Mountain Wine sweeten it to your taste whip it till it is thick then Lay a peice of Lawn or muslin in a Flare Sieve the size you would have the Cheese and Let it Drain then turn it out

To make Doctor Cheneys breakfast Cakes

Take a ℔ of fine flour & set it to the fire to dry, if you like seeds or spices take a little Mace & a few Carraway seeds & put them in a little milk & boil them together to the strength you would have it give your paste a taste less or more as is agreeable to your Palate then take new milk from the Cow the quantity you think will wet the ~~flour~~ flour and put a piece of butter the bigness of a large Walnut to it, then strain the seeds into the milk to disolve the Butter if you find the milk not warm as new milk set it on the fire to heat pour it on the flour and mix it pretty stiff and work it well then rowl it into thin Cakes and prick them quiet through, and send them to bake -

Little Biscuits.

Take Six Eggs, & one Pound of bruised & sifted Loaf Sugar, beat them together with a fork, very quick, an hour; then add by Degrees a Quarter of a Pound of warm flower; half the Rind of a Lemon, grated, & two Spoonfuls of orange flower, or Rose water, mix them together then put them into your tins as quick as possible, grate some Sugar over them, & set them in a pretty Quick oven ten, or fourteen minutes will bake them. —

6 oz. Medicowort, one p.d 1/2 of Mint with water one p.d & 1/2 of balm, 6 oz. of Angelica, 6 oz. Roman wormwood. — Distill them with three gallons of water.

To make Cream Curds

Three Quarts of Cold Water, & one Quart of new Milk, put into a pan, & stir a Stick for, when it near boils, put in a Quart of Sour, & a Quart of Sweet Cream mixt with 12 Eggs, the Whites of only sour, it must not boil, if for fear it going to boil, put in Cold Water to prevent it. — Tailors receipt for Strong Beer. To nine Winchester Bushells of Pale Malt make 63 or 64 Gallons of Liquor wine measure put to this Quantity 6 ℔ of Hops when you mash put in a pound of Hops at yᵉ Bottom of yᵉ mash Tuns wch will prevent yᵉ Liquor from Blinking after you have mashd yᵉ Malt let it stand 3 Hours before you let off the Liquor when you have gathered yᵉ Quantity of Liquor put it with yᵉ Hops into the Copper & let it Boil 2 Hours then take it into your Cooler Straining off the Hops from it, when you think it is

Chamomile Tea

1 oz Chamomile Flowers
8 oz Spring Water
1 Spoonful (Table) of Brandy
as much Nutmeg (grated) as will
lie upon a sixpence
Infuse the Flowers for 12 hours,
then add the Brandy & Nutmeg.
take a wineglass full three times
a day

18th December 1854.

To dry Apricots

Pare the Apricots, & carefully take out the stones, blanch the kernels, & put them into the Apricots then one a pound of fruit the same quantity of finely pounded sugar & let them stand until the sugar has extracted the juice, then boil all together gently; when the fruit is tender, take it out with care, & boil the syrup till very rich; pour it over the fruit, & in three days put it upon dishes & dry them in the sun under garden glasses turning them once or twice a day, to keep the shape as round as possible. Any inferior Apricots may be cut down & boiled in the syrup for tarts. —

To Candy Angelica

Cut the stalks when thick & tender, put them in in boiling water & when very tender drain it off, & throw them into cold water; peel off the skin & scald them in a thin syrup made with the same proportion of sugar that there is of fruit heat it twice a day until the syrup is almost dried in & then dry them under garden glasses or in ostoves & turn them twice a day

Apricot Jam

Weigh equal quantities of pounded loaf sugar & of Apricots pare them & cut them quite small as they are done strew over half the sugar. The following day, boil the remainder, & add the Apricots stir it till it boils, take off the scum, & when perfectly clear, add part of the kernels blanched & boil it two or three minutes

Beef tea without water

Clear some of the lean part of Beef from every particle of fat or skin, mince as small as for minced Veal, put it in a Jar which has a Cover, & tie a double Bladder over the Cover, set the Jar in a pan of hot water & boil for an hour or hour & half. Strain the gravy & the steam from the inside the Jar, from the meat. A single Teaspoonfull may be given at first & gradually increased to a Dessert spoonfull, more should not be taken at one time, but it may be given every half hour. This will agree when nothing else will remain on the stomach, & the nourishment it conveys is unequalled. it is palatable either hot or cold. If Isinglass be proper, a little may be cut small & put in with the Beef. it will make a jelly when cold. If spices are desired, they should be put in with the Beef, but salt if wished for should be added to the gravy after it is strained off. Any other kind of Meat, Poultry or Game may be used instead of Beef.

To clean Varnish, & take out scratches in Varnish or Japan.

To clean or renew the polish, wash it gently but thoroughly with soap & water on a very soft Cloth, or Handkerchief of silk or Cambric, to take off any grease, & dry it perfectly. after it is thoroughly dry, dip a little of the finest cotton wool in the best flour, & polish by light friction. clean off with fine soft linen, or a silk Handkerchief. If scratches are to be removed, the Varnish after washing & drying, must be cover'd completely with sweet oil, put on with fine Cotton wool, such as is used by jewellers. then dip the Cotton in the fine flour, & rub it lightly, using the flour dry by degrees till quite dry flour is used. the friction must be continued till you perceive the smell of varnish, which is caused by its becoming warm & thus filling up the scratches. Then clean off as before. The best flour must be used as bran, or any coarse parts will scratch the varnish. If fine Cotton wool is not at hand, very fine soft flannel or silk may be used. Old gilded frames may be cleaned in the same way if varnished. Metal is seldom done unless ordered. they then may be cleaned with soap & water & last for ever.

a Tea-Spoonful of Powdered Charcoal.

Do of Common Salt.

Do of Sweet Spirits of Nitre.

½ a tea-Spoonful of Laudanum.

For a Lamb. double the Quantity for a Sheep.

For a bowel complaint

in sheep —

Tomato Sauce.

Take Tomatoes, & bruise them in a Marble Mortar then add to them some Chili Vinegar, & white Wine vinegar, of equal quantities. Shred into each Quart 1/4 oz an oz of Garlic, 1 oz of Shalot, a tea spoonful of Cayenne Pepper, or little Salt & Mace. Then give it a boil altogether, & let it stand till cold — then put it thro' a hair Sieve, & bottle it for use.

To Make Cowslip Wine —

To Six Gallons of Water - add Twenty one Pounds of Sugar. Remove the Scum as it rises - boil it one Hour - when near cold - put it into a Tub with Twenty four quarts of the Flowers - One tea cup full of Yeast Spread on a thick Crust of Bread well toasted - let it work one day & two nights - Put one bottle of Brandy - into the Barrel before you turn it —

N.B. The juice of Six Lemons - also Six Oranges - must be boiled in a quart or two of the Sugar & Water - before the Flowers are put in - & when cold put it into the Barrel when the wine has done working. The Peeps should be stirr'd down every Day - which will be in about 10 days or so - The peel of the Lemons & oranges should be boiled in the Sugar & water when it is well skim'd. Let it stand one quarter of a year before it is bottled. —

You may put some of the grain Husks - in if you chuse. — It is better to make only 5 Gal. to put into a 6 Gal.n Cask —

Mr. Wm. H. Gage

Baby's Sock

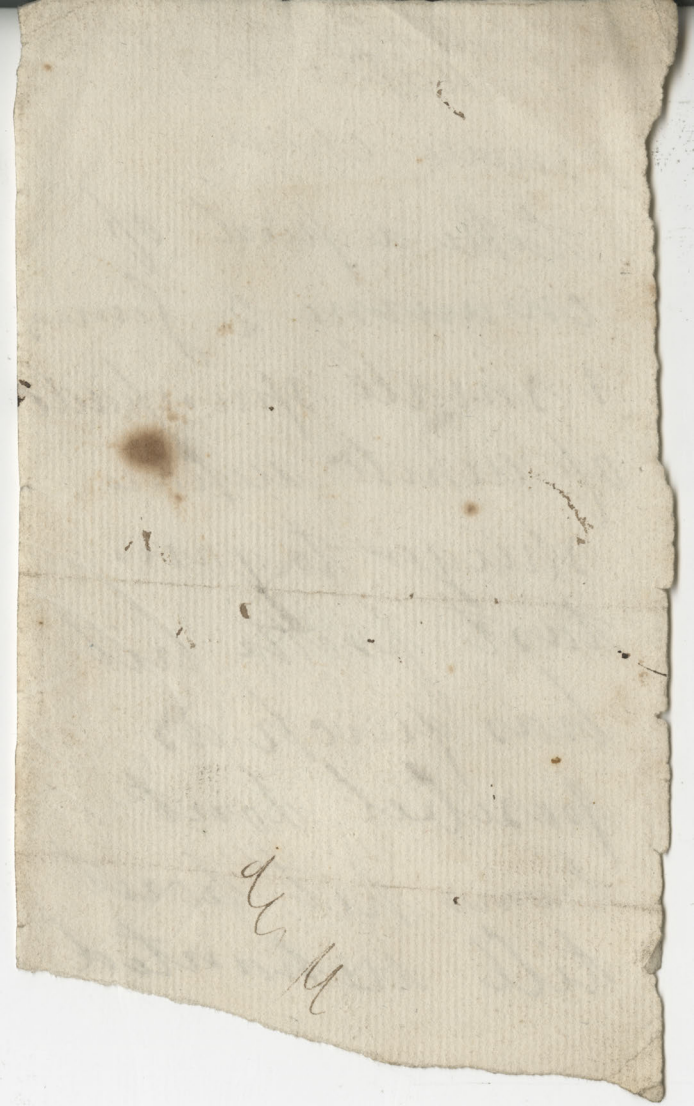
Colo'd wool -

Set on 32 loops (rather fine needles)
knit back again raise at the end
of the next 12 rows - at the end of
the next row raise 1 loop & at the
end of every other row for 5 times
knit 8 rows plain. knit 14
loops just in the white wool go
on to the end of the needle
& back knit 8 rows. leave 22 loops
knit over the toe 7 ribs - then add
22 loops the same as the other
side - then with the colo'd wool
8 plain rows narrow at the end
of every other row 6 times then
at the end of every row knit 1 row
plain cast off - Finding at the toe
Take up the loops on the slope
of the toe & narrow every other
time you come to the sole on

until you have taken off all the loops take up the loops for the stocking knit 3 rows then 1 row of holes — then knit till the sock is long enough

Emma Ottee —

to make a
snow chese
take a pint of
cream 2 lemons
1 small spunfull
of white wine
sugar to your
tast pretty hit
bras quick as
posebel dont
turn hit hout
till wanted



Gateau de Pommes

One pound & a half of lump sugar put to it one pint of water & let it boil till it becomes sugar two pounds of apples cut & cored & the peel of a large lemon cut thin boil ale together until stiff - put it into moulds & when cold it will turn out -

Rub into 2 lb of Oatmeal a 3/4 lb of Butter 3/4 lb Sugar a quarter of an Ounce ground Ginger, a little Lemon peel and as much Treacle as will as will make it a proper stiffness — —

Fish Sauce for Warner

Take a pint of strong table spoonfuls of Mushroom Catsup one of Essence of Anchovy boil this together just before you take it off the fire add a little butter & flour & keep stirring it all the time. a little Cayenne may be added

Warm Toast for Wood Sandwich

Warm & add for

same

taken in the day for the poor
people two days & a good quart
of water and one teaspoonful
of good clove Pepper —

No. Tarte.

To make Minced Pies
a set of Salver Tart 1 lb of
suet 1 lb of Apples the same
quantity of Raisins &c.
and currants
usual

Fish Sauce for keeping

One pound of anchovies, half an oz of Cloves, half an oz of mace
Two oz raw of Ginger sliced, a little black pepper, a pint of
Lobe Radish, some lemon peel small onion a bunch of thyme
& winter savory, to all these add a quart of red port wine
half a pint of Vinegar, let all these stew over a gentle fire
one hour, then strain the liquor thro a sieve & bottle it,
putting in the spices again but no other ingredient &c

The use of this sauce is to mix it with melted Butter

1 oz Ginger
1/4 whole pepper
1 lb Mustard seed
1/4 oz Cloves
1 Quart Vinegar
Garlic

1 oz Ginger
1/4 whole pepper
1 lb Mustard seed
1/4 oz Cloves
1 Quart Vinegar
Garlic

Apple Pomatom.

Take 2 lb of the thick part of Hogs Flea lay it in Water 12 hours, cut it in small bits melt and strain it, add the juice of 4 Lemons a bit of peel 2 lb of Apple pippins pared and quartered, one Oz of red Rose water, half an Oz of cloves, boil all together till the Apples are soft, strain it off into Pots for use. —

Good for scalds or burns and excellent for dressing blisters —

Receipt for
Cowslip Wine.

Boil 6 lbs. of Sugar in two gallons of water for a quarter 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 two lemons, and a little root ginger; — boil the liquor for half an hour; — when it is nearly cold stir in a peck of cowslip peeps by degrees —, before it is quite cold put a toast covered with yeast on it, and the juice of the lemons, let it stand for four days, then strain out the peeps, then put the liquor into a cask. In a few days fasten up the

cask for three weeks, — bottle it off. — putting a lump of sugar in each bottle. —

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

Sweet Paste

Take about 1/2 lb of nicely dried flour — mix it lightly with your hands with about three ozs of fresh butter and about the same quantity of sifted sugar — then beat up the yolk of the egg with a respectful of milk and knead it into a

Bottle —

Spiced Ham

Trim all of the smoked part of the ham off soak it one night in cold water, always keeping the ham covered with water whether boiling or soaking, in the morning place it over a slow fire in cold water & let it come to the boil, have ready more boiling water with cider half & half, change the ham from the first boiling water to this mixture putting in a handful of brown sugar & whole cloves let it cook ~~only~~ slowly in this three or four hours according to size, when the skin can be removed easily take from the range leaving the ham in the kettle till it cool, then take out & skin it & put over it as much brown sugar mixed with ground cloves as the ham will take, place it in the oven to cook for one hour, baisting it with cider, served hot Banana sauce with it.

Green Gooseberry Wine —

The Fruit must be full grown but not ripe. To every Quart of Gooseberries when picked and bruised put one Quart of water let it stand three days in the Tub, stirring it twice a day. To every gallon of the liquor when drained, add four pounds of lump or moist sugar, Barrel it directly, and when done fermenting add to every twenty Quarts of wine, one Quart of Brandy — put a little Isinglass in a muslin bag and suspend it from the bung about half way down the wine, and then bung it close up, keep it till April in the cask, then bottle it —

Instead of Brandy you may add ½ oz of Ginger to every gallon of wine, and if you like the Frontiniac flavor add ½ peck of Elder flowers to eight gallons of wine, while the pulp is in the tub. —

sixteen Quarts of Gooseberries make 4 gallons of wine. —

Mrs Smithson

Redworth House

Clear Barley Water

Barley Water —

The great secret in making it clear is not to let the water boil, but pour it on warm to the barley; the water must be thrown away three times to prevent it looking thick; then use

what you pour on
the fourth time.
Two table-spoonful
of the barley, should
be used to a quart
of water, sweeten it
according to your
taste, & put the peel
of one lemon to
three pints of barley water.