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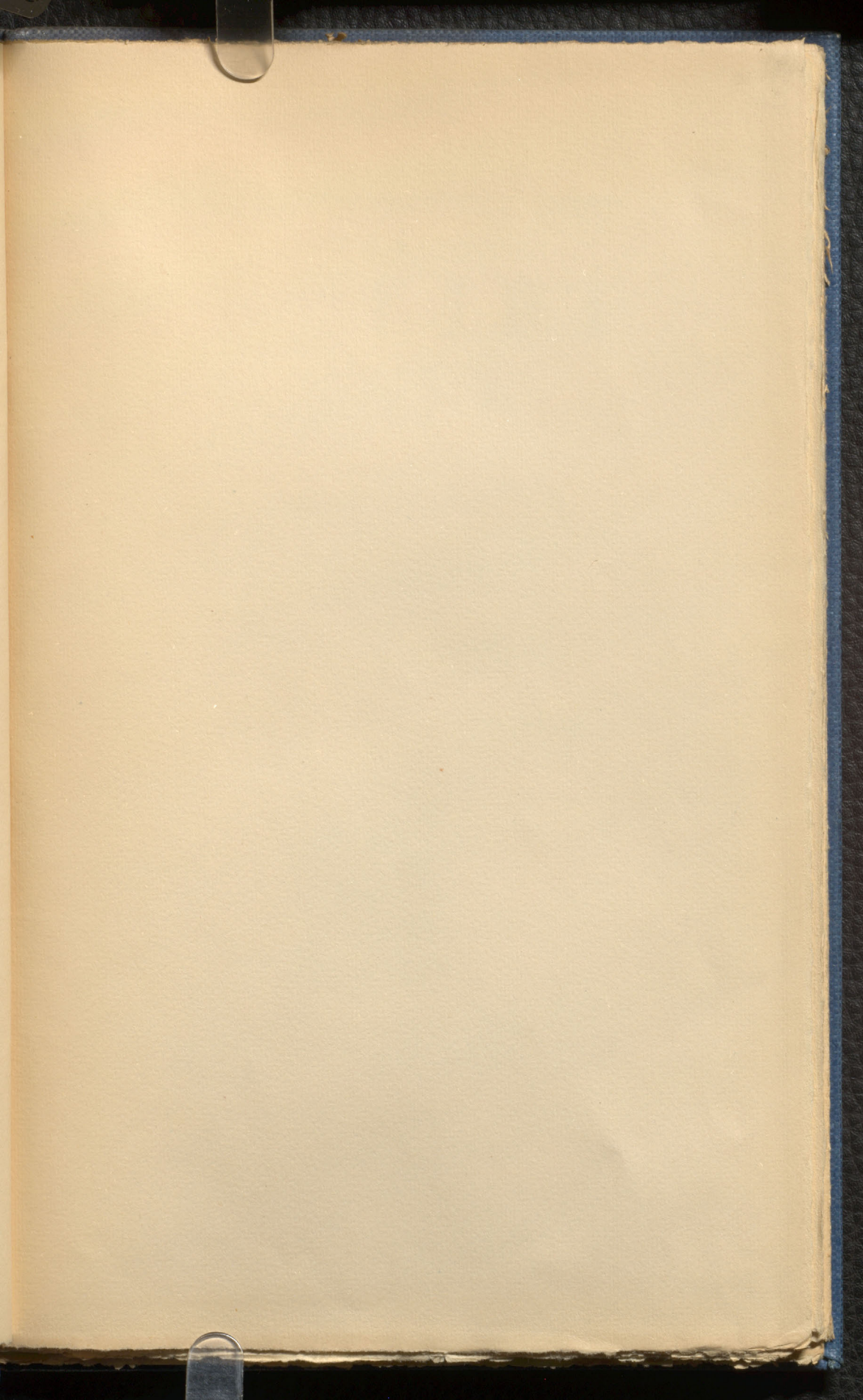
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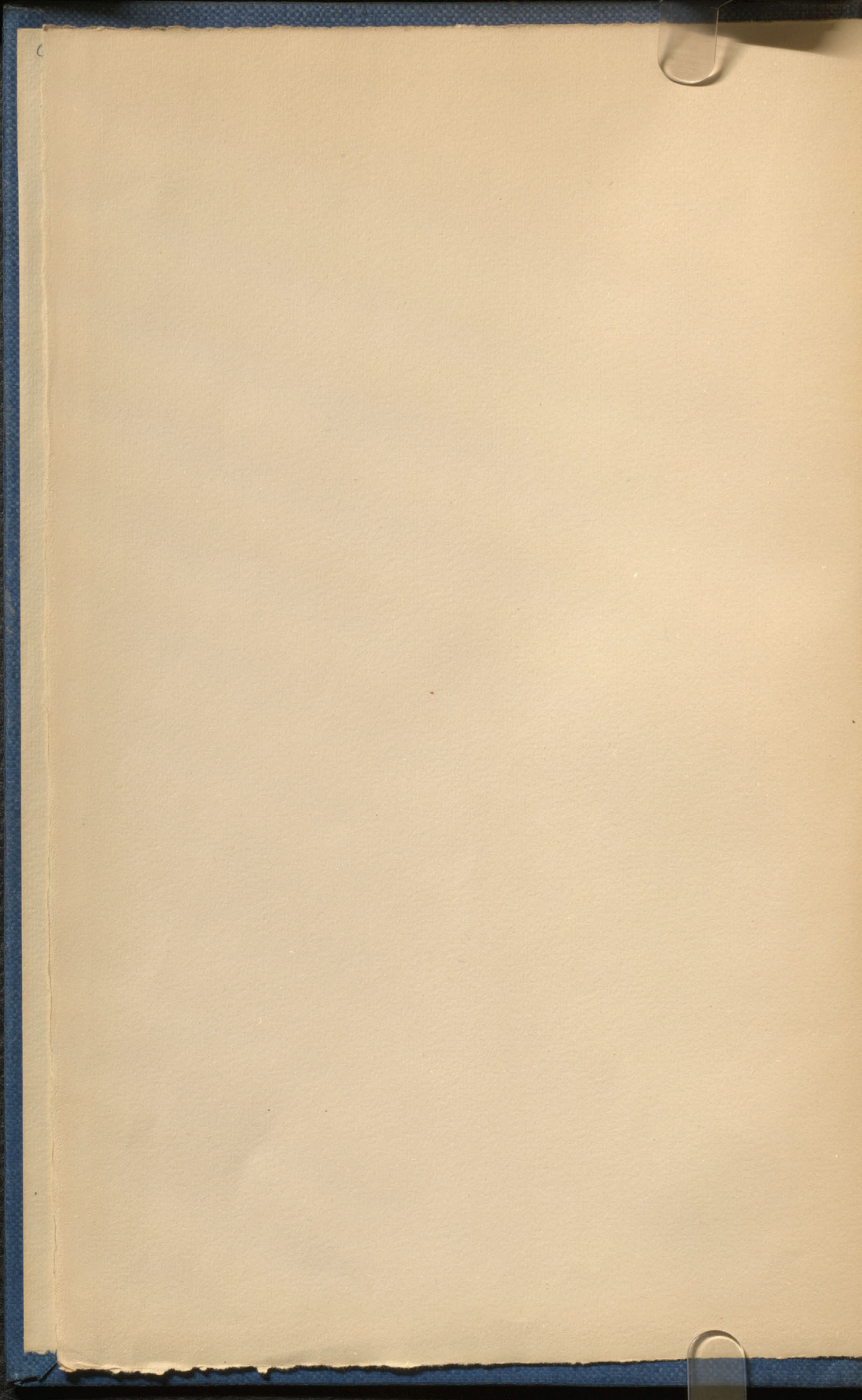
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THE
R E C E I P T
B O O K

OF
E L I Z A B E T H R A P E R

And a portion of her Cipher Journal.
Edited by her great-grandson the
late BARTLE GRANT
with a portrait and decorations by
D U N C A N G R A N T

Written 1756-1770 and never before printed.



soho: THE NONESUCH PRESS, 1924

*This edition, printed and made
in England, is limited to 850
copies, of which this is number*

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and some account of herself and her family*
by BARTLE GRANT P. I

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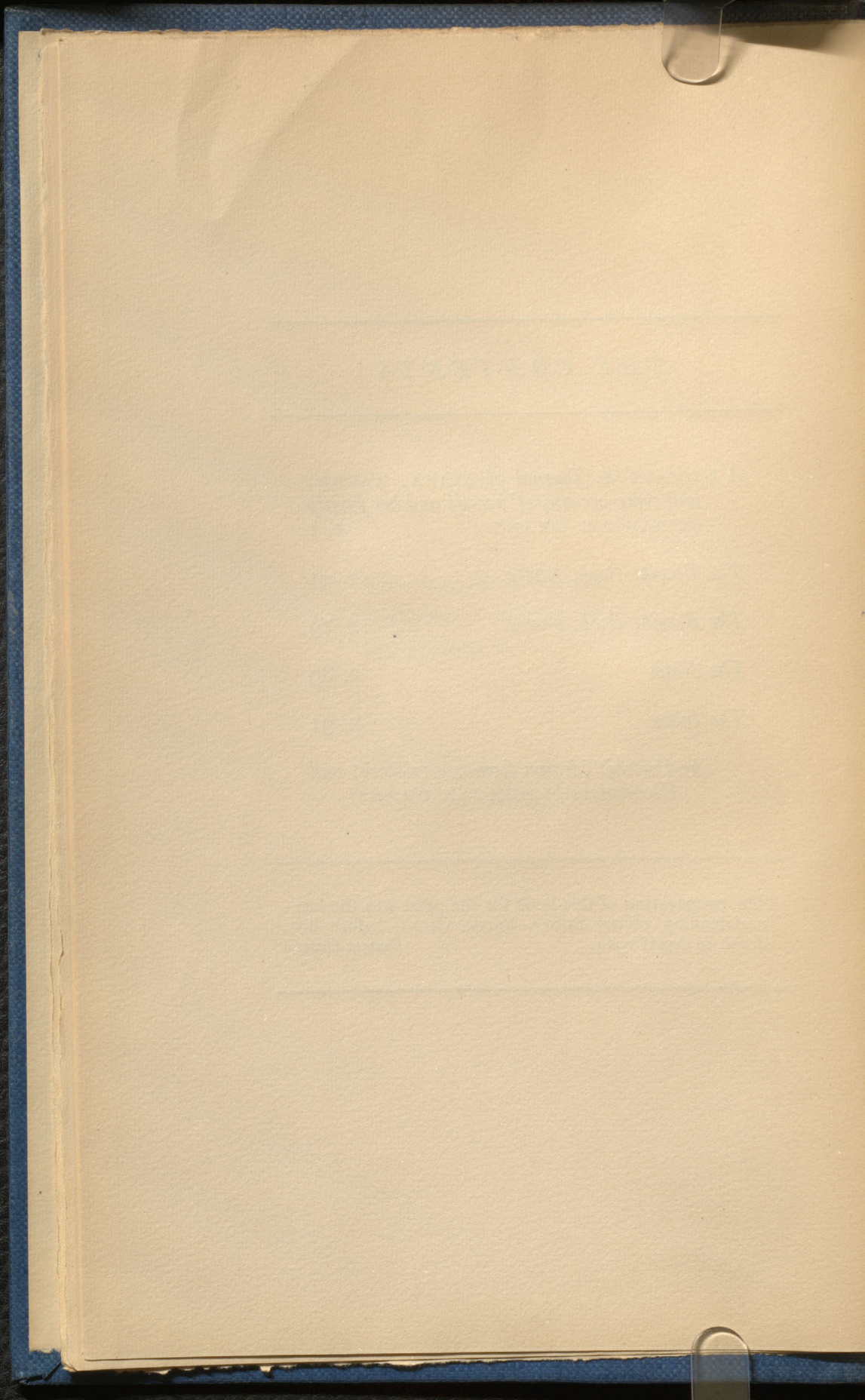
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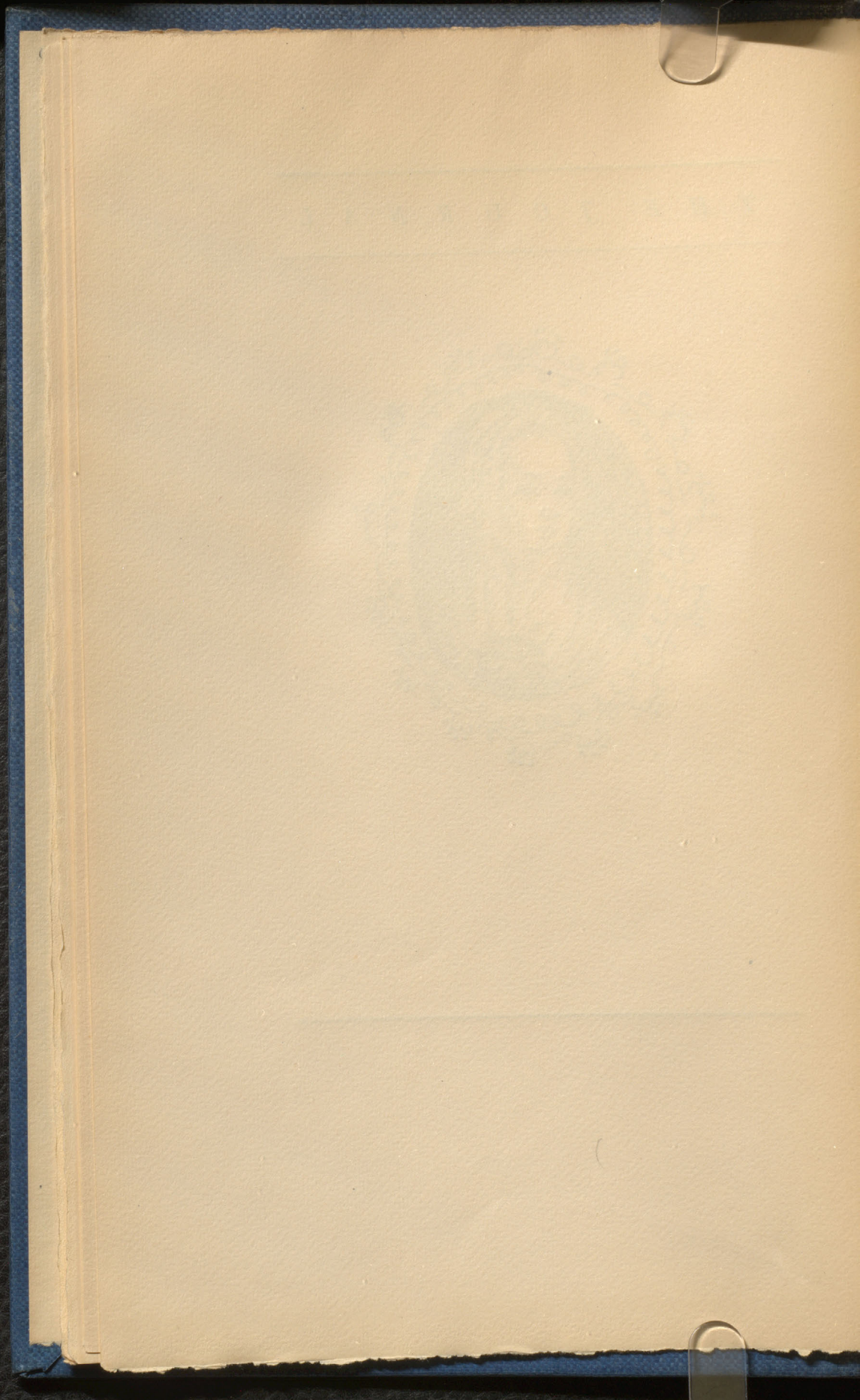
*The Portrait (drawn from a miniature) and
Decorations* by DUNCAN GRANT

The preparation of this book for the press was the last
undertaking of my father, Bartle Grant, before his
death in April 1924. *Duncan Grant*



T H E J O U R N A L





FROM THE
CIPHER JOURNAL

of ELIZABETH RAPER *with some*
account of herself and her family

by BARTLE GRANT

THE second part of this book contains the cookery receipts written by my great-grand-mother, Elizabeth Raper, only child of John Raper, of Twyford House, Herts, who married my great-grand-father, Dr. William Grant M.D., younger, of Inverness-shire. The little book in which they are written is inscribed 'Rothiemurchus: 1770.' It is a model of neatness, and has an alphabetical index at the end. Apart from their practical value, these receipts are interesting, not only from the idea they give of the style of living in a country gentleman's house of the period, but because they disclose a type of *cuisine* which approaches nearer to that of the French than to what is usually represented as English cookery. In the marinating of meat and in the treatment of vegetables this is specially noticeable.

Miss Raper was a noted housewife and cook; she kept house for her father and mother, ordering the meals, looking after the linen, etc., and

these receipts, clearly worded and well condensed, testify to her practical knowledge of cookery. I fancy they were written, or copied out, during a visit to Rothiemurchus after her marriage, and left there 'for the good of the house'; for the receipts printed on p. 76 *et seq.* follow on, in the same book, in the handwriting of various members of her son's family. These are of a different order of merit, and the quaintness of many of them is their excuse for appearing here.

Elizabeth Raper kept a diary, partly in cipher, of which I have made free use in the following pages. Some account of her and her belongings may be of interest, as they mostly were rather remarkable people. Elizabeth Raper is also the subject of a number of anecdotes in that charming book, "Memoirs of a Highland Lady," by Elizabeth Grant of Rothiemurchus,¹ her granddaughter, which I must be forgiven for repeating here.

The Rapers were descended from one Richard Raper of Bodesley, in Yorkshire, who was descended from the Rapers of Kent, whose pedigree will be found in Burke's Peerage under Baron Teynham; John Raper, Elizabeth's father, was his great-grandson. He had three elder brothers, Matthew, William and Charles; and two younger brothers, Henry, who was the father of Admiral Raper, and Moses. There was one sister also, Elizabeth, who, her brothers persistently objecting to her marrying any of those she inclined to, announced that "if she could not marry to please herself, she would not marry to please them," kept her word and died a spinster.²

Matthew Raper had inherited Thorley Hall,

Herts, from his father; John became possessed of Twyford House through his wife, Elizabeth Hale, who was descended from the Chief Justice, Sir Matthew Hale. Matthew and John were therefore near neighbours, and Elizabeth spent much of her time between Twyford and Thorley.

The brothers were merchants in the Honble. East India Company's China trade.³ They were an odd couple: eccentric, methodical, learned; collectors of books, rare engravings, coins, scientific instruments and curios, with which both Thorley Hall and Twyford House were filled; and each of them attached an observatory to his house.

Matthew made use of his by day as well as by night. He laid out a plantation near his house, in plan like a problem in geometry; a fishpond in the middle from which diverged gravel walks with very wide green grass borders and trees planted between. "It was a short cut through this mathematical plantation from one farmhouse to another, and in rainy weather the women in their pattens destroyed the grass borders when they disobeyed the order to keep to the gravel paths.

From his tower of observation Matthew Raper detected every delinquent, and being provided with a speaking trumpet, no sooner did a black gipsy bonnet and red cloak beneath it appear on the forbidden edge, than 'off with your pattens' echoed in rough seaman's voice to the terror of the sinner."⁴

Though he later acquired a considerable practice, Dr. William Grant at the time of his marriage with Elizabeth Raper was not too well off. Uncle Matthew made a practice of presenting the young couple every New Year's Day with a piece of

plate and a hundred pounds, a comfortable addition to their means. So regularly did this windfall arrive that Elizabeth looked on it as a certainty. One day, however, when things were going fairly well with the doctor, her uncle expressed the hope that they were now really comfortably off. "Oh dear, yes," she replied, "fees are becoming plenty, and the lectures bring so much, and my father gives so much, and then, uncle, there is your hundred pounds." "True, niece," answered Matthew, and to the day of his death he never gave her another guinea!

Her father's contribution to the household expenses was a guinea a day, paid punctually to herself, in advance, on the first of the month in a rouleau of gold pieces. Though never promised, it never failed.

He was most methodical in his habits. He contrived a wardrobe in his dressing room; two or three shelves below, and under them a row of pegs for boots and shoes; above, a number of pigeon-holes, "each containing the proper supply of linen for one day; shirt, stock, stockings, handkerchief, all along in a row, tier above tier. He began at No. 1, and went regularly through the pigeon-holes, the washerwoman refilling those he had emptied."⁵

After his wife's death he never left his own grounds, but took his exercise in the garden, at stated times, for a fixed distance. He walked a certain number of turns or rounds, furnished with a certain number of beans, one of which he dropped into a pot placed ready at the door of the house, as he passed, till the prescribed distance had been travelled.

To return to Elizabeth. She has been described as plain, "short in figure, with the Raper face, and undecided complexion," with a warm heart and still warmer temper; "everyone in her household used to fly from her presence when it was up, hiding till the brief storm was over." She was as methodical in her ways as were all the Rapers, accomplished, musical, clever, and with "rather more than a touch of the coarseness of her age." But she must have been attractive, for of lovers and admirers she had not a few, and was by no means backward in giving them encouragement.

The earliest of these love affairs on record and, till her engagement to my great-grandfather, the most serious, was with Captain Howe R.N., afterwards Admiral Lord Howe. There was apparently some understanding between them previous to his departure on one of his cruises,⁶ on which she felt justified in anticipating a formal declaration on his return. Captain Howe's brother lived at Hanslope, not too far from Twyford for frequent visits, and his wife, her "dearest friend," was her confidante, and encouraged her in her hopes. Here are some extracts from Elizabeth's diary, commenced in the year 1756.

She went with Mrs. Howe and a party to the Newport Races, describes the Hunt Ball, and writes: "*The Knaps were there, scraped acquaintance with them, but they would call me 'Miss Howe' and nothing else, so was obliged to answer to that name.*" "*Was called 'Miss Howe' all that night, so presume it may be ominous.*"

SUNDAY. "*Dined at 5, and in the evening Mrs. Howe got the grand secret from me. Cried and was pitied. What will come of it God knows. To bed at ten.*"

THURSDAY. "Up at 6. Finished packing, dressed and went down. Set out and got to Ballesdon by 3, found Uncle Page better, dined, and after coffee sauntered abroad, came in about 6, the 4 went to quadrille, I chose to walk round the wood. Mrs. Page, etc., laughed at me and said I should be frightened. She told me I should meet Captain Howe there, upon which I hid my blushes. Walked round to the right first. A river runs at the bottom and you walk by it some way. The whole wood and place together is immensely pretty; a great walk goes from the house to the wood and all round it. The moon shone very bright thro' the trees, the evening was quite calm and there only wanted the presence of one to make me think myself in heaven, but he being absent, I indulged myself in thought, and was lost in it during my hour's ramble. At 7 I returned to the house, but found the door fastened which I came out at; I then went round and found another which led me in. I turned wrong and lost my way, but turned back again and found it. They were all very glad to see me come in safe, I full of the beauties of the place I had just left, but don't think my words did it justice. Mrs. Davis then informed me that it was a favorite walk of Captain Howe's, and that the last time he was there he used to walk for hours in the wood every night, to which I answered that I fancied it was excessive fine by daylight."

FRIDAY, Oct. 1st. "Up soon after 6, found my way down to the parlour where was, Mr. Howe at breakfast. Soon after came Mrs. Howe, drank our dish of tea and at 7 I set out, got to Hertford a quarter before one, sent to order dinner; ate vastly. Came away before 3 and got to Thorley between 5 and 6, found my uncle vast glad to see us. My father and mother came and sat an hour, my aunt staid at Twyford. At 9 Mrs. H. and I went up; I sat with her till near 11; had a great deal of serious

discourse, then Mr. H. came up, and I went, got to bed and contemplated."

SAT. Thorley. "Got up at 7, washed, combed and came down to Uncle, discovered him and went up again, ordered dinner, dressed and sauntered about till near 10, when Mrs. H.'s bell rang. Made his T., breakfasted and sat with Mrs. H. all morning, had a great deal of talk. Between 1 and 2 my Aunt came with us, then went out, then took me in a corner and told me somewhat that made me very grave and concerned me a good deal. How it will end God knows. Between 2 and 3 came my father and mother, was very merry outwardly. Had a tete-a-tete with mother at owl-light, came down and found candles, could not see, got in parties. After 9 they went, at 10 Mrs. H. and I retired, sat with her till Mr. H. came up."

SUNDAY. "At a quarter before 11 they brought word the coach was ready and I was obliged to part from my dearest friend. She promised to write directly if she heard any news of and left me with great hopes."

THURSDAY. "Got up at 7 after dreaming much to my satisfaction, but wish it had been real."

WEDNESDAY. "Up at 8, had mighty good dress, waited impatiently for the post, had nothing by it but the news, saw nothing there but the Rhoda's safe arrival at Margate."

THURSDAY. "Slept very ill, the wind so high all night that it disturbed both body and mind. Dreamt the Lord knows what, got up with a headache, worked and read all morning."

FRIDAY. "Sat watching for the post, had a line from my dearest friend to inclose one from Miss Hanley that came after we left Hanslop. Skimmed the news and found nothing."

WEDNESDAY. Thorley. "Heard from Mrs. Howe

That Dick was at Plymouth to refit and expected to go out again soon."

SAT. XMAS DAY. "Up at 10, washed, combed, breakfasted, did a few odd jobs, and went to Thorley, where dined Mr., Mrs., and Miss Flack. The ladies drank T. and departed between 6 and 7. I to my Uncle in my favourite study and began to look over Euclid."

SUNDAY, Thorley. "Attacked Euclid, drew some of the figures, a little dull about an Angle, not to say a good deal so. Think I shall like the kind of thing, and much more so for a certain reason. Heigho! Ho! Read in the news that Knowles was arrived, but saw nothing of the Dunkirk." [Capt. Howe's ship.]

FRIDAY, 31 Dec. 1756. "Fiddled about and did not much. Read in the news that Capt. Howe was left with the command of squadron in the bay of Biscay."

FRIDAY 14th Jan. "Worked and attacked Euclid, immensely dull, could not keep up my attention to that or anything save one particular subject."

SAT. 15th. "Worked, made mince pies, eat up with vapours."

20th—21st. "Did nothing nor heard nothing. Immensely dull and more out of spirits than ever, a new load and can't support the lump of dullness inseparable from me."

22nd. "Did an immense deal of work. Tried Euclid again, in rather better spirits."

From this to the end of March she writes several memoranda in cipher about the Dunkirk, ending Tuesday 29th with:

"The Dunkirk is not refitted yet and Dick is in Town. Damned mad in my mind, and do not care 3 straws if I never see him again;—damn all the sex!"

Dick Howe has apparently cried off, and there is no further mention of him till the 15th Feb.

1758. (Mrs. Howe at Thorley.) *"Heard from her that Dick was married to a Miss Hartop, thought I should have died, cried heartily, damned him as heartily, and walked about loose with neither life nor soul."*

So ends Elizabeth's romance. How deeply she was wounded and distressed may be judged from an entry of June 10th, 1760.

"In Mrs. Howe's dressingroom blundered on some discourse, I know not how, which gave me the Terrys. Wish to God I could bury in oblivion all that passed 5 years ago, but alas! it's still fresh in my memory, fool that I am; but if it must remain, let it be for a hint, though a cursed bad one, in regard to mankind."

It was her practice, perhaps it was a fashion of the time, to call things and persons by whimsical fancy names. In her diary she writes of a "little round room of my father's, call it Gulliver's box, and like it vastly." Some tame partridges, given her by 'Liver' (Dr. Dimsdale of Bishops Stortford) she calls the 'Pattys'; 'The Statue' (young Mr. Dunn); 'Pompey' (his sister); 'the Shadow' (Mr. Ackland); 'Buz' (Mr. Busby); 'Wolf' (Mr. Cater) 'Lamo' (his daughter); 'Cad' or 'Cadwallader' (Sam Horsley); the 'Nag,' the 'Rod,' and many others, some not now identifiable.

7th August, 1756. At Newport Races with the Howes. *"Fuzzled about all morning. Made stomachers and etceteras to look smart at the races. Set off between 2 and 3. Called at Mr. Meadows, found Miss had gone, stopped at Mr. Right's, their coach not quite ready. Went on first, drove about the course a great while before the races began. Entertained ourselves as well as we could, but were rather dull, and I, much out of spirits, saw scarce anybody we knew. Looked for Mr. Rigby, but could not find him. At last they began, but had only two*

heats. Mr. Egerton's horse came in first both times. About six we moved off the course to the Inn, lounged and dressed, got to the ballroom about 7, sat down low, but was fetched up higher by Mrs. Right. Saw two strange men who sat at the door, one of them in a light coarse cloth coat and waistcoat, lank lean hair, battered breeches with the strings from the knee down to the ankles, blue worsted stockings, plow shoes, and no ruffler. Mr. Throckmorton, the Steward, went to them for their half-guineas, to which they thought it had been only a crown. However they produced their gold upon his insisting. Minuets began, Mr. Throckmorton with Lady Vandeput, Mrs. Howe and Mr. Pretty not choosing to dance minuets. I was asked among the rest, but did not choose. Mr. Throckmorton and Mrs. Pretty began the country dances, I danced with Mr. Barton, a very good partner. We began at eight, and danced till 12, supped, and danced till 3. Had a very good supper. Came away soon after 3, got home by 5, and to bed."

8th. "Up at 11, and applied myself to sope and water, being immensely dirty and dusty. Spied Mr. Rigby, and joked with him about his son, to whom I sent a message."

She goes to the second day's racing, and again to the Assembly Rooms in the evening. "Met most of the company which was there the night before. Drank tea, and then tables were ordered for cards. Some of the young people were for dancing, but it would not do, the old ones not coming into it. Mrs. Howe had a quadrille party, I in a whist party with Mr. and Miss Knap, Mrs. Saunderson, Mr. Whithwaide and Mr. Chester; lost 14 shillings. There was another whist-table, and a cribbage table, and a million folks at Commerce. I hear that Lady Vandeput walked 2 miles to Newport in order to get to the course, and she went at night in a hired post-chaise to Woburn, only herself, Miss Vaner and a

maid, but no manservant. We all parted to go to our several homes between 10 and 11. Was handed down by Mr. Saunderson, who squeezed my hand, and said he fancied I should have liked dancing better than cards, to which I cried Aye. Got home a quarter after 12, wrote a scrap in Mr. Howe's letter to my Uncle, and got to bed about half an hour after one."

TUESDAY. "Up at 7, worked till 11. Breakfast, worked till 4, then went to dress. Soon after came young Rigby, talked, worked, and dined at 6. The Parson came to dinner, a Mr. Russell came in to wine. Played at cards. Mr. Howe went to bed at 11, had a *tete-a-tete* with young Rigby, wherein he was rather particular. A little before 12 they went."

The Great House in the neighbourhood of Twyford was Hallingbury Place, the seat of the Archer-Houblons, a fine mansion with magnificent gardens and many broad acres covered with the few remains, outside Epping, of the great forest which once spread over Essex and Hertfordshire. Sold, alas! the other day; the Great House, 'suitable for a school or an Institution,' the timber to go to the saw-mills, the broad acres divided up into 'convenient lots.'

WED. "Not called and overslept myself, waked in a great hurry at 10, upon an instant, down and ordered the chariot with all possible speed. At 11 set out for the Place, found Mrs. Houblon at home and extremely glad to see me, sent back the chariot with the order to be there again at 7; found out that Mrs. Houblon had sent a card to me that morning, but had come from home before it was delivered. It was with an invitation for next day. She desired me to come again, spent the morning in her dressing-room, very busy. Mr. and Mrs. Lakin came, Mr. Pinney was there, dined at 3, played at cards and came home at 9."

THURSDAY. "Sat peeping and fretting for fear the horses should not come home in time enough for me to go, they being gone for lime. At last, a little before 2, they arrived; dressed in my scarlets and set off at 2. Was first there; Mr. Houblon came to me, talked much; soon after Mrs. Houblon came. N.B. We seem quite acquainted and are vastly sociable.

The company expected was the Parsons and Althams, waited and waited till 3 and nobody appeared. At last there appeared one coach which produced Mr. Parsons, Mrs. and Miss Altham. Mrs. Parsons indisposed with a cold and could not come, Mr. Altham gone to Town. We sat a little, and then went into the eating parlour, sat down and Sir Richard was there, (had candles), had 5 and 9.7 After dinner we ladies went into the Great Parlor, had T. At 6 I made coffee, after to whist, between 9 and 10 to supper, and came away between 11 and 12."

TUESDAY. "At home and can't tell. N.B. Went to Thorley on Sunday, unpacked ten thousand things, and was immensely notable."

WED. "Went up at 11 to Thorley, made cheese-cakes, etc., etc., against my uncle came. Between 1 and 2 arrived; I staid all night."

THURSDAY. "Came home at 11, went to making mincemeat. Mrs. Westwood came and helped me, worked hard both of us as horses, had the men to chop. Made her stay all night, minced and made up till 2 in the morning, and then went to bed."

FRIDAY. "Up at 9, breakfasted. Mrs. Westwood and I to making minced pies; made 4 dozen and 2 little ones, besides great. She went at 3, then we baked. I poked oven, and at last finished."

30 DEC. "Set to making mince pies made out of 30 lbs. of flour, baked out all the meat; Mother made Welches which we ate hot; in form, told stories and were mighty

agreeable till 2 in the morning, then parted for bed."

7 FEB. 1757. "Hear continually that I am to be married to young Houblon. Know nothing of it, but it is common talk."

In April '57 she pays a visit to her Raper Grandmother who lived at Newington Butts.

21st. "Got home from shopping in Town, thought to have been commended for being home so early, but found it quite the reverse. Ye Old Lady was in, confounded crabbed and got on the fidgets. The plumbers were here and everything went wrong."

24th. "Grandmother had a bad night, much out of sorts. Got alarmed and summoned the doctor."

28th. Goes with Mr. Hoyle to see the New River head, the pipes which supply the water and wheels "kept in motion by 4 horses."

"Returned home. G.M.'s cough very indifferent. A little after 2 Mr. Hoyle came, dined, kept him to read *The Temple of Virtue* (N.B., don't like it) which lulled G.M. to sleep; waked, coughed, and much out of sorts. Between 5 and 6 I bestowed tea on the creature, after which he went."

8 MAY. "No Hay day,⁸ so Ann, Bessy and I went to Town. A. above an hour choosing a Neg [Negligé], I in two minutes bought a nightgown [evening dress]. Hear that Billy [a cousin] was escaped from Calcutta. Got home by 2—millions of settlings and unsettlings about going to the Thatched House. At last set out, A., Beby, Sally, Molly, Miss Radford and Mitchell, Miss Beth and Mr. T. Dunn (Statue) to walk. Arrived a little after 6, found Peter and Miss Dunn there, walked in the garden, sung, were very agreeable, returned to the long room, had abundance of hot rolls, toast and butter, coffee and tea, tattled, talked and sung, and came away a little before 8."

16th. Goes with Peter from her Grandmother's to stay with the 'Buz's' (Busbys) at Hayes, calls at the 'Castle', and goes over the camp at Hillington.

8 June. Still at Hayes. "Up, breakfasted, papered the staircase, a hard day's work, tired to death, had not done till past 7. Sent a little hundred of letters to Town by Ned B. Lay upon the sofa to rest, supped, to bed and slept like a pig."

9th. "We to the Castle, supped there, ate some vast good pigeon pie, drank Do. ale, played at Pope, and came home before 11."

10th. "Up before 7, brkft. Did a little work, then into the kitchen, made a custard and tarts, was very notable. Footman came to summon me to the Castle, slipped on a gown and went, discussed a knotty point, staid till past 1, found Mr., Mrs. and Miss Pain when I came back. Dressed in brown Neg. and produced myself in parlor by 2, after having made a fricassee and set the codlin barr in order; were mighty agreeable, dined at 3, in due time went into ye garden, chatted, sang, drank T, at 6 they went. We to the Bentons, found a Mrs. Brown and her screaming boy there, another Miss Something, also Mrs. Booth and 2 Misses with her. Drank tea in a scream, after which went in the garden 5 or 6 of us."

28th. "A little after 1 in the morning Nurse came to me. 'Madame, don't be frightened.' I waked. 'Is Mrs. Busby ill?' 'Yes, Madame, but don't be frightened.' 'Is Mr. Busby up?' 'No.' 'Have you sent for Mellish?' 'No.' 'I think you should.'

Up I got. * * * * * I ran down to tell Buz [Mr. Busby] he had got a fine boy, ran up again, sat down and cried plentifully, was very near a hysteric.

At a quarter past 3 dined, went up again to Mrs. Busby, sat with her till was proper for her to go to sleep, and then went to drink T. at the Castle,

came home to Mrs. Buz again, found her pure well, to bed at past 10."

Sep. 30. At Twyford. "Sam brought me a ribbon to wear with my new gown."

Samuel Horsley, more often called 'Cad' and 'Cadwallader' in the diary, was the son of the Rector of Thorley. More will be heard of him in due course.

Nov. 17 & 18. "Worked and boiled preserves."

19. "Mrs. P. and I made a thorough rout and partly settled my linnen, cleared drawers for them, and very busy. Told Mrs. P's fortune and at dark she went. Boiled preserves after prayers."

Dec. 31 to Jan. 3. 1758. At the Houblons, and seems to have had a very merry time there. She and another girl dress up as people without heads, then 'Ia' and 'Wogan' dress up as 'Oysterman' and 'Cook.' Mrs. Weston desires the 'Cook' to kiss the ladies, which he does and blacks their faces.

Jan. 5th, 1758. "To Twyford, sorted out crape for Princess Caroline."

9th. "To the Parson's in the afternoon, disturbed Sam in his study, romped and returned very grave to the parlor."

26th. "Word was brought me Mr. Houblon and Mr. Lipeat were come. Stuffed up my alls and went to them, chatted very agreeably, a little after 12 Uncle came in, found the fire smoking, so invited them into the study. Mr. L. desired to see the great room whither I attended him but found it was more for his sense of feeling than his sense of sight, Kissing being his chief business there. That over, we adjourned to the study, drank chocolate, then the gentlemen went into the Observatory, I to order about dinner in case they should stay. In due time they came down again, L. came hopping before to get a kiss or

two, thought the devil was in him, etc. They would not stay to dinner, so about 1/2 past 2 they went. L. contrived to be a little behind so as to take his leave, they gone he told me he would dine here. I went to writing as if the duce was in me; not done till 6, cards and to bed."

FEB. 28. "Up at 6, went to the butcher; that affair transacted called at Next door, back, breakfasted, packed up and a little after 9 Mrs. H. [Howe] and I set off for London. Nothing remarkable on ye road save meeting the Yellow Dwarf.

Arrived at the Bog [her grandmother's house] before 2. G.M. middling. A. [Aunt?] very low and all that, Bess and Jenny there. To tea with Mrs. Hoyle and Miss Mitchel, returned to sup with G.M., lay with A., had rather have sat up, almost stifled, etc. She kept me awake until past one talking of———, [Dick Howe?] a very disagreeable subject.

APRIL 29. "About 12 set out for Moore Hall, the house like a Paradise, so neat, looked all over it, ate brown bread and cheese and butter, and drank hot elder wine, vast good, and came away at 1/2 past 2. Got home before 3, soon after came Sam, dined, immensely facetious, lost my shoe, told stories of sprights, drank coffee."

In August she again pays her Grandmother a long visit at Newington Butts.

AUG. 21 "Went to Mrs. Radford's, young Dunn came too, walked in garden and sang till supper. Mr., Mrs. and Miss Jennings, Dr. Con and his lady, all there, and children, but went at 8; came in, supped, Mr. R. to club about 10, we walked into ye garden again (young D. stuck close by me and would not stir an inch from me, Lord help's). Sung again, at 11 in came Mr. R., Lyslie Cox and another, paid me many compliments, made me sing and then left us. At 12 Miss Wood and I came away, Dunn with us."

22nd. "Up, Bkft. and to Town with Miss Radford, etc. (a billet doux from———). Called on Miss D. and to Alder to meet Harry; dined him, Miss D., Dick and I at $\frac{1}{2}$ past 12; not in spirits. At 5 Harry went, I wrote in the office, at 7 we came away, Dick with us. Called at Coleman St. and got down to the Bog before 9, supped at Dunn's, young D. came down, stayed till past 11, when he came home with us. Thought he would have eat me up almost."

23rd. "A Billet doux before I was well up."

26th. "Up, packed up my alls, Statue called, [young Dunn], and at 11 2 Virgins and I to P.E." [Ponder's End where an uncle and party of cousins lived]. "Found all vast glad and all that, dined, talked, worked, walked, romped, supped, upstairs a great deal of kissing from my young he-cousin [Harry], romped and to bed."

SEPT 1 to 9th. "The time spent in reading, working, eating, sleeping, walking, romping and kissing, and packed up our alls and away to the Bog."

OCT 2nd. "Went riding with Grandmother," [I suppose in a chariot], "dined, called on Bett Dunn and asked her to come and drink coffee with Anne and I. Brought her. G.M. dressed and to Mr. Radford's in a huff and alone. I dressed and rejoiced and drank coffee. At 4 Dicky Price came and staid till 6. Ye old Lady came home, Pompey [Bett Dunn] and I sallied down and began first, so escaped by turning tables on the O.L.; she went up to pray and undress. Statue called, took a few sweet kisses and went again; then I discoursed James in a corner, who was going open-mouthed to talk to G.M., put him by of that notion, thank God. Supped, pretty tol lol considering, and to bed as usual."

18th. She went with a largish party of ladies to Blackheath to see Greenwich Fair, with two menservants to attend them; "got out again safe

and sound, a pretty good crowd, got kissed three of us in coming back." She was on a visit to some friends, the Cleeves, who lived at Eltham, and this day appears to have been her first introduction to Mr. Hotham, with whom she promptly starts a very promising flirtation, which however came to nothing.

21st. "Set off to Chiselhurst. Mr. Hotham, 2 of his sons, at home, very clever people, walked in ye garden, a mighty pretty place. Dined before 3, after dinner the Mr. Hotham and I went all alone (there being no crowd) to walk in the wood and about, liked it much; sang to him in the Temple and we came in pretty good friends, drank coffee, soon after T.; then with much ado the Mr. Hotham brought down his Violincello and played to us. Then they made me sing I know not how many songs, after chatted very agreeably till 9, supped, were very sociable; came away at 11."

22nd. "All invalids, could not go to church, but dressed and went out to dine at 1 with neighbour Friths; Miss Dawson there, I rather out of sorts, headache and ear, little dinner. Hotham and I jumbled not quite right, often quite the reverse, very facetious, after dinner sung too. Hotham made a song, very entertaining and infinitely agreeable, supped, were rather better, came away at 11, Hotham with us as far as home."

24th. "Up, Bfkt. had scarce done when Mr. Hotham came, but could not stay he said, routed out a Bass and played to us, well. Then he staid to dinner, but was to go before dark, then it misled, then it grew darkish, then wrote and sent home instead of going, soon very facetious, pretty good friends, romped, but not all that, supped, had a long argument, he and I, concerning matrimony, managing wives, what degree of learning a woman ought to have etc. etc., liked my conversation very well and believe

he did not dislike it, both agreed, though both differed. Not in bed till one. N.B. Miss Cleeve and I dressed up a Joan and put it in his bed."

25th. She goes to town for the day.

"Gave an infinity of orders, then to Fleetditch, picked up Mr. Cleeve, and away to the Cocoa, the Pall Mall. Mr. Hotham there. * * * * Dark by that we got to Eltham, some hard language passed between Thing and I, but fancy its not much to the purpose. Arrived safe at Foots Cray between 7 and 8. Mr. Hotham was determined on going several times, but somehow he staid all night. Read Hogarth's Analogies, supped, sung and came up to bed before one, I repaired to Mr. Hotham's room, pinned down his pillow exactly opposite to what it should be, sewed up his nightcap, and got into bed soon after one."

So they go on, Mr. Hotham keeps coming, reading, playing, singing, talking and going about together, sometimes to London, where 'Statue,' who was in daily attendance whilst she was at her grandmother's, always manages to fall in with her, and she finds difficulty occasionally in disposing of her many dangles so that she may enjoy the one she prefers undisturbed. Statue provides her Aunt and her with tickets for a Concert and gives her 'a pretty little hoop ring.' The Aunt accepted the tickets, and Elizabeth felt some doubts about taking them, but gives no indication of doubt about the ring except that she records its presentation in cypher.

29. "Aunt and I to Haberdashers' Hall (Statue to see us safe in), the Oratorio Alexander's Feast well performed, liked it much."

Dec. 8th. "After bkft. Ed. came and I went to S's Lane, was asked to stay to dinner. Dined very agreeably, drank coffee and before 5 came away, my dear Statue with

me. Took a coach in Cheapside and to King's Road. Mrs. G. going to make visits, he not at home, so Statue staid with me all alone. Mr. G. came in at 6 to T., wished him gone again, and thank my stars he went."

12th. "Packed up my alls, Bkftd. and by 10 the coach came; called on Uncle and brought him with me, found Harry at the Bog before us. G.M. very ill."

18th. "Nothing but Uncles and Apothecarys, muzzed at home. Nat came."

25th. "Christmas Day. Up at 7, collick all night. Dressed, and before 8 went with Mrs. Hoy and Patty home, set them down and went on to Alder, picked up Statue and returned to Mrs. Hoy's soon after 9 and were conducted to the dining room and sat very snug. Bkftd. Mrs. Hoy obliged attend her business, so was forced to have a tete-a-tete in ye dining room; could not go to church not being well, so sat there till past 12, when we parted, and I went in the coach to the Temple. Took up Uncle and arrived at the Bog soon after one."

JAN. 21ST, 1759. "After Bkfst. Pompey and I walked as far as Islington with Harry, got back by 10. Dressed and to Meeting with all the etceteras till night. At six A. went to bed, at 10 Mrs. Hoy, by 11 Pompey; soon after came Statue and staid well past 3 Lord help's!"

25th. "Pompey and I to town to buy mourning, saw Statue and got home by dinner. Found Harry there with a story of a Cock and Bull, made the Devil of work, and me very uneasy, played at cards and again after supper till near bed time. Had the honour of a tete-a-tete with him, did not like and went to bed."

26th. "Up before he went, intended going to Mrs. Cleeves but had ye headache too much for that. A. and Pompey went airing, I miserable at home. After dinner played crib; Parson came, tea etc. and all till bedtime."

27th. "Up and to Town, Pompey and I called in

several places and heard several mighty disagreeable things, out of spirits and humourish, met Statue who followed me to Mrs. M.'s and there took a long adieu, I, not so much affected as I thought I should, as there were some circumstances I thought a little odd without knowing why."

30th APRIL, 1759. At Twyford. "Met Dr. Dimsdale in the lane. * * * * * Mrs. Parsons and I went into the pastor where were the Dr. and Mrs. King, the Dr. very much my humble servant and all that egad. Chatted very sociably, some significant squeezes from the Dr."

MAY 26th. "Up before 7, dressed and to Stortford before 8 to Bkft. with Mrs. Dimsdale. Ye Dr. not up till some time after we got there. Bkft. over we all walked in the garden, the lover very pensive, kept close to me, sighed, squeezed and sighed again; his mother looked very arch but said not a word."

JUNE 5th. "'Liver' [the Dr.] close by me (begin to be sorry for him, but at present it proceeds no farther than pity)."

25th. [Walking with "Liver"]. "Fear I shall play with the candle till I burn my fingers."

26th. "My Partridges came."

SEPT. 25th. "Up and dressed before 6. At $\frac{1}{2}$ past came Liver with guns and dogs to call Jack to shooting, ordered some brkft., took him into the partridge house, he seemed very dull, but had not lost all love for the 'pattys' [the tame partridges] as I should have imagined he would, being mine, sighed and said it was some satisfaction to see that something was loved which was once his. I said they were now mine, and I loved them for my own sake, and that I should be very miserable if any accident was to happen to them. He said he did not pretend to have any share in them now. We were going on with such discourse

which might have produced something more when Jack came to us; wished him hanged with all my soul. However, said I was glad he was come, and then we all three repaired to the Hall for victuals. By this time Mrs. P. was come down, half awake; soon after 7 the shooters went off. A long morning, dressed at 4, ere I was quite ready (for I'd been ordering and doing about dinner) the shooters came back; they had dined at the Dr's. Went down to them, looked miserably, which Liver took notice on, but that was more than I desired him to do. Jack had been drinking some wine that he liked mightily and came home half glazed and vast loving, which I was very sorry for, not being at all in the humour for his love; got rid on't as well as I could. Left them to drink a bottle of cyder whilst we dined, which was soon over with me; asked them if they'd have any cold dumpling, which would do as well as pudding to settle their love. Liver replied 'he did not want any for that he was fixed.' This I made a cat's paw on and plagued him eternally, threatened to discover him to the girls etc., tormented him all day, told him he should never see me feed the pattys any more, and in short were both very queer. However let him go to them lest he should break his heart. Mrs. Bur came to us all impatience to think I had been so long with two young men and she not. From the Pattys repaired to the long walk. Sat there some time, had a disputation on love, which I said I knew nothing on. Sung 'Why heaves my fond bosom,' 'Alexis and Damon' and 'Lavella,' all which seemed to touch Liver, but I'm not at all sure they did, as I suspect he's like the rest of his sex, detest them all, curse them with all my soul! Singing and chattering over we were preparing to go in. I changed my seat, Liver jumbled himself by me, would have kissed me and hugged me, but would not let him as he had been doing the same to Mrs. B. and with (seeming) equal

pleasure. Had like to have been in possession of the grand secret but escaped, however not without an assurance that I should hear it another time, and when I told him about his being fixed, he repeated 'that he looked upon himself as engaged while a certain lady was single.'"

OCT. 8th. "Wish I could put it out of my head as I think it impossible ever to do. Kissed and hugged me, think I am gratifying my present inclination at the expense of (perhaps) my future happiness. God knows how it will be in the end."

21st. "I imagine he will never speak plain, and hints can never come to anything," and 'Liver' fades away out of the story.

MARCH 11th, 1760. "To town with Pompey [Miss Dunn, Statue's sister], called at the Bog, then to Greville Street," where the Dunns lived.

15th. "Met Statue, looks sadly, crossed over to speak to me and stood talking in the street sometime; was much shocked at the discourse and thought I could not have stood. He behaved very inconsistent and odd; at last we parted, I very miserable, he looked not much better," and 'Statue' joins 'Liver' in Limbo.

But at the close of this year, 1760, a more serious love affair comes into prominence. Samuel Horsley, the son of the Rector of Thorley, had completed his terms at Trinity College, Cambridge, taken Orders, and started his career in the Living of Newington Butts, where Elizabeth's grandmother lived at 'the Bog.' From the first it is clear that his career was to be the chief object of his life, and the event shows his remarkable success in furthering his own interests. In attendance as private tutor upon the eldest son of the Earl of Aylesford at Oxford, he obtained through the influence of that nobleman various minor preferments which, by

dispensation, he combined with his first living, and in 1781 he was installed as Archdeacon of St. Albans. As Archdeacon he embarked on an acrimonious controversy with Dr. Priestley upon the doctrine of the Trinity, (his chief object, apparently, being to damage and discredit his opponent), and acquitted himself with such vigour as to be rewarded by Lord Chancellor Thurlow with a prebendal stall at Gloucester, and, a little later, with promotion to the see of St. David's. As Bishop he supported the Government with equal energy, which was acknowledged by his successive translations to Rochester and St. Asaph. It is only fair however, to say that he was a distinguished mathematician and learned scholar. He was elected a Fellow of the Royal Society in 1767 of which he was Secretary from 1773 to 1784, when he withdrew in consequence of a difference with the President; and he was the author of numerous works upon mathematics and the Classics. He died in 1806.

In 1760 Sam had been a year in charge of his parish. The time had come when his future career must be thought of, and his worldly interests must be secured. His thoughts turned towards Elizabeth. So far there had been plenty of the usual 'kissing and squeezing,' but no thought of anything more than that on either side. Elizabeth was a good catch. The Rapers were reputed wealthy, and it was more than probable she would be sole heiress of both her father and uncle. Neither however was old, and both were hale and strong. Ready money was what Sam was looking for; with a moderate amount of that, he would have a fair start, and given a fair start, many will join in to

keep the ball rolling, who would never be bothered to overcome the first *vis inertiae*. What, then, might he expect John Raper to give as an allowance to his daughter on her marriage? Sam had modest ideas in those days—£200 a year would do. He must consult his sisters, Elizabeth's bosom friends, so down he sits in the parsonage at Newington Butts and writes.

DEC. 14th, 1760. "Ye 2 girls [Anne and Sarah Horsley] gave me a letter from Cadwallader to Sal, read it as soon as I got home, a long one, the subject matter me. I think there was not 10 words about any other person, mighty smart and gallant, conveyed very strong ideas, more than I thought had been in him, read it to Mother. She thought it savoured of affection, read it to Father and he thought Do. Believe he will soon come down, shall see if he carries it on, rather in favour I think just now, but it won't do."

28th. "Cad has arrived at the Parsonage and does duty in church inimitably well."

JAN. 24th, 1761. "Set cakes into the oven, all very light, dined and to the Parson's to tea, carried him a cake with which he seemed much pleased. Well, he talked about Sam and told some secret history; I sat very grave and got the headache by the means. He went at 6, me to Quadrille, more talk, think it odd, but gave him his scope and talked myself, thinking I might as well throw in a hint (undesignedly) as he. Played till 8, all very sociable and friendly, seem to grow more and more so.

26th. "Worked and mused all morning, ruminated on the thing, am more and more astonished every time I think on't, suppose it is so but am amazed at it, wonder where 'twill end."

MARCH 3rd. "Cad met me and ushered me into the parlour. He trembled all over, talked very pathetically a

good while, could not answer him, at last plucked up courage and told him something that I think struck him very much, what he was moved by I can't say, but disappointed he certainly was, and I very much fear and question his sincerity as to his real love of me only. God only knows the heart, but I fear. However, we went on some time, great expressions of love on his side, that is with great earnestness and positiveness, but I wish I knew his heart and soul; am afraid I shall find it like the Statue's."

5th. "Sal gave me a note and used all her eloquence to persuade me to let Cad speak. I/2 consented at last."

6th. "Sal called and made me walk, left her at Aunt Prior's, while I went home and told Mother Cad's intention. Mother seemed disposed to do all she could in reason. Cad told me that he had spoke to Uncle, that he had told him much as I had before, but with this addition, that he wished with all his heart it could be practicable as a thing that would make him very happy if there was a possibility of it. Then Cad told me his resolution to leave Thorley directly in case he should not succeed, wished me soon to forget it, but he could never, that he hoped and wished me to meet with a man that would make me happy in every respect, that if he did not succeed in this he should never look for happiness again, that if I should live single, he should always be at my command (or something like that if not the very words), for he should have no thoughts of marrying, and a great deal more. Cad repeated his design of leaving the country, and said if he did it would be for my sake. This sort of conversation lasted to the stile, where we parted."

8th. "We had a great deal of very grave discourse. Cad said he had had a very civil letter from my Father, which he said had almost made him mad, as he could not build any hopes on it. He appeared excessively uneasy, I

was not much better, for to see him so excessively unhappy worked me to death. To church. A christening happened that day, which showed a most of Cad's positiveness; little circumstances give strong ideas. (Mem. It may be so in regard to my temper as well as other's). Question the goodness of his temper, he is certainly positive, and very much so."

9th. "Muzzed ale the afternoon, had the fidgets confoundedly, this being the time when Cad was to meet Father."

10th. "Cad met me much dejected, I hardly know what I did, but into the parlor I went. Said I'd go up to Misses, Cad followed me, and into Mr. Horsley's room, where he bolted the door. I trembled from head to foot, he, to all appearance just like a mad thing. At last he spoke and told me what I had before read in his countenance. He gave me to understand that he and my Mother had agreed it was utterly impossible, and spoke in such a manner that I imagined he had himself given over all thoughts of its ever being so, nor did he give the least hint of any hopes from time, or that he even wished it. The only way I could account for this was his being in the utmost despair and hardly knowing what he said. Yet still I think it odd that he should drop no hint, nor express in his manner even a distant hope; this struck me, he said he would not write to me, nor should I to him, he would not be guilty of so dishonest an action, nor could he after the confidence my Mother had placed in him. He said we must now only look on each other as friends, and even when I asked if they had determined the impossibility of its ever being, he gave me no direct answer, nor did he so much as say that time would do any the least thing, but seemed to me to have chopt (rather than lost) all thought of its ever being. He gave me a good deal of very prudent advice, which I told him I thought

very prudent; that he would not only advise me but persuade also to accept of any person that my friends approved, and that I thought I could be happy with. He wished I might meet a man that loved me as well as he did, in return I wished him very happy, and said I thought his best scheme would be to marry some woman with ready money, and he begged me to give him none of my advice, and seemed in great agitation. We had more of this discourse and adjourned to the nursery where were the 2 eldest girls, all very miserable, they and I really were so, I believe he too perhaps, and perhaps all from different motives. At last I got away, he seemed agitated to the greatest degree, but there seemed a mixture of crossness as well as grief. What would I give to see into his heart."

MARCH 11th. "Up soon after 7; in a violent fright lest Cad should come to take leave of Uncle, and I not be out of the way. fidgeted immensely, but took care to keep clear of the Study, at 8 sent a note to Anna, had an answer from Cad. Kept out of the way still, at last went in to breakfast in one continued fright. After that was over sent again to the Parsonage, heard that Cad had been to take leave and was going to set off for Town. Uncle went out soon after 9, I, after he was off, went into the Study again and gave a loose to my tears. Before 11 came Anna and Sall, both very dismal and found me worse than themselves. They declared they would not undergo such another morning for the world, that they thought they should never have got Cad to set out. They said but little about him, but I understood by their manner that his distress exceeded all description."

12th. "Up at 7 and to the Parson's to quilt. Very low and all of us queer. After breakfast Mr. Horsley made his motions intelligible, and they all walked off and left me alone with him. He talked to me very tenderly and

affectionately, I was ready to die all the time, and could hardly drag out yes and no. The conversation lasted two hours, I believe he told me, amongst other things, that he wished me well as any one of his own daughters, and should as truly and sincerely rejoice at my happiness. The manner of his conversation, nay, the very words, were excessively like his son; to be sure there's a very great likeness between them. After he had said a great deal of good and seasonable he himself broke up the party, for, as I believe, I should have staid to this time if he had not moved."

16th. "Home between 11 and 12. Uncle walked with me. I into Mother's room where she gave me a long account of what had passed between her and Cad. The sum of conversation was that he seemed vastly surprised that so rich as Father and Mother were reputed to be, they could not give me in present about 200 a year, though they might not have ready money to spare. This, I say, astonished him greatly (and Mother dwelt on it) without considering that he had not any the least right to demand it, unless he thought everything due to his personal merit. However, as it could not be, it could not, and all that. Mother dropped something about a coach and that it was impossible for me in the Eye of the World to marry without one. Supposing we ourselves were willing and contented to live without any shew, yet common convenience in appearance must not be given up, and that it was a sad thing to be straitened. He said that was by no means his scheme, and that he could not think of marrying with only his present preferments, without any fortune from the woman in present, for that he could not maintain a wife and family. Mother says he seemed vastly vexed, and said he wished he had never spoken at all, and on her hinting something on the smallness of his income, as if (I suppose) nothing to speak upon, he told her he had

not designed to speak so soon, that he was in no haste to marry, but intimated he should have no objection to being married if everything had fallen out as he thought; that it was no part of his scheme to marry without a sufficiency to live genteely, and a great deal more prudent stuff, by much too prudent in my opinion for any man so much in love as he had pretended to be. He professed great concern for me, as he said I should be very unhappy and he wished I did not like so well as I did, and intimated that he was sorry for unhappiness, yet he had gone no further than was just necessary for a man to do, only sounded, I suppose to know before he spoke, that his proposal was not disagreeable to me, and by what he said, the fool thought or for prudent reasons chose to make Mother believe, that I had swallowed the tempting bait, and was desperately in for it, Lord help him! he knows little of me. Supposing him indeed sincere in his affection to me; I could have loved and valued him, but upon my soul the moment I think him to cool, I am off without a pang. It may be thought, (and justly) that this account which I know to be fair and impartial, did not make in his favor to me. But to return he again repeated he wished he had not spoken at all; his sorrow for me, and his vexation for himself; so as I believe he got in a hole, wanted to get out, and did not know how, he gave up the point and seemed to conclude it was over. Mother said nobody knew what might happen, but that at present it could not be. To this he made no answer. She in the course of her talk flung another opportunity before him by saying things might happen, and hinted if he had no prospect of preferment? If he had chose to say the handsome thing, or to have made any reserve for hereafter—but he was mute as a picture; only when she touched on preferment he dragged out that he should try for it. They had more of this kind, but I think I have

recollected the heads, at least the material ones that gave me my idea, I confess not the most pleasing, and very different from what I had before this tete-a-tete, though not so different neither from my real opinion when I suffered myself to judge impartially. But as my opinion could only be founded on my own conjectures, so I was willing to suppress those thoughts which were not for his honor, and rather uncharitable, supposing that all mankind were not (I will not say villainously but) mercenarily and so very prudently inclined. He asked my mother if she had any objection to his taking his leave of me or, after a little time, visiting as friends, to which she said, no, and laid no embargo on him, saying at the same time that she had too good an opinion of me to think I would ever do anything which she etc. or the world should condemn me for and think imprudent. Neither did she think that he would ever urge me to act contrary to what my friends would approve. But I'm tired of all this so will drop it, and only say my opinion is worse, and I don't think he can clear it up, not make things appear any better. Father never mentioned the thing to me at all."

It is obvious that Raper père et mère had taken pretty accurate stock of Master Sam, and, in view of the fact that an allowance almost double that which he asked for was given to Elizabeth on her marriage with Dr. Grant, that this amazing interview was designed as a test of his real motives. It is surprising that so intelligent a man should not have been aware of this, or taken advantage of the repeated opportunities thrown at him to "say the handsome thing" or suggest that at some future time he might be in a better position to renew his suit. Probably his temper got the better of him. Are we to suppose then that all the distress and despair which he displayed to Elizabeth was a

sham? I think not. I credit him with a genuine affection for her, but in the struggle between his heart and his self-interest, he showed plainly enough that he wanted ready money a great deal more than he wanted Elizabeth, and so I reckon the future Bishop of St. Asaph to be as contemptible a "Cadwallader" as ever wore apron.

Sometime in 1762 Elizabeth became acquainted, or at any rate intimate, with Dr. William Grant, it would seem, oddly enough, through Anna Horsley, who in a letter describing her journey from Thorley to Newington Butts writes:

"We got into the fly by 1/4 after 6, the first addition to our company was a man at Sawbridge-worth. A little before we came to Harlow our vehicle made a full stop, and a very well-looking Gentleman approached, bow'd to the company, and mounted. I found out he had been visiting somewhere in the neighbourhood of Sapsford, from whence he had walked with the intention of taking Postchaise at Harlow, but seeing so much room in the Fly resolved to go in that. He had the appearance of a clergyman about 50, was a Scotchman by his tongue, seemed to have seen a great deal of the world, and by his behaviour to have been used to the best company. He knew everybody on our side of the country, enquired after your health and foot, asked if the wood was kept in as good order as usual and thought Thorley a sweet place. In short, as being the two cleverest people in the company (don't think me too conceited), we soon got into chat and were very sociable.

I liked him extremely, for indeed he was very much of a gentleman, and not a bit like the general

run of *Parsons* one meets with, and he seemed to take kindly to me, and though he made no fine speeches, it was very easy to discover he did not *regret* his finding a place in the Fly. He saw us into our hackney, and saw that all our things were put in, and then went himself to St. James's end of the Town."

The Horsleys saw a good deal of Dr. Grant after this. In another letter she says:

"I saw Dr. Grant last Saturday morning, indeed Sam, Sally and I breakfasted with him and saw all about his house which is an exceedingly good and convenient one."

If Anna had any idea of having made a capture for herself, she was disappointed, for Elizabeth Raper fell sick, Dr. Grant was called to attend her, and shortly after her recovery they were married, with the expressed consent and approval of her parents, for Anna Horsley, who had never given up hope that some day her brother and her friend might come to an understanding, writes on hearing of her engagement,

"Judge then if I could without the greatest emotion know of a certainty that a final end was put to my favourite scheme, and that I was disappointed in what I had most set my heart upon, nor should I have been so desirous of such an event if I had not believed the completion of my wishes would have been conducive to your happiness as well as my brother's. I believe in my conscience had it been your lot to come together, your happiness would have been the principal object of his attention; but no more of that. It is very far from my intention to disapprove or condemn your choice. I am thoroughly convinced

that you have acted in every respect in this affair as you thought right, and I know very well that the happiness of your friends has always been the favorite point you had in view, so to that I must impute your conduct rather than to change of inclination."

It was a very suitable match. Dr. William was the second son of James Grant of Rothiemurchus. His elder brother, the Laird, had no children, and the estate, being entailed in the male line, would succeed to him and his sons. As a younger son he had to make his way in the world. He graduated in medicine at Aberdeen University, and to gain experience continued his studies abroad, practising in several continental hospitals and for some years at Leyden where there was then a very famous school of medicine. On his return he took a large house in Lyme St. where he established himself in a considerable practice. He lectured in the hospitals, and was the author of several professional works, one of which, 'Grant on Fevers,' was translated into both French and German.⁹ The Laird and his lady paid a visit to the Doctor and his wife in Lyme St., and about 1770 Elizabeth went north on a return visit. The Doctor was unable to leave his practice, and Elizabeth was escorted by his younger brother Alexander, who was then curate of Henley. The Laird was then living at Elgin, "but the object of the journey being principally to see Rothiemurchus, the English party proceeded there under the charge of their cousin, Mr. James Cameron. My grandmother rode up from Elgin on a pillion behind Mr. Cameron. She wore high-heeled, pointed-toed shoes, with large rosettes, a yellow silk quilted petticoat, a

chintz saque or farthingale bundled up behind, and a little black hat and feather stuck on one side of her powdered head. She sang the Beggar's Opera through during the journey with a voice of such power that Mr. Cameron never lost the recollection of it."¹⁰

It must have been on this occasion that she left her book of receipts at Rothiemurchus.

Elizabeth had two children (and, I believe, sixteen disappointments); a son, John Peter, born in 1774, after about twelve years of marriage, and a daughter, Elizabeth Raper, born in 1778. She died a few weeks after her daughter was born. A girl of about 16, Sophy Williams, was engaged as needlewoman and *bonne* for the little boy. It is recorded that a few days after the birth of her daughter Elizabeth desired Sophy 'to give the child half-a-crown'; and the following conversation took place:

ELIZABETH: "Does she grasp it?"

SOPHY: "Yes."

ELIZABETH: "Then *she's* no fool!"

Before her death she placed her baby daughter in Sophy Williams' arms and received her promise 'never to desert it,' a promise most faithfully kept. Sophy Williams lived to a great age, having passed her life in the service, or rather the companionship, of Elizabeth Raper Grant, to whose daughter, Judith Frere, she was Godmother.

On their mother's death, John Peter was sent to his grandfather at Twyford, and Elizabeth Raper to be brought up among her Raper cousins, but in 1783 John Raper died, leaving Twyford House to his granddaughter, and Dr. Grant gave up his practice and retired to Rothiemurchus,

taking his son with him. Matthew Raper had died in 1778, leaving Thorley Manor to young John Peter.

"The Doctor and his rather eccentric, true Raper wife lived happily together save for a slight occasional coolness on his part, and some extra warmth now and then on hers. From the time of her death, Mrs. Sophy told us, he never entered her drawingroom, where all remained precisely as she had left it; her harpischord on one side of the fireplace and her Japan cabinet on the other both remained locked; her bookcases were undisturbed; a small round table that held a set of egg-shell china out of which her favoured guests had received their tea, had been covered with a cambric handkerchief by his own hand, and no one ventured to remove the veil. All her wardrobe, which was rich, and her trinkets, were left as she had left them, never touched till they were packed in chests when he left London, which chests were not opened till Aunt Lizzy came of age, and then the contents were divided between her and her father. More than all, he laid aside his violin: they had been long married before she knew he played. She had seen the violin in its case, and wondered what it did there. At last she asked, and was surprised and pleased to find him no mean performer. How very odd, how individualised were the people of those old days! On the death of her whom he had never seemed to care to please, he laid aside the instrument he really loved, nor ever resumed till he retired to the Doune, when my father remembered his often bringing sweet music from it in an evening."¹¹

The chronicles of the next two generations are

given at large in the "Memoirs of a Highland Lady," and it is superfluous to say more here than that the receipts at the end of this volume are in the handwriting of Elizabeth's granddaughters, Eliza, Mary and Jane Grant, and of their mother, Jane Ironside.

What became of Elizabeth's numerous Raper cousins and their descendants? I wish I knew; but in the third generation all trace of them has disappeared from the family history.

To my mind Elizabeth Raper's character, self-revealed in her journal, is fascinating and charming. How admirable the force and directness of her language, her untiring energy and shrewd common sense; how keen her enjoyment of life and its good things, her sense of humour and complete self-satisfaction; with what skill she manœuvres in safety among the squadrons of her dangles and admirers! I cannot improve upon

her own description of herself—my great-grandmother must have been indeed

'immensely notable' and

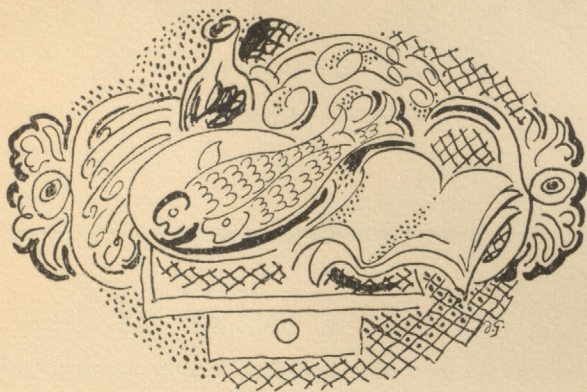
'vastly agreeable.'

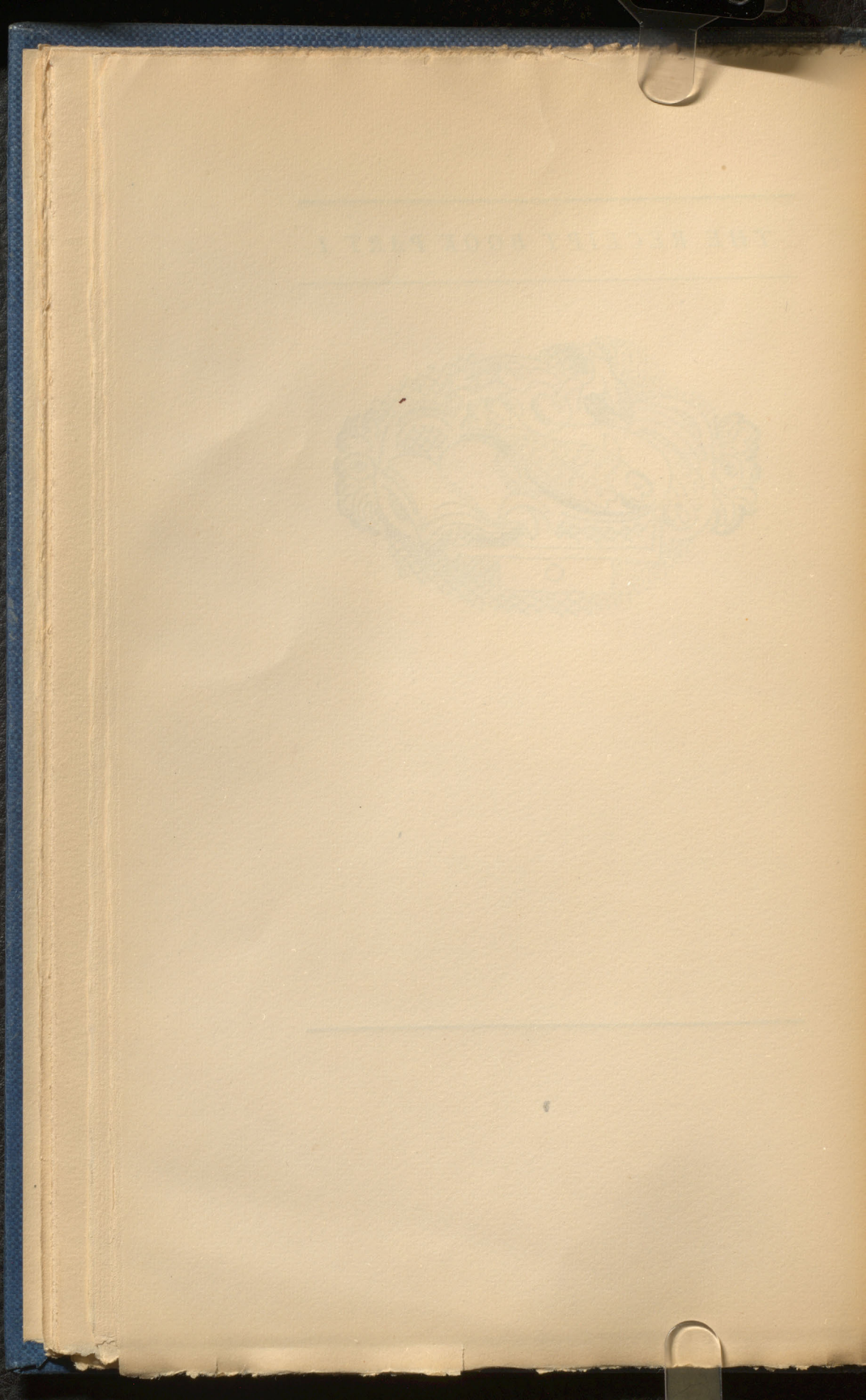
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BARTLE GRANT

January, 1924

THE RECEIPT BOOK PART I





THE
RECIPT BOOK

of ELIZABETH RAPER

written in the year

1770

TO PICKLE WALNUTS

Black pepper, ginger, mustard seed, salt, and garlic, put in a jar: put in your walnuts just as they are picked from the tree and cover them with cold vinegar, tie them down with a bladder, and leather over that, they may be eaten at the twelve-month end, but are better for standing two years. If you boil up your vinegar four or five times and pour it on boiling hot each time, you may eat your walnuts in six months.

LAVENDER WATER

Half an ounce of oil of lavender, 6 penniworth of amber-grease, mix them together and put to them a pint and half of the best rectified spirits of wine, shake it well two or three times a day, let it stand two or three months, then Philter it off.

LADY YARMOUTH'S SOPE

One pound of grean sope, half an ounce of spermi ceti, a quarter of an ounce of camphire, pound these two together and put them with your sope in a jar, tie it down, and set your jar in a saucepan of water, which keeps boiling till the sope is dissolved. Then take out your jar, and stir your sope with a wooden spoon till it's cold.

TO PICKLE MUSHROOMS

Take the buttons, rub them with a clean cloth, the open ones to be peeled, and the gills taken out, put them in a saucepan with a little salt, and over a slow fire when they boil let them boil pretty fast for 5 or 6 minutes, untill they feel tough. Then strain them out (save the liquor) and lay them in a clean cloth, covered over till dry. Put them in your glasses. Take the best vinegar, not too sharp, a little mace, a few cloves, some white pepper, nutmeg, and a Race of ginger, and put to the vinegar with the liquor the mushrooms stewed in, and boil them all together for a few minutes. When cold put this pickle into the glasses over the mushrooms enough to cover them.

TO PICKLE GIRKINS

Take Girkins and young cucumbers, put them in a jar, then take vinegar (enough to cover them) black pepper, a little alsprice, some ginger, colver, and some salt, bruise your spice and put it in a linnen bag, boil it in your vinegar and pour boiling hot on your girkins, and so do every day for a fortnight, keep the jar close covered.

BRANDY SYRUP FOR FRUIT

To one pound of Lump sugar, half a pint of water, boil it well for 10 minutes to a syrup, and then put a pint and half of brandy or Rum to your syrup, stir together and when cold pour over your Fruit, which must be put in a glass jar as picked from the tree not too ripe. Cork your jar and tie a bladder over.

STEWED PEASE

Take two middle sized lettices and a little mint and parsley, cut them in pieces, put them in a stewpan with a piece of butter, let them stew 10 minutes, then put in a quart of pease and just cover them with boiling water, pepper and salt to your tast, and about half a spoonful of coarse sugar, the younger the pease, the less sugar. Keep them covered and let them stew gently till tender, shaking them pretty often, if the pease are very young, half an hour will do, if oldish, three quarters of an hour. When they are done, take the yolk of an egg, mix with some of the liquor, and shake all well together. Note about salt with boiling *peas* and beans.

A RICE PUDDEN, OR CHEESECAKES

Boil well half a pound of ground Rice in three pints of milk, and when almost cold put in 8 eggs well beaten, half a pound of suet, or butter, half a pound of sugar, and some cinnamon, mace and nutmeg. Half an hour will bake it. You may add currans, candied lemon and citron or other sweetmeats, a little Rose water too. Put a puff past round the side of your Dish.

BURNT CREAM

Boil a pint of cream with a stick of cinnamon and the peel of half a lemon; when boiled, thicken it with the yolks of four eggs and sweeten it, then take out the cinnamon and lemon peel; pour it in your dish, grate sugar over it and burn it with the salamander.

ANCHOVIE TOSTS

Take your anchovies, wash and bone them, then cut some long square slices of bread about the length of your anchovies, fry them in oil or butter, let them cool then spread one side of them with butter or pour oil over them, lay half an anchovie on each piece, then place them on a dish and put some chopt parsley and bread crums over them, do them over with a salamander or in a slow oven, but not too much.

BLANCMANGER

Boil one ounce of Ising-glass in springwater till dissolved, then put a pint of cream to it and a few bitter almonds; beat fine, sweeten it to your tast, let it boil a little and stand to cool a little, then pour it gently thro' a fine sieve into the dish you serve it in and let it stand till cold. It should be made over night.

SAUCE FOR ANY MEAT BROILED ON SPITS

Mix oil, vinegar, a little pepper and salt, then add to it a little parsley, a little pickled cucumber and some shallot, all chopt very fine, if you have no shallot you may use Rocambole or onion chopt very fine.

PULL CHICKENS

Take two cold rost chickens, skin them, take the meat off the breast bones, pull it on the grain, in long pieces, take a pint of cream, a little parsley, Thyme, onion, sweet marjoram and a slice of ham or bacon, boil these things with the cream till it is almost half boiled away, then take the ham and herbs out, put in your chicken and stir it about. Put in a little pepper too, and boil it a little while you rub your dish with garlic, then pour it into your dish, let the meat lie together, grate bread over it and brown it with a salamander. If you like more garlic you may chop some small into it, broil the legs of your chickens and lay them at top, one large chicken will make a little dish but then you must not use quite so much cream. Cold Turkey makes it as well as chicken; it looks very well too without the legs.

BREAD AND BUTTER PUDDEN

Take a pint and a half of thick cream, boil it with a little mace, nutmeg, and sugar to your tast, have ready laid in a china deepish dish some thin slices of french Rolls spread thin with butter, pour the cream over it warm, and set it in a pretty quick oven, bake it half an hour, you may if you please add currants to the cream.

INDIAN PICKLE

One pound of ginger in races, one pound of garlic peeled, a quarter of a pound of long pepper, two ounces of Turmeric in races; let these lie separate and covered with salt three days, after which take them out of the salt and let them be dried in the sun, and when perfectly dry, put them in a

gallon of the best vinegar. N.B. The garlic must be twice salted and dried. The pickle thus prepared serves for all sorts of fruit and garden stuff provided every thing be cut in pieces, salted and dried in the sun before you put it in. The things may be dried in an oven after brown bread is drawn out, if you have not sun enough to dry them.

CARP SAUCE

Take the blood of the carp with the liver, parsley, Thyme, onion, and anchovies, chop them small and put them in a saucepan, with the blood of the carp then add a quarter of a pint of vinegar and a quarter of a pint of white wine and set the sauce pan on the fire, let it boil almost dry, then mix some melted butter with these ingredients and put it in your sauce boat, your carp must be plain boiled.

MINCED PYES WITHOUT MEAT

To four pound of Beef suet, four pound of currans, one pound of Raisons stoned and chopt with the suet, one pound of sugar, four pound of apples (weighed before they are pared and cored) pare and cut them in slices, and beat them in a stone mortar, one ounce and half of sweet spices, beaten to powder, some salt, mix all your dry things together, then add your apples, and a gill of Brandy.

PISTACHIO NUT CREAM

Half a pound of pistachio nut Kernals, blanch and beat all of them (except about a dozen and them keep to slice and lay on the cream).

With a little milk then put in a pint of cream with the yolks of two eggs, sweeten it, to this quantity put a spoonful of

spinnage juice, strained, half a preserved orange beaten, set it all over the fire and let it just boil. When you send it up, put the sliced Kernels on the top. If you like it thick you may put the white of one egg.

TO DRESS A LEG OF PORK

To about a quart of very strong gravy made of veal, ham and a little beef and very high, with onions, sweetherbs etc, add half a pint of vinegar, a quarter of a pint of dry white wine and a teaspoonful of red pepper; and of sweetmarjoram, winter savory, and parsley equal quantities and half the quantity of thyme; put as much of these sweet herbs (chopt as fine as possible) as will make the gravy of the thickness of parsley and butter and stick 6 or 8 cloves of garlic about the hock of the leg of pork and bast it all the time it is at the fire with this liquor. As what is left in the dripping pan will be greasy, keep out some of your liquor which stew in a saucepan about ten minutes for your sauce.

TO TURTLE A CALF'S HEAD

The Calf's head must be scalded and not flead, cut in slices about the size of a crown piece. Take also some neats foot, stew these in good veal broth, put to it an onion, a faggot of sweet herbs, half a pint of maderia (or any white wine that is not sweet) and a teaspoonful of red pepper, keep it stewing till quite tender, and serve it up in your Tureen with forced meat balls, and yolks of eggs boiled hard.

A SPANISH SOUP

The cragg end of a neck of veal, 2 calf's feet, 2 pound of fresh beef, 1 old fowl, all put into a pot well tinned, with 6 quarts of water and a little salt to raise the scum, which must be very carefully taken off, let these boil very gently 2 hours and half till the 6 quarts of water are boiled to 4, then take out all the meat and strain the broth, then put to it a small quantity of pepper, mace, colver, and cinnamon, finely powdered, 5 or 6 cloves of garlic, and a quarter of an hour afterwards put in 8 or 10 ounces of Rice with 6 ounces of ham or bacon in very thin slices, which is to boil an hour, then half a dram of saffron put in a muslin bag, observe to keep it often stirring after the rice is in, till it's served up. It will be ready an hour and half after the saffron is in. You should put a fowl into it (an hour before it's ready) and serve it up whole in your soup.

N.B. It will keep 2 or 3 days.

TWYFORD MINCED PIES

Three pounds of neats Tongue, three pound and three quarters of beef suet, chopt together, 8 apples pared and beat in a mortar, one ounce of mace, 2 drams of cloves, 3 drams of cinnamon, 3 nutmegs, a little salt, 1 pound and half of sugar, a little lemon peel minced fine, 5 pound of currans, 3 pound of Raisons stoned, and chopt in with the meat, mix all the dry things together, add a pint of Rose water, a pint of sack, half a pint or a pint of Red port, the juice of 3 or 4 lemons, and a quarter of a pint of brandy. N.B. Your suet should be pulled in pieces, the skin taken off, and laid on a board, the day before you use it, and your tongue should be boiled and cut in slices to cool, and not chopt till quite cold.

KITCHEN MINCED PIES

Take of Bullocks heart, inside of sirloin of Beef or mutton when boiled, 3 pound; 4 pound of Beef suet, 4 pound of smyrna Raisons, 1 pound of currans, 20 apples, half an ounce of alspice, half an ounce of cloves, 3 drams of cinnamon, 1 nutmeg, a pound and half of sugar, a little salt, the peels of 2 lemons, mixed small, three quarters of a pint of brandy, a pint of strong cyder or raison wine and a quarter of a pint of verjuice.

CHINA PILLAU

Take a loin of mutton, cut it from the Bone, take of the skin and a good deal of the fat, chop it with a cleaver, season it very high with pepper and salt, put to it a sprig of Thyme, 3 onions sliced, some lettices, some pease if in season, if not asparagus, 4 cucumbers (if cucumbers cannot be got, you must put 3 or 4 spoonfuls of water) then put it in a tin saucepan with a cover and stew it 2 hours stirring it often. Take also a pound of whole Rice picked clean and washed in cold water (if it lays 2 or 3 hours in the water it will be the better) have some boiling water ready and when you have drained the rice put it in, and boil it fast till tender, then put it in a cullender before the fire, moving it gently with a spoon till its dry, then put your rice in a dish, and your stew in the middle.

A PLAIN PLUM CAKE

2 pound of flour, 6 ounces of butter, 5 ounces of sugar, a pound and quarter of currans, some spice, a little salt, 5 or 6 spoonfuls of yest, mix with warm milk, this makes three cakes. You may bake them in tin pans.

A RICH CAKE

Three pound and half of flour well dried, a quarter of an ounce of cloves, and mace, a nutmeg, a dram of cinnamon; beat the spice well, and mix with the flour, also 6 ounces of sugar, a little salt, three quarters of a pound of Raisons stoned and cut in small pieces, three quarters of a pound of currans, well washed and picked, and dried. Mix all these well together, then make a pint and quarter of cream scalding hot, and put in it a pound of fresh butter, beat the yolks of 5 eggs, three quarters of a pint of thick ale yeast, a quarter of a pint of sack, 2 or 3 spoonfuls of orange flower water, a grain of musk, and a grain and a half of Ambergrease, mix these together and stir them all into your cream and butter, then mix all in the cake and set an hour before the fire to rise before you put it in the hoop, mix your sweetmeats in it, half a pound of citron, a quarter of a pound of candied orange and lemon peel cut in small pieces. You must bake it in a deep hoop. Butter the sides, put two papers at bottom, flour it, and put in your cake. It must have a quick oven, less than 2 hours will bake it. When it's drawn, Ice it over the top and sides. To make the Ice, take a pound of double Refined sugar beat and sifted, and the whites of 3 eggs beaten to a froth with 2 or 3 spoonfuls of orange flower water and a gram and a half of Ambergrease and mash together, put all these in a stone mortar and beat them with a wooden pestle till 'tis as white as snow, and with a brush or bunch of feathers spread it all over the cake, and put it in the oven to dry, but take care the oven does not discolour it, and when it's cold, paper it, it will keep good 5 or 6 weeks.

A GOOD GRAVY TO KEEP READY FOR USE

Burn an ounce of butter in the frying pan, but not black, only brown, put to it 2 pound of coarse lean beef, a quart of water and half a pint of red or white wine as you like the colour, put 3 anchovies, 2 shallots, some whole pepper, 3 or 4 mushrooms, or as many pickled walnuts, let it stew gently near an hour then strain it, it will keep some time and is proper for any savory dish.

TO PICKLE OYSTERS

Wash them well in their own liquor, let it stand a little to settle, pour off the clear, stew the oysters in it with a little alspice and a few pepper corns, to 2 dozen of large oysters put one spoonful of vinegar, or 3 or 4 of white wine, when you take them off the fire add a little salt.

TO ROST A PIKE

Stuff it with veal stuffing, only leave out the eggs, then sew it up and tie it up in a white paper buttered, and tie it on the spit, bast it with butter, half an hour rosts it if small, serve with gravy.

OYSTER TOASTS

To a dozen of large oysters, 2 anchovies, chop them together and put in a piece of fresh butter with some oyster liquor let them stew gently till the butter is melted, cut your toast off a Roll and fry them brown in butter, but not hard, lay your oysters etc. on the Toasts and serve them up.

LADY PLYMOUTH'S PANCAKES

Take a pint of cream and a quarter of a pound of butter, set them over the fire till the butter is melted, take it off and put in 8 eggs leaving out 2 of the whites, 3 spoonfuls of flour and a nutmeg grated. This quantity will make 20, the frying pan must be well rubbed with butter, then pour in the batter extremely thin, when it begins to brown it's enough; then turn it on a pie plate and fry the rest as fast as you can, strew sugar between them. They are to be fired but on one side. Garnish with orange or lemon.

TO MAKE BRAWN OF A HOG'S HEAD

Lay the hogs head in cold water all night to soke out the blood the next morning put it in a Kettle and boil it pretty fast till the bones will come out (it should be boiled on a fish plate) put it out as whole as you can, and rake the bones clean out, then cut and mash it with a Knife, strew in some salt to your tast and when cut enough, put it in a cloth and lay it in a cheese press; let lie all night and the next morning put it in pickle to cover it, made as follows—boil salt and water with a little vinegar and put it in when cold.

PICKLED PIGEONS

Bone your pigeons whole, make a stuffing of the livers, hard eggs, pepper and salt, stuff them but not too full and tie up the necks and Rumps, boil them in vinegar and water equal parts with some whole pepper and salt in it, when boiled enough take them out, and when the pickle is cold, put them in again.

TO POT VENISON OR BEEF

Take what's left that's tender of a Haunch of venison, pick out all the sinews, fat etc, put in a stone mortar, beat it well—when it grows hard, put in some melted butter to soften it (it will beat the finer) beat it to a past and till there are no strings left and pour clarified butter over it, then set it in an oven after bread is drawn and let it stand 20 minutes. N.B. Rost Beef is done the same way.

A POT

Take a nuckle of veal, chop it in pieces, take off the fat; put in the pot 2 whole onions, a bunch of sweet herbs, some pepper just bruised to fill the little pepperbox [this must have been a private measure, probably about a teaspoonful], a very little salt; tie it up close and put it in a kettle of boiling water (six hours before dinner) to cover it, and keep it so, when it has stewed 3 hours take it off and put fowl, partridge or pigeons, with some savoys, pease, celery etc., if the pot is too full take out some of the veal bones, tie it up again close and let it stew 3 hours longer, then take it off and put all in a Tureen.

TO STEW A LOIN OF MUTTON

Bone the mutton and keep it whole, put it in a stewpan with $\frac{3}{4}$ of a pint of Red port, half a pint of water, some shallot, whole pepper, anchovy and catchup, keep it turning and let it stew three quarters of an hour.

A POUND CAKE

One pound of the finest flour, $\frac{3}{4}$ of a pound of sugar beat and sifted, $\frac{3}{4}$ of a pound of currans washed and dried; $\frac{3}{4}$ of a pound of butter, 10 eggs (but half the whites) well beaten and work them with the butter till it's like cream; then mix all your dry things together and put them in by degrees, keeping it working with your hand all the time, and so do till the oven is ready, then put it in a hoop or pan, $\frac{3}{4}$ of an hour in a quick oven bakes it.

N.B. You may leave out the plums.

GELLE DE POMMES

Take as many golden Rennets as you like, pare them and cut them in little slices then put them in a stewpan with water, just enough to cover them, make them boil till they begin to jelly, then strain them thro' a jelly bag, and to every pint of the juice thus strained put half a pound of sugar and as much lemon juice as suits your tast, then set it on the fire and let it boil till it comes to a stiff jelly, then put it in glasses with some lemon peel cut like straws and when cold serve it up, it will keep good near a fortnight.

STEWED CHICKENS

Truss your chickens for boiling, lard them with Bacon, make some stuffing of the raw livers, crums of bread, an anchovy, sweet herbs, pepper and salt pretty high, mix it with a piece of butter and an egg, put it in the bellies of the fowls, sew them up neck and rump that none comes out, have ready some veal broth of a brown color, lay the chickens into a saucepan with as much broth as will cover

them, put in an onion with a bunch of sweetherbs and some whole pepper, cover them close and let them stew an hour or more, then take out the chicks and strain the gravy, skim off the fat, burn a piece of butter, put the gravy to it and stir it till it boils, stew some sorrel in a little of the thin broth, strain it, and put it in the sauce.

N.B. Pigeons are done the same way only not larded.

WHITE FRICASSEE

Boil 2 chickens enough, cut them up and take off the skin, save the gravy with a little of the broth they were boiled in, add 2 spoonfuls of white wine, 4 cloves, some white pepper, a small sprig of Thyme and marjoram and some parsley, put it in a stew. Pass over a gentle fire to stew a quarter of an hour, strain the gravy into a bason and skin off the fat, lay the chickens in a stew pan and put in the gravy with a pint of cream, let them stew very gently 4 or 5 minutes, take the yolks of 3 eggs with a little cold cream, a piece of butter as big as a walnut, a little flour and salt, put it to your chickens and stir them till it thickens, and simmer, but do not let it boil, then add morells, Trouffles and mushrooms and serve it up.

WHITE SOUP

Take a nuckle of veal about 6 pound and put to it 5 quarts of water, some cellery, onion, whole white pepper, a little mace, and salt, boil it slowly till about a quart is consumed, when it's cold, take off the fat, and put your soup in a stewpan (all but the sediment) set it on the fire, put 4 ounces of vermicelli, let it boil till it's soft then beat

4 yolks of eggs well, and put to them a pint of good cream, then put them in the soup, keep it stirring till it thickens, but take care it does not boil.

CAVEACHI

Take half an ounce of Caveachi (the yellow powder is the best) and a quarter ounce of corriander seeds and 8 or 10 cloves of garlic, put these in a quart of good vinegar and set it to boil slowly, or rather only to simmer till 'tis near half wasted, then strain it thro' a fine sieve or piece of muslin, put it in a bottle and keep it for use, it's very good to mix in a fish sauce or anything savory.

PAST FOR TARTS

Half a pound of fresh butter beat to a cream, the yolks of 2 eggs and 1 white, 2 spoonfuls of water; boil up with the eggs and butter, then add flour enough to make it in a past.

HARE PYE OR RABBITS

After you have cased your hare cut all the Hydes from the flesh, cut the hare cross the back about an inch asunder, then take bacon, and cut it for larding, and in each piece of the hare lard 4 or 5 pieces of bacon, and then take a teacupfull of vinegar (or verjuice) and white wine each, put your hare in a pan, seasoned with pepper and salt and pour the vinegar and wine over it. Let it lie in the pan for an hour, but turn it about 4 or 5 times in the pan, then take the liver of the hare with a little striped bacon, some sweet herbs and half a spoonful of shallots, chop these all together very small, then add as much bread crums to it as you have

forced meat and add to it one egg, pepper and salt and work it up together, then put your hare in a pye with 3 or 4 slices of ham at the bottom, and cover your hare with the forced meat. Put the liquor in which was in the pan and as much gravy as you think proper then take a handful of brown bread crums and put them over the forced meat with three slices of lemon and a bay leaf, finish your pye and bake it for 3 hours, when you send up your pye take out the lemon and bay leaf.

PIGEON OR FOWL PILLAU

Lay a pound of Rice soking in water for 6 or 8 hours, every now and then rubbing it in your hands, and change the water to clean the Rice, then put it in a large saucepan with a great deal of water, let the water boil before you put in the Rice, let the Rice boil 10 minutes. Keep it stirring all the time, strain it off in a cullender, lay it in a coarse cloth by the fire and cover it, (now and then giving it a rub) whilst your pigeons are making ready, stuff your pigeons with sweet marjoram, Thyme, parsley and onion, chopt exceedingly small, pepper and salt, boil down a crag of mutton with whole pepper and an onion, take off the fat, and strain it. Then put your pigeons in a stewpan with this broth, and a quarter of a pound of bacon about 4 fingers long. Let them stew slowly, as soon as tender take out your pigeons. Then toss up your Rice in this liquor, the yolk of an egg, and a bit of butter hardly so big as a walnut to be put in with the Rice, lay your pigeons in a dish and pour the Rice over them, cut your bacon in slices and lay on your Rice. The Rice must not be tossed up in all the broth, but put the broth out of the stewpan in a bason, and

when the Rice is in, pour as much broth to it as will be necessary to toss it up in. A common crag of mutton to be boiled in about 3 pints of water reduced to about half a pint when scummed.

NECK OF VEAL STEWED AND CELERY

Half rost a neck of veal, and cut it into 3 bones each, lay it in the stewpan, cover it with champagne or white port, add 8 cloves of garlic or Roccombole, whole pepper and an onion stuck with cloves let it stew over a slow fire $\frac{3}{4}$ of an hour, have ready a great deal of white cellery cut in square pieces and boiled in milk and water and a little salt, till crisped and then strained off, take off the veal and strain the liquor, then put in the cellery (prepared as above) with the yolks of 2 eggs, and small bit of butter and lemon to your tast, give it a boil shaking it one way till it's thick, then lay your veal in a dish and pour the sauce over it.

A TERRINE OF MUTTON TAILS

Stew them well in a saucepan, when thoroughly done put some Turnips well fried to them, put them in a strong broth or the juice the tails were stewed in, add some strong gravy and stew them all together, taking care the sauce is not too liquid, add lemon juice to your tast and serve it.

CHICKENS A L'ASPICQ

Singe and truss them for Rosting, paper and rost them slow, then put them to cool and cut them as for a fricasse taking the skin off, make the sauce as follows—2 or 3 spoonfuls of Taragon vinegar, double the quantity of sallad oil,

with some Taragon and mint shred very fine, a little pepper and salt, mix these very well together and let your chicks lay in it 2 or 3 hours with a lemon sliced, 6 shallots, 3 bay leaves and a very little Treble refined sugar, when you serve it rake off most of the oil.

STEWED CHERRIES TO EAT THE SAME DAY

Take a pound of cherries with their stalks and $\frac{3}{4}$ of a pound of sugar which must be first dipped in water, then put them in a stewpan over a slow fire, boil them gently once or twice, when cold serve them with part of the syrup in the dish.

TO FRICASSEE BEEF

Slice the beef thin, hack it with the back of a knife and stew it gently in a little water with whole pepper, a bit of fresh butter, a little salt, sweet herbs and an onion; when it's almost done enough thicken it with flour and put in 2 anchovies and a little nutmeg, dish it with sippets.

MUTTON STEWED WITH CABBAGE

Take what joint of mutton you like best, cut in pieces, put it in a stewpan with as much water as will stew it tender, cut the cabbage in quarters, put it in a pot of boiling water with salt, and let it boil till it's half done, then take it out, and thro' cold water over it, when the meat is almost enough pour the meat and the water it stewed in into a clean pan, lay the cabbage in the bottom of the stewpan the meat was stewed in, add a quarter of a pound of butter, pour the liquor on the cabbage and lay the meat at top, add

salt and pepper to your tast and stew it till it's done enough. If there's too much fat, scum it off with a spoon, serve it up with the liquor and the cabbage.

STEWED LETTICE

Boil your lettices, then put them in a stewpan with a little broth, a little butter, and some salt.

MUTTON STEWED WITH CARROTS

Dress the meat the same way as for cabbage, but split the carrots long ways and to the length of your finger, if very large, cut them in 4, boil in water the same as the cabbage but without pepper, only a little salt, sugar, and chopt parsley.

MUTTON WITH VINEGAR SAUCE

Take a neck of mutton that has been killed 3 or 4 days, take the fillet quite out in one piece from the bones, wet a cloth with vinegar, wrap the fillet up in it and let it lie all night, Lard it and Rost it, for sauce take good, brown, strong, veal gravy, put to it a few shallots minced small, pepper and salt to your tast and a spoonful of vinegar, boil this sauce till the shallot is soft and send it up with the meat. Take off the fat.

TARAGON VINEGAR

To a quart of the best white wine vinegar take a small handful of Taragon, stalks and altogether, twist the stalks well with your hands that the vinegar may get out all the strength of the Taragon the quicker, put the Taragon in an

earthen jug or pan, and pour the vinegar upon it, let it stand to infuse 24 hours, then you may try if it's strong enough for your tast, if not, stir it up and let it stand longer, or add more Taragon as you think proper, then strain it from the Taragon thro' a fine linnen cloth and bottle it; it will keep as long as you please.

CROCANT PAST

To 12 ounces of flour, 6 ounces of very fine sugar, pounded and sifted. Mix the sugar and flour very well together, then put to them 4 large spoonfuls of fine oil, as much water as will make the past a proper stiffness, then Roll it out and sheet the pan and bake the past as soon as you can, but rub the pan with a piece of fresh butter before you put the past on, move the crust as soon as baked before it's taken out of the oven, because if you don't it will stick fast to your pan.

FORCED MELON

Make a good forced meat and when you have well buttered your melon that you make it in the shape of, lay your forced meat about an inch and half thick, then bone a chicken and season it, wrap 2 or 3 thin slices of bacon round it, then close your melon and bake it an hour; when it comes out of the oven shake your melon well and turn it out.

A TRIFLE

Take a pint of cream and boil it, when it's almost cold, sweeten it to your tast, and put it in the bason you use it in, and put to it a spoonful of Rennet, let it stand till it comes like a cheese; You may perfume it or put in orange flower water. Whip cream to a froth and lay over it.

CAVEACHI FOR THE SIDEBOARD

A quart of vinegar and 10 shallots, boiled till reduced to a pint, then put as much red pepper as will lie on 4 shillings and let that boil in for a moment, put in a bottle and cork it close.

FRICASSEE OF LAMB

Take the skin off 3 breasts of Lamb and great part of the fat, then cut it in pieces, wash it, and put it in a stewpan, with an onion, a bunch of parsley, a piece of lemon peel, a little butter, and as much water as will cover it; let it stew till it's tender; when enough, put the liquor thro' the sieve, then put the liquor back to the meat, add 2 anchovies, a quarter of a pint of cream, the yolks of 2 eggs, and a little butter and flour worked together, set it on the fire and shake it till it's thick enough, if you don't think it sufficiently relishing, add a little salt and anchovie liquor to your tast, put some lemon or orange juice.

DUTCH BLANCMANGER

Steep an ounce of Ising-glass 2 hours in a pint of boiling water then take a pint of the best white wine, the yolks of 8 eggs well beaten, the juice of 4 lemons and the Rind of one, mix these together set it on the fire sweeten to your tast, keep stirring till it boils, and then strain it off to be cold.

ROST LEG OF MUTTON

Lay a leg of mutton in a quart of vinegar for 3 days and turn it twice a day, slice in 4 onions or garlic, a handful of sweetherbs and a small quantity of mace and cloves pounded. Lard your mutton with bacon rubbed in pepper, rost it and bast it with what it lay in, put to it a strong brown gravy for sauce.

POIVRADE SAUCE

Gravy, pepper, a good deal of chopt onion, vinegar and salt to your tast, boil all together, and serve it hot.

FORCED LOBSTERS IN SCOLLOP SHELLS

Take the flesh out of the claws and mince it with as much marrow or fine suet as lobster, season it with pepper, salt, grated bread and the yolks of eggs, a very little cream, and a little lemon juice, butter the shells and fill them full; broil them as oysters, or do them in a gentle oven.

VEAL A LA CREAM

Joint a loin of veal and lay it in a long pan and thro' a handfull of salt over it, then take as much good, new milk as will cover it, boil it with 4 or 5 cloves of garlic in it, and pour it on the veal; let it stand all night; the next day, paper it and rost it, make a sauce with good veal gravy thicked with butter and flour and some minced garlic and verjuice, or lemon juice, pour it over the veal when you serve it, bast your veal with the milk it lay in.

FLOATING ISLAND

Beat together for 2 hours the whites of 3 eggs, the juice of 2 lemons, a quarter pound of fine sugar, sifted, and a quarter pound of the pulp of gooseberries or codlins, let no wet come to it, serve it up in a dish of cream.

MARINATED CHICKENS

Cut your chickens in quarters, pigeons in halves, or Rabbits in pieces, lay them in white wine and vinegar, whole pepper, salt, sliced lemon, sweetherbs, 3 cloves of garlic,

onions and Rocambole, let them steep 4 hours, then take them out and brown them, then put them back and add good gravy, thicken it and stew it altogether. You may if you will take some of the meat out before you stew, and dry it, and drudge it as a cutlet, then broil it, and lay it in the middle of the Ragout when you serve it.

GERMAN PUFFS

Mix 4 spoonfuls of flour and 4 eggs to a good batter, add 2 ounces of clarified butter, a little nutmeg and sugar and a pint of good cream, mix all well together, then butter your cups and put in your mixture, bake them $\frac{3}{4}$ of an hour, then take them out of the cups and serve them with a little melted butter, sugar and sack over them.

VEAL A LA DAUBE

Take a gigot of veal, lard it with small lardons, lay it soking in verjuice, white wine, salt, a faggot of sweetherbs, pepper, a bayleaf and a few cloves, then rost it and bast it with the liquor it soked in, mixt with a little broth, make your sauce of what comes from it, a little fryed flour, capers, slices of lemon, juice of mushrooms and anchovies, let the veal simmer in it some time, then serve it.

FRENCH ROLLS

Put good, new, ale yeast in fair water over night, stirring it well, let it lie till morning, then pour the water from it and to a pint of it put a gallon of flour, and a quantity of sweet milk, season it with salt and then strain it into your flour and work it into a lump, then let it stand a while to work of itself, then make it into manchate and let them stand a while to work and then put it into a quick oven for an hour; a gallon of flour makes a dozen and half.

FRENCH ROLLS WITHOUT MILK

One quart of good yeast will be sufficient to raise 2 dozen Rolls. Put your yeast in the vessell in which you intend making your seasoning, add salt and water in proportion, then whisk it very well with a Twig and mix it with your flour, handling it very light with both your hands, or rather whipping it, take particular care that your dough be not over stiff, when properly kneaded, leave it in a pan, or any vessel till you find it rise, then divide it to the size you think proper, when divided, mould them as fast as possible, leaving them on a table about an inch apart, till you find they rise to their extent, at that time take care your oven be in it's true degree of heat so as not to delay one second, prick them with a fork just before you put them in the oven; an hour bakes them.

TO PICKLE LEMONS

Take sound, middling Lemons, rub them clean with a coarse cloth, cut them in 4 half way down, fill them up with salt and lay them in a wooden platter to dry, Either by the fire or in the sun, turn them often in the liquor which will run from them, and keep filling them up with that liquor with a wooden spoon till they are thoroughly dry, and then put 'em in a stone jar, first a layer of lemons, then mustard seed, bruised, long pepper, Turmeric pounded, race ginger cut in pieces, 2 or 3 cloves of garlic first scalded in hot water, some red pepper, then a layer of lemons with spices repeated; then they must be covered with the best cold vinegar and tied down very close, but must be opened sometimes that as the vinegar dries up they may be covered with more, it will

be 6 months before they are fit to eat. Take for one dozen of lemons, half a pint of mustard seed, a pen'worth of Turmeric beaten to powder, a pen'worth of Race ginger and 5 pods of red pepper. To the above quantity of pickle add a teaspoonful of oil of mustard.

HAM ROLLS

Rasp and scoop your Rolls then wash them with beaten egg, and set them before the fire to make them light, chop some ham small with eggs boiled hard, and put it in a saucepan with as much butter as will make it moist, when hot, put it in the Rolls, which cover, and serve up. If your Rolls are small, 4 eggs are enough for 4 Rolls, if not, 6 eggs.

STEWED CHICKENS AND ASPARAGUS

Cut the Asparagus into little pieces as big as peas, throw them into cold water, put a little butter in a pan and melt it over the fire, put in a little flour when the butter is melted shake them together, take care not to make the butter black (if it's not burnt too much the butter will look in a white froth), put to that the asparagus out of the water, let what water hang about the asparagus that will, for it must not be drained from it, a little onion cut small, and a good handful of lettice cut in pieces, shake them altogether in the pan and put them on a slow fire, often shaking the pan for fear of burning them, the chickens are to be half roasted and put into the pans when the asparagus is almost enough, a little gravy must be put in with the chickens, and a little salt, and a very little sugar.

WALNUT CATCHUP

When the walnuts are ripe for pickling, pound them in a stone mortar and strain or squeeze them thro' a flannel bag, and then strain them thro' a linnen bag, to every quart of juice, put in a pint of vinegar, let it stand 4 days and then boil it well over a slow fire till reduced to half the quantity, tie up in a bag an ounce of spice (consisting of cloves, nutmeg, a black pepper) the rind of 2 seville oranges, and some garlic, pour the liquor boiling hot on these things, cover your jar close and let it stand 3 weeks or a month, then Bottle it.

COLD CHICKEN or PARTRIDGE for SUPPER

Cut them up in small joints when you take them from Table and lay them in a deepish dish, pour on them oil and vinegar (or lemon) an anchovie, pickled or raw cucumber, shallot or young onions, chopt all extremely small and minced well together.

BŒUF TREMBLANT

Put a piece of Brisket Beef in a pot, cover it with water and when it boils, scum it thoroughly, then add 4 onions, 4 Bay leaves, a faggot of Thyme and parsley, 4 good handfuls of salt, cover it very close, let it stew for about 7 hours till it's so tender you may run a straw thro' it and put a little liquor over it.

BEGGAR'S DISH

Cut a loin of mutton into chops, take off almost all the fat, then season it with pepper and salt, shred an onion small, then put it in, a layer of potatoes and a layer of mutton till all is in, add a pint of water, cover it close, let it stew $\frac{3}{4}$ of an hour, less won't do it, and more won't hurt it.

LOMBO DI PORCO

Bone and skin a hind loin of pork steep it in two thirds madeira and one of vinegar, add two heads of garlic, a few cloves, some whole pepper, and a few bay leaves, salt it to your tast soke it in this liquor two days and half, bake it in a part of the liquor, skim off the fat and squeeze in the juice of a seville orange and lemon.

COLLEGE CRUSTS

One peck of flour, half a pint of yest, 4 ounces of salt, mix with warm water into a stiff dough, let it lie 6 hours to rise, make it into rolls, and bake them in as quick an oven as possible.

RAGOUT OF VEAL

Take a large breast of veal and cut a square piece out of the middle, and divide the other into small pieces, flour them well, and fry them in butter till they are of a clear brown, make ready two quarts of strong broth seasoned with pepper, put all the pieces into a stewpan with the gravy and you may add two ox palates boiled and blanched, let it stew very gently for 2 hours, and then put in half a pint of white wine, some red pepper to your tast; it must stew till the bones are ready to slip out, it takes up near 4 hours in all; make some forced meat balls for it, and take about half an ounce of truffles and morells (which should be boiled an hour in water) and put them and some of their liquor strained into the Ragout, about half an hour before it's enough, you may add some fried artichoke bottoms and a few mushrooms and a little lemon juice, rost a large larded sweetbread to lay on the middle of the veal.

HARE SOUP

When your hare is cased, cut it in pieces and thro' it in water, wash it well and strain the water thro' a hair sieve, then lay your hare in it with some whole pepper, a good large onion and if you like it a little mace, and a little bit of crust of bread all in the cold water, let it stew softly till it is done. You must proportion the water to the size of the hare, but my great secret in this dish which I can get but few people to follow is, not to make too much of it, if you put in a little piece of lean fresh beef so much the better; preserve every drop of the blood, for that makes it rich and gives a good color, season with salt and beaten pepper to your tast.

N.B. A small hare takes 2 quarts and a large one 3 quarts of water, it takes up about 2 hours and half in stewing.

BOUILLIE

Take 5 pound of brisket beef, some onions, whole pepper, and a very little salt; put these in 6 quarts of water and stew four hours, skin off all the fat you possibly can, take out your beef and put the soup in your Tureen, the beef put whole in a separate dish. You may stew carrots and Turnips in your soup, take some of the clear and add some catchup, a little vinegar, and some whole capers, thicken it up with some butter and flour and pour this sauce into the dish with your beef; when your beef is done add to the soup some cellery and leeks, which must be first stewed in a saucepan as you do spinnage (after being well washed).

ORANGE SHRUB

Squeeze the oranges and strain them thro' a lawn sieve and to every pint of juice put a pound of lump sugar, then

strain it thro' a jelly bag and put an equal quantity of Rum or brandy to it. The orange juice is made the same way only instead of putting an equal quantity of Rum put only a little to keep it from mothering.

TO PICKLE SPARLINGS

Take a quart of water, a quart of white wine, vinegar, a little mace, a whole pepper, salt to your tast, when it boils put the fish in, 5 minutes will do them enough. The fish must be scaled and gutted at the gills and put on a fish plate that they may take up whole. When the pickles is cold put your fish into it. It will keep some time.

WHITE SCOTCH CALLOPS

Cut your veal from a fillet in small pieces as thin as you can hack it with a knife and beat it with a Rolling pin, strew on a little salt and nutmeg and flour it, fry it in butter very gently, 2 minutes does it enough, it must not be colored take it out of the pan and drain it in a cullender, put some gravy in your pan (after it's thoroughly cleaned) with a little cream, the yolk of one egg mixed with it and a little white wine, and a piece of butter (about 4 ounces) floured, put all these together cold and keep it stirring over a gentle fire, put in your veal when the sauce is just warm, as soon as it is of a right thickness, empty it into a cold dish.

THE GRAVY

Take all the skins and grissels which you cut off from your collops and put these in a pint and half of water with a little mace, whole white pepper, 2 anchovies, a bit of onion, a little parsley and Thyme and you may put a little white wine in it, let it boil till it comes to $\frac{3}{4}$ of a pint or less, for it should be strong—this for a middle sized dish.

TO DIE LINNEN YELLOW

Boil 4 gallons of water, peel into $1/2$ ounce of ornetto, with the quantity of an egg of flemish ashes, let them boil together 8 minutes, and stand an hour then pour the clear on the linnen, let it lie an hour, then stir it, and rince it in cold water. You may use Japan earth instead of ornetto which will die salmon Color.

FISH SAUCE WHICH WILL KEEP 2 YEARS

To 2 quarts of Red port $1/2$ a pint of vinegar, 1 pound of anchovies unwashed with the pickle, $1/2$ an ounce of mace, 1 dram of clover, 6 or 8 races of ginger, a large spoonful of whole pepper, a large piece of horse radish, $1/2$ one peel of lemon, a bunch of Thyme and savory, 3 or 4 onions, stew all over a slow fire an hour, then strain it thro' a coarse sieve, when cold, bottle it, and when you use it shake the bottle. 5 or 6 spoonfuls is enough for a pound of butter.

Mem. You may stew the ingredients over again with vinegar to your tast, and it will do for present use.

TO PRESERVE APRICOTS

Take equal weight of double refined sugar to your apricots, pare them and take out the stone, have your sugar beat finely, put your apricots in a china bowl and strew the sugar over as you peel them, let them stand till next day, then put them in your preserving pan and when they come to a boil let them boil very gently 5 minutes, throwing the syrup over as they are boiling, then pour them in a bowl with a paper close over, next day boil them up again, and take them out, put them in pots and when cold lay brandy papers close upon your apricots, but do not tie anything over them. I preserve greengages the same way.

GREEN PEASE SOUP

Put one quart of pease to 2 quarts of water and set them on the fire and boil them till tender then pulp them thro' a seive, set them over a stove, take 2 lettices and cut them in quarters and put them in a saucepan with a little water and salt and a bit of butter, boil them till tender, strain them off and put them in your soup with a quarter pound of butter and a little shred mint; take your pea shells and a little spinnage, beat them, and strain in about half a pint of the juice into your soup, also the crust of a french Roll, season with pepper and salt, it must be all stewed together with butter and drust in it for 2 or 3 hours, you may add some whole young pease if you like.

OXFORD SAUSAGES

Of veal, pork, and suet, each 2 pound, a handful of sage, chop these very fine together, dip a french Roll in water, squeeze it dry and put it to the chopt meat, season with salt and pepper to your tast, mix it together with 6 eggs. Mem: a pound of this will make 16 sausages, they will fry without skins.

SPINNAGE PUDDEN

A handful of spinnage, chopt pretty small $1/2$ a pound of suet, $1/2$ a pound of currans, the crum of a penny roll grated, 2 eggs, some sugar, a little salt, and a glass of sweet wine, put in a bason and boiled 2 hours, garnish with orange and pour melted butter and sugar and wine over it.

*PICKLED WALNUTS BY WAY OF
PURGATIVE*

Take walnuts in July, before they are shelled, prick them well with a needle, boil them in water and set them by in it, the next day put them in fresh water and boil them again, and do so for 3 days, then take their weight in Lisbon sugar, and to 3 pound of sugar put haf a pint of water, set your preserving pan over a chafing dish, and scum the syrup well then put in the walnuts and after they have had a boil or two and that you have got them clear of the scum, lay them in an earthen jar and pour the syrup over them, and let them stand uncovered all night, then pour off the syrup and boil it again, and scum it well and pour it on again and let it stand a day or two before tied down.

A FLOUR PUDDEN

A pint of milk, 5 eggs, 3 spoofuls of flour worked up all together, (the milk first boiled with cinnamon and Bay leaves and put cool to it) a liltlesalt, boiled in a bason for $\frac{3}{4}$ of an hour; sugar, butter, and wine for sauce.

A CUSTARD PUDDEN

Three quarters of a pint of mlk, 6 eggs, sugar and nutmeg to your tast, boiled in a bason for $\frac{1}{2}$ an hour,—sauce as above.

HERB SOUP

Make a good strong broth witha skin of Beef, scum it well, put a little salt to raise the scum then strain it, take 2 or 3 good handfuls of sorrel, as much chervil, a good quantity of

white Beat leaves, a great deal of parsley, 3 or 4 leaks or green onions, cabbage, lettice when in season, also a little spinnage, wash them thoroughly and drain them well, and chop them small, put 4 ounces of butter in a stewpan, make it boiling hot, then thro' in your herbs and let them fry a little, then put to them your broth, some bread cut in thin slices and let it stew all together, in summer you may add green pease, they may be put in with the broth after the herbs are fried. Soup maigre is made after the same manner, excepting that there must be double the quantity of butter to fry the herbs and boiling water instead of Broth.

ONION SOUP

A quarter pound of butter, brown it of a pale brown with some flour, then take 6 spanish onions sliced thin, put to your butter and cover them close down in a saucepan, let them stew till tender, then add boiling water by degrees to the quantity of 3 quarts, let it boil well till your onions are almost dissolved, then put some crusts of bread not very small, let them boil well if your liquor is not thick, take as much butter as a nutmeg mixt with flour stir it well in, scum it, add pepper and salt to your tast, serve it in a Tureen.

GROOPER'S HEAD

Take 14 pound of grooper (or cod) wash, and clean, and cut the head close off and split it, and split the thick part of the shoulders. Then take the Tail part, and cut off the forced meat. The remainder of the Tail, the fins, and Gills must be stewed in a bottle of port wine and as much water, 2 anchovies, one onion, some mace and cloves. Let these

stew well for 2 hours and strain off the liquor thro' a hair sieve, put in a stewpan and lay the head and shoulders into it, some pepper and salt, walnut pickle or catchup 2 spoonfuls. Add Truffles and morells. It must be turned carefully when half boiled. Take half a pound of butter beat up with a spoonful of flour and put in after the head is turned. The Balls must be fried and put in the dish when served up.

MINCED PIES (my Aunt Raper)

Take more than a pound of Rump of Beef and weigh a pound raw after it's well scraped from the skins. 2 pound of suet picked from the skins, 1 pound of sun Raisons stoned, 4 large apples and the thin paring of 2 fresh lemons, all these must be chopt separate and very small, then mix in with these, $\frac{3}{4}$ of a pound of the best Lisbon sugar and a little salt, and a an ounce of mace, as much or rather more cinnamon, a dram of cloves, and a little ginger, all dried by the fire and beaten fine, a nutmeg grated, 2 ounces of blanched almonds cut small, or beat fine, the juice of 2 large lemons. 2 spoonfuls of orange flower water, and as much french brandy, half a pint of port and a good pint of old sack or mountain, then mix in 2 pd. of currans well picked and dried. When the pies are made put in some candied orange and citron. If the meat is kept any time it will be best to add a little lemon juice or chopt apples just before the pies are made.

FORCED MEATBALLS

Take of lean veal and beef suet equal quantities, mince them grossly and put them in a marble mortar, beat them together till they are quite beat into one, picking out the strings and as you beat them, then mix with it some grated bread, some sweet herbs chopt small, pepper and salt, and a little mace finely pounded, mix altogether with an egg, and make it into Balls, which must be fried of a pale brown in hogs Lard.

Here, except for the corresponding entries in the Index, Elizabeth Raper's handwriting ends. These admirable receipts deserve attention: there is not one which would not prove eminently satisfactory at the present day. Without doubt they are the standard Twyford receipts taken by her to Rothiemurchus when she married my great grandfather, Dr. William Grant, and it is obvious also that she had prepared these dishes with her own hands. The cuisine, though not altogether French, is far removed from what is usually supposed to be English cookery, e.g., the marinating of meat and the treatment of vegetables; and the distinction between boiling and stewing is always observed, which is rare in English cookery books. The directions are perfectly clear and well condensed, the only exception being the Receipt for Grooper's Head (page 74). Here, I suppose, the tail portion of the fish is to be made into forced meatballs after the manner of the receipt on page 76. My cousin Jane MacIntosh tells me she always makes her mince meat from the receipt on page 75.

The following receipts are in another handwriting; possibly, as many of them are medicinal, Dr. William Grant's.

B.G.

THE RECEIPT BOOK PART II



THE
RECEIPT BOOK

PART II: *written in
another hand*

A SIMPLE VOMIT

Take one grain of Emetic Tartar and half an ounce of manna, dissolve them in two Gills of boiling water. Take half as soon as cold and the other thirty minutes after. Work it off with Cammomile Tea.

A PURGING PTISAN

Take eight blanched sweet Almonds. One ounce and an half of best flake Manna, half an ounce of soluble Tartar. Beat them well together in a Mortar and then add by degrees two Gills of the simple Cinnamon Water. Strain this mixture and take a teacup-full every hour til it operates.

FOR A WEN

Boil fresh Beef or mutton in a Pot, with a wooden pot lid; take off the pot-lid from time to time, and save the steam which drops from it, and this steam put in a vial, and with it bathe the Wen every night and morning, or oftner. It wastes the wen by constant doing and in time takes it quite away.

TO POT TROUT OR CHARR

The greatest attention to be paid that the fish are in high season, and well cleansed, particularly that the Blood is got clear from the back-bone. The quantity of seasoning must depend on the size of the Fish, to one Dozen of full grown Fish the eighth of an ounce of Mace, half ounce nutmegs, one quarter of an oz. white Pepper, with salt to the Judgment of the Cook. The seasoning to be finely powdered. Clarify one pound of Butter to every dozen of Fish, put a little of the Butter in the bottom of the Pot to bake them in, lay the fish in lars, the back to the bottom and as close as you can. Between every lare of Fish pour in of the clarified Butter adding sufficient to cover them all in, lay a Plate at the top tied close down with a Paper above, with a cover of household paste, wet them into a soaking oven for three hours, then try, if the Back-bone will bruise away they are enough, if not they must stand in the Oven till that will eat unperceived with the fish. When enough lay them on a drainer, then press them in your hand and take all the Butter and Gravy from them, lay them in your Pots in the same manner as you put them in for baking, pressing them very close, the Pots of Charr are made to hold one lay of fish only. Lay a clean cloth to such of the butter or Gravy which may be in the fish after being put in the Pots. When cold cover them with butter they were baked with, if not enough clarify more but mix with it the first Butter that the whole may have the advantage of the seasoning. When they are baked taste if they are seasoned to the taste of the Person they are for, if not, add what more you please, only take care to set in the Oven after the Addition of seasoning.

RECEIPT FOR PAINTING ROOMS

For painting your Rooms lay them over with white Lead and oil, tintured with a little blue Blake and see that it be thin laid over so that it may drown the Knots, afterwards mix your white Lead with turpentine Varnish half of each, when it is fully dryed and lay it over, and you may depend on't you'll have a clear gloss. Blue Blake is one penny per ounce, Buy one quarter of a pound, when I speak of the first colouring lay it thin over, is meant the colour must be mixed thin with the oil for the first painting. Buy one quarter of an ounce of Prussian blue which will be two shill: sterl. which will serve all your rooms. Brushes, one at one shilling sterl. one at 8ds. and another at 6ds. which is all.

Make your white Lead the thickness of cream for the painting, and mix it with Blue blake.

2nd. Painting, mix your colour of the same thickness above mentioned, but put one half of turpentine Varnish with the Colour after it is grinded and tincture it with a little Prussian Blue.

RECEIPT FOR MAKING PORTER

To make three anchors will take about seventy pints of water large, two pound of best Hops, if not exceeding strong, take therewith two pints of Juniper Berries, all which put into your Kettle and boil a full hour, still keeping the hops below the water, then starch your hops and berries and squeeze the substance out into the Kettle again with five pints of best Treacle, let them boil together for fifteen minutes, then put in a vessel untill it cool and then give it plenty of fresh barm with four or five handfulls of fresh hops,

and when you find it hard, turn it up as you do also before it be quite settled and it will be fit for bottling in a month: if you want it soon brisk in the Bottles, draw off your twenty pints free in a Tub and put three or four pints of strong ale just for the Tunning amongst it, and that will make it brisk in a few days.

ORANGE WINE

To six gallons of water add 18 pound of lump sugar and boil it for a quarter of an hour with the whites of four eggs well beaten, then add the juice of six dozen of Sevil oranges with the rind pared extremely thin. When it is almost cold add a gill of good yeast. Work it two or three days then put it into the cask with 3 parts of Brandy. Bottle it in five or six weeks.

GINGER WINE

Twenty four quarts of soft Water. Add 15 pounds of Lisbon sugar, one ounce and half of ginger, the whites of six Eggs well beaten, stir them all together and boil them very slowly an hour, skimming it all the time. When quite cold put the peel of the oranges in with 2 or 3 spoonfulls of yeast. Work it in a tub 3 days. When you tun it put in the juice of 24 oranges and six lemons with the peel and 3 gills of Brandy, let it stand a month and then bottle it.

RASPBERRY BRANDY

Take a pint of water and two quarts of Brandy and put them into a pitcher large enough to hold them and four pints of Raspberries. Put in half a pound of loaf sugar and let them remain for a week close covered. Then take a piece of flannel with a piece of holland over it and let it run through by degrees. It may be racked into other bottles a week after and then will be perfectly fine.

BLACK CHERRY BRANDY

Stone eight pounds of black cherries and put on them a gallon of the best Brandy. Bruise the stones in a mortar and then put them into your Brandy. Cover them up close and let them stand a month or six weeks. Then pour it clear from the sediments and bottle it. Morells Cherries made in this manner make a rich Cordial.

LEMON BRANDY

Put 5 quarts of water to 1 Gallon of Brandy take 2 dozen of Lemons, two pounds of the best sugar and 3 pints of Milk. Pare the lemons very thin, and lay the peel to steep in the Brandy 12 hours. Squeeze the Lemons upon the sugar then put the water to it and mix all the ingredients together. Boil the milk and pour it in boiling hot. Let it stand 24 hours and strain it.

MRS. WALKER'S RECEIPT FOR GINGER BEER

To ten gallons of water put eight pounds of lump sugar and 8 ounces of sliced Ginger. Boil it one hour, and take off the scum as it rises, then empty it into a Vessel with the rind

and juice of ten lemons and one Bottle of Brandy. Put half a spoonful of Yeast on the top, and stop it close down. The lemons may be peeled very thin and the juice strained. It will be ready to be bottled in a fortnight, and in another more to drink. If intended for immediate use the Brandy may be omitted. The Ginger must be put into Muslin Bags in the cask with the Liquor.

EXCELLENT RAMAKINS

Cut two new rolls into slices, toast them and slip them into Melted Butter. Grate an old roll and take twice as much Cheese as grated bread and heat them very well together in a mortar. Then put to it a little melted butter, two eggs and two spoonfuls of cream. Mix all well together. Put the mixed cheese into Tea cups or patty Pans, and bake them in a quick oven. Serve them up on the toasted rolls or not, as you like.

LEMONADE

The rind and juice of $\frac{1}{2}$ a lemon, 3 slices of $\frac{1}{2}$ a nutmeg, a full wine glass of brandy, equal quantities of wine and water. Sugar as you please.

TO MAKE BLACK CAPS

Cut some large Apples in half, Take out the cores, place them on a large Pate pan, as close together as they can be, with the flat side down. Squeeze a little lemon on them, some grated lemon peel and fine sugar; set them in a quick oven and half an hour will bake them. When they are done, strew a little fine Sugar on them.

A BROWN SAUCE

Take parsley, cives, mushrooms, a clove of garlick, all well minced; put them in a pan with a very little butter and a pinch of flour, moisten with some good stock, and pass it over the fire. When your sauce is ready, put in two gherkins chopped small, the yolks of two or three eggs beat up with good stock, and season to your taste.

LAMB CUTLETS WITH CUCUMBER

Boil the cutlets in good gravy with a little salt and a bunch of sweetherbs. When done, skim the gravy and strain it, reduce it to glazing. Then put in the cutlets to glaze them, take them out and let them cool. Take a bit of veal or chicken and some beef suet to make force meat, with two eggs, a little salt, pepper, parsley, onions, and a few mushrooms. Mince them well together and moisten with cream. Wrap each cutlet in force meat, cover them with bread crumbs and fire them in the oven. When they are of a good brown colour take them out, and let all the grease drain from them. Lay them in a dish round the cucumbers and serve them up in a good sauce. The Cucumbers must be peeled (the inside taken out) and cut into lengths. Lay them in water, into which put half a spoonful of vinegar and a little salt, for two hours. Turn them frequently. Strain them with a little gravy and a small bit of butter. When done skim them quite clear of grease, and lay them in the middle of the cutlets.

SAUCE FOR THE CUTLETS

Put in a pan a bit of butter, two onions sliced, a carrot, a parsnip, shalots, cives, parsley. Pass them over the fire till

they become of a good brown colour. Add a pinch of flour, a tea spoonfull of vinegar, and some good gravy. Stew them on a slow fire, skim them and strain them through a sieve. Season with salt and a little pepper. Serve under the cutlets.

IMPORTANT RECEIPT

A man in Oliver Street New York after imprudently drinking cold water was seized with very alarming symptoms from which he was relieved by Dr. John White who dissolved half an ounce of camphor in a gill of brandy. Of this three parts were made and given at intervals of three minutes which soon gave the patient relief.

TO EXTRACT GREASE OR STAINS FROM MOURNING

Take a good handfull of fig leaves, boil them on two quarts of water till the quantity is reduced to a pint; put it in a bottle for use. This liquor will take any stains or spots of grease out of Ladies mourning dresses, such as bombasines, crapes, cloths, etc. It is only necessary to rub the soiled part with a sponge dipped in the liquor.

MRS. NORTON'S RECEIPTS FOR SAUSAGES

Chop the lean of a leg of pork or veal small with 4 lbs. of butter or suet then season with salt, 3 qrs. oz. of pepper, half the quantity of mace and cloves with a good handfull of sage chopped small. Make all these mix well together, then take the yolks 10 eggs and the whites of 7, temper them with the meat and as you use them with flour if you please. With the butter boiling hot in a frying pan fry them brown.

BOUDIN A LA RICHELIEU

Take any meat of fish you like that has been cooked, pound it, pass it through a search. Roast in the cinders 12 potatoes, clean them, taking care to free them well from ashes or cinders and skin them, mash them well, put them into your mortar, take equal quantity of your meat and potatoes and butter and make them into separate balls. Pound your meat and your potatoes together. When they are well mixed add your butter. Pound it afresh till it is all well mixed; season it with salt and a very little pepper; moisten with 5 or 6 yolks of eggs beat in one by one. When it is well mixed whip up 3 whites of eggs; mix well; make your pudding or puddings what size you like. Set them on a drainer and poach them; let them cool, Cover them with bread crumbs mixed with yolk of egg, salt and butter melted. Grille it, serve with a *good sauce* made of the bones of the meat and strained clear of the herbs and vegetables.

T H E N O T E S

¹ Edited by Lady Strachey. London, John Murray, 1898.

² Her portrait, by Hudson, is at Twyford House.

³ A trifling detail which testifies to the accuracy and genuineness of William Hickey's recollections is that a Mr. Raper is mentioned as being supercargo at one of the Factories in Canton in 1769.

⁴ Memoirs of a Highland Lady, chap. iv..

⁵ Memoirs of a Highland Lady, chap. iv.

⁶ In 1756 Captain Howe was appointed to the 'Dunkirk' and joined the squadron of Admiral Boscawen, bound for America. In the course of the voyage thither Howe took a prominent part in capturing two French men-of-war, the 'Alcide' and the 'Lys.'

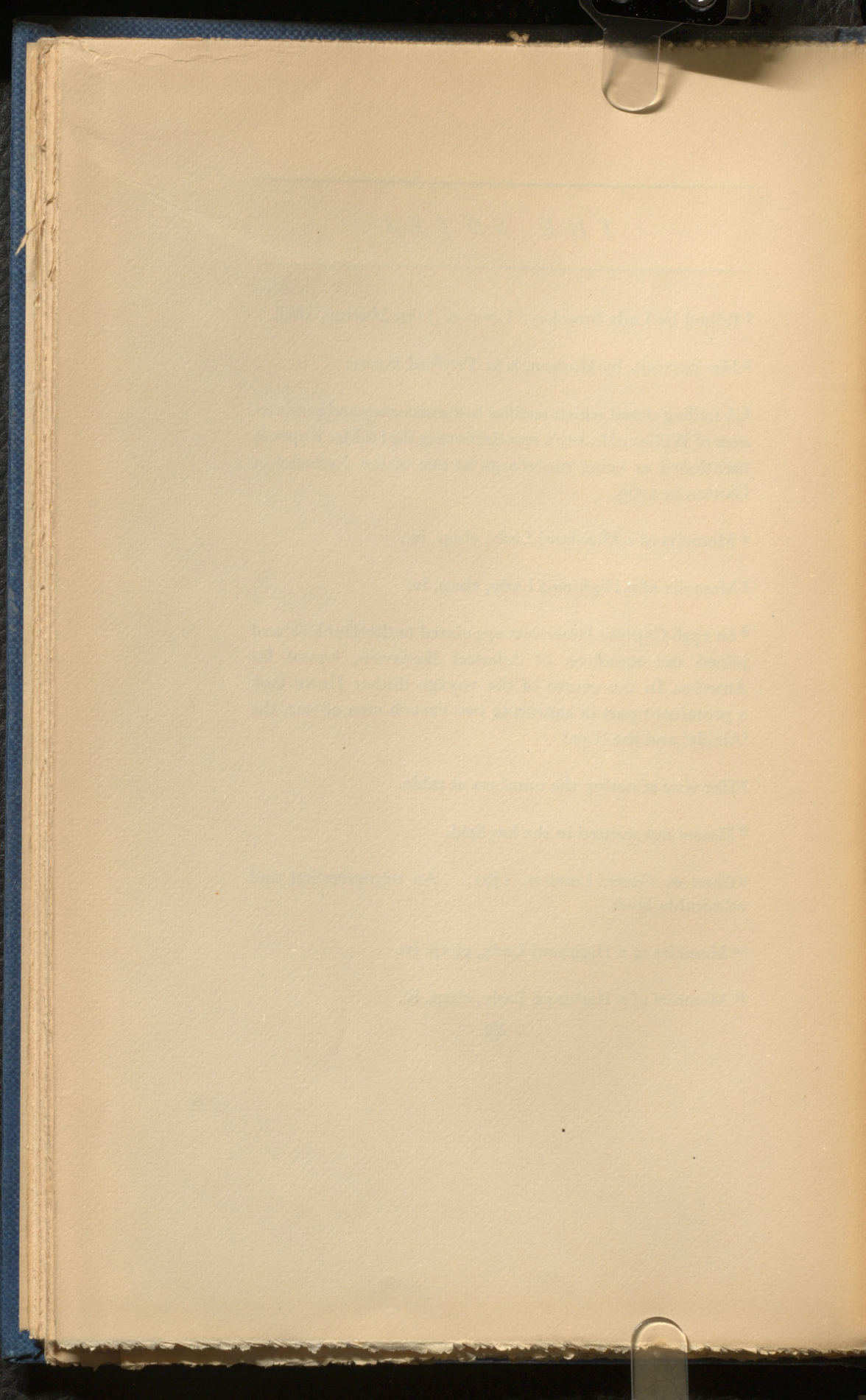
⁷ Her way of noting the numbers at table.

⁸ Horses not wanted in the hayfield.

⁹ *Grant on Fevers*, London, 1771. An unpretending and admirable book.

¹⁰ Memoirs of a Highland Lady, chap. iv.

¹¹ Memoirs of a Highland Lady, chap. iv.



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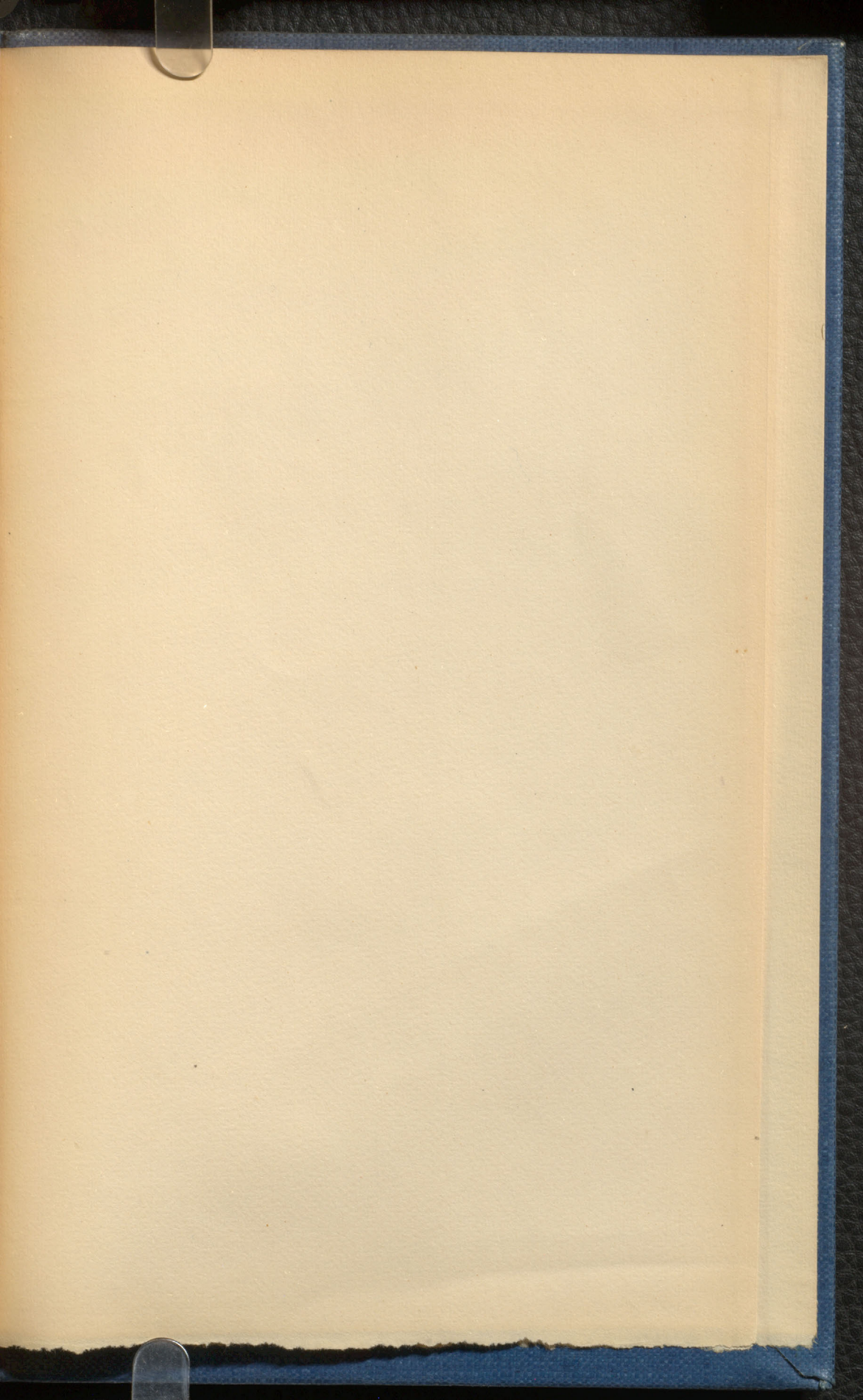
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