c. 1830+

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Cowslip Wine.

To 6 Gallons of water put 15 lbs. of Loaf Sugar, the whites and shells of 5 eggs well beaten, boil these half an hour, then skim the liquor, & put it through a sieve into a Tub, when almost cold put to every gallon 2 quarts of fresh Cowslips, and half a tea cup full of fresh yeast to the whole. Stir it three times a day & put it into the barrel in 48 hours, with the rinds & juice of 12 Lemons. Do not close the barrel until 8 days after the wine is put in, & then add half a bottle of French brandy. Bottle the Wine in 8 or 10 weeks. —

Jumbals.

A pound & a quarter of Flour, half a pound of butter, three quarters of loaf sugar, & 2 eggs. —

Soye.

Take 100 green Walnuts & pound them in a Mortar with a handful of Salt, when well beaten put to them a quart of vinegar, & let them be open to the air till they are quite black, stirring them 3 or 4 times a day, then put to it a quart of old strong beer, & boil it for 10 minutes, strain it & let it stand till the next day — pour off the clear part & add a bottle of Red wine, a large head of garlick, shred small, the rind of a lemon, a large faggot of sweet herbs, & half a pound of anchovies; — boil it together for a ¼ of an hour, strain, & when cold bottle it. Put into your bottles about an ounce of Jamaica pepper & Mace. The Soye is not fit for use for ½ a year, but will keep good 20 years. — ———

Mushroom Powder

Wash & wipe with flannel a pint of Mushrooms, put them into a stew pan with a handful of salt, 3 onions, a ¼ of an oz. of whole pepper, 2 nutmegs cut thin, Mace & Cloves of each a ¼ of an oz. – a Sprig of rosemary, 6 bay leaves, 3 oz. of fresh butter, – let them stew together till the liquor is dried up, then dry them in an Oven after bread is drawn out, when dry pound them & put them into bottles closely corked & keep them in a dry place. Good for Savoury dishes.

Parisonian Pudding. Mrs J. Wrayham

Cover a dish with thin puff Paste, put a layer of Jam (Apricot, or Orange &c) half an inch thick, then take the yolks of eight Eggs, & two Whites, half a pound of Sugar, half a pound of butter melted, & almond flavor to your Taste; beat all well together, pour the Mixture into the Dish an Inch thick and bake it about an hour in a moderate Oven. ———

Nice batter Pudding Mrs J. Wrayham

Take a pint of Milk, six Eggs well beaten & four Spoonsful of Flour, a little grated Nutmeg, two table Spoonsful of ~~Flour~~ Sugar, a little Salt, mix all well together and take care the Pudding is not too thick. Tie it up close in a cloth and boil it three quaters of an hour, or an hour. Mix the Flour and the Milk well together before you mix them with the other ingredients to ———

Black Currant Wine

To 8 quarts of Stripped Currants pour on 8 quarts of boiling water, then Stir them well up, & let them Stand that day & the next. Run it through a Sieve, but do not Squeeze the fruit. 3 lbs. of loaf Sugar to every gallon of liquor, or 4 lbs. if you wish it very Strong; when the Sugar is quite dissolved, put it into a barrel with a little Isinglass & Stop it closely up.

Cement.

Dissolve a little Isinglass in Vinegar, & when dissolved add a good deal of brown Sugar or Sugar candy.

Lemon Pickle

Split your lemons down the Stalk end, in quarters, rub them well with Bay salt & let them stand till quite dry. To 1 doz. of lemons take 2 quarts of vinegar, 2 nutmegs, ¼ oz. of Mace, ¼ oz. of Cloves, a little black & white Jespper, & some Lean Jods, & a head or two of garlick. Boil the Spices Vinegar & pour them hot upon the lemons; let it stand for 2 months, then bottle it for use. You may boil more vinegar & put upon the lemons & Spices. The lemons are good Pickle. It will take 3 or 4 days to dry your lemons, rubbing the bay salt upon them.

Calves Foot Jelly.

Take a Gang of calf's feet to four or five quarts of water, let it boil to about 3 quarts, then drain it into a clean mug & let it stand till cold. Skim off all the fat & put in a bottle of Wine. Madeira is the best if you have any. A cup full of Cowslip Wine is a great improvement to the Jelly, leaving out a little of the Madeira. The volutes & shells of beggs beaten to a froth, sweeten to y. taste, put in the juice of four large lemons & the rinds of three, pared as thin as possible, one stick of Cinnamon. Put it on the fire stirring it gently till it boils. Let it boil six minutes, when it boils pour round the pan a dessert spoonful of vinegar, to assist it in breaking. Pour it through the Jelly bag till quite clear. If for Moulds add a little Isinglass & throw it in when

Just set on the fire. When you Just pour it into the Jelly bag add a ~~~ glass of brandy. use half brown Sugar. Mrs Chippindall

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The Red Bottle

To one ounce of Spirits of Wine, add fifty drops of Oil of Bigamum, and color it as you like by infusing a little of the Alkanet Root in the Spirit of Wine.

Applications with cold water an effectual remedy in violent Concussions of the brain

Prussian Surgeons

For a Cancer by Lady Wray.

Boil the newest Turkey Jigs you can get in new Milk, which will thicken by the Jigs being boiled in it. When they are tender, split & apply them as warm as you can bear them to the Cancer, broke, or when only swelled it must be washed with the milk warmed, several times in the day, and the Jigs always applied Morn.g & Night & twice more in the day, binding them gently on—

Drink a Gill of the milk that the Jigs are boiled in Night & Morn.g The Quantity boiled each time must be proportioned to the part they are to cover, & the use of this method must be steadily observed for 3 or 4 months. The cure of a Man who died at the age of 105 was effected 6 years before, by the use of 6 lbs. of Jigs. His Cancer which began in one corner of his mouth, had eat through his Jaw, Cheek, & half way down

his throat, yet he was perfectly cured by this
Medicine & never had a tendency to return.
The woman I last cured had a Cancer
above 10 years & her breast bled excessively.

Chronic Rheumatism

Dear Sir/

In compliance with your request I send you the following Remarks on some Rheumatic complaints.

For several years after I came to the Infirmary, I observed that many poor Patients who were received into the House for Chronic Rheumatism, after several weeks trial of a variety of Remedies, were discharged with little or no relief. The volatile Tincture of Guaiacum in large doses seemed to bid the fairest to effect a Cure, but the success did not answer our expectations. About ten years since an accidental circumstance discovered to us a Remedy, which has been used for the above Complaint with the greatest success, but is very little known in any County, except Lancashire: It is the Linig or Cod liver Oil.

A Woman who laboured under the most excruciating Rheumatism, was an Out-patient of this Infirmary,

being advised to rub her joints with the Oil
was induced to take it at the same time
internally. A few weeks restored her to the use
of her limbs, & she got well. However, little
attention was paid to this case, as it was supposed
that the alteration of the weather & the Medicine
she had before taken, had caused the Cure. About
a twelvemonth after, her complaints returned with
double violence, & the same remedy restored her to
health again. Encouraged by this, D. Kay, one of
the Physicians to the Infirmary, prescribed it
for other patients in similar cases, & it answered
his most sanguine expectations. Since then it has
been used by the other Physicians with the greatest
success. One disadvantage attending the use of
the Fish Oil, is its nauseous smell & taste; this
is so bad, that I am afraid that many delicate
Stomachs cannot take it, yet I have observed

that the Poor after taking a few doses readily drink it without any appearance of nausea, & that not more than one Stomach in twenty rejects it. This Medicine has very different effects, on some it operates as a purgative, others are costive with it, & sometimes it occasions a gentle perspiration. When the latter has been the case the cure has been more certain & expeditious, tho' it must be observed, that the use of it for the first week or fortnight seems to occasion a general increase of pain. When & Women, advanced in years, whose fibres may be supposed to have acquired a degree of rigidity, find surprising effects from it. Some who have been cripples for many years, & not able to move from their seats, have after a few weeks, been able to go with the assistance of a Stick, & by a longer continuance have enjoyed the pleasing satisfaction of being restored to the natural use of their limbs, viz: for a long time before

had been a burthen to them. Two cases occurred lately where it had an extraordinary effect even on young persons, whose ages did not exceed 10 years. Guaiacum, Calomel, Blistering &c. were tried in both these patients, but with so little benefit, that Opiates were given merely to acquire temporary ease. Their lower limbs seemed to be a burthen to them & they had such an appearance of distortion that no hopes of relief could well be expected. — In compliance with the particular request of their Parents the Sing Oil was given. The one obtained a perfect cure, the other nearly so; the latter having a little distortion in his back is prevented the free use of his limbs. — So general has been the use of the Oil with us that we dispense 50 or 60 gallons annually. & the good effects of it are so well known amongst the poorer sort, that it is particularly requested by them

for almost every lamenefs. We generally give two
Table spoonsful twice or three a day, in warm
beer or any other than liquor.

I am, Sir, Your obliged humble Serv.t

Robt. Darbey

Manchester

Feb. 12th 1782.

To D. Percival

Indelible marking ink

100 Grains of Lunar Caustic
2 Drachms of Gum Arabic
1 Scruple of Sap Green and
1 Ounce of Rain Water
Mix the whole in a Phial alias Bottle

Purgatory Mixture

1 Ounce of Sal Soda diffolved in
2 Ounces of Rain Water.

Savoury Veal

Chop a pound & a half of veal, a quarter of a pound of ham, ½ lb. of suet, a small quantity of parsley, celery & lemon peel, & beat up 2 eggs. Mix these together; pour a pint of boiling milk upon a penny roll, and when it has stood a ¼ of an hour drain it off; then add the roll to the other ingredients & make use of pepper & salt to your taste. The whole must be put into a two quart mould & boiled three hours, but the water must not flow over the edge of the mould. This dish may be served up with white sauce or brown gravy.

Savoury Veal of cold Meat.

A little Veal chopped very small, a little Ham, Tongue or Bacon. Two Table spoonsful of cream a little black pepper & Nutmeg & a very little Salt. A piece of butter the size of a Walnut.

Rice Cake

2 Tea cups full of pounded white Sugar,
1 Tea cup full of ground rice,
1. Do. — full of flour, these ingredients must be well mixed & 4 eggs very well beaten must be added to the whole, Baked nearly 1 hour

Alice Dean

Shrewsbury Cakes

1/2 lb. of flour, 1/2 lb. of butter, well rubbed in 1/2 lb. of bruised loaf sugar, Mix it up with one egg, Roll it out & cut into small cakes, & bake them in a moderate oven —
Currants may be added.

To clean black marble

Buy a very small quantity of lamp black with best oil after washing with warm water but no soap

To clean white marble

A Sponge and warm water but no Soap

See the end of the book.

To clean paint

When paint requires cleaning make a suds of white Soap, and dip your flannel into it. Do not rub the Soap upon the flannel, it is too strong for the paint.

Paste for coppers & tins

1 pennyworth of rotten Stone, pulverised — ¼ lb. of common brown Soap — put into 1 quart of soft water & boiled until reduced to rather less than a gill.

Dr Grahams manner of treating Worms.

A child upwards of 5 yrs. old ought to take a full ounce of common salt, dissolved in not less than half a gill of water. The salt must be taken as soon as the child awakes in the morning. This dose must be repeated three times, waiting 3 or 4 days between each dose. Mrs Inslee has found the salt of infinite service in her own family.

To make a salt bath for a child use 6 ounces of bay salt to a gallon of water.

Fomentation

To 6 poppy heads, 2 handsful of camomile flowers, 2 quarts of water, boil it 20 minutes.

Apple Jelly.

Peel, quarter, & core one peck of apples, into a mug of cold water to prevent them turning brown. Then take them out, and put them into a pan with 2 ors. 3 pints of Spring water, let them simmer or boil until they become soft, then pour them through a hair sieve, & let them stand until the following morn. The apples must not be stirred whilst boiling, nor squeezed when they are strained. To every pint of juice, 1 lb. of lump Sugar. The jelly will require from three quarters to one hour boiling. The more acid the apples are the better the jelly will be. A little lemon juice is an improvement.

N. B. Try the boiling from 3 to five Minutes if the Jelly breaks clear in that time.

Buxton Pudding.

To one Table Spoonful of flour, add a lump of butter the size of a large walnut, 2 eggs, ½ a pint of new milk, boil the milk with a little cinnamon, or bay or peach leaves. if you have not Ratafia. Rub the flour into the butter & add the milk when hot, taking care to mix it well that there be no lumps. When cold enough add the eggs well beaten, the cloth or basin in which it is boiled must be well buttered, it must be tied up tightly – if in a basin it must be quite full.

Buckingham Pudding.

1 lb. of suet, chopped very fine, ¾ lb of stoned raisins, — 4 spoonsful of flour, — a little nutmeg, & half a small tea-spoonful of ginger, a table spoonful of brandy, 4 or 5 eggs well beaten, to mix it with; — boil it 3 or 4 hours, add a little salt, and sweeten it to your taste.

Kidneys in mashed potatoes.

Wash some potatoes very nicely, and make a wall round your dish, put them before the fire a few minutes to brown the top. Then pour your kidneys in the middle. Fried sausages prepared in the same way look very well.

To Stew Beef.

The night before it is used take a nice Just cutting of beef, & rub it with the following season= ing. A very little Mace, two Cloves, & a small quantity of salt, all pounded together & rubbed well in. The day it is used put it down to the fire without washing off the seasoning & roast it at a distance from the fire a light brown. Then put it in a Jar with a gill of beer & a small quantity of water, 3 or 4 small onions, keep the lid quite close. When you send the meat to Table pour the gravy from it & skim off the fat. Thicken very little, with a little flour & butter, Claret, Mushroom Ketchup, a little carrot and turnip. The Onions if small may be sent to Table.

Arrow-Root Pudding

Dissolve 2 Table spoonsful of arrow-root powder in a little cold milk, boil a little cinnamon in a pint of milk & pour it boiling hot over the arrow root, stirring it quickly at the same time. Put in 2 ounces of fresh butter & beat the whole up well. Beat up the yolks of 4 eggs, with Sugar to your taste, and add to the arrow-root when cold. — bake it in a moderate oven with or without paste in the dish. This pudding takes a long time to bake.

Apricot Sponge

To one ounce of Isinglass & the rind of a lemon, put a pint of water, boil it about 20 minutes, take it off the fire & add the juice of half a lemon, Strain it through a hair sieve to 5 or 6 preserved apricots cut & beaten as small as possible. Whisk it very well, never leaving it until it jellies on the side of the mug; then put it into a mould & in less than 2 hours it will turn out.

Ginger Wine

To 10 gallons of water put 12 lbs. & a half of Sugar, & 6 or 8 whites of eggs well beaten & stir them well together, set them on the fire & when near boiling Skim it very well. Take half a pound of common ginger & just bruise it, put it into the liquor when boiling, let it boil 20 minutes, have 10 lemons to be ready sliced, pour the liquor boiling hot upon the lemons. When it is cool put it into a Cask with 2 Spoonsful of fresh Barm, — all the pips of the lemons to be taken out & the slices to be put into the Cask, with an ounce of Isinglass, bung it up well, let it stay 3 weeks in the Cask, then bottle it

36 — Scalded Pudding: Harrogate

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2 Eggs, 2 Table Spoonsful of Flour, nearly a pint of Milk. Mix the Flour with a little cold Milk, then pour the boiling Milk upon it & stir it all the time. Let it stand tile cold. Then add the Eggs. Grease the Basin well & boil one hour. Sweeten to your Taste —— The Basin or Mould should be quite full

Rice Flummery.

One quarter of a pound of butter, one pint of milk, Sugar to the taste, three meat spoonsful of ground rice, all Stirred together, till it leaves the pan, which it will do when sufficiently boiled. Put it into the mould quite hot. It may be sent up with Sweetmeats or Custard round the dish.

Rice Flummery.

Boil a ¼ lb. of ground rice Slowly in a quart of new milk, add a little lemon peel, 40 bitter almonds, chopped very fine. a ¼ lb. of loaf Sugar, Stir it all the time when on the fire & when boiled to a consistency, pour it into a Mould & let it Stand all night. Serve with Cream & Preserve.

Mrs Meek.

Ginger Beer.

To 1½ lb. of Sugar, 8 quarts of boiling water poured upon half an ounce of Ginger, & a lemon cut in slices, or the juice squeezed out. When nearly cold add a large table spoonful of Barm, & let it stand 12 hours, then take off the scum & pour it clear off into another vessel, then add a table spoonful of cream of Tartar. Fine soft Sugar will do very well for common use. The Ginger should be bruised a little. —

Mrs Gardner.

To make Yeast.

1 oz. of best Hops boiled in 2 quarts of water for 20 minutes, Strain it & mix it into 1 lb. of fine flour, when cold put it into a wide mouthed stone bottle, that will hold about 3 quarts, with half a pint of good yeast. Fix the Cork in the same manner as you would Ginger beer. In 2 days it is ready for use.

N. B. Be careful always to leave half a pint in the bottle before you make fresh. 1 pint of yeast to 15 lbs. of flour put in the night before. Knead it for ½ an hour, & then leave it within the air of the fire until morning, when it must be well worked & put into Tins, to stand before the fire till the dough rises well

Mrs I. Higgin.

To make the hair grow use the best sweet oil — 3 parts oil Love of Rum.

To A Rum

Pomade for the Skin.

Spermaceti dissolved in as much Oil of Sweet Almonds as will reduce it to the consistence of Pomade when cold. The Spermaceti should be dissolved in the pot in which it is to be kept, in a pan of water over the fire & the oil well mixed with it, to prevent the waste that would ensue in pouring it from one Vessel to another.

Cold Cream.

1/2 oz. Spermaceti, 3/4 oz. of virgin wax & 1/2 a pint of oil of Sweet Almonds. Melt the Spermaceti & wax & warm the oil, then put them all together & beat them very well for an hour in Rose water.

Apple Cakes.

Peel & core any quantity of good baking apples; then weigh them, & pound half their weight of loaf sugar, very fine — the apples when peeled must be pulped with as little water as possible, afterwards put it into a preserving pan, & boil it for 10 minutes or a ¼ of an hour, pour it into a dish & the Sugar added, which must be made very hot: when cold drop it into Cakes, they must be turned every day. A little lemon juice is a great improvement.

Lemon or Seville orange Cakes.

Take lemons or Seville oranges, & their weight in loaf Sugar pounded. The fruit must be pulled & the pulp separated from the Skins & seeds. The peel must be boiled in Spring water till tender (changing the water 2 or 3 times) then pounded very fine & put to the pulp. Have ready your Sugar made very hot & when the peel & pulp have boiled 20 minutes stir it well in, taking care your fruit does not boil after the Sugar is put in. When cold drop it in Cakes, on dishes & turn them every day, dusting them with Sugar each time you turn them. When you make orange Cakes ~~& peel~~ you may reserve a little of the Sugar for dusting them. Lemons require the whole quantity. If the lemon be grated it will take less time. Do not put the peel on the fire after you have added Sugar.

Almacks.

To 1 lb. of apples, 1 lb. of pears, & 1 lb. of plums, add 1 lb. of loaf sugar. Peel & core the apples & pears & pulp them, then put to them the plums first stoning them – let these boil together until the plums are quite soft, then add the sugar prepared as for the apple Cakes, and when properly mixed, pour your pulp upon plates & turn it each day – in 4 or 5 days it will be fit to cut, into whatever forms you may fancy. You will find they will require drying after you have cut them.

To clarify Butter

Scrape off the outside you are going to preserve & then put it into a clean pan by the side of a slow fire – where it must remain till the Scum rises to the top & the remainder settles down. Carefully with a spoon take off the Scum, & it is fit for use if clear –

Bakewell Pudding. Mrs J. Waigham

Line a Tart Dish with Puff Paste, & spread over it a quantity of Preserve with some strips of candied Lemon Peel. Some Currants & chopped Raisins. Then pour in three parts full of the following mixture. Clarified Butter a Quarter of a Pound, five Yolks & three Whites of Eggs any kind of flavor, most approved of. As much Sugar as will make it very sweet. These ingredients must be well mixed together. Bake in a moderate Oven & serve with fine Sugar grated over.

Prussian Puddings.

3 small table Spoonsful of flour rubed with half a tea cup full of cold cream, a gill of cream to be made hot, & 2 oz. of butter to be dissolved in it, use Sugar to y. taste, then put it to the flour, & when nearly cold, add the yolks of 3 & the white of one egg, well beaten — Butter your cups very well & bake the puddings 20 minutes. Make lemon Sauce.

Mrs Swanson

Apple Cream. Mrs Whigham.

Pare & core 12 Apples put them into a little Water & boil them to a Marmalade, rub them through a Cullender. Add to the Marmalade the Yolks of two Eggs & Sugar to your taste & a little lemon juice, have ready near the fire a pint of thin cream and a little dissolved Isinglass to put to the Marmalade which must be quite warm Whip all together & put into a Mould till quite cold. Turn into a dish & send to Table.

Gooseberry Cream

Boil about 3 pints of Gooseberries in 2 quarts of water, until they are soft enough to rub through a Sieve, but they must not be allowed to burst in the water. Drain the water from them & rub them through the Sieve, & when nearly cold add cream & Sugar to your taste. -

Gingerbread.

2 lbs. flour, 1 lb. butter, well rubbed in. 1 oz. grated ginger, 1 lb. Treacle, 1 lb. brown Sugar, the whole well mixed, rolled out & cut into cakes & baked -

Mrs Gould.

6 oz. Butter
1 lb Flour
½ lb. Sugar
½ lb Treacle
1 oz. powdered Ginger -

Mix these - roll thin & bake.

Mrs Gardiner Reed

To pot Salmon

Take a piece of fresh or cooked Salmon, season it with Cayenne pepper and Salt, add a lump of butter & a little veal gravy or stock, if you have it. Stir it well up & put it into the oven for 10 minutes.— Put it into small pots whilst hot & press it down, when cold pour over it clarified butter.—

Amber Pudding. Mrs J. Whigham

Melt half a lb of Butter in a stew Pan, pound three quarters of a lb of Sugar, sift & mix it well with the Butter until it is melted. Beat the yolks of nine clean Eggs thoroughly & mix them with the Butter & Sugar. Add the grated rind of one Lemon, & the juice of two. Butter an earthen ware Mould, pour the mixture into it & bake in a slow Oven. Sometimes the Mould is lined with a very thin puff Paste.

Luncheon loaf. Stichingfield.

1 lb Bread flour
1/2 lb Currants
1/2 lb soft Sugar
1/2 lb Butter
2 Eggs
1/2 a pint of Milk
1 Tea spoonful of Carbonate of Soda.

The Butter to be melted in the Milk just warm. Bake the loaf in a moderate Oven at least 4 hours & a half.

Italian Cream, made pink or light white

A pint of good cream whipped to a stiff froth with the juice & rind of a fine lemon, if the lemon be small the rind of one & the juice of two, the lemon must be grated. Rather short of an ounce of Isinglass must be used, dissolved in not more than half a gill of water, when nearly cold add it to the cream with sugar to your taste, color with damson juice or any thing you like. If you wish to have it white flavor with Rum or brandy & it is then called French Cream. Do not put the sugar or Isinglass to the Cream till you have whipped it. If made early in the morning, it will turn out in the Evening. The Mould must be wet.

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Dr. Jefferson's Electuary for Piles — Dec. 1859.

℞ Pulv. G. Guiaci ℥ii

Confect. Sennæ ℥iß

Potassæ Bitart.* — ℥iii — *This is what is commonly called Cream of Tartar —

Syr. Zingiberi ℥i

vel G. s. ut fiat Electuarium lenitivum

Sumat Coch. i parva omni nocte —

D. Bailies' restorative Jelly.

2 oz. of gum Arabic. 2 oz. Isinglass.
2 oz. Sugar candy. 1 Nutmeg grated. — Upon these pour a pint of Sack, Madeira or Sweet wine, let them stand by the fire till they are all dissolved, then strain the mixture through a Jilly bag, & take the size of a walnut 2 or 3 times a day.

Electuary.

1½ oz. of Senna — ¾ lb. of Currants —
pick out every stalk from the Senna, pound all well in a Mortar. — Mrs Lorser.

Scotch Cream. Mrs J. Whitham.

A pint of cream sweetened to your taste. Set it on a slow fire till it boils, a good tea spoonful of flour mixed with a little raw cream, put it into the boiling cream & let it boil a few minutes & strain it through a Sieve, when nearly cold, slip in the juice of a large lemon. Put a few Macaroons at the bottom of the Dish before you pour the cream in.

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Embrocation for severe Pain, Neuralgia Sciatica &c &c —

3 Drchms of Laudanum
3 of Soap Liniment
2 Drchms of Chloroform.

Apply on Lint or on the hand, rubbing first a little on the part affected, & then keeping on the application till it has created a burning heat — W. Manson Surgeon Manchester

Puff Paste

Take 1½ lb. of flour to 1 lb. of butter, rub a small quantity of butter into the flour, with as little water as possible. Butter-milk is to be preferred. Add the rest of the butter at 3 different times, rolling the paste each time. You must not take additional flour for the dredging, but keep a little out. Bake three quarters of an hour from 15 to 20 minutes.

Miss B. Davenport.

Puff Paste.

Rub very little butter into the flour before you make it into paste, add as little water or butter-milk as possible, then spread the remainder of the butter on the paste rolled very thin & afterwards roll it out as often as 8 or 9 times; by this method all the butter remains upon the paste instead of running upon the Tins. ¾ lb. of butter to 1 lb. of flour.

Miss J. Davenport.

Curds.

Take 3 Junits of water & 3 Junits of skimmed milk, put them together & set them over a clear fire, till rather warmer than new milk — add to it a quart of Cream, with an egg beaten in it. When it begins to rise add a Junit of new buttermilk, by pouring it all round the pan. When it rises again take the Curd off as quickly as possible into a Cloth scalded, which cloth must be Just into cold water, before the Curd is put on.

Mrs Wenter

Potatoe Puffs. Mrs J. Wingham

Boil your Potatoes in Salt and Water, let them drain on a Sieve, beat up an Egg very light, and mix it with the Potatoes, having previously Sifted it through a Sieve, make them up into round Balls, drop them into boiling Lard. Do them of a beautiful brown, take them out & lay them upon a Sieve close to the fire to drain. Serve them up hot on a Napkin.

For inflamed or Swelled eyes.

Take Some Smithy Slack, & pour boiling water upon it, let it Stand in the air of the fire, or on the Oven, about ½ a day, then Strain it through Black cambric muslin, or ca/ paper, & be very particular that no sharp particles go through. Let the water go quite cold & bathe the eyes 3 or 4 times a day.

Ward's Essence for the Head-ache.

1 pint of the best Spirits of wine, 2½ oz. of Camphor, 2½ oz. of the Strongest Spirit of Salamoniac, ½ oz. of essence of lemon, Mix together in a bottle closely corked, & tied down with bladder, or leather. It will be ready for use in a few days. To be poured into the palm of the hand & applied to the part affected.

For Chilblains

½ an oz. of Salt petre, 1 oz. of butter, & a gill of ale, Simmer these ingredients over the fire, and apply them as hot as you can bear, with a Sponge tied to the end of a bit of stick, twice a day.

Chilblains

A certain cure if used in time. At the end of September or beginning of October begin to wash your feet and hands with Alum water, dilute a piece of Alum about the size of a walnut in the water you use & wash the hands with it tolurably warm. Of course more will be required for the feet.

Chilblains

Take 1 oz. of Camphorated Spirits, & ½ oz. of Goulard's Extract – Ship them together & apply the mixture to the part affected, as a Lotion

Quaking Pudding

Boil a pint of new milk, with a little sugar, lemon peel, or any that you like to flavor it with. When cold add to it 3 eggs well beaten & put it into a basin that will exactly hold it — tie down close & put it into boiling water & let it boil ½ an hour. Do not butter the basin, & be careful in turning it out — Serve with melted butter, sweetened, in the dish.

Ointment for Chilblains.

Nitrated Quicksilver and Olive Oil in equal parts made into an ointment. Rub the ointment on the chilblain if it be not burst; if the skin be broken, apply the ointment to the part on Lint, which may be kept to the place by a Plaister of healing Diachylon —

Oil Cloths.

To clean oil cloths after washing, brush them well with a brush & a little volute soap, quite dry, do not use wax.

Chimney Pieces

After cleaning a black marble chimney piece with soap and water & it is quite dry, get a little gall & wipe it well with some linen dipped in gall & then rub bright with a clean cloth

To clean white marble Chimney Pieces

Take an equal quantity of Pot Ash & Whitening mixed with white of Egg, Cover the Marble with it & let it remain two or three days

To clean Lamps of ground glass.

Take some of the finest white scouring sand such as boards are cleaned with — it must not be Calais sand. Scour the lamps with this sand & cold water, do not use any soap. When the lamps are quite clean, rinse them well, but do not wipe them, dry them a moderate distance from the fire. —

To clean Mahogany Furniture

½ oz. of white wax, ½ oz. of brown wax, 2 oz. of Common brown Soap, — Scrape the wax & soap into a pint of water, & boil it until reduced to a gill. Keep it closely covered from the air, & rub it on the furniture, with a piece of flannel, & polish with soft linen. This paste is better than the one with Turpentine

To bottle Gooseberries.

About the beginning of June gather your gooseberries when quite dry, & full grown, but before they begin to ripen. The bottles must be filled as full as possible, & before they are put into the water (which must be cold) bind them round with hay, to prevent them breaking, there is no fixed time for their boiling as some gooseberries are done sooner than others, but they must be well watched, & not suffered to burst, & in about a ¼ of an hour after they are taken out of the pan they must be corked tightly down and resined. Bury them the same day on their side, not upright. The smooth gooseberries are the best for bottling. Burn a match in the bottles before using them. Have a kettle of boiling water that you may keep the water up to the bottle necks.

Miss Lyon.

Green Gooseberry Paste.

Take about 3 quarts of juice smooth green gooseberries, coddle them soft, but do not let them burst - pour them upon a sieve & let them stand till morning that all the water may drain from them. Then pulp them through a sieve & put the same quantity of pounded white sugar as you have weight of pulp, let it boil ½ an hour. Take care that it does not burn, if it catch the bottom of the pan, pour it into a bowl & let the pan be washed again.

Irish Moss. For a Cough. Mrs F. Ashton

Take a handful of the Moss & after having washed it well from the Sand & Dirt, put it in a pan with about 3 Pints of water & some lemon Peel & let it stew gently for about an hour & a half. Strain through a sieve, & add lemon juice & Sugar according to taste. To be taken warm, a few Tea spoonfuls at a time, frequently and whenever the Cough is troublesome.

N.B. This is an excellent remedy for a Cough

Harrisons Receipt for Vinegar

~~one pound & a half~~

Put ~~the same quantity~~ of coarse brown Sugar to one Gallon of Water-cold—

~~As much as you please to the water~~

Mix it well together & put it into a Cask ~~Bottle Mouthed Vessel~~ previously boiled. Toast a piece of bread very well, but do not burn it, & whilst it is warm dip it in some fresh barm & put it in the Cask, to the Sugar & water. The bread should be the size of the hole at the top of the barrel, so that you may put it in without breaking it. The Vinegar will be 5 or 6 months before it ought to be bottled. Cover the bung hole lightly over to prevent the dust getting in and the Bottles may be covered over with Paper, and do not require Corks—

1 1/2 lbs Sugar to a Gallon of Water.

The Vinegar-Cask, used by Mrs Mulys takes 5 Gallons of water and 7 1/2 lbs of coarse brown Sugar.

To keep Raspes to eat like fresh fruit.

Mash your Raspberries well & add the same quantity of Sugar as fruit, pound the Sugar fine, mix the whole well together, & put them into Gooseberry bottles. Bury them immediately as you do Gooseberries. Cork tightly.

Syrup

To 1 lb. of loaf Sugar, add ½ a pint of Spring water, & 1 oz. of root ginger, the outer rind taken off, boil it until quite clear, taking care to skim it well while boiling. This Syrup is for Cucumbers, it must not be put upon them warm. For any thing else leave out the Ginger.

Gooseberry Cheese

Take 1 ℔. of green gooseberries, gathered before they are ripe, add ¾ of a pound of loaf sugar to 1 ℔. of fruit. Put the gooseberries into a brass pan & stir them all the time to prevent their burning, till they are quite soft, so that they will bruise altogether. When you have mashed them well, put in the sugar, which must be beaten fine, boil it till you see it thick enough, stir it all the time, & take it off the fire whilst green. It seldom takes quite half an hour in the boiling. The Wallnut gooseberries are the best for Cheese. & the pan in which they are boiled should be placed in one with boiling water in it, which is better than the fire as it prevents the cheese burning & preserves the green color. The second week in June is generally quite soon enough to make Gooseberry Cheese

Miss Lyon

Veal Cake

Take a large bowl & put round it the skin of the Veal, 4 yolks of eggs boiled hard put at the bottom, with raw veal & ham, boiled tongue & forcemeat balls put in layers, till the basin is full, rub your veal over with Mace, white pepper, salt, nutmeg, Cayenne, & spunce of Anchovies, cover it well with veal bones & put a little water, let it bake 2 hours. When taken out of the oven put a pewter plate & weight upon it, let it stand 12 hours, loosen it from the bowl turn it out.

Mrs Mack

Sheep's Head Pie

Dress the Head & Feet - soak them 6 Hours in cold Water changing the Water three or four Times - Take Care that there are not any Hoofs, Hairs left - Boil the whole till tender in a moderate Quantity of Water - Take the Head out of the Water & cut all the Meat from the Bones - peel & cut the Tongue into small Bits - return the Bones of the Head into the Same Water it was boiled in, also the Feet to improve the Gravy but the Feet are not put into the Pie - Season the Ingredients with Cayenne Pepper & Salt - add the Yolks of 2 boiled Eggs divided into small Pieces and mix all together except the Feet - When the Gravy is obtained from the Bones of the Head & the Feet let it stand a few Minutes till you can skim off all the Fat - then pour it over the Meat & put the whole in a Basin or any Thing that will just hold it and bake it in the Oven the Same Time as a Veal Pie - Two Heads & four Feet make a good Sized ~~Pie~~ Dish - If you wish to have it as a Pie, it is a very nice Dish sent to Table in a Puff Paste.

Punch

Take 12 Lemons, pare them very thin, & steep
the peel in ~~a Quart~~ 1 Gill of Brandy and three Gills of Rum for a ~~week~~ Day, then
squeeze the Juice out of all the Lemons and put the Peel strait & since
~~put the peel & rum together with the juice~~
into a vessel, add to it 3 pints of water,
1 pint of Milk & 1½ lb. of lump sugar. The
milk must be boiling hot & put in the last,
when the whole turns to a Curd, run it thro'
a jelly bag till very clear & bottle it immediately.
~~Part brandy is better than the whole quantity~~
~~of Rum~~ Should the punch be wanted
immediately the water may be poured
boiling hot upon the lemon peel, covered
close for some hours, then added to the rest.

Wm. Goodlad

Pickle for Tongues or Beef.

1 Gallon of water, 3 lbs. of salt, 1 lb. Salt petre, 1 lb. brown sugar, 1 oz. Sal ammoniac. Boil the pickle 20 minutes, it must be quite cold before it is used. Tongues must be put into Spring water for a few hours & when taken out a nick cut in the root & a handful of salt rubbed under the root of each tongue, before they are put into the pickle, the above will also do for beef, mutton or pork, any of which will be ready in a fortnight. The liquor will do a second time but must be boiled up at the end of a month, or before fresh meat is put into it.

Eliz. Davenport.

Pickle for a Round of beef

Boil 2 quarts of water, ½ lb. of coarse brown sugar, 1 lb. of common salt, 1 oz. of saltpetre. — Pour it hot upon the beef. Let the beef remain in the pickle for a full week, turning it every day, then boil the pickle up again, pour it hot upon the beef & let it remain a week as before; then drain it from the pickle & hang it in rather a warm place for 3 weeks. When cooked it must be baked in an oven in a large deep mug, & must be well covered with dripping, let it remain in the dripping till cold. This pickle is strong enough for a round weighing 18 lbs. — The beef will keep good for 6 weeks in winter.

An excellent Pomade

1/2 lb. of beef marrow, pick out all the bones and skins, then put it into a china bowl of spring water, which must be changed twice a day, for ten days, the tenth day drain it from the water, and put it into a pint of rose water, let it stand 24 hours, then put it into a thin cloth to drain 3 or 4 hours, & add the following ingredients, - 1 oz. storax, 1 oz. of Benjamin, 1 oz. of Cyprus nut, 1 oz. of of Florence, 1/2 oz. cinnamon, 2 drs. of mace, 2 drs. of cloves, 2 drs. of nutmegs, - all the above are to be finely powdered & mixed with the marrow in a silver cup, with a cover, & you must cover the top with a cloth & paste it down, then tie another cloth over the cover, put 2 sticks through the handles to support it in a kettle of boiling water, which must be kept boiling for 3 hours, have boiling water ready to keep

that in the Kettle constantly at the same height. You must drain it through a piece of muslin & let it run into the pots you design to keep it in, the smaller they are the better; you must not cover them till the next day - it must be touched with nothing but Silver, & it is the better for keeping. Wm. Meek. -

Sponge Cake

Three quarters of a pound of loaf Sugar dissolved in hot water, 7 Eggs leaving out three of the whites. Half a pound of flour, The Eggs and the Sugar must be beaten half an hour. Then put by degrees the flour beating it all the time. In all about three quarters of an hour. A little lemon peel should be grated into the flour. The Oven must not be too quick. Mrs Parry

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This Cake will take about an hour to bake. The Oven must be very cool & will be sufficiently hot when the bread comes out.

Dormers. Mrs Sugeant

Take
1 lb of cold lean meat, either Beef, Mutton,
or Veal, chop it very fine, boil a tea cupful
of Rice in Water & dry it very well &
mix it with the chopped Meat;
Boil 1 large Onion & chop it very
fine & mix it with the meat
& Rice, chop a little parsley, Thyme,
sweet Marjoram & Savory & put them
to the ~~mixture~~ other ingredients. Season with Salt, Pepper,
& Cayenne pepper. Beat up 1 Egg & add
it to the whole ~~mixture~~. Make up the mass into small thick round cakes & fry them
with bread crumbs, & Eggs and send
them to table with a little good brown
gravy & boiled Rice round the dish.

Bread Pudding

Grate a good slice of bread and pour a pint of good milk upon it, add a little butter & let it steep an hour. Then strew in a few currants. When you have buttered and dredged out your cups with flour, stick some raisins round the cups. A table spoonful of Brandy is an improvement. These puddings require about 20 minutes baking in a tolerable oven

Rissoles

Take some slices of nice beef, or any other kind of meat, chop ~~them~~ very fine, a little onion & parsley must be chopped very fine also, then pound the whole in a mortar & make ~~it~~ ~~into balls~~ into round balls or

Cakes. Wash over with Egg and strew over bread crumbs. Fry them in boiling dripping. A little crushed Parsley is an improvement to the appearance.

Mrs Parry

German Sauce for a Pudding

1 Glass of Sherry, the Yolks of 3 Eggs (or 2 for a small Pudding) a little pounded Sugar & a Squeeze of Lemon Juice, beat these Ingredients in a clear Sauce Pan over the Fire till they become thick & creamy — This Sauce must be made just when wanted & not leave it for a Moment —

Scotch Woodcock

If for a remove, take three good slices of bread toasted. Boil some Anchowies & rub them through a Sieve, Boil about a pint of milk, & thicken it with the yolks of two Eggs, well beaten up with a tea spoonful of flour. This mixture must be poured over the toast quite hot.

Wm Parry

Grilled Breast of Mutton

Take out the bones and trim it very neatly. Put the trimmings into the pan with the Mutton & about a pint of Water, two or three Onions, a few sweet herbs, & a little pepper & Salt. Stew it very gently for several hours, then take it out

of the pan and rub it over with Egg, Parsley, and bread crumbs. Put it in a Dutch Oven before the fire to brown. Make the Gravy from what you have in the pan.

Mrs Parry

Grasmere

Artichoke Soup.

Boil 8 Potatoes 12 Artichokes & 4 good sized Onions in 2 Quarts of Milk down to a Pulp - rub thro' a Sieve, flavour with white Pepper a Dash of Anchovy Sauce - thicken with a little Flour & Butter & Cream and add some × Milk, if too thick - a little Cayenne & Mace just before serving the Soup - when it is quite hot throw in the Yolks of three well beaten Eggs - do not boil after the Eggs are put in - The Onions should be more boiled than the other Ingredients - the Potatoes should also be boiled first by themselves - (× a little Stock may be better than more Milk to make the Soup thinner)

Biscuit Puddings

two Ounces of bruised white Sugar, 2 Ounces Flour & Butter, the Butter worked into a Paste, one Egg, a little Lemon Peel grated, two or three spoonfuls of cream. Butter the cups well before you put in the pudding, and dredge the cups with a little flour they will turn out better.

Sponge Cake. Mrs Gardner

The Ingredients below are enough for two Cakes. If a moderate sized Cake only be wanted use half of the Ingredients only.

Beat ten Eggs a quarter of an hour, then add a pound of Sugar pounded (but not sifted). The rind of a large lemon, ~~with half the juice~~ and two thirds of the juice. Then stir in half a pound of flour sifted. It is desirable to make the Flour warm, as it must be very dry. When the flour is added the Cake must be put in the Oven immediately. The whites & yolks of the Eggs must be beaten separately.

Biscuits

Put two Ounces of Butter to one pound of flour, moisten with as little cold water as can possibly be used. Then work the paste up a long time before it is pressed and rolled out.

Mrs Gardner

Apple Fritters

Take two Eggs, beat them well and mix them with flour, a little milk or cream. Slice a large Apple and take out the core, then dip each slice over head in the batter. Fry the fritters in nice dripping. It must be quite hot when they are put in. Serve with a little wine sauce.

Fritters — Mrs Swanson

When the bread is rising in the Pan, take three or four spoonfuls out into a basin, then warm half a tea cup full of cream. Beat the yolks of two Eggs with a table spoonful of brused white sugar & as much flour as will make it of a proper thickness. Let it be mixed three or four hours before the fritters are fried. Just before frying them, add sliced orange, Apple, or mix a few currants in the batter. They must be fried in rendered Suet, or dripping quite fresh.

Diarrhoea

Or Bowel Complaint Mrs Nutbrown
Brunswick Square

—

30 Grains of carbonate of Soda & ten
Drops of Essence of Peppermint,
Repeat this Dose in Three or
four hours if necessary.

—

1 Dessert Spoonful of Brandy, to
half a pint of new milk, not
warm, to be taken just before
rising in the morning. This is
a strengthening thing
for a delicate person.

Heal All except for bruises. The
Nurse at Weybridge.

—

Invaluable for all external bruises,
Strains, burns, & cuts. 6 pennyworth
of camphorated spirits of wine,
6 Pennyworth of Oil of Spike
2 Pennyworth of Oil of Thyme
1 Pennyworth of Camphor

Apple Pudding. Mrs Thinchfourth

Take one good sized Apples pared, cored, and well scalded. Just cover them with water in the pan, & let them stew tile quite soft.

Then turn them into a sieve & let the water drain from them. Beat them well with a wooden spoon and a good lump of butter. Sweeten to your taste, and add the rind and juice of a large lemon, and a little nutmeg. When the Apple is quite cold add three Eggs beaten very well. Bake half an hour in a tolerably quick oven. Do not send the Pudding hot to table. It should only be well warmed through.

To make short Cakes

To half a pound of Butter beat and sift half a pound of loaf Sugar, a little Mace, and two Eggs. Beat altogether with your hand till it is very light and looks curdling. Then shake in three quarters of a pound of fine flour, roll it thin, and cut it into small cakes and bake them.

To Hash of Veal, & Ham, Lamb, Mutton, or Beef.

Mince the Veal & Ham very small, season with a little ~~Cayenne~~ Cayenne Pepper, white Pepper, a little Butter & a little cream. Mix all well together and put it in the oven till the meat is quite hot. Then put it in scollop Shells & cover over with bread crumbs. Brown it in a dutch oven before the fire or with a Salamander.

Cod fish The same way.

Baskawd Salmon

Prepare in the same way as Deal &c, leaving out the Sauce. Cold Cod Fish or any other sort of Fish may be done in the same way, adding any Sauce that is left.

Sweet Meat Sandwiches

Spread the bread with any sort of Sweet = meat, cut it very thin and make it into Sandwiches.

Minced Kidneys.

Scald some Sheep Kidneys in very little water and mince them small. Use some of the water, cooking & seasoning it the same as for a Lambs head. Boil 3 or 4 Onions and put them at the top of the mince meat at proper distances

Celery to Pickle - Mrs Ward Harrogate

Table
To 3 Quarts of best Vinegar 1/2 lb of common
Salt, 2 lbs: of Ginger 1/2 lb. Mace 4 lbs of
Eschalots, a Table spoonful of Cayenne,
& 2 lbs. Mustard Seed. Boil all the
Spices in the Vinegar & ~~pour upon the whole~~ and pour it boiling hot
upon ~~as~~ much Celery (cut up into small
pieces for use) ~~boiling~~ as they lie. Liquid will cover — When
cold add two ounces of Tumeric.

A pretty corner Dish

Boil five Eggs as hard as if for Salad, Take off the Shells carefully and cut a small piece off each end and then cut them upright in a dish. Pour a good Gravy at the bottom of the Dish. Eggs served in this way look very well upon a square of Spinach.

Shrimp Patties

Pick Season & add a little cream and Butter, put them into a pan to get quite hot and take them off the fire immediately. Bake the Paste and put the Shrimps in whilst hot. Cover with a lid. Veal & Ham minced together with a little cream & seasoning make a nice Patty.

To preserve Hog Butter

Boil a strong brine of Salt and water strong enough to bear an Egg, with a little Salt Petre. When the Brine is boild and quite cold cover the Butter with it, but not like you have used the first Layer of Butter. You may preserve Hogs lard in the same way.

Mrs Gardner

Prussian Puddings

Three small table spoonfuls of flour mixed with half a tea cup full of cold creame. A pint of creame to be made hot, and two Ounces of Butter dissolved in it. Use Sugar to your taste, then put it to the flour, & when nearly cold add the Yolks of three Eggs, & the white of one well beaten. Butter your

cups very full, and dredge them with flour.
Bake your Puddings 20 Minutes.

Lemon Sauce. Cooper Hill

Pickle for Meat. — Mrs Gardner

To one Gallon of water, add of Salt Petre, Bay Salt, Salt Prunella, coarse brown Sugar, of each half a pound. Boil these ingredients half an hour, removing the Scum as it rises. When cold add common Salt until it will bear an Egg. When Mrs Gardner salts her Hams, she mixes a proportion of the above with the common Salt.

To Salt Salmon. — Mrs T. Higgin

Gut the Fish and clean out all the Blood, by means of a cloth wringing it out of cold water, (which is a better method than that of washing the Fish). Cut it into pieces the proper size for boiling with the bone, and wipe each piece

perfectly dry. Rub it well with Salt
particularly about the bone, & sprinkle
a little Salt Petre upon each piece.
Put it down in a deep cream pot
salting each layer as you put it in.
Let it lay a day or two then wipe each
piece clean from the first brine,
and make a strong pickle of Salt &
Water to cover the fish entirely —
Cover your thing with a Plate and look
at it frequently, removing the top
pieces to the bottom.

To dress salted Salmon for the Table

Take a piece of the Salmon and cover it in the Pan with water, boil it about half an hour. Have ready some very nice mashed Potatoes. Take the bone from the Fish and after selecting a few nice Flakes to garnish with, make the remainder small and mix it with the mashed Potatoes. Then put it into a Basin pressing it well down. Turn it out on the dish and cover with Egg Sauce. Stick the flakes in as you would Almonds in a plum Pudding.

N.B. The Basin should be very hot.

Sugar icing for a brides Cake.

Beat two pounds of double refined Sugar with two Ounces of fine Starch, sift it through a Gauze Sieve, then beat the whites of five Eggs with a Knife upon a pewter dish half an hour, beat in the Sugar a little at a time or it will not be so good a color. When you have put in all your Sugar beat it half an hour longer. Then put it on your Cake as soon as it comes out of the Oven with a Knife it will be hard by the time the Cake is cold. Small proportions of this receipt with the Almond icing left out & a little Lemon Juice added will be very nice for a Seed Cake or a Sponge Cake.

Elderberry Syrup

Pick the Elderberries, put them into a large Mug with a little water, let them stand all night in the Oven. Then strain them well through a Sieve, & to every quart of juice add a pound of fine brown Sugar & boil it till it is reduced to a third of the original quantity. Two Quarts of water may be put into the oven with a peck of Elderberries.

Wt. Fells Pie

Raise a Pie to any size you wish and fill it with Veal, Ham, & Oysters in Shatta. Season it well, and put a good portion of Butter into the interior thereof according to the dimensions of the said Pie. Pour some rich Gravy into the Pie before it is sent to the Patates of the parties eating it.

Marmalade Pudding

Mix together ½ lb Bread, in Crumbs, 2 Eggs - ½ a pot of Marmalade. 3 ounces of Suet, Chopped very fine, & 1 Table Spoon full of brown Sugar - Boil the whole 4 hours and when it is sent to Table pour over it a glass of Sherry or other Wine

Currant Balls. Mrs Sergeant

1 lb of flour. 1 lb of currants, or Raisins & 3 or 4 large Apples grated.

Cheese Cakes to keep

Quarter of a pound of fresh butter without Salt, one pound of loaf Sugar, broken into small pieces, six Eggs and the grated rind & juice of two Lemons. Put all into a pan over the Fire, it must be very slow, stir it gently until it is the thickness of good Cream, then put it into Jars cover them with paper and keep them in a dry place. When you wish to use it the Paste must be nearly baked in the tins, before the above mixture is put in, which only requires browning over.

Damsons without Sugar.

Fill the Jars with Damsons and tie them close with Bladders and set them in a pan of cold water, with a little Hay between the Jars to keep them firm, then place them on a moderate fire & observe when the water begins to boil. It must boil twenty minutes, then take the pan off the fire, and let the Jars remain in the water till it is cold. The Jars must all be the same height or the water will get into some of them. The Damsons must be quite dry. Tie linen over the bladders when you put them into the water, and remove the linen when you take the Jars out of the water.

Gilding - mode of cleaning

Beat up three ounces of white of Eggs, with one ounce of Chloride of Potters or Soda, and rub over the frame with a soft brush in this mixture - The Gilding will immediately become bright and fresh. ——

To remove Iron Mould or Ink.

Cream of Tarter ½ an ounce
Powdered Salt of Sorrel ½ an ounce

Cheese Cakes to keep

Quarter of a pound of fresh butter without Salt, one pound of loaf Sugar broken into small pieces, five Eggs & the grated rind & juice of two lemons. Put all into a pan over a slow fire & stir it gently, until it is the thickness of good cream. Then put it into jars, cover them with paper, & keep them in a dry place. When you wish to use it the paste must be nearly baked in

the Tins before the above composition is put in, which only requires browning over.

Cheese Cakes to keep. A better receipt than the one above. Wm Atkinson.

To a quarter of a pound of butter add two pounds of loaf Sugar broken as for Tea, nine Eggs well beaten, the grated Rind of two lemons & the juice of three. Put all into a pan over a slow fire, gently stirring until all is dissolved & the Thickness of cream, that is, good cream. Stir it till nearly cold & then pour it into Jars & cover it with Bladders. Be careful to keep it in a cold dry place & it will be good for a Year. Bake it in Paste, when a few bread Crumbs or a little ground Rice may be added if it is thought too rich, it also mounts the cheesecakes from falling in the

To boil Fish.

All Fish that is to be boiled must be set over the Fire in cold water. Salmon & Skate should be boiled in pure water only, Salt or Vinegar would spoil the color of Salmon, & would make Skate eat hard. The back skin of a Turbot should be cut across about a quarter of a Yard, & down each side of the Fins, to prevent the white side from breaking. Never cut the Fins off, as they are the most delicate part of the fish. A large Turbot should have a handful of Salt, a bit of Alum the size of a nut, & two table spoonfuls of good Vinegar put into the water. It will take about an hour & a quarter over a slow fire, it should not be allowed to boil, but simmer gently. Cods head & Shoulders must be boiled in the same way, a large head & shoulders in mild weather should be on the fire one hour, in frosty

weather one hour & a half, This rule must be
observed in boiling Turbot.

Ox Palates

Take two Ox Palates and wash them well in warm water, then set them over the fire in cold water, to boil gently for two hours, take them up and skin them, roll them up tight, and separately, skewer them & put them into an earthen pot & cover them well with spring water, put them in the Oven & let them stew gently for six hours, & keep turning them in the water till it is reduced to about a tea cup full, then add a pint of Gravy made as follows. Cut two ounces of Bacon quite free from sheet & into small slices & lay them at the bottom of the Stew pan, one pound of gravy Beef cut in small pieces, one small onion, a little celery, Parsley, Lemon Peel, & a dozen black Pepper corns, one Blade 7

Mace, & two Cloves of Allspice. Stew them for half an hour then put a pint & a half of boiling water to them, & let it boil gently till reduced to one pint, which will take full two hours. Strain the Gravy from the Meat, skim off all the Fat, and add the Gravy to the Palates, & a glass of white wine not sweet. Stew them very gently again for two hours, Then add two table spoonfuls of white Catchup, a dessert spoonful of Lemon Pickle, a few pickled Mushrooms & a little of the Pickle, a very little lemon juice. Care must be taken not to make it acid. Thicken with flour & Butter & send it up with forcemeat Balls. If you wish for 6 or 8 Palate Soup for a Party use three Palates, & stew them as above, but they must be cut into neat Mouthfuls, & two quarts of Gravy Soup made as for Mock Turtle added

Then serve the Soup with Forcemeat Balls, & Egg Balls. A Pint of gravy made as above is very useful if made the day before a party is expected, or if with company in the house, for made Dishes Game &c.

Spanish Cream. Mrs Gould

A Pint of Cream with two Table Spoonfuls of
pressed white Sugar, & half a Lemon squeezed
into it. Dissolve a quarter of an Ounce of
Isinglass, in a tea cup full of Water and
add it to the Cream, stirring the whole
quickly to prevent the Isinglass being
stringy. The Cream must be flavored
with the juice of fresh fruit, or Sweetmeat
The whole to be strained through a Sieve,
& well whisked up, & afterwards put
into a mould.

To roast a Goose

Before you roast a Goose cut the Skin
across the rump on both sides, & squeeze
out the Fat. It will make the Goose
eat less strong & oily

Cows Tongue to cure.

First sprinkle the Tongue with a little Salt & let it lie & drain all night, wipe it dry & add more Salt, & let it remain for 3 Days. Then put it into a Vessel & add fresh Salt with about half an Ounce of Salt Petre & a little moist Sugar. Turn & rub it frequently for a fortnight, then hang it up to dry. When ready for use cut thin Slices, which may be fried in dripping & used for Gravies or Soup (when not sufficiently strong by boiling a little in the Soup & grating it into Gravy if too poor.

Fried Patties — Mrs Shaupe

Mince a bit of cold Veal and 6 Oysters, mix them with a few crumbs of bread, Salt, Pepper, & a very little lemon Peel. Add the liquor of the Oysters, warm all in a pan, but do not let them boil. When cold have ready a puff paste, roll it thin, and cut it in round or square pieces. Put some of the above between two of them. Twist the edges to keep in the Gravy, and fry them a nice brown. This is a very good thing, & baked a fashionable dish. Wash all Patties over with Egg before baking.

Fried Omlet. Mrs Shaupe.

Boil a dozen middle sized apples as if for Sauce. Stir in a quarter of a pound of butter, & the same of white Sugar. When cold add 4 Eggs well beaten. Put it into a baking dish, thickly strewed over with crumbs

of bread, so as ~~to stick~~ to the bottom & sides. Then put in the Apple mixture. Strew Crumbs plentifully over the Top. When baked turn it out and grate some Sugar over it.

Heal all. Mrs Holmes' Nurse. Weybridge

Invaluable for external Hurts, Burns, Bruises, Sharns and Cuts.

6d Camphorated spirits of Wine
6d Oil of Spike to be got at Bridgeford Market
2d Oil of Thyme
1d Camphor

Rouge Jelly. Mrs Sharpe

Beat up the Whites of 3 Eggs to a strong Froth, with 3 table spoonfuls of red currant Jelly, & 1 of Raspberry Jam. Dissolve about 2 Ounces of Isinglass in a large tea cup full of water, strain it well & add to it the above with 3 or 4 table spoonsful of bruised Sugar. It must all be exceedingly well mixed together, & if you wish the color deeper add a little Cochineal. Put it into a Mould & when turned out when turned out stick it over with Almonds cut into thin Slips.

New Market Pudding. Mrs Sharpe.

To a pint of Cream, add half a pint of new Milk, 6 Eggs well beaten and sweetened with Loaf Sugar & a little Brandy. mix all well together. Take a Mould of the proper

size, butter it well & put in a Layer of preserved Apricots and green Sweatmeats, then a Layer of Savoy biscuits, & then a Layer of Sweetmeats again, till the Mould is rather more than half full of these ingredients. Then fill it up to the brim with the bream &c. Let it stand a full hour before it is boiled, and as it shrinks fill it up before the cloth is tied on. It must stand upright in the pan & boil gently two hours. Take it out of the pan ten minutes before it is sent to Table. Turn it carefully out & ornament it with green Sweetmeats, & pour some Sauce over the dish. The water must boil before the pudding is put in. ———

Lobster Sauce.

Take the inside of a Lobster and bruise it, cut the Claws into small pieces, put it into good melted butter, with some good brown Gravy & a little Thickening and Salt & pepper. Mix the whole well together but do not let it boil after the Lobster is put in.

Lemon Pafets without Cream.

Pare 4 Lemons into a pint of Water over night. Take out the Parings and squeeze in the Juice. Beat the whites of 4 Eggs with Sugar to your taste. Mix them all well together and set them over a slow fire to boil very gently the ingredients begin to thicken. When cold put half into Glasses, & the rest which up to a froth & fill the Glasses with it.

Pink Tincture

2 Drams of Cochineal finely powdered and put into a pint of water, boil it a good while then strain it, & add to it 2 Drams of cream of Tartar & 4 Scruples of Allum. Boil it again & keep it in a bottle. N.B. Put a little of this mixture into any thing you wish to have a pink color Puddings, Flummery, Creams &c. Take care to mix it well in.

Green Gooseberry Wine. Mrs Houseman

Take green Gooseberries when they are at their full growth, before they begin to ripen, pick & bruise them very well. To every Gallon of cold water, add eight pounds of Gooseberries. Let them stand a night & day, then strain it off and to every Gallon of liquor put 4 lbs of loaf Sugar, dissolve it well & put it into a Brandy Cask. To twelve

Gallons of liquor add an Ounce of Isinglass,
stir it well together. Fill your Cask so
full as to take off the Skum when it
rises, lay the Bung lightly on the Cask
till it has done working then close it up
& bottle it in nine or twelve Months. Put
a little Brandy in the Cask before the wine
is put in

Prince of Wales's Pudding. Mrs. J. Whigham

A penny Roll soaked in Milk, or about
the same quantity of white bread, the
Yolks of four Eggs, leaving out the
Whites of three, a quarter of a pound
of Sugar, a quarter of a pound of
Currants. Four fine Apples cut very
small, and a little Nutmeg. Boil all
together four hours. Wine, butter, & Sugar,
for sauce on the Dish.

Wafer Pudding — Mrs Sharpe.

Boil a gill of Milk with an Ounce and a half of Butter, & a small bit of lemon peel in it. When the Milk is cold add two desert spoonfuls of flour by degrees, one spoonful of bruised white Sugar, & the Yolks of 4 Eggs well beaten. The Whites of the 4 Eggs to be previously beaten with a Knife on a plate for two Minutes, & then added to the other ingredients. Mix all well together, and bake them in small Saucers for twenty Minutes.

To make Forcemeat Balls

Take the Crumbs of a penny Roll, & soak it in cold Milk for half an hour, drain it through a Sieve & press the Milk entirely from it. Put it into a Sauce pan with a large spoonful of good white gravy, a lump of butter the size of a Walnut, a large bunch of Parsley chopped very fine

a very little Mace, a little Nutmeg and white pepper, a few grains of Thime & a little Salt. Set the whole over a slow fire & keep stirring it or it will burn, beat it well all the time with a wooden spoon until it becomes a fine Pulp, if it begins to stick to the Pan add a little more butter, When it is sufficiently done, turn it out into a Bason, & when nearly cold beat the Yolk of one Egg very smooth and put it into the Mixture. Then take about two Ounces of cold Veal (either roasted or boiled) one Ounce of sweet bacon or Ham, & one Ounce of Suet, beat all to a fine paste as for pudding. Put these to the other ingredients and mix the whole well together, adding another Egg beaten up or as much of it as is necessary to form it into Balls. Fry them in fresh hot Lard or sweet dripping. This

Forcemeat is proper, for Ox Palates, Mock Turtle,
or any other kind of white or made Dishes, &
also for roasted or boiled Turkey.

Oyster Catsup. Miss Potter

Take fresh Oysters, pound them in a Mortar, to a pint of Oysters add a pint of white Wine an Ounce of Salt, 2 Drachms of pounded Mace, & 1/2 of Cayenne pepper pounded with the Oysters, boil all these for a few Minutes, skim well and rub through a Sieve. Bottle and cork close when cold & seal it down.

Fish Sauce. Miss Potter

To a pound & a half of Anchovies add half an Ounce of Mace. The same of Cloves, a stick of Cinnamon, a little black pepper, an Onion, two Races of Ginger a stick of Horseradish shred, a little Thyme, and Parsley, & if you like a little Marjoram, a Quart of Port wine, & half a pint of Vinegar. Let them boil slowly one hour close covered. When cold bottle it for use. A little of this

added to good melted butter or any other fish Sauce. Miss P. does not say it ought to be strained, Miss Davenport thinks it should. Mrs Thibe does not think it necessary, as the refuse will settle at the bottom of the bottles.

Dr Sigmond's Prescription for Diarrhea

15 Grains of powdered Rhubarb, well mixed with 3 tablespoonfuls of brandy. The whole to be burnt. Then add 15 drops of Laudanum. A teaspoonful of this mixture is the dose. Which may be ~~repeated~~ repeated if required —

Essence of Anchovies. Miss Potter

One pound of Anchovies, one quart of Water, two bay leaves, one stick of Horseradish scraped, a little Thyme, two blades of Mace, one Shalote chopped very fine, half a pint of Port wine, the rind of a small lemon, some whole pepper, a gill of Catsup, perhaps Mushroom is the best. Boil these ingredients together for twenty Minutes, rub them through a Sieve with a wooden Spoon. When cold put into pint bottles well corked & keep in a dry place.

Eccles Cakes. Mrs Sharpe

Roll out some puff paste about the size of a Saucer, fill it with plenty of Currants & Sugar, & squeeze it together as you would an apple Ball, turn it the

other side up & roll it a little out. Make a crack with the Knife before you put it into the Oven to let out the Steam. Bake the Cakes in a quick Oven about a quarter of an hour. Three Quarters of a pound of Butter to a pound of Flour. For common use nice dripping will do quite as well.

Maccaroni to eat as a Vegetable. Fairlawn

Simmer some Maccaroni in half Milk & half broth, Veal, or Mutton, till it is tender. To a spoonful of this liquor put the Yolk of an Egg beaten in a spoonful of Cream just make it hot to thicken a little but do not let it boil. Drain the Maccaroni and pour this over it when sent to Table.

Buttered Eggs. Mrs Sharpe

Take two Eggs, beat them well & add one ounce of clarified Butter. It is better to melt the Butter in a bason of hot water. Pour the Eggs & Butter into the Pan together & return them once into the Bason that they may be well minced. Stir them & beat them a little

over a slow fire till they are the thickness you like, and serve them upon small pieces of bread cut nicely. If you prepare this dish for Luncheon or Supper a toast spread very thin with Anchovies looks very well, cut in slices as if for Sandwiches I sent on another Dish.

Pickle for Tongues or Beef. Miss Davenport

One Gallon of Water three lbs of Salt, one pound of Saltpetre, one lb brown Sugar, & one Ounce of Sal Ammoniac. Boil the pickle twenty minutes, it must be quite cold before it is used. Tongues must be put into spring water for a few hours, and when taken out, a nick cut in the roots & a handful of Salt rubbed under the root of each Tongue, before they are put into the pickle. The above will also do for Beef, Mutton, or Pork, any of which will be ready in a fortnight. The liquor will do a second time, but must be boiled up again at the end of the Month or before fresh Meat is put into it.

Buxton Pudding. Miss Davenport

To 1 Table spoonful of Flour add a lump of Butter the size of a large Walnut, 2 Eggs & half

a pint of new Milk. Boil the Milk with a little Cinnamon, or a few bay or Peach leaves, if you have not Ratafia. Rub the flour into the butter & add the milk whilst it is hot, taking care to mix it well that there be no lumps. When cool enough add the Eggs well beaten. The cloth or Basin in which it is boiled must be well buttered, if in the former it must be tied tight up, if in the latter the basin must be quite full.

Dalmar —

½ lb of Meat of any sort, or two, or three, different sorts minced very fine. 2 ozs of Mace very well pounded. 1 Egg to bind, Pepper & Salt & some Parsley. Make it into Balls & put them into the Oven. If served hot pour some good Gravy into the Dish.

To make Syrup for Sweetmeats

To 1 lb of loaf Sugar add half a pint of Spring water, boil it till quite clear taking care to skim it well whilst boiling. It must not be put to any thing till cold

Gravy for Haunch of Venison. Man Cook at Hummums.

Take the Scrag end of a neck of Venison or Mutton & the trimmings of the Haunch, a little gravy beef, two good sized Shalots sliced, a sprig of Mayoram, one bay leaf, a small piece of Thyme, & a little Parsley, a few Allspice & pepper corns. Boil all these together in two Quarts of Water till reduced to one Quart, then strain it through a tammy sieve, add half a pint of Port wine, two Table spoonfuls of red currant jelly,

simmer all together for about ten minutes
when it will be fit for use. Season with
Cayan pepper and salt as may be required
If wished to be thickened a little, put two
Ounces of Butter into a stew pan, when
melted add as much flour as will dry
up the butter, keep it well stirred all
the time or it will stick to the bottom
of the Stew pan. When well mixed add
the above Gravy to it. Boil it up for ten
minutes

Lemon Pudding boiled Mrs J. Whitham

The thin Rind of Two large fresh Lemons,
the juice of one Lemon, a penny French
Roll, nearly a pint of new Milk,
three Eggs, a quarter of a pound of
powdered white Sugar. Boil the
lemon Peel in water till tender
beat it up with Sugar, grate the
bread into this, then add the Eggs
both beaten and the lemon juice,
beat all well together and boil it half
an hour. Sugar should be sprinkled over
it, & wine Sauce in the Dish.

To make Walnut Catsup. Miss Davenport

Take the liquor from the Walnuts & to every Gallon add two heads of Garlic, half a pound of Anchovies, one quart of red wine, one Ounce of Mace, one of Cloves, one of long Pepper, & one of black, & one of Jamaica, both one of Ginger, boil them all together till reduced one half, the next day bottle it close. the longer it is kept the better it will be. The Vinegar should remain on the Walnuts ten or twelve Months before it is pressed off.

To Salt a Leg of Mutton

Take a fine fresh Leg of Mutton, cut off a good deal of the Fat. Rub the Leg well with Salt, and then sprinkle it all over with pounded Salt Petre lightly. turn it & wash it every day for a week &

then hang it up for a Fortnight at least,
three weeks is not too much.

Potatoe Hash, in a Pan.

Put your Potatoes on the fire with a moderate quantity of Water, just so that you can see it when you lean the pan forward. If you have any gravy add it a short time before your sauce. If your meat is fresh cut it in pieces & put it on the fire with the Potatoes, if it be cooked meat, do not put it in till your Potatoes are nearly enough, or it will be overdone. An onion or two cut in Shreds and boiled with the other ingredients will confer a delightful Flavour

To bottle Ale. Mr. Sergeants Butler

When you bottle Ale let it stand in the Barrel about 4 Months, if longer the better after it is brewed. About 4 days before you bottle it, take the bung out, that the Ale may become

quite flat. When you put it into the bottles, add a little soft white Sugar & cork very well with new corks. Lay the bottles on their side, but set them upon the ends two days before using the ale. ———

Tea & Sugar

Mrs Nuhne allows 1/4 lb of Tea in a fortnight for five Servants, & 1 lb of fine brown Sugar for the same time

———

Ham to salt. Bowden.

For a middle sized Ham. Rub it well with a quarter of a pound of coarse brown sugar. Let it remain twelve hours to drain. Then rub on three Ounces of Saltpetre powdered fine, first pricking the fleshy side of the Ham with a fine skewer. Rub the Saltpetre well with the hand, then rub with common salt half an hour. Cover it with plenty of salt and rub it frequently in the pickle for a month, then clean it & rub with fine fine salt. Hang it to dry for nine weeks, then cover it with meal or bran to keep the air from it. ———————

Boots Grease

A Flask of Salad Oil, one ounce & a half of White wax, & 6d of Bergamot. The Scent to be added when the mixture is nearly cold.

Mrs Stephens Receipt for Ringworm

First shave the childs head, then take the Husk of indian corn, and when the grain is out, rub off a little of the hardest part, then rub the Childs head gently where affected, until the Skin breaks a little. Have ready Gunpowder made into a thin paste with lemon juice. Apply this to the parts at night before the child goes to bed. This must be washed off with Tobacco water one strong & brown Soap, not soft Soap. The parts affected must be spread with the Ointment as below. This is also to be washed off with the Tobacco water, & the lemon juice & Gunpowder put on in the day. The head must not be rubbed again with the Husk. This is to be repeated till it is cured, taking

care to wash off with the Tobacco water, each preparation before you apply the other.

Ointment to be used when the child goes to bed

Take a little Lard quite fresh without Salt, and a little sweet Oil & mix them well together, then add a little Goulard & a little flour of Burnotone. This is to be spread as a Plaister. The Child ought to wear a silk Cap after the head has been shaved, & it is desirable to have an Oil Case one neat the head should which should be washed every day, indeed there ought to be two in use.

Lemon Beverage.

To ten Gallons of water put ten pounds of loaf Sugar, & the whites of eight Eggs well beaten. Stir them all together & set them on the fire. When the mixture is near boiling skim it well, and put to it when it boils, one teen Ounces of bruised Ginger. Boil it twenty minutes, & pour the liquor boiling hot, upon the Rinds of ten Lemons thinly pared. When it is cold put it in a Cask & add two spoonfuls of Yeast, & the juice of the Lemons, & half an Ounce of Isinglass, close it up the next day, and bottle it in three weeks. Mrs Shannon. Cooper Hill.

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RECIPES FOR WINE CUP.

I.—CHAMPAGNE OR MOSELLE CUP.

No. 1.

To *each* bottle of still or sparkling Muscatel Moselle or Champagne, add one bottle of Soda Water, a glass of Sherry or Brandy, four or five thin slices of Pine Apple, the peel of half a Lemon cut very thin, and powdered Sugar according to taste:—Let the whole stand about an hour, and before serving add some lumps of clear Ice.

No. 2.

As No. 1, except the Pine Apple, for which substitute a pint of fresh Strawberries, or three or four Peaches or Nectarines.

No. 3.

As No. 1, but add instead of fruit some sprigs of Woodruffe. (Woodruffe is a herb much used on the Rhine for making "May Trank," its peculiar flavour being most powerful in May; it is to be found in forests in many parts of England also.)

No. 4.

When neither fruit nor Woodruffe can be obtained, add instead of Sherry or Brandy a glass or two of Milk Punch or Essence of Punch, and a little more of the Lemon peel.

CHAMPAGNE and MOSELLE used for above,—40s., 48s. & 54s. ℔ doz.

II.—RHENISH CUP.

No. 1.

"May Trank" is the most popular beverage on the Rhine. Take with each bottle of light Hock, about a dozen sprigs of Woodruffe, a quarter of an Orange cut in small slices, and about two ounces of pounded Sugar. The herbs are to be removed after having been in the Wine half-an-hour or longer according to taste. A bottle of sparkling Wine added to four or five bottles of still Hock is a great improvement. A little Ice is recommended.

No. 2.

Instead of Woodruffe and Orange, take to each bottle of Hock about half a pint of highly flavoured Strawberries. Sugar as above. The fruit is to be taken with the Wine after having been in it about an hour.

No. 3.

Take some thin slices of Pine Apple instead of the Strawberries.

No. 4.

Take to each bottle of Hock two highly flavoured Peaches, peeled and cut in slices. Sugar also as above.

HOCKS,—26s., 30s. & 33s.

III.—CLARET CUP.

No. 1.

To each bottle of ordinary Claret add a bottle of Soda Water, a glass of Sherry or Curaçoa, the peel of a Lemon cut very thin, powdered Sugar according to taste:—Let the whole remain an hour or two before serving, and then add some lumps of clear Ice.

No. 2.

To the above add a few slices of raw Cucumber, or some sprigs of Burridge instead of the Cucumber.

No. 3.

As No. 1, except the Lemon peel, for which substitute, when in season, a pint of ripe Raspberries, or four or five Peaches or Nectarines, cut in slices. This is a most delicious beverage.

CLARET,—20s., 24s. & 36s.

JOHN I. BLACKBURNE,

Trinity Street,

CHESTER.

Champagne

to Lisbon or loaf Sugar,

minutes, clear it with

him it clear, then take

nuts pricked, but not

The liquor boiling

cold enough, work it

least two days. Pour it

ag or sieve. Put it in

with half an Ounce

has done working

Month. Then bottle

piece of double refined

It may be used in

a month or two. It is excellent wine and

very pretty. Boil the Isinglass in a little

water & observe to skim the Pot before

it boils. Use wine measure. The weather

should be settled & clear when you rack or

bottle wine.

RECIPES FOR WINE CUP.

I.—CHAMPAGNE OR MOSELLE CUP.

No. 1.

To each bottle of still or sparkling Hungarian Moselle or Champagne, add one bottle of Soda Water, a glass of Sherry or Brandy, four or five lumps of Lump Sugar, the peel of half a Lemon cut very thin, and lowered Sugar according to taste:—
Let the whole stand about an hour, and before serving, add some lumps of clear Ice.

No. 2.

As No. 1, except the Lime Apple, for which substitute a pint of fresh Strawberries, or three or four Fennels or Nasturtiums.

No. 3.

As No. 1, but add instead of fruit some sprigs of *Woodruffe*. (Woodruffe is a herb much used on the Rhine for making "May Drink," its peculiar flavour being most powerful in May: it is to be found in forests in many parts of England also.)

No. 4.

When neither fruit nor Woodruffe can be obtained, add instead of Sherry or Brandy a glass or two of Milk Punch or Essence of Punch, and a little more of the Lemon Peel.

CHAMPAGNE and MOSELLE used for above—4s., 4s. 6d., & 5s. 6d.

II.—RHENISH CUP.

No. 1.

To each bottle of still or sparkling Hungarian Moselle or Champagne, add one bottle of Soda Water, a glass of Sherry or Brandy, four or five thin slices of Lime Apple, the peel of half a Lemon cut very thin, and lowered Sugar according to taste:—
Let the whole stand about an hour, and before serving, add some lumps of clear Ice.

No. 2.

As No. 1, except the Lime Apple, for which substitute a pint of fresh Strawberries, or three or four Fennels or Nasturtiums.

No. 3.

As No. 1, but add instead of fruit some sprigs of *Woodruffe*. (Woodruffe is a herb much used on the Rhine for making "May Drink," its peculiar flavour being most powerful in May: it is to be found in forests in many parts of England also.)

No. 4.

When neither fruit nor Woodruffe can be obtained, add instead of Sherry or Brandy a glass or two of Milk Punch or Essence of Punch, and a little more of the Lemon Peel.

CHAMPAGNE and MOSELLE used for above—4s., 4s. 6d., & 5s. 6d.

III.—CLARET CUP.

No. 1.

To each bottle of ordinary Claret add a bottle of Soda Water, a glass of Sherry or Cognac, the peel of a Lemon cut very thin, lowered Sugar according to taste:—
Let the whole remain an hour or two before serving, and then add some lumps of clear Ice.

No. 2.

To the above add a few slices of new Cucumber, or some sprigs of Burrridge instead of the Cucumber.

No. 3.

As No. 1, except the Lemon Peel, for which substitute, when in season, a pint of ripe Raspberries or four or five Peaches or Nectarines cut in slices. This is a most delicious beverage.

CLARET—30s., 34s., & 36s.

HOCK.

No. 1.

Take to each bottle of Hock two lightly skewered Peaches, peeled and cut in slices. Sugar also as above.

No. 2.

Take some thin slices of Pine Apple instead of the Strawberries.

No. 3.

Instead of Woodruffe and Orange, take to each bottle of Hock about half a pint of slightly skewered Strawberries. Sugar as above. The fruit is to be taken with the Wine after having been in it about an hour.

No. 4.

A little Ice is recommended.

Sparkling Wine added to four or five bottles of still Hock is a great improvement, having been in the Wine half-an-hour or longer according to taste. A bottle of Seltzer, and about two ounces of bruised Sugar. The peels are to be removed after "May Drink" is the most important peculiarity on the Rhine. Take with each bottle of Hock about a dozen sprigs of Woodruffe, a dustful of an Orange cut in small slices, and about two ounces of bruised Sugar. The peels are to be removed after having been in the Wine half-an-hour or longer according to taste. A bottle of Seltzer is a great improvement.

HOCKS—30s., 36s., & 38s.

III.—CLARET CUP.

No. 1.

To each bottle of ordinary Claret add a bottle of Soda Water, a glass of Sherry or Cognac, the peel of a Lemon cut very thin, lowered Sugar according to taste:—
Let the whole remain an hour or two before serving, and then add some lumps of clear Ice.

No. 2.

To the above add a few slices of new Cucumber, or some sprigs of Burrridge instead of the Cucumber.

No. 3.

As No. 1, except the Lemon Peel, for which substitute, when in season, a pint of ripe Raspberries or four or five Peaches or Nectarines cut in slices. This is a most delicious beverage.

CLARET—30s., 34s., & 36s.

JOHN I. BLACKBURNE,
Church Street,
LONDON.

English Champagn

Three Gallons of Water 9 lbs Lisbon or loaf Sugar, boil the water & Sugar ten minutes, clear it with the white of an Egg & skim it clear, then take one Gallon of white currants picked, but not bruised, and pour the liquor boiling hot over them. When cold enough, work it with half a pint of Yeast two days. Pour it through a flannel bag or sieve. Put it in a Vessel fit for it with half an Ounce of Isinglass, when it has done working stop it close for a Month. Then bottle it & put a small piece of double refined Sugar in every bottle. It may be used in a month or two. It is excellent wine and very pretty. Boil the Isinglass in a little water & observe to skim the Pot before it boils. Use wine measure. The weather should be settled & clear when you rack or bottle wine.

Rice to turn out of a Mould

A good half tea cup full of Rice to three gills of new milk, The milk & Rice must simmer till they are sufficently consistent to put into a Mould, it may be put in in a minute or two after taking it off the fire. A table spoonful of Water at the bottom of the pan will prevent its burning.

Hams to cure. Mrs Weston

Take four Gallons of water, 4 Quarts of common Salt, 4 lbs bay Salt, 4 lbs moist Sugar or Treacle, 1 lb Saltpetre. Boil the above and skim it, ten minutes or a quarter of an hour & when cold pour it upon the Bacon. The above quantity will pickle 3 Hams, besides Tongues & Cheeks, & will keep for 6 Months if renewed with

Bay Salt and boiling. The above is sufficient to cure the whole of a Pig, weighing 14 or 15 Score. The Hams and sides should be rubbed with a little Salt Petre before they are put into the pickle. They must be put into such a vessel that the Pork may be constantly covered with the liquor, in which the sides should be kept a Fortnight, & the Hams 3 Weeks. They should then be wiped Dry, dusted with a little Wheat or Flour & hung up to dry. The Bacon &c should be turned every day, & washed in the Pickle. Half the quantity of the ingredients added to the old liquor & well boiled and skimmed will cure another Pig of the same size.

To pickle Hams. Mrs Barry

Lay your hams a week in common
Salt, then take two pounds of common
brown Sugar, three pounds bay Salt,
& four Ounces of Salt Petre. Put these
into four Gallons of spring water, boil
it an hour, skim it well. Let your Hams
lie three weeks in this pickle. Dry
them in brown paper bags. The pickle
ought to cover the Hams, otherwise
they must be turned every day.
When they are done boil the pickle
again & it will do two more Hams
or some Tongues.

12 Gallons of Water
6 lbs coarse brown Sugar
9 lbs Bay Salt
12 Ounces of Salt Petre.

This quantity is sufficient for a large
Pig. The Hams do not require rubbing

more than ten minutes each. ——————

2 Ounces of Salt Prunella added to the whole is an improvement it must be boiled with the other ingredients.

N. B. It is not necessary to rub the Hams with Salt, but plenty of Salt must be put upon them, & if it fall off add a little more, & take care if there be any fatts rather open to force the Salt into them. Do not touch the Hams or disturb them for a week, when they will be ready to put into the Pickle — 1845 —

Stewed Tench.

Take your Fish fry them in Butter just brown, put them in a dish, or stew pan over the stove with about half a pint of Water, a little Thyme, Marjoram, & whole pepper, and Shalot, or small Onions, & a small bit of Mace, cover them close & let them stew for half an hour, then strain off your liquor. Put it in a sauce pan with a glass of red wine, a tea spoonful of the flour of Mustard, a little Walnut Catsup, or Mushroom liquor, shake in some flour & a large piece of butter, Each is done the same way.

Instantaneous relief for Tooth Ache.

A pill of Opium & camphor, or a solution of Camphor, in oil of Turpentine, put into the hollow of a carious Tooth, affords almost immediate relief in the Tooth Ache

Medical Adviser.

Lemon Cream.

Cut the ends and squeeze the juice of 6 Lemons into a pint of spring water let it stand 6 Hours, strain it, put to it in the pan the whites of 5 Eggs well beaten, & 4 Yolks beaten to a froth, sweeten to your taste. Set it on a slow fire, stirring it all the time till it is as thick as good cream. It will break the same as a custard if it is not attended to. Pour it into glasses or custard cups.

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Luncheon Loaf very good. Ittchingfield

1 lb bread flour
1/2 lb of Currants
1/2 lb of moist Sugar
1/2 lb of Butter
2 Eggs
1/2 a pint of Milk
1 Tea spoonful of carbonate of Soda.
The butter to be melted in the
Milk just warm. Bake the loaf
in an Oven not too hot at least
4 hours & a half

Gingerbread Cake

Take half a pound of Butter, beat it to a cream, 4 Eggs well beaten, two pounds of Sugar, 2 lbs of Treacle half an Ounce of Race Ginger, beat them well, then put in a quart of warm flour, beat all together for half an hour, butter your tins, & put it into the Oven. It will take quite an hour and as half to bake. If you like the taste of lemon better than Ginger you may put in the rind of a lemon instead of the Ginger.

Ground rice Pudding

Take 2 Ounces of ground rice & boiled in a pint of Milk over the fire, the rinds of two lemons grated, the juice of two, & a little Cinnamon, & 5 Eggs sweeten to your taste, about an hour will bake it with the Crust.

Lemon Posets

Take a pint of good cream, the rinds of 3 lemons grated, the juice of two, a jack of white wine & sweeten to your taste with loaf sugar, then whisk them to a froth & put them into glasses. Leave the lemon peel at the bottom of the bowl if you can.

Raspberry Jam

Take a pound of Raspberries & three quaters of a pound of loaf sugar boil them about 20 minutes.

To Fricasee Rabbits

Fry them in butter, then put them to stew in brown gravy, with flour & butter, the rind of a lemon, very little Mace Nutmegs & red wine.

Ginger Beer. Mrs Woolam. St Albans.

Put 12 lbs of brown Sugar, & eight Ounces of bruised Ginger to ten Gallons of water, & boil all together for half an hour. Then put it in a Tub, when cooled sufficiently, add three spoonfuls of Yeast, & let it work all night, on the following day, put it into a Barrel; when it has ceased working (which will be in the course of two or three days) add one ounce of Isinglass & three ounces of Hops & stop it up. It will be fit for drinking in a Month, when part of it should be bottled, in which state it keeps better. The Ginger should be of the best quality and very well bruised. Sugar 7/9: a pound is good enough.

The Cask should be new, & just the right size, so that the liquor may quite fill it.

Gravy for a Pig.

Take some good melted Butter, pour in the Gravy that runs from the Pig, rub in a little dried sage with a little Cayan pepper & Salt but dont let it boil after the Sage is in. When the Pig is cut up mix the Brains with the Sauce

To stew a Shoulder of Veal.

Take a Shoulder of Veal put it in a pan with some Rice, cover it over with water & when it has stewed some time, add to it a good deal of Celery cut in pieces. Let the Soup stew over a slow fire at least four hours, add to it a large Onion, some white pepper and a bunch of Herbs.

Lemon Flummery

Dissolve an ounce of Isinglass in a Gill of Water, add to it a Gill of white wine, the Rinds & juice of two Lemons, the Yolks of three Eggs, sweeten to your taste, it must not boil after the Eggs are put in. ———

Lemon Flummery. Mrs Sharpe

Dissolve two Ounces of Isinglass in a pint of new Milk, the Yolks of eight Eggs a pint of weak white wine the juice of three Lemons, sweeten to your taste, add a little lemon peel, which should be taken out before it is put into Moulds.

Small Custard Puddings.

To one Egg as much milk as will fill a tea cup, one tea spoonful of fine flour, a little Nutmeg grated, Sugar to your taste. A little

wine Sauce, Sugar & butter. A Quarter of
an hour will boil them from beginning
to the end, keep them well stirred up
whilst boiling ———

Red Currant Cakes

Strip and wash your Currants, to four Quarts of Currants put one Quart of Water, boil them very well, then run the juice through a jelly bag, to one pint of juice put one pound & a half of good loaf Sugar, pounded & sifted, when it has just boiled up, shake in the Sugar, stir it well, & set it on the Fire again, make it hot to melt the Sugar, but be cautious not to let it boil, as that will prevent the cakes drying, pour it on Glasses, or dishes to dry, when it has jellied, but before it has candied, cut it in Cakes & turn them frequently till dry.

Currant Wine. Mrs Thilne. P. Wood.

To twelve Gallons of Water wine measure, add six Gallons of Currant juice. To each Gallon of the whole put three pounds & a half of Sugar, then put it together in a Tub, & stir it till the Sugar is melted, let it stand two or three days, then skim off all the dirt and barrel it. When it is barrelled let it stand a few days, then put in as much Brandy as you please & two or three Ounces of Isinglass which should be sewn up in a little thin muslin. To this quantity of wine put in four pounds of Raisins, They may be put in whole along with the Brandy &c. Shake up the barrel when it has done working & let it stand six or seven Months. Only pick the dirty ends off the Currants & the leaves. Let them drain thro' a Hop Sieve, the Water may be put amongst the Currants. The Currants must be well

cooked. Do not make up the Cask for a Fortnight, and not then if the fizing noise has not subsided. Perhaps it may be well to leave the vent Peg loose for several weeks, but about this there is some little doubt, if there is not much Brandy the wine may become acid by not being made up sooner.

N. B. The new wine Casks holds from 14 to 15 Gallons. 13 Gallons of Juice & Water is the proper quantity. 1837.

Seed Cake

Half a pound of butter, work it to a ~~cream~~ with your hand, half a pound of Sugar sifted fine, half a pound of flour well dried, the yolks of two Eggs and whites of five beaten to a froth Seed to what you please. Bake it in a quick oven.

Take care to put the Flour in the last thing

To make small Beer

Take one quarts of crushed Malt, half a pound of Hops, twelve Gallons of water, boil them half an hour. Strain it, & when cool add five pounds of coarse Sugar, & two pounds of Treacle & a little Yeast. Tun it & make up bung when it has done working.

Raspberry Cream

Boil your cream and let it stand to cool, stir it frequently & then pour it on your raspberry jelly, wisk it well & when mixed put some cold dissolved Isinglass to it. Whisk it a little & then put it in a mould. The name of this dish is chantilly cream. Cream made with Apricots, Damsons, or wine Sauce in the same way answers very well. ——————

Mrs Hesketh's biscuits

Six Eggs beaten, both Yolkes & whites, only like the Froth rises. Then add a pound of Sugar sifted, & twelve ounces of flour, two table spoonfuls of Rose Water, drop them upon good cap Paper, & sift Sugar over them, bake them a few minutes, let them lay upon a

flagged Floor tile cold or they will not leave the paper.

Macaroni

Boil the Macaroni in plenty of Water 20 Minutes or tile tender, take a little cream, Butter, & Nyan, & Mace & a little grated cheese, do all these up in a pan, then put it into a Dish and set it before the fire to brown before doing this grate some more cheese upon it.

Green Gooseberry Cheese

Scald Gooseberries & rub them through a Sieve, to every quart produced, put half a pound of Sugar, boil an hour or till it sets.

Ripe Gooseberry Cheese

Rub ripe Gooseberries through a Sieve without first scalding, boil with the same proportion of Sugar as above — After it has boiled 35 minutes try if it will set.

Rice Cakes

Take the whites of seven Eggs & a half & beat them well nearly an hour with a Whisk, then beat the yolks of 15 Eggs half an hour, put to the yolks ten Ounces of loaf Sugar sifted fine, beat it well in, then add half a pound of Rice flour, a little Orange water ~~and~~ or Brandy & the rinds of two Lemons grated, then mix in the whites & beat all well together for a quarter of an hour - Bake in a quick Oven for half an hour in a Hoop.

Ingredients to mix with Butter when just down for Winter use ——

Half a pound of Salt Petre, half a pound Salt Prunella, Do: coarse brown Sugar, Do: Bay Salt. This is a larger quantity than required at one time. A table spoonful to five pounds of butter is sufficient to keep the butter ~~——~~ with a proper proportion of common salt, it is unnecessary to make the butter quite so salt as when this is omitted. ——

Cream Solid. Mrs C. Swanson

Take half a large lemon, squeeze the juice into your glass dish along with the grated rind. It is better to sweeten the lemon juice a little. Boil a pint of pretty good cream, ~~sweeten~~ with a few drops of Syrup of Sugar sweeten it with sifted sugar after boiling it 5 or 6 minutes pour it upon

the lemon juice. Let it stand to get quite cold, and before you send it to table put a few patches of sweetmeat upon it — See another receipt!

Batter Pudding old Margaret. Lytham

To 4 Eggs, add 4 spoonfuls of flour, mix them well together, & then pour over them a pint of good milk & stir all together & boil in a basin well greased a full hour. When the pudding is enough take it out of the water into a deep dish & pour some cold water over the cloth before you remove it. The pudding will turn out much better.

An excellent prescription for an Invalid —
Wm. Hollinshead

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2 Ounces of Gum Arabec, 2 Ounces of Isinglass, 2 Ounces of white sugar Candy dissolved in a bottle of white, or port wine. Put the whole ingredients into a Jar, and place the Jar in a pan of cold water & when it has boiled an hour strain it & pour it into jelly cups and take a small piece often.

To fry potatoes. Mrs Willock

Cut your Potatoes as if you were paring apples, as thin as they will hold together. Then put them into salt & water for about an hour, after which let them get quite dry. Then fry them in a large quantity of nice boiling dripping. When they are a nice light brown take them

& heap them up on a small dish. This
makes a pretty corner dish for second
course

To make Bread

Mix some Salt with about 2 Dozen of flour, & then add, 3 Quarts of milk & water, 1 Quart of the Quantity milk. Let it stand an hour and a half at least, for 2 Dozen of flour. Then mix all together into a light Dough, let it stand another hour, then put it into the tins & let it stand a quarter of an hour. The water milk and Barm must have the cold taken off in Summer, in Autumn rather warmer, and in winter almost as hot as you can bear your hand in it. Between a Gill & Pint of Barm to the quantity for 2 Dozen of Flour.

BRODART BOOKBINDING

RECEIPT FOR BREWING.

Let the Malt be ground four or five days before you Brew. Draw the Water into the Boiler the morning you get up to Brew, then light a brisk fire, getting it to boil as quickly as possible. Before you mash put into the Copper of boiling water two gallons of cold water; then mash the Malt and let it stand two hours, turn the tap at full speed and let it run all off; mash a second time with nearly boiling water, stir it well up and let it stand one hour, then run that off as before, and if you are short of liquor mash a third time as before. Put your Hops (5½ to 6lbs.) in the first liquor, boil it one hour and a quarter, and cool it down to 70° or 71° in soft weather, then put in your Barm and stir it every two or three hours, and tun it in about thirty-six hours. Before you tun add the following to your liquor—one lb. coarse brown Sugar, and one lb. of Flour; make the Flour very warm by the fire, and mix them well. Then mix them well with liquor quite smooth, and by degrees add a gallon to it, then put this gallon into the tub and stir it all very well together; now tun the liquor. But observe, in frosty weather you must put the Barm in at 72° or 73°, and in the heat of Summer a little below 70° if it can be got. When the liquor has boiled one hour and a quarter, rake the fire out of the boiler and quite extinguish it. Let the liquor settle for ten minutes and then draw it off to cool. This method will make eighty-four gallons to the load.

N.B. Take the ends out of the Barrels to clean them every Brew. Keep your vessels scrupulously clean.

brown Sugar, 1 lb Flour - make the
flour very warm by the fire, then mix
them well. Then mix them well with
liquor Quite smooth, & by degrees add
a Gallon to it. Then put this gallon
into the tub, & stir it all very well together;
now turn the liquor. But observe in
frosty weather, you must put the barm
in at 72 or 73, but in the heat of Summer
a little below 70 if it can be got.
When the liquor has boiled one hour & half
a Quarter, take the fire out of the boiler &
quite extinguish it. Let the liquor
settle for 10 minutes, & then draw it off to
for make 8½ gallons to the load.
N.B. Take the lids out of the barrels to
clean them every brew. Keep ye vessels
scrupulously clean -

N.B. always used Bradhurst's pale malt
& 6 pounds of Worcester hops for 84
Gallons of sound Table ale -
above Receipt be attended to in all its

Pale Malt & pale ale

instead of calfs feet.

, 3 glasses of white

nall quantity of

st steep in one

hour before

. The whites & shells

, a lemon and

ne, sweeten to

& white sugar,

oon in the jelly

Cloves

it well, put one of

, mix it well with

en it with a gill of

of good Veal gravy

and 2 oz of graled (Parmesan) Cheese and 2 Tea

spoonsful of Mustard Cayenne and Salt to taste-

RECEIP

Let the Malt be ground

Boiler the morning you get up

as possible. Before you mash

then mash the Malt and let it

off; mash a second time with

then run that off as before, an

your Hops (5½ to 6lbs.) in the

70° or 71° in soft weather, the

tun it in about thirty-six hou

coarse brown Sugar, and on

mix them well. Then mix th

to it, then put this gallon int

But observe, in frosty weatl

heat of Summer a little bel

hour and a quarter, rake the

settle for ten minutes and

gallons to the load.

Receipt for Brewing

Let the Malt be ground 4 or 5 days before you brew. Draw the water into the boiler the morning you get up to brew, then light a brisk fire getting it to boil as quickly as possible. Before you mash, put into the copper 2 gallons boiling water 2 gallons of cold water; then mash the malt & let it stand 2 hours; then turn the tap at full speed & let it run all off; then mash a second time with nearly boiling water, stir it well up & let it stand one hour; then run that off as before, & if you are short of liquor, mash a third time as before. Put yr hops in the first liquor, boil it one hour & a quarter, cool it down to 70 or 71 in soft weather, then put in yr barm & stir it every 2 or 3 hours, then it in about 36 hours. Before you turn add the following to yr liquor. - 1 lb Coarse

N.B. Take the ends out of the Barrels to clean them every Brew. Keep your vessels scrupulously clean.

Jelly made with Gelatine instead of Calfs feet.

1 lb of Gelatine, 3 Gills of water, 3 Glasses of white wine, 1 of Cowslip, and a small quantity of Brandy. The Gelatine must steep in one Gill of the water half an hour before it is put into the Pan. The whites & Shells of 3 Eggs beaten to a froth, a lemon and a half with the rind of one, sweeten to your taste with brown & white Sugar, boil a stick of Cinnamon in the Jelly

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Macaroni Recd Jnr Clowes

Boil 2 oz till tender, drain it well, put one oz of Butter into a stew Pan, mix it well with 2 spoonsful of flour, moisten it with a gill of good cream and 4 spoonsful of good Veal gravy add 2 oz of grated (Parmesan) Cheese and 2 Tea spoonsful of Mustard Cayenne and Salt to taste-

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Bread the best receipt

Half a pound of Baum to a dozen of flour. Put it in sponge the night before, or first thing in the morning. Knead it up & put it into the tins immediately, without letting it rise in the Mug. Knead it very day which will prevent holes. Put the tins about half full, and when the Dough has risen to the top put the bread into the Oven. The large tins will take an hour ~~[illegible]~~ & three quaters. The small ones an hour. Mix the salt with the flour & do not let it touch the Baum.

Cheese Cakes

Take half a pound of Butter work it to a cream, half a pound of loaf sugar pounded, the yolks of 6 Eggs, the whites of two well beaten. mix them all together very well, then grate the rinds of 3 Lemons and the juice of two beat them all well together. Half an hour will bake them, grate in a little biscuit add a little cream if you please.

Excellent Brown Soup. Mrs Milne.

Take some Scraggs of Mutton, Veal, & Beef, bruise them small, boil them 4 or 5 hours with a little Salt, Herbs and Mace, drain them through a Sieve. Let all stand till cold, take off the Fat, then boil all up again for an hour & a half, add to it a little Carrot, Celery, and Onyan. ℔ 1/4 lb of very nice Cheese is then improvement grated into a small quantity of the broth returned into the Pan

Supping Custards

3 Gills of cream, 6 Yalks of Eggs & 4 Whites, a little Brandy and Cinnamon, sweeten to taste. When cold put in the Brandy. The Custard must not boil therefore it is better to make it in a jug which must be placed in hot water.

Paste. Take an equal quantity of Beef Suet and butter, crush the Suet very well. Do not use the hand at all. Beat the paste out to the thickness required. Use so much water as to make the Paste very moist if you wish it to be particularly white. When it has been open the oven door and cover the dish with a paper moistened with a little Butter or sweet oil.

Cream Cheese. Mrs Milne.

When the cream is ready for churning take 4 Skimming dishes full of the Top into a clean cloth which is laid in a basin, & tied up close, and hung up that the Whey may drain off, when it has hung a day or two take it out and put it into a clean wet cloth which must be put altogether into a Cheese Press, and a small weight must be put upon it at first & kept so a day, then salt it a little on both sides and put a larger weight upon it.

Apple Pudding.

Take half a Thanchet & 6 Apples, grate them 5 Eggs and a quarter of a pound of clarified butter, a little Cinnamon & Lemon Peel grated, sweeten to your taste. Two Spoonfuls of wine, or one of Brandy. The whole mixed well together & baked half an hour.

A Pint of green Gooseberries scalded & put through a Sieve may be used as a substitute for the Apples.

A Lotion for Neuralgia & Rheumatism

Pound equal quantities of Sulphur & Camphor & put them in a bag of thin old Linen, run a Thread through the middle to keep the Camphor &c in its proper place. Apply it to the part affected it generally relieves the pain in a very short time.

Mrs Hood Euston Hall.

Do for Sportsmen troubled with Rheumatism from being frequently wet about the Shoulders & Knees.

Half an Ounce of Milk of Sulphur
Do Do Cream of Tartar
Quarter an Ounce of Rhubarb
Do Do Gum Guiacum
1 Tea Spoonful of Ginger & a small Nutmeg
Half a Pound of Honey.

Mix well & take a Tea Spoonful Night & Morning -

This is said to be an most excellent Receipt

See Notitia Venatica - page 103 -
a Treatise on Foxhunting &c
by N. F. Vyner Esq - Some time Master of the North Warwickshire & the Holderness Hounds

Peas Soup

Take 3 pints of split Peas, boil them in 3 quarts of water till soft, then mash them well, a few some bones, scrags ends of veal, Mutton, beef &c. Put in celery, onion, parsely, lettuce, beet &c. Let it all stew together then run it through a sieve and skim off all the fat and put it in the Peas with a little Cayan & Salt, if not thick enough rub in a little flour &c. ———

Dago Vinegar, or Fish Sauce

To a pint of Vinegar put an ounce of Cayenne pepper. Four Cloves of Garlick. One table spoon-ful of Indian Soy. Two table spoonfuls of Walnut Catsup. Put these together into a quart bottle, let it stand three or four days well shaken each day, then add another pint of Vinegar & cork the bottle close ———

Damson Cheese. Mrs Fanington

Take your Damsons when they are full ripe, put them into a pot with a quarter of a pound of loaf Sugar to a quart of fruit. Bake them in a moderate Oven till they are soft, then rub them through a hair sieve, to every pound of pulp put half a pound of loaf Sugar, then boil it an hour and a half on a slow fire stiring it all the time. Pour it into potting pots and tie brandy papers over them and in a month or two it will cut bright & clear. 8 Quarts of Damsons for 6 cheese is generally enough ——

White Sauce. Mrs Philme.

Take a little Veal, the livers, necks &c of Fowls, a little Mace, & whole black pepper, let all boil till the Veal is tender, then pour off the Gravy & let it stand to cool & settle, then skim off all the Fat & add cream, flour & butter rubbed well together. If you like you can add Mushrooms

and a little of the pickle, but you must not allow the Sauce to boil after they are put in. A little wine is also an improvement. ——

Common white Sauce, without Gravy

Melt the Butter with Milk instead of water thicken with a little flour & Butter & some good cream, when sufficiently thick add some Mushroom Ketchup to your Taste, & before you serve it add a little lemon juice if approved of & boil a little Lemon Peel in the Sauce. Do not let the Sauce boil after the lemon juice is put in.

To make Minced Pies

Take 3 lbs of Apples cut very small, 3/4 lbs of Suet shred very fine, ~~put to them~~ 2 1/2 lbs of Currants, 1 lb of Raisins stoned and cut small, 1 Ounce of Cinnamon, a quarter of an Ounce of Mace One Pound
1/4 ~~Ounces~~ of Sugar, the rinds of 5 Lemons cut small & a little Salt, and a Tea Spoonful of Pepper Add ~~about~~ a small tea cup full of lean scraped beef, it needs not be boiled. All the above Ingredients to be ~~The above~~ minced up with a pint of white wine & a little Brandy.

Carrot Soup

Take 6 large Carrots, & 2 Onions shred, put them into a stew pan with 3 Ounces of butter, let them stew 4 hours then rub them through a fine sieve and put them into 2 Quarts of strong broth, Veal, Mutton, or Beef, thicken with a little flour minced in a Tea cup full of cream, if the cream is not thick enough

Season with Cayenne Pepper & Salt. Half a pound of lean Ham may be added to the Fish. ———————

Tea Cakes Mrs Hughes. Mon? N. Thines book

Take 4½ lbs of flour & ½ lb of butter rubbed well into the flour between the hands. To this quantity of flour add a small tea cup full of barm if it be good & fresh, if not add rather more & a tea cup full of Milk, if you use new Milk ¼ lb of butter will be sufficiently rich. Leave it covered in a sponge till it rises, & then make it up with a little Milk as you would bread. Make it in cakes, & put it on your tins to rise a little. Have your Oven a moderate heat & bake 20 Minutes.

Seed Field Buns. Mrs Hughes

Rub half a pound of Butter into half a pound of flour. Half a pound of loaf sugar pounded. Half a pound of Currants. A tea spoon full of Carbonate of Soda if you like. It will do without. Season with Caraway seeds,

Cinnamon, bitter Almonds & Lemon rind.
Mix all together with four Eggs & a little Brandy
or white wine. Drop it with two Knives on a
tin to bake. These Buns with require
baking quite ten Minutes.

Sweet Crackuels. Mrs Hughes.

Rub 2 Ounces of Butter into a pound of flour. Then add half a pound, of pounded loaf Sugar. Season with caraway Seeds and Cinnamon. Mix it to a stiff Paste with rose Water, spring water, and white wine, roll it out thin with Sugar

Groat Gruel

Half a pint of Groats will make two quarts of Gruel, & after being strained off, the Groats may be boiled again & will make another quart. The Sauce pan should be particularly clean. The first gruel will take about three quarters of an hour to boil, & the second rather longer, but it be well stirred to prevent its burning to the bottom of the pan. When strained off let it be set by in a cool place in a clean vessel. Gruel should be made fresh every other day in cold weather, & every day when the weather is warm.

Poultice

When there is any Inflammation the best Poultice that can be made is of bread & water, they should either be boiled together or boiling water poured over the bread just as much as the bread will suck up then wound up close, till it is cool enough to apply. Bread & Milk Poultice may be made in the same manner. It is sometimes preferred when there is not much inflammation, but a slow gathering of matter which requires to be drawn to a head. A bit of fresh Lard or a tea spoon full of Olive Oil may be added to it.

Orange or Lemon Drink

Squeeze the juice of 4 Oranges or Lemons, since the Pulps & Rinds in half a pint of boiling water; simmer another half pint of Water with eight or ten lumps of Sugar till thoroughly dissolved & mixed. When all are cold mix them well together & strain through

Muslin or Flannel.

Simple, Alterative. Miss Tomlin

1 Ⅱ Epsom Salts dissolved in a gill of Water, with a little Ginger (What is about a Tea spoonful of Epsom of Ginger). Take of this Mixture 1, 2, or 3 Table spoonsful every morning, or occasionally in a small Tumbler of Tepid water.

Barley Gruel

Wash four ounces of Pearl Barley, boil it in two Quarts of Water with a stick of Cinnamon till it is reduced to one quart, strain & then return it into the Saucepan, with a pint of Port Wine & some loaf sugar, & stir it over the fire two or three minutes. This is a good method of administering Port Wine when it is ordered, for supporting strength under alarming & exhausting disorders. It may be warmed as wanted.

Arrow Root.

Arrow Root may be made with milk, or with wine & water: a large dessert spoonful makes half a pint. It must be rubbed quite smooth with a very small quantity of milk or water at first, gradually increased to about two tablespoonfuls, & then stirred into the remainder while boiling: when it boils up a minute or two will do it. If made with milk it may be flavored with Cinnamon, or Nutmeg, & sweetened with fine

moist, or loaf Sugar, according to the taste
of the bowels. If Arrow root is made with Wine a
glass of white wine, or a spoonful of Brandy
is the quantity for half a pint. Boil up
Sugar, Water, wine, & Nutmeg as directed
for Panada, & stir in the arrow root
moistened with a small quantity of cold
water. ———

Sago,

The berries should be soaked an hour in cold water, then pour that off & add to a large table spoon full of Sago, a quart of water: let it simmer gently a long time till the Berries are quite tender, and it has become thick; if wine is to be added, put the lip water, when it has boiled away to a pint, add two glasses of white wine, & a little lemon Peel, or Nutmeg & Sugar. Boil all up together ——.

Beef Tea

Cut a pound of fleshy Beef in thin slices. Simmer with a quart of water twenty minutes after it has once boiled & been well skimmed.

Broth

A pound of lean meat will make about a quart of Broth, not more. If two or three kinds of Meat are used the Broth is more nourishing & better flavoured. The proportion of water will be three pints to each pound of meat to be boiled till reduced to a quart or rather less. The meat will then be

good for eating, & the broth fit to strain off;
an Onion if approved gives a pleasant flavour,
& is never improper. ———

Sauce for Chops Steaks &c. & Cutlets.

Take your Chops out of the frying pan;
for a pound of meat keep a table spoonful
of the Fat in the pan, or put in about an ounce
of butter, put to it as much flour as will
make it a paste, rub it well together over
the fire till they are properly browned, not
very much, then add as much boiling
water as will reduce it to the thickness of
good cream, & a table Spoon ful of Mush-
room Catchup, or Walnut Catchup, let it
boil together a few minutes and pour it
through a Sieve to the Steaks &c. To the above
is sometimes added a sliced Onion, with a
table spoonful of Port wine ——————

Short Sauce for Venison or Hare.

Put some currant jelly into a stew pan,
when it is melted, pour it into a Sauce boat,
Wine Sauce may be made by taking half a
gill of port wine, & the same quantity of plain

mutton gravy & a Table spoonful of currant
Jelly, let it just boil up and send it to
table in a Sauce Boat. _____

Curry or Mullaga Tawny Soup –

Cut four pounds of a heart of Veal into pieces, about two Inches by one, put the trimmings into a stew pan with two quarts of water, with twelve corns of black pepper, & the same of allspice, when it boils, skim it clean, & let it boil an hour and a half, then strain it off; while it is boiling, fry of a nice brown in Butter the bits of Veal and the four onions; when they are done put the both to them, put it on the fire; when it boils skim it clean. Let it simmer half an hour, then mix two spoonfuls of curry and the same of flour, with a little cold water & a tea spoonful of salt, add these to the Soup & simmer it gently till the Veal is quite tender and the Soup is ready. Or if you like it better Bone a couple of Fowls or Rabbits, & stew them in the manner directed above for the Veal and you may put in a minced Eschalot, & some Mace, & Ginger, instead of black pepper & All-spice –

Thickening for Sauces.

Half an Ounce of Butter & a Table spoonful of flour, are about the proportion for a pint of Sauce to make it as thick as cream.

To boil Rice.

Take half a pound of Rice well washed, boil two quarts of water, put in the Rice and make it boil twelve minutes if indian rice, and fourteen if any other Rice. One minute before you take it up throw in a table spoonful of Salt – pour through a colander & drain all the water – then lay a napkin in a pan and shoot the Rice lightly on it out of the Colander. Turn up the corner of the Napkin softly over the rice which will draw the moisture out of it and then shake it lightly out of the cloth into the dish. Through all this process it must not be spooned or handled.

General remarks on Puddings

When Puddings are boiled in a cloth it should be just dipped in a basin of cold water, before you untie the pudding cloth, as that will prevent its sticking, but when boiled in a mould, if it is well buttered they will turn out without. Custard or bread Puddings require to stand five minutes before they are turned out. They should always be boiled in a mould or cups. If you make Puff Paste or bakes, be careful to dry your flour at the fire first. If it be damp it will make them heavy. ——

Paste.

In using Butter for Puff Paste you should take the greatest care to previously work it well on the Paste board or slab, to get out all the water and Buttermilk which ony often remains in it. When you have worked

it well with a clean Knife, dab it over with a soft cloth & it is then ready to lay on your Paste; do not make your paste over stiff before you put in your Butter——

Cabinet Pudding

Butter a half Melon mould or quart basin, & stick all round with fine Raisins stoned, and fill up with a pint of good Milk boiled half a lemon peel, a little Cinnamon and a bay leaf, boil gently for ten minutes, sweeten with loaf Sugar, break the yolks of five and the whites of three Eggs, into a basin, beat them well & add the Milk, beat all well together and strain through a fine hair sieve - have some bread and butter cut very thin; lay a layer of it and then a layer of Currants & so on till the mould is nearly full then pour the Custard over it & steam it an hour and a half.

Timbale de Maccaroni. or Maccaroni Pudding

Simmer half a pound of Maccaroni in plenty of water, & a table spoonful of salt till it is tender; but take care not to have it too

soft; though tender it should be firm, and the form entirely preserved, and no part beginning to melt, this caution will serve for all Maccaroni. Strain the water from it — beat up five yolks and the whites of two Eggs — Take half a pint of the best cream, and the breast of a Fowl and some thin slices of Ham. Mince the Fowl with the Ham, add them with from two to three table spoonsful of finely grated parmesan cheese, & season with pepper & salt. Mix all these with the Maccaroni and put into a pudding mold well buttered, and then let it steam in a stew pan of boiling water for about an hour and serve quite hot with rich gravy as in Omelette.

Black Currant Rob.

Stew your Currants in the Oven like they are soft, then pulp them through a tin Colander, it will answer as well as a Sieve for Black Currants. To every pound Pulp three quarters of a pound of Sugar. Let it boil five minutes after it begins to boil.

Currant Wine. Miss Hawkinson. Leek.

To every Gallon of Water take a Gallon of Currants, or more if the Currants be plentiful upon the stalks) Bruise the Currants well with the hands, then put them into the water which does not require boiling, stir them well together, & bruise all the fruit you see whole. Strain all through a hair Sieve, and squeeze them very dry lest you should leave some whole. Then put it into the Cask and to every Gallon of Liquor put three lbs and a half of Sugar. Let the Cask stand open a week stirring very day. When it is stopped up add a bottle of Brandy, and half an Ounce of Isinglass,

to 10, or 11, Gallons, & 4 lbs of Raisins. It must not be bottled for five or six Months. Let the wine stand in the tub for a few days before you put it into the Barrel. Mrs Phillips's Housekeeper does not separate the Currants from the water for three or four days.

Lime all. Mrs Thirlwall Bd. Square

Take 6 Eggs & beat them till they leave the forks quite clear. A pint of Vinegar & half a pint of Turpentine. Mix the Turpentine first with the Eggs by little & little, and then the Vinegar. This will make a quart & will keep a year or more in a stone bottle

Corn Plaister.

Verdigris
Venice Turpentine
Bees' Wax

} 1 oz or ½ of each well mixed together to make an Ointment — Spread on leather and apply the Plaister to the Corn — It may enable you to remove the Corn in 4 or 5 days, but if not completely so, repeat the Plaister

Johnsons Salve. A valuable Ointment

Let 12 Ounces of Honey stand by the Fire in a pint Jar until quite warm. Cut into pieces 4 Oz: of Bees wax & 6 Oz: of Diacholon Gum. Put these ingredients into an iron pan with half a pint of sweet Oil. Let them simmer over the fire until quite dissolved, but do not allow them to boil & keep stirring them continually. Mix them slowly with the Honey & stir all together till cool. The Plaister must be renewed every 24 hours. If applied soon to a swelling it will reduce it, if matter is formed it will bring it forwards, break and heal it if the skin be not very hard. If this be the case apply a white Bread Poultice made with honey instead of Oil when the swelling seems ready to burst which will answer instead of lancing. Apply lint with Salve to keep the wound open & put on a large Plaister over it. If used for a scald or burn put Oil on the Plaister with a Feather & reheat it often.

If for a Sprain, rub the part affected with warm Oil and repeat the rubbing two or three times a day, and apply the Plaister warm. If any bad Flesh appear in an old Sore, burn Allum upon a hot Heater till it has done boiling. Powder it fine and with a bit of wet lint apply the Allum to the Sore under the Plaister.

This Salve is recommended to heal after blistering & is deemed a specific for all Boils, Chilblains, Gatherings, Burns, Scalds, Tumours, Humours, &c &c. ———

Recipe for the Gravel

Dissolve 3 Drachms of prepared Nitre in a quart of cold water, and take half of this quantity in the course of the day. Continue it for a few days, and the complaint will be removed. It may be taken at any hour but is best often a meal.

Rhubarb Vinegar. Miss Davenport.

Take any quantity of Rhubarb chip and cut it into pieces, pour as much water upon it as will entirely cover it both Skins and Pulp. Let it stand a week or ten days or more if convenient, then to every Gallon of Liquor add two thirds as much Sugar as you use for Sugar Vinegar. Fill up the Cask with water and Sugar in the same proportion. Put a toast covered with Yeast &c as you do with Sugar Vinegar. Let it stand till ~~cooler~~.

Elderberry Wine

Take two pounds and a half of Sugar, to one Gallon of Water boil it half an hour, when it is cold put in a quart of Elder Liquor and a little Ale Barm not bitter, let it work a day, then put to every Gallon half a pound of Raisins. Let it work three or four days, then turn it, and let it stand & work out of the barrel as long as it likes.

Lemon Pudding

To seven Eggs put the Rinds of Three Lemons also the Juice, two Ounces of old Savoy biscuits grated, and a very small tea cup full of Cream. Six Ounces of clarified butter, sweeten to your taste, then beat up all together. The Butter must be clarified. Half an hour will take it.

Biscuits

Two Ounces of Butter, to one pound of flour, mix them up with water and roll them out.

Custard Pudding

Take a pint of Cream boil it and let it go cold, pour it upon Sugar to your taste, beat five Eggs not too much, then mix them all together, and boil it half an hour.

To make a Stock Suckle

Take a Calfs Throat with the leather upon it, boil it three quarters of an hour, let it stand until cold, then cut off the meat in slices; stew the meat in part of the liquor you boiled it in, and add to it one pint of Strong Beer or Ale, half a Lemon, a little Cayenne pepper Salt and mace: stew them all together a quarter of an hour, then take it out and put it into your Tureen, and either put it into the Oven to brown, or brown it with a Salamander Take the yolks of 6 or 8 Eggs boiled hard, lay them in whole with a few forcemeat-balls, slices of Lemon &c Before you send it to Table add a little more Wine.

To make Gooseberry Vinegar

Take the ripest Gooseberries you can get, crush them well in a Tub. To every peck of gooseberries put two gallons of water, mix them well, and let them work for three weeks, stirring them three or four times a day, then strain the liquor through a hair sieve, and put to every gallon a pound and half of common Brown Sugar; let it work 3 or 4 days in the same Tub then wash, and then barrel it, put in one or two ounces of Isinglass and let it stand 12 Months bottle it for use. This far exceeds White wine Vinegar.

To pot Beef

Take four pounds of Beef and put it into the oven for one hour and half, when you take it out take from it all the Skins and fat, chop it very fine, Season it with Spice, Cayenne pepper, and Salt put in all the gravy which comes from it, press it very hard into the potting pot and cover it with Clarified butter

Raspberry Cakes

Take a quantity of Raspberries bruise them with a Spoon and drain off the Syrup after boiling the Syrup for 20 minutes put in an equal weight of finely powdered Sugar the mixture must not be allowed to boil after the Sugar is put in or the Cakes will not harden pour it upon dishes and set it in a very dry place when the Raspberries begin to harden

at the top cut them out with a broad pointed knife and turn them upon clean dishes They must be turned frequently until they

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Arrow Root Pudding (Soufle). Mrs J. Whitham

Four Oz. of Arrow Root to three quarters of a pint of Milk, & 1 Oz of Butter mixed in with it, to be boiled over a quick fire till thick stirring it all the time two Oz of loaf Sugar, six bitter almonds, four Eggs, the Yolks & the whites beat separately, Mix the Sugar, Almonds, 4 Yolks of Eggs with the Milk &c. and lastly add the Whites of Eggs beaten to a froth. Twenty minutes or half an hour will bake it. ———

To preserve Orange Chips

Take 5 Seville Oranges, cut them into halves and scoop out all the pulp, put them until they are sufficiently tender to allow a needle to pass easily through them, change the water 2 or 3 times during the boiling, to prevent their being too bitter, the water must be boiling hot when you change it; When the Oranges are cold, cut them into very thin Chips. Take a pint of the water in which they have been boiled, all the juice, and two pounds of loaf sugar boil them to a strong syrup, then put in the chips and boil them until clear.

Orange Brandy. Mrs Andrew

1 Dozen Seville Oranges to 1 Gallon of best pale Brandy, after remaining a Month in the Jar, Take the Oranges

out of the Brandy, & add 1 & 1/2 lb of best loaf Sugar cut in Pieces, & when dissolved, bottle the Liquer.

N. B. The Oranges must not be cut or squeezed. The Jar Lid must be quite closely covered over with a Bladder to exclude the air.

Orange Marmalade. Mrs Richardson

To 12 Sweet Oranges, put 12 Seville Oranges & one Lemon. Cut them just into Quarters, take out all the Pulp, put it into a Basin & take out all the skins & Pippins. Put the Peels into a little Salt & Water & leave them to soak in it all the night. Then boil them in plenty of spring water till they are tender, cut them in extremely thin Slices & add them to the Pulp. To every pound of the Marmalade put 1 & 1/2 a half pound of Sugar & boil them gently together for 20 minutes or half an hour simmer a few minutes longer. Soft Sugar Candy Sugar is the proper Sugar for it.

To make Pig-Sauce

When the Pig is sufficiently roasted, receive the gravy which runs from it in cutting up for the Table into a clean cup, & add to it the brains of the Pig, a little dried Sage, and clear veal gravy according to the quantity of Sauce you wish to have, as much white wine as your taste directs, a Spoonful of rich cream, and a very small quantity of flour and butter rubbed, to unite the whole Stir them over the fire until they are Smooth and hot.

Orange Marmalade

Seville Oranges being obtained, weigh them and mark & grate their
skiftly — to every 3 lbs of Fruit allow about 5 lbs of Sugar — Put
the Oranges into a preserving Pan and cover them well with cold
Water — boil them until a Straw will pierce them, adding to the
Water as it boils away — Take them out as they become soft, cut them
in four and take out the white from the Centre and also the Seeds. —
Then cut them, Pulp & Rind, into small or large Strips — Break the
Sugar small and to each pound allow Quarter of a Pint of Water — stir
it until the Sugar has dispolved — take it off the Fire & pour in
a Quarter of a Pint of cold Water which will throw up the Refuse,
scum it off — boil it again and if more scum rise, remove it —
Add the Fruit now, and boil it about 20 Minutes or till you think
it done enough — longer boiling may harden the Rind too much

Lemon Cheese

To 3 gills of Cream just the rind of one Lemon grated, and the juice of two, half a Table-spoonful of white wine and Sweeten to your taste; just the Sugar to the cream first, then the lemon and wine whisk it up immediately until it is Stiff enough to bear a teaSpoon, or the cream will break; then just it into a Sieve, lined with a bit of gauze and let it Stand 24 hours that the Whey may drain off. To make a handsome Lemon Cheese 5 gills of cream will be required

To make common Cakes

One pound of flour, one pound of sugar five Eggs leaving out two of the whites, mix mix the sugar and Eggs up first, then mix the flour well with them, and bake them upon a Tin in a moderate oven.

To make Apple Snow

Take 6 Apples roasted, rub the pulp through a Cullender, add the whites of 3 Eggs, and sugar to your taste, Whisk it up in a wooden bowl until it is white as Snow, and keep it up high in the dish.

For a Stuffed Round of Beef

Take some chopped parsley & suet with a little Cayenne and Salt

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To make a Transparent Pudding

Take the yolks of 8 Eggs and the whites of 2
3/4 of a pound of Loaf Sugar powdered, and
the same quantity of butter clarified,
mix all well together, Put a paste round
the edge of the Pudding-dish, and a
little preserved Orange, or Lemon at the
bottom. It will take in a very short time

To make a common Cake

Take 4 pounds of flour half a pound of
butter a quart of new Milk and a little
Yeast beat them well together, then just
in half a pound of loaf Sugar and two
pounds of Currants

When Eggs and Butter are used it is always
necessary to just the flour in last

To Jug Beef

Cut your Beef in slices, and just it into a clean deep pot, add to it a gill of Vinegar and the same quantity of water, a little Cayenne pepper and Salt, stick 6 or 8 Cloves into a large Onion and just all together into the Oven for three hours: Ten minutes before you take it out, just to it a little flour and Butter, and Stir it well then set it in the Oven by again until the Butter is entirely melted.

To make Currant Jelly

Put a pound and half of Clean pepper Sugar to a Quart of Juice, when strained, the Scum is not to be taken off until it has boiled half an hour, then try if it Jellies. It generally Requires three quarters of an hour.

N.B. A Pint of Juice to a pound of Sugar is the proper quantity, 25 Minutes or half an hour long enough to boil.

Currant Jelly without boiling. P. Courtnay Esqr.

Strain juice from Currants & make it hot.
Bruise fine loaf Sugar and make it very hot either in the Oven or before the fire. Then stir it into the hot juice till it is all melted then put it into Pots.
It will jelly the same as when boiled.
1 lb of Sugar to a pint of juice wine measure. Sugar is to be put into juice, not juice into Sugar. One person should pour the Sugar in, while another stirs it into the juice.
18 or 20 lbs of Currants is quite enough for Prestwich Wood. See a receipt from Mrs Wilson Lancaster.

N. B. The jelly will keep better if it is boiled five minutes and the color will not be injured, if you wish it a light color use a few white Currants also.
Two Quarts of jelly is now enough for Prestwich Wood —

To make Orange Jelly

Dissolve one ounce and half of Isinglass, in a Gill of Water, the Juice of one Lemon, and the juice of two, or three Oranges as will yield a pint of juice, half a pound of loaf Sugar; when the Isinglass is dissolved, Strain it upon the juice then put in the Sugar, and Lemon-peel, give the whole a Scald, but do not let it boil; before you put it into the Mould Strain it, and take out the Lemon-peel, you may. if you like, take out the peel before you Scald it. about 18 Oranges will yield a pint of juice: a Smaller number of Oranges will answer if you use a little more Water. N. B. One ounce of Isinglass is enough

Orange Marmalade The best receipt Mrs Richardson Manchester.

To 12 sweet Oranges put 12 Seville Oranges & 1 Lemon. Cut your fruit into quarters. Take out the Pulp, put it into a Bason & take out all the Skins & Peels. Put the Peels into a little Salted water & leave them to soak in it all the night. Then boil them in a good quantity of spring water till they are tender, cut them in extremely thin slices & add them to the Pulps. To every pound of the Marmalade put a pound & a half of Sugar & boil them together gently for twenty minutes, if not clear simmer 5 or ten minutes longer. March is the best Month for making Marmalade

To preserve Cucumbers & Melons

Put large and Streate Cucumbers into Strong salt and water in a Stone mouthed vessel, with a Cabbage leaf over them, let them Stand in a warm place until they become yellow, then take them out and cut the large ones into quarters or Rings and take out all the Seeds & pulp, Wash them, and put them over the fire with a Cabbage Leaf over them, & a little salt in the water to green them, Cover the pan close, but take care they do not boil, if they do not become green change the water, which will improve the Colour if you do So they must be put into a pot whilst the pan is Scoured, and the water made hot, cover them as before.

when you think them a good green, let them
remain in the water like cold; then just
them into Spring water for two days, changing
the water twice each day, to take the saltness
from them, after this take them out and
wipe them dry. Make a Syrup of fine loaf
Sugar, boil in Several pieces of Race Ginger
when cold put in your Cucumbers & Boil
the Syrup once in two or three days, for a fort
night or as you See occasion. The greatest dan-
ger of their Spoiling is at first. When you
make the Syrup put better than half a pint
of Spring water to a pound of Sugar, boil &
Skim it well before you put in the Cucumbers
keep the Ginger in them.

To preserve Currants

Strip your Currants, and to every pound, put half a pound of loaf Sugar pounded, let them boil, and put them into a gallon of any Sort to cool. Afterwards put them into Pint bottles, with a little Mutton Suet at the top; Tie them down with a bladder instead of Corking them. They make very good Tarts. See a better receipt 534

To make Rhenish Cream Mrs Parke

3 Yolks of Eggs well beaten put to a Pound of very hot dissolved Jelly and Stirred until cool.

For a pound Cake Mrs Parke

Nine Eggs to a pound of every thing The flour to be put in last. For the little thin Cakes dash the scrapings of the Pan on paper

Wm Hutchinson — for Exhaustion

Rectified Spirits of Camphor 3 or 4 Drops on a lump of Sugar every Two hours if necessary —

In Cholera or any disposition to that Malady — Boil a quantity of Rice in water for a short time. Then pour off that water, & add fresh, when it has boiled some time, strain it & add to the water a small quantity of Brandy, & a few drops of Laudanum You may omit the ~~Brandy~~ & Laudanum if not necessary.

Dr Smith

The third of a good sized Nutmeg grated, boiling water poured on it & drunk to sooth nervous feelings from pain,

Wm Douglas Fox

Derby

To make white Catsup

Take 40 large Cucumbers, and 10 Onions, peel and slice them into a large Dish, put some Salt to them, Crush them, and let them stand 36 hours, Strain them and to every Quart of liquor put one Quart of white wine not sweet, some Mace, Nutmeg, and whole Pepper, boil and Strain it, and to every 2 Quts of liquor put 3/4 lb of Anchovies, and a large stick of Horse Radish: boil them a little while then Strain it, and when cold put in three quarters of an ounce of Mace, Cloves, whole Jamaica and Nutmegs Bottle it with the Spices 1/4 of an ounce of Mace is sufficient.

To make little light Puddings

One Egg & one very large Table Spoonful of flour mixed well together, pour over them half a pint of boiling Milk, a small bit of butter, a little salt and Sugar. Put them into Cups, and bake them quarter of an hour, or twenty minutes, then turn them into your Dish & pour Wine Sauce over them

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Potatoe Pudding

~~Boil half~~ ~~of a Pound of Potatoes~~ ~~when~~
~~Boil some Potatoes & rub them~~, through a fine Sieve, and ~~to them~~ Six ounces of butter clarified, 4 Eggs well beaten, the Juice and Rinds of 2 Lemons, 7 oz of Pounded Sugar and a little Brandy. Put paste round the edge of the Dish. ~~Three Quarters of an hour~~ bake this Size of Pudding for three Quarters of an Hour

Hashed Mutton

Take part of a Leg or Shoulder of cold Mutton cut it in Slices, then take a little pickled Walnut or Cucumber, chop them small, a little Onion or Shalot, cut small some gravy a lump of butter and flour Rubbed, a little water and Walnut pickle Salt Cayenne pepper and Mushroom Catsup. Do not boil it up until the time it is wanted as the butter will oil immediately.

Salad Mixture

The yolk of one Egg boiled very hard a little Cayenne pepper, and Salt mixed of Mustard not quite a Tea Spoonful, half a Tea cup full of Vinegar and half a Tea cup full of cream

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To make Currant Jelly

Mrs Courtney

Put your Currants into the Oven in a Jar the Jar in a Stewp of water to prevent burning let them be done till quite soft Wash a Towel in hot water to take away the Beards of Soap and tie them in it hang it up so that the liquor will drain from the fruit Have ready for every pint of liquor one pound of loaf Sugar powdered and made very hot the liquor must be boiled for a few minutes then taken off the fire poured into a large Jug and the hot Sugar stirred into it One person should just put in the Sugar while another stirs it into the Juice If whilst the liquor is boiling any Scum should rise it must be taken off

Attorney

Mrs Mitner
Post Receipt

Dissolve 2 ounces of Isinglass in a pint of new milk, put to it 4 gills of Cream, a few bitter almonds, sweeten it to your taste; you must strain it before you put the Cream to it & after you have boiled it a few minutes, you must strain it again, Stir it until really cold, and then add to it a little Brandy, and lemon-peel take out the peel before you put it into the Moulds. To 3 gills of Cream and one of Milk an ounce of Isinglass is sufficient in Winter and 1/2 oz in Summer

A pretty corner dish for a Dinner

Take out the inside of a Sirloin of Beef salt it a little and just it in a pot with a Tea cup full of Wine and a little Vinegar let it lie in salt a day or not more than two days take it out of the Brine and wash it well make a force meat and roll it up as you would a Breast of Veal let it be baked very brown in the Oven. Put brown gravy in the dish.

To Pickle Hams

Lay your Hams in common Salt one week then take two pounds of coarse brown Sugar three pounds of Bay Salt and 4 ounces of Salt-petre put these into 4 gallons of Spring water boil and when cold Skim it well Let your Hams lie three weeks in this Pickle. Dry them in Brown paper bags If the pickle be not sufficient to cover the Hams they must be turned every day The Pickle re-boiled will do 2 more Hams or Some Tongues

12 Gallons of Water
6 lbs of Brown Sugar
9 lbs of Bay Salt
12 ounces of Salt petre

This Quantity of Pickle is Sufficient for a large Pig The Hams do not require Pickling more than ten minutes each

Fish Pudding

Take fish of one, two, or three kinds with Shrimps Oysters & Season with Cayenne pepper and Salt, grate bread, and mix all together, and for a good Sized Pudding add a Tea cup full of oiled butter. Bake in the Oven 20 minutes, or half an hour. Turn the Pudding out of the dish before it is sent to Table, and use such Sauce as you like best.

Fish Sauce excellent. Mrs Wilson Lancaster

Half a pint of cream, two Table spoonsful of Mushroom Catsup, one table spoonful Ounce of Anchovy, a little Cayenne Pepper, & an ounce of Butter rolled in flour. Boil five minutes

Mrs Sergeants Stockborough Pudding

¼ lb of Bread grated ¼ lb Apples grated 6 ounces of Currants, 3 ounces of Butter, 4 Eggs, a Tea cup full of Cream, a little Nutmeg and a ¼ lb of Sugar. a Table spoonful of Brandy is an improvement. The Butter must be rubbed in as for Paste; And the Currants just in last.

Lambs Head and Appurtenance

Boil the Liver Lights and Head together in a small quantity of water, which must be used for Gravy, about half an hour, Mince the Liver and Lights, and thicken the gravy with a little flour and butter Season with Pepper and Salt: If you have any good gravy add a little to it.

To Knit a Brioche Cushion

Any number of coloured Wools and two needles

No 12

Cast on 60 Stitches, bring the wool forward, ~~slip a Stitch~~, ~~by~~ this means you increase by a loop Stitch ~~Bring the wool forward~~, slip a Stitch, knit one, Repeat these Stitches to the end of the Row. 2 Row, Bring the wool forward, slip a Stitch, knit the loop made last Row with the next Stitch, bring the wool forward, slip a Stitch knit the loop and Stitch together, Repeat these Stitches to the end of the Row. Knit 6 more Rows in the same manner. The Stitch is the same throughout. Fasten on the Second Colour, bring the wool forward, slip a Stitch, knit one, bring the wool forward, slip a Stitch, knit one, Row instead of continuing the Row turn back, bring the Wool forward, slip a Stitch, knit one, bring the Wool forward slip a Stitch, knit one, continue to increase the num-

Do you Slip and Knit by 4 every time until all the 60 have been Knitted; Decrease in the same manner until you only Slip and Knit 4; Knit 8 Rows of the first Colour, and proceed as before. Ten of these divisions will make the Cushion large enough. Sew it up at the Side, Net a Fringe with coarse Lambs wool doubled, to the Knitted part, and Run in a String to tie it lightly together. Make a Round Cushion & Cover it with the Knitting 1840

Stone Cream

To a pint of cream put half an ounce of Isinglass and a little sugar, boil them until the Isinglass is quite dissolved, strain it through a piece of Muslin and pour it boiling hot into a tea pot; Have ready your Sweetmeats in a glass dish, pour your Cream upon them holding the tea pot as high as possible. Be careful to put your dish upon a stand before you pour in the ingredients lest the heat should break it.

Snow Cheese

To 3 Gills of Cream just the Juice of one Lemon grated and the Juice of two half a table spoonful of White wine, sweeten it to your taste with loaf Sugar Written before the Lemon Cream

A Julian boiled Rice Pudding

A Tea cup full of Rice boiled in a quart of Milk until it is soft; When nearly Cold add to Eggs well beaten, and a very little Salt Grease the basin in which you put it, and let your Pudding boil an hour. Before you turn it out, just dip the basin into cold water for a few minutes that the Rice may not adhere to it.

To preserve Apricots or any other kind of fruit

Mrs. Courtney

Prick them very thin, thrust out the stones with a skewer, just them in Jars or wide mouthed bottles that will hold a pound, strew over them pounded; Cover them closely with Bladders them Set the Jars into water for 3 hours, boiling gently. Keep a wet cloth over the Bladders or they will burst. Put the Jars into the water when it is quite cold.

To make Yeast

Mrs Peel

Take one ounce of Hops, just them into a pan with 5 pints of cold soft water, let it boil half an hour. To one pound of potatoes boiled and mashed very smooth, just one pound of flour, and one pint of cold water, pour your liquor boiling hot over this mixture stiring it all the time to prevent its running into lumps let it stand till it is nice milk warm then put to it one pint of yeast of your last making; set it by the fire to rise, let it stand all night in the morning it will have risen to the top of the Vessel. Put it into Bottles and keep it in a cool place. For as much bread as would require a pint of common yeast, use of this 3 gills.

To butter an Egg - Mrs Beaumont

3 Table spoons full of Milk, a pinch of Salt, a bit of butter the size of a Filbert all boiled together in a nice clean pan, Beat 1 Egg very well, & stir it gently into the Milk, when a proper consistency pour it on to a buttered Toast. Have the Toast ready that the Egg may not wait.

To make Imperial — Mrs Hall

Or 3 pounds of White Sugar, and 2 ounces of Cream of Tartar, pour 4 Quarts of boiling water let it stand a moment, then add 5 Quarts of cold water, stir it, and put in nearly half a tea cup full of fresh Yeast. It may be allowed to work twelve hours or rather longer; and must be put into Stone bottles. It will be fit for use the next day.

To make Imperial Water —

Put 2 Ounces of Cream of Tartar into a large Jar, with the Juice and Peel of two Lemons, pour on them seven Quarts of boiling water, when it is cold clear it through a flannel sieve sweeten it to your taste & bottle it — It will be fit for use the next day —

Rather more than half a pound of Loaf Sugar will be sufficient

4 d 2

To Pot Mushrooms

Miss Bowen

Pick and clean half a peck of Mushrooms as dry as possible, you must neither wash nor peel them, put them into a Stewing pan with a heaped of Salt, a quarter of an ounce of Mace, a dozen Cloves, and a little white pepper; When the liquor is nearly wasted, put in three quarters of a pound of Butter, then put them into pots; If the butter should not cover them clarify more; when Cold cover them with a bladder and leather. When wanted for use dress them with cream as fresh ones. The open Mushrooms will not do to Pot.

To Pickle Mushrooms Brown

Rub them with a flannel in Vinegar, then set them over a slow fire in a little Vinegar & Salt and let them boil gently, then take out the Mushrooms and boil the liquor very well with Anchovies, Shalots, Mace, Nutmeg, and White pepper to your taste; boil the Mushrooms again in this liquor, and when cold bottle them closely. Large Mushrooms, if not open, will answer if cut in 2 or 4 pieces

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Arrow Root. Mrs. Mrs. J. Whitham

Take four Oz. of Arrow Root with a little cold Milk to mix it. A pint of Milk put on the fire, with fifteen bitter Almonds chopped fine or bruised, two or three Oz. of loaf Sugar. Pour the boiling milk upon the Arrow Root stirring it well & give the whole a boil till it thickens. It must be turned into

a Mould. To be made the night before required.

It should look like Blance Mange.

Colet Pudding

Mrs Bury

Take a pint of Cream, the rind of a Lemon and a Blade of Mace, Sugar to your taste boil these together, take out the Lemon beat it in a mortar, and rub it through a Sieve put it to the Cream, and just as it begins to boil take it off and let it stand until nearly cold then strain the Cream gently on the yolks of six Eggs well beaten, mix all well together, and put in a mould Place the mould in a pan of boiling water taking care the water does not get into it put a lid upon it and put hot Cinders or Charcoal on the lid place it on a slow fire or Stove and let it boil gently an hour you must put fresh Cinders as the others cool Take care to keep the water boiling gently for should it cease the Pudding would

be Sprinkled Turn it out of the mould whilst
warm Let it stand till Cold Pour over it melted
Currant Jelly and Serve it up

Plum Pudding

Take about 3 ounces of bread grated, add to it 2 pounds of Currants washed very clean, 2 lbs of Suet chopped fine, 12 Eggs well beaten, a little Salt and pepper a very small bit of Mace, 3 Cloves, a nutmeg and half pounded very fine, and half a pound of Candied Lemon Cut small, sweeten to your taste, and add 2 glasses of Brandy and 2 of Wine The Pudding must boil 6 hours

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For a pound plum pudding half a pound of flour & half a pound of grated bread is better than all flour — or all bread —

To preserve Oranges whole

Take what quantity of Seville Oranges you think proper, cut a hole at the Stalk of each about the Size of a Sixpence, and Scoop out all the pulp, tie them Separately in pieces of Muslin, and lay them in Spring water for two days, change the water twice each day boil them in the Muslin over a slow fire until they are quite tender, as the water wastes put more hot water in the Pan, and keep them covered: Weigh the Oranges before you take out the pulp, and to every pound put two pounds of fine loaf Sugar, and a pint of water, boil the Sugar and water with the Juice of the Oranges to a Syrup Skim it well and let it stand till cold, then take the Oranges out of the Muslin put them into a

clean pan and let them boil half an hour; If they are not quite clear, boil them once a day for two or three days. Put them in Pots the size of an Orange, with the holes upwards. cover them with papers dipped in Brandy.

Green Pea Soup

3 Pounds of Beef for gravy, a Gill of Peas crushed and coloured with Spinnage, strained through a Sieve, a Cabbage Lettuce boiled Soft and Suffered to go Cold, and then cut in Slices a Pint of Peas boiled in fresh water; When the Soup is prepared for the Table, boil the whole of these ingredients together.

Fish Sauce

Take one Gill of the Vinegar from any Sort of Pickle you may have in the house, add to it one pint of Port Wine, half a gill of Mushroom Catsup, one Anchovy, one ounce of white whole Pepper, half an ounce of Cloves, half an ounce of Mace; boil it half an hour, and when Cold bottle it for use.

To Pot Shrimps

Season the Shrimps with Mace and Salt to your liking, melt some butter in a pan over the fire, and put your Shrimps into it, when they are warm, press them closely into the pots and cover them with clarified butter.

Do not put on the clarified butter until the Shrimps are quite cold

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Batter Pudding

For a small pudding take two Eggs and about a Spoonful of flour, rub the lumps well out & mix with it about a pint of Milk; Boil it in full dress, in a Cloth dipped in Water, and sprinkled with flour.

Lemon Wine. Mrs Milne. Peebles Wood

To 12 Gallons of water add 7 Gallons of Lemon juice. To each Gallon of the whole put three pounds and a half of Loaf Sugar. Then put it together in a Tub and stir it till the Sugar is melted. Let it stand two or three days then skim off all the dirt and barrel it. When barrelled let it stand a few days, then put in as much Brandy as you please and two or three Ounces of Isinglass. To this quantity put in three or four lbs of Raisins they do not require boiling. Close the Barrel when it has done working and let it stand five or 6 Months. You need only pick the dirty ends off the Lemons, & the leaves. Let them drain through a Ham Sieve, the Water may be put amongst the Lemons. Do not make up the Cask for a Fortnight, and not then unless the fizzing noise has subsided. Perhaps it may be well to leave the vent peg loose for a few weeks. Tie up the Isinglass very loosely in Thin Muslin to prevent its getting

into the Jar. It is not necessary to skim the wine very deep, only take off the bits of stalks and Currants &c, that may have risen to the Top. If you skim too much you take all the richness of the fruit. Should Currants not be plentiful 6 Gallons of Juice to 12 of Water will do very well.

N.B. If the Currant wine is made in the 7 Gallon Cask there must not be more than 6 Gallons and a half of juice and water, or the Cask will not hold the Brandy and Sugar.

For a 7 Gal Cask use 4 Gals. Water 2½ Juice
24 lb Sugar 2 lb Raisins — all these Ingredients will fill a 7 Gal Cask

Mice to turn out of a Mould

A good half tea cup full of Mice, to three Gills of good Milk, the Milk and Mice must simmer till they are sufficiently consistent to turn out of a Mould. The Mice may be put into the Mould quite hot.

Mr Goodlads prescription for Tape worm.

One Ounce of rectified Oil of Turpentine a Dose for a grown up person for the Tape worm. One Dose is sufficient. Take the Turpentine at Bed time, and some Salts next morning.

To preserve Rhubarb

To 1 lb of Rhubarb put half a pound of Sugar, when it has begun to boil all over let it boil an hour. This is a very nice preserve but keeps very ill, therefore should be used early.

Meat may be kept several days by in the height of Summer sweet & good, by lightly covering it with Bran & hanging it in some high or windy room, or in a passage where there is a current of air

The best Enema

Take about half a pint of best Olive Oil without any Gruel &c. Make it as warm as can be borne without inconvenience, & do not add any thing more unless particularly recommended.

Brandy Cherries

To 1 lb of Cherries put three quarters of a pound of Sugar pounded very fine. A Gooseberry bottle will not hold more than a pound and a half of Cherries. Fill the bottle with brandy and port wine. All the Cherries must be well pricked.

Wine Sours. Mrs Beaumont. Leeds

Prick the Plums moderately with a small needle. Weigh your fruit and put an equal quantity of pounded white Sugar, Lair for Lair, Put them in a nice clean mug with a cover over it to keep in the steam. Put the mug into the oven which must be very slow. Let the fruit remain till the Sugar is nearly dissolved, then take them out of the Oven & let them wait two or three days, on the third day pour the Syrup into a Preserving pan & take each Plum out separately with a Desert Spoon into another large basin, then pour the remainder of the Syrup into the pan and let it boil up for two or three minutes, after it has stood a few minutes skim it very clear

and pour it hot upon the wine Sours. In another day or ~~two~~ take them out again, one, by one, boil up the Syrup a minute or two & pour it over them again. When you repeat the boiling again put them one by one into the Jars and pour the Syrup over them. There should be a large proportion of the Syrup as it is thought the best part. Do not put more fruit into the jars than is requisite for a Desert. ———

It is a good plan to take off the skin from the wine Sours as they often eat very tough, most plums are the better for having the outer skin taken off —

Tatties, or Potatoe Pie without Paste. Mrs Beaumont

When your cold Mutton or Beef is nearly done cut it all off the bone that you can possibly get with a little nice Fat. Chop it in a bowl with a chopping Knife extremely small. Season with Pepper and Salt and Chop a small Onion chopped very fine, add Gravy from Beef or Mutton quite cleared from Fat. Fill your Pye dish about half full of these Ingredients and make some very nice mashed Potatoes. Cover the meat with them high up on the dish leave the Potatoes rough at the Top. Put the Dish in the oven and bake about 20 Minutes or half an hour or till the Potatoes are brown at the Top. The dish must not be put on the oven bottom but placed upon a trick or Stool or the meat will be burnt before the Potatoes are brown. The Oven must not be too cold or the meat will be hindered & dry before it is done enough. ———

Rice to prepare. Mrs Beaumont

Take half a pound of Rice, wash it in Salt & water, then put it into five pints of boiling water, with a small Onion tied up in Muslin, boil it twenty minutes, strain it through a Cullender and shake it into a dish. Do not touch it with your fingers or a spoon.

N.B. Let the rice remain in the Cullender near the fire to dry, and be careful not to shake it into the dish until it has become quite dry every grain should be separate.

Lavender

Half a pint of rectified spirits of wine, quarter of an Ounce of Oil of Lavender, half a quarter of an ounce of oil of Bergamot, & forty drops of oil of Ambergris. Shake the bottle every day for a Month.

Recipies. Mrs J. Meighan

Take a lb of fine loaf Sugar pounded and sifted, one Ounce of bitter, one Ounce of sweet Almonds blanched & beat very fine, with one tea spoonful of Brandy. A little lemon Peel grated very finel, mix all these together with the white of one Egg, beaten to a froth Drop them on Wh a sheet of glazed paper and take them in a very cool oven. ——

For a very severe local Pain. a ginger Plaister is recommended as being stronger than Mustard —

Mix powdered Ginger into a Plaister with strong Gin, instead of water, or Vinegar. Spread it upon brown paper & apply it to the part affected

Mustard Plaister

Take a little Mustard and mix it into a Paste with Vinegar in the same manner as if for the table, only more consistent, spread it upon a piece of double linen and apply it to the part affected. A grown up person may keep the Plaister on about 20 Minutes or half an hour, If the part should be very uneasy on the removal of the Plaister a little cold cream may be applied.

For a very young child a little flour must be mixed with the Mustard or it would be too sowre. Five or ten minutes is long enough for an Infant to keep on the Plaister. If more convenient you may spread it upon brown paper.

Sauce for cold Game & meat.

Equal quantities of raw Parsley & Onion chopped very small. A small quantity of Oil & Vinegar in equal parts — Pepper & Salt to your taste.

Wm Oglivie

Rheumatic pains, Gout, & other chronic disorders.
Wm Gill. Hulme Place. The Crescent. Salford.

One Ounce of Gum Guiacum dissolved in a bottle of good old Rum. Take a tea spoon full in a wine Glass of water twice a day. Sometimes rub the part affected with the Gum dissolved in two Ounces of camphorated Spirit.

For Rheumatism. Wm Stables. Huddersfield

One pennyworth of Flour of Sulphur one Do of Venice Turpentine, one Do of coarse Sugar. Mix the above into Pills and take at Bed time, 4 Pills the first night, 3 the second, and then two till the cure be performed. If the Pills be large begin with 3, 2, & one.

Cream Solid Wm G. Swainson

Take half a large lemon, squeeze the juice & rind into a glass dish the rind must be grated. Boil a pint of cream well sweetened a few minutes, pour it boiling hot upon the rind &

juice and stir it gently round for about a minute or less with do. Before you send it to table just a few patches of sweetmeat upon it.

Strawberry Syrup for flavouring jellies &c. Mrs Hutchinson

Put 6 lbs of fruit into an earthen Pan, pour over it one Quart of spring water, with Two & a half ounces of tartaric Acid. Let it stand 48 hours, giving it a gentle stir in that time, then strain it through a fine Sieve & to every pint of juice put a pound & a half of Loaf Sugar finely sifted. Stir it frequently, & when the Sugar is quite dissolved, skim it, & bottle it for use. Avoid using any thing that is tinned it will spoil the color.

Apple Cream

Boil 6 large Apples tile quite soft, pare them and bruise the pulp very fine sweeten to your taste, add the juice of half a lemon half a pint of new milk, a tea cup full of cream a little nutmeg and brandy

Raspberry Vinegar

Take a Jug which will hold three pints of Raspberries, or a vessel according to the quantity you wish to make, fill it with the fruit & cover it entirely with vinegar, let it infuse a fortnight, & then pour the whole into a sieve & let it drain. To every pint of juice add one pound of loaf sugar, treated as if for making currant jelly. Boil it till it thickens a little, and when cold put it into bottles for use. The above is good either to eat with puddings or in negus.

Mrs J. Holmes receipt.

Blamange without Cream. Mrs Eccles.

Dissolve an Ounce and quarter of Isinglass in half a pint of warm water, add to that the Yolks of 6 Eggs, the juice of a large Lemon & the peel grated and rather better than half a pint of white wine. Sugar to your taste. Boil it all together and strain it through a cloth and — put it into a mould.

Green Pea Soup.

A peck of Peas — will make you a good Tureen of Soup. In shelling them put the old ones in one basin and the young ones in another, & reserve out a pint of them and boil them separately to put into your soup when it is ready & quite finished. Put a large sauce pan on the fire half full of water; when it boils put the Peas into it with a handful of salt, let them boil till they are done enough, that is from 20 to 30 minutes according to their size & age, then drain them in a colander and put them into a clean

gallon stew pan & three quarts of nice Veal, or Mutton broth, drawn from meat without any spices or herbs, which would overpower the flavour of the soup. Cover the stew pan close and set it over a slow fire to stew gently for an hour. Add a tea cup full of bread crumbs & then run it through a Tamis into another stew pan. Stir it with a wooden spoon & if it is too thick add a little more of the broth. Have ready as if for eating a pint of young Peas boiled, and throw them into the Soup. Season with a little salt and sugar. If the soup is not green enough pound a handful of pea hulls and squeeze the juice through a cloth into the Soup.

Devonshire Junket. Mrs Sharpe

Dissolve half an Ounce of Isinglass in a quart of new milk, strain it through a Sieve and stir it till nearly cold. Grate the rind of half a lemon with its juice, sweeten it with loaf sugar & add a small jar of Apricot Marmalade, mix it well at the bottom of the glass dish. Put the milk into a tea pot and set the dish on the floor and pour the milk on the sweetmeat round & round raising the hand as high as possible till it is all in the dish. Let it stand all night in a cool place.
The lemon juice must be well mixed with the Marmalade at the bottom of the dish

White Sauce. Mrs Sharpe

Cut half a pound of Veal into small pieces, a bit of lean ham or bacon quite free from rest about the size of a Walnut. A dozen white peppercorns a small bit of mace a little lemon peel and salt. Put these into a deep pot with rather more than half a pint of

cold water. Set it on the oven & let it stew gently
till reduced to one half, strain it through a
sieve and let it stand till cold, then take off
all the fat, and the sediment from the
bottom so as to leave a nice clean gravy. Put it
into a pan and set it on the fire to warm
then add as much flour and butter as will
make it a proper thickness, stir it gently one
way, till nearly boiling, then put to it about half
a pint of good cream & set it over the fire again
stirring it all the time till it boils gently, if not
thick enough add a little more flour and
butter, take it to the dresser and add if you
like a small tea cup full of pickled Mushrooms,
a little Vinegar a very small Tablespoonful
of lemon juice, one table spoonful of white
Ketchup and one of white wine, set it over
the fire again to be made quite hot but
not on any account to boil then put it
into a clean jar & cover it close up & set it
in a hot place till wanted to be served.

Lemon Pudding. Mrs Sharpe

Grate 3 Ounces of bread & the rinds of two lemons. Boil a pint of good milk with 6 Ounces of butter in it & whilst hot pour it upon the bread & lemon peel, add 4 Eggs and sugar to your taste. Cover the dish with a very thin puff paste & spread some thawberry or raspberry upon it. Then put in the pudding & bake an hour. The above pudding is sufficient for a dozen. Three ounces of butter for a family pudding is sufficiently rich. ———

Tart paste for family Pies.

Rub in with the hands half a pound of butter, (or nice dripping) which will do just as well into a pound & quarter of flour, mix it with half a pint of water & knead it well. ——— Before you put the Paste into the Oven sprinkle it with a little water & dust Sugar over

Apple covered with custard

Pare and core some apples, and cut them in pieces, stew them in a pan kept on purpose for fruit with as little water as possible, when they

are completely fallen and sweetened put them into a pie dish & when cold pour over them an unboiled custard and put it into the Oven till the custard is fixed. A dutch oven will answer very well. This dish is equally good hot or cold. ———

Raspberry and Strawberry Jam.

Take an equal weight of picked fruit & sugar pound the sugar fine and then alternate layers of fruit & sugar into the preserving pan, and pour over it a pint of red currant juice, for which allow a pound of sugar, let it boil a quarter of an hour or twenty minutes. Then it will skimmed I do not stir it more than to prevent it sticking to the pan ———

Crisp Parsley

Pick and wash young parsley, shake it in a dry cloth to drain the water from it. Spread it on a sheet of paper in a dutch oven before the fire & turn it frequently till it is quite crisp. This is an easier way than frying which is seldom well done.

Common Puffs

Half a pound of flour and a quarter of a pound of butter rubbed into it & made into rather a stiff paste. This quantity will make sixteen

Puffs. The Puffs must be rolled in white of egg well beaten, and dusted over with white sugar before they are baked. Preserves to be put in when baked and cold. ———————

Nice summer paste

1 lb of flour, quarter of a pound of butter. The yolk of an egg well beaten. Two desert spoonsful of loaf sugar. Very little water and made into a stiff paste. Put it on your dish rather thin. Put a small pinch of Volatile Salts in the paste to make it crisp

Solid Custard

Dissolve an Ounce of Isinglass in a pint of new milk. Strain it & when it is cold add a Gill of cream, the yolks of 6 Eggs well beaten, and the whites of 3. Sweeten to your taste & put in a stick of Cinnamon. Let the whole boil & put it into a Mold as soon as cold. A little brandy & Shatafia may be added. ———

Currant Loaf or Buns

One pound and a half of fine flour, one ounce candied lemon, one pint of new milk, half a pound of butter half a nutmeg, 4 Eggs, and 2 table spoonful of barm. Melt the butter in the milk, beat the Eggs and the barm together, then mix the whole new milk warm

Let it stand on the hearth one hour. Then add a pound of loumants.

Stewed Rhubarb. Fairlawn.

Stew Rhubarb with soft sugar or loaf sugar if to be very nice. Put it in a glass dish about half full, & then whip cream as if for snow cheese or any other sweet and heap it up. Apple is very nice prepared in the same way.

Cranberries to bottle

Bottle the cranberries, then boil some water & let it stand till the following day, then fill up the bottles with the boiled water & cork & bladder immediately

To bottle Moulla Chunies

Pick them from the stalks, but do not prick them. Boil some water, and when quite cold fill the bottles with it after you have put in the fruit. The bottles as well as the chunies must be very dry. Cover with a little undried mutton suet.

To pickle Mangoes. Mrs Phillips

Put the cucumbers in strong salt and water for a few days, and then green them the same as by heating. Cut them open in the middle & take out some of the inside to make room for the stuffing. Cut some onions & Horseradish very small & mix with it plenty of mustard seed cayenne pepper, white pepper, and a little salt. Fill the cucumbers and tie them up with a bit of thread and put them into jars. Cover them with strong vinegar which must be poured on boiling hot, the steam must be kept in. Let them stand till morning and then boil up the vinegar two or three times in the same way.

To chop Vegetable Marrow

Boil it entire until soft, but without breaking the Skin, cut in half length ways & take out the seeds & stringy parts. Scoop out the ~~Pulp~~ inside & beat it up with some bread crumbs & a little Butter & Pepper & Salt. Put the Mixture in one of the half Skins & cover slightly with bread Crumbs. Brown before the fire, or in the Oven & serve up in the Skin in vegetable Dish

Crab Jelly - Miss Brandt -

Put the Crabs in a large bake Pan, with half a pint of Water to 1 Quart of Crabs, stew till soft & run through a bag. Put 1 lb of Sugar to a pint of Juice, Boil half an hour or longer if it does not jelly, but too much boiling spoils the color -

The proportion of Sugar is rather too much

A pretty corner dish

Beat up the whites of some eggs with currant jelly. Sweeten some cream & put it into a dish with the whites of eggs & jelly over it. ———

Velvet cream

An ounce of Isinglass and a tea cup full of white wine, the juice of a large lemon & sugar to the taste, boil all together till the Isinglass is dissolved, strain it well then add a pint of cream ———

Egg cream

Half an Ounce of Isinglass boiled in a pint of cream. Strain it and add the yolks of 4 eggs well beaten, & the juice of a lemon — Sweeten to taste & add a little brandy ———

Dutch jelly

Dissolve an Ounce of Isinglass in a gill of boiling water, add 1 Pint of white wine, 4 Eggs

well beaten, the juice of one lemon & half the rind. Sweeten to taste & let the whole boil 5 minutes. Stir it till nearly cold. ———————

Beef Tea. The best Receipt

Cut a pound of very fresh lean beef into small pieces & put it into a wide necked bottle without any water. Cork the bottle tight and tie a Bladder over it. Put the bottle into a pan of cold water and let it boil. It must be kept simmering four hours & a half or five hours. You ought to & the meat ought to produce about a breakfast cup full of liquid.

Clarified Syrup

Break into bits two pounds (avoirdupoise weight) of double refined loaf Sugar & put it into a clean stew pan that is well tinned with a pint of cold water, when the sugar is dissolved set it over a moderate fire. Beat about half the white of an egg, put it to the sugar before it gets warm and stir it well together. Watch it when the skum begins to rise and it boils well and take off the skum. Keep it boiling till there is no skum & it is perfectly clear, then run it through a clean napkin. Put it into a close stopped bottle.

The above preparation of sugar may be considered the basis of all Syrups.

Apricot or any other Plum Jam.

After taking away the stones from the Apricots & cutting out any blemishes they may have, put them over a slow fire in a clean stew pan with half a pint of water, when scalded, rub them through a hair sieve. To every pound of pulp put one pound of sifted loaf Sugar, put it into

a preserving pan over a brisk fire, & when it boils skim it well & throw in the kernels of the Apricots. Boil it a quarter of an hour fast stirring it all the time. Remove it from the fire and fill it into pots and cover them. Green Gages or any sort of Plums may be done the same way. ——————

Sauce for Steaks or Chops

Take your chops out of the frying pan, for a pound of meat keep a table spoonful of the fat in the pan, or put in about an ounce of butter, put to it as much flour as will make a paste, rub it well together over the fire till it is a little brown, then add as much boiling water as will reduce it to the thickness of good cream. add a table spoonful of Mushroom Ketchup, let it boil together a few minutes and pour it thro' a sieve on the steaks

Stewed Giblets or Ox Tails

Clean two sets of giblets, put them into a sauce pan, just cover them with cold water & set them over the fire, when they boil take off the skum & put in an onion, two cloves, & a very small bit of mace, a few corns of black pepper, the same of Allspice, & half a tea spoonful of salt. cover the pan quite close, and let the giblets stew very gently till they are quite tender. This will take from an hour & a half to two & a half, according to the age of the giblets. &

The Pinnions will be done just & must be taken out & put in again when the Gizzards are done. Watch them that they do not get too much done. Take them out and thicken the sauce with flour & butter, let it boil an hour or till there is just enough to eat with the Giblets, then strain it through a sieve into a clean stew pan. cut the giblets into mouthfuls put them into the sauce with half a lemon (that is the juice) & a table spoonful of mushroom Ketchup. Pour the whole into a soup dish with sippets of bread at the bottom Osc tails in the same way excellent. ———

Pancakes

Break three eggs into a basin, beat them up with a little nutmeg & salt, then put to them four ounces and a half of flour & a little milk, beat it to a smooth batter, then add by degrees as much milk as will make it the thickness of good cream. The frying pan must be very clean or the batter will stick. Make it hot & to each pancake put in a bit of butter about as big as a Walnut, when it is melted pour in the batter. Make the pancakes what thickness you like. Fry them of a light brown on both sides. The above will do for apple fritters by adding one spoonful more of flour. Peel your apples & cut them in thick slices, take out the core dip them in the batter & fry them in hot land, put them on a sieve to drain. Dish them neatly & grate some loaf sugar over them. ———

Apple Cheese

Take two pounds of apples & one of loaf sugar, the juice and rind of a lemon. Pare and core the apples & cut them in pieces. Boil gently till the apples fall completely & they get quite thick and smooth. Dip a mold in cold water and put in the apples. When cold turn it out.

Beet root.

Beet roots are dressed in the same way as parsnips only neither scraped nor cut till boiled. They will take from an hour and a half to three hours in boiling according to their size. To be sent to table with salt fish, boiled beef &c.

When very young and juicy it is a good variety, an excellent garnish, & easily converted into a very cheap and pleasant pickle.

To preserve Lemons

To a pound of Lemons pricked, put half a pound of Loaf Sugar, boil them a quarter of an hour after they begin to boil. The next day bottle them & cork them the day following —

Soles.

An hour before you intend to dress soles wash them thoroughly, and wrap them in a clean cloth, to make them perfectly dry, or the bread crumbs will not stick to them. Prepare some bread crumbs by rubbing them through a colander the bread should be stale. If you wish the fish to be very nice & delicate rub the crumbs through a hair sieve. Beat the yolk and white of an egg well together on a plate with a fork. Throw your fish to absorb any moisture that may remain & wipe it off with a clean cloth, dip the fish in the egg on both sides all over or what is better egg them with a paste brush, put the egg over over the whole fish or the bread crumbs will not stick to it over & the uneven part side down to the pan. Strew the bread crumbs all over the fish so that they cover every part. Take up the fish by the head and shake off the loose crumbs. The fish is now

ready for frying. If the Soles are very large cut them the proper size to help at table. When you send them to table lay them in the same form they were before they were cut. They are much easier managed in the pan. Fry the thick parts a few minutes before you put in the thin. You can by this means only fry the thick parts enough, without frying the thin too much, very large soles should be boiled ———

To boil Soles.

Wash and clean very well, put your soles into a Fish kettle with a handful of salt & as much cold water as will cover it. Set it on the side of the fire, take off the skum as it rises & let it boil about five minutes very gently this time will be long enough unless the fish be very large. Send it up on a fish drainer garnished with curled Parsley & Parsely sauce, or anchovy sauce.

Scalloped Oysters

Stew the oysters slowly in their own liquor for two or three minutes. Take them out with a spoon, beard them & skim the liquor, put a bit of butter into a stew pan; when it is melted, add as much fine bread crumbs as will dry it up then put to it the oyster liquor & give it a boil up. Put the oysters into scallop shells that you have buttered & strewed with bread crumbs. A layer of oysters, then one of bread crumbs, moisten with the oyster liquor. Put a few bits of butter on the top and brown in a dutch oven.

An improved mode of salting Butter

Mrs Gardner B. Bank

Beat up together in a marble Mortar so that they shall be completely buried, half a pound of common Salt, four Ounces of Salt Petre, and four Ounces of powdered Lump Sugar.

To every pound of newly made Butter, after the Milk has been very well drawn from it by beating, put one Ounce of the mixed Powder. Incorporate it with the Mass and put the Butter into Pots for keeping. In about a Month (and not before) it will be fit for use, but it will remain at the Expiration of ten Years as good as Butter freshly salted. If the Butter is intended to be kept only six or eight Months half the ingredients will do very well.

N. B. The Butter must be salted in the usual way before these ingredients are added.

The best receipt for curing Hams if a little of the smoked Taste is not objected to.

Wm Gardner B. Bank

For a Ham eighteen or twenty pounds take a pound and a quarter of common Salt, two Ounces of Salt Petre, & one Ounce of black Pepper. Rub the Hams very well with this Mixture & let them remain four days in this Pickle. Then put on them a pound and a half of Treacle, Let them remain in the Pickle a Month turning & basting every day. Hams cured in this way must always be laid in water a few hours previous to boiling. Hams ought always to be boiled in rain water.

To cure Ham or Bacon Red: H. Milne Norfolk
Very much approved of —

It is simply to use the same quantity of common Soda as Salt Petre, 1 Oz & half of each to the 14 lbs of Ham, or Bacon; using the usual quantity of common Salt — 1/4 lb Bay Salt, & a 1/4 lb of very coarse brown Sugar, & 1 Oz of Salt Prunella.

Yeast. Mrs Blackburne

1 ℔ of Hops boiled in two quarts of water for 20 minutes, a small pan full of Potatoes boiled and very well dried, and then rubbed through a sullender, pouring all the liquor in at the same time, when new Milk warm put it together to work with some of the old Yeast. Make the Yeast about two days before you wish to use it. To 4 Dozen of Flour put two quarts of the Yeast, and a handful of white Sugar. Put together your bread over night. When you take out the Cork from the Bottle, before you put it in again let it be well scalded with hot water, Salt, & a little Allum. The Bottle must be scalded in the same way. This is quite necessary or the bread will be sour.

To jug a Hare.

When your Hare is cased cut it in small pieces, season it with pepper & Salt a very small bit of Mace a good sized onion stuck with 6 Cloves, a gill of water or stale Beer and a lump of Butter. Put your Hare in a jug into a pan of water, let it stew till tender, then take the liver out & rub it fine with the back of a wooden spoon. When you serve up the Hare add a little flour & butter in order to thicken the gravy, add the liver to it and a glass of port wine made hot before you put it into the Jug.

Excellent Currant Balls

1 lb of Flour, 1 lb of Currants or Raisins, & 3 very large Apples grated.

Yeast Without Malt

Pour 1 Gallon of boiling water on 2½ lbs of Malt
~~Mix~~ ~~of Hops to~~ 3 Quarts of Water —
~~Pour the boiling~~ Water on the Malt —
Let it stand 3 Hours till cold, then
strain it off through a sieve —
Let 10 ~~lbs~~ oz Hops be boiled in 3
Quarts of Water for 20 Minutes,
then strain off through a sieve
& ~~keep the liquid~~ ~~Let it cool~~ through the Malt
after the ~~Malt has been strained from it~~
Mix these two liquors together.
Add a Gill of Barm & let the whole
remain close to the fire in a
large Mug all night — Bottle off
in ~~pint~~ Quart bottles. It will keep
a Month in a cool place —

A Dozen & a half of Flour to one
Bottle of the Barm — may be used

Payo Vinegar

To a pint of Vinegar put an Ounce of Cayenne Pepper, 4 cloves of Garlick, one table spoonful of indian Soy, Two table spoonfull of Walnut catsuth put there together into a quat bottle. Let it stand 3 or 4 Days well shaken each day, then add another pint of Vinegar and cork the bottle close

Emiant Balls. Mrs Sergeant

1 lb of Flour 1 lb Lumanto & 3 very large Apples grated.

An Apricot Cream

A pint of cream well sweetened & boiled 8 minutes then pressed upon the rind and juice of half a lemon, the day before it is wanted. It must be removed into a glass dish & preserved Apricots put amongst it.

Mrs Clayton.

German Pudding.

Stew till tender 1/2 Oz. of whole Rice in 3/4 Pint of Milk - when a little cool mix with it 1 Oz of Beef Suet chopped very fine; a little Lemon Peel 2 Oz of Sultana Raisins & 1 Egg well beaten - boil in a Mould or Basin 1 Hour - It is very good without the Suet - Serve with Wine Sauce or Custard made with 1 Egg -

Good - Ground Rice Pudding

Mix very smoothly 2 1/2 Oz of Ground Rice with 1/4 Pint of Milk and pour it into 3/4 Pint more which is boiling - keep stirring it, till it becomes thick, over a gentle Fire - be sure it does not burn - add to it before you take it off the Fire 1 Oz Butter 2 1/2 Oz Sugar & a little Salt - turn it into a Basin, stir it a few Minutes then mix with it by Degrees, tho' quickly, the yolks of 2 Eggs & white of one, the grated Rind of half a Lemon - lay a Paste round the Dish & bake in a gentle Oven half an Hour -

Almond Pudding

Half a Pint of Milk, 1 Egg well beaten 1/2 Oz of Loaf Sugar 1/2 Oz of Butter 1/2 Oz of Flour 8 bitter Almonds chopped fine, (or any Spice if preferred) stir well the Moment before you put it into the Oven - Just a Paste round the Dish - bake 1/2 an Hour.

Almond Puddings

Beat the Yolks & Whites of two Eggs separately - add the Crumbs of a Penny Roll & a few Bitter Almonds & 1 Pint of Milk - bake in four Saucers - Serve with Wine Sauce -

German Puffs.

Take the Yolks of two Eggs & the white of one 2 Spoonfuls of Flour beat it very smooth - add 1/2 Pint of good Milk, a little Nutmeg & Sugar & beat all well together again - butter little Tins, fill them half full & bake 1/4 of an Hour - Serve one upon another - Wine Sauce in a Boat -

Plain cunard Loaf. Mrs Peel the Grotto

Take about 3 lbs of flour, put it in a sponge for some time, and when it has risen add half a pound of Currants & the same quantity of Raisins, a little nice chipping will do quite as well as butter the loaf will require baking from three to four hours in a slow Oven.

Scalded Cream as in Devonshire.

In Winter let the Milk stand twenty four hours, in the Summer twelve at least; then put it in a wide Kettle or boiler of water large enough to receive the Pan. It must remain on the fire till quite hot but on no account must it boil, or there will be a Skim instead of Cream upon the Milk. You will know when done enough by the undulations on the Surface looking thick & having a ring round the pan the size of the bottom. The time required to scald cream depends on the size of the pan and

the heat of the fire, the slower the better.
Remove the pan into the Dairy when done &
skim it next day. In cold weather it may
stand 36 hours, and never less than
two Meals. The Butter is usually made in
Devonshire of cream thus prepared, & if
properly it is very nice & firm. If you
do not wish to make use of all the
cream at once it is better to skim it off
the basin as you may require it as it
will keep two or three days. Mrs Peel. Grotto.

Sweet Toasts

Cut some Slices of light white bread - dip in Cream in which
a little Nutmeg has been grated with a little Sugar - lay them on
a Dish, turn them in the Cream to soak - brush them over with
Yolk of Egg, just turn in a frying Pan Egg side down - Egg over
the other Side, fry a nice light brown - Serve on a Napkin with
powdered Sugar over - Wine Sauce in a Saucer —

Ginger Cakes. Mrs Cradiencthorpe

3/4 lb of flour, 1/2 lb of Butter, 1/2 lb Sugar, 1 oz.
Ginger, one Egg, mix all well together, roll
very thin & bake upon tins

Raspberry Acids. Mrs Fed. Grotto. Berks.

12 lbs large Raspberries, 5 Ounces of tartaric Acid,
2 2 Quarts of Water. Take the above mentioned quan-
= ty of Raspberries, put them into a Jar or Vessel with
a spout, cover them with the water previously
acidulated with the tartaric Acid to the
sharpness of lemon juice. Let them remain
24 hours, then run them through a Sieve,
taking care not to bruise the fruit. To each
quart of the clear liquor add a pound & a
half of pounded Sugar. Stir it frequently &
when it is all dissolved the Syrup must be settled.
The whole process must be cold. If you wish
to make Jelly, dissolve an Ounce and a half
of Isinglass for a quart mold, in half the
quantity of Syrup let it get quite cold before
you mix it with the other ingredients.
You must not boil it. A Lemon is an
improvement. The Syrup must be
bottled and the Corks rosined over. It is
very useful to color Creams &c.

Soda Cake. Mrs. Rud. Grotto. Berks.

1 lb of flour, 1 of Butter, Sugar, & currants 6 Eggs: each. The Rind of a lemon grated, one Egg and a tea spoon ful of Soda. The butter to be melted in Milk. To be made into a small ~~tin~~ loaf and baked in a tin. It will take nearly 4 hours baking in a slow oven. It is the common Soda you must use. Such as you put into water with Greens &c.

Biscuit Puddings

Take 3 Eggs and their weight in butter, Sugar, & flour. The butter must be beaten to a cream. Beat your Eggs well, mix with them, your sugar & butter with a little grated lemon peel and last of all put in the flour. To be baked in small tea cups & served upon a napkin with white sugar dusted over them. The above quantity will make five puddings the size of a common tea cup. A little wine sauce may be sent up with them.

Gooseberry Champagne

Crush a bushel & a half of green Gooseberries, put them in a tub with 12 Gallons of river water to soak for three days, then draw off the liquor & press the fruit; when you have extracted as much moisture as it will yield put a gallon & a half more water to the hulls: stir it well and press the fruit again, added the wash to the first portion; dissolve 42 lbs of loaf Sugar in the liquor. Fill a cask with it, leaving the bung out as long as fermentation goes on; then fasten it down. Bottle in the following spring and cover the Corks with wire.

6 Gallons of water in the first instance is quite enough, as the additional Gallon & the Sugar will more than fill a 9 Gallon Cask.

Hashed Mutton

Take part of a leg or shoulder of Mutton cold cut it in nice slices, then take some pickled Walnut & Cucumber, chop them

small, add a little Onion or Shalot cut as small as possible and a little Gravy. Add a lump of Butter rubbed in some flour and a little water if you have not gravy enough. Season with Salt Mean pepper and a little Mushroom Ketchup. Do not cut it on the fire tho it is wanted as the Butter will oil immediately if it boils.

To Dress Cold Salmon

Take some Rice boiled & well dried, add to it half as much cold Fish picked with a Fork until it is quite small. To this add one hard boiled Egg cut as small as the Rice & Fish. Season with white pepper, Cheyan, & Salt & serve it up for breakfast quite hot & well mixed, heaped upon the centre of the Dish

Windows to appear like ground Glass

Take 1 Oz. of Epsom Salts, about a Gill of Ale, put them together and let them boil a minute or two. Put this liquid upon the windows with a bit of Sponge when it is quite cold

Currant Buns. Mrs Gould. Hope Hall.

Melt a quarter of a pound of Butter, add to it 4 Eggs well beaten, half a pound of sifted white Sugar, & one pound of well dried flour. Dissolve a tea spoon full of Volatile Salts in a table spoon full of milk and mix all together with a Spoon, not the Hand. Three Ounces of Currants to be added. Drop the mixture from a Fork on Tins & bake in a quick Oven.

Receipt for furniture oil. Mrs Dinkwater.

1 Pint of cold drawn linseed oil
1 Oz of spirit of Salt
2 Wine glasses of spirits of wine
2 Do Do of Water

All to be mixed together in the bottle and allways well shaken before applied to Furniture. Tables must be washed with cold water before the oil is put on and rubbed dry with a soft cloth. ———

Plain plum pudding. Mrs Beaumont.

A breakfast cup full of flour, a Tea cup of Suet chopped very fine, half a nutmeg grated, a Tea Cup full of coarse brown sugar & a breakfast cup full of currants (If you like you can chop a few Raisins with them.) Mix all up with Milk to a proper consistency & boil 4 hours at least. ~~Mrs Beaumont prefers a cloth to a basin.~~ If you wish it very dark add a tea

~~a a a a~~ spoon full of Treacle. But this is not necessary if you boil it long enough. You can add candied Lemon if you like. This is a very good common Plum Pudding.

Boiled Lemon Pudding. Mrs Beaumont

8 Oz: of grated bread, 6 Ounces & a half of very fine chopped Suet, 3 Eggs and the Rind & Juice of one very large Lemon, or two small ones. 8 Ounces of brown Sugar, boil at least 3 hours. White wine Sauce, & boil in a mould.

Sweet Omlet Pudding. Mrs Beaumont.

Make a rich Batter, that is, one Egg more than you would use for a batter Pudding & a little bit of Sugar in it. Butter a dish very well, it must be a meat dish, and pour in a tea cup full of your Batter, or as much as will bake to the thickness of a Pancake. When baked a nice brown take it out of the Oven & put Rasberry upon one half, the long half it must be. Turn the other half upon the Rasberry & put it in the Oven again till the sweetmeat is hot through. Then move it into a clean hot dish and put

Currant jelly Sauce round. Melt a small cup of jelly in the Oven with as much water as will do for Sauce in the Dish. The Currant jelly Sauce should be served round the Biscuit Puddings.

Camphor Julep Mrs Hutchinson

A quarter of an Ounce of Camphor, 2 Table Spoonfuls of Sal Volatile, rub to a powder the Camphor in the Sal Volatile & put it into a quart of boiling water. Let it stand till cold covered up close

A wine glass full of this mixture is often very composing at Bed time —

Cheese Pastry

1 Oz of Butter — 2 Oz. of flour
2 Oz grated Parmesan Cheese. Cayenne according to taste. Mix the above together with the Yolk of an Egg well beaten. Roll out the Paste & cut it into Fingers & bake it a light brown. The Paste must be rolled very thin —

Mrs Peels Receipt for Knitting Doileys

Cast on 52 Stitches & Net 104 Rows. Proper Cotton 16s Shuts. When you have netted 104 Rows, net one row down the side where you do not leave the ends. The Ends must be left on the left hand side and need not be cut off as they will come in for part of the Fringe.

Best Receipt for Stuffing, Forcemeat &c

Instead of grating your bread, soak it very well in Milk and then press it quite dry. A little cold meat or Ham cut very small is a great advantage in Forcemeat. If you cut a little Lemon Peel very small it is also a great improvement. Do not chop your Suet too fine. If you make a considerable quantity use ~~three~~ two Eggs.

An excellent receipt for keeping Apples.

Put your Apples into a dry Vessel, earthen, or Wooden, & fill it up with very dry Sand, which absorbs any moisture that may exude from them, & does not mould as Chaff and Sawdust. It is also believed that it prevents the unpleasant Effluvia from escaping so that they may be kept in the house.

Tooth Ache. Miss Stewart.

Take of Alum in an impalpable Powder Two Drams. Sweet Spirits of Nitre Seven Drams. Mix and apply to the Tooth affected with a camel Hair Pencil or a little Cotton Wool. If the first application does not give relief renew it in a short time.

An infallibel remedy for Tooth Ache
Mrs Bolden Learnington.

~~Chop very fine, some juicy raw Onion, put it in a thin bag & apply it to the face, do not lose any of the moisture, it~~

Chop very fine some juicy raw Onion, put it in a thin bag & apply it to the Face, Do not lose any of the Moisture. When the poultice is applied it is desirable to go to bed.

Crumpets. Mrs Sharpe.

Take a pint of new milk to a pound of flour, 4 Eggs, a tea cupfull of yeast which must be very nice, a little Salt, mix them up thick enough to pour upon a stove and set them in warm water to rise about half an hour. ———

Smiths Drops to take stains or Grease out of Silks & Woollens.

A middle sized wine Glass of rectified Oil of turpentine, half a tea spoonful of essential oil of Lemons. Apply it on the wrong side of the article to be cleaned with a small bit of flannel. ———

To clean marble hearths & chimney pieces

Mix ~~[illegible]~~ & Whitening about as thick as Paint. Spread it on the marble with a painters brush, & let it remain on two days, then wash it off with a brush & water & wipe it very dry ——— This method

may be repeated two or three times if the marble is not improved the first time.

N. B. Soak wile take the polish from Marble Flour prevented

Take a few branches of Penny royal & hang it up in the rooms, lay it on or near the beds, or carry a few sprigs in the pocket, and the flea will soon make its appearance. This simple preventive has never failed of the desired effect.

The best method of cleaning white marble chimney pieces.

Wash cloth to be laid upon the chimney piece with a painters Brush, to remain a day or two and then to be washed off with tepid water. If the Marble is not quite clean repeat the process. N. B. An equal quantity of Whitening must be used or the Pearl ash will be much too strong.

To fry Oysters.

Make a batter of flour, eggs and milk with bread crumbs pepper & Salt, dip each Oyster into it and fry them a light brown and send them up very hot.

Salts of Lemon Mrs. Robt. Hand.

Half an ounce of the salt of Sorel, One ounce of rough cream of Tartar rubbed together very fine.

Medicine for the Piles

Two ounces of bruised linseed, quarter of a pound of turkey Figs cut into small pieces pour upon them a quart of boiling water and set it in a cool oven for a short time. Take a wine glass of the liquid night & morning

Fried Patties

Mince a little cold Veal and 6 Oysters, mix them with a few crumbs of bread, Salt pepper and a

very small bit of lemon Peel. Add the liquor of the Oysters. Warm all in a pan. but do not let them boil, when cold have ready a puff paste roll it Thin & cut it in round or square pieces, put some of the above between Two of them, twist the edges to keep in the gravy and fry them of a nice brown. This is a very good Thing and baked is a fashionable dish. Wash all Patties over with Egg before baking ———

Perfection Pudding. Mr. Wilson Lancaster

Quarter of a pound of ground rice, D.o of Loaf Sugar, D.o Butter, 2 Eggs & a little Essence of Lemon. To be all well mixed, that is beaten together, & baked in cups 20 minutes. Serve up with wine Sauce if you like it.

———

To Boshaw Lobster Mrs Sharpe

Take out the meat of the lobster, mince it fine, put in an ounce of butter and a table spoonful of cream, season it with Cayan pepper and a very very small quantity of Mace & nutmeg some white pepper and Salt. Put the whole together and set them in the oven or on a stew pan till the butter is melted and the whole mixed equally together. Cut the tail and the back shell each into two parts lengthways, fill them about three parts full with the meat and then cover them well over with bread crumbs. Put them into a tin oven or before the fire till the crumbs are well browned and serve them up hot. If the shells are not sufficient to hold the meat you may use one of the claws, breaking off the upper part of the shell. When Lobster sauce is required for the

dinner it is better to have two lobsters, using
part of one of them for the sauce and
the shells of both of them for the bechamel
which is a suitable top dish for a second
course. Where cream and butter must
be used if the lobster is above the middle
size.

Curds. Mrs Sharpe.

Put a pint of spring water and two
quarts of new milk over the fire, and
when it boils have ready four eggs well
beaten mixed with three pints of cream,
which put into the pan. When it
begins to simmer pour round it
about a pint of very fresh buttermilk
to break it clear. Let it stand half an
hour to sweeten. Then take the curds
out of the pan with an egg slice and
lay them upon a sieve with a cloth in it.
To drain.

Currant Loaf or Buns. Mrs Leafs recipt
a very good one

1 pound and a half of fine flour, one ounce of candied lemon, one pint of new milk. Half a pound of butter, half a nutmeg, four eggs and two table spoonsful of fresh yeast. Melt the butter in the milk; beat the eggs and the yeast together: then mix the whole new milk warm. Let it stand on the hearth one hour, Then add a pound of currants, or half a pound of currants and half a pound of sultana raisins

Hunting Plum Pudding. Mrs Thorne

One pound of beef suet shred very fine, ten ounces of raisins, quarter of a pound of flour, four table spoonsful of pounded loaf Sugar. Four eggs and a little brandy &

a little salt. Mix all well together and boil it four hours at least. ———

Good common strong Soap.

4 lbs of black Ashes, 4 lbs of coarse fat of any sort, 4 lbs of common Soap, 24 Quarts of water. all to be boiled together 3 hours.

Polishing Paste. Mrs Riggs. Cartmel

3 Gills of soft water, 6 Ounces of brown Soap shred very fine, & half a pound of rotten stone. Boil all together till dissolved, and keep stirring it. Then pour it into a Jar and add two spoonsful of turpentine and three spoonsful of sweet Oil. ———

English Champaign

Take 3 Gallons of water, & 9 lbs of white Sugar, boil them together for 10 minutes, clear the liquor with the white of an Egg & take all the Skum off. Then take 1 Gallon of white Currants picked but not bruised, and pour the liquor boiling hot over them, when cold enough work it with

half a pint of Yeast for two days. Pour it through a flannel bag or Sieve. Put it in a barrel of a size fit for it with half an Ounce of Isinglass; when it has done working stop it close for a month, then bottle it, & put into every bottle a lump of fine white Sugar. It would be as well to boil the Isinglass in a little water, & leave to strain the pot before it boils & always use wine measure. The weather should be settled and clear when you bottle or rack wine To fill the wine Cask which is called 7 Gallons, use 7 Gallons of water. Eye Water. The late C. White not considering Surgeon & Sugar — White Vitriol 1 Drachm,

Camphor ½ a Dram

Rectified spirits of wine ten drops, drop'd on the Camphor, rub them together & added by degrees, half a pint of boiling water. Let all stand till cold and then filter them through paper —

Nuns Soda Cakes. Mrs Chippendall

One pound of flour, half a pound of Lump Sugar, half a pound of Butter, a Tea spoonful of ~~Soda~~ Soda, Two Eggs & a few Currants, mix all together as you would a pudding

Ice for Tarts. Mrs J. Wrigham

Take a little Yolk of Egg & melted Butter, beat them well together, dip in a feather and wash over the Tarts with it & sift Sugar over them just as they are put into the Oven

Prince of Wales' Pudding. Mrs J. Wrigham

A penny Roll soaked in Milk or about the same quantity of bread. The Yolks of 4 Eggs leaving out the Whites of 3. Quarter of a pound of Sugar. ½ of Currants, four spoonfuls Mixed small & a little Nutmeg. Boil all together at least 4 hours. Some butter & Sugar for Sauce.

Cake. Miss Towers. Lectoral.

1lb of flour, half a pound of brown sugar, half a pound of currants, quarter of a pound of butter. Two Eggs beaten and mixed in a gill of warm milk. A good Tea spoon-full of carbonate of Soda. To be baked in a cool Oven as soon as mixed. This quantity will make two nice sized loaves, & will require an hour & twenty minutes in baking.

Rice to Boil best receipt

Wash the Rice well in cold water that there be none of the flour left, it will make the Rice sticky. Let your water boil very fast then Throw in the Rice boil about 20 Minutes, try a grain of Rice between the finger & Thumb if it rub away the Rice is enough. Put it into a Sullender to let the water drain

off. Pour a cup of cold water over the ~~rice~~ then put it back into the sauce pan and cover it near the fire till wanted. ———

Cabbage Stalk and Leaf

For Deafness take a cabbage stalk and warm it very thoroughly after having reduced it sufficiently to put into the Ear as you would a cork, leaving it long enough to take out conveniently; apply this when going to bed, it has generally been of great service in deafness, a cabbage leaf made warm is an excellent thing for Rheumatism both Ache &c&c—

To induce Perspiration when other means fail

Take a good sized clean brick and boil it for some time, then wipe it & fold it in flannel and put it into the bed as near the Patient as convenient and agreeable the effect is almost equal to a vapour Bath.

This remedy was mentioned by Wm. Turner Surgeon Mosley Street. Manchester

Scotch Pudding.

Take half a pound of fresh Butter & work it to a cream. Half a pound of flour, half a pound of 6 eggs, half a pound of lump Sugar grated fine. The juice & Rind of one Lemon. 6 Eggs well beaten. Then beat up all the ingredients with the Eggs Butter &c. Bake the pudding

three quarters of an hour. Garnish with split Almonds & serve with wine Sauce.

Mrs C. Paine. Brickhowel.

Paste for raised Pies.

1 lb of flour & 2 ounces of Suet boiled in a small quantity of water, & five ounces of nice Dripping or butter —

Bread Pudding Mrs J. Whitham

Boil in a quart of new Milk the Rind of a fresh Lemon and a piece of Cinnamon broken into bits, ten minutes to flavor it, put the Crumb of four French Rolls into a basin with four or five bitter Almonds beat to a paste, & pour the boiling milk over it, cover the basin with a plate. Beat up in another basin six Eggs with they are very light, sweeten the milk to your taste, grate in a little Nutmeg and a dessert spoonful of Brandy. Mix the whole together & boil or bake it as you please. Clarified Lemon Sauce for Sauce if boiled.

Lobster Pudding. Mrs Beaumont

Take a Hen Lobster & pound the half of the Berries & the Lobster in a Mortar very well. Add to it three ounces of bread Crumbs an ounce & a half of Suet, two Ounces of Butter & one Egg, Season with Pepper & Salt & a little Cayenne. Boil it an hour, and make Sauce of the remaining Berries.

Gateaux De Pommes. Mrs Beaumont

1 lb of Lump Sugar, 1 Pint of Water boiled to a thick Syrup. Add 2 lbs of Apples cut and cored, & the Peel of one Lemon. Boil them Together till the Substance is quite stiff. Put it into a Mould & when cold it will turn out. Garnish or raw Cream on the dish when it is served up. ——

Ham Omelet. Mrs. J. Whigham

Beat six Eggs, two Spoonsful of Flour, one tea Spoonful of shred Onion, a little Lemon Peel chopped fine, a little Parsley, Salt & Pepper with a Spoonful of grated Ham. Stir the ingredients together and fry it in Batter like Pancake.

Apple Pudding baked Mrs. J. Whigham

Six Ounces of Butter, six Ounces of Sugar eight Ounces of Apples, the Rind of a large Lemon grated, five Eggs leaving out two of the Whites. Beat the Sugar Butter & Eggs together, grate the Apples & Lemon Peel into it & take it with a thin & not round the Rim of the Dish half an hour to bake it. add grated Nutmeg & powdered Cinnamon.

Jocune Hams. Mrs Haworth of Bury

For one Ham —

1 lb of common Salt, 1 lb of bay Salt, 2 ozs of Salt Petre, 1 lb 2 ozs of black pepper, mix all well together and rub the Ham well once a day with the ingredients for four days.

Then ~~put~~ a pound & a half of treacle upon the Ham & let it lie, occasionally turning it, in the above ingredients for one Month. Then lay the Ham in cold spring water for twenty four hours and hang it up for drying. If the Ham is above 16 lbs in weight add to the above ingredients 1 lb 2 ozs of Salt Petre & half a pound of common Salt.

Hams cured as above require no steeping before boiling.

Cocoa in the Nut as prepared by Butler at Mrs Sharpes' Richmond

Put about a pint of boiling water to two ounces of crushed cocoa nuts and boil it an hour. If it wastes add a little boiling water so that you may have a pint when it is finished. The Nibs should be well dried & crushed, & allowed to go cold, then crushed with a rolling Pin & boil them. You must strain it well & put it away for use.

Port Wine Jelly. Mrs Sharpe.

Quarter of an Ounce of Isinglass, 3 Glasses of Port Wine, 1 Glass of Water, 5 lumps of Sugar. Warm the Wine & the Water together, but do not boil it, then put in the Isinglass & Sugar & put it on a quick fire stirring it till the Isinglass is dissolved taking care that it does not boil.

Currant Buns with Soda. Mrs B. Manketter.

3 lbs flour 1/4 lb of Butter or Lard, or rather more if you wish it richer. 3/4 lb of Currants, 1/2 lb moist Sugar, half a tea cup full of Barm, Put a pint of Buttermilk upon the Fire & when it is warm add to it a Teaspoonful of Carbonate of Soda to make up the Buns with. When the Buns come out of the Oven they must be brushed over with the white of an Egg, & a little lump Sugar to be grated over them if they are to be eaten cold.

Tea Cakes Mrs Manketter. Lancaster

Two lbs of flour, 2 Ounces of Butter rubbed in the flour, 2 Eggs, a small tea cup full of Barm to be made up with new Milk immediately, Let them rise in the Paste, & also on the Tins. About 20 Minutes will bake them —

Plain Plum Pudding with Carrots. Mrs Masters

½ lb mashed Potatoes, ¼ lb mashed Carrots, ½ lb flour, ½ lb Suet chopped fine, ½ lb of Sugar, ½ lb of Currants, 2 Ounces of candied Lemon. The Potatoes & Carrots must be very well boiled & bruised, when all may be mixed together without any thing more to moisten it. This Pudding must be boiled 3 Hours at least. ——

Orange Cream. Mrs J. Whitham

Take five Eggs & beat them very well together, one pint of spring water, with the juice of four or five Seville Oranges, mix them together & strain them several times, then boil slowly over the fire, & simmering it all the time till it comes to a proper consistency, then put it into jelly Glasses or a Dish. ——

Prince of Wales's Pudding. Wt Suet

6 Ounces of Currants 1/4 lb of Butter 1/4 lb of Loaf Sugar 1/4 lb of Flour two Eggs 1/2 a Glass of Brandy 1/4 of a nutmeg. Some lemon Peel grated. The Butter to be beaten to a cream. Mix all well together & put it into a Mould. Boil three hours at least Serve with Brandy Sauce ——

Rich ground Rice pudding

2 Ounces of ground rice swelled in a pint of Milk over the fire, the rinds of 3 Lemons grated & the juice of two, a little Cinnamon & 5 Eggs sweeten to your Taste. About an hour will bake the pudding with crust round the edge —

Common ground rice Pudding

a large spoonful to a pint of Milk

Use half the quantity of Rice & Eggs as do not add the Eggs till every thing is cold. Stir all the time the milk is on the Fire & boil till it thickens add a little Butter, Lemon Peel & juice & a little Ratafie. If your oven is quick half an hour will bake it. —

A small batter Pudding

2 Eggs & about 4 spoonsful of flour, rub the lumps well out & mix about a pint of milk with it. It must be boiled a full hour in a cloth dipped in

Water & then sprinkled with flour ——

A nice common bread pudding

2 Eggs, a little butter boiled in Milk, & poured upon about Two pennyworth of bread & a little nutmeg, sweeten to your taste & boil rather more than half an hour. Make a little Sauce of melted butter & Sugar & pour a little over the pudding

Sponge Cake Mrs Gould the best receipt

Three quarters of

~~Three quarters of~~ a pound of loaf Sugar in lumps,
rub some of the lumps on the rind of one
lemon to extract the flavor & put it into a
Saucepan with half a tea cup full of cold water
& boil all up together. Have ready broken, seven
Eggs leaving out two Whites of two of them
& stir the Sugar
& water into them by degrees & Then beat these
add 5 or 6 Drops of Essence of almonds
ingredients exactly ten minutes & afterwards
stir in lightly half a pound of very well dried
flour. Dont beat these together or the Cake
will be heavy. Two Moulds ready buttered or
well oiled & made hot will be wanted.
Put the Mould to whilst baking into hot
sand & dont have to wait for the Oven.
When you have just in the Cake dont
open the Oven door for twenty minutes.
Half an hour will bake them sufficiently
Then Turn —

P.S. The great art in making the above Cakes is to take care & be prepared with very dry flour & the Eggs before you think of the Sugar & water. Observe that the Eggs are not beaten before adding them to the Sugar & water. Five or six drops of the Essence of Almonds is sufficient for two Cakes.

Cocoa Cakes. Mr. Wilson Lancaster

Take two Cocoa Nuts and cut off the outsides then grate them and add the weight of the ~~fruit~~ pounded Sugar to the weight of Cocoa Nut, mix all well together with about a spoonful of the white of ½ Egg. Drop it upon nice paper the size you wish to have the Cakes & then put them into the Oven

For Cholera —

1 oz. of Salts - Epsom or Glauber
Dissolved in eight ounces of water.
60 drops of Laudanum.
60 - Ipecachuana
60 - Essence of Peppermint
20 - Creasote.

A table spoon full —

A table spoon full to be taken
every hour. half hour or oftener
till it takes effect - If it produces
sickness. the dose. should be
instantly repeated - until it be -
leaves on the Stomach —

Dr Fowler Liverpool

An. Prescription for Cholera Medicine

℞ Ammon: Bicarb ℥j.
Tinct Catechu ℥ij.
Chloroform ℥ss.
Tinct Opii Gtt. L.
Ol Caryoph Gtt x
Aqua Mentha Pip. ℥ss
ft. Mist. Cujus Cochl ij ss pro nata

Ox Tail Soup. The best receipt from Mrs Atkinson — N.B. The one below is much better

2 Ox-en Tails, three pounds of gravy Beef, five quarts of water, a tea cup full of Port Wine, two Onions, a little Mush-room Catsup, Salt & black pepper. The Beef and the Ox-en tails to be stewed separately. Thicken the Soup with a little flour and butter The wine to be added just before

Ox-tail Soup.

Ox-tails 4 - Water 1 gallon - Salt 1½ oz - carrots 4. Onions 2 Turnips 2. Celery 1 head. Cloves 8 - Peppercorns ½ teaspoonful. Faggot of Savoury herbs - Stew gently from 3 hours to 3½ - For a richer Soup, 5 to 6 hours - Ham or gammon of bacon at pleasure, with other flavourings -

To increase the savour of this Soup, when the meat is not served in it - the onions, turnips and carrots may be gently fried until of a fine light brown, before they are added to it

To Preserve Lemon Peel. Grate it, & cover with Salt, or Sugar, according as it is wanted for Sweets, or savoury seasoning. Tie over with Leather or Bladder will keep some time & is a great convenience —

Ox Tail Soup

4 Ox-Tails - 1 Gallon of Water, 1½ lb Beef Salt - 4 Carrots - 2 Onions - 2 Turnips - 1 Head of Celery - 6 Cloves - ½ a Tea spoonful of Peppercorns - a Faggot of Savoury herbs - stew gently 3 hours & a half - If you wish the Soup very rich 6 hours - Harvey Salmon or Beef at pleasure with other flavourings. To increase the savour of this Soup when the meat is not stewed in it, the Onions, Turnips & Carrots may be gently fried until of a fine light brown before they are added to it —

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The Beef and the Ox-en tails to be
stewed separately. Thicken the
Soup with a little flour and butter
The wine to be added just before
going to table it must be made
quite hot before it is put into the
Soup

To Preserve Lemon Peel. Grate it, & cover with Salt, or Sugar, according as it is wanted for Sweets, or savoury seasoning. Tied over with leather or Bladder will keep some time & is a great convenience —

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Receipt for Jelly. Mrs Wilson Lancaster

Two Ounces of Isinglass to a Bottle of water boiled till reduced one half in quantity, then take a pound of loaf Sugar, broken into common sized pieces. Put the Sugar into a deep bowl, and pour over it a good sized breakfast cup of boiling water to dissolve it. Cover the Bowl with a Towel and pour the Isinglass over it. Then add a bottle of white wine of any kind you like. Put a few Spices to the Isinglass whilst boiling. Pour into Moulds and put it in a cool place.

Apples to Preserve

Pare and core your Apples very carefully put them into a large Jar with a little water at the bottom. Set them in a cool room and let them stew

like soft, then break up the apples and put them upon the fire to boil with three quarters of a pound of fine soft sugar to a pound of fruit. Do not boil them too hard perhaps an hour is too much. ———

Lemon Cream. Mrs Kennet.

Boil 1 Oz of Isinglass in a pint of Milk, a little Lemon Peel and a few bitter Almonds, Add Sugar to your taste & boil 20 Minutes, then add the Yolk ~~of~~ 8 Eggs & stir it till nearly cold, then put in a small quantity of Brandy and a little wine mix it well & put it into a Mould — ———

Cream Sponge.

1 Oz of Isinglass in a quart of cream boiled: Let it stand till cold, then squeeze the juice of 1 Lemon, & mix it with the Cream, whisk it all well together till stiff, then put it into a Mould.

Arrow Root. Souffle'

2 Ounces of Arrow Root, work 2 Ounces of Butter to a thick paste, then add 1 Pint & a half of new Milk, 6 oz: of loaf Sugar, boil all together. When cold add 6 Eggs ~~but~~ leaving out the yolk of one. Beat the whites to a strong froth. Bake in a quick oven & send up immediately or the pudding will be spoild. Add the Whites of Eggs last & put it in the oven immediately

Beef Cakes.

Pound some Beef that is underdone with a little fat Bacon or Ham, season it to your liking with a few Shallots, mix them well make them into Cakes about 3 inches long and half a one wide Fry them a light brown and stew them in a good thick Gravy.

Vegetable Soup. Mrs Bennet.

Take 6 Onions, 6 Potatoes, 6 Turnips, 6 Carrots.
Fry them in half a pound of Butter.
Pour on them a quart of boiling water.
Toast a crust of bread, 2 small
sticks of celery & a little sweet herbs,
stew them altogether and then
just all through a sieve. Put a few
pieces of celery and Carrots into your
tureen when you send your Soup
to table. Send up Toast with for Peas
Soup.

Turkey Chicken Custards

1 pint of boiled cream with lemon peel
add the yolks of 6 Eggs. Sweeten to your
taste. Set them in a dish or Basin
of Water and just them into the Oven
till the Water boils, and when sent to
table garnish with Sweetmeats — These
Puddings are generally enough when the Water

Boils —

Mr Howards Prescription for
Headaches &c —

Compound Spirits of Ammonia	1/2 oz
Valerian root — — — —	1/2 oz
Gentian root — — — —	1/2 oz

Macerate the above in a pint of hot water for 2 hours - then strain and add Carbonate of Soda 1/4 oz. Take two table spoonfuls 3 times a day for one week.

Extract of Gentian — — — —	1 drachm
Oxyde of Bismuth — — — —	1/2 drachm

Divide into 18 pills. Take one night and morning same time as the mixture -

Whilst taking the above the diet should consist of the lightest food - such as eggs, mutton chops, rice puddings, arrow root, Tapioca, Sea &c, but on no account should Coffee be taken. Dried Sea meal made in the same way as gruel taken regularly every alternate morning, sweetened to suit the palate will effectually prevent a recurrence of dyspepsia in any form, it being essentially the same as the article sold under the name of Revalenta Arabica Food -

Sweet Omlets

Take 6 Eggs, separate the Yolks from the whites. Beat the Whites till a strong froth appears, add half a pint of cream, & sweeten to your taste. Then put a good piece of Butter into a frying pan and fry the batter, when it begins to set cover it with some sweetmeats. If you do it in the Oven, it must be cool a slow oven. When you have beaten the yolks of Eggs a little you must add the cream & put in the whites the last.

Lemmalem Pudding Very good

~~Lemmalem infused~~ Simmer by the side of the fire a pint of new milk & the Rind of half a fresh Lemon. When it has stood half an hour bring it to a boil, & let it simmer for 4 or 5 Minutes, then take out the Lemon Peel & shew lightly into

the Milk stirring it all the time 2¼ ounces
of the best semolina. let it boil over a
gentle fire for 10 Minutes, then add
2 ozs. of loaf sugar 1½ ozs. of fresh butter.
Boil the Mixture for two or three
minutes then let it cool a little. Stir
it briskly and by degrees add the
yolks of 2 eggs and the whites of 3 well
beaten. Stew two or three bitter Almonds
minced in pounded Sugar, when the
pudding is nearly cold pour it gently
into a Mould which has been lightly
buttered all over & covered with bread crumbs.
Bake it in a quick Oven for an hour
& quarter. Turn it out and pour custard
round or over which you like best ——

Hams to cure. Mrs Sargeant. The best receipt

Lay the Ham under dry Salt for 24 hours.
Then make a pickle of 3 lbs. of Salt Petre,
1 lb brown Sugar, 1 gallon of water, &
1 lb 12 Ounces of common Salt, pour the
Pickle boiling hot upon the Ham.
Let it remain in the Pickle one
Month, turning it every day and
pouring the Pickle over it every
day. [If a Stitch is put in the same Vessel with the Ham the above Proportions of Ingredients should be increased but the Curability of Ham may be taken out of the Pickle in three weeks.]
Be quite sure the pickle boils.
If the pickle boils more than a
minute or two it will waste very
much. These proportions for
a Ham of 14 lbs.

Yeast Mrs Milne the best receipt

Use 2½ lbs of Malt pour 1 Gallon of boiling Water. Let it stand 3 hours tile cold, & then strain it off thro' a sieve.

To 1 Gy. of Hops pour 3 Quarts of Water & boil for 20 Minutes. Then strain through a sieve & pass the liquid thro' the Malt after the ~~liquid has~~ water has been strained from it. Then mix the two liquids together. Add a gill of Barm & let the whole remain close to the fire all night in a large Mug. Bottle it off in wine bottles & it will keep a Month in a cool place. Use 1½ dozen of flour to 1 bottle of the Barm. The Corks must be tied down in the same way as for Ginger beer

Fried Oysters

When your Oysters very carefully and let them well drain from the liquor. Have ready some Eggs beaten up whites & yolks together and some nice bread crumbs. dip the Oysters in the Egg and roll them in the crumbs of bread then fry them in very hot lard if the bread crumbs are properly browned before it will be all the better. N. B. Stew not better to fry the Crumbs — first

Cough Pills — Major Grove ✝ Rec.

1 drachm of compound powder of Spice:
1 Scruple of Castile Soap & mix with as much conserve of roses as would be the size of a nut and then divide into 24 Pills. One or two to be taken when the cough is troublesome —

Mrs Hawkins's Receipt for curing Hams

2½ lbs of coarse moist Sugar ¼ lb of Salt Petre & a moderate quantity of Salt, say 3 or 4 lbs for 4 Hams each of 24 lbs weight. Rub them well with the Sugar & part of the Salt first, & in a day or two add the Salt Petre & the remainder of the Salt. Turn & rub them with the Brine every other day for a month.

To cure Hams Mrs Hawkins's receipt, which Mrs Milne considers the best. except Mrs Hawkins uses Lactine

For a Ham 18 or 20 lbs weight take

1¼ lbs of common Salt
2 Ounces of Salt Petre
1 Ounce of black pepper

Rub the Ham in this mixture once every day for four days, then put on 1½ lbs of Treacle.

Let the Ham remain in this Pickle a month basting every day, & turning occasionally

When you boil let it stand in the water till the Water is cold

Mrs Marshall

Fig Pudding

½ lb. of bread crumbs — 6 oz. moist sugar
5 oz. Suet — ½ lb. figs, chopped fine, the seeds will
bruised — 2 eggs — a little nutmeg — a cup of milk —
Boil 4 hours and serve with brandy sauce.

Sir James Clark —

Porter jelly for Invalids. Mrs. H. Milne

Two Cow Heels in 6 Quarts of Water, boil them
slowly, till reduced to 5 Pints. Take off the
Scum — Strain Through a Sieve. Add next
day add to the Stock the Yolks, whites &
Shells of five broken Eggs ½ lb of broken
Lump Sugar, the Juice ~~& rind~~ of 4
Lemons, & the rinds of 3, & a pint bottle of
Porter, all to be boiled 30 minutes, then
Strain Through a Jelly bag half this
Quantity makes a Quart mould of
Jelly —

To clean Mahogany.

Equal parts of Soft Soap and Whiting —
To remain on some time —

Mrs Milne's Bath

The heat of the bath not less than 100, remain in it not less than ten minutes.

Tomata Sauce. Mrs Brandt

Bake 24 large Tomatas in a slow Oven till tender, rub the Pulp through a hair Sieve & squeeze the remainder thro' a coarse cloth. To a pound of Pulp put a pint of white Vinegar, an Ounce of Garlic, ¼ of an Ounce of white Pepper, quarter of an Ounce of Shalot, the juice of three Lemons. Boil all gently till the Liquor becomes as thick as cream. When it is quite cold, strain in a pint of Essence of Anchovy. Bottle it in small Bottles to keep, in a cool dry place

Tomato Sauce — Mrs Holland

2 Dozen large Tomatoes, 4 large Onions cut in slices, ½ an Ounce of Garlic. Cayenne Pepper & a little Salt. Put all these ingredients in a basin into the Oven covered with a Plate — let it remain in the Oven till sufficiently tender to pulp through a Hair Sieve, occasionally stirring it. When strained add ¾ of a pint of Chili Vinegar. Then boil till it is the thickness of good rich Cream, if you have Chili Vinegar the Cayenne will not be necessary —

Mrs Rhine thinks 2 Onions quite sufficient

For Diarrhea —
Wm Hutchinson.

Put a teacupfull of rice into a quart of water, and boil it ten minutes — strain it & throw away that water. Then add to the same rice, three pints of fresh water, after it has come to the boil let it simmer gradually until the water becomes thickened like gruel — strain the rice from it, & add to the gruel, fifteen or twenty drops of Landaumm, & two table spoonsful of Brandy. Mix all well together and drink half a teacupfull new milk warm, occasionally — The Rice is to be thrown away. ——

Dr R. P. Smith —

For a cough. — Wm Hutchinson

3 grains of extract of Lettuce — 1 grain of Ipecacuanha in each pill. one taken night & morning and one in the middle of the day. if the cough be very bad. ——

Dr R. P. Smith. —

A convenient way to take Laudanum (if you make a silver spoon quite hot before you put in the Oil. It will make the Oil so thin that you may mix it with anything you like — I

Mrs Mulnes Bath - 100 degrees heat - by Smith Surgeon -
to remain in ab from 10 to 15 minutes -

A Safe Medicine This Spikes 14 Newbold Street

Cure for Stings of Wasps, Bugs, Gnats &c &c
Soda & Sal volatile made into a Paste & applied to Part affected.

For Scalds or Burns.
Equal Portions of Linseed oil & Lime Water, applied to Part affected
with a Feather - & Lint or Cotton Wool afterwards placed on Part -

For sore Throat or any local Pain

Sh. Ammonia
Sp Vitriol
Sh Wine
Sh Water
Sh Turpentine
} Teach one Ounce - Apply to Part affected with a Feather or Finger lightly -

For a Cough - Jelly.
½ oz Isinglass
½ oz Gum
½ oz brown Sugar candy
½ pint Port Wine -
Mix these together - Let them stand 5 or 6 Hours -
Then put on Fire & stir until all be well mixed together -
When Cold it will become a Jelly.