

Note.

Please to keep
this Book cleaner
than a former
book has done
and do not tear
as it belongs to
Mrs W. S. Bennett.
Wood Horton.
Fleet. Hunts.



S.
HINTER
THE

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Fanny J. Bennett.

July 11th 1861.

(near Washington day.)

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Therioton of Veal.

Chop very finely cold dressed veal and ham or Bacon, mix with a slice of bread crumbs soaked in milk, a little salt, pepper, and an egg beaten up. Put all these ingredients into a stewpan until hot and well mixed then butter a mould and put the mixture and bake it $\frac{3}{4}$ or one hour, then turn it out and send to table with fresh gravy. E. S. B.

Stitch Book

Steep peas, lettuce and onions in a little water with a ham or beef bone, fry some mutton or lamb steaks seasoned, then put the vegetables into a stewpan with the steaks and well stew them. A Knuckle of veal or a rag of mutton is excellent with a bit of butter rolled in flour - E. S. B.

Pickle for beef.

1 gallon of water 1 $\frac{1}{2}$ lbs of common salt.
 $\frac{1}{2}$ lb of coarse sugar or treacle $\frac{1}{4}$ oz salt
 junonella 5 $\frac{1}{2}$ oz of salt petre - E. F. B.

Pickle for Ham -

The following is for a Ham of 20 lbs.

Cumpr berries 2 oz. Coriander seeds 1 oz.
 Black pepper 1 $\frac{1}{2}$ oz. Pimento $\frac{1}{4}$ oz. Bay salt
 3 oz. Salt petre 2 oz. Salt junonella $\frac{1}{2}$ oz. $\frac{1}{4}$ lb
 of treacle or till sugar.

2 Lt of stale beer -

Sprinkle 1 lb of salt over the Ham
 for 2 days and then let it drain.
 Boil the beer, all the ingredients are
 then to be put into it; melt some then
 then pour it over the Ham boiling
 hot and baste for some time till it gets
 cold. Turn and baste every day till black
 Let it stay 5 or 6 weeks and then hang
 it up to dry. E. F. B. very good.

Scotch Mutton Broth.

Soak a neck of mutton in water
 for an hour cut off the scrag, and
 put it in a stew pan with 4 $\frac{1}{2}$ Lt
 of water, as soon as it boils skim it
 well, then simmer it an hour and a
 half, then take the best end of the
 meat, cut it into chops, cut off some
 of the fat, and put in as many as
 you like, skim the moment the fresh
 meat boils up, and every quarter of
 an hour afterwards. Have ready 4 or
 5 carrots, turnips and onions all cut
 up and put in soon enough to peep
 tender add 4 large spoonful of
 scotch barley first wetted with cold
 water. The meat is to stew 3 hours -
 Twenty minutes before serving add
 some chopped parsley. Salt to taste.
 E. F. B.

4
Potato Pudding with meat.

Boil potatoes till fit to mash; rub through a colander and make into a thick batter with milk and 2 eggs - Lay some seasoned steaks in a dish then some batter and over the last layer from the remainder of the batter - Bake a fine brown. E.F.B.

Lamb & Mutton Cutlets

Cut a loin or neck into chops; cut off the thick part of the bone at the bottom, and the point at the end of the cutlets; melt a little butter with some salt in a sauce pan, then put in the cutlets and stew them without browning; let them cool; then mix pepper and chives, parsley with the yolk of egg, dip the cutlets into it and cover them with bread crumbs; put them on a gridiron over a slow fire until they are of a nice color; squeeze lemon juice on them and send them to table E.F.B.

5
Extract of meat.

Take one lb of Beef, one lb of veal without any fat - bruise and put into a stone jar without any water. Cover it over.

Stewed Ducks.

A couple of young ducks will be required for this dish. Cut them down into joints & arrange them in a wide stew pan, pour in about 3/4 of a pint of strong cold beef stock or gravy, let it be well cleared from scum, when it begins to boil throw in a little salt, some cayenne, & a few strips of lemon rind. Simmer the ducks very softly for an hour or rather less. I should the joints be large; then stir in the gravy & table-spoonful of flour mixed with

6. a wine glass full of port wine,
a dessert spoon full of lemon juice
in ten minutes after dish the
slew & send to table at once. Mr Wright.

To keep warm.

Cover the piece with a flower
paste & bake until the paste
is quite hard. Mr Wright.

Mince Collops -

Chop beef very fine & sprinkle
a little flour, while chopping
add a small piece of suet,
pepper & salt a little gravy,
Worcester & ketchup put in a bowl
& staled in boiling water for
an hour. Mr Wright.

Tomatoes stewed.

Put the tomatoes in boiling
water for 10 minutes, then
skin them, break them up &
thicken with bread crumbs,

add pepper & salt & a piece
of butter. Let them boil about
ten minutes. Mr Wright.

To make broth for a Baby
Cut up a chicken & put in a jar
without any water, a little wine,
less a few whole peppers & a little
salt. Cook it up tight & stand it
near the fire for hours. When taken
up there should be about half a
cup of broth. Mr Wright.

To cook a Ham.

Put in cold water for 24 hours.
Then cover with a bread paste &
bake until thoroughly done.
Mr Wright.

China Chills.

Mince 1 lb of an undressed loin
or leg of mutton with or without
fat, thin with 2 or 3 young
lettuce shred small, a pint

8.
of young peas, 1 teaspoonful
of salt. Shell as much pepper,
½ table spoonful of water 2 or 3
oz of good butter & ½ pint green mi-
lk creamed. Keep the whole
well stirred with a fork over a
char & under the fire until quite
hot, then place it closely cov-
ered by the side of the stove, that
it may stew gently & as softly
as possible for a couple of hours.
A dessert spoonful of cream, pos-
sibly & a large chopped onion,
may be added. A dish of
boiled rice should be sent
to table with it. Wm Wright.

Oyster Potato Balls -
Beat a doz small lump oysters
carefully with plain washed
potatoe paste roll them with
flour or beaten up egg & bread-

crumbs into balls & fry in
butter or dripping. Put into
sack bath when you make it
up & spoonful of the oyster
liquor. Wm Wright.

• Venice cold wash.

Chop the meat up very fine with a
little ham or bacon, ½ table spoon-
ful of flour, 3 eggs, yolks & whites
well beaten, as few sweet herbs,
& a smelt onion chopped up, sea-
soning to the taste. Butter well
& rolling pie dish fill it with the
meat, leaving a round space in
the centre of the dish into which
you can place a good sized
cup. Push the dish in the oven &
let it bake until the meat assumes
a high brown color, then take out
the cup & fill up the space with a rich
sauce. White sauce with butter

Improvment is the best.

on Swiss & White Soup.

Take a sufficient quantity of broth for the four people, boil it. Beat up 3 eggs well, & 1 spoonful of flour, & a cup full of milk, pour them gradually through a sieve or colander into the boiling soup, add salt, honey, salt, & any other pepper to your taste.

See Pic.

Make a thick pudding crust, line a dish with it, or what is better a cake tin put a layer of sliced onions, then a layer of salt beef cut in slices, a layer of sliced Potatoes, a layer of beef, & another of onions. It thus prepared over all cover with a crust, & tie down tightly with a cloth frequently dipped in boiling water, & floured. Cook for two hours & serve hot in slices.

W^m Mairingay

Load in a hole.

Two tablespoons of flour to be made into a thick batter beat up one egg & mix it with the batter, put it in a dish & put the batter into it, cut up some slices of meat, season it with pepper, salt & a little the sauce, put it into the batter & bake it.

W^m Mairingay
Beef Tea or Broth.

The most tender & juicy parts of the animal should be chosen, but such as are coarser & longer. There is no part so good as the meat which runs lengthways along the bones of the loin. The process of preparing should be carried on by slow simmering, & not carried on by slow boiling. A good moderate broth is made in the proportion of a qt. of water to a pound of meat.

¹²⁰ When very rich tea is required, for
Scurvy in a state of great weakness,
two perhaps can relieve but a spoon-
ful or two at a time. The receipt al-
lowed should be perfect & free from
thin, bones & fat. Chop the meat as
fine as mince meat. pour over
it the quantity required of boil-
ing water & set it over the fire. When
it boils up throw in a little salt &
a piece of bread slice by toasted not
burnt, let it boil briskly for 10 mi-
nutes or half an hour which should
not be exceeded, do not take off the
scum but stir it down as it rises.
When done strain through a sieve -
This is not given as the most econo-
mical method of preparing broth
for common family purposes,
but as the best when it is wanted
as a restorative in illness or for

13.
food for young children.
Well stuffed soup or Scotch Hair-
Buck lin with the soup meat a good quan-
tity of water, add 3 table spoonful of
parsley, some turnips, carrots, or any
other vegetable such as peas & beans
some onions & some parsley, about
an hour before done pepper & salt.
No water must be added, it must be
kept boiling, I do why.

Legs of Poultry.

Scrub the legs of a roasted turkey,
goose or fowl; sprinkle them well
with cayenne, black pepper & salt,
broil them well & pour over the fol-
lowing sauce: Take three spoonful
of gravy, one of butter well beat in a
little flour, one of lemon juice, &
a glass of wine (red or white) & 1 spoon-
ful of mustard, some chillie vine
eyes, or two or three chopped green

14
chillies, & Spoonfull of mushroom
catenup, & Harvest sauce; serve up,
& serve in a boat. If very highly see
touch it may be served without
sauce.

Another sauce for spiced meat.
Take six or eight Spoonfull of yeast,
add a Spoonfull of ~~yeast~~ butter roll-
ed in flour on a white cloth, & Spoonfull
of sweet brown catenup or catenup, two
Spoonfull of lemon or lime juice,
one Spoonfull of made mustard, &
one of minced capers, & little chil-
lie vinegar, some black pepper
with the rind of half a peeled lime
cutt & the Spoonfull of essence of an-
chovies, minced this in a little sauce
pan; pour a little over the grill &
serve the rest in a butter boat.

15
Biscuade Beef
Take four pound of beef
or veal cut it into pieces
of about four three each
up them into common to
equal quantity of shallot
maceas then, roll them
in the following seasoning
grated nutmeg, Black Pepper
and all spice two or three
Wax and some salt all
of which, have been pound
Wed. do this partly lemon,
Thyme, Indigorum and any
other such herbs that you
put into the. Shropan some
fewer such as beef lard,
with any dillings from
the meat, and let it melt
over the fire Under the
meat with flour and put

Into the stew pan both
 three or four onions sliced,
 both spices and two or
 three cloves of garlic & every
 two pounds of beef shake turn
 and look to it constantly
 until it is well browned on
 all sides add a large cut
 carrot to every pound of meat
 and a pint of brown
 boiling water, some salt
 pepper and allspice and
 two or three cloves of garlic
 fit the top of the Stewpan
 known with Romaine flour
 or better paste and set it on
 a slow fire to simmer gently
 from three to four hours
 when done if it is not thick
 enough take out a little of
 the stock. Shaken with some

fine flour and give it time
 to cook

Boiled Beef

Take a shin or leg of beef
 boned, remove all the outside
 suet and herbs stew with
 quite tender cut the meat
 into small pieces season with
 some sweet herbs pepper &
 take four tablespoons full of
 Romaine absorb the same
 of some put it into a stew
 pan and cover with the liquor
 in which the beef was
 killed, set it on a slow fire
 to simmer gently for half an
 hour then add slices of
 hard boiled eggs or pickled
 cucumbers and the whole
 together and put it in a
 mould when to be served out

18 To bake a leg of mutton
wash it well from the
mutton and scrape it as
clean as possible spin
dry slowly it must have
half an hour in the
pound skin the pot
very carefully and when
you take the meat up
scrape and trim it well
up it is to be served with
the skin store it in
diamonds or dice and
take out every other grain
glaze on high oven fire
sugar and let it in an
oven or glaze it with a
Salamander burn with
great judgment

19
Pork chops

Prepare the chops Chop them
into a beaten egg and
strew over them bread
Crumbs finely mixed onions
powdered large pepper and
salt fry in a little butter
on sheet serve hot

Ox Cheek Soup.

Take an Ox cheek, cut off the meat, break
the bones and put all into 6 quarts of water,
let it simmer all day by the side of the
fire, strain it. The following morning
take off very carefully all the fat, put
it again into the pot and add the vegetables
Lily, 3 or 4 carrots, ditto turnips, 2 or 3
onions, head of celery, some pepper & salt
and again put it on the fire to clear or
simmer all day. Beat the vegetables through
a hair sieve, and also the stock that is
left & thicken the soup with
it with burnt sugar or burnt onion prepared
for the purpose at the Grocers -

Steamed Steak -

Put the steak in a steampan and just cover it with hot-water, steam it for about 10 minutes, so as to draw out the gravy which is to be left in the steampan while you take out the steak. Drain on a strainer - then flour the steak and fry it in a small piece of butter to a nice brown -

Put the steak into the steampan again with a small bunch of herbs, an onion stuck with cloves, a little port wine, a spoonful of ketchup, a spoonful of Reading sauce -

Toufflé de Volaille. White Peas, 1 pound, 15 white meat Frost or Neal, about 2 ounces, as fine as possible. Half a pint of milk 3 Eggs well beaten Flavour with salt, Pepper Cayenne, or White, & a little Mace, & very finely boiled chopped onions, or chives.

Put into 2 moulds buttered. Tie it overnight & steam it for about two hours. Serve on white sauce, with a little acid, vinegar etc.

Potato Meat Pudding.

Boil some potatoes fit to mash through a colander & make them into a thick batter with 2 eggs & some milk. Lay seasoned chops, steak, or chicken (or cold meat of any kind may be so used up) into a pie dish & spread over the batter over. Bake a good brown.

Roman Pudding.

Butter a basin line it with macaroni (round like a bee hive) soaked. Have ready some veal, mutton, tongue, chicken or cold game. The greater variety of meat the better. Chopped very fine, 1 lb Parmesan Cheese, if it is as good without a little nutmeg, lemon peel salt cayenne, 2 eggs & 2 cups full of

Pepper a little flour water.
 2 English eyes beat up, flour & chicken milk little salt. two to three spoons full of finely chopped suet all well mixed & laid over the fire - put it in the oven which is in the lye house; this makes a very stiff.

Neteure.

The remains of any cold fish, remove the skin, break it & chop it fine with 2 hard boiled eggs. Mix this up with a tea cup full of boiled rice, 2 oz Butter, a little pepper & salt; a very small bit of onion or shallot chopped fine. a little chopped fresh parsley - mix all & put it in a saucepan, make it quite hot stirring all the time. Excellent for breakfast or luncheon.

Beef steak & bread crumbs.

1 lb. Beef steak chopped fine. 1 lb

or well bread crumbs. Put layers of beef & bread in a dish - then add a little stock or water if you have none. finish with crumbs & a little butter. Then bake - you may see cooked as well as uncooked meat for this. Both are good.

To Cassioche Fish.

Cut your fish into slices neither very thick nor thin, rub each slice with pepper; salt; pounded onion, a very little piment, pounded fine and sifted. Then fry your fish pretty brown, when fried put it on dishes & drain - Rub the bottoms of the frying pan with garlic. Put some vinegar into it and shake it about. the pan on the fire for a minute. then add salt and pepper at your discretion. Scum a clove of garlic and add it to the vinegar - Scald some whole black pepper and put it into a jar with two dozen cloves of garlic which have been boiled in vinegar. Let your fish be well covered with the pickle or it will spoil.

26.
To cure Sores
1 lb. Bay Salt, 1/2 lb. common
Salt. 2 ozs. Leth. petiv. 2 ozs.
Black Pepper. mix & spread
over the Sores turning & rub-
bing it every day for a fort-
night or more. Then add
2 lbs of Beacle & rub all over
& turn each day for six
weeks longer. They hang
up to dry.

For one Sores
When put into the bags lay
brow all over the Sores in-
side the bags. It is an im-
provement. Use both these
pickles in turn as they are
both good & glaze the
Sores differently.

Gravi Soup for 12 persons.
Cut up fine 4 1/2 lbs of lean Beef
put it in a sauce pan, with

27.
2 1/2 quart of cold water: then
add 4 onions 4 carrots, 2 leas
of celery, 2 turneps, a bunch
of parsley, a little Lemon
Thyme, a teaspoonful of Salt
a pinch of pepper. 4 cloves
a tiny bit of mace, 2 Teaspoon-
ful of Soy. 2 large humps
of loaf sugar. Mix with a
spoon, all well together in
the same pan, then place it
over a gentle fire, or hot plate
& let it sim gradually till
for nearly 4 hours. do not
skim it. Then take it off
the fire, let it stand 5
minutes, then well wash a
napkin (not a cloth) also you
dive in hot water to free it
from any Soap. Then wipe
it in it - a fish napkin will
do, if free from holes, put some

rise over your basin, then
your napkin. Strain your
soup through it & you will
find it quite clear, you
can add a little more salt
& pepper if required, then
in finely cut vegetable or
Nanicelli as may be wished
when you send your soup
to table. The meat to be
gently boiled an hour
or half before the other in-
gredients are put in &
then $2\frac{1}{2}$ hours.

Wth Warren.

The weight of three Eggs, of Flour, & Butter
the same; the weight of two only in sifted
sugar. The Eggs to be well beaten,
the Butter to be rubbed into the Flour
Six ounces butter & Raisins, $\frac{1}{4}$ of a pound
of Coarced Pea. All to be well mixed, egg
& bake an hour or an hour & a half
according to the oven.

Mr. P. Alburn's Cake. Stearnington.

General Wth ldes Spanish Pickle

1 lb of good, sharp, firm Apples
1 lb. " " " " onions.

Both to be pared, & the core
taken out of the apples, before
being weighed. Mince them up
very small (not into a pulp) &
immediately pour sufficient
Vinegar over them to cover them from
the air; so that they may not be
discoloured. Add an ounce of
mustard seed (whole) & 4. capsic-
cums, or 6. chilies to the 1 lb,
chopped up very fine. Stir the
whole together & put them into
a jar covered over for about 7
days, taking care to have suffi-
cient vinegar to keep the top of the
pickle from getting dry, - but not
enough to float it when it will be
fit for use.

Milk Punch.

50 Lemons. 6. seville oranges 2. nutmegs
 6 lbs Lump Sugar - 5 q^{ts} rum. 4 q^{ts}
 Whiskey, 16. q^{ts} cold boiled water.
 2. q^{ts} boiling milk. Pare 3 lemons
 thin, steep the rind for 24 hours in $\frac{1}{2}$
 pt rum - grate the nutmegs & add
 to it. Squeeze the lemons & oranges
 & strain out the seeds. Add water -
 put in the rum, sugar, whiskey, etc
 well. When the sugar is dissolved, add
 the milk boiling hot. stir all well
 together - cover close 24 hours.
 Strain through flannel jelly bags
 till clear. bottle off.

Extract of Meat.

Take 1 lb. of Beef & one lb. of
 Veal, without any fat or bone,
 beat with a rolling pin & put
 it into a stone jar, without
any water. Cover over with a

so that no water can get in &
 floured cloth & place it in a
 saucepan of water. Let it
 boil for 12 hours - & pour
 it off - squeezing the meat
 to get every drop of juice.
 A very small quantity
 to be taken frequently.

Restorative Jelly.

Russian Sainglass	2. oz.
Sugar Candy	3. oz.
Beef Gum Arabic	$\frac{1}{2}$ oz.
Best Wine	1 pint.

$\frac{1}{2}$ small nutmeg, grated
 Put all together in a
 basin in a cool oven to
 dissolve for some hours,
 then put it in to a stew pan
 to finish, stirring it all the time.
 As soon as it is thoroughly
 dissolved strain through a
 hair sieve. When cold

a piece the size of a nut
to be taken frequently
day & night

Plain Soup.

6 lbs solid meat, 3 lbs sliced
Onions, 6 lbs Scotch Barley,
2 lbs Salt, 1 1/2 lb Fat, 6 lbs
minced Vegetables, 6 lbs
Flour, 3/4 lb brown Sugar.
The meat & Vegetables are
set on the fire first allow-
ing 4 or 5 hours, occasi-
onally stirring, - then suf-
ficient water is added to
cover the whole, & boiled for
ten minutes, then the flour
is thrown in & mixed with
together, then the Scotch
Barley seasoned with salt
& Sugar to which we added
pepper, after which the cop-
per holding 25 galbns is
filled with water & the whole

contents boiled for two hours
or more, till the barley is
tender. Long.

Receipt for making a Cury.
Cut up the ony large Onions
very small, & fry them in
Butter untill they are quite ten-
der, taking care that they
do not burn, when quite
done, cut up the meat in
to dice about 1/2 inch square
if cooked meat merely
brown it, if uncooked, fry
till partly done adding
the curry powder. Put all
then into a saucepan add-
ing about 1/2 a Tea-spoonful
of grease & the same amount
of new Milk or cream, put
it on the fire till it boils,
while boiling add sufficient
Lemon Juice or vinegar to
curdle the Milk, add Salt to

taste, put it on one side
of the fire letting it cook
slowly, & allowing the
steam to rise.

Mrs. Perille.

Savoury Eggs.

As many small tins as there
are eggs to be cooked, put
in. The tins well inside, spin
kile all over the sides, a sa-
voury mixture, made by
mincing as fine as possible
(the finer, the better.) a
slice of cold boiled Ham
or Tongue, & two ounces of any
cold meat, salt, pepper, &
Parsley. A teaspoonful of
chopped up Parsley is suf-
ficient for three eggs. Break
the egg carefully into each
tin, & place the tins in a
saucepan of boiling water
& let them poach gently

till the white is quite set.
Have ready a hot water
dish & having placed
three little squares of toast
to receive the eggs, turn
them out carefully upon
it, & send up. Mr. Hanway

Souffle de Volaille.

Roast white meat of chick
or Veal or Game, as fine
as possible, or pass thro' the
mincing machine. Beat
a pint of new milk, three
eggs well beaten, Hasard
with onion, mace, Cayenne,
pepper & salt. Put it in
to a well buttered mould.
Lie on coals down, & steam
for two hours. Turn it out
on a hot water dish & send
with brown gravy, or white
sauce. A little acid is an
improvement. Mrs. Hanway

26. Flat Blauquette.
Cut out a piece of Fat
& inches long, about the size
of half a crown round. Simmer
in Flat Stock on water 1 hour $\frac{1}{2}$
with 1 Carrot, 1 Turnip, little
Celery, 2 Cloves some Bacon
rind, when done take out
the meat, put it to cool,
then strain off the vegetables
& add $\frac{1}{2}$ pint with a Cream
mixed with the stock, then
thicken it with 3 oz. Flour &
yolk of Egg, then add some
Lard Balls & mushrooms, cut
up your meat about the size
of half a crown & about 4 times
as thick, then throw them into
the sauce. Dish round like
culet with pieces of fried
bread round the sides.

1884. Mrs. Pearce.

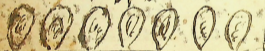
Springy Soup. 2. Insult.
Take 4 young detresses, 2 Bunches

Onions. 1 Doz young
Carrots. 4 Turnips & peck
green peas, put all except
the Peas in a stew pan with
to lb of fresh Butter, put the
lid on tight, let it simmer
greatly 1 hour. Cook the peas
with a pint in the usual way
toss half of them in the stew pan
to home before it is done, then
pass the whole through a hair
sieve, when passed through
add 1 lb. of rich stock, 1 good
pinch of Cayenne, pepper, salt,
mace & a little nutmeg, bring
it to a boil, then add 2 good
bunches of Spinach that is
boiled & passed through a sieve
then toss in the peas that were
kept back. It must not be
kept boiling after the Spinach
& peas are in. W. Pearce. 1884.

Crowdill should be deep
put in eggs then rolled in
Custard when fried should stand

38-4. receipt: Parsley in
 dtd. Riccotas & sh. out.
 other names kind of the
 only laid down, & instead of
 Brimst with Vermicelle rubbed
 smooth. Roll out a piece of paste
 three or four times the thickness of an
 ordinary sheet about 8 or 10 inches
 square. Cut pieces 1.5 x 1.4. then
 place the mixture in this way

This part of the grate must
 be washed over with egg,
 then floured over on the
 outside.



then press your fingers & thumb
 round between each one. Cut
 them out with a cutter, or
 summer shape, or with a pointed
 knife, then wash them with egg,
 but the bottom, & sprinkle the
 Vermicelle over them. Fried
 parsley in vegetable. Got him
 but Pearce 1884.

Puddings.

Lemon Pudding.

Grate the rinds of 2 lemons very lightly
 add the juice of both. Beat 3 eggs
 well and mix all up together with the
 third of a lb of brown sugar and 1/2
 lb of butter melted, and put the mixture
 into a hot dish wh. must first be lined
 with puff paste. S. F. B.

Albion Pudding.

Wash 3 eggs on the shell, the same weight
 of butter, sugar and flour, the rind and
 juice of a lemon all well mixed (the
 butter must be beaten to a cream). Put
 into cups, half fill them and bake
 1/2 of an hour. S. F. B.

Quart Susan's Pudding.

1 pint of cream, 3 lb of butter, loaf sugar
 to taste all boiled together, mix one
 large spoonful of flour with a little
 cold milk quite smooth, and add it to

The above, add 6 eggs leaving out 3 of the whites these must be mixed while the cream is boiling. Pour into a dish and bake $\frac{3}{4}$ of an hour. Turn it out grate sugar upon it and send to table without sauce - S. F. B.

Kernelle Pudding -

Boil 4 oz of Vermicelli in a pint of new milk till soft with a stick or 2 of cinnamon.

Then add $\frac{1}{2}$ a pint of thick cream (the yolks of 2 eggs in a pint of milk) $\frac{1}{4}$ lb of butter, $\frac{1}{2}$ lb of sugar, and the yolks of 4 eggs well beaten. Bake in an earthen dish without a paste. S. F. B.

Curd Cheese Cakes

Take 2 quarts of milk and turn to curd with a dessert-spoonful of rennet, break up the curd and pour it into a sieve to drain all night, then cut the curd with 3 oz of butter and mix with the yolks of three eggs and the white of one, 6 oz of pounded sugar and a

little nutmeg. 2 table-spoonful of brandy 6 oz of cream. Bake in patty pans with a good puff paste. S. F. B.

Cabinet Pudding -

3 sponge cakes and a few fine raisins, some sultana and macaroons cut into slices and buttered and laid in a mould with a little candied peel. Fill the mould with a rich custard and $\frac{1}{2}$ a glass of brandy. Steam one hour and serve with brandy sauce - S. F. B.

Slice Pudding -

A layer of thin bread and butter, and a layer of stewed apples, flavoured with lemon peel, alternately till the dish is full. S. F. B.

Wafee Puddings -

Take one table-spoonful of flour, 2 eggs well beaten 2 oz of butter melted $\frac{1}{2}$ pt. milk a little pounded loaf sugar and a little

~~Pounded loaf sugar~~ and a little grated
Lemon peel. Bake in saucers 10 or 20
minutes and serve them doubled up on
a napkin - E. F. B.

Almond Custard -

Two ounces of Almonds, Blanch and beat
them very fine. Put them into a pint of
cream and boil with a blade of mace
and a bit of Lemon peel; when it boils
pour it into a basin and let it get nearly
cold taking out the peel and mace.
Then take the yolks of five eggs and 4 spoons-
ful of Orange flower water, beat well together
and mix with the cream and sweeten to
your taste. Then put it into a saucapan
with a piece of butter as big as a walnut
to keep it from curdling or burning - Ste it
one way on a slow fire till it is as thick
as you like. Then put it into a basin
and keep stirring till nearly cold -
E. F. B.

Common Yorkshire Pudding -

Half a pound of flour, 3 eggs (we recommend
a fourth) rather more than a pint of milk
and a teaspoonful of salt. E. F. B.

Short-Crust -

To 5 lb of flour, $\frac{1}{4}$ lb of butter dissolved
in a little cream or milk, a small
quantity of sifted sugar. Make into a
stiff paste. Some prefer the yolk of an
egg added. E. F. B.

Another -

2 lb butter rubbed into 4 Table spoonful
of flour 1 lb loaf sugar the yolk of one
egg and as much boiling water as will
just wet it. When the fire is made
bust it over with the white of the egg
and sift a little powdered sugar over
it.

E. F. B.

Flake Pastry.

Put 4 lb of the finest flour dried before
the fire with as much water as will make
it into a hard stiff paste. Knead it in
this way. Divide 6 oz of butter into little bits
and put it on the paste with a knife
at 5 times and roll always the same way
S. S. H.

Plum Pudding.

1 cup of sugar, flour, bread, suet,
raisins, currants, milk, chopped
apples, $\frac{1}{4}$ lb. citron, 5 eggs. Spice
to taste. Cook 3 hours in a thought.

Black Cake.

Prepare 2 lbs currants cut in
halves ditto of beet-raisins decide
with flour. Powdered two tablespoons
ful of cinnamon 1 of small $\frac{1}{2}$ parts
sugar. Mix the spices together.
Mix 2 large glasses of wine 1 of
brandy, 1 of rosewater, let 1 lb

of citron into large slips, sift
1 lb of flour into one pan & 1 of
powdered sugar into another,
cut up sugar & the sugar 1 lb
of fresh butter & stir them so a
cream beat 12 eggs with gel-
fathey smooth & stir them gra-
dually into the butter & sugar
alternately with the flour then
add by degrees, pink spice &
liquor. Stir the whole very hard
at the last. Then put the mix-
ture into a buttered pan, bake
into a moderate oven & take
four hours. W. Wright.

Beef Steak Pie.

Make a rich puff paste, cut your
steak thin, fry them & slice leaves
& dip them into bread crumbs
instead of flour. Then put them
down & stew for a quarter of an

honey, add 2 glasses of port-
wine, 1 of Nutmeg, 3 blades of
mace, salt & pepper to taste.
Dip them into bread crumbs
again after they are dry. Dr Wright.

Cocoa Nut Biscuits.

Scrape 4 cocoa nuts so which
add the same weight of powdered
sugar; mix with white of
eggs beaten with a wood elled
spoon until forming a softish
but thick paste; lay the mixture
out upon water paper in small
drops & bake them in a slow oven
when done break every all the
water paper but that which ad-
hered to the bottom & when cold
ready for use. Dr Wright.

Cocoa Nut Biscuits.

Half a cocoa nut grated in eggs,
1 wineglass of milk, sugar.

lime peel & a little nutmeg.

Dr Wright.

Lime Biscuits.

12 eggs; 1/2 lb sugar, 2 table-
spoons full of water, cinnamon
& cloves to taste, the rind of a
lime & juice of 2 boil for ten
minutes. when a little cold
add the eggs; the whites of
6 & all the yolks should be beaten
together until well frothed
then beat well up with the
other materials & bake in a
slow oven until well set.

Let stand a little before sent to
table. Dr Wright.

ginger Biscuits.

7 cups of flour, 1/2 lb of butter, 1/4 of
sugar, 1 of milk 3 eggs, gin-
ger to taste, yeast powder
16 spoons full. Dr Wright.

Sweet Pickling Sauce.

Boil the rind of 1 Lemon 1/2 oz
of sugar 1 wine glass of water
for 15 minutes take out lemon
& mix 1 oz of butter with a small
quantity of flour stir & boil a
moment, add a glass & half of
sherry.

Waffles.

3 eggs 1/2 lb flour butter & sugar
roll water, table spoon full of
salt, may, small 1/2 cinnamon.
beat sugar & butter to a cream.
Eggs very light - throw into flour
then add spice & bake in an
quick oven about 15 minutes,
grate loaf sugar over them.

Rice Pancakes.

Boil 1/2 lb of rice very soft in a
small quantity of water, when

cold mix with a little milk
6 eggs, saltine & add a little
flour to make batter thick
enough to fry in as little time
as possible.

Bonyol Cake.

1/2 lb butter, 15 eggs 2 1/4 lb flour
1/2 lb currants 3/4 lb of seed & cotton
1/2 lb sugar 1/2 almond & 1
glass of brandy.

Boiled Lichen and Whitey.

1/2 lb peach crumbs 1/2 lb of fat
1/2 lb sugar, the rind of 1 lime
chopped fine 1 egg beat in
with the juice of 1 lime, put
in a cloth which will just hold
it & tie a cloth over both & leave
the mixture must be fast
clamped like stuffing of 100
must will be best of

Waffles.

Bombay Pudding

Boil some pollow very thick
with milk, turn into a soup
plate & cut in squares. Sprinkle
a light brown in hard; place
baker paper over. W^m Wright.

Baked Plum Pudding

Mix with in a large part of the
raisins currants bread crumbs,
1/2 pint. boiling milk, 1/2 lb
suet, yolks & whites of 5 eggs,
1/2 lb brown sugar, 1/2 oz cloves
peach, nutmeg. Bake in a slow
oven 1 hour in a well buttered
dish or mould. W^m Wright.

Flour Paste

Wheat flour made in a thin batter
with cold water & then boiled.
Stirred all the time it is on the fire
to prevent lumps. Add to the
flour about a quarter of its weight

of finely powdered resin -
W^m Wright.

Partridge Pie

Lay in the bottom of your dish a
slice of ham, cut up the Partridges
& put them a nice brown in plenty
of butter, turn them frequently
to prevent their getting hard take
them out, all but the back & necks
& make a nice gravy of what re-
mains in the fryings, add
some Worcester sauce, white wine
pepper & salt, & a sprig. mix of
flour. Prepare a rich paste
W^m Wright.

A common Plum Pudding
5 eggs, 1 pint of milk, 6 oz flour,
6 oz suet, 10 oz bread, 1 lb of fruit
1 nutmeg, cinnamon & clove
to taste. Mix the eggs, milk
& spices together, then mix them

gradually with the four add
the suet & mix, color with beards
& boil 4 or 5 hours. Dr Wright.

Christinas Cake.

7 lbs flour & 2 lbs butter & 2 lbs sugar
1/2 oz saleratus, 3 oz carraway
seeds. Dr Wright.

Rowby Poley

Roll out about 2 lbs of paste, roll
it with any jam or marmalade
you like, roll it up & tie it loose-
ly in a cloth well tying each end,
boil one hour & serve or cut in
slices & serve with sauce over.

Dr Wright.

Suet crust for Pie

Chop the suet extremely small &
add 5 or 6 oz of it to one pound of
flour with a little salt. mix
them with cold water into a paste
& work it very smooth.

Dr Wright.

Birds best Radding.

Prepare your custard, take
8 or 10 apples pare them take
out cores, leave them whole
set in a puddling dish, pour
custard over & btt. v about 1/2
an hour. Flavour with bitter
almonds & cloves. Dr Wright.

Boiled Indian.

Sifted Indian meal & warm
milk stirred together until
pretty thick, add a little salt &
or 3 large spoonful of beards
1 spoonful of ginger. Boil
in a very thick cloth. Dr Wright.

Cup cake.

1 cup of butter, 3 of sugar, 3 of
flour, 4 eggs well beaten to-
gether baked in pans or cups
twenty minutes.

Dr Wright.

Loaf Cake.

1 lb. flour $\frac{3}{4}$ lb. sugar $\frac{1}{2}$ lb. butter
 4 eggs $\frac{1}{2}$ lb. currants $\frac{1}{2}$ lb. raisins
 a small quantity of yeast powder
 - Mr Wright.

New York Cup Cake.

4 eggs, $\frac{1}{2}$ cups of sifted flour &
 cups powdered sugar, 1 cup but-
 ter 10 of rich milk & glass white
 wine 1 nutmeg, 1 tea spoonful
 of cinnamon & a small bit of
 yeast last warm the milk, mix
 the butter in it. bake in small
 tins - Mr Wright.

Common Gingerbread.

1 pint treacle 1 lb. fresh butter,
 2 $\frac{1}{2}$ lbs flour 1 pint milk, & sea
 2 spoonful pearl ash & one of
 ginger - Mr Wright.

Cocoa nut Pudding.

Grate the nut & save the milk.

boil nearly a quart of milk & pour
 upon it add 5 eggs & small piece
 of butter & small cups sugar, nut-
 meg. Bake in little pannes. Mr Wright.

Loaf Gingerbread.

1 cup butter $\frac{1}{2}$ of sugar 1 of milk
 1 pint of treacle beat sugar & but-
 ter together add enough flour
 to make a stiff batter. Ginger
 & allspice. bake in pain. Mr Wright.

Baked Pudding.

4 oz bread grated, the same of
 currants, & of suet chopped very
 fine sugar, nutmeg. mix all
 together. Bake the yolks of 3 eggs
 & make into balls & frye with
 brown, serve with white wine
 sauce - Mr Wright.

Boiled rice puddings.

Put into 3 oz rice in a pint of cold
 water 10 minutes, strain quite

dry them having well floured a cloth spread over it & put in the middle 2 oz of currants or raisins cover them with rice then the cloth securely leaving a little room for swelling then put into boiling water & boil 1/2 hours. Serve with melted butter & sugar flavoured with anything you like. W^m Wright

Black Pepp or Colley's Boudin.
Beat the beaten up yolks & whites of 3 eggs into a basin with 2 oz of flour & 1/2 teaspoonful nutmeg, 1 oz candid lemon peel, 1/4 teaspoon grated ginger, mix well with a wooden spoon & a smooth butter, add 6 oz Suck-6 of currants Boil in a cloth 1 hour or in small cups tied in a cloth 3/4 of an hour serve with melted butter flavoured

with wine - Mrs Wright
Christines pound cake.
1 lb butter 1/2 lb of flour, 1/2 lb sugar, 9 eggs, 1 lb currants 1 lb rolling 1/2 lb citron, 1/2 lb almonds, 2 glasses of brandy. W^m Wright

Pie-Bie Pie.

Be provided with a large earthen-ware dish, & into the same introduce the following commodities: - 2 lbs of fresh veal cutlets seasoned with salt & pepper to your taste, add three or 4 blades of mace to the seasoning, taking care to butter the bottom of the dish before the cutlets are introduced into the same, super-impose upon the meat 3 slices of a pound & approved fresh cured ham, take 2 chicken pickled clean, cut these into quarters & lay the same upon the ham, distribute around the dish, by the sides of the

57.
fowl-meat, from 8 to 12, forced, meat
balls & upon the top of the whole, 6 eggs,
hard boiled, directed of the shells; pour
over the contents 1 quart of catsup, 2 large
glasses of sound cherry wine, & 1 qt.
of strong beef gravy. Cover the ingredi-
ents up under a thick, substan-
tial paste, & suffer the pie to bake in a
slow oven for 4 hours; when drawn put
it by in a shady place to become cold.

A. Bunch of Smelt.
Take 6 fresh fowl eyes, beat the whites
& yelks up well together in a clean
basin, chop 6 young onions fine, & add
the fresh parsley, 3 green chilies &
add a tea-spoonful of catsup, mix all
together & fry them after the form of a
pancake. When done brown take 6 fork,
roll them up & send to table.

Curry and Stew die 6 of puttry.
1 lb flour, 1/2 lb butter, 2 eggs & a lit-

58.
tle white sugar powdered, mix
all well together, with a little
milk. Roll it extremely thin
& cut it into strips, boil plenty
of butter or sweet-lunged oil in
a deep frying pan. throw the
strips in & fry them a high-
brown colour. Dry them on paper
& serve them with some powder-
ed white sugar sprinkled over
them. They should be beaten hot
& with them some red currant
jelly or any other rich business
preparations.

Plain cheese-cake.
10z butter 10z powdered sugar, 10z
sponge-cake & 2 chop residue of
currow all beaten together, this
quantity makes 6 cheese-cakes, a
few currants on the top of each if
you like.

60. Swiss almond pudding.

Chop up very small 2 oz almonds & some
 almonds pick; put them in a saucepan
 with 1 pt. milk & sugar to taste. When
 this begins to boil, stir in slowly a half
 cupful of ground rice & let it boil for 10
 minutes, not neglecting to stir it
 well during the whole time. Pour it
 into a mould, & when cold, turn it
 out. Put 2 oz. white sugar into a pan
 with a little water, stir until it is
 melted & becomes light brown in
 colour, add 1 pt. milk, bring that to a boil,
 then strain it, & add the yolks of eggs.
 Put the strained milk & eggs on the
 fire & stir well until it thickens.
 When this is cold pour it around the
 pudding.

Roda cake.

1/2 lb. butter, 1/2 lb. sugar, 1 lb. flour,
 1/2 lb. currants, 1/2 eggs beaten well, mix

61. Together, then a small half poundful of
 carbonate of Soda, mixed in with
 1/2 a pint of beer & mix all together
 & put into the oven. Not baking.
 Then cake for children.

Take one lb. of fine flour, mix it with
 a dough with a sufficient quantity
 of sweet fermenting Soderly & work
 it well for 20 minutes, let it aside
 for an hour or more to rise; beat up
 a couple of eggs with a table spoon
 full of butter & a small sugar &
 work it into the dough; put it into
 a buttered tin on a paper. Small
 bake it as you would any other cake.
 The dough may be prepared ready-
 made from the baker & for bread
 or for currants or currants mixed
 with the cake.

Queen Cakes

Take a pound of sifted
sugar half a pound of butter
six eggs two ounces of flour
two ounces of currants and
half a nutmeg grated.
Cream the butter and mix
it well with the sugar
and spice put in half
the eggs and beat it
in. Scummed add the
remainder of the egg
and beat it. Then scummed
loaves stir in the flour
lightly and the currants
afterwards bake a few
minutes.

Ginger Cakes

Take the weight of four
eggs in arrowroot & sugar
beat the eggs and sugar

together for some time
then add the arrowroot
bake for a few minutes in
buttered paper pan,
Soft Cakes.

2 lbs flour. $\frac{1}{2}$ lb Sugar. $\frac{1}{4}$ lb
Butter. 2 lbs Caraway. $\frac{1}{2}$ lb Eggs.
2 Teaspoons full of Soda. 6 lb
Sh. Spice. Mix with 1 pt. of
cold milk & 2 Teaspoons full
Sarsaparil which shall be
mixed with the flour.

Swordn Pudding.

A breakfast-cup of salt, the same of
crumbs of bread, the same of sifted sugar.
Add 2 eggs - a glass of wine - juice
and rind of a lemon. Line the basin or
mould with raisins. Boil 3 hours.

Serve according to Taste -
American Cake.

$\frac{1}{2}$ lb Flour. $\frac{1}{2}$ lb Butter beaten to a cream
6 lb loaf sugar sifted, 2 eggs whites & yolks
well beaten - Soda & $\frac{1}{2}$ lb Baking powder a
small pinch of each $\frac{1}{2}$ lb Currants or Raisins.

Russian Pudding

Boil a pint of milk and 2 ozs of butter, when boiling stir int. it $\frac{1}{2}$ lb of flour, when it becomes thick take off the fire and put it into a dish & cool. Take the yolks of 8 eggs, beat them well, to which add $\frac{1}{2}$ lb of sugar and the rind of a lemon grated. Add this to the prepared milk and flour, and lastly the whites of the eggs beaten to a stiff froth. Put a layer of sherry or any other jam at the bottom of your pie dish, then pour in gently the other ingredients and bake for an hour. Let the heat be as small as possible at the top of the oven.

Ruscumini Pudding -

Steep in milk 6 ozs of macarons till tender, add 3 eggs well beaten & sweeten by your taste with orange marmalade. Mix all well together & boil in a shape for 1 $\frac{1}{2}$ hours. when it will be ready to turn out. It will take a small part of an orange & to sweeten it.

Lemon Soufflé

Melt 2 ozs of butter in a stewpan and pour it into a basin and mix gradually with it 2 table spoonful of flour, add by degrees a pint of boiling milk and the grated rind of a large lemon & four ozs of powdered sugar. Stir all this a long time and when quite cold add the yolks and whites of 4 eggs previously beaten separately for a considerable time. Bake in a pie dish with crust round the edge.

Bath Patties -

Scrub over a clean fire 6 ozs of fresh butter & 5 ozs of loaf sugar in a pint of milk, when cold stir in 6 ozs of flour, the yolks of 8 eggs, the whites of 4. In mixing the flour you must be very careful there are no lumps. This quantity will fill 6 or 8 saucers. Butter the saucers but do not fill them till they are just going into the oven.

Lemon Dumplings

$\frac{1}{4}$ lb of bread crumbs, $\frac{1}{4}$ lb of suet, $\frac{1}{4}$ lb of moist sugar, the grated rind of a lemon and the juice of 2 - Make the quantity into 5 or 6 balls 20 minutes in a cloth. - Mrs. Lane -

Indu.

2 oz Butter melted - 2 Table spoons of flour - a little new milk or cream - 2 oz grated cheese - 2 eggs well beaten - Mix well altogether by degrees shake hot quite to long as a custard pudding.

Souffle Pudding

$\frac{1}{2}$ pint milk - the rind of a lemon chopped very fine - 2 oz loaf sugar - 3 oz butter put on to simmer for 10 minutes. add one table spoonful of flour. but mix it smoothly, first with a little

cold milk, then add the boiling with it & stir it on the fire till it is thick, the yolk of 3 eggs to be stirred in (beats not on the fire) let it lay to get quite cold - have a dish with light paste - pour in the above & heat up the whites to a stiff froth put over the top & bake $\frac{3}{4}$ of an hour.

Currant Pudding or Dumplings

$\frac{1}{4}$ oz fine chopped suet - 6 oz flour - 3 eggs well beaten - $\frac{1}{2}$ lb currants - spice - lemon and moist sugar to your taste - mix well with $\frac{1}{2}$ pint milk - boil in a well buttered basin 4 hours - a little table salt added & all puddings is laid back to their lightness.

Lemon Cheesecakes.

$\frac{1}{2}$ lb sifted white sugar.
 2 oz butter - the rind of one
 large lemon grated very fine,
 the juice of one or two -
 4 fresh eggs (2 whites to be
 left out) mix the butter,
 sugar, eggs & lemon together
 & simmer the whole together
 till it is as thick as honey
 & when it is quite cold
 crumble in either a little
 stale sponge cake or any kind
 of sweet biscuit, put it
 into a dish with a light
 puff paste & bake it.

Orange Marmalade Pudding.

Take 3 eggs - the weight of
 one egg in butter, 2 eggs in
 moist sugar, 3 eggs in flour
 & table-spoonful of marmalade

mix all well together & boil
 in a buttered basin 4 hours.

Jam Sandwiches.

Take 4 eggs. & their weight
 in butter, sifted white
 sugar, & sifted flour -
 warm the butter in the
 basin - then beat in the
 eggs, then the sugar, &
 last of all the flour sifted
 in very gently - beat it
 till it is quite smooth
 & white - Put it into a
 small Yorkshire pudding
 tin & bake it a light
 brown - when cold cut
 it open & put any kind
 of jam between - press it
 down close together & cut
 into long or square pieces to
 come to table.

The same without butter
 3 eggs - their weight in sugar -
 the weight of one in flour (or
 a large table spoonful) a little
 lemon peel grated very fine.
 the yolks & whites to be beaten
 separately. first mix the
 sugar with yolks & stirred
 in very good quietly, then
 the whites, then the flour
 by degrees heating the mixture
 all the time. to be baked in
 a flat tin in a moderate oven
 one hour - not turned out
 till quite cold - the tin must
 be well buttered & floured
 before the mixture be poured
 in - To be cut open & like
 the previous receipt.

Cup Puddings.

Take 2 eggs & their weight
 in butter, sifted sugar, &
 flour. Beat the butter to a
 cream - the eggs 10 minutes
 mix them gently with the
 butter, add the sugar by degrees
 & last of all the flour, a
 little essence of almonds or
 lemon added just before
 it is put into the buttered
 cups - bake $\frac{1}{2}$ hour in a
 slow oven - this fills 5 or 6
 cups

Baked bread pudding in cups.
 3 table spoonful ~~bread~~
 bread crumbs, pour on it
 as much boiling milk as
 will just cover it. when
cold add 2 or 3 eggs well
 beaten, a little moist sugar

72.
a little spice, & lemon peel
chopped very fine, a few
currants. butter the cups &
bake an hour.

Yorkshire Pudding
Mix 4 or 5 spoonful flour
with a quart of milk. add
3 eggs well beaten. butter
the tin & pour it in. when
browned on one side by baking
under the meat, turn over
& brown the other side. it
should be baked in a
square tin & cut in pieces to
come to table with the meat.
It is a good plan to set it
over a fire or in the oven
at first & stir it some
minutes before pouring into
the buttered tin under the
meat.

73.
Common Suet Pudding
Three 1 lb Suet - mix
with it 1 lb & 1/4 flour -
3 eggs beaten just, a little
salt & as much milk, or
water as will make it
into a thick batter. Bait
it 4 hours.

Fig Pudding.
6 oz Suet chopped fine -
4 oz bread crumbs
4 oz moist sugar.
1 oz candied peel
7 figs cut in slices.
Bait a breakfast cup of
milk with a piece of
cinnamon in it till well
flavoured. beat up 4
eggs (2 whites only). Mix
all such together. one table
spoonful flour can be added.

74.
if liked, in which case, put
it into the chopped sweet.
Butter the basin well & bake
for four hours.

Orange Marmalade Breadcrumbs
6 oz. Bread crumbs, 6 oz. Butter
6 oz. Sugar - 3 Eggs. through milk
to soak the bread crumbs. Stir
with orange marmalade or grated
lemon peel -

Orange Cake.

5 eggs (the yolks of 4 & white
of 1) 1/2 lb. Sugar & the weight
of 3 eggs in flour.

Christmas Plum Pudding.

2 lb. Raisins, 2 lb. Currants,
1 lb. Sugar, 2 oz. Orange lemon
& Citron peel (each) 1/2 oz. bitter
almonds, 1 lb. Beef suet, 1/2 lb. Honey,
1 lb. Flour 3/4 lb. Bread crumbs
& Eggs, 2 Tea Spoonful mixed Spice
1 white & 1 Cherry 2 Do. Brandy -

Prince Meat.

1/2 lb. Raisins, 1 1/2 lb. Currants, 1 lb. Suet,
6 Apples, 1 lb. crystal sugar, 1/2 oz salt, 1/8 oz Mace,
1/8 oz Clove, 1/4 oz Cinnamon, 1 lb. Candied Peel,
2 small nutmegs, the rinds and juice of two
lemons - the rinds should be boiled a little
and then minced very fine.
Half a pint of brandy and wine - the chief
part brandy -

Elegant Bread Pudding.

Take white bread & cut into thin slices, and
put into a mould - first a slice of bread
then a layer of (plum) preserves and so on
alternately till the mould is nearly full -
pour over all a pint of warm milk in
which 4 eggs have been beaten and cover the
mould with a cloth. Put into a saucepan
of boiling water and boil 20 minutes -
Serve with wine sauce -

Soufflé

$\frac{1}{4}$ lb of flour, 2 oz. of butter, 1 pint of milk,
sugar to taste, the rind of $\frac{1}{2}$ a lemon cut
very thin.

Mix the flour and butter together, add a
little cold milk. Boil the rest of the
milk with the sugar and lemon peel, when
well flavoured, take out the peel, and pour
the hot milk over the mixed flour and butter,
stirring it well and let it get cold. When
cold add the yolks of two eggs well beaten,
and the juice of the half lemon.

Put a layer of paper into a dish, and
pour the mixture over it. - Set before it
is put into the oven, whisk the whites of
2 eggs to a froth and put over -

Bake 20 minutes -

Stew 1 lb. Rhubarb till ten-
der, with enough sugar to taste
pass through a sieve & add:
1 oz. Gelatine, dissolved in
 $\frac{1}{2}$ pint water. Color with a
little cochineal & pour into
a mould. Serve with whipped cream.

A. K. & B. Kelly

Now Parrel.
Pudding

$\frac{1}{2}$ lb Flour
 $\frac{1}{2}$ - Treacle
 $\frac{1}{2}$ - Suet

Grind & juice of one
lemon, a few strips
of candied peel, 2 Eggs
& 3 Tablespoonfuls of
New Milk,

All well beaten together
& boiled nearly 4 hours

Boiled Bread Pudding
Take white bread, pour
boiling milk over it, & cover
close. When soaked an hour
or two, beat it fine, add
an egg or two well beaten.
Put it into a buttered basin
that will just hold it, tie
a floured cloth over it
and put into boiling
water - Put pieces of fat
at the bottom of the basin.
The suet must be done & split

Baker's Reading

Put 3 Tablespoons of fine flour
 very smooth with milk adding gradually
 one pint warm milk in it. Stir
 till in 2¹/₂ of butter set it to
 cool then add the yolks of 3 eggs
 butter in a basin with a fork then
 the butter is in it. Light splash
 it into boiling water the
 bottom upright. Boil an
 hour and a half
 Sugar & spice to taste

Plain Rice Boudin.

Butter a pie dish sprinkle
 at the bottom a little rice,
 then a little spice, and saffron
 then another thin layer of
 rice and fill up the dish
 with milk. Let it soak for
 an hour and bake till
 done. Tapioca & sap can be

Done the same way
 Plain Custards.

Beat up 2 eggs, a very little spice
 and sugar. Season a laurel
 or bay leaf in milk. Then pour
 the hot milk into the egg
 beating them the whole time.
 Then pour the mixture into
 a buttered dish and bake
 till firm.

Lemon Mince.

Dissolve 1¹/₂ Tablespoons in a pint
 of good milk. Strain it to
 your taste. Strain it & add
 the yolks of 4 fresh eggs; put
 it on the fire and stir till
 it is as thick as custard.
 When cool, add the juice
 of a Lemon.

Excellent cake.

2 1/2 lbs of flour - 1 1/4 lbs of butter.
 3 lbs of currants - 1 lb. of brown sugar.
 1/2 lb of candied peel - 6 eggs.
 1 1/2 pints of buttermilk with a tea-
 spoonful of soda stirred into it.
 Put into a moderate (rather hot)
 oven immediately.

Bedford Cake.

1/4 lb of butter. 1/4 lb loaf sugar
 sifted - 1 lb. of flour. 2 eggs. [60
 grains of soda, 40 grains of tar-
 taric acid, or a good teaspoonful
 of Parrocks baking powder will do
 as well. 1/2 pint of milk or milk
 & water. Mix the flour & butter
 well together - add 1/2 lb of currants
 & a few carraways & the other
 ingredients - To be put into the
 oven instantly.

Jellies &c.Guava Jelly.

The guavas to be washed (not peeled), cut
 each guava into 3 or 4 pieces; to each quart
 of guavas add one quart of water; boil until
 the fruit is soft enough to yield to a spoon
 and then strain through flannel.

To each pint of guava juice add 3/4 of
 a lb of sugar; the juices of 1 1/2 large lemons
 and a little cinnamon. Boil the whole
 at first on a quick fire and as it
 thickens on a slow one - To know when
 the jelly is sufficiently boiled drop a
 little on a plate; if it becomes stiff
 the jelly is made.

See Cream.

1 quart of milk. 4 eggs & good dis-
 tilled vinegar of pearl rosb. sugar
 & flavoring to taste. Boil the
 milk, let it stand until off the

82. boil, then add eggs & sugar, put
in cross wood while the milk is
boiling, stir constantly. W. Wright.

Take Frosting -

To the white of each egg well beaten
one heaping teaspoonful of starch
& nine of sugar. W. Wright.

Shrub for Saper -

The whites of three eggs beaten
very same, & 4 heaping spoonful
of powdered sugar added
gradually. W. Wright.

Chocolate Cream -

1/2 oz chocolate, scraped fine, 1
pint thick cream, 3 oz best sugar
heat nearly to boiling, remove
from the fire & mix it well,
when cold add the whites of 4
or 5 eggs, which rapidly & take
up the froth on a sieve, save
the cream in glasses & pile up

the froth on the top of them. W. Wright. 83.

Green gooseberry jam.

Take green gooseberries, & after
the tops & tails are removed, put
them in pie dishes in and over
until soft; then add to every 1 lb
of gooseberries 3/4 lb crushed loaf
sugar, let it stand after being
drained, until the next day, then
boil for 1/2 an hour.

Tomato sauce.

Take as many ripe tomatoes as you please
skin & remove the seeds, then wash the
pulp through a cloth, both the wetting
particles away & stir, you have reduced
it to about one half, the pint of this liquor
add 1/2 oz of green ginger powdered
very fine, also 20 leaves of yucca leaves
2 wine glasses of vinegar, & 1/2 oz of red
pepper or chilli, & a salt to taste,
give the whole a boil, up, or put it in

24.
the sun for 4 or 5 days, in a wide mouth-
ed bottle, well corked. It is then fit
for use, & will be found a very agree-
able addition to soups or cold. Salad, if
used with it. Keep it for soups or stews,
then cold wine instead of vinegar,
put into small bottles well cork-
ed & keep in a cool place. *Clarified Syrup.*

To every pound of sugar, add half a
pint of water: put into a clean stew pan,
dissolve the sugar, and set over a moder-
ate fire; the white of an egg is sufficient
for four pounds of sugar: put in the
sugar before it gets warm, & stir it
well together, until it has boiled take
off the scum, & keep it boiling till the
sunny rises & it is perfectly clear, run
it through a clean napkin, & put it in-
to close stoppered bottles. If sugar candy
is used, two-thirds of a pint of water may

85.
be allowed to a lb. or two more, if required
for immediate use.

Syrup.

To two lbs of white sugar, add a pint & a
half of water with the white of an egg well
beaten, strain the whole, put it on the
fire, & as it boils, remove all the scum,
& continue boiling until sufficient
ly thick.

Capillaire.

As generally prepared in Europe, is
made with essence of herbs & cher-
rich syrups, or with orange-flower wa-
ter & syrups, mix four ounces of orange-
flower water to one pint of syrup, & it
is ready. This is what is generally sold
in England for capillaire, in America
it is made by infusing one ounce of the
capillaire herb in warm water, adding
a pound of sugar, straining it with the white
of an egg, & boiling do a Syrup -

Ginger Syrup.

Is made from an extract just obtained by infusing in a quart of boiling water two ounces of ground ginger; filter it through paper, & add just two lbs of sugar, & boil it into a Syrup.

Syrup of Lemons.

Put a lb. of fresh lemon juice & the three quarters of sugar candy, dissolved in a quart of water; strain it till the surface is quite clear, add an oz. of thin cut lemon peel; let them simmer (very gently) together for a few minutes, strain it through a flannel cloth, bottle & cork it closely, & keep it in a cool place. Or, dissolve a quart of an oz. of citric crystallized lemon acid in a lb. of clarified Syrup; flavor it with the peel.

Syrup of orange or lemon peel.

Of fresh outer rind of Seville orange or

lemon peel three oz, apothecary's weight; boiling water a pint & a half, infuse them for a night in a glass vessel, then strain the liquor; let it stand to set the & leaving poured it off clear from the sediment, dissolve in it two lbs of double refined loaf sugar, boil it to a Syrup with a gentle heat. In making this Syrup if the sugar be dissolved in the liquor with a quantity of heat as possible to prevent the loss of the volatile parts of the peel, this Syrup with process & great care of the fine flavor of the orange or lemon peel.

Stomachery.

4 1/2 oz of ground rice. 1 gal. of milk boiled. Soak first the rice, with a little cold milk, then throw on the boiling milk stirring all the time, add a few bitter & Sweet almonds & sugar. Boil again till quite thick, then it is

88.
into your Stoper, & let it remain
till cold. Sauce of cream, wine &
sugar round the dish.

Roth wine jelly.

1 oz. Spring salt. 3 oz. Gum arabic.
2 oz. Sugar. Candy. 1 pint
Roth wine. Put over fire in
a basin, heat & remove dis-
solve by stirring, when near
by boiling strain into a sheet
iron basin; make half the quantity
three times jelly.

Simmer in 2 quarts of water
1 oz. Sago. 1 oz. Rice. 1 oz. Sweet
barley. 1 oz. Prunes root. 1 lb.
mashed. 1 quart. Take a tea-
cupful in milk burning, hour
& night.

Claret-Cup.

- 1 Sprig of Borage or
- 2 Strips of Cucumber peel.
- 3 Raspberries or
- 2 Strawberries or
- 1 Dessert-Spoonful of Cinamon
- 1 digue glass of brandy -
- Crushed sugar (according to taste)
- A very little nutmeg, grated -
- Crushed ice -
- 1 Bottle of Claret - -
- 1 Bottle of Tonic water (Schweppes
of Geneva)

The ingredients should be mixed
in the above order -
Stir for a few seconds, and taste,
if not sweet enough add more crushed
sugar -
Put two lumps of clear ice into
the jug in which the mixture is
to be served -
Strain through fine muslin into
the jug -

Orange Jelly.

Made in half an hour.

1 Oz of Isinglass.

1/2 pint of liquid including the juice
of 7 good oranges and 1 Lemon. 12 Cochineal
seeds powdered fine and 6 ozs of sugar -
Strain the juice and the water, after rinsing
the oranges, through muslin into a sievepan,
then add the isinglass, stirring it until quite
dissolved, then the sugar and cochineal -
give it a good boil up for a minute - strain
it and pour through muslin into a lip cup &
when a little cool into your mould -

Velvet Cream.

1 Pint of Cream, 1/2 Oz of Isinglass. Sugar to taste
Boil it until dissolved, strain & occasionally
stir it till only milk warm. Pour it into a
dish that has in it the juice of a lemon,
a little of the rind grated, some apricot jam
and two tablespoonful of white wine well mixed.
It must be made a day before it is wanted.
Some orange marmalade round the edge of

the cream is a great improvement.

Swiss Cream.

A pint of cream sweetened by your taste
and the rind of a lemon - boil it a few
minutes to thicken and strain it. When nearly
cold stir into it the juice of a lemon. Lay
macaroons in a dish and between every
layer of cake put the cream.

1/2 of lb of macaroons is sufficient. and if
the cream is not thick enough a tea spoonful
of arrow root may be added while boiling.

A few raspberries are a great improvement.

Chese Swans.

Put a small piece of butter
into a sea-scoopful of flour
then mix it with two sea-
scoopfuls of grated chese, &
a little salt. Make it into
a stiff paste with water,
roll thin & cut into narrow
strips with a paper cutter.
Bake light brown in rather
a hot oven.

Quart of Plane change.

Put into a jug $1\frac{3}{4}$ pints of good raw milk. 6 oz. sugar rolled. $\frac{1}{2}$ lb. bitter almonds blanched & chopped fine. Place the jug in a saucepan of boiling water on the fire till the isinglass (of which more is required in warm than in cold weather) is dissolved. Do not let it boil. Then take it off + when nearly cold, strain through muslin. Add $\frac{1}{2}$ pint of raw cream, stir in well + put into the shape. It should be nearly cold or the cream will rise on the top + will not look so bright when turned out.

Ox cheek Soup.

Take an ox cheek, cut off the meat + break the bones + put all into 6 qts of water. Let it simmer all day by the side of the fire, strain it. In following morning take off all the fat,

Put it again into the pot + add the vegetables to it; 3 or 4 carrots - 3 or 4 turnips - 2 or 3 onions, head of celery, some pepper + salt + again put it on the fire to simmer all day. Beat the vegetables through a hair sieve + also the stock that is left to thicken it. Colour it with burnt sugar or burnt onion - prepared for the purpose at the apocero's.

Lemon cream ice.

Take the rind from 6 lemons as thin as possible + free from pith, squeeze the juice of the lemons into a sugar pan with $\frac{1}{2}$ lb of sugar + $\frac{1}{2}$ pt water, place it upon the fire + reduce until rather a thickish syrup - Have $1\frac{1}{2}$ pts milk upon the fire, into which when boiling throw the rind of the lemons, - cover over + let remain until half cold, in another stew-pan. Have the yolks of 12 eggs

(to which you have added 1 oz. of sugar) with which mix the milk by degrees & stir over the fire till it adheres to the back of the spoon - stir in the sugar & pass it through a tamme; when cold freeze as directed adding a pint of whipped cream when half frozen.

Strawberry Cream ice

2 lbs ripe strawberries, rub through a hair sieve with a wooden spoon, obtaining all the juice & pulp of the strawberries with which mix $\frac{1}{2}$ lb of powdered sugar & put it by in a basin, in a stew-pan - Have the yolks of 12 eggs, with which mix by degrees $\frac{1}{2}$ pts of milk. Stir over the fire until it becomes thickish, adhering to the back of the spoon. Pass it through a tamme. When cold add the juice from the strawberries & 3 glasses of maras-

quino - Freeze it as directed adding a pt of whipped cream when half frozen & sufficiently prepared. Cockinal to give it a strawberry colour if approved of.

To freeze Ice.

Have ready a pewter freezing pot in an ice pail well surrounded with ice & salt - put the above preparation into it - place on the lid which must fit rather tightly & commence twisting the pot round sharply - keeping it turned for about 10 minutes, when take off the lid & with your spoon clear the sides of the interior of the pot - place the lid on again - turn the pot 10 minutes longer, when again clear the sides & beat the whole well together until smooth. It being then about $\frac{1}{2}$ frozen - add the marasquino & whipped cream as above, beat the whole well together,

place the lid upon the top, keep twisting it round $\frac{1}{2}$ of an hour. Clear well from the sides, beat again well together, proceeding thus until the whole is frozen into a stiff & smooth mellow substance, should you require to keep it some time before serving - pour the water which has run from the ice out of the pail & add fresh ice & salt; when ready serve it up smoothly with your spatula.

Salad Cream.

Beat 3 eggs extremely well - add $\frac{1}{2}$ oz: lump sugar $3\frac{1}{2}$ oz: of mustard. $1\frac{1}{2}$ oz salt & very gradually, 4 oz: of best Florence oil. Mix these well & add $\frac{1}{2}$ a pint of best vinegar previously simmered with whole white pepper, ginger & cayenne of each 2 dr^{ms}. This will keep for months.

Tomato Sauce.

Take tomatoes when ripe & bake them till they become quite soft - then scoop them out with a teaspoon & rub the pulps through a sieve. To the pulp put as much Chili vinegar as will bring it to a proper thickness salt to taste. To every quart add $\frac{1}{2}$ oz: of garlic, 1 oz: shallots both sliced very thin. Boil $\frac{1}{2}$ hour. Then strain & take out shallot & garlic. When cold put the sauce into bottles & let it stand a few days before corked. If when bottles are opened the sauce should appear in a fermenting state put more salt & boil again. The sauce should be the thickness of good cream. It should be kept in a dry place. Only the pulp of the Tomato is used.

Lemon sponge, for 1 Lt. size
 2 Lemons, juice & rind stirred
 all together 6 ozs loaf sugar
 1 oz Gelatine. strain & stand
 till nearly cold, & then whip
 till set, adding one egg.
 Mrs. St. Maine

Lapsica with Snow.

Boil 2 table spoonfuls of the best
 lapsica in a pint of new milk
 till quite tender, sweeten with 2
 table spoonfuls of powdered loaf
 sugar; beat the yolks of 2 fresh
 eggs, add them, and then stir over
 a slow fire for 6 minutes. When
 cool flavor with 15 drops ess. of vanilla.
 Turn the mixture into a glass dish
 and when quite cold, place the snow,
 made as follows, roughly over the
 top: - Beat the whites of the 2 eggs
 with a whisk till in a stiff froth,

adding, while beating, 2 table spoon-
 fuls of very finely powdered loaf
 sugar, and five drops of essence
 of vanilla. The Tapioca must be soaked
 for at least two hours, first in the milk,
 & it will be limp.

Celestial Puff.

2 table spoonful of Raspberry
 or Strawberry jam, The
 juice of one Lemon, The
 white of an egg, one
 table spoonful of sifted sugar.
 Beat it well for one hour.
 Throw it into an glass dish
 by Spoon spade.

Mrs. Denton's recipe

An Lemonical Recipe for
 making a quart of jelly -
 Cook one ounce of hollow's
 Beagum Gelatine in half a pint
 of cold water, for two or three
 hours & then add a 3^d part
 of hot water & Citric Acid until
 the mixture of a bowl of

100 loaf sugar; pour over a pint
of boiling water, and half a
pint of Cherry Brandy, or other
wine (Cold); add one-twelfth
part of a bottle of Nelson's
Essence of Lemon; and stir
for a few minutes before pour-
ing into the moulds. A agree-
able and refreshing jelly
for summer use may be
made by omitting the wine
and increasing the quantity
of water - Nelson's Family Jelly No. 1
Broad Fig Pudding. 1 lb. Brown
sugar. 1 lb. Bread Crusts. 1/2 lb. Figs. 6
ozs Sugar (brown) 6 ozs Lard.
Eggs 4. & a little Nutmeg. Half
a teacupfull of new Milk boil
2 hours. The Lard, Figs & Bread
all to be chopped fine & mixed.

Madira Pudding.

Take the weight of three eggs in
their shells, of Butter, Flour &
Sugar & beat all well together
for 20 minutes, then put the whole

in a basin that will just hold the
mixture, & ornament it with
raisins or candied peel & pour
in the pudding which must be
boiled for an hour & a half.
It is best to beat eggs & a fourth
before adding them to the other
ingredients. 1884. W. Pearce.

Pie Cream.

Take a middle sized pie dish
3 parts full of rice, bottled
2 weeks without the eggs.
Then place a thick Buttered
over the top hot. When it is
cold cover this top with 5 or 6
pods cream with some sugar
& a few drops Essence of
Vanilla mixed with it then
sprinkle some pink Sugar
over the top, and kind of
they on other sides of cream
round the edges of the dish.

1884. W. Pearce.

Lemon Sponge.

Rub 3 lemons on sugar put it into a basin, strain the juice to it wash the bits of sugar with a spoon then add a little sherry. Beat 5 whites of eggs quite stiff in a very clean and cold basin, put 1 oz. of gelatine into a little warm water, stir it until it boils and all dissolved, mix the juice and rubbing with the whites then add the gelatine when half cold, stir briskly, fill in the mould.

Victoria cream.

Cut 2 ρ sponge cakes very small, 1 oz. talafies crushed and 1 oz. dried cherries chopped fine $\frac{1}{2}$ glass of sherry and brandy mixed. Mix all together, add a few drops

of cochineal. Whip $\frac{1}{2}$ pint of cream stiff add 6 oz. of sifted sugar and $\frac{1}{2}$ pint of custard, dissolve 1 oz. of gelatine, boil it a few minutes, stir in the gelatine half cold with the cream custard and sugar with a whisk when you have got it all together pour a little in the mould, when this is set a little place a thin layer of the sponge batter over it. Then pour another layer of the cream when it is set a little put in a layer of sponge repeat the until the mould is full. You had better keep your basin in warm water to prevent it setting before you use it. Stand the mould in a cold place until you want it when you have turned it out pour a pink sauce round it - a little sherry mixed with the same quantity

of water, a little cochineal a few drops of some kind of essence this will do for sauce.

Custard:

½ lb of sugar, ½ pint milk boiled 10 minutes with some lemon rind and 4 cloves, a little cinamon sticks put 5 yolks in a basin strain the boiling milk on them - whisk until its boils.

Beef slices.

Cut a piece of lean beef about ¼ inch thick then beat it with your meat chopper a little 2 pieces will be required about 6 inches long and 3 wide spread some sausage meat mixed with some chopped ^{small} carrot and parsley and 1 egg over the meat then place of strips of lard in a layer, some strips of hard

boiled egg and a layer of mushrooms making 3 layers - serve each piece of beef in this way then roll each piece up and tie some string round in several places to prevent it bursting open - place them in a hot oven on a tin for 20 minutes when done put them in a stew pan with a pint of stock & water 1 carrot, 1 turnip, 3 onions, 2 cloves simmer 1 hour & ½, take them out strain off the vegetable, season and thicken the liquor with arrow root add egg balls, mushroom sherry then cut off the string and cut each piece of beef into 4 dishes then inside upper most sauce round.

Claret Cup.

1 Bottle of Claret, 2 botts. Soda Water

106. A few Cloves. Slices to taste
a little Worcester.

French Beans are delicious
to when they are young. This is how
to prepare them for serving,
as a course alone: Wash
but do not cut them; throw
them into boiling water, with
a small bunch of parsley -
Boil till tender, drain, remove
the parsley, & put the beans
in a small saucepan with a
pat of butter. Shake them
over the fire, till coated with
the oil & butter, then serve
alone.

Sweet Breads to hito appetito Pis.
Soak the Bread in water, remove
all the skin & pipes, clip them
in scalding water five minutes,
take them out when cold laid
them with pieces of fat Bacon,
about 4 long. allow
the best side of them. Let them to

simmer in stock nice and soft
white with one Carrot, half of small
Lunip, two Chalots or onions
& two Cloves for one pound, when
done take the bread out, the
Liquor should now be strained
of a pint, strain off the Vige-
tables, then add half a pint
of new Milk & Cream, add
~~the~~ pepper, salt, ground
mace, then mix two ounces
of Flour, with a little milk
quite smooth, stir it in the
Liquor then stir it over a fire
till it boils. Then add some
Eggs Balls, small white
mushrooms & Green peas
put the bread in the dish
pour the sauce round &
some peas in each corner
of dish. You can get the true
Roues & peas in tins when
out of season. ^{1st} Pease
Sold as the ^{1st} Pease

106. A few Cloves. Slices to taste.
A little Porage.

French Beans are delicious
when they are young. This is how
to prepare them for serving,
as a course alone: Wash
but do not cut them; throw
them into boiling water, with
a small bunch of parsley -
Boil till tender, drain, remove
the parsley, & put the beans
in a small saucepan with a
pat of butter. Shake them
over the fire till coated with
the oiled butter, then serve
alone.

Sweet Breads white *magrettes* Pic.
Soak the Bread in water, remove
all the skin & pipes, dip them
in scalding water five minutes,
take them out when cold laid
them with pieces of fat Bacon,
about 1/2 loz. ~~all over~~
the best side of them. Let them to

107.
Linnec in stock vees and
white with one Carrot half of small
Linnec, two Chalots or turneps
& two Cloves for one horse, then
doves take the bread out, the
Linnec should now be quartered
of a pint, strain off the Rye-
table, then add half a pint
of new milk & Cream, add
~~the~~ pepper, salt, ground
onion, then mix two ounces
of Flour, with a little milk
quite smooth, stir it in the
Linnec, then stir it over a fire
till it boils, then add some
Eggs Balls, small white
mushrooms & green peas
put the bread in the dish
pour the sauce round &
some peas in each corner
of dish. You can get the much
kivers & peas in time when
out of season. 1/2 Peas
Sold in the *Parisienne*.

100. Cut open the centre of two fair
sized loaves & take out the bones,
then fill in the fill with some
other kind of fish, rub it in a
mortar with a little anchovy
sauce, one small shallot, white
the parsley, two yolks of eggs,
pepper, mace, & a few bread
crumbs, when this is rubbed
quite smooth fill in the fish
to leave the bones was then fish
back the flaps of the fish place
them on a strainer, place them
in an oven covered with half
milk half Red Stock, simmer
twenty minutes, then place
them on the dish, make a sauce
with part of the liquor, they
are boiled in, thicken it
with two ozs of flour, c. pepper
mace salt, then add some
mushrooms & Egg balls, Pass
the sauce over the fish & the
balls & mushrooms in each corner.

109. Eggs balls are the yolks of 109.
2 hard boiled eggs rubbed
with a fork until smooth,
add a little pepper, salt
& flour, rub all together
with a teaspoonful of cream
roll them into small balls
throw them into boiling
water, boil for minute.
Hot Sauce.

White Soup.

Cut $\frac{1}{4}$ lb. Cal. into small pieces
put it in a small stew pan
with 1/2 lb. butter, 1 shallot, a
little parsley, put it on the
fire for about $\frac{1}{2}$ hour, then
put it to cool, then take one
quart of Red Stock, put it
into a stew pan, add flour
not, cut up 1 Turnip, 2 Onions
let it simmer 1 hour, then
rub the bit of fat in a mortar
very fine with 1/2 almonds sea-
son with salt, c. pepper, & mace

110. pinch of sugar; put this into the stock & let it boil ten minutes, then strain through a hair sieve, pick out the cap. not, rub the rest through into the stock, then add one pint of new milk, boil it ten minutes, mix 3 oze of flour with a little cream quite smooth then grutty it into the soup. Dill before you send it up, to tables, put 4 yolks of Eggs, 1/2 pint of cream, pinch of sugar, put this into the stew, pour the soup on top of it. W^{ch} Pearce.

à la mode de Lamer.

Remove all the skin & some from any kind of game that has been in to table the day before, put it in a mortar, with a little Lead, 6 Almond with the skin off, rub

this in the mortar until quite smooth, then add pepper, salt, mace, nutmeg & 3 yolks of Eggs. 1st Eggs & Cream) pinch of white sugar, rub this well together, add 1/2 oz of flour, when this is stirred in, take it out of the mortar & flour a table spoon & fill it in into the meat, as you fill the spoon, toss it into some stock nearly boiling. Dish them round the same way as cutlets, on a plate a slice of Ham or Larded between each quenelle; make a rich white sauce: add egg balls & some butter. much wood, pour the sauce over it. W^{ch} Pearce.

Phasant à la chasseur.

Levee a phasant as fowr boil it in a stew pan with some pieces of Lead on

112. Bacon & 2 eggs Mutton, 2
large onions, cut fine, fry
this over a fire until brown
all over. Then add pepper &
salt to taste & Table Spoon-
ful of Sausage or Chutney,
 $\frac{1}{4}$ pint of Stock, put the lid
on, let it simmer about
1 hour, when done skim
it, place the pheasant on
a dish, tie the onions on the
fire, so as to make it a lit-
tle thick, then add a little
Sherry, pour it over the
pheasant & serve. *W. Pearce*
a Salamis of Game.

Roast a pheasant on any
other kind of Game, then
let it to cool, then cut it
into joints & remove the skin
& trim the joints, dish it
(upon your dish) place the
trimmings & the skin in
some stock with some ve-

getables, let it simmer $\frac{1}{2}$
in an hour, strain off the ve-
getables & trimmings & thick-
en with Arrowroot, add a
little sauce of some kind
& season to taste with L. pep-
per & ground mace, salt,
add some egg balls, some
rooms, pour it hot over the
joints, cut some pieces
of bread about the size of a
5/- piece, fry them brown
& trim them round the dish.
W. Pearce

Stewed Rheas or any other
Game. Lard & lard the
breasts of the birds & boil
in stock with some onions,
2 Carrots, 1 Leek, little
Celery & 2 or 3 Cloves 1 hour
& $\frac{1}{2}$ then make some sauce
with the stock they were
boiled in, by passing the ve-
getables through a sieve, add

114 Some Sherry, pepper & salt. then make the birds hot in a little liquor, they were boiled in, kept back for the purpose; make the sauce a little thick & pour over the birds & place some potato croquettes round the dish.

Croquettes.

Take some very fine well-cooked potatoes, mix some butter with them; roll them this shape, dip them in egg & roll them in bread crumbs & fry them brown.



The larding is done by forcing the larding needle through the meaty part of the breast with strips of fat. Mutton is best.

W. Pearce.

115
1 lb. Flour. 1/2 lb Currants
1/2 lb. Sugar. 1/2 lb. Butter
1/2 lb. Eggs. 1/2 lb. Milk
600's Sugar. 2 Leaspoons
1/2 lb. Raisins. Baking Powder
Rub the butter in the
Flour, add the Currants,
Sugar, & Raisins & mix
with the Milk for about 1/2 hour
then add the Eggs & add it
with the Milk. Mix
with the Flour & mix
with a little Butter. Put
in a greased tin & bake
about 1/2 hour

Apricot Lays. (Winchester)
Ginger Cakes. Apricots, 1/2 lb
Double Cream. 1/2 lb
Sugar, pistachio kernel
or chopped. Cut sponge cakes
in half lengthwise, place
apricot on top, with a little
Liquor. Whip the cream & add

116. castor sugar. put cream
all round explicit, sprinkle
pistachio nut over. In third
berry season fry sponge cakes
let them get cold, wash up
strawberries & place in center.
Cream may be frozen.

Tomato farcels.

Tomatoes. 2 of bread crumbs.
1 of lean ham or chicken etc.
1 chopped mushroom. 1 teasp.
chopped parsley, a little grated
nutmeg, salt, pepper, 1 egg
to bind, a few rasp. juice. Cook
mixture sufficiently to bind
egg well, cut out center of
Tomatoes, chop this center
& add to mixture. Put mixture
in Tomatoes, garnish with
rasp. juice, cook 10 minutes in
hot oven.

Veal à la Châteaufort.
Stock which stays in pan. Veal
2 or 3 chops. Salt 2 of bread
crumbs. 1 dessertsp. (chard)

farceling. 1 teasp. mixed herbs
piece of butter, 1 Carrot & 1 turnip
cut fairly thick, pepper & salt. 1 egg.
Put vegetables & real bones in
stock. Bind stuffing with egg.
lay it on back, roll meat &
stitch on the sides. Lay it
on vegetables, cover with but-
tered paper. For first 5 to 10
minutes, boil quickly, then
simmer, baste occasionally.

Chateaufort Sauce.
1 of butter, $\frac{1}{2}$ of flour to pint of
the stock fresh pan. 4 pt. milk
to fill cream, 1 yolk of egg, 1 pt.
salted: fine chopped parsley
(well washed), pepper, salt,
few drops of lemon juice, mix
flour & butter add stock gra-
dually over fire, then mix the
cream, stir & boil well then
add eggs, lemon juice & parsley
spread sauce on veal, garnish
with parsley &
Sobetas collecto.

111. To make the coral table out a
diced in oil & sugar through a
sieve for clarifying. Cook for 100. But
ter 1 lb. Sugar 1 lb. Salt 1/2 lb.
Milk or Stock (made from shells &
old clam) 1 Table sp. Curcum, few Drops
Lemon Juice, 1 Table sp. Aniseed, Juice
(1 egg will beat up or beat Curcum
for afternoon). Heat Butter in the pan
then in Cayenne, Flour, & salt. Stir
well add milk or stock gradually
till thick paste - psalida. Cook
thoroughly till quite smooth. Chop meat
up finely (for this amount 1 lb.)
Add butter to the paste, then cream
Lemon Juice & then chard. Put
steer mix well then turn. Put on
plate let it cool. Cut into small
shape using a little flour in
tiller, Bread crumbs well over the
top in bread crumbs. Fry in
boiling fat till golden brown
press on paper put in small
claw in each cavity. Brown
preparative does for chicken
fish etc.)

Varieties.

112. *Mustiness in Liquid.*
Gently agitate the wine for some
time with a little of the sweetest
oil or almond oil. A little
coarsely powdered fresh burnt
charcoal or even some slices of
bread toasted black will often
have a good effect. Mr Wright.
Best for hummed complaints
or Diarrhery. For Baby
1 dessert spoonful of isinglass dis-
solved in a pint of boiling water,
if this makes arrowroot as thick
as you please only you must boil
it 18 min the child has other kinds
of food, some slight remedy
may be used at the same time
if the case be a bad one; the ar-
rowroot must be really good -
Brown & Pellan's Patent Good Flow.
Mr Wright.

Everton's Toffee

Put $\frac{1}{4}$ lb of fresh butter into a skillet. When melted add 1 lb brown sugar, keep stirred, say gently over a clear fire till a little of the mixture dropped into cold water breaks between the teeth without sticking. Grated lemon-peel or ginger for flavour. Mrs Wright.

Ginger Beer.

5 lbs white sugar $\frac{1}{4}$ pint lemon juice $\frac{1}{4}$ lb honey 3 oz. bruised ginger $4\frac{1}{2}$ gallon water. Boil the ginger thro 3 quarts of the water for $\frac{1}{2}$ an hour, then add the sugar, lemon juice & honey with the remainder of the water - strain through a cloth when cold add the $\frac{1}{4}$ of the white of an egg & a small teaspoonful of es-

sence of lemon. Let the whole stand 4 days & bottle. This will keep many months & will make a hundred bottles. Mrs Wright.

Curling ostrich feathers

After a Shower of rain, & the feather is flat & stretched place it in a sunny window to dry. Then dry take $\frac{1}{2}$ blunt little steel pen knife, hold it in your right hand, take each little fan separately with the blade of the knife & the thumb pressing gently the other side of the blade the fan between. Begin from the root, & scrape the knife by it 1, 2 or 3 times until it curls. Do not rub feathers - fans by itself until all are curled; you must not do it roughly or quickly or you will sweep off the wings! When both sides of the feather are curled, place the curls

to your taste; hold the feather duster
altered minutes to a fire, not to scorch
it but to set it.

For cleaning straw hats or bonnets.
Wash the bonnet or hat first in pure
water, then with a hair brush & soap
& water until the dust is taken out.
dry it in the sun; then take a small
quantity of Gallia acid dissolved
in water & wash the article all over
with a piece of rag, or sponge dip-
ped in the dilute solution. Let it dry
well in the sun until bleached, then
iron it.

For removing sun stains.

For taking away sun stains.
Persley boiled with, & then beer, or
any part that has been brewed,
when washed in the water while
hot, will be free from sun burn
in an hour or two.

With honey.

Sambath.

Take a piece of fine salt fish with-
out bones, have it boiled, then
shred it in small pieces, cut
up some chilies & onions & mix
it up with the fish, add some
vinegar, juice, & oil, & lemon, the
fish can be roasted instead of
boiled, if liked. Not drizzling
with sauce.

Put into a jar sufficiently large
to hold all the ingredients, the
rind of 30 lemons & 6 oranges, 3
nutmegs, 3 sticks of cinnamon,
(about a Spanish pound) & a few cloves,
the spices all powdered, add 3
bottles of rum, tie up the mouth
of the jar very carefully & expose
it to the sun for 3 days, on the 4th
day add to the above 40 lbs of sugar
& bottles of brack, 6 of milk, filtered

& allowed to get cold, 6 of water & 1 bottle of lemon juice, heat the whole well stirred up & strain through a bag, flannel is best; if not clean the first time, strain again.

Put in a jar.

For Sushini 12 bottles water, powder
pepper 3 lbs. coriander seed 6 lbs. hing
hard seed 1 1/2 lbs. dandelion seed 1/2 lb
cumin seed 1/2 lb. cresson 1 1/2 lb.
dried chillies 1/2 lb. wash each in-
dependent separately in a new cloth,
then heat it with pounded, & dry fire
by lifted. Then mix it well together
& bottle it. A desert spoonful of the
powder is sufficient for a curry.

Put in a jar.

Another, Tomatoes with the tamarind.
Take 1 lb of ripe tomatoes, 1 lb of tamar-
ind, 4 oz. of ginger, 2 oz of red chil-
lies powdered, 4 oz raisins, 1 oz of

garlic, 1/2 oz sugar, 1 oz salt, & 1/2 a
bottle vinegar. Mix the tamarind
with the vinegar, give them a good
boil & strain, get over the tomato
parts, raisins, garlic, & vinegar pound
well, mix all well & bottle & keep
in small jars in cool place.

Put in a jar.

Barley water.

One oz of pearl barley 1/2 oz of white
sugar & the rind of a lemon, put in
to a jar, pour upon it 1 qt boiling
water & let it stand for 8 or 10 hours
then strain off the liquor, adding
a slice of lemon if desirable, this
infusion makes a delicious be-
verage.

Barley water with Ling bee.

A table spoonful of pearl barley, six
lumps of loaf sugar, 1/2 a lemon
& enough Ling bee to clean it. Pour

2 qts of boiling water on these ingredi-
ents & lett it stand until cold.

Lemon barley water.

Grab 2 oz. of sugar on the rim of a
Lemon & as the extract is flow over
press out the juice on the sugar &
pour on 2 qts of plain barley water
made without lemon or sugar.

This compound is made where re-
freshing than the simple barley
water & is very useful in cases of ill-
ness when acids is not indicated.

Radding for Diarrhea.

Rush rice & rice perfectly brown
then boil & bake with milk until
quite tender. This recipe slow ly
has proved as very beneficial.

Lime water.

Lower six pints of boiling wa-
ter on $\frac{1}{4}$ lb. fresh shelled lime
Concentrated Castor oil for Lard.

$\frac{1}{4}$ pint. Sassafras oil. $\frac{1}{4}$ lb. Cotton oil.
3 oz. Lard or Mutton & seed
W. be. melted together then
add the seed & beat together
to 15. The seed on the show is
to be laid in water, which
must be daily changed for
a week.

Bread Sauce.

Stale bread crumb rubbed through
a colander & new milk $\frac{1}{2}$ pint of
each, a little soft small salt sprin-
gall, $\frac{1}{2}$ as much powdered mace, a
small onion, a little cayenne
1 oz butter, boil 5 or 6 minutes then
beat it well with a fork before
serving. Take out the onion.

Melted Butter.

Put in a basin a layer of spoonful
of flour & a little salt, mix with
them very gradually & smoothly $\frac{1}{4}$
pint of cold water, turn this into a

120
clean small sauce pan & shake
on this constantly over the fire
till it boils for 2 minutes then
add 1/2 lb of butter cut small keep
stirring till the butter is quite
dissolved. give one minute's boil
& serve.

White Sauce.

Milk. a little flour, a little finely
powdered rice, a little salt, a
small piece of butter, mix & give
one boil, stirring it well, pro-
bably a dessert spoon full of flour
to a breakfast cup of milk.

Abbaye Salad.

Take the outer leaves off a firm Sa-
voy cabbage leaving only the hard
yellow inside. Take out any very
large veins. Cut for it neatly through
the cabbage in thin slices. strew a
dust of salt amongst it & sprinkle
a little vinegar over it. It makes

121
a good winter salad & is much
used in North America -

Ginger Beer.

(Dr. Dietrich)
One Handful of dry Ginger.
(brined, but not powdered) finely
boiled in a quart of water for
half an hour. While the water is
boiling put in one large
table spoonful of Cream of Tartar.
When this is all done put in two
lbs of Mauritius or Brazil Sugar
one coffee cupful of lime juice
& add eleven quart bottles of
cold water. Strain through a fine
sieve & bottle when quite cold.

It will be fit for use in about a
week's time if put into soda wa-
ter bottles. To be well corked & tied

Black Currant Wine (Dr. Parson)
To every three quarts of juice
put the same of water unboiled

& for every three parts of
 the liquor add three pounds
 of very pale moist sugar
 Put it into a cask & fill
 up a little for filling up.
 Put the cask in a warm
 dry room & the liquor
 with ferment of itself. Scum
 off the refuse when the
 fermentation shall be over
 & fill up with the reserved
 liquor, when it has ceased
 working, pour three parts
 of brandy for forty parts
 of wine. Bung it close
 for nine months then bottle
 it & drain the thick parts
 through a jelly bag until
 it is clear & bottle that
 keep it ten or twelve months

Rhubarb Wine.

For every gallon of water (rain
 water is best) add 5 pounds

of ripe rhubarb cut into
 thin slices, let it stand
 nine days stirring it
 three times a day. Cover
 the jar with a blanket
 or cloth, when strain
 it through a coarse cloth
 & every gallon of liquor
 add 2 lbs of white sugar
 the juice of two Lemons
 & the rind of one, to fine
 it 1 oz of Isinglass &
 every wine gallon put
 the Isinglass in about
 6 parts of the liquor
 dissolve it over the fire
 & let it get cold before
 pouring it into the rest
 of the liquor. Cask it
 in three weeks bring it
 down bottle it in March
 & the following June it will
 be fit for use. W. P. P.

Parsnip Wine

To each gallon of water add
 3 lbs of Parsnips, boil
 them until quite soft.
 Strain off the liquor to
 every gallon add 3 1/2 lbs
 of moist sugar, beat the
 for 1/2 an hour & skim it
 well as the scum rises
 strain it off & let it stand
 until cold, then spread
 a little yeast on a crust
 of bread put this into
 the liquor & let it stand
 three days to work, then
 put it into a vessel &
 let it stand 6 months add
 one quart of brandy to
 ten gallons of wine. The
 wine should be a little
 warm to work & be kept
 in a warm place, but it
 is better for hot drinking & such.

A Drink

~~1 lb honey sugar 1/2 lb
 raisins. 2 Lemons (peel
 to be grated or the juice
 squeezed for use) 1 gallon
 of boiling water poured
 in the whole. Let it stand
 a week.~~

Nectar

Put in a deep jar or basin,
 1 lb of lump sugar 1/2 lb of
 good pudding plums, the
 peel (cut very thin) of 2
 the juice of two lemons. Pour
 on this a gallon of boiling
 water. Let it stand a
 week (or, if warm weather a
 day or 2 less) well covered and
 stir it once or twice, then
 strain & bottle it & cork tightly.

And in 5 or 6 days it will
be fit to drink.

Fish-paale.

Provide an ordinary ginger jar. Take as
tough a chicken as you can procure, cut
it up small, and put it into the jar. Add
a tea-cupful of ground rice, and three hand-
-cupfuls of cold water. Season with a little salt
and pepper. Put on the lid of the jar, and cover
it over with common fire brick, so as to exclude
all air. Place the jar in the oven, and leave
it there for between 3 and 4 hours; then strain
off the content. If the meat is wanted for the
fish-paale, the jar should not be left quite so
long in the oven.

Beef Tea.

Put 1 lb. of fibrous beef in slices
immerse with a quart of water
20 minutes after it has once
boiled and been skimmed

Add salt to taste

Chicken Panada

Boil till about 3 parts ready
in a quart of water take off
the skin and the white meat
if skin cold, and put into a
marble mortar, pound it to
a paste with a little of the
water it was boiled in, season
with a little salt, a grate of
nutmeg and the least bit of
herbs-pet. Boil gently for
a few minutes till it is
thick as you like, it should
be made as you can drink
through tolerably thick and
it is very good nourishment.

Chicken Broth.

Put the body & legs of the
fowl that the Panada is
made of, after taking off the

skin & rump into the water
 it was boiled in with one
 blade of mace 1 slice of onion
 and ten white pepper corns.
 Simmer till the broth be of
 pleasant flavor, if not water
 enough add a little. Or take
 half of a fowl that has or
 has not been dressed skew
 it down with spice, till the
 taste is strong enough

See page 30

Extract of Meat.

Take 1 lb of beef and 1 lb
 of veal without any fat or
 bone, brown and put in
 a stone jar without any
 water, cover it over so
 that the water cannot get
 in and place it in a
 conception of water. Let it

simmer for 12 hours and
 pour it off. Very nourishing
 and very little taken at a
 time.

Artichokes à la Pointade.

Take very small artichokes cut
 them in quarters, from the
 bottom and remove the choke
 serve them in a little cold
 like radishes, make a sauce
 with oil, vinegar, pepper &
 salt they have the flavour
 of nuts.

Artichants Favers.

Parboil the artichokes remove
 the middle leaves pare the
 choke and stuff the centre
 with force meat then put
 them into the oven until the
 meat is quite done serve up
 with melted butter —

Egg Alb.

Beat 6 eggs, until very hard, remove the shells, and cut them across preserving the whites in the form of cups; remove the yolks in small cubes with cold ham, parsley, and salt mix the minced ingredients with cream until they form a thick paste, but do ^{not} break the little cubes; then fill the cups formed of the whites with this compound & heap'd up in the middle, taking off a piece from the round end of each to make them stand; place them in a dish, and pour white sauce over them.

1 lb white flour. 1 Egg. 2 ozs Butter, & a breakfast-cup warm Milk 1 teaspoonful of Baking Powder, warm the flour, beat the egg very well, mix in Butter with other ingredients, and bake in quick Oven, about $\frac{1}{2}$ of hour it ought to be cooked.

but Query little -

Dromes.

Take 5 lb Flour, a piece of butter size of a walnut a pinch of Claff sugar, two Spoonfull of Baking powder, pinch of salt, rub all the ingredients together and then mix with Butter milk, the consistency of common dough, cut it any shape you like & then roll. Place it on a hot tin cross it & put into a hot oven & two handful of coarse oatmeal into a basin pour boiling water on it to make a stiff paste then roll very thin and cut in large round biscuits - Bake the tin hot & Wedge with oatmeal and place on the top of the

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free, pulling the biscuits
on if well done. They must
be served occasionally.

To preserve Eggs.

Put into a pan $\frac{1}{2}$ a bushel
of quick lime. 1 lb. of Salt.
 $\frac{1}{4}$ lb. of Cream of Tartar &
mix all together with
as much water as will
reduce it to the consist-
ence which will cause
an egg to float with its
top just above the mixture.

L. F. Bennett.

Soda Cake.

1 lb. flour with a small teaspoonful
of carbonate of soda mixed quite
dry. $\frac{1}{2}$ currants or sultanas. 6oz.
of butter melted in milk not too
mixed hot. 6oz. moist sugar. 2 eggs.
Mix first the butter, milk & eggs - add

141
the other ingredients. Spice & candied
peel to taste.

American Cake.

1 lb. of flour - $\frac{3}{4}$ loaf sugar, sifted.
 $\frac{1}{2}$ lb of butter beaten to a cream - 4
eggs well beaten - a small pinch
of soda - $\frac{1}{2}$ lb of currants or sultanas
Soda Biscuits.

$\frac{1}{2}$ lb. of flour. Put into this a tea-
spoonful of carbonate of soda & a
little salt. Mix in a little cold milk
a teaspoonful of cream of Tartar -
Mix all lightly together into a dough.
(melting with milk) and make it up
into about 4 round lumps. Roll these
out flat, but thick & bake $\frac{1}{2}$ hour.

Heary Cake (Cornish).

1 pt scalded cream. 1 lb. currants.
 $\frac{1}{2}$ lbs flour - a little salt sugar, ginger
& nutmeg & one egg. Mix all well
together & roll it as Pie-crust. Score

the surface delicately & bake it
in a quick oven & serve it in small
squares.

Milton Pudding.

2 Tablespoonfuls of ground rice
2 $\frac{1}{2}$ of arrowroot. 2 eggs & a
pint. of milk. A little grated lemon
& sugar to taste. To be boiled & poured
into a pudding dish with a little
marmalade or jam. at the bottom.
Bake it. not to be turned out.

Stewed Chicken.

Cut up a raw fowl into 14. pieces
then chop a spanish onion. very small.
stew it with 2. oz of butter, a little
cayenne pepper & salt. Let it stew
gently 1. hour until a complete pulp.
Half an hour before you want to serve
up put in the pieces of fowl, let them
stew $\frac{1}{2}$ hour, then take $\frac{1}{2}$ a lemon,
& squeeze the juice into the dish. no water

but a teaspoonful of good grain. is a
great improvement.

Preserved Oranges.

Cut into the rind as far as you can
without touching the pulp, holding
your knife slantingly, making your
cuttings as close to one another as
you can. When the oranges are
cut put them into cold water & let
them stand 2 or 3 days, changing the
water each day. Boil them in three
different waters till they are
pretty soft, then make a syrup
of double refined sugar ($\frac{3}{4}$ pt. of
water & $\frac{3}{4}$ lb. of sugar for each
orange) boil the syrup pretty high
put the oranges into it, let them
boil for some time & put them all
into a basin. Turn them once a day
for 4 or 5. days, then take them out
& keep them separate in jars with a

little syrup just boiled up fresh.

Turbridge Cake.

Put 6oz: of butter very fine, into 1 lb flour, mix 6oz: of sugar, beat & strain the eggs & make into a paste. Roll it very thin & cut with the top of a glass - Prick them with a fork & cover them with caraways, or wash with the white of an egg & dust a little white sugar over.

Canary Pudding.

$\frac{1}{2}$ pt. milk - $\frac{1}{4}$ lb. flour - $\frac{1}{4}$ lb. butter - $\frac{1}{2}$ sugar - 3 eggs & some grated lemon peel, mix well & boil 3 hours.

Plain Ginger Pudding.

$\frac{1}{2}$ lb flour - $\frac{1}{4}$ lb. suet - $\frac{1}{4}$ lb. of treacle 2. teaspoonfuls of ginger. Boil in a basin, without any other moisture for 3 hours.

Snowdon Pudding.

A Breakfast cup of suet, the same of crumbs of bread, the same of sifted sugar. Add 2 eggs - a glass of wine - juice & rind of a lemon. Line the basin or mould with raisins. Boil 5 hours. Sauce according to taste.

Russian Pudding.

Boil 1 pt. of milk & 2 oz: of butter - when boiling stir into it $\frac{1}{2}$ lb of flour. When it becomes thick - take it off the fire & put it into a dish to cool. Take the yolks of 3 eggs & beat them well. To this add $\frac{1}{2}$ lb sugar & the rind of a lemon grated. Add this to the prepared milk & flour & lastly the whites of the eggs beaten to a stiff froth. Put a layer of strawberry, or any other jam at bottom of pie dish, then pour in gently the other ingredients & bake for an hour. Let the heat be

as much as possible at the top of the
oven.

Macaroni Pudding.

Stew in milk 6oz. of macaroni till
tender - add 3 eggs well beaten & sweet-
en to taste with orange marmalade.
Mix all well together & boil in a
shape for $1\frac{1}{2}$ hours when it will be
ready to turn out. It will take a
small pot of marmalade to sweeten
it.

Lemon Soufflé.

Melt 2oz. butter in a stew pan &
pour it into a basin & mix
gradually with it 2 table-spoonsful
of flour. Add by degrees 1 pt. of
boiling milk & the grated rind of
a large lemon & 4oz. of pounded
sugar. Stir this a long time & when
quite cold add the yolks & whites
of 4 eggs, previously beaten separ.

ately for a considerable time.
Bake in pie dish with crust round
the edge.

Bath Patties.

Dissolve over a clear fire 6oz. fresh
butter - 5oz. loaf sugar, in a pt. of
milk, when cold stir in 6oz. of flour,
the yolks of 8 eggs, the whites of 4.
In mixing the flour you must be
very careful there are no lumps.
This quantity will fill 6 or 8 saucers.
Butter the saucers, but do not fill
them till they are just going into
the oven.

Lemon Dumplings.

$\frac{1}{4}$ lb of bread crumbs. $\frac{1}{4}$ lb of suet.
 $\frac{1}{4}$ lb moist sugar. The grated rind
of one lemon & the juice of 2. Make
this quantity into 5 & boil 20 min.
in a cloth - Wine sauce.

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Tête Marbrée.

Take a calf's head well clean +
soak it. Boil it till perfectly
tender + the meat will easily
come off the bone. Cut the meat
+ tongue into small squares +
season with allspice. Pepper +
salt to taste. Marinate it till quite
mixed + of a good flavour,
then put it into shapes + serve
cold.

Soda Cake.

1 lb. flour. $\frac{1}{2}$ lb butter. $\frac{1}{2}$ lb of
sugar. 2 oz candied peel. $\frac{1}{2}$ lb of
currants. A small teacup of
milk. Beat well for 20. minutes
+ the last thing shake in care-
ful. a teaspoonful of carbonate
of soda. Bake $1\frac{1}{2}$ hours in a
slow oven.

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Lemon Sponge Cake.

The yolks of 6 eggs. 4 oz butter +
7 B. + Tolsons Corn flour + the whites
of the eggs well whisked into a
firm froth. Flavour to taste +
bake in a buttered + sugared
mould in a slow oven.

Fairy Butter.

8 oz sweet almonds finely pounded
4 oz white sugar pounded. Yolks
of eggs boiled hard + blended.
4 oz fresh butter. Mix all well
together. Place $\frac{1}{2}$ lb maccaroons
on a dish, well soak them with
white wine + place the fairy
butter on it. $\frac{1}{2}$ doz. penny sponge
cakes will do as well as the
maccaroons.

Canine Cheese.

$\frac{1}{2}$ lb butter. $\frac{1}{2}$ lb flour. $\frac{1}{2}$ lb
Parmesan cheese a teaspoonful

of cayenne to a pinch of salt.
To be made into a paste & rolled
out to the thickness of a biscuit
& cut into slices about 3. inches
long & one inch wide. To be baked
a light brown & served up very
hot for 2nd course.

Melted Butter.

Put into a basin a large teaspoonful
of flour & a little salt, then mix
gradually & very smoothly a $\frac{1}{4}$
pint of cold water. Turn then into
a small clean saucepan & shake
or stir them constantly over a
clear fire until they have boiled
a couple of minutes. Then add
 $\frac{1}{2}$ oz of butter cut small. Keep
the whole stirred until extremely
dissolved. Give a minutes boil
& serve quickly.

Hindostanee S. Pickle.

1 lb vinegar. 2 lbs moist sugar. 1 lb
Sultanas. 1 lb Dates. $\frac{1}{4}$ lb almonds
bleached (Jordan) $\frac{1}{2}$ oz Peppercorns.
2 oz sliced ginger. 1 or 2 oz red
chillie. 2 oz garlic. 4 lbs apples.
Mace, cloves & small cardamoms.
 $\frac{1}{4}$ oz. Mint tied in muslin bags.
Slice the apples not too thin &
strew salt on them. The next day
boil all the ingredients together,
gently to a nice consistency,
putting in the sugar last & skin
ming with a wooden spoon.

A. Cake.

1 lb flour. $\frac{1}{2}$ lb currants. 3 oz
sugar $\frac{1}{2}$ teaspoonful of Baking
Powder. $\frac{1}{4}$ lb of lard or butter,
mixed with $\frac{1}{2}$ pint of warm
milk.

To Preserve Colour in Mushie.

Put $\frac{1}{2}$ a teaspoonful of sugar of lead

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in water, sufficient to cover material
& lay it in it for a few minutes.

Reginald's Pudding.

2. eggs. The same weight of crushed
sugar, same flour, same butter.
Turn the butter to cream, then add
sugar & flour. Beat the eggs to a
froth & whip all together, till
light. Have ready a flat tin, well
buttered, spread thinly all over
& bake in a quick oven - Have
ready a large meat dish (bottom
upwards) warmed & buttered.
Turn the Pudding out. Spread a
soft jam thickly over it & roll quickly.
Make a wine, lemon & butter sauce
& pour over it, in the serving dish.
Can be either hot or cold. If too thick
to spread add a little lukewarm milk.

Double-Cake Pudding.

Butter a Pie. dish. Take some double

153.
cakes, split & butter them. Soak
them $\frac{1}{2}$ hour in cold milk. Beat up
2. eggs for 5. biscuits & pour it
over them, so as to fill the dish.
A little sugar. a pinch of salt &
flavour with Laurel leaf. Bake
in about $\frac{1}{2}$ hour.

Rice Pudding, Meringue.

Swell gently, 4 oz. of Carolina rice
in $\frac{1}{4}$ pts. of milk or thin cream.
Let it cool a little & stir to it $\frac{1}{2}$
oz butter, 2 oz. pounded sugar -
a little salt, grated rind - small
lemon & yolks of 4 eggs. Pour the
mixture into a well buttered dish.
Lay lightly over the top the whites
of 4 eggs, beaten as for sponge
cakes, & mixed at the instant with
4 or 5. heaped table spoonfuls of sifted
sugar. Bake $\frac{1}{2}$ hour in a moderate
oven, serve directly.

Œuf à la neige.

Put one pint of milk into a saucepan with enough white sugar + eggs & 1/2 oz of vanilla to flavour. Divide the whites + yolks of 4 eggs, beat the whites into a stiff froth. Set the milk on to boil + while boiling ladle out with a Tablespoon sufficient of the froth to make the size of an egg. Drop it into the boiling milk + as soon as the froth is heated through, turn it + take it off. Take each portion so + lay it in a glass dish. Break up the yolks + add a little cold milk. Stir it well + pour it into the mixture, stirring all the while. Wash out the saucepan. Pour the custard into it + boil till it thickens. Take it off to cool, stirring occasionally, when quite cold pour into glass dish, under the neige, which will float.

Souffle Pudding.

1/4 lb of flour. 2 oz butter. 1 pt new milk. 1/2 a lemon. The rind to be cut away, very small. Sweeten with loaf sugar to taste, stir over fire till it boils. When cold add yolks of 2 eggs, well beaten. Put into a dish over a layer of preserves, just before it is put in the oven. Whisk the whites to a froth + put it over. Bake 20 minutes.

For a cough.

2 oz of stick liquorice in a glass of boiling water when nearly cold add 1/4 of an oz of salt of Tartar. Mrs Warren

Barley Water.

4 Tablespoonfuls of the best Pearl Barley put into about

$\frac{1}{2}$ pint of Water, & let it warm
for about 10 minutes, then
strain off that water & throw
it away. Add to the clean Ball
Barley rather more than an
pint of cold water, boil it
gently for $3\frac{1}{2}$ hours, then
strain it through a sieve
add the juice of two good
lemons, & the rind of one
thinly pared, white pound-
ed Sugar & lacte; dissolve
over a good trapezoidal of
the best Gum Arabic in a
very little hot water & put
it into the Barley water,
add one glass full of white
Wine. W. D. Kerlin.

Parsnip Cutlets.

Boil & wash two parsnips
add a small piece of But-
ter, some Pepper, Salt &

Mace & a small fresh
Mushroom chopped fine
(if to be got) Beat again
by a mill or this half of it with
the parsnips until as
stiff as mashed Potatoes.
Form into small cakes
fried, then brush with
remaining half of egg
sprinkle with bread
crumbs & fry in a little
butter. Serve hot on a
napkin.

Vegetable Marrow Jam.
Take green marrow cut
up into dice, taking out
the seeds. Sprinkle with
white Sugar & let it stand
3 days. Then drain the
liquor off & throw it
away. Put 2 ozs of whole
Ginger (brush it & tie
in a muslin bag) to every

182 3 lbs of marrow & 3/4
lb. of white sugar to every
lb. Boil well. Take out
the yingle.

Barley Water.

Put one large Table Spoonful of
Pearl Barley into 2 quarts of cold
spring water, and put it on to boil
for 20 minutes. Squeeze the juice
of 2 good lemons into a jug with
6 oz. of loaf sugar; pour upon
this, through a strainer, the
boiled barley water. Let it stand
until cold, when it will be found
clear and fit to drink.

The Barley water will remain good
for 3 or 4 days, according to weather.

Mrs. Duncock's Cakes.

1 lb Flour, 6 oz Butter,
1/2 lb Brown Sugar,
1/2 lb Cream, this all
well together, & put
in 20 small Cakes & bake in
an moderate Oven.

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Soda Cake. Mrs. Sugwell

Mix 1 lb of Flour say five
6 ounces Butter put back in the Flour
6 ounces - Manna Maudslow
6 ounces Sugar moist
3 Eggs whole beaten
The yind of a Lemon. See Page 163
1/2 small Teaspoonful of carbonate Soda,
1 Teaspoonful Mixed Spice
Half a pint of Warm Milk

Bake 3 hours in a slow oven

18th June 1830. Bathwick Melbury
Cottage Bournemouth

1/2 Stone Apples peeled & corset
& quartered 1/2 pint Whiskey
1/4 oz Ginger sliced, two table
Spoonful of clear honey, the
juice of four lemons, cut in
thin small slices & simmer
on a slow fire for about two
hours, an equal quantity of

No white sugar. The apple
do lie in all the other ingredi-
ents from the day before
they are boiled & to be
sliced into water to preserve
the color.

For washing furniture the
day before using the polish
do so with half vinegar &
half boiling water.

For taking Licks & other stains
out of Furniture. $\frac{1}{2}$ an oz of
sals of tart. $\frac{1}{2}$ an oz of
salsic acid (poudon.)
Pour a pint of boiling water
over the above & use coarse
flannel for rubbing. When
dry apply the polish pre-
pared by John Currow, 2
Gloucester Road, Stapleton
Road, Bristol. Sold in
larger bottles 5/- each.

For taking out dish
marks & to remove paint.

One Pennyworth of Flowers
of Pomeice Stone. Tied in
Muslin, dusted over the
marks & rubbed in with
Lime seed Oil a few times
when the stains will be
taken out, using the Po-
lish each time after ap-
plying the Pomeice Stone.

Discuits

$\frac{1}{2}$ lb Flour. 2 of Butter &
only sufficient water to
moisten it. Knead it very
well, beat it with the roller
roll it out as thin as possible
cut it into rounds & bake.

Hot Breakfast

For making cocoa.
 $\frac{1}{2}$ lb cocoa ribs boiled
for an hour in 2 quarts of
water strain through a hair
sieve, add a quart of water
to the cocoa ribs & boil
another hour, strain off into

the other cocoa, then
add another quart of water
to the cocoa into 4 boils
another time, strain this
& add to the other cocoa.
This will keep good for
a week or ten days.

Hot Place & Cook.

Pot Pourrie.

Fresh rose leaves, fresh bay
leaves, cut smooth, lavender
flowers & powdered Cinnamon,
between each layer of
the first three articles, spin
well bay salt & coarse brown
sugar. The whole should be
put into a covered vessel &
after laying, a few days, be
well mixed together in few
cloths & some wine. This is
an improvement.

Learned by Miss C. Wheeler.

3rd Buff. Pudding.

1 Pint of milk. 2 Table spoonful

of Flour. 2 oys of Butter. 1/4
lb. Sugar. Pinch of Soda-
mon. 2 Eggs & a pinch of salt.
Mix the flour by degrees &
boil till quite thick, stirring
it all the time. Take it off
the fire & stir in the butter,
sugar & remove peel, grated
fine. Let it stand till cold
then beat in the eggs. Line
a dish with a paste & bake
it 20 minutes. Mrs. P. C.

Continuation of Soda Cake 159.
put into a half pint milk & pour
over it 1/2 pt. milk which warm
together (the Soda & milk you
take likewise), then mix the
dew & milk with the other ingre-
dients & beat all together with
our hand for 20 minutes. Bake
slowly for 2 hours taking care
not to open the oven for 1 hour at
least after putting in the cake,
line the tin with paper.

164. Calves Feet Jelly.

Take 2 Cow heels, cut them into small joints, put them in a Dry Clean Sarcopane, with 4 quarts Water Simmer about 8 or 10 hours, when it is done the quantity must be about 3 quarts, strain through a sieve; set it in a cold place, next day remove the oil & clean all the grease with a wet-hot cloth. Place the stock which must be quite stiff & if it should not be stiff enough, add a little gelatine, into a stew pan with 2 lbs white sugar with 6 demerol rubbers on it; then add 6 Cloves $\frac{1}{2}$ oz Cinnaomon $\frac{1}{4}$ oz Licorice Seds, set it all to boil, let it boil $\frac{1}{4}$ of an hour, Put $\frac{1}{2}$ lb white of Egg, into a Basin, add the Juice of the Lemons, $\frac{1}{4}$ of Lac-

165. tartic Acid $\frac{1}{2}$ oz Citric Acid $\frac{1}{2}$ pint of the boiling Stock whipping it briskly all the time, repeat this until you have used all the Stock, pour it back into the sauce pan, whipping it all the time, then set it on the fire, whip it now & then until it boils, cool up tightly, let it stand 2 hours, then pour into a bag & strain through, pour it back into the bag again, repeat this 3 or 4 times when done add 2 glasses of Cherry.

W^m Pearce

Lemon Syrops. 2. Vaughan.
1 $\frac{3}{4}$ lb loaf Sugar
2 Pints of Water, 10z Citric Acid, $\frac{1}{2}$ z Trachin Essence of Lemon. Boil Sugar & Water together for ten minutes, then turn into a basin. When

It nearly cold, add citric
Acid + Lemon. Bottle for
use, when quite cold. Two
Tablespoons full to one
Tumbler of Water.

Dutch Hummering.

Is an og. Gelatine add 1 pint, cold
water, let it steep 5 minutes,
put into a Saucepan with the rind
of 3 Lemons, stir till dissolved,
beat the yolks of 6 eggs with a
pint of white wine, add the
juice of the Lemons $\frac{3}{4}$ of a lb.
of lump Sugar, mix the whole
together, boil 1 minute, strain
through muslin, + stir oc-
casionaly till cold, put
into moulds. Cont. from Page 173

than Spinach, they may be boiled with
the Peas in the first instance
& may be added from time to time
till the soup has acquired the
 requisite thickness & flavour.
See Recipe for Celery &c.

Wafers Pudding.

Take 2 eggs, the weight of
one in butter + flour: $\frac{1}{2}$ pint
of milk, 6 dessert spoonful
of sugar. Cream the butter
& sugar, add the other in-
gredients + beat well. Butter
some saucers, ornament them
with fruit, pour the Pudding
in, & bake 20 minutes. Turn
out & fold over, with jam
between. Sufficient for 6
puddings. Mand Biscuit.

(N.B.) I think the peaches
not an improvement, & that
raspberry jam is best. apricot Souffle.

3 Spongy cakes put into a glass dish
with 3 or 4 macaroons. Boil $\frac{1}{2}$ tin of
apricot with $\frac{1}{2}$ lb. loaf sugar. Pour them
on spongy cakes: stand till cold. Whip 4
whites of eggs, with $\frac{1}{2}$ lb. castor sugar, flavour
with Vanilla, & put on top of apricot, &c.
173 etc.

No. Concentrated Lemonade
Pour one quart of boiling wa-
ter on one pound of loaf sugar
& the peel of a Lemon cut into
thin strips. When nearly cold
add the juice & pulp of two
Lemons, & half an ounce of
powdered tartaric acid.
Will keep for some time
if tightly corked.

X. Lemonade. (ours)
Pour one pint of boiling
water on a pound of loaf
sugar, & throw in the rind
of a Lemon very finely
peeled. When nearly cold
add the juice (& pulp if
liked) of two Lemons, & half
an ounce of Tartaric acid.
Stir well. Use one or two
Loblespoonful to taste)
with a Tumbler of water
as this Lemonade is con-
centrated & will keep some days

Strawberry Souffle. No.
Spread Strawberry jam to
an inch thick at the bottom
of the dish, make a custard
as follows, pour on the yolks
of 4 or 5 eggs to a pint of
boiling milk or cream.
Stir it over a slow fire un-
till it becomes thick, sweeten
lightly & add a few Drops
of Essence of Almond; put
the custard over the jam &
on the top of the custard the
whites of the eggs, whisked
to a very frothy froth. Lift
some fine sugar over the
souffle & put it in a slow
oven, untill it assumes
a pretty golden colour -
serve cold. Ancient Receipt
Queen of Puddings
Pour over 1 pint of Head Cheese
a pint & $\frac{1}{2}$ of warm milk & stir
it well together & then add $\frac{1}{2}$ a

1/2 pint of cold milk, the peel
of a Lemon grated & 6 ounces
of powdered Sugar & 2 ounces
of fresh Butter & the yolks of 5
or 6 Eggs well beaten. Mix
all well together, pour it in
to a dish & bake carefully.

Put the juice of a Lemon into
a basin, add 3 ozs of sifted
Sugar, beat it well, & stir it
into the whites of the Eggs which
add to a very stiff Froth. Take the
Rindling from the Oven when
sufficiently cooked & put a
layer of Jam over the top of the
Rindling, pile the white beat
whites of Eggs over it & place
it in the Oven to bake lightly
but not brown. Will eat cold.

As a Sweet Needle.

Pepper Pot.

Stew gently for 3 hours, half a pint
of dried or fresh green peas or
the common split peas, 1 1/2 lb

of ribs or necks of huttons & the
same quantity of pickled Peas.
(The Peas part is to be preferred
two large Leeks, or one & an
Onion: & the shells of a middling
sized Lobster in 5 quarts of
water. Take out the meat which
should then be cut into pieces
proper for serving - i. e. for
use with a spoon (for a knife
& fork has no business in a soup
plate, & then rub the soup & peas
through a sieve or pass to through
a Linnen. - Add to it the meat of
the Lobster, mixed finely. A
pound of Liver & 5 large pic-
kled Peppers (Green Capsi-
cium, or Horse-peppers) in
the finest wine, salt if re-
quired, & the meat cut up as
directed, & let the whole stew
for 20 minutes more. Put in
to the Linnen about a dozen
chumpings of the size of Walnuts,

which have been previously
boiled by themselves, for 3 or 4
minutes, & be careful to serve
with a slice or Lemon. If a
hot dish is desired put an ad-
ditional pepper or two, or a few
grains of Cayenne, but the quan-
tity before directed, will com-
monly be found sufficient.
In the Simons mouth is say-
land when Lobsters are in the
highest perfection, & cheap
it is difficult often impossible
to procure Sader Spinach, may
then be substituted. For that
purpose, it must be boiled
by itself, & be chopped very
fine, or better still, powdered
in a mortar; & the quantity
necessary when thus prepared
is a very large tea cup or half
pint basin full. Lettuce
leaves are an agreeable addi-
tion, & note that Crabs may be
eaten other ways. Page 166.

substituted for Lobster when
these last cannot be procured
or the flavor of the former be
preferred. Pepper Pot, is es-
sentially a West Indian Dish
& the book is an adaptation of it
to the English Kitchen. In the Is-
lands where Black Crabs are
to be had, they take the place of
Lobsters or Crabs, & are very
greatly to be preferred
Marsh Crabs, or River Crabs
are but little inferior in any
respect, & in the absence of
all, the common Crab may
be used. Calabash, or Indian
Rader, are the Tropical substitu-
tes for Sader, or Spinach,
& in conjunction with Beans
an improvement on either of
them. The process is just the
same, though as the Tropical
Vegetables are more Creasible



