Siberian Crab Jelly.

Take off the stalks, wash & weigh the Crabs, then to each 1½ add a pint of water, and boil them gently till they are broken, but do not allow them to fall to a pulp. Pour the whole into a jelly bag, and when the juice is transparent weigh & put it into a preserving pan. Boil it quickly for ten minutes, take

it from the fire and
stir in while dissolved
ten oz of sugar roughly
powdered to each pint
of juice, boil the
jelly from ten to
15 minutes, fill into
moulds

Scotch Bread

To eight ozs of flour, put ~~[illegible]~~ two ozs of Butter melted, and two ozs of fine Lisbon Sugar. Make it into a paste and set it before the fire, but for only a short time then knead it well to the thickness you like, and cut it into small pieces and bake it in a slow oven. put caraway comfits at the top — A little Brandy is a great addition

Mrs Claughton

Mrs Williamson

Strengthening Jelly, to be taken in Lieu, or in lieu of liquid at Breakfast, milk twice the best, the size of a Pigeon's Egg dissolved.

1 Oz of Isinglass, 1 Oz of Hartshorn Shavings, 1 Oz of Candied Lungwort, 1 Oz of Pearl Barley, 1/2 an Oz of Conserve of Red Roses.

Put all these into a Stew-pan with a Quart, add a pint of cold water, then press down the height with a stick and mark it, add half a pint more water, and let it

simmer, till it is reduced to the Mash on the Stick. Strain it thoroughly, and keep it in a Cool place. —

Wm. Whitehouse Druist

To dry those Mushrooms get y^m in dry weather cut off the foot & if you see any y^t is ye least worm eat throw those away but ye good ones wipe one by one with a corseish cloth ye sprink y^m with a little fine Salt & spread y^m on a Dish & set y^m before a fire, ~~put~~ lay a cartaper close over them & now & then give them a stir about with your fingar ends & spread y^m as before when used rub y^m over with a wet flannen but don't put y^m in water

Get in very dry weathersome large flayer Mushrooms, gill & peel them clean y^m lay y^m on a Dish & sprinkle a little fine Salt over & dry y^m before a Fire as directed for ye Buttons. These are much ligher tasted & very good in any brown sauces y^t you would put fresh Mushrooms into & far preferable in my mind to pickled Mushrooms

Rasberry Jelly Mrs Chambers

When you have picked out all mouldy & bad rasberries if there be any hard or bad bits at the edges of any good ones break them off: then bruise & mash them with have ready some currants picked clean from the stalks without breaking them then take the weight of a small punch bowl of weight in it eighteen ounces of currants, take the weight of another bowl of weight in this 18 ounces of the mash'd rasberries — then weigh two pound of good lump sugar broke in larger pieces — dip them quick in a bason of spring water & lay them as you wet them in the middle of your preserving pan heaped up one above another. Put the small bits at the

bottom of the pan without dipping in water – let it stand a little – then break the lump with a spoon as much as you can – set it over a gentle fire – stir it softly about & break all the lumps, which if not done when pretty hot take the pan off & break it till it be all melted – then take the spoon & set it over a pretty brisk fire & the moment it boils pour in the warants of the raspberries as with as you can upon them – then give the pan a gentle shake about to settle them – then set it over the fire again mind when it boils & when it has boil'd ten minutes run it through a clean dry flannel bag set within the air of the fire & turn a bason over it & set a chaster or something to screen it from air – fill your pots as it runs & when cold paper them & keep them in a dry place. —

Mrs Chambers: —

To fry Cellery – Jerusalem artichokes – or apples in batter —

When you have dress'd the Cellery from the outward stringy parts & trim'd the roots neat – wash it very clean – then split it in two & boil it in milk & water – pretty tender – then lay it carefully on a cloth not to break it the flat side downwards & cover it with a cloth – then make a pretty stiff batter with fine flour & pretty good small beer & a little salt – then put some hogs lard or good dripping (the former is the best) into a very clean frying pan – let it boil a little time over a clear hot fire, but not set upon the fire – then dip the cellery in the batter & lay it in the pan as the fat

is boiling & when it is fried a neat brown take it up with an egg shice & lay it on dry cap paper on a warm pewter dish before the fire — then lay it on another warm dish the pieces close one by another — Sift a little fine sugar over it & serve it up. — The batter eats light & crisp if properly fried. Jerusalem Artichokes boil'd peal'd & sliced — then dip'd in the above batter & fry'd as above & eat with a little plain melted butter & salt & pepper. — They must only be boil'd just enough to peal. — Apple fritters done in the same batter are very good & Artichoke bottoms. —

Camomile Tea

1 oz Camomile Flowers
8 oz Cold Spring Water
1 Table Spoon full of Brandy
as much grated Nutmeg as will
cover a Sixpence
Infuse the flowers in the cold soft
Water, for 12 hours, and then add
the Brandy, & the Nutmeg
A Wine Glass full to be taken
three times a day

18th December 1854.

King of Delhi Pudding.

Put into 1 pint of milk 5 oz: of arrowroot, a dozen & a half of almonds chopped very fine, & 1 oz of butter -
Put 1/2 pint of milk on the fire & when boiling pour in the mixture, stir till thick, & put into a mould, & cool it -

Sauce

Take 1/2 a breakfastcup of sugar, 1 oz of butter, beat it into a cream, add a wineglass & a half of sherry - put it on the fire to boil & stir all the time - Serve the hot sauce with the cold pudding —

Dear Mr Boyd

Thank you very much for your letter of the 27th ult. I am very glad to hear that you are all well. We are all well here except Mrs Bell who has been very poorly for some time but is now better. We have had very fine weather for the harvest which is now almost over. We have had a very good harvest. I hope you will be able to come down to see us when you have time. We shall be very glad to see you. We have had a very good harvest. I hope you will be able to come down to see us when you have time. We shall be very glad to see you.

Yours

Brown Soup Wm Yarborough

Take a heffle cut of all the meat and break the bone, put it into a Stew pan, with three or four Slices of lean Bacon, three or four Carrotts and three Onions a little Cullery, Turnips, a little Butter to prevent it burning, Set it over a slow fire, to turn the meat some times to prevent it burning, let it Stew till the gravey is all drawn out, and Brown, then add one Gallon of Boiling water. let it Stew Slowly till the meat is quite Tender, then Strain of the Liquor & let it Stand all Night. take of the fat, that may rise to the Top before you use it—

Rock'd

To Palestine Soup

Take 12 or 14 or more Jerusalem Artichokes one turnip an onion ~~or two~~ a little sage and a slice of Ham. Stew these well together & then pulp them through a sieve. Add Veal or other Broth cream and a little milk and a small quantity of cayenne. This soup may be made without the broth.

Receipt for making
Arrowroot Blanc mange

Take a pint of new milk
& a stick of cinnamon
and let it simmer for
ten minutes, then
add 2 table spoons full
of Arrowroot mixed up
with milk * & boil the
whole for 3 minutes
then put it into a
mould —

* and sweetened to taste

To make Yeast

Thicken two quarts of water with fine flour, to the thickness of common water gruel, boil it half an hour - sweeten it with near half a pound of brown sugar: when it is near cold pour it into a large jug upon four spoon fulls of yeast - Shake it together & let it stand one day, to foment near a fire without being stopt: there will be then a thick liquor at the top which must be pour'd off - Shake the remainder & keep it for use = It will take a gill of a half to a peck loaf - Take always four spoon fulls of the last to foment the next quantity to it in succession -

N B The four spoonfulls used on this occasion will produce sixteen - This yeast is much better for being made three or four days before it is used - cover the vessel

in which you put the Yeast with a piece of paper — When you made bread it is the best to mix the Leven over night & let it stand in a warm place till ye morn. cover'd with flannel that is, for brown bread but for white you need not —

To make yeast

Paste for rubbing upon Brass

2 pennyworth of rottenstone
2 pennyworth of soft soap
mixed well into a paste
with about one table
spoonful of turpentine

Mary Clark

Furniture Cream

2 oz white wax.
1/2 oz bees wax
pure resin size of a nut
1/2 pint turpentine.

1/2 pint water
1/2 oz castile soap. (Castile)

Cut the white wax & bees wax with shavings & crush the resin to powder & put into a jar & pour on the turpentine.

Cut the soap up, put into another jar & pour on 1/2 pint water. Put both jars into a cool oven & leave till all is melted, stir occasionally to mix. Then take out & leave till cold, then pour the soap & water slowly into the turpentine & wax stirring well all the time & till perfectly mixed. Put into bottles.

1 Pound of rice — — — 1
1 P^d of Barley — — — 1
1/4 lb of fine sugar — — — 1/4
2 1/4

Boil ye rice & ye Barley over a slow fire & keep stirring it with a ladle — The gentleman who tried the above boil'd. his from four in ye afternoon till eight at night he added ye sugar when he took ye porridge off ye fire. He had ten hungry hearty people who came f^m ye country labour to eat it — it gave them all a complete supper leaving about 3 P^d of food which they c^d not consume — they all liked it the cost of it without fuel was rice 5^d Barley 3^d Sugar 2^d — he afterwards added a little salt to the same proportion of other articles & f^d it improve the taste — After boiling 4 hours on a slow fire he f^d it produced 7 1/2 of Porridge weighing 16 1/2 pound of nourishing food. —

12 lb of Rice 12 lb of Barley 3 lb sugar 1 lb salt boil'd out in 24 gallons of water produced 37 Quarts or 192 lb dined 87 people who said they prefer'd it to oatmeal porridge. —

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10 lb Rice – 10 lb barley – 2 1/2 sugar & some salt boil'd in 20 gallons water – dined 60 people who were all pleased & liked their dinner. –

Two gallons of water with 2 lb Rice 2 Barley & 1/4 sugar produced 7 1/4 quarts or choppings of Porridge

---

2 1/2 lb Barley rice & sugar gives 16 lb of Porridge
1 lb Oatmeal gives 3 lb 4 oz —
The quantity of Porridge is therefore doubled in the new sort. —

Two pound of the porridge at a meal & 3 meals of 6 lb a day the labourers seven days provision will be 42 lb wt of Porridge cost 21. – J

Italian Cheese Miss Sayle

half a pint of White Wine including the juice of a Lemon grate in the Rind with Seven ounces of Sugar pounded, stir it till the Sugar is dissolved then add to it a pint of thin cream, & whisk it till it becomes a strong froth, put it into your mould, with a muslin or Gause, & set it to drain, it is best to be made a Day before it is used & rather less wine than above will be better, may ornament it with Currant Jelley or what you please ——— N: B. when you begin to whisk the Cream, do not leave of, till it is quite finished, as it is apt to spoil it. ———

white

2 Beca

the g

Chec

Two

wit

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2

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Good for a Sore Throat.

25 or 30 Grains of Gum Guiacome powder'd & mixt in Elder Rob, & take it at Night when you go to bed when you find your Throat beginning to be Sore it will prevent its growing worse — but if your Throat be greatly inflamed this is not proper.

To make Syrup of Lemons or Oranges without boiling. —

Mrs Paston — Good.

Squeeze your Lemons or Oranges, & let the Juice stand a Day to settle to a Pt. of ye. the Clear Juice put in 1½ lbs of Loaf Sug. let this stand in a Basson uncover'd for 3 or 4 days to ferment, then take the Scum clean off which rises & put it into dry bottles Corked very Close (if you think the Scum has not rose well in 3 or 4 days you must let it stand longer till the Syrup is Clear before you bottle it. — It is thought the Syrup & the Colour keeps better then when its boyl'd. —

11

℞ Decoct: Cinchona ℥vij.
Tinctura Cinchona ℥iss.
℞ Confect: Rosa Gallic ʒvj.
Acid: Sulph: dilut: gutt. L. M.
Succus Cort: Aurant: ℥j. ter quotidie
Phial: agitanda

Dr Storer of Nottingham

Recipe for delicate People, subject to complaints of the Chest.

—

Beat up the yolk of a newly laid Egg in three tablespoonfuls of double distilled Rosewater, add to it a large teacupful of new Milk, sweeten it to the taste & grate a little Nutmeg on it. — This has been esteemed a very efficacious remedy even when the hectic has been completely formed, & should be taken every morning 2 hours before breakfast for one month without intermission.

The mixture should be well beaten up together, & is a very pleasant remedy, by no means nauseous to the most delicate.

Lady O'Donnell

Wates Pills

Mace
Cambogia
Japonica
Extract Hyosciami
Potassis Cinnamomi Comp ana ℥ss
fiat Massa Divid in Pilulas
XXX capiat j vel ij hora somni
pro re nata

R. M. W.

Mrs Cooke
Darfield

ASKERN, Augt 25th /51

Madam

I beg to inform you that Sarah Cliff

of Pontefract recommended by you to

the ASKERN BATH CHARITY, was this day discharged,

not Relieved having ~~received the usual weekly~~

~~allowance.~~ Bath only.

I remain,

Your obedient Servant,

JOHN FOX OXLEY,

For taking stains out of Furniture

1/2 oz Sugar of Lead to a pint of Vinegar just boil it then let it go cold & wash the Furniture with this mixture then apply the polish

Smith Polisher.