

Bread & Yeast	Pages	12	
Sponge Cakes	Rice Shapes	37-4	
Plumb Pudding	P. Parvates	48-5	
Rice Pudding		5	
Apple Pudding	P. Puffs, P. Pudding	6	
Cheese Cakes	Lemon Pudding	7	
Orange Pudding	Citron Pudding	8	
Green Sweetmeats	Quince Jelly	9-10	
Quince Marmalade	Peach Jam	11-12	
Currants	Shrub	Cherry Bounce	13-14
Bear & Sweetmeats	Black	14-15	
Cream Jelly		16	
Blanc Meringe		17	
Calves Feet Jelly		18-19	
Buns	A good Dram	20	
Red Vinegar	Gingerbread	Gum Biscuits	21-22
Baked Wafers	Indian M. Pudding	23-24	

Receipts for cooking 1836

To make Yeast. Mrs. J. R. d

Boil six large irish potatoes
soft & peel them hot, mash
them up with half a pint
of flour mix it with a
little cold to prevent it be-
=ing full of lumps; a large
handful of hops boiled to a
strong tea; poured slowly
through a colander into
the potatoes, stirring it all
the time with a spoon, then
strain it again through a
colander into a skillet, mash
=ing all the lumps, let it

boil 15 minutes, then sweeten
& bottle it.

To make Bread

To every pint of Flour a
table spoonful of yeast, & a
teaspoonful of salt, cold
water in Summer & in win-
ter the air taken off, suffici-
ent to make it very stiff &
worked until the blisters
begin to rise.

Sponge Cake Whip Whites

The weight of two eggs in sugar
6 in flour & season it to your
taste with essence of Lemon or
any thing else you may have.

Rice in shapes for a Desert
Grind or beat fine, half a
pint of rice, put it into cold
& boil it till nearly soft, pour
in a pint of sweet milk,
boil it & stir it all the time
till thickens like butter & eggs
sweeten & season it with rose
water to your taste, dip the
moulds in cold water, &
pour in the rice, eat it with
cream, sugar & nutmeg.

Plum & Pudding Manna
12 eggs 1 lb of Flour 1 lb of sugar
1 lb of butter 1 lb of plums cit-
=ron or lemon peel, nutmeg

4
A small piece of mace. Dip
your cloth in boiling water
& flout it well, let it boil 3
hours & a half. The water must
boil when you put your
parceling in.

Citron & currants are a great
improvement. when you add
them put in fewer plumbs
N. B. Brandy or Wine - half
a wine glass

To make Paper Pancakes
Take a pint of milk, half a lb.
of flour, quarter of a lb. of butter
melted, & eggs - the whites of
3 left out, about half a gill of

5
wines. The frying pan needs
no more butter than a fried-
=ding dish & that only the
first time for the richness
of the pancakes are sufficient
after. Never top them or let
them be discoloured, one
large spoonful is enough
for a pancake.

As Rice puddling
Take 4 oz of rice, boil it in
milk till it is thick then
add four ounces of butter
beats to cream, 6 oz of sugar
the yolks of 8 eggs & lemon peel

Apple Pudding

Take nine cold cold apples, put
9 oz of butter, 9 eggs sweeten it
to your taste

Pudding Puffs

Take half a pint of cream
3 eggs a little nutmeg & 3 spoon
fuls of flour beat all together
butter your cups & bake them
a quarter of an hour in a
cool oven

Potatoe Pudding

Take the yolks of 8 eggs 6 ounces
of sugar 6 oz of butter a large
cup of potatoes boiled & pulped
through a sifter

⁴⁷
Burd Cheese Cakes

Take a quart of milk & turn
it with vinegar, wash the
curds in cold water & squeeze
it in a cloth & beat it in a
mortar. The yolks of 6 eggs
4oz of butter 4oz of sugar add
a glass of wine.

Lemon Pudding

1 lb of fine sugar, the yolks of
16 eggs well beat, the rinds
of four lemons grated fine
the juice of 2 half a lb of
butter - bake it in a crust
N. B. The butter to be
creamed.

Orange Pudding⁸

Take the rinds of 2 oranges
boil them till tender & then
beat them to a paste, the
yolks of 12 eggs, half a lb of
sugar & half a lb. of butter
creamed.

Citron Pudding

Take the yolks of 12 eggs, half
a lb. of sugar & half a lb. of
butter melted - a paste at
the bottom of the dish with
the citron sliced.

Green Sweetmeats Mr L R
of the Citron Melon
Peel off the outside of the rind

Was much of the ⁸insides ¹¹as will
free it from the seeds, cut it
in to whatever shapes you
may direct. Put it into
water & boil it until a steam
will readily pass through it,
drain the water perfectly
from it, wipe each piece
with a cloth, & to each piece
of melon add one of sugar
boil them until they are quite
transparent. Lay the pieces
in dishes & make a fresh syr-
-rup which you may season
to your taste, with Lemon
Put the melon in a jar & pour the
syrup boiling hot to it.

Quinces ¹⁰ Jelly

Select the finest & most perfect quinces, take off the stems & blossoms wash them clean & cut them in slices without paring, fill the pan & pour in water to cover them, stew them gently putting in water until they are soft, then pour them into a jelly bag, let all the liquor run thro: without pressing it, which must be set aside for the best jelly. To each pint of jelly put a lb of loaf sugar powdered & boild it to a jelly, the bag may be squeezed for inferior jelly.

Quinces Marmalades

Boile the quinces in water
untill soft, seti them to cool
& rub all the pulps through
a sieve, put 2 pounds of it
to one of sugar & boile it stir-
ring it all the times with
a wooden ladle untill it
is as thick jelly, let it cool
& put it into pots.

Peach Jam

Get the ripest Peaches, stone
& bruise them, put them into
a preserving pan, & let it boile
wash them, stirring them
with your paddle, when they

are soft, pass ¹² them through
a hair sieve; to every pound of
the peaches put three quar-
ters of a lb. of Loaf Sugar
(Mrs G B. I put only half a lb.)
& boil it half an hour stir-
ring it all the time from
the bottom, when cold put
it into your pot & clip a
piece of white paper in F
Branch & lay it on your
jar.

Currant Shrub

Gather your Currants when
fully ripe on a dry day wash
them, then put them into

13
a flannel (or cotton) bag &
when the juice has all run
out, to every pint, put 12.oz.
of loaf sugar & half a pint
of Rums bottle & seal it
set it away for use. This
receipt answers equally
well for cherries. The spirit
is indifferent, unless the
Rum is good.

Morello Cherry Rounce
Gather & pick your cherries
when perfectly ripe, put
them into a tub & mash
them with a rolling pin
stones & all, & to every five pints

of cherries put a quart of Rum
let it stand a week, strain
it through a flannel bag
to every gallon of Bounce
put $\frac{3}{4}$ of a lb. of brown sugar
Cheap Rum at 45^{cts} or 50^{cts}
a gallon answers equally
as well as the best spirit for
Bounce

Treacle Beer No^{us} No Rops
Boil up a pound of Hops
to a strong tea strain it &
add one gallon of Treacle or
molasses, put it into yr. cask
(say 10 gallons) fill it up with
cold water then put in a

quart of yeast ^{17.} to ferment it,
& when the fermentation
is over bring it up - about
the second day it may be
bringed up & the third day
it is fit to drink & to bottle.

N. B. in cold weather you
must let it stand a longer
time before it is used.

To Sweeten the Blood.

2 oz of Sassafras - 4 oz of Bw=
-dock 1 gallon of water to be
boiled to 2 quarts. Take a
wine glass every day at 12 o'clock
Add a little cream tartar.

Cream Jelly Mrs of R^o 16
Takes 1 quart of Calves or Beef
feet jelly without seasoning,
takes off all the fat, adds to
it a pint of good cream
the weight of a six penny
piece in mace, half a lb of
sugar puts it in a bell met
al skillett & lets it boile three
minutes & a half over a slow
fire, strains it thro: a fine
muslin. Stirs it frequently
whilst cooling when it be-
comes a little thick wet y^e
moulds & pours it into them &
let them stand untill the next
day.

Blanc Orange¹⁷

You must take a quart of
cream & half an oz of ising
-glass, beat it fine, & stir it into
the cream. Let it boil softly
over a slow fire a quarter
of an hour, keep stirring it
all the time, then take it
off. the fire sweetens it to you:
put in a spoonful
of rose water & a spoonful
of orange flower water. strain
it & pour it in a glass or basin
when it is cold turn it out
It makes a fine side dish, eat
it with cream, jelly wine or
what you please.

Calves Feet Jolly
Boil 2 calves feet in a gallon
of water till it comes to a quart.
then strain it let it stand till
cool, skim off all the fat clean
& take the jelly up clean. If there
is any settling in the bottom
leave it, put the jelly into a
saucepan with a pint of white
wine, half a lb. of loaf sugar, the
juices of 4 large lemons - beat up
six or eight whites of eggs with
a whisk, then put them into a
saucepan & stir all well together
till it boils. Let it boil a few
minutes. Have ready a large

19
glamere bag pour it in, it
will run through; quick pour
it again until it runs clear
then have ready a large basin
or bowl with the lemon peel cut
as thin as possible; let the jelly
run into that basin & the
peels both give it a fine am-
-ber colour & a flavour; with a
clean silver spoon fill y^e
glases

To make ²⁸ Buns Grandmama
To half a gallon of flour; add
a gill of yeast, half a pint of
sugar & spoonfuls of butter
& 2 eggs

To good Dram

To a gallon of Branley, pint
a quart of water one pound
of sugar 3 spoonfuls of beat-
en orange peel & a gill of
milk.

Pushes Mrs S

Three lbs. of flour, half a pound
of butter, three quarters of a
lb. of brown sugar, 4 eggs, a tea cup
of yeast - made up with milk.

Raspberry Vinegar

Measure your raspberries into
a bowl, & pour over them an e-
qual quantity of vinegar. The
next day take out the fruit
& add as much more to the
same vinegar. The day follow-
ing remove the raspberries as
before & again replace them
with fresh, & on the fourth
day put to each pint of liquid
a lb. of loaf sugar - place it
in a skillett on a gentle fire
simmer & skim it for a short
time when it will be ready
to bottle for use. Seal it down
well.

²²²
Gingerbread.

3 lbs. of Flour, 1 lb. of sugar 1 lb.
of butter, 2 oz of ginger, near
half a pint of molasses, 1 gill
of cream warmed, work the
ingredients very stiff & bake
them in a slack oven.

Jumbles

To a lb. of flour add half a lb.
of sugar 6 oz of butter 3 eggs &
a little mace or nutmeg.

Mrs D. Coche's cakes

1 lb of sugar, 1 lb. of butter the
yolkes of 4 eggs, a tea spoonful
of Pearl Ash, a tea cup of
cream & as much flour as
will make it into a paste.

23
Wafers

4 eggs 4 oz of butter, 4 oz of sugar
4 oz of flour & a little more of
=ences of lemon or nutmeg.

Indian Mucil Pudding

Grandmas

To 1 quart of milk boiled with
a stick of cinnamon take 9
eggs - beat them to a light
froth then mix half a lb. of
fine flour of Indian corn
(that has been seached) with
the eggs & put in the milk
over a slow fire until it is
thick as it can be made keeping
it stirring constantly over

the fire on it ²⁴ will burn - when
thick enough take it off the
fire & stir into it $\frac{1}{2}$ lb. of but=
ter cold, grated nutmeg sweet=
en it with sugar to yr taste
when 'tis quite cold add a
glass of sack or madira wine
with 2. spoonfuls of rose wa=
ter - some sliced very thin, stir
all these together. Have a
dish ready sheeted with puff
paste & round the rims of the
dish - then pour in the pud=
ding. Ornament the pudding
& rims of the dish with large
slices of Citrons & send it to the
oven.

Currant Jelly

Strip the currants from the stalks, put them in a stone jar, stop it close, set it in a kettle of boiling water half way the jar, let it boil half an hour, take it out & strain the juice, put a lb. of sugar, set it over a fine clear quick fire in your preserving pan or bell metal skillet, keep stirring it all the time till the sugar is melted, then take the scum off as fast as it rises. When your jelly is very fine & clear pour it into gallipots; when cold cut.

2.6.
white paper just the size of the
pots & lay on the jelly dip those
papers in Brandy then cover
the tops close with white paper
& prick it full of holes, set it
in a dry place, put some into
glases & paper them.

To Green Sweetmeats
Lay them in salt & water 8 days
then in fresh water one night
then simmer them in allum
water till they are green & let
them stand three days & nights
changing the water twice a
day wipe them in a course
towel scald them in a thin

27
syrups, take them out, & let them
cool (one spoonful of Brandy
in the first syrups) then make
a thick syrups to keep them
in taking care not to put them
away in hot syrups. Let your
Ginger lay in salt & water 3
days changing the water once
a day, then scrape & slice it,
make a syrups to preserve it
Citron Water Melons are
done in the same way, ex-
cept putting them in salt
& water.

Brandy Peaches. I Littlepage
Make a rich syrups. Have Ley

2.8
boiling hot put in a few Peaches
at a time & let them remain
just long enough to take off the
fur. Peel or rub them as they
are taken out with a coarse
towel & drop them in cold wa-
ter - then put the Peaches in
syrup & let them boil gently
till a straw will pierce the
fruit - when sufficiently done
put them in a jar & whilst
the syrup is hot mix equal quan-
tities of Brandy with it & pour
it hot over the Peaches

Brandy Cherries

Select the nicest cherries, trim them

leaving a short ^{stem} to each cherry
that the juice may be retained
=eds. Wash & wipe them gently &
put them in large mouthed
bottles. Have ready a good syrup
(a pint of water to a lb. of sugar)
& when it is nearly cold, add
one pint & a half of **F. B.** to
every pint of syrup, mix it
thoroughly & pour it cold over yr.
cherries. Seal the bottles well.

Bread Cakes

A loaf of Bread made with
milk instead of water in the
morning breaks in 5 eggs half a
lb. (or less of butter) 3 quarters of a

30
lb. (more or less) of brown sugar one
nutmeg misc them all well
with your hand. then beat it
light with a butter stick un-
til light put it into the mould
& set it one side to rise until
evening - if the cake is wanted
for dinner put in half the
ingredients over night.

Mince Pie.

Take three pounds of suet shred
very fine & chopped as small as
possible * 2 lb. of currants nicely
picked washed & rubbed & dried
at the fire; half a hundred of
fine pippins pared & cored &
(* 2 lb. of raisins stoned & well chopped.)

34
& chopped small, half a lb. of fine
sugar powdered fine a quarter
of an oz. of Mace, a quarter of an
oz. of cloves 2 large nutmegs all
= beat fine put all together into a
great pan & mix it well with
half a pint of Brandy, half a
pint of sack, put it down close
in a stone pot & it will keep good
four months. When you bake
yr. pies take a little dish some
thing bigger than a soup plate
& lay a thin crust all over it, lay
a thin layer of meat & then a
thin layer of citron cut very thin
then a layer of minced meat

32
& then a thin ³² layer of orange peel
cut thin, over that a little meat,
& pour in three spoonfuls of red
wine, lay on your crust, & bake it
nicely. These pies eat finely
cold. If you chuse meat in your
pies, chop in two or three lbs. of a
sirlain of beef boiled.

Waffils

To 1 quart. of flour add 2 eggs
2 oz of butter, half a coffee
cup of yeast, & as much milk
as will make the batter the
consistency of Pancakes, The
milk & butter to be mixed
warm enough to melt the butter

The Egg must be ³³whipped up
& put to the batter in the morn-
-ning - stir the whole well to-
-gether before they are baked.

Waffles The^{re} Cooks

One quart of flour two egg a table
spoonful of yeast as much milk
warm from the cow as will make
a stiff batter set it to rise in
the morning beat up your
batter in the morning well & bake
it upon a griddle.

Apples

Into 1 quart of flour rub a large
spoonful of butter & 3 eggs white
& yolks - put in as much milk

34
as will make it the consistency
of paste roll them and bake
them on a gridelle - dip them
in butter melted in a plate.

French Rolls

Make them up over night as
for breakfast. To every pint of
flour put the yolk of one egg
work it well in the morning
work in 1 oz of butter - they must
be baked quickly & sent in hot
otherwise they are indifferent.
N.B. After working the butter
into the dough it should rise
till about half an hour before
you bake when the dough

35
should be formed into as many
rolls as you wish & suffered to
rise, cover it with a towel till
you bake them.

Flannel Cakes

Take 1 quart of flour at night
2 eggs a table spoonful of yeast
& sweet milk enough to make a
thin batter, beat it all well
together & set it to rise till mor-
ning N. B. If the batter should
become too thick add a little
more milk or water in the mor-
ning - bake them on a griddle

Charlotte Poise. ³⁶ Mrs ^{Tom} Hump.
Dissolve one ounce of isinglass in
a tumbler of water, add to it
three tumblers of new milk
& one large vanilla bean
bruised, boil it slowly untill
reduced to one third, beat
the yolks of 6 eggs with 8 ozs
of fine sugar, pour the infu-
sion upon the eggs & sugar,
stir it well & return it in
to the saucepan, place it on
the fire again, stirring it un-
till it begins to thicken, just
as you are about to take the
mixture off the fire, stir

37
in the whites of the eggs put
it away to cool. When per-
fectly cool have a pint of
thick sweet cream beaten
to a fine froth, add this to
the mixture, pour it into
a form surrounded by fin-
ger or sponge cakes. Set it
on ice or in some cold place
where it must remain
at least one hour before
you turn it out of the mould.
The whites of the eggs must
be beaten very light before
it is added to the mixture.

with J. Hill Carter

38
Mr Garber's receipts.

A pint of Hops, a quart
of flour, a tea cup of sugar
& a table spoonful of soda (or
sal aratis) Boil the Hops
well, take it off mix it
with the flour whilst hot
then put it on the fire
& scald it - put in the
sugar & soda the 2^d day.

1000
1835

By J. G. Garber, Apothecary

Tallow ³⁹ Mrs John Coles

When you try up your
tallow strain it through
a course of rabelungs towel.
When you boil the tallow
put it in large pots half
full of water boil it for
about two ^{hours} & take the scum
off carefully (trim the
dirt off the bottom before
you put it on to boil) then
put it aside to cool. Next
day put the tallow on again
& boil it about an hour &
skim & strain it. When you
go to fill your moulds make
it hot enough for the watering,

particles to escape in bubbles -
it should not be too hot when
you ~~press~~ fill the molds.