Recipe Book.

Novr 13th

1856

Charles Ellice

Colonel. 24th Regt.

Brandy Butter..

Brandy

an excellent Sauce for Plum Pudding.—

1/4 lb of Butter to be beaten with a wooden spoon in a basin till it appears like thick cream, then add 1/4 lb of lump sugar.— then add a glass of Brandy and a glass of sherry — Mix it well with the flagellated butter and sugar adding a small quantity at a time.—

Glenquich.
Oct. 1856

Balbirnie Sauce for Cold Pheasant.

1 a mustard spoonful of mustard, a little salt 1 table spoonful of salad oil — a little shalot, finely chopped — rub the whole up, and mix well together then add one table spoonful of Vinegar — 2 table spoonfuls of Mushroom catsheup, and a little Harvey.—

How to fatten the very leanest and scraggest of Poultry

Put the fowls in a coop with Curtains, to drop over the front, so that they are kept in total darkness, excepting when they are feeding, when the curtains must be thrown up.— Keep the coop very clean.— Feed them four times a day on Oat-meal, and coarse brown sugar, with just enough Kitchen Stuff to make it into a solid Paste.— Leave the food before the fowls for a quarter of an hour: only. & then take it away, being careful that not a grain remains, and that the curtain is put down.— Leave some milk always with them, so that they may drink when they please. Skim milk will do, but no water! 10 days ought to fatten them.— if not, fat a fortnight, and kill them off. Brown sugar

at least one third, to the quantity of meal. When turned out of the coop at the end of the fortnight, the change in the appearance of the fowls will excite great astonishment! –

Janie. Oct. 1856.

How To Make Bread

Excellent White Bread without YEAST

Take 2 1/4 lb of Flour.
1/2 ounce of Soda
1/2 oz of Tartaric Acid.

Mix well together – add one table spoonful of Salt – & mix with Sweet Milk – then bake away.

The same recipe with three parts White Flour and one of Oat meal – makes a very good sort of Whity Brown Bread. –

Glen Squash. –

How To Raparize

or Make Waterproof all kinds of Capes Plaids and other articles of wearing apparel - so as to render the wearers independant of Umbrellas which indeed in Windy weather are worse than Useless.

Take 1/2 oz of Sugar of Lead, dissolved in one Pint of Water - Soak the Cape in the 1 oz of Alum, dissolved in one Pint of Water - Dry it then Soak it in the Sugar of Lead - Iron it before it is dry, and once dry! wet it if you can! Envelop yourself in the article raparized, and in place of having to wait under shelter till the storm is over, you may brave the heaviest shower! Sit under a Pump! or even venture out in a Scotch mist without getting the least wet, and the fact that the faster it rains the drier you become makes this recipe truly invaluable! -

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Glensquash

Bath Receipt for a Sally Lunn.

To 3/4 lb of flour, add the yolks of two Eggs and 2 oz of fresh Butter, with 1/2 a teaspoonful of fine Sugar. Mix these with milk. — Be very careful not to make it bitter with yeast — and the Dough should not be so light as your bread dough. —
Bake it in the tin for the purpose, and then cut it in slices and serve it up very hot.

Glenquoich. Nov. 3. 1856.

A most Excellent Sauce for Beetroot.

Take a small tea spoonful of good mustard and mixed well with a little salt. Add Salad oil by littles and keep stirring it well, till you get the quantity required. Then add a little ~~this~~ Vinegar. It is fit for use immediately.

Great care must be taken in boiling the Beetroot; which otherwise will lose its brilliant colour. Previous to which it must be carefully washed.

Glenquoich. Oct: 1850.

Plum Pudding as patronnized by Father Ellice.-

Take 3/4 lb of Suet.- and after that add rather more than the same quantity of flour.- Then 3/4 lb of best raisins stoned. To which please to add a little salt.- Mix all these together with a little good cow's milk - and boil it in a cloth for two hours and a half.-

Glenquich. Oct: 31. 1856.

Apple and Cream in a Mould.

One oz: of Isinglass dissolved in ½ a pint of Water, strain it and add ½ a pint of Cream, a little Sugar, and the Juice of a Lemon, with a little Noyau if agreable to flavour it. Stew the Apples as for a Charlotte, but let them cool - put the Cream into a Mould and a small quantity of Apple at a time, or the latter will break the Cream - for they should be in the middle of the Mould - and remain so when served up.

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Gold Cream.

One Oz: of Spermaceti.
One Oz of White Wax.
Six Oz: of Oil of Almonds.
To be dissolved before the fire; then pour gently into a Pint of Rose Water — beating it the whole time with a silver Fork. —

Mr Russell Ellis.
Brickendonbury.

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Apple Cake

One Pound of Apple, picked, quartered & cored
One Pound of Sugar boiled in a quarter of a pint of Cold Water with the juice and peel of a lemon and a little Seville orange.
The syrup to be added to the Apple and boiled till it becomes stiff. –
Put it into a Mould if the Mould is hollow in the middle, you may put a cream made of yolk of egg, cream, lemon peel, & sugar into it. or if not a custard may be put in the dish round the Apple. –

Glynde. Jan: 8th 1857.

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Wild Duck Sauce.

Two tablespoonfuls of good strong gravy
Two ditto of Harvey or Reading Sauce
Two spoonsful of Mustard
Two ditto of Black Pepper
Two ditto of Cayenne Pepper
Two ditto of Salt.
Two large Claret glasses of Port Wine
The Juice of half a lemon.
It should be served up at dinner in a sauce pan quite hot.—

Glynde. Jan 1857.

Biscuit Ice.

Strongly recommended.

Take the yolks of eight eggs and 1/2 ℔ of Sugar – mix them well together – Beat them well with a wooden spoon – & add to them afterwards as much water as the whites of the eggs, then put the mixture on the fire to cook as a cream & when it is thick upon the wooden spoon, throw it into and pass it through into a basin – Take a whip and whip it up as a cream – add to it one ℔ of cream already whipped & mix it altogether 12 grains of Vanille & 5 oz's of Sugar passed through Muslin –

Put it into a Mould that shuts close cover it with Ice & Salt. (the latter in abundance) & in 3 hours it will have taken the form of the Mould.

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An Excellent Salad.

The yolks of two hard eggs well beat up, with some salt and mustard, one spoonful of Vinegar, four spoonsful of salad oil. Chop up some Tarragon Chervil - and add it all to the Sauce. and then cut up the Lettuce into large pieces and the whole of the eggs cut up - Before the Salad is cut up you must mind to stir up the sauce with the Herbs in it, and then stir it all well together

Ham Toast

Put a lump of butter in a stew pan the size of a small egg. melt it, break in 4 eggs, stir them in it till it becomes thick. You must put in another Stew Pan a little chopped Ham with a little good stock.
Have your toast ready buttered, and cut in slices - spread on the egg first and then the Ham sprinkled thick over the egg.

To devil Fowl or Turkey.

A. teaspoonful of Cayenne.
Do of Salt.
Do - - of Mustard.
Do - of Harvey Sauce.
Do - of Salad Oil. 1/2 a do of Tarragon. vinegar a little white pepper - rub it into the fowl - boil it & pour the rest over.

Glynde.

Apple and Arrowroot Puddings

Butter a 2nd course silver Dish, take good baking Apples, cut them in quarters, and place them very regularly in the Dish with Apricot Marmalade and powdered Sugar over them.

Let the dish be half full of Apples and a little fresh butter over them. Next make some Arrowroot very thick with ½ Milk and ½ Cream – A little Lemon Peel in it and pour it over the Apples quite hot, bake this in a moderate Oven; When done put some powdered sugar over it and glaze with the Salamander.

Not much use in India I am afraid
forgot there was no fish!

Fisherman's Soup.

Melt a 1/4 ℔ of butter in a Stew Pan and add 6 oz: of Flour. Stir well together over a slow fire - when cool add one qt of Milk - 2 qts of Stock - stir over the fire till boiling having previously filleted 2 soles. - add the bones and trimmings to the Soup with 4 cloves - 1 blade of Mace - 2 bay leaves. 1 spoonful of Ess: of Anchovy. 1 Do Harvey Sauce - 1/2 a salt spoonful of Cayenne - a little Sugar - salt. Let the whole boil quickly at the corner for 10 minutes keeping it well skimmed - Cut each fillet of sole into 6 pieces put them into another stew Pan with half a handful of picked parsley. Pass the soup through a hand sieve over the fish boil again 10 minutes add a gill of cream & it is ready. -

Madeira Puddings

Line a Pie dish with Puff Paste & a layer of Apricot Jam ¼ an inch thick Take the yolk of 4 eggs - 2 glasses of Sherry a tea cupfull of good cream - a table spoonfull of Sugar - Mix all together put it into the Pie Dish & bake it. -

Wm. R. Ellis

Quite Excellent.

Cheese Straws.

Take a small piece of Puff Paste and roll it out thin; spread over it some grated Parmesan Cheese, cayenne pepper & salt - roll it out once or twice - cut it in long narrow strips, & bake it on a tin baking sheet. to be served up very hot.

Glayzde.

Apricot Soufflé.

Prepare Flour as for a common Soufflé but put no Eggs in it; mix Apricot Jam and a few pounded Ratafias to flavour it. – The mould of crust to be baked first in the usual way. made rather more solid than Tart Crust.
Place Apricots cut in halves round the Top.

Rice Cake.

6 Oz: of Ground Rice finely sifted
6 Oz of Flour dried & sifted – one Pd of loaf Sugar sifted very fine – 9 yolks of Eggs 5 whites well beat. The Peel of a lemon grated
Mix it all together & beat it 1/2 an hour or until it becomes quite light – Half an hour will bake it

Sausages

2 ~~seer~~ lbs of Beef or Mutton
2 ~~seer~~ lbs of Suet chopped fine
4 table spoons full of Anchovy sauce
4 raw eggs.
1 table spoonfule of black pepper
1 dessert ditto of salt.
2 nutmegs ground and a small quantity of dried parsley & thyme.

After the meat has been put into skins the sausages should be put into boiling water for three minutes. Fry as required.

When made of mutton the mass should be taken from the leg. –

E.W.

To Glaze or varnish drawings (Sure cure) One ounce of Canada balsam two ounces of oil of Turpentine well dissolved. The

drawing should be previously washed over with a Solution of Isinglass.

To Varnish water Color paintings (J. Webster)

It is necessary that the painting be thoroughly dry in the first instance. Size, made by boiling an ounce of the best isinglass in a pint of water should then be applied lightly to the surface. This may be done in two ways, the latter being preferable. First brush the size over the surface of the picture rapidly with a broad Camel's hair brush. Second having poured the Solution into a flat dish, pass the drawing quickly through the fluid so that the whole of both surfaces may be thoroughly wetted. Lay the drawing carefully upon a flat board to dry. Any Coloring varnish may then be applied. If Isinglass cannot be procured clean gum water will answer almost as well.

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Varnish for Colored drawings & Prints (J. Wilson)
Pitch of Canada Balsam one ounce, Spirit
of Turpentine two ounces Mix them together
before this Composition is applied the drawing
or print should be sized with a solution of
Isinglass in water and when dry apply
the Varnish with a Camels hair brush

Varnish Blacking for Boots & Shoes.

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2 oz of Gum Arabic, 3 ounces of sugar candy. Each mixed seperate in a wine glass, and when dissolved put into a wine glass of the best Japan ink, a pint of water, add a small wine glass of spirits of wine to make the mixture firm when put on the Boot.

Another — 2 wine glasses full of port wine. 2 oz of japan ink. 1 oz of spirits of wine, 1 oz of sugar candy. 1 oz of gum arabic finely powdered, 1/2 oz of the best Black sealing wax finely powdered, put all in a bottle, place it in a saucepan of water, & boil it till it dissolves. then strain off.

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For Cleaning White Leather Breeches Gloves, &c.

Take one pennyworth of Rock pipe-clay. 1 oz of Chalk. ½ oz cream of tartar, ½ oz oxalic acid. 1 oz pumice stone powder. ½ oz of powder W. lead ¼ lb of starch, to be well mixed together, & laid on with a sponge as thin as possible, in the first place sponge off the dirt and spots from the leather, & put them in the sun to dry.

COOKING IN THE SICK ROOM.

TO THE EDITOR OF THE TIMES.

Sir,—I ask permission to complete a subject which your courtesy allowed me recently to open in your columns—viz., the employment of the Norwegian boxes for the purposes of the sick room. If I may judge from the readiness with which my former suggestion has been adopted, I may believe that what I have now to offer may also be useful; this time, however, in the application of heat instead of the economy of cold.

Every medical man is too familiar with the extreme difficulty of procuring good and fresh liquid animal nourishment for the sick. Beef tea of all other articles of diet the most valuable when rightly made, is, of all others, the worst prepared as it is commonly sent up from the kitchen. The genius of that region cannot let it alone. It must have some flavouring added to it—some kitchen savour, which in the cook's opinion will make it acceptable to the invalid. The other kinds of animal broths, as of mutton, veal, chicken, &c.—all valuable in their turn and in their natural state—are subject to the same interference. And the result is a perpetual warfare between the medical and the culinary professions; in which, I am sorry to admit, the latter generally gets the best of it.

I have hopes, however, now of turning the issue the other way. With one of these boxes the doctor and nurse are able to defy all the powers of the lower regions. It is, in fact, now quite easy for any one, even the most unskilled in the culinary art, to make the most excellent and pure prepara-

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Eggs a la Dauphine

Boil 10 eggs hard - take off the Shells - Cut each egg in half - Scoop out the yolks & stick the Whites on the dish - then take the yolks minced with ½ a pound of bread crumbs, 4 oz of Butter, some chopped parsley 2 oz Parmesan cheese, pepper & Salt - pound all well together - then fill the Whites kept in reserve for the purpose with this preparation - smooth them over with a knife rub some of the yolks through a wire sieve on to the dish to fall

in Shreds like Vermicelli
Set the Eggs in the oven
for about 20 minutes
that they may be
baked a light yellow
Color. When done pour
some thin Espagnole
Sauce round and
serve.

Don Pedro

Cut up a loin into cutlets as well as two or 3 kidneys. Butter a large sauté pan — place your cutlets in it with the kidneys cut in slices in the centre — cover the whole well with chopped parsley — eschalottes, mushrooms pepper & salt — Fry them gently — when half done put in about 3 parts of a pint of thin Espagnole sauce. Place them in your tin dish having ready

some mashed potatoes with which cover the top of your dish about an inch thick. Bake it in a slow oven — & when done raise the top & be sure to skim all the grease off. Place it in your oven again for a minute or two & serve it quite hot —

This is the original receipt but I think we make it rather plainer & not quite so rich

Toasted Cheese

2 ounces of grated cheese the yolk of one egg a small pat of butter, 3 tablespoonfull of cream with a little pepper & salt; to be stirred over the fire till it has melted & then browned either in a hot plate-oven or before the fire ——

These quantities must depend on the size of the toasting dish but it is most important to get a good toasting cheese.

Chicken Panada

Boil a chicken in a quart of water until nearly done; then skin it, cut off the white meat & pound it, with a little of the liquid it was boiled in, to a thick paste.
Pass it through a coarse hair sieve, season it with salt, warm it all together for a few minutes but do not let it boil.

Noukles au gratin

Put a pint of milk in a stewpan with 3 ounces of butter, a little pepper & salt, set it on the stove till it begins to simmer, throw in about 6 ounces of sifted flour to thicken the preparation into a soft paste; keep stirring over the fire for about 3 minutes by which time it will cease to adhere to the sides of the pan, take it from the fire &

mix well in 4 whole eggs and about 4 ounces of grated Parmesan cheese. Butter the cover of a stewpan & put the mixture on it, have ready a stewpan of boiling water, drop the mixture in, in pieces of about the size of a walnut, let them simmer for about 10 minutes then drain them on a sieve of cloth, then put them into a deep dish or Soufflé lining. Put sufficient thin Espagnole sauce over them to reach the top of the dish, sprinkle

some parmesan cheese on the top. Put them in the oven to bake for about 20 minutes. Just before sending to table passe the red hot salamander over them & serve.

Indian Curry.

made of curry powder bought at Stanbridge's Leicester Square - half of Calcutta, half of Madras.

Cut some meat (any thing rather than beef) up small, taking care to remove all the fat, a large onion cut up very small, pour over it the juice of a lemon, and a large piece of butter, shake over all the curry powder, and place the whole in a saucepan to stew for 3 hours keeping the lid on the saucepan. a little apple added to the above & stewed with it is an improvement, & a very little cream which takes the place of the Indian Cocoa nut.

Irish Pie

Take a cold chicken partridge or any other game, cut it up into joints add pepper & salt & good gravy. Put it into a pie dish mashed potatoes over the top & bake for an hour or an hour & half.

a Herring frave

Pick all the bones out of a salt herring, divide the flesh and mix it with mashed potatoes, pepper & salt, & a good lump of butter – Take a boiled onion, finely chop it and mix with the ~~onion~~ herring; put it in a saucepan over the fire, stir it till it warms through, turn on to a dish, & smooth round.

Cumberland Sauce

Mix a gill of salad oil, a wineglassful of vinegar, half a pound of bruised red currant jelly, two ounces of pound-ed & white sugar, the juice of two oranges, a large stick of horse-radish grated, and a table spoonful of French mustard.

The horse-radish may be left out, & English mustard used instead of French, & Raspberry & currant jelly instead of red currants.

Green Butter

Clean, pound & pass about 8 or 9 Anchovies thro' a hair sieve with sufficient butter to taste, colour with spinach or parsley green & make into pats.

La sauce verte

Vous prenez du persil, ciboulettes, estragon cornichons et câpres que vous hachez séparément et très fin quand le tout est haché vous mélangez ajoutez de mettre du poivre et du cayenne mouillez avec du vinaigre et la sauce ainsi faite peut se conserver 6 mois. Quand on veut s'en servir

on prend la quantité nécessaire dans un saladier vous mettez du cerfeuil et de l'huile et un peu de moutarde, vous remuez bien le tout et vous servez avec le poisson ou avec la viande froide.

Paris.
1877

Lentil Soup

The cheapest & best soup, pleasant, nutritious & wholesome needs only two articles water & lentils. The Egyptian lentils are preferable to Italian ones & others. They have only to be washed soaked & boiled furiously 3 or 4 hours to make the best soup possible. No vegetables are required to flavour it or thicken it but there is no reason why onions

carrots or celery should not be added. Celery is a useful addition for the alkalies it gives to purify the blood, & to cure the sufferings of Rheumatism.

Potatoe Salad

Slice some cold Potatoes very fine indeed add to it 1 Shalot chopped very fine also 2 tablespoonfuls of Salad oil and 1 Do of French Vinegar pepper & Salt to taste mix throughly serve in a glass dish garnish with Beetroot or Truffles.

Pheasant or Pigeon à la Gilpana

Truss the Pigeon or Pheasant as for boiling put it in a stew pan with 1/2 a lb. of streaky bacon cut in squares of about an inch add 1 3/ of butter & a clove of garlic fry all together over the fire until the birds become ~~browned~~ brown all over then pour off all the grease add two Portugal onions & four ripe Tomatoes sliced thin or 2 glasses of sherry put the lid on & set the pan to stew for about 3/4 of an hour gently shaking the birds round

occasionally just before
dishing up add a teaspoon
ful of small Red Spanish
Pepper

Ginger Beer

Boil for one hour four pounds of loaf sugar four ounces of ginger, when cold add juice and peels of six lemons. et quarter of a tea cup full of yeast on a thick slice of toasted bread cover the tub or pan with a thick cloth for two days, then strain and bottle will be fit for use in three days If wished stronger add more sugar and ginger If wished to be set up

quickly a tea spoon full of Cream of Tartar.

Invergarry
Sept. 13th 84.

Winter Salad

Boil a nice head of Cauliflower in salt & water - when cold pick with small pieces, season with pepper & salt, arrange neatly in a soup plate, pour over it a mixture of Salad oil & Tarragon Vinegar. Mince a few French capers, also a little Parsley Thyme & a small piece of Shalot if liked - The Salad can be decorated with pieces of Beetroot cut out with a fancy cutter

German Salad

The fillets of one Salt Herring or Bloater cooked one Anchovie boned - mince together very fine - season with with Salad oil, Vinegar & pepper - Mince also a small apple and a stalk of celery both raw - one cooked potato, one button onion & a small piece of Beetroot mix with the Herring etc add a little fine herbs Make a border of cold potato, seasoned with oil, vinegar Pepper & salt decorate with pieces of Gherkins - Put the mince in centre & just before serving put a large tea spoonful of Magonnaise sauce on the

top - In a soup plate

Beetroot Salad

Cut slices of Beetroot season with oil, vinegar & pepper & salt arrange on a small plate sprinkle over the Beetroot some minced French capers Parsley Thyme & Marjoram finely several anchovies soaked in oil, roll up in in round pieces and put here & there over the Beetroot ~~in~~ olives Farcies in slices Put a spoonful of Mayonnaise sauce in the centre & serve.

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2 ay

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1 o
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Lotion for Hair.

Erasmus Wilson.

1 oz. Oil of Almonds.

3 Liq. Ammonia.

4 oz Spirit of Rosemary.

2 oz Honey Water

Lotion for Hair

Erasmus Wilson

1 oz Oil of Almonds

1 oz Liq. Ammonia

4 oz Spirit of Rosemary

2 oz Honey Water

Plain Biscuits

To make twelve.
6 oz of Flour
1 oz of Potato Flour
a piece of Butter the size of a filbert.
Mixed very fine with milk & water and baked in a quick oven

Barley Water

Take a teacupful of pearl barley - well wash it in cold water then rince it with warm - have a jug that will hold the quantity required each day. say 3 pints pour boiling water over it when nearly cold which must be previously prepared 2 or 3 lemons according to quantity required peel them very fine so that there is no white, put it into a cup & pour boiling water over it & cover it until cold, then add it to the Barley

& water, the barley must remain in the jug - it will do two or three times by washing & taking the stale lemon peel out and doing the same as at first it can be strained either through a sieve or a strainer.

Lady Bristol's mixt

Oeufs à l'aurore

Boil the eggs hard, then cut each one in half lengthwise - take the yolks out of two and shred the remainder in fine strips, reduce some good white sauce very thick add to it a little grated parmasan, cayenne & salt, then mix the eggs with it, dish this in the centre of a silver dish, rub the 2 yolks through a coarse sieve over the top of the dish, sprinkle over this a few bread crumbs and put it in this oven to bake of a yellow colour. Place some croutons round the eggs & serve.

Curry.

Place 1/4 lb of butter in a stewpan slice into it a good sized onion or two small ones. & fry till they become a golden brown (being very careful not to let them burn); add one table spoonful of curry powder, mix & fry lightly then put the meat which ought to be previously cooked into the pan, chicken or rabbit, keep stirring a few minutes throw in gently a little salt and slowly

add a teacupful of rich milk, stir it all well together on the fire, keeping it covered for a quarter of an hour and when it looks thick squeeze the juice of a lemon into it - if it appears to rich - skim the Butter off and add a little more milk

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Rice

1/2 a pound of rice - wash it well in 2 or 3 changes of water - and let it stand for 1/2 an hour or so, in cold water. Pour off the water and put the rice into a saucepan with sufficient just cold water to cover it by 2 or 3 inches, adding a little salt then put it on a brisk fire and when sufficiently boiled the rice will be soft - take it off the fire and throw a cup of cold water which at once stops.

Shake it well, strain off the water & put the saucepan on the hob with a dry towel for the top there must be no other cover, when the rice is ready for table each grain should be separate

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For Fumigation

4 oz	-	Common Salt
1 oz	-	Oxide of Manganese
—	-	in powder.
1 oz	-	Sulphuric Acid
2 oz		Water

add the acid by small quantities and shake after each addition

The water and acid must be mixed together & then poured over the other ingredients in a china basin which should be placed in a pipkin of hot Sand.
The Doors & windows of the Apartment must be

Kept closely shut for 2 hours, after the charged basin has been placed in it, then throw open and a current of air allowed to pass through the room.

Pickle for Beef

3 gallons of soft water
1 lb of coarse sugar
2 oz of saltpetre
3 lbs of common salt

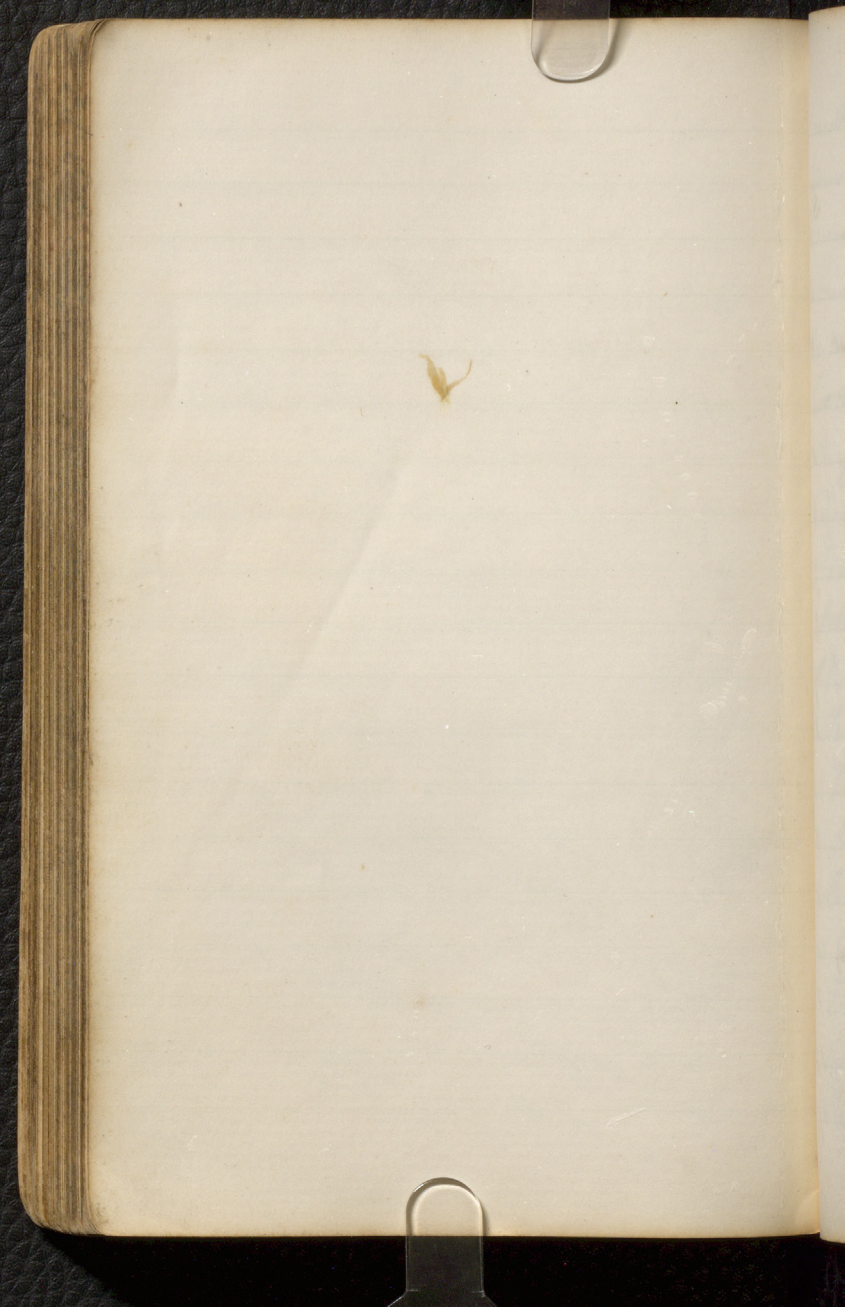
Boil together & let it be well skimmed then when cold the meat to be well wiped & put into it It will be fit to cook in ten days but may be kept without injury for two months when the pickle should be reboiled & well skimmed

Canapés à la Prince de Galles

Make small breakfast rolls. Scoop out the inside & fill up with the following mix there chop fine, lettuce mustard & cress - Beat yolk, hard boiled eggs. Ham or tongue - sardines anchovies or lobster salmon or soles mix with a tablespoon of thick Mayonnaise sauce - & put a little cress on top of each.

Fillets of sole Mayonnaise

Take some fillets of sole seasoned with a little pepper & salt & sauté them for ten minutes when cold, mask them over on one side with a little mayonnaise sauce, to be served with tomatoes, cut in pieces, in two middles & a little chopped aspic round.



INDEX..

44.
46.
47
4
4
5
5
52.
5
53.
57.
5
6

58.000

58
.30
1740

65
30
1950