

A Complete Transcription of the Recipes

in the

Duncumb Recipe Book

(autograph manuscript signed, 1791-1800s)

by Janet Jordan

(Member of Sutton Coldfield Local History Research Group)

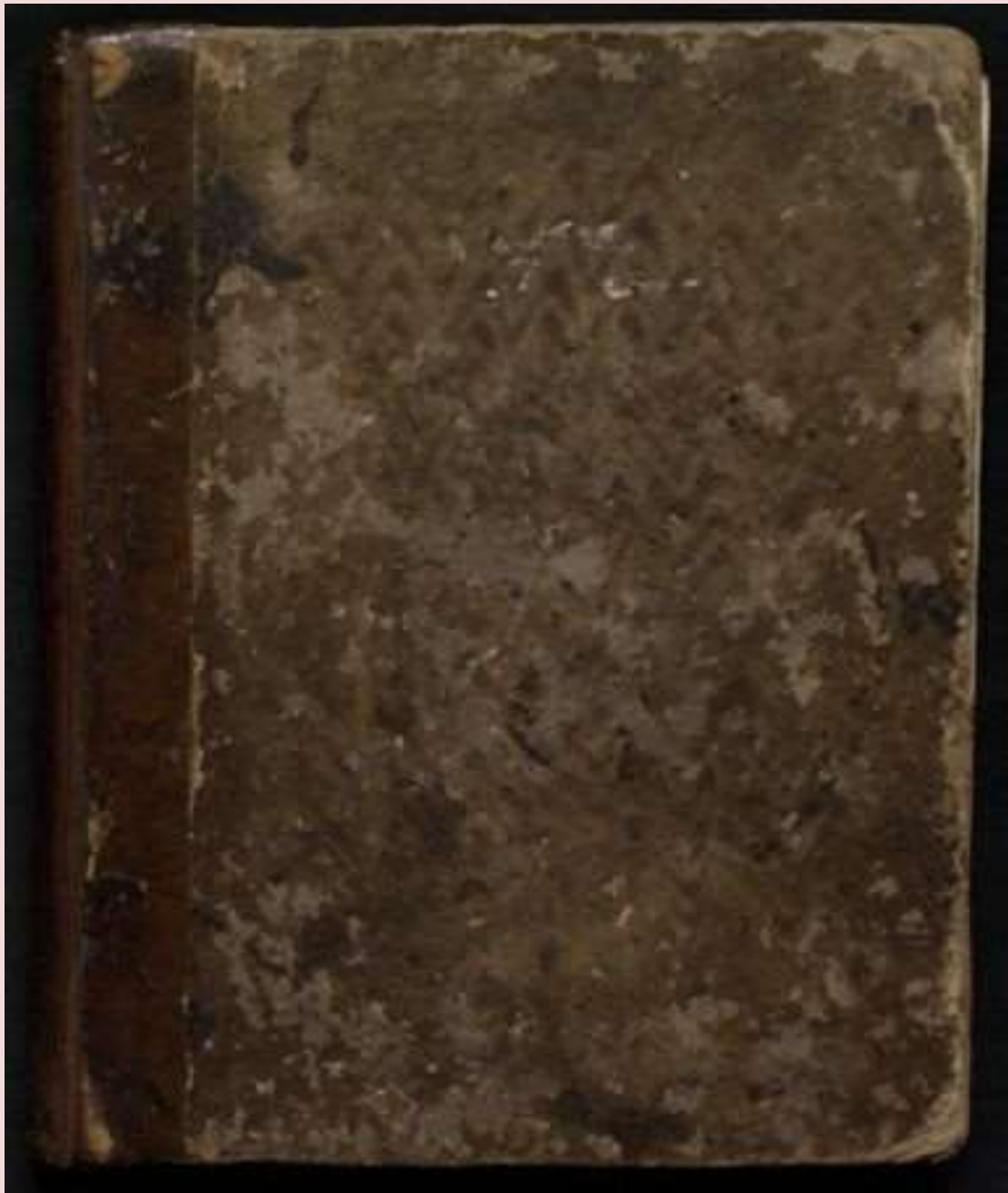


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On the Sutton Coldfield Local History Research Group website you will find research entitled **The 'Duncumb' Recipe Book, 1791-1800s** via link: <https://sclhrg.org.uk/research/transcriptions/2240-the-duncumb-recipe-book-1791-1800s.html>

At the time of that research, only a small fraction of the recipes in the book were transcribed. The following article will complete all of them, reproducing verbatim as far as possible. My comments or suggestions therein will appear in italics.

It will be seen that the grammar and spelling can be quite hard at first to understand. However, one soon gets used to seeing, for example, 'flower' instead of 'flour', 'beak' instead of 'bake', 'past' instead of 'paste or pastry', or 'chion' instead of 'Cayenne', although it is surprising to find that the spelling of 'pikelet' seems not to have changed in the past 200 years!

Also apparent from the recipes is that Eliza Duncumb (later Elizabeth Steele Perkins) of Moat House, Sutton Coldfield, was not the only person to write in the book. She was born in 1768 and died in 1801, following childbirth. Some recipes bear much later dates.



As a comparison with the original manuscript, it is interesting to download the latter via link:

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<https://digitalcollections.nyam.org/islandora/object/digital%3A3635> and to read both copies in conjunction with one another. Interestingly, some of the recipes appear on the reverse pages commencing at the back of the book. Perhaps this was an effort not to waste paper.

The original manuscript itself is kept in the **Rare Book Room of The New York Academy of Medicine Library**, being the organisation which owns it and it is with thanks to them that we are able to use this wonderful document.

They tell us that the book consists of approximately 425 culinary recipes and 50 medical and household receipts, many attributed. About two-thirds of the recipes in the culinary section are savory and one-third sweet, many of the former stews and pickled dishes, most of the latter creams and jellies. The medicinal receipts include treatments for worms, coughs, bruises, pain, burns, and other ailments.

Janet Jordan
(April 2021)

Title Page of the Recipe Book

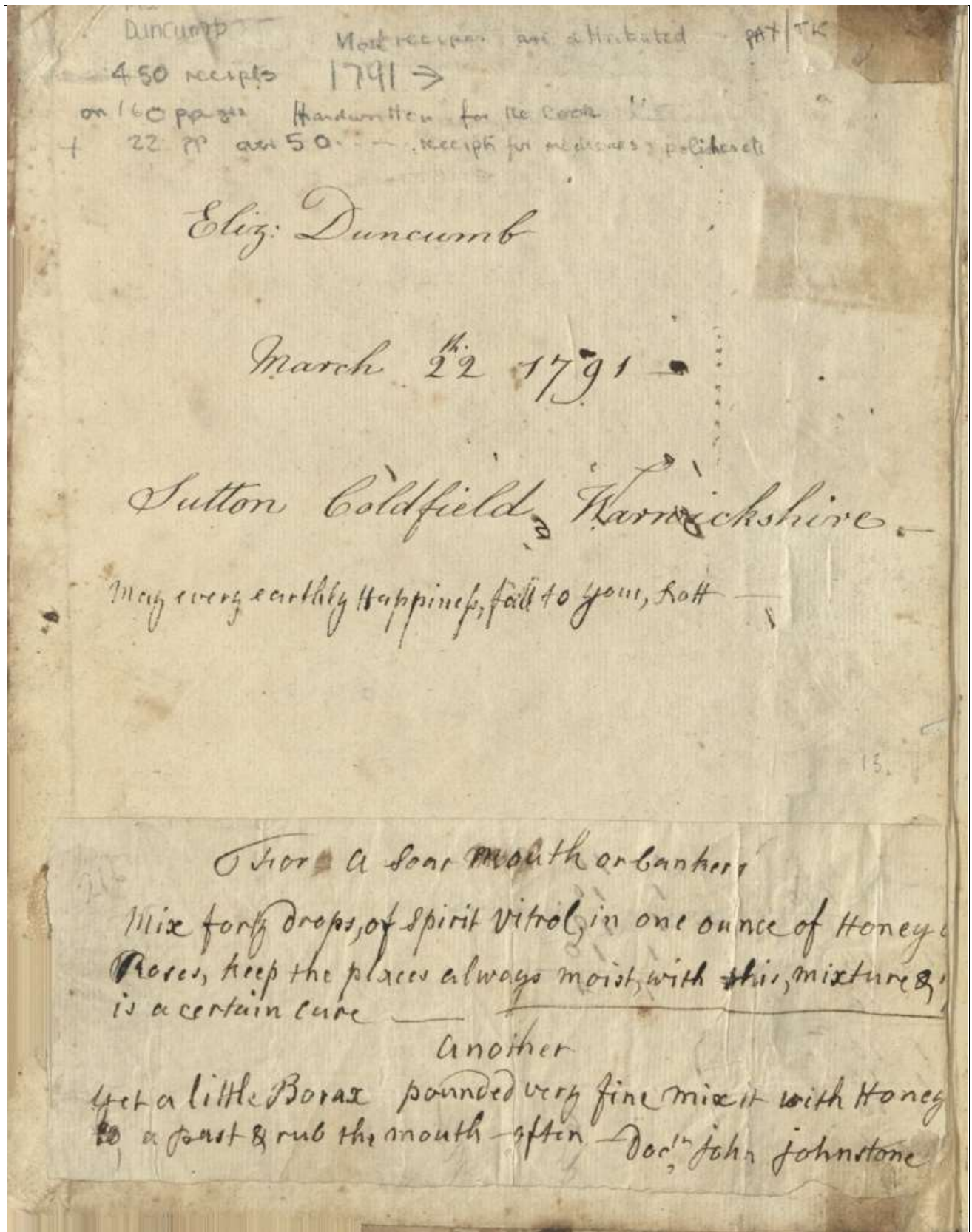


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Duncumb Recipe Book Page No.	Recipe Title	Donor of Recipe where attributed	<h1>Transcription</h1>
Part of Title Page	For a Soar Mouth or Canker		Mix forty drops of spirit vitrol in one ounce of Honey of Roses, keep the places always moist, with this mixture. It is a certain cure.
Part of Title Page	Another	Doctor John Johnstone	Get a little Borax, pounded very fine, mix it with Honey, to a past & rub the mouth often
1	Calves Head Hash	Mrs Wills	Take a Calves Head with the skin on, & scald all the hair, & clean it very well; cut it in two, take out the brains, boil the head, white & tender, take one part quite off the bone & cut it into nice pieces with the Tongue, dredge it with a little flour, & let it stew on a slow fire for about half an hour in rich white gravy, made of veal, mutton, & a piece of bacon, seasoned with pepper, salt, onion & a very little mace; it must be strained off before the hash is put in it, thicken it with a little butter rolled in flour, the other part of the Head must be taken off in one whole piece, stuff it with nice forcemeat, roll it like a collar, & stew it tender in gravy, then put it in the middle of the dish, & the hash all round it. Garnish it with forcemeat balls, fry'd Oysters, & the brains made into little cakes dip'd in rich butter & fry'd. You may add wine, morels (<i>mushrooms</i>), truffles, or what you please to make it good & rich
1	A Quaking Pudding		Take a quart of cream, boil it and let it stand till almost cold, then beat 4 eggs a full quarter of an hour with a spoonful & half of flour, then mix them with some cream, add sugar to the past, tie it up close in a cloth well butter'd, let it boil an hour.
2	To preserve Greengages		Gather some of the finest Plumbs just before they are ripe, & put them into a pan with a layer of Vine-leaves under & over them, & a layer of Plumbs on it & proceed in the same manner till your Pan is almost full, then fill it with water, & set it on a low fire. When they are hot; & the skins begin to rise, take them off, take the skins carefully off, & put them on a sieve as you do them; then put them in the same water, with a layer of leaves as before; cover them close, that no steam may get out, & hang them a considerable distance from the fire till they appear green, which will be five or six hours or longer; then take them carefully up, lay them on a hair sieve to drain and make a good syrup, boil them gently in it twice a day for two days, then take them out, & put them into a fine clean syrup; cover them with Brandy Paper
2	To pickle Beetroots for garnish		Boil them till tender, peel them & cut them into what shapes you please, pour over them a Hot pickle of white wine vinegar, a little pepper ginger & Horseradish sliced.
3	Meat Mince Pies	Mrs Ward	Take some lean Beef, cut it into small lumps, boil it til tender enough to pick into bits, when pick'd, take 9 pound of meat, chop it very fine & 7 pound of suet chop'd very fine, 2 pound of new raisins chop'd, 7 pound of Currants, 2 pound of sugar, the rind &

			juice of 2 lemons, 1/4 oz: of black pepper, some salt, some cinamon, some nutmeg, a quarter & half of cloves & mace, about 8 or 10 apples chopped fine, half a pint of brandy, half a pint of red wine, some raisin wine & a little Cyder
3	Gooseberry Vinegar <i>(crossed out)</i>		Take Green Goosberrys full ripe, bruise them then measure them, & to 1 quart of Gooseberry 3 quarts of water, first boil'd & let it stand cold, then strain it thro a flanel bag, & to one gallon put 1 pound of brown sugar, stir it & put it in the barrel, let it stand year, it will be then fit for use, longer it will be the better - See page 52.
3	To Make a Hare Pie		Cut the Hare in peices, season it with peper and salt, lay it in a dish with force meat & cover it with gravy & a few bits of butter, cover the dish with a good Paste
3	Cherry Jam		To a pound of Cherrys, 1/2 a pound of courant juce, let boil 1/2 an hour, then put in a pound & 1/2 of sugar until it is a thick jam, scum it well, the Cherrys may be stoned or not, as you like
4	To make Wafles, (good)		Take half a pint of Cream, & a quarter of a pound of butter, melt the butter over the fire with three or four spoonful of the Cream then put it into an earthen pot with half a pound of flour, three Eggs well beaten with one spoonful of sack (or raisin or white Wine), & a little salt, let it run through a hair seive, put it into the pot again, take half a spoonful of barm mixt with a little milk, put that thro the seive, stir all together, & cover it close with a Cloth, set it by the fire near two hours then butter your Irons & bake them, & send them to table with Wine sause.
4	To preserve Damsons without sugar		Put them into a jar & Bake them in the oven after a Batch of Bread - then tye them over with a Bladder, as soon as they are drawn out of the oven, & keep them in a dry place they will keep for a year
The following pages inserted into book			
5	Apple Jelly		Place the Apples quarter them & free them from the seed vessels. Put them into the oven in a pot without water with a close lid all well tied down. When the heat has made them soft put them into a cloth & wring out the juice, put a little of the white of egg to it & add sugar. Skim it carefully before it boils, reduce it to the proper consistancy & you will have an excellent filling
5	Tadcaster Cakes		1lb Flour 2oz butter 2 teaspoons of yeast. Mix together very stiff with milk & water, roll 'em out very thin; prick them with a fork & bake them in a slow oven
5	Ciment		Half a pint of milk ditto vinegar to curdle it - Separate the curd from the whey & mix the whey with the whites of our eggs, beating both together. When well mixt, add a little quick lime thro' a sieve until it acquired the consistency of thick paste - This amount will do for broken vessels & cracks of all kinds. It dries quickly & resists the action of fire & water.

Page after 5	<i>Virtues?</i> of the Potatoes		<p>A good way of dressing potatoes is in an iron pot untinned. When boiled pour off the water & let them continue over a gentle fire, the heat will cause the moisture to evaporate & dry the Potatoe fit for table.</p> <p>Potatoe flour will make excellent souffles.</p> <p>Potatoes boiled to a pulp & forced thro' a sieve form a strong nutritious gruel, which may be given to calves, or pigs, with gt advantage & saves milk.</p>
Page after 5	Green Paint		<p>Gas tar mixt with yellow ochre makes an invisible green paint, very useful for preserving coarse wood work or other articles which more ornament is required than tar alone.</p> <p>To destroy worms in the gravel walks strew salt overnight in dry weather. Dec 1st 1823</p>
Blank Page with the following words			Receipts for Apple Jelly, Paint, Cement, Cakes
Following Unnumbered page	To Pot Beefe	Mrs Brandwood	<p>Four pound of Beefe, take three quarters of an ounce of salt petre, and a quarter of an oz of common salt, beat it small, salt the Beef with it & let it lye four days, turning it every day put it in a pot for baking, cover it over with half a pound of Butter, when taken from the oven, take it out warm & let the Licker stand till cold, that the Butter may be taken off, bone <i>four?</i> anchovys & mix them and the Butter from the baked meat, with half a pound more Clarified Butter amongs it, mix it with the meat as you pound it, must be beat very fine, then put it into pots & cover it with Clarified Butter. If no anchovys put in more salt.</p>
ditto	To make an Amulet (<i>Omelette?</i>)		<p>Beat six Eggs strain them thro a hair sive & put them in a frying pan, in which is prepared a quarter of a pound of hot Butter, thro in a little Boiled Ham scraped fine, some shred parsley & season them with peper salt & nutmeg, fry it brown on the other side & lay it on your dish but do not turn it, Hold a salamander over it for half a minute to take off the raw look of the Eggs, serve it up with <i>grated?</i> parsley stuck in it.</p>
Next Unnumbered Page	To Pickle Eggs	Miss Windsor	<p>Boil the Eggs very hard, peel them & put them in cold water, make a pickle of white wine vinegar, Blade of mace, a bunch of sweet herbs, and a little whole peper, take the Eggs out of the water, and put them immediately into the pickle, which must be Hot. Stir them a good while, that they may look all alike. Untie the herbs, and spread them over the top of the pot, but cover them with nothing else until they have turned Brown, they will be fit to Eat in nine or ten days.</p> <p>Bruise some Cochineal, tie it in a rag, dip it in the vinegar, and squeeze it gently over the Eggs, and then let the rag lie in the pickle</p>

ditto	Almacks White Sauce, (crossed out)		Boil three anchovies, a blade of Mace, 15 pepper corns in half a pint of water, strain it off & then melt a quarter of a pound of butter in it very thick & add half a pint of good Cream.
A few Poetry Pages			<i>Not transcribed</i>
Unnumbered	Currant Wine	Mrs Nicklin	Break your Currants with your Hands, then strain out the juice and to every gallon of juice put a gallon of cold water & to every gallon of juice & water when mixed put five pounds of sugar & as many Rasseberry as you can get, which must likewise be broke & strained, stir it Altogether in a tub till the sugar is well dissolved; let it stand 2 or 3 days, stirring 2 or 3 times a day then turn it, when it has quite done working stop it very close let yr Barrel be quite full, but dont fill it after the first time, if fine it may be Bottled at Xmas, but March is better.
"	To Roast a Leg of Pork		Salt a Leg of Pork 3 or 4 days, then parboil it, then skin it, & roast it, bast it with Butter, then take a little sage shred fine, a little peper, salt, nutmeg, & a few crumbs of bread, thro these all over while roasting, then have a little drawn gravy to put in the dish, with the crumbs that fall from it.
"	Cowslip Wine	Mrs Blick	To every gallon of Water put three pound lump sugar, boil it half an hour with some whites of Eggs in it. to make it clear, stir at all the while it boils. Strain it off. Let it stand till its about new milk warm to every gallon of liquor put a Gallon Pips, & a seville Orange, & a Lemon pare the peel off very thin & put that in, take a crust of bread, spread it over with good yeast, put in cloth over the Tub to keep it warm & take care that it works , Wait the next day stir it well, & squeeze with your hands the pips & fruit, Rince your Barrel with Brandy & put all in together, stop it down when it has done work which will be in two or three days.
	To Preserve Meat without salt		Wet a napkin in white wine vinegar, wringe it, & put the meat in it, it will keep a fortnight in hot weather
9	To pot Mushrooms another way VG.	Mrs Hill	Take of the best Mushrooms & rub them with a peice of flanell, those that will not rub, peel & take out the gills, & throw them into water as you do them, then wipe them dry, & put them into a sause pan with a handful of salt & a peice of butter & stew them till they are enough, shaking them often, for fear of burning, then drain them from their liquor, & when they are cold wipe them dry, & lay them in a pot, one by one as close as possible, till the Pot is full, then clarify butter & let it stand till almost cold, & pour it over yr mushrooms, & when its quite cold, cover them up very close in the Pot. When you use them, wipe them very clean from the butter, & stew them in gravy thickened or Creamed as fresh ones - you may add a little mushroom Catchup to give them more flavour.
9	A Spoonful Pudding		Take a spoonful of flour, a spoonful of cream or milk, an Egg, a little ginger & salt, mix all together, & boil it in a little cup, half an hour. You may add a few currants.

10	Stew'd oysters for Fish sauce		<p>Take half a Barrell of oysters, boil them in their own Liquor Ten minutes, then Take them out & put to the Liquor Half a pint of white wine Half a Doz anchovys two shalots Three or four Cloves, a Little Mace & a little Cyon (<i>Cayenne</i>) peper, let ir boil a little then strain the liquor & when cold put it into wide mouth bottles with the oysters</p> <p>When you use it put two or three spoonfulls into your butter or catchup, if as oyster sause put in some of the oysters - it will keep good twelve months.</p> <p>Add a little bit of Horseradish to the Catchup.</p>
10	To Make Ratafia	Mrs Ward	<p>Fill a quart bottle half full of young Nectarine leaves then fill it up with the best Brandy, put a spoonful in Custards or Pudings</p> <p>N.B. Apricot Kernels bruised & infused in the Brandy are a great additon</p>
10	Calves feet Pie		<p>Boil them for your jelly, when cold take out all the Bones, then cut them in peices. A sauce as for a white <i>Fry?</i> put in spice to your tast, a few Oysters. Stew it together for some time then have ready a raised pie ovill, Bake it and when done put in the fricesee, some smalll eggs & forcemeat Balls, send it Hott</p>
11	Fish sauce		<p>Half a pint of cream 4 spoons of Mushroom Catchup 2 anchovys wash them in half a teacupfull of warm water, take the bones & scales from them & pour the water quite from them and put it with the anchovys chopt small into the rest of the sauce with a lump of butter & flour well mixt, boil all together & send it up directly - The anchovy bones are best boiled in the water.</p>
11	Fish sauce		<p>3 or 4 Anchovies according to their size with about 3 spoons of Sherry Wine - One sprig of Thyme One of Parsley, one of winter savory, A bit of Onion or one shallot, little lemon peel a blade of Mace, 2 cloves & a few white pepper corns - Let all boil together gently, then strain thro' a sieve, put it in a saucepan & add a qr of pd of butter mixt with a little Flour, abt half a pint of cream & a spoonful of vinigar & Lemon juice. Stir it till it boils & send it up very hot</p>
12	Buns		<p>3 pds of Flour 3 spoons of Barm One egg & a little skim milk - Set before the fire to rise half an hour, add a little sugar mixed with the milk, a very little butter melted in it - Currants or seed may be added - Make up the Buns & set them on the hearth to rise - wash them over with milk & bake in a slow oven</p>
13	Ginger Cake	Mrs Hunt	<p>1 oz of Ginger, 3 quarters of a pound of sugar, 1 pound of flower, half a pound of butter, rub the flower & butter together, then put the sugar & ginger in, & wet it with cold water to a stiff past, & roll it out very thin</p>
13	Apple Pudding	Mrs H	<p>Take 4 Codlings or any other baking apples will do, & scald them or bruise them thro a sieve, put a quarter of a pound of Bisket, a little nutmeg, a pint of cream, & sweeten it to your tast, ten eggs half the</p>

			whites, put paste in the bottom of your dish & and Bake it
13	Bath Pudding	Mrs H	Take a pint & a half of Cream, 9 Eggs (leave out five of the whites) & a quarter of a pound of sugar, beat the Eggs & sugar together, then add 4 spoonfulls of flower one spoonful of Orange flower water & beat it all together - half an hour will bake them, they must have wine sause to them
13	Little Citron Puddings		Take half a pint of Cream, 1 spoonful of fine flower, 2 oz of sugar, mix them all well together, with the yolks of 3 eggs, put it in Tea Cups, stick in it 2 slices of Citron cut very thin, bake them in a quick oven & turn them out upon a Dish, five are enough for a side Dish
14	Icing for Tarts		Beat the white of an Egg to a strong froth, put in by degrees 4 oz of double refined sugar, with as much Gum as will lie on a six pence, beat sifted fine, beat them half an hour, then lay it over your Tarts the thickness of a straw
14	Asparagus Peas	Mrs Hunt	Cut it into the size of Peas & boil them in a small quantity of water, with a little Mint, a little salt & a lump of sugar, strain the water from them, & keep a little of it, to put to them, with some Cream, the mint chop'd very fine & put with them & thickened with flower & butter
14	A Custard Pudding		Mix 6 Eggs well beat, with a pint of Cream 2 spoonful of flower, a little salt & sugar to your tast, butter the cloth, boil it just 1/2 an hour, put in when the pot boils, pour melted butter over it.
14	To Make Gooseberry jam		Take the little red sort, half their weight in sugar break them small & boil them til they are as thick as any other jam
14	To preserve Barberys		To every pound of fruit, a pound of sugar, 3 or 4 spoonfuls of water, let them boil gently, scum them clean, & when clear they are done enough, put some in bunches & some without for puffs or ???
19	To Butter Lobsters		Break them to pieces, take out all the meat cut it small, put it into a stew pan, with as much melted butter as will moisten it, a little Pepper, & salt, & a little Vinegar, keep stirring it till it is hot, cut the Chines into four Pieces, pepper, sale & broil them, put the meat in the dish, with the Chines round it
19	To Dress a Crab		Boil the Crab well in salt & water, & when cold break it, mix the meat in the inside of the shell, well together, break the large Claws, take out the meat, & cut it fine, & lay it over the meat in the Shell, mix all well together with oil of Vinegar, a little Mustard pepper, chion (<i>Cayenne</i>) pepper, & Salt, crack the small Claws & put them round the dish
19	Browning for Made Dishes Etc		Put a quarter of a pound of lump sugar into an earthen pipkin, with a little water to melt it, a bit of Butter as big as a nutmeg, put it on a slow fire & when the sugar begins to froth, keep stirring it with a skewer till it is quite black, then pour in a pint of hot water, & take it off the fire directly, then boil it gently for 1/2 an hour, with a gill of

			ketchup in it, strain it off & when cold bottle it for use
20	Loin of Mutton forced		Take the bones out of a loin of Mutton, & make a stuffing with the crumb of a penny Loaf, half a pound of beef, suet chopped fine, sweet herbs, parsley, lemmon-peel shred fine, some nutmeg, pepper & salt, mix it up with the yolk of two Eggs, & put it in where the bones come from, sew it up, raise up the skin, skewer it on, spit & roast it; when it is nearly done take off the skin, give it a fine brown, dish it up with good gravy under it, & garnish with Horseradish
20	Plumb Pudding Baked		Take the Crumbs of a two-penny Loaf, rub it thro a Callender, boil a pint of Milk, with a little lemmon peel & Cinnamon, strain it on the bread, cover it over & let it stand till it is cold; have a pound of beef suet shred fine, 1/2 p'd of Raisins, a p'd of Currants, 6 Eggs, 2 Spoonfulls of flower, a little ginger a spoonfull of Rose water, a glass of Brandy a little Lemmon Peel shred fine, & half a pound of moist sugar; mix all these well together butter the dish, pour it in & bake it, when done, turn it upside down upon a dish & sprinkle sugar over it & round it
21	Peas & Lettuces stewed		Take a quart of green Peas, & two Cabbage Lettuces cut small across, & washed very clean, put them into a stew pan, with a pint of gravy, a piece of lean Ham or bacon, an Onion chopped fine, cover them close, & stew them for half an hour then put in a piece of butter mixed with flour, some pepper & salt, cover them, & stew them till you find they are very tender & of a proper thickness, take out the Ham & put them in a dish
21	Oyster Loaves		The proper Oyster Loaves are made by the Biscuit Bakers in London - small french roles will do, put the Loaves before the Fire to crisp; take as many Oysters as you think you shall want, scald them & strain the Liquor from them, put them into a stew pan, strain the liquor from the sittings to them, put in a gill of white cream, a peice of butter mixed with flour, put them over the fire, & keep them stirring till thick, then put them sauce & all into the Loaves & send them to Table for a side dish. N.B. the inside of the Loaves must be taken out very carefully by making a small hole at the Top
22	Maids of Honour (very good)		Take half a pint of sweet curds, beat them well in a marble mortar, like they are as smooth as butter, put in half a pint of Cream, the Yolks of four Eggs, the whites of two, well beaten & strain thro a sieve; a quarter of a pound of fresh butter melted, a little grated Lemmon Peel, one oz: of candied Citron shred fine, a glass of Brandy, & a spoonful of Orange Flower water sweeten so your tast, with powder sugar, mix all well together, have very small Patty pans put a Thin puff past more than half fill them & Bake them in a moderate Oven
22	Little Plumb Cakes	Mrs Blick	Take one pound of Flour, well dried, with half a pound of loaf sugar, pounded & sifted, rub well in with your hand, half a pound of butter, then put to it ten ounces of Currants, three Eggs & a tea spoonful of Brandy, mix all well together & let it stand about half an

			hour at a proper distance from the fire, in your pan to lighten, then make it up into little cakes, & bake them upon tins of a nice brown
23	Lemmon Cheese	Mrs Hacket	To a full Pint Cream, put the rind of one Lemon grated, sweeten the juice of two Lemmons with double refined sugar to your tast, then put the Cream to it, & whip it till it is very thick, put a peice of Muslin into a small Lawn sieve, pour in the Cream, let it stand to drain all night, in the Morn'g turn it into a Dish
23	White Currant Wine	Mrs Blick	To every gallon of Currants, put a Gallon of water, squeeze the Currants & let it stand one night, in the Morn'g strain it off & squeeze the Currants by handfuls as dry as you can, then to every gallon of liquor put 4 pounds of good loaf sugar, when the sugar is dissolved strain the Wine again, Rinse your Barrel with Brandy & put in your Wine, lay the bung lightly on, & when it has done working, stop it close down.
24	To Preserve Wine - Sous or Yorkshire Plums		Take an equal quantity of Loaf Sugar as the weight of your Plums are, pound it, & just wet it with water, the white of one egg will clarify 4lb of Sugar, & as the scum rises throw in a little water take the syrup off the fire, & let it stand a little to settle & scum it well, boil it again as long as any scum rises, when it is clear & a thick syrup, take it off the fire, & let it stand till nearly cold., then nick the Plums a little down the seam, & give them a gentle heat over the fire, let them stand a day or two, & then give them another gentle heat. Let them stand then another day, & heat them again, take the Plumbs out & drain them, then boil the syrup well, scum it & pour it in the Plums when cold tie them down into a bladder (See page 78)
25	English Mangoes	Mrs K. Ward	Take fine large Cucumbers, cut a round peice off the top & scoop out the inside then make a strong brine of salt & water lay them in for twenty four hours then lay them to drain & wipe them quite dry, then fill them with Mustard Seed, Garlick, Black Pepper, & Horse Radish & put them in your jar, boil your Vinegar with a little of the above spices, & pour over them two or three times, the last time put a very smalll piece of Allum in your vinegar. N.B. They should not be eat till 2 year
25	Onion Soup	Mrs Ashby	Take ten or twelve large Onions, peel & cut them in slices, then take about eight middling sized Turnips, pare and slice them thin, fry the Onions & Turnips together in some butter till quite brown, then put to them one quart of boiling Water, let them stew for some hours, put in Pepper & salt & Chion (<i>Cayenne</i>), to your tast and if not thick enough put in a little flour mixed in a little water. N.B. Your soup will be much better if you cut a small piece of the Loin of Mutton into slices & cover it with flour, frying it till it is half done then put it into your pot with as much water as will make soup sufficient
26	A good Plumb Pudding	Mrs Riland	Half a pound of suit, choped fine, 1/2 p'd of flower, mixed up stiff with a little milk & two Eggs, & boil it six or seven hours, put in as many Raisins or Currants as you like

26	Elder Catchup	Mrs Ingram	The Berries to be baked in Vinegar with half the spice in it then strain'd, & boil'dd as other Catchup with the other part of the spice, the vinegar must rise in the vessel, only to half the height of the Berries - the sort of spice should be ginger, pepercorns, cloves, & mace. N.B. This Catchup is very good in Hash'd venison Hare or stew'd Eals etc etc
26	Fruit Biskets	Mrs Ingram	Scald your Fruit, & lay it upon a sieve to dry then Rub it thro a fine sieve, then take an equal weight of fine sugar & the pulp, & beat them together for an hour then add the white of an Egg, to every pound of pulp & sugar, then beat them up for three hours and Put it into writing paper pans, lined with wafer paper, then dry them in the Sun, or before a fire, or in an oven almost cold they take a long time to dry & must not be dry'd too quick
27	Indian Pickle	Mrs Steward	Two Gallons of wine Vinegar, two pound of Ginger steep it in salt & water one night scrape off the outside & cut it in slices 3/4 of a pound of Garlic & 3/4 Shallot peel them & lay them in salt & water for three days then rub them & dry them before the fire 3/4 of a pound of Flour of Mustard, & 1/4 p'd of common salt, 1/2 a pound of Mustard seed 2oz of White pepper corns, quarter of a pound of Turmerick, & one large spoonful of Cayanne pepper, shake all together, before you put anything in it. Boil all the ingredients together, when cold put in whatever you chuse to pickle, which must be first wither'd N.B. Alegar (<i>Malt Vinegar</i>) is better, it will not keep so long with white Wine Vinegar. Capsicums thrown in is a great improvement. Carrots are very good in this Pickle, they should lie out of the Ground a few days, then scald them till tender, & rub the skin off with a cloth & then put them into the Pickle, they look pritty cut into round balls like Eggs for Hashes or Harrico's
28	Fish Sauce	Mrs Hunt	Take 2 or 3 Anchovies, boil them in a quarter of a pint of water with a few pepper Corns a little mace & Lemmon peel till the Anchovies are dissolved, strain it, put to it a little more Cream then Liquor, thicken it with flour & butter with a little Nutmeg Grat'd into it, let it boil, put to it one spoonful of Walnut Catchup. Very good to Salmon
28	A Ramakin	Mrs Brasier	Beat a quarter of a pound of Gloster & the same of Cheshire Cheese in a Mortar, then put to it, two ounces of butter, half the Crumbs of a penny loaf soaked in cream four Eggs, leave out three of the whites put it into writing paper Pans, & bake it a quarter of an hour in a moderate oven it should be served quite Hot
28	To Pickle Onions (very good)		Take small Onions, peel them & lay them in salt and water for a day & shift them in that time once, then dry them in a cloth, take some Vinegar, cloves, mace & a little Pepper Corn boil this Pickle & pour over them, & when cold cover them close
29	Soup a la Reine	Mrs Ingram	Take a Knuckle of Veal, to which put four or five quarts of Water & a little salt when it boils take off the scum quite Clear then put in four

			<p>Onions, two Carrots, three or four heads of Celery, one leek, & a little sweet Herbs, a peice of lean Bacon, & a few pepper Corns, & a Tea Cup full of whole Rice, let the whole stew together till the Meat is quite boil'd down, then strain it off, when cold skim the fat clean off from it, put it into your saucepan with about an Oz: of sweet Almonds Blanched & pounded & half a doz bitter almonds, add a little Cream to prevent their Oiling set it on the fire to simmer to get out the flavour, then strain it off thro a fine sieve, season it to your tast with Cyan (<i>Cayenne</i>) Pepper, if your soup is not thick enough you may mix a spoonfull of fine flower with your Cream, & just before you send it to Table Mix the Yolk of an Egg with a little cold Cream, & put it in the last thing.</p> <p>Toast a french Role & put in your Tureen & pour your soup Hot upon it - there should be about a Gill of Cream put in when served up - the sieve should be made of Tannery</p>
30	Mutton Cutlets	Mrs Brasier	<p>Cut a Neck of Mutton into thick steaks, beat them with the back of a knife & season them with pepper & salt, dip them on both sides on the yolks of 2 Eggs & gravy, strew them over with crumbs of bread, & lay them on butter'd paper on a Gridiron over a quick fire, turn them on both sides, and as you turn them stew them over with bread Crumbs - for sauce - take a little gravy, a small shalot one anchovy a few capers minced, a peice of butter, heat it over the fire & pour it in the dish with the Cutlets</p>
30	Hartshorn Flummery		<p>Boil a pound of Hartshorn in 4 quarts of water till wasted to one, let it stand all night, then beat a 1/4 of a pound of almonds, melt the Jelly, & mix them with it, strain it, then put in a 1/4 of a pint of cream, a little cinnamon & mace, boil these together & sweeten it, put it into moulds, & turn it out & eat it with Cream</p>
31	Apples whole		<p>Put the apples into an Earthern Pot, with a few Cloves & a little Lem'n Peel, some coarse sugar, & a glass of Red wine, put them in a quick Oven & beak them one Hour</p>
31	Potatoe Pye		<p>Take Potatos that are very mealy, such a quantity as would take in proporation to the dish you make it in, break them as fine as you can with a spoon, beat them up with milk to a pritty thick consistancy, put 2 or 3 Eggs, cut any kind of meat into steaks as for a Pye & season it, when you have it in your dish, pour the Potato Batter over it & beat it, if you let it stand a little after you take it out of the Oven, it will harden & be better to cut</p>
31	Cheese in Paper		<p>Take the Yolk of an Egg, in a sauce Pan, with a little cream, some grated Cheese & a lump of butter, when you have well mixed it, set it on a fire, stirring it one way, till it is the thickness of a Custard, make the Paper the size of the Dish you put it in, put in the Cheese, & put it in a Toaster to brown</p>
32	Sponge Cake	Mrs Brasier	<p>12 Eggs, take all the whites & beat them an hour with 3 spoonfuls of Rose water, then add the Peel of a Lemon, grated, with half of the juice, the yolks of the 12 Eggs well beaten, 1 pound of Lump Sugar sifted, beat all well with a whisk, one quarter of an hour, have ready 1/2 a pound of fine flower well</p>

			dry'd by the fire, when cold, stir it in put it into a slow Oven & beak it an Hour
32	Mixed Sweetmeats		A pound of Raspberrys, ditto Red currants, ditto Red Gooseberrys, ditto Morrella Cherrys, & a pound of brown Sugar, put it into the Oven with a little of the Sugar, & bake them, then take them out & Pulp them thro: a sieve, put the rest of the sugar to the Pulp, & boil it about 3/4 of an Hour or till it will be of a Stiff Jelly, let it stand a little in the Sun to harden before you cover it
32	Cherry Marmalade		Take 2 pounds of Morrella Cherrys, stone them & put to them a pint of Red Currant juice boil it till the currants are almost dry'd up, then put to it 1 pound & 1/2 of Powder sugar, & boil it till clear
33	Gravy Fish Sauce		Take about 1/2 a pint of water, a bunch of sweet herbs a bit of Lem/n Peel & 2 anchovys let it stew till it is more than half wasted then put some very rich gravy in it, & if you like a little Port wine, give it a boil & thicken it with flour & butter, pritty thick
33	Lemmon Cream		Take a large Lemmon, pare off the Rine as thin as possible, & squeeze out the juice upon it put some loaf sugar finely powder'd upon it, cover it & let it stand 2 or 3 hours to get out the flavour of the Peel, then boil a pint of cream & pour it high upon the Lemmon Peel, stirring it the while to mix it, take out the Peel, & pour it upon the Glass or Dish you mean to send it to Table on, before it gets cold
33	An Omelet	Mrs Brasier	The whites & yolks of 4 Eggs, beat with a spoonful of cream, a little salt a bit of Parsly & Onion choped fine, & fry it in butter - You may put in scraped Ham, or Asparagus
33	Kidney Toasts	Mrs Brasier	Take Kidney of Mutton, or Veal, being first roasted mince it very small, season it with pepper & salt & add the Yolk of an Egg - spread it on toasts cut square & fry them in Butter
34	Gooseberry Jam		Take 2 pound of brown sugar & 3 spoonfulls of water to dissolve it, let it boil a 1/4 of an hour & scum it clear then put 3 pound of Red Goosberrys let them boil till they are all broke, then take them out & boil the syrrup, then put in the gooseberrys & just let them boil up again
34	Lemmon Fool		Boil a pint of cream, sweeten it to your tast beat the Yolks of 4 Eggs & put into it, & as much grated Lemmon Peel, as you like, stir it till cold, you may put in the whites of the Eggs & then 2 Eggs will do
34	Mock turtle, done with Knuckle of Veal	Mrs Brasier	Take a good knuckle of Veal, & make it into a rich gravy with all kinds of herbs, & an Onion stuck with cloves a blade of Mace & pepper corns, when the gravy is done enough, strain it thro a sieve, then put in some of the lean of the Veal cut in small peices, & all the gristley part of the knuckle, & a Cou: of Calves Feet, cut all the meat off them in small peices, some madeira Wine, & juice of half a Lem ^{on} , some Chian (<i>Cayenne</i>) pepper, force meat balls & hard Eggs

35	Green Apricots		Take the Apricots, before the stones get very hard, wet them & lay them in a coarse Cloth, put to them 2 or 3 handfuls of salt, rub them till the roughness is off them, then put them in scalding water, set them over the fire till they are very Hot but not boil, then set them off the fire till they are almost cold, do so 2 or 3 times, let them be close cover ^d with Vine leaves, & when they begin to get green, let them boil till they are tender, weigh them, & make a Syrup of their weight in sugar, to a pound of sugar take half a pint of water & make the Syrup, let it be almost cold, then put in the Apricots boil them pritty fast till they are clear heat them every day till the syrup is very thick
35	Codling Jelly		Put the Codlings pared & quartered into boilding water just enough to cover them, let them boil as fast as possible, when the apples are all to peices, put in a quart more water & let it boil half an hour longer, run it thro a Jelly Bag, there should be 3/4 of a pound of sugar to a pint of jelly
35	Vermacelli Pudding	Mrs Brasier	One oz: of Vermacelli & a pint of cream, boil it togethertill tender, four Yolks of Eggs, & one white, with a little cinnamon & sugar to your tast, put a puff paste in the dish, & bake it
36	Maccarony Pye	Mrs Brasier	Take some peices off the gristley part of a Breast of Veal, about an Inch thick & 5 or 6 long - stew them in a little good broth till they are tender, then wash the Maccarony & put it in & let it do till soft, take it off & season it with pepper & salt, & put to it some cream, when cold put it in a pye & bake it.
36	Tea Cakes	Mrs Brasier	3/4 of a pound of fine flour, half a pint of new milk & cream mix an equal quantity of each scald the Milk & let it stand to be as cool as you usually have it for Bread, beat one Egg a little salt & a large spoonful of yeast, mix them together as for Bread & beat it very well let it stand an Hour to rise, then make it into little Cakes, & roll it thin, if it is not stiff enough to Roll add a little more flour when you mix it.
36	Carrot Pudding		1 Carrot grated, 1/2 p'd of Butter, 1/2 a p'd of sugar, 8 Eggs, 4 of the whites left out, 1 p'd of Bisket grated, a little salt, 1 pennyworth of Orange flower water, beat all well together it should be the juice of the Carrot - put a puff paste round the dish, & bake it
37	To presrve Quinces in Quarters	Mrs Brasier	Take your Quinces, pare them thin & cut them in quarters, to two pounds of Quince take full a pound & half of sugar, & a pint of the juice of Quince, which must be made grated & strained over night & the juice is made thus: when you have taken the best of your Quinces to cut in Quarters, take the ordernary one & grate them & strain the liquor from them, put them near the fire in a small jar, & it will refine itself pour off the clear, then put the Quince Liquor first to the quarters with half the quantity of the sugar & let them do over the fire till almost tender, then put the remains of the sugar & do them till they are clear & quite soft, it should be two pounds of sugar
37	Mushroom		Take your Mushrooms & break them very small, put them in a pot

	Catchup		with some salt, let them stand 2 days, then strain them, & to one pint of Liquor put a quarter of an Oz: of pepper corns, Half a Quarter of an Oz: of Cloves of Mace, a small Nuttmeg & a little shallot, boil it well, & put some of the spice into your bottles & tye them down very close to keep the Air from it
38	To pot Beef	Mrs Nicklin	Take four pound of nice lean Beef rub it over with half an ounce of salt petre, & let it be twenty four hours, then season it with peper & salt, and let it lie three days, turning it every day, then bake it with a batch of brown Bread, put in as much water as will cover it & put some suet on the top, when it is only new milk warm, pour onto the water, & pick the meat into little bits free from skin, then pound it fine in a marble mortar, with some cloves mace peper & salt to your tast, pound the spice very find, put in six anchovys cleand well, make it moist with melted Butter, pound all well together & put it close down in pots, pour clarified butter over them
38	Liquor to put to anchovies	Mrs Nicklin	Take two ounces of Bag salt, put to it a pint of fresh Beef brine, let it stand a day or two, to dissolve, then boil it in an Earthen pipkin, skimming it often, pick out all your best anchovies quite clean, then pour this Liquor boiling hot over the small ones & add bits & when cold put it thro a sive, & pour it over the best anchovies & Tie them down close for use
Unnumbered page after 38	Apple jelly (very good)	Mrs Croxhull	Take as many full grown Siberion Crabs, or pipins, as will fill your stew plan, cut them in peices with the rind on, & add to them the juice & rind of a Lem'n, to a small stew pan of apples, pour on them as much spring water, as will cover them, & boil them till they become like apple sauce, then strain it thro a jilly bag, two or three times, leaving the pulp in the Bag, to every quart of the Liquor put a pound & half of Lump sugar, & boil it for some time, skimming it clear, when cold, if not thick enough, boil it more, & it will keep as long as any other sweetmeat NB Pippens make it the best colour
ditto	Chicke or Veal Scollops	Mrs Croxhull	Mince the meat very small, then set the stew pan over the fire with peper salt & a little nutmeg & a little Cream for a few minutes, then put it into scallop shells & fill them with fine crumbs of Bread over which put some bits of Butter & Brown them before the fire & send them to table - it makes a pretty dish
ditto	Veal Susuges		Chop an equal quantity of Lean veal & fat Bacon a little sage peper & salt some anchovys, beat all in a mortar, when need roll & fry them, lay them on minced meat or stewed vegetables or on white Collops
ditto	Forcmeat to force Fowles or Balls for meat		Shred a little Ham, some cold veal, or fowl, some Beef suit, a small bit of onion, a little parsley, a bit of Lem'n peel grated, salt, nutmeg or Mace, a bit of Cayenne peper, or grownd peper, & some Bread Crumbs, pound all in a mortar, and Bind it with one or two Eggs, this will do for forcemeat patties
168	Oxford Dumplings		Take two oz: of Grated Bread, Currants & shred suit, of each four ounces, two large spoonfulls of flower, a good deal of grated Lem'n

			Peel, a little sugar, mix it up with two Eggs, & a little milk, into five Dumplings, & fry them of a fine Brown, serve them with pudding sauce - if done with flower insted of Bread, they are excellent
168	Veal Patties		Mince some veal, that has been drest, put in a little parsley shred small, a bit of Lem'n peel grated, a scrape of nutmeg, a bit of salt, a little cream & gravy, just to moisten the meat, & if you have any Ham, scrape a little and have it ready, when the patties are baked, to fill them you must allways put a little bit of meat in the patties, when they go to the oven, to keep them from falling in NB Turkey or Chicken that is Cold will do very well
168	To Preserve any sort of Fruit for Deserts		Cherry, Plumbe of all sorts or American Apples gather them quite ripe lay in small pots that will hold a pound, strew over each jar six or 7 of Lump sugar pounded cover them with Two Bladders each tied down separately then set the jars in a pot of water up to the neck & let it boil gently for three hours then keep them free from damp
168	Sweet Breads may be dressed various ways		Half Boil them & stew them in white gravy, or do them in Brown sauce seasoned, or parboil them & cover them with crumbs of bread & herbs & seasoning & do them in a dutch oven serve them with Butter or mushrooms or Gravy
168	Dress Guinea or Pea Fowl		Dress Guinea or Pea Fowl, as you'd a Pheasant
Page after 168	Rice Cakes (Useful)	Mrs Holbeache	Qr of a pound of ground Rice, well sifted, the same of fine flower, 6 oz. of Lump sugar sifted, half a pound of Butter melted, 4 Eggs leaving out two whites, the flower, Rice, & sugar to be first well mixed, the eggs & bButter to be added when the Butter is allmost cold, to be baked in little Gallypots - or cups deep, they will look better, & in a moderate oven
Page after 168	Very norishing for any Weak Person	Mrs Holbeache	Bake a Calves foot, in 3 pints of new milk, with one ounce of issinglass Ditto of Hartshorne shavings, & one ditto of Brown sugar candy, Bake it till the greatest part of the foot is melted, abt 3 Hours, strain it, & let it stand till cold - then take off the fat, as you use it, & give the patient a Coffy Cup full, milk warm, 3 times a day, you may put wine, or alter the flavour with anything you like, keep it in a cool place, if you have not issinglass, you may put Two Calves feet, the feet should be cut in peices
Page after 168	To dress pigs petitoes		Boil them with the Liver &, in a small quantity of water, very gently, then cut the liver &c fine, split the feet and Boil till quite tender, thicken it with a bitt of Butter, roled in flower, & a spoonfall of Cream, a little peper, & salt. Boil it up, & put sippets of Bread, & the feet round the dish.
Upside down page	To Stop a Violent Vomiting	Mrs Burton	Take some oatmeal, put it into a frying pan, over the fire till quite Brown, then make it as Coffy, it has been known to stay on the Stomach, when nothing else would
ditto	Treacle Posset	Mrs Ingram	Take a desert Table spoonfull of Treacle to a pint of milk boil it a

	for a violent cold		little keep it stirring, strain it & drink it warm at going to Bed, it is safer for a Bad Cold than James Powders & has the same effect
ditto	Drawing out a Thorn	Mrs Gilbert	A good thing to draw out a Thorn or for a poultice, put a slice of Raw Onion on the place & then a poultice
ditto	For a sick head ake	Mrs Braisier	Take two grains, of Ipecakyan (<i>Ipecacuanha</i>), & 8 Grains, of Rhubarb. taken just before Breakfast
ditto	Good for Boil - ordered By a Phy (<i>Physician?</i>)	Mr Belcher	Two Tea spoonfulls of Tincture of Bark - Twenty Drops of Diluted Vitreolic Acid - Taken in a Tea cup of Chamomile Tea
ditto	For a Sick Head ake	Mrs Goselin	Take 6 Grains of Rhubarb, grated, & near as much grated ginger mix it, in a little pepermint water, & take it at any time of the day
ditto	For a Cough	Mrs Croxall	Take the white of a fresh egg beat it fine, with two spoonfulls of cold water, and two of warm water a little sugar & two spoonfulls of new milk, put it into a viol bottle & sip some frequently - It is excellent in a consumptive case
43	Green Gooseberry Wine	Mrs Perkins (Orton)	To every pound of Gooseberrys (when picked & bruis'd) one Quart of water, let it stand three days, stirring it twice a day; & to every gallon of juice (when strain'd) put four pound of good loaf sugar - put it in the Barrel & to every five gallons of Liquor put a Quart of the best french Brandy Dissolve a little Isinglass brush it up to a Froth which put to it; stop it close down & bottle it in 6 months, & let it stand 6 months more before you use it. The Gooseberrys must be nearly Ripe
43	Wt (<i>White</i>) Pigs Puddings		Boil a pound of Rice in five pints of milk, till thick, then put in a pound of Currants, well clean'd & wash'd, & let them boil up just to plump them, & when cold, put in them quarter of a pound of Beef suit shread small, & six yolks & two whites of Eggs, four spoonfulls of rose water, some Cinamon pounded & sugar to your tast
43	To Dress Pipers (a fish had from Bath?)		Boil or Bake them with a pudding well seasoned if <i>Boiled</i> ? put a large cup of rich Broth, into the dish; when done, take ????? <i>peace</i> of an anchovy & squeeese of Lemmon, & boil together ??????
44	To pickle or marrianate Eals		Take Eals being kill'd, let them be well scoured & clean'd then draw them & wipe them clean & dry, turn them up the Head first & so round & close, then bind them up with a packthread & fry them in oil, let them be gently fried & turn'd often till they are well soaked & when cold put them into the following pickle Take such a quantity of white wine vinegar as will cover the Eals, put in some peper corns mace sliced ginger salt half a doz. Bay Leaves let them all boil well together a quarter of an hour when cold, put in the Eals keep them down under the Liquor they will be fitt for in a week keep them close cover'd, they will keep for over 4 months
44	To Broil Eals		When skind, & cleand well, rub them over with the yolk of an Egg,

			then strew them over with Breadcrumb and chop'd parsley, sage, peper & salt, bast them well with Butter, set them in a dripping pan to roast, or broil them on grid-iron, serve them up with parsley & Butter
44	To warm up scotch collops, etc		When any left, put them into a stone jar, till you want them, then put the stone jar into a pan of boiling water & let them stand till the collops are hot, then pour them into a dish & put over some bits of Broild bacon, & then <i>serve</i>
45	To stew Lobster or shrimps		Put your Lobsters or shrimps, in as large pieces as you can, boil the shells, in a pint of water with a blade of mace & a few peper corns, then strain it & put in your Lobster, & thicken it with flower & Butter, & give it a boil, put in a glass of wt wine or two spoonfulls of vinegar & serve it up
45	To pot any salmon when left cold		If any cold Salmon left, skin it & bone it, then put it in a marble mortar, with a good deal of clarified Butter, season it pretty high with pepper, mace, Cayenne & salt, shread a little fennel very small, beat them all together very fine, then put it down close in a pot, & cover it with clarified Butter
45	To boil fowles white		When well cleand & truss'd & singe'd, dust them well with flower, then put them into a kettle of cold water, cover it close set it on the fire, when the scum begins to rise take it of clean, cover them up close & let them boil very slowly for twenty minutes, then take them off the fire, keep them close cover'd, & the heat of the water will stew them enough in half an hour, it keeps the skin whole, & they will be white & plumper, than if boild, fast, drain them & pour white sauce over them or parsley & Butter
46	To stew spinage		Wash it well in several waters, have ready a large pan of boiling water, with a handfull of salt, put it in & let it boil two minutes, then put it into a sive & squeeze it well, then put a quarter of a pound of Butter, into a stew pan, put your spinage in, keep it turning & chopping with a knife until quite dry & green, then lay it upon a plate & press it with another, & then cut it into what shapes you please, send it to table with or without Eggs poached & pour melted Butter over or send it in a cup
46	To Boil Salmon Crimp <i>(crimping is a method of cooking to keep in flavour)</i>		Scale yr Salmon, clean it well, put some little salt into yr water, when it boools put in yr fish for half a Minute, then bake it out for a minute, or two, do so four times, & then boil it till done enough, then set it over the water to dry, cover it well with a clean cloth dipped in Hot water
46	Batter Pancakes		Beat 3 Eggs with a pound of flour very well, put to it a pint of Milk & a little salt, fry them in Lard or butter
47	Crisp Paste for Tarts		Take 1 p'd of fine flour mixed with one oz: of loaf sugar beat & sifted make it into a stiff paste with a gill of boiling cream & 3oz: of butter in it, work it well & role it very thin, when you have made

			your tarts, beat the white of an Egg a little & rub it over them with a feather sift a little double refined sugar over them & bake them in a moderate Oven
47	A light Paste		One p'd of fine flour, beat the white of a Egg to a strong froth, mix it with as much water as will make 3/4 of a p'd of flour into pretty stiff Paste roll it out very thin, lay the third part of half a p'd of butter in thin peices, dredge it with part of the quarter of yr flour left out for that purpose roll it up tight, then with yr paste Pin roll it out again, do so till all yr half pound of butter & flour is done, cut it in square peices, & make yr Tarts - it requires a quicker Oven than Crisp Paste
48	Apple Tart		Scald 8 or 10 large Codlings, when cold skin them take the pulp & beat it as fine as you can take the yolks of 6 eggs & the whites of 4, beat alltogether as fine as possible, put in a small bit of pounded Cinamon & sugar to yr tast, melt some fresh butter, & beat it to a Cream, thn make a puff Past, & cover a tin Pattipan with it & pour in the ingredients but do not cover it with Paste, bake it a 1/4 of an Hour, slip it out upon a dish & strew fine sugar sifted all over it.
48	Mull Wine		Grate half a nutmeg into a pint Wine & sweeten to your taste with Loaf sugar, set it over the fire, when it boils, take it off to cool - beat up the yolks of four Eggs, well, add to them a little cold wine, then mix them carefully with your hot wine, a little at a time, then pour it backwards & forwards several times till it looks fine & bright - then set it on the fire to heat, a little at a time, for several times till it is quite hot, & pretty thick - then pour it backwards & forwards several times serve it up with dry Toasts
49	White Wine Whey		Put a pint of skimmed milk & half a pint of white wine, into a bason, let it stand a few minutes, then pour over it a pint of boiling water, let is stand a little, and the curd will gather in a lump, and settle to the bottom - then pour your whey, into a china bowl, and put in a lump of sugar, & Lem'n if you like it
49	Potatoe Cheese Cakes (very good)	Mrs Wise	Take 1 pound of Potatos & when they are boil'd & rub'd very well, put one pound of powder sugar, 6 Eggs leave out 2 of the Whites, the Peel of 1 Lem'n, grated, 2 spoonfalls of Rose water, & 3 spoonfulls of Brandy or sack 1 spoonful of white Bread grated, 1/2 a lb of currants, one pound of Butter melted thick beat all up together with the <u>Hand</u> for 1/2 an Hour before you take them to yr Oven
49	Amber Pudding	Mrs Wise	1lb of sugar 1 lb of Butter 1 spoonful of Orange flower water & 10 Eggs leave out 8 of the Whites pound & sift the sugar, beat the Eggs well, then put yr sugar & orange flower water to yr Eggs & beat it well, then put in yr Butter, melted thick & stand to be almost cold, put a very thin Paste at the Bottom of Yr Dish
50	To Stew Peas	Mrs Wise	Take a quart of young Peas, put them in a Stew Pan with a bit of butter & a small bunch of Parsely, set them over a slow fire till the butter is melted, then put a little boiling water to them, cover them close till they are tender, season them with pepper & salt & thicken

			them with half a pint of Cream & the yolks of two Eggs
50	To boil Potatos the Irish Way	Mrs Wise	Let the Potatos be well washed, but not left long in the water, put them on a slow fire with as much water as will cover them, when they begin to boil put cold water into them 2 or 3 times, when the skins break, let the water be strain'd off & set them before the fire on a sieve uncovered
50	Orange Jelly	Mrs Wise	2 Calves feet, 1/2 a lb. of Hartshorn shavings boil them to a strong jelly when cold take off all yr clear, make it scalding Hot, but do not let it boil long, then put in yr juice of 8 Seville Oranges & 3 Lem'ns, 3/4 of a lb of fine sugar & the whites of 8 Eggs, give it one boil, pour it into the Bag, & let it run thro: into a Bason, fill'd with Orange & Lem'n Peels, run it thro till clear
51	Giblet Soup (very good)	Mrs Wise	4 pounds of gravy Beef, 2 pound of scrag of Mutton, ditto of scrag of Veal, 2 Gallons of water let it stew gently till it is a strong Broth let it stand till cold, then scum off all the fat, then bake 2 p'd of Giblets, well scalded & cleaned, fry them in butter of a nice Brown put them in some of the soup & let them simmer till very tender, then take them out & strain off the soup thro. a dimothy (<i>tamis sieve?</i>), have ready chop'd some parseley, chives, a little sweet marjoram, put a peice of butter roled in flower into a stew Pan, make it of a light brown, then put yr soup in a Pan over a slow fire, put in yr giblets, butter, hearbs, a little Madeira Wine, some salt Cyan pepper let them simmer till yr herbs are tender then send the soup to Table with the Giblets in
51	Walnut Catchup	Mrs Wise	Bake the Walnuts with strong old Beer & a little vinegar, then press them & strain them, let it stand a day or two to settle, then pour off the clear, to every quart of juice, a pound of Anchovys, boil it till yr Anchoveys are dissolved, strain it off, & to each quart put 1/4 of an Oz:: of Mace, ditto of Cloves, ditto of Jamaca (<i>Allspice</i>) Pepper & a sliced Nutmeg, boil it a quarter of an hour, when cold bottle it, & put in each Bottle a clove of Shallot
52	Gooseberry Vinegar (very good)	Mrs Parker	To every Gallon of water put a quart of ripe gooseberrys, Bruise them with your hand & let them stand in the water 2 or 3 days, stirring them 2 or 3 times a day, then squeeze out the Liquor & strain it thro: a wort sieve, then to every Gallon of Liquor put one pound & quarter of coarse raw Sugar, put it in the Barrel & let it stand in a warm place stirring it 2 or 3 times a day for 10 or 12 days, & let it remain 5 or 6 Months or longer before it is Bottled - if a few more Gooseberrys are put in, the Vinegar will be stronger. We have put in 4, or, 6 quarts, more, when plenty
52	Potato Cakes		Half a pound of Potato flour, 6 oz: of sugar 2 oz: of Butter 2 Eggs & a little Rose water. The flower should be prepared as for starch & will keep for a long time
52	To make Pikelets		Take a Pound of flour, 2 Eggs a little Salt, 3 spoonfull of Small Beer Barm, a Pint of <i>New?</i> Milk, about New Milk Warm, Mix these Ingrediants, well together, & let them stand by the Fire to rise about

			half an Hour, rub the Backstone with a bit of Butter or a peice of fat Bacon every Pikelet you make
53	Gooseberry Pudding (Very Good)		A Quart of Green Gooseberrys, pick, coddle, & rub them thro: a Sieve, then take 6 spoonfulls of the Pulp, 6 Eggs, 3/4 of a p'd of sugar, 1/2 a p'd of clarified butter, a little Lem'n Peel, a handful of bread crumbs or biscuit, a spoonful of rose or Orange Flower water, mix all well together, & bake it with Paste round the Dishes you may add sweetmeats
53	To Pickle Onions (crossed out)		Make some Gruel as thick as you would for eating, then bake some smalll Onions, peel & put them in, & give them a boil, bake them out & let them get cold, then take some Vinegar, boil it & when it is cold put it over them & tye them down close
53	Black Caps		Take 1 doz: & 1/2 of nice Apples, cut them in halves & lay them with the flat side downward, squeeze 1 large Lem'n, & 2 spoonfull of Orange Flower water & put over them, shread some Lem'n Peel very fine, & lay between them, grate some sugar over them & put them in a quick Oven, 1/2 an Hour will Bake them
53	Orange Cheesecakes		Half a pound of Almonds, blanch'd, beat them very fine with Cream, to keep them from Oiling, 1/2 a p'd of fine Sugar, 3/4 of a p'd of butter, melted, & Eggs leaving out 4 of the whites, beat them well together with a little salt, grate the peel of a Sevil Orange & mix, alltogether, with 2 spoonfulls of Orange Flower Water, mix all well together, put yr butter to the other things when almost cold
54	To Salt Hung Beef	Miss Windsor	Take one pound of common Salt, one pound of Bay Salt, four Ounces of salt Petre, two ounces of salt prunella pound each separately, then mix them & rub the Beef very well for four days till the whole is used up, then rub over it, one pound of Coarse Sugar, rub & turn it every day for a Month with the Pickle, then take it out, & dry it with a Cloth, & hang it up NB. the above quantity of salt etc etc will serve for Forty pounds weight of Beef
54	To preserve Barberrys		To every pound of fruit, a pound of Sugar 3 or 4 spoonfulls of water, set the fruit, water & about half the quantity of Sugar over the fire let them boil very gently & as it boils strew in the rest of the Sugar, when clear they are enough
55	Carrot Soup (very good indeed)	Mrs Tennant	Make a good gravy soup, boil in it Eight or ten fine large Carrots, & Six Turnips, when they are boil'd very tender, take them out, & put in the soup a peice of the Crumb of Bread, scale it & then take it out with a scimmer, then pound the Carrots Turnips & soft Bread very fine with a little of the soup, when strain'd & all the fat taken off, then pass it through a Tammy (<i>Tamis</i>) sieve or strainer with a large wooden spoon, & thicken your soup with the Pulp to what thickness you please, boil it all up together till it is fine & smooth, adding a little Cayan (<i>Cayenne</i>) Pepper & salt to your taste
55	Olivers Biscuits		Two pounds of Flour, three Oz: of Butter, a spoonful of Yeast, mixed up with skim milk into a stiff Past, & cut it into small cakes

56	To Collar Pork	Mrs Brown	Take a Breast of scalded Pork that has been salted for a week at least with a sufficient quantity of Salt Petre & Bay Salt also one or two Beefs Cheeks salted in the same manner both must be boil'd so as to take out the bones, the Pork while Hot must be laid flat upon a clean board, & the gristly part of two or more Cow heels free from fat or bone, laid thick upon it, the lean part of the Cheek should be cut in square long peices (& Intermixt with the same sized pieces of flat Pork if you chuse it) laid in the middle the length of the Collar it must be roled up tight with coarse tape & put whilst Hot into a tin & prepared close with a weight - make a Pickle for it the same as Brawn
56	To make Curd Puffs		Gather some Cheese-Curd with a runnet (<i>rennet</i>), & rub it thro a sieve, as for Cheese Cakes, when you have rub'd it, make it into Past with butter Eggs & flour, salt & sugar to your tast, make them into round Cakes, & bake them on Tins flour yr Tins & shake sugar over them
57	A Baked Sweet Meat Pudding, with Damsons (very good)	Mrs Duncumb	Take a quart of Cream, 8 yolks of Eggs, half a pound of fine sugar, a little Rose or Orange flower water & a little salt, beat them well together, take the Crumbs of a penny Loaf or half a pound of grated Bisket, mix these all well together & butter yr Dish & lay a sheet of Paste all over it, then lay the Damsons in all over the bottom of your Dish, & pour the Custard on it, & bake it in a slow oven, about 3/4 of an hour
57	To preserve Red Gooseberrys		To a pound of gooseberrys a pound of sugar, 1/2 a pound of Currant juice, & 1/2 a pound of sugar scald or boil them gently 1/2 an hour, then set them by till the next day, then boil them till tender, with a gentle fire, put them into Pots & cover them with Mutton suit
	Little Puddings		A pint of Milk, 2 spoonfulls of flour, 7 Eggs 2 of the Whites left out, a few Almonds blanch'd & pounded, sugar to yr tast, put them in Cups & bake them, it is very good baked in a Dish
57	Rice Fritters (very good)		2 oz: of ground rice, steep it in Milk, then mix it pritty thick in cream 4 yolks & 2 Whites of Eggs, Sugar & Cinamon to yr tast & fry them brown - this makes 6 Fritters
58	A very good pudding	Mrs Brandwood	Grate or Slice the crumbs of a penny Roll then pour some good milk & Cream boiling Hot over it & steam it down, then beat it up very fine so a thick batter 2 Eggs & sugar to your taste, pour a little of the batter into the Pudding Cup, then drop in some lumps of Rasberry Jam, then pour in more batter, then more jam, & so on till the Cup is full - then tye a Cloth tight over & boil it 1/2 an Hour
58	Sea Bisket Cakes	Mrs Brandwood	A pound & half of fine Flour, two ounces of Loaf Sugar, two ounces of Butter, half an Ounce of Caraway Seeds, the Yolks of two Eggs & a pint of New Milk Boil'd, role it extremely thin, & cut it into little round Cakes
58	Curd Fritters	Mrs Dolphin	Take a small bason full of Curd well squeezd from the Whey, 2 spoonfulls of Flour 3 Eggs well beat & stand, sugar to yr tast, Cloves

			of mace to yr tast, beat all together & fry them in little Fritters very quick NB Wine Sauce
59	To Collar a Eal	Mrs Ward	2 lb & 1/2 in weight. Skin yr Eal, clean it well, & scour it well with a little salt wash it in 3 or 4 waters then take out the back bone very carefully & cut off all the fins & Head, then scour & clean it well again, season it with a quarter of an Oz: of black pepper a little salt, half a quarter of an Oz: of Cloves, & mace, beat fine, a little Cyanne Pepper then Role it up very tight with a Roler or tape, then tye it up very tight in a Cloth, then take one pint of Vinegar & three pints of water, a few black pepper Corns, & a stick of Horseradish when the pickle boils put in the Eal & let it boil two Hours the take it out & when a little cool take off the cloth & set upright on a Dish & put a Plate & weight upon it till yr next day, then unrole the Roler off it & put it into the Pickle it was boiled in - boil up the Pickle often, & it will keep a long time. The Pickle must always get cold before the Eal is put in
60	Vegetable Pye	Mrs Dolphin	Cellery cut in peices, Turnips & Carrots cut with a turnip scoop, an equal quantity of Potatos & Onions boil them all very well & tender, then put them into a Stew Pan & add to them some good Cream, a bit of butter rub ^d in flour, pepper & salt to yr tast let them stew together till quite tender & of the same thickness as a Frigasee (<i>Fricassee</i>), then put it in the Past form'd & send it up Hot to Table
60	Another Vegetable Pye	Mrs Dolphin	Cut some Lettuce into peices about an Inch long, half the quantity of young Onions & Cucumbers cut in slices half an inch thick dry them, & Fry them in a little butter, add to them a double quantity of Peas boil'd & some good gravy, pepper & salt to yr tast let them stew till quite tender, then add a bit of flour & butter mixed to them as you find it necessary & a few Asparagus if you have any, & dish it up Hot
60	Yellow Blamonge	Mrs Dolphin	About three quarters of an oz: of Isinglass 3/4 of a pint of Raisin Wine, the rind of a large Lemmon & the juice, the yolks of four Eggs well beat sweeten it to yr tast, let it boil about ten minutes stiring it all the time, Dip yr Moulds in Cold Water before you put it in
61	Solled Syllibubs	Mrs G	Take a pint of Cream Boil it, when cold put to it half a pint of good Raisin wine, or sack, the rind of a Lemmon grated, the juice squee's'd into the wine, sugar to your taste - mix all well together, beat it with a wisk for half an hour, then fill your glasses - these sort are better made the day before you use them, & will keep good many days - it is full as well to pair the Lem'n, & let it soak in the wine till it taste
61	Short Cakes	Mother Ward	Take a quarter of a pint of good milk, melt in it three quarters of a pound of Butter, when almost cold, put to it one pound of sugar, one pound & half of flower, seeds if you like, make it into a past, role it out very thin, & cut it with the top of a drinking glass, beak them on tins
62	To Pot Sprats	Mrs Dolphin	Wipe the sprats very clean, then put in a layer of sprats & sprinkle yr spice over them, which must be Cloves, pepper, mace, cinnamon,

			salt, etc, etc, then a layer of sprats till yr Pot is quite full, then tye paper over it, & bake it half an Hour, when cold put Clarified butter over the sprats to keep them - the spice must be mixed all together
62	A Thached House Pye <i>(i.e. a Raised Pie)</i>	Mrs Dolphin	Take the Mould, you intend to bake your Pye in, & butter it well, then sprinkle the bottom and sides of it well with Vermicelli, then put in yr past & place a layer of force meat & a layer of veal well season'd, till the Mould is full then put a peice of past smooth & flat over it & a paper upon that, then bake it, it will take two Hours baking, the Oven must be rather slow, it should come out a nice brown & when turn'd out the bottom must be the Top
62	Curd Fritters <i>(crossed out)</i>		Take a small bason of curd, well squee's'd, from the whey, two spoonfulls of flower, three Eggs well beaten to your tast what spice you like, beat all well together & fry them in little fritters very quickly <i>wine sugar & Butter for sauce?</i>
63	Thieves Vinegar to prevent infection	Mrs Dolphin	Rue, sage, mint, Lavender, Rosemary, & Wormwood, one handfull of each, infuse them in a pint of best White Wine Vinegar, two or three days near the fire, strain it out, squeeze the Herbs, & add to it one ounce of Camphire dissolved in a little spirits of wine The above was called Thieves Vinegar from the circumstance of four Thieves, who were in prison escaping a contagious disorder, when all the Town and prison besides were ill, & obtained their Freedom on condition they would publish the means whereby they escaped - which was by frequently smelling at the above Composition, & carrying it constantly about them - nutmeg & mace may be added to make the smell more agreeably
63	To Pickle Lemons	Mrs Nicklin	To six fresh Lemons take a pound & half of salt & rub it well on the Lemons, lay them in an Earthen Vessell in the sun or near the fire, repeat rubbing them every Twelve hours, till they have imbibed all the salt put them into a stone jar, & take two quarts of best white wine vinegar, with mace, cloves, nutmeg, & ginger, of each a quarter of an ounce, boil the spice in the vinegar, pour it boiling hot over the Lemons, & stove the jar close with a cloth, when cold tie the pot close down with a bladder, & Leather NB It will be three months befor they are ready for use
64	To Recover pricked wine	Mrs Nicklin	To a Hogshead of Wine, one Ounce of salt of wormwood, putting it in at the Bung-hole, & letting it fall gradually to the Bottom of the vessel, not stirring the wine - when fine Bottle it, which will be in about a fortnight
64	A Common Bread Cake		1 lb & 1/2 of Flour 3/4 of a lb of Currants, 2 spoonfalls of barm 2 Eggs, a few Caraway seeds a quarter of a pound of brown sugar 2 oz of butter melted in a little milk to mix it up with
64	Tea Cakes	Mrs Webb	3/4 of a pound of Butter one pound of Flour 1/2 a pound of Lump Sugar pounded, 1/2 a pound of Currants 1 or 2 Eggs mixed with as much Brandy as will make it up into a Past stiff enough to role out, bake them on Tins

64	To preserve damsons (very good)	Mrs Duncumb	Take six oz of powder sugar, to a quart of Damsons lay a layer of Damsons & a layer of sugar, & so on till the jar is full, Tye it over with a Bladder & paper so that no air can get in, the Cups should hold just as much as you want to use at one time
67	To Salt Hams	Mrs Blick	A quarter of a pound of salt petre, & Half a pound of Bay salt, & two Ounce of black pepper, rub it well on the Ham & at night rub it well again, when it comes to a brine rub on half a pound of Treacle, & the next day rub on five Ounces of common salt, keep turning & rubbing it with the brine Night & Morn'g, for a Month - then take the Ham & wash it with a Cloth in cold water, dry it well with coarse Cloths Flour it well & tye it up in thick paper but dont hang it too near the Fire - This Receipt is for a Ham of 20 lb weight
67	To Stew Pippins	Mrs Townshend	Take the finest Golden Pippins & pare them thin & take out the cores with a Pen knife & as you do them throw them into cold water then take their weight of double refined sugar & put water to it, to make it syrup enough to cover them in, to stew them, & when enough put in a little Lem'on, Peel & juice take them out, strain the syrup, & pour it hot again upon them - stick currant jelly in yr Eye (<i>Pye?</i>)
68	To Pot Eals	Mrs Webb	Take a Eel, skin it, & bone it, wash it clean & dry it with a cloth, Take three drams of mace pounded small, salt in proportion & a small quantity of cayenne peper, mix them alltogether, & rub the Eeal, well on both sides, with it, role it up close & put it into a pot just large enough to hold it, & cover it with butter, Tie a paper over it & beak it for an hour, when it is baked press it down close with a spoon, & pour the butter & Gravy from it, as soon as it is cold, warm the Butter & pour it over again, & if not enough to cover it some more must be added to it
68	To make good oyster sause for Turkey or fowles	Mrs Roebuck	To make good oyster sause for Turkey or fowles. Melt some butter in Cream or good milk, boil the oysters in their own Liquor, or a little water, then put them into the butter & send it to table. A spoonfull of Essence of Anchovys makes it better
68	The best way to make a Curry	Miss Windsor	The best way to make a curry is to do it as a Frigasse (<i>Fricassee</i>), & then put in a little curry powder, in a little Cream, & boil it, you may make it with real Chicken, Widgen or Rabbit.
69	To Salt a Round of Beef (<i>crossed out</i>)	Mrs Roabuck	To Salt a Round of Beef Red of 20 wt, Rub it all over with a little bit of Cochineal (2 oz of Black Peper half an oz; of Lemon lye for 2 days, then take one pound of Bay salt, 4 oz: of salt petre, half a pound of cours sugar - rub it well in and let it lye Three weeks , turning often
70	Blamange (very good)	Mrs Duncumb	One Oz: of Isinglass finely picked, 1 pint of Cream, 1 pint of new milk a small bit of Lemmon Peel, a blade of Mace & one spoonful of Mountain or Raisin wine, boil this alltogether twenty minutes, strain it thro: a fine Sieve, stir it till near cold dip your Cups in cold Water, then fill them you may make it of all Cream if you like & put in a little Orange flower Water, pour what remains of the Isinglass into the Sieve & rub it thro: with a spoon

70	Egg Wine (very good)	Miss Windsor	Beat up the yolks of Six Eggs with the whites of three together, add to them three half pints of white Wine with sugar to your tast, & stir it well - have boiling one pint of water, with the rind of a Lemmon & a stick of Cinnamon, pour in your Wine & Egg, & keep stirring it well over a slow Fire till it nearly boils Cowslip Wine is very good in it
71	Calves Feet Jelly (very good)	Mrs Blick	To 2 Calves feet put three quarts of water, boil it gently till reduced to one quart, when cold take off all the fat & the sediment, put your Jelly into a stew pan with one pint of white wine six ounces of Sugar the juice of three Lemmons & the rinds of two & the whites of two Eggs; boil it a quarter of an hour, & put it through a Jelly Bag till fine, add the other rind of the Lemon when the Jelly runs clear, by putting it into the Bason for the Jelly to drop on
71	Lemonade	Mrs Blick	Take 5 Lemons & 2 seville Oranges, pare off the rinds as thin as possible, pour a quart of boiling water upon them, & add the juice of the fruit with half a pound of sugar, & half a pint of good white Wine, let this stand one night closely cover'd in the Morn'g pour half a pint of boiling Milk, & run it through a Jelly Bag till clear. If you cannot get seville Orange add one more Lemon
72	To Stew a Breast of Mutton	Mrs Webb	Bone & skin it & take off some of the flat then chop the bones, & put them in a sauce pan with a bunch of sweet herbs 3 or 4 Onions some pepper & salt, a crust of bread toasted brown & a pint & half of water, set it on the fire to boil, while the meat is preparing, wash it & dry it with a cloth, pepper & salt it well & fry it brown on both sides, then pour all the fat out of the frying Pan, & put the gravy from the bones to the meat & set it to stew, you must put some more water to the bones & keep it boiling to fill up the Pan, as the gravy wastes, the fat must be skimmed off as it rises to the top, the meat must be turned when it is half done, if a small breast of Mutton it will take 2 hours & a half stewing, if large more time in proportion, when it is done you must skim all the fat off, add a little Mushroom Catsup to it - lay the Meat in the Dish & pour the Gravy over it
73	Fritters	Mrs Little	The Yolks of three Eggs, & two whites, three spoonfull of Flour, three spoonful of Milk, two spoonful of Barm, some rose water & sugar. Set it to the Fire to rise, it will take about two hours to rise - stir it all together well - Fry them in boiling hogs Lard - drop in one Tea spoonful at a time
73	Potatoe Pudding	Mrs Warneford	Half a pound of Potatos boil'd & rub'd thro a Seive or Cullender, 1/4 of a p'd of sugar, 1/4 of a p'd of butter melted in about a 1/4 of a pint of milk & 2 or 3 Eggs & 1/4 of a p'd of currants. Bake it NB Some add the juice & peel of a large Lemon boiling all together constantly for an Hour. More Sugar Stiff Paste
73	To cure Hams	Mrs Arden	To a Ham of 20 p'd weight, bake 1 p'd of Bay Salt 1/2 p'd of common salt, 2 oz: of Salt Petre 1oz: of black pepper ground, pound all these together, & then rub the Ham with it perfectly well all over. Let it lay 4 days, & then pour upon it a pound & half of Treacle, let it lay a Month turning the Ham every day - Put it into water for 20

			hours before you hang it up to dry N.B. Let it lay for a day or 2 in a Damp Celler instead of Soaking it before you use it, it should never boil but let it simmer over the fire for 6 or 7 hours, Let it cool in the broth it is boil'd in
74	Currant Wine (not so good as the others)	Mrs Ward	To one Gallon of Currant juice, put three Gallons of water & to every Gallon of water & juice put three pounds of powder sugar, stir it together till the sugar is dissolved, then put it into the Cask & let it stand 7 or 8 months, then pack it & put away all the Bottom from it, put into the Barrell again with one Gallon of french Brandy & a few pounds of Malaga Raisins to feed upon, then let it remain
74	To Pickle Cabbage (very good)	Old Mrs Hunt	Cut the Cabbage in small pieces, put a handful of Salt over it, & let it stand all night, in the Morn'g drain it dry, & put it into a Jar with two Ounce of Flour of Mustard a halfpennyworth of pounded Turmarick mixed in a little cold Vinegar pour it over the Cabbage the rest of the Vinegar boil with Garlick ginger & black pepper corns, pour it boiling hot over the Cabbage, it will be fit to use the next day
74	Orange Fritters	Old Mrs Hunt	Take a little Beer barm, a little rose water, a little wine & sugar to your tast, mix it with flower, Eggs & milk to a Batter & then take Chaney (<i>Chinese/Mandarin?</i>) oranges, & peel of the rind, cut them in slices, dip them in the Batter, & fry them of a light brown, strew fine sugar over them, & send them to table
75	To Pickle Walnuts	Mrs Roebuck	Take the walnuts & wipe them with a flannel & put them into a jar with a large handfull of salt, then fill the jar with vinegar, tie them down close & let them stand till October, then pour off that vinegar, & make a pickle of vinegar boiled & pepercorns, shalots, let it stand till cold, them pour it over the walnuts, & they will be ready by the spring, boil up the vinegar you pour'd from the walnuts, with spices for Catchup
75	To make Elder Wine with Blackberries	Mrs Hunt	To every peck of Berrys, four Gallons of Water & one quart of Blackberrys, boil them one hour then strain them thro a sieve, let them stand half an Hour strain it off & to every Gallon of water put three pounds of sugar & one oz: of cinamon, boil it alltogether one hour, clear it with whites of Eggs well beat, when cool, put in some barm as you do to wort, then the next day put it into the Cask, with one pound of Raisins of the sun stone'd, let it stand 12 or 14 weeks, then Bottle it put the cinamon in a bag
76	To Dress a Crab	Miss Windsor	Take a fresh Crab, pick out all the meat, break it small, then put in some crumbs of Bread & peper & salt to your taste, some butter, then put it into the shell, & put it in the duch (<i>dutch</i>) oven & make it hot & brown
76	To make Almond Pudding	S. Perkins	quarter of a pound of almonds 6 biskets pint and half of cream quarter of butter 5 Eggs the wites of two, the juice of one Lemon in it, grate the peel of half a Lemon in it, when it bak'd stick it over with Candid Lemon peel & stick Almonds next mix the ingredients altogeather till you put it into the oven three quarters of an hour will bake it

76	A Common Rice Pudding		Half a p'd of Rice, put to it 3 pints of Milk mix it well with a 1/4 p'd of butter, a stick or 2 of cinnamon beat fine, one Egg well beat a little salt & sugar to your tast, an hour & 1/2 will bake it in a quick Oven, when it comes out, take off the top & put the Pudding in little cups & turn them out like little Puddings
76	Barberrys for Tarts		Take the Barberrys when they are full ripe, pick them from the stalks & put them into dry bottles, do currants the same way
77	Damson Wine, very good	Mrs Ward	To one peck of Damsons, put two gallons of cold water, bruise them in a tub & put a wisp of straw round the fawcett (<i>by sealing the spigot of the container by wrapping a length of straw around it</i>) let it stand five Days, stirring it once or twice a day for four days, & then draw it off, & to every gallon of liquor put three pound of sugar, toast a crust of bread spread it over with barm & put it into the wine & let it stand a night - put a Handfull of Sugar & two spoonfulls of Barm, into your Cask & let it stand nine months
77	White Elder Wine (very good)	Mrs Ward	Boil half a bushel of white Elder berries, pick'd clean from the stalks in 9 gallons of spring water till they begin to dimple, then strain off the liquor, & to every gallon of liquor put 3 pound of lump sugar & boil it near 3/4 of an hour scumming it clean, put it into a Tub & let it stand to cool & when cold spread some Ale Yeast upon a Toast & put it into the liquor let it stand & work 3 or 4 days, stirring it once or twice a day, then put it into the Vessel & to every gallon put a pound of Raisins of the Sun (<i>i.e. currants</i>) whole - In a week or 9 days stop it down & let it stand in the Vessel a whole year before you Bottle it
78	The Yorkshire Way - To Preserve Wine Sours or Yorkshire Plumbs	Miss Bracken	Take their weight in fine lump sugar, put a little water to it, boil & scum it till it is quite clear, then take your Plumbs & prick them with a Pin, put them into a cup & pour the syrup boiling Hot over them, do the same every other day, for four times, but never boil your Plumbs, put them into Pots, & tye them over with a bladder
78	Raspberry Fritters		Grate 2 Naples Biscuits, pour over them a Gill of boiling Cream, when it is almost half cold beat the Yolk of 4 Eggs to a strong froth, beat the biscuits a little, then beat both together very well & pour to it 2 oz: of sugar & as much juice of Raspberry as will make it a pretty pink colour & give it a proper tast, drop them into a pan of boiling lard the size of a Walnut
78	Apple Pudding		Take 4 or 5 Codlins scald & bruise them through a sieve, put a 1/4 of a pound of biskets, a pint of Cream, sweeten to yr tast, 10 Eggs leave out half the whites, put a puff Past in the bottom of yr dish & bake it 1/2 an Hour
79	A very good receipt for Sponge Cake	Lady Chetwynd	Take 11 Eggs leave out 5 of the whites, beat them for an hour, a pound of loaf sugar boil'd in half a pint of water, scum it well put it in Milk warm, then beat it for another hour, stir in a pound of fine Flour well dry'd & warm, a little Brandy & some Lemmon peel - Let

			your cup be well butterd, & put paper within it, & let the Brandy you put in be warm, it will take an hour to bake it, if all is put into one cup in a slow Oven, if divided half an hour will bake it
79	A very good rich Cake	Lady Chetwynd	Take a pound of fresh Butter well washed, beat it with a wooden spoon, then take a pound of loaf sugar pounded very fine, put it in the butter by degrees & keep beating it all the time. take 12 Eggs leave out 5 of the whites, beat them till they are quite of a froth, skim off the top & add a spoonful at a time, keep beating it well till the Eggs are all put in, then take a pound of Flour well dry'd, with 2 or 3 spoonfulls of Brandy, some Lemon peel grated fine & what sweetmeats you please, beat it half an hour after all the ingredients are in, & it will be fit to Bake
80	Burnt Cream		Boil a pint of Cream, with sugar & a little Lem'n Peel shred fine, then beat the yolks of 6 Eggs & the whites of 4 separately, when yr Cream is cool'd put in your Eggs, with a spoonful of Orange flower water & one of fine flour, set it over the fire, keep stirring it till it is thick, put it in a dish, when it is cold sift a 1/4 of a p'd of sugar all over, & hold a hot Salamander over it, till it is very brown & looks like a glass plate put over yr Cream
80	Tea Crumptets		Beat 2 Eggs very well, put to them a quart of warm Milk & water, & a large spoonful of Barm, beat in as much fine flour, as will make them rather thicker than a common batter pudding, then make your Bake stone very hot, rub it with a little butter wrapped in a clean Linnen cloth, then pour a large spoonful of batter upon yr stone & let it run the size of a Tea Saucer turn it - when you use them toast them very crisp & butter them
81	Almacks White Sauce - right way	Mrs Perkins	Boil three Anchovies, a blade of Mace & 15 pepper corns in half a pint of water, strain it off & let it stand to be cold, then put in a full half pint of good cream & add to it a quarter of a pound of butter mixed with flour, & boil it altogether for 5 minutes
81	Minced Rolls	Mrs Wise	Mince any kind of fresh Meat raw or otherways, put in Crumbs of Bread, some Onions, lemon peel, half an Anchovy, a lump of Butter & salt to your tast, mix over the fire, then put in a little Cyan (<i>Cayenne</i>) the yolk of an Egg, roll them in fine Crumbs of bread first covering them with white of Egg, then fry them, they should be as large as a Turkeys Egg & a little flattened, serve them to Table with gravy sauce
81	To Stew a Breast of Veal	Mrs Wise	When the breast of Veal is half roasted, put it to Stew with some white wine, gravy, four Yolks of Eggs, some savory, an Onion & two anchovies
82	Beef Olives	Mrs Wise	Cut a rump of Beef into stakes half a quarter long, & about an inch thick, let them be square, lay on some good forcemeat made with Veal, roll them & tye them round, dip them in Eggs, crumb of Bread & a little pepper & salt, roast or Fry them brown in fresh butter, lay them every one on a bay leaf, & cover each with a peice of bacon toasted, have some good gravy, a few truffles & Morrels (<i>Morels, i.e. type of Mushroom</i>) & Mushrooms, boil altogether, pour it into the

			dish & send it to Table
82	Stew'd Peas (see up) (i.e. continued P83)	Mrs Wise	Burn a little butter (without flour) till brown have ready a small quantity of Onions, some Lettuce & Parsley shred very fine, put these into a Stew Pan, & stir them till they have dried up the liquor & are in danger of burning, then put in a little boiling water, & about three pints of young Peas, add pepper & salt to yr tast let them stew till they are very tender put in now and then a little boiling water to prevent their burning or being too thick but remember they are to be much thicker than Soup N.B. Old Peas that are scarcely eatable any other way are very good, if stewed for three or four hours with some good gravy
83	A Floating Island	Mrs Wise	Nine Ounces of the Pulp of Raspberries Gooseberries or Apples, scald it, mix it with six Ounces of Sugar, & three whites of Eggs, beat it to a fine froth & lay it upon Cream in a deep dish
83	Ginger Wine	Mrs Wise	To half a pound of bruised ginger & 14 pounds of moist sugar boil'd in ten gallons of water one hour skimming it all the time, let is stand to be cold then put it into the Barrel with half a pint of good yeast & shake it well, them put in 4 pounds of Raisins & 12 Lemons cut into peices & half an Oz: of Isinglass in bits, leaving it open some days to work and when it has done working stop it up close & let it stand 6 weeks, then Bottle it, & it will be fit to drink in a few days
84	Clary Wine (<i>ie Claret cup</i>)		To Ten Gallons of Water put two pecks of Clary, & to every Gallon of water, three pounds of Sugar and the whites of 8 Eggs well beaten, put it in after the Clary & sugar boil to fine it, scumming it very well, let it boil near an hour and then put it in a Tub till near cold - Put the Clary into your Barrel with a pint of Ale Yeast then pour in your Liquor & stir it well together, & add a pint of Brandy, keep stirring it till it has done working, then stop it down close till it is fine
84	Cream Sauce for Venison or Hare	Mrs Dolphin	A quarter of a pint of Cream with an onion boil'd in it till it is almost boil'd away, then melt some butter very thick, put to the cream & let it boil all well together, put in a little bit of salt
84	Veal Soup	Mrs Wise	The scrag of a neck of veal, supposeing it to be a large one, put two quarts of water, & set it to stew with two handfulls of pearl barley, & turnip cut into four pieces, some onions, peper, & salt, to your taste - when stewed, so as to be strong enough, serve the mash & soup in a Turene
85	The Emperor's Soup	Mrs Wise	Six quarts of water three pounds of Lean Beef 2 oz of ground rice, a pint & half of split peas two large potatoes, two onions, & one turnip cut peper & salt to your tast, boil it to a gallon strain it thro a Cullender, then thro a seive, put in a bit of Butter the size of a walnut, put in a French roll when sent to Table
85	Pidgens dum puged (<i>dum pukht is</i>		Take five Eggs, boil them hard, chop the yolks with three anchovys, a little parsly Thym & winter savary & margerum, very fine, mix them together with some crumbs of Bread, a little mace, nutmeg,

	<i>a style of cooking)</i>		cloves & peper, roll all these together, with a piece of Butter & put some into each pidgen, Tie up their necks & rumps close, put them into a Cloth & let them boil one Hour. Take out some of the stuffing with a tin spoon & mix it with melted Butter, & pour it over the pidgens
85	To Stew Pears (excellent)	Mrs Clare	Pare the pears & lay them in warm water for a minute then drain them, & put them into a Tin Kettle - cover them with water, sweeten it as you like, & when they have boil'd gently & been scum'd put in a few Cloves - cover it close with a lid, & let them stew very gently, till the pears are a good colour, quite thro, in the begining of the season if the pears are very large, they will require stewing 7 or 8 Hours
86	Red Wine Jelly for a weak person		Two oz: of Isinglass, & one quart of red port wine, simmer it over the fire, with Cloves, Cinnamon & sugar, to your tast, till it is reduced to a pint, when cold take a piece two or three times a day - this is a great astringent
86	Italian Cheese	Mrs Tollet	Take a pint of Cream, the juice of a large Lemon, a gill of white Wine, sweeten it to your tast, whisk it very thick then put it in a course Cloth in a deep Sieve & let it stand all night, it must not be turn'd out till going to Table
86	Lemmon Cakes		Take 2 Lemmons & grate the rind as fine as you can, take half a pound of lump Sugar pound & sift it, take the white of an Egg well beat, & wet the sugar & Lem'n, with it, till you can role it into little bits, the size of Peas, bake them on tins will flour'd in a slow Oven, keep them in a dry place
87	To make a Brown Ficasey of Eggs		Take 8 or 10 Eggs, boil them hard, & put them into water, take off the shells, fry them in butter till they are brown, put them into a Stew pan with a little brown gravy & a lump of butter thicken it up with flour, take 2 or 3 of the Eggs, lay them in the middle of the dish then bake the others & cut them in two & set them with the small ends upwards round the dish, fry some sippets & lay round them
87	White Fricasey of Eggs		Take 8 or 10 Eggs boil'd hard, & peel them put to them in a Stew pan with a little white gravy, take the yolks of 2 or 3 Eggs beat them very well, put to them 2 or 3 spoonfulls of Cream a spoonful of white wine salt to yr tast shake alltogether over the fire till it is as thick as cream, but do not let it boil, bake your Eggs, & lay a part whole on the dish, the rest cut in halves & quarters & lay them round your dish don't cut them till you put them in the dish to send to table, put sippets of bread for garnish
87	Custard Pudding		Mix 6 Eggs, well beat, with a pint of Cream, 2 spoonfulls of flour a little salt & sugar to your tast butter yr Cloth, put it in when the Pot boils, boil it just half an Hour - Melt butter for sause
88	To Stew Carp	Pontacks	Take some gravy & a little port wine, as much as will cover the Carp, in a pan, with mace whole pepper a little cloves 2 Anchovys a little Horseradish a shallot, Onion & a little salt, when the carp is enough take it out & boil the liquor as fast as possible till

			enough for sause, thicken it with flour & butter & pour it over the carp
88	To Pickle Pidgeons	Mrs Gibbons	Bone them, then season them well with cloves mace peper & salt & a little cayan pepper roll them as round as you can & sew them up, put them into a pot with a quart of water & half a pint of vinegar, or according to the quantity of pidgens, put in a bunch of sweet herbs, boil them till enough, then take them off the fire, scum the liquor, & let it stand till cold - then pour it over the pidgens, keep them in a pot & boil up the liquor often, They will keep for some months - you should Tie each pidgen seperate in a cloth when you boil them
88	To Make a Tansy	Mrs Gibbons	Take the crumbs of a penny loaf, 3 Eggs & half a pint of cream, a little spinage or green sorrar or Tansy, & colour it, a little nutmeg & sugar to your tast fry it in Butter
89	Orange Marmalet		Pare the oranges very thin, boil them in a good deal of water till soft, then take the weight of sugar, to the weight of oranges, pound them together in a marble mortar, till it is a stiff marmelet, then put it down in pots, it is good in puddings or cheesecakes
89	Orange Pudding	Mrs Hunt	Take 6 Eggs, the whites of 3 mix with them 3/4 of a pound of fine sugar, take the rind of 3 Oranges grated, put to it 5 spoonful of grated bread & 3 parts of a pint of cream & last of all the juice of 2 Oranges, put puff paste at the bottom of the dish, 1/2 an hour will bake it - N.B. put in the juice just as it goes into the Oven
89	To Preserve Eggs to keep for Winter use	Mrs Mary Ward	Lime (<i>line?</i>) sufficient to cover the bottom of the Vessel a quarter of a pound of cream of Tarter, a pound & half of salt, to a Bushell of Eggs, cover the Eggs with soft Water, they must be new laid ones & the Vessel you put them in an Earthern one tie them up close - They should be done in March
90	Raisin Wine	Mrs Dolphin	Boil the Water & let it stand till cold, to every Gallon of water, allow seven pounds of Raisins, chop them & put them into the water, let it stand for Ten days, stirring it well every day - then strain it off & press all the moisture out of the Raisins, & put it into the Barrell, & keep it unstoped, untill the Liquor has done Hissing, which will be a long time, steam the Barrell with Brimstone, weigh your Raisins after they are pick'd - a quarter vessell should stand for Twelve months before it is tap'd To improve Raisin wine which will make it almost equal to good white wine Put the juice of Twelve Seville Oranges, & the peels of ditto, to every Twelve Gallons of Liquor at any time, if you steep the rinds in Brandy some time, then Half the rinds may do - after the oranges have been in some time, then take two oz: of Isinglass with two pounds of sugar & a little of the Liquor & boil it up, & when cool put it into the Barrell NB Make your Raisins very good weight, & if you add a few pounds more, if a large Cask it will be the better

90	Raisin Wine	Mrs Arden	To every 16 Gallons of wine 6 oz: of Bitter Almonds & four oz: of sweet almonds Blanched & pounded grossly with a little of the wine & put into the Barrill when Tuned (<i>turned</i>)
91	To make Wiggs		Take three pound of flour, dry it well before the Fire, one pound of Butter, one quart of new Milk, 4 Eggs, 1 pint of barm 12 ounces of powder sugar, 1 oz: of Carryway seeds, beat all well together, set it before the fire, melt the butter in the milk
91	To Pickle Red Cabbage		Slice your Cabbage & strew salt over it let it lay 24 hours, then spread it on a cloth to dry, then put it into your Pickle Pot, then cover it well with cold Vinegar, put in a few shallots & a small bit of Cochineal, tye it down close, and it will be fit to use in two or three days
91	Egg Ale	Mrs Stuart	Beat 2 Eggs & the whites very well Boil a full Pint of small Ale - then mix a little cool to prevent it curdling & stir it over the fire till it thickens adding some brown sugar & some Cinnamon & Ginger if you like spice
92	To Bake Herrings	Mrs Brown	Scale wash & dry them well in a Cloth, then lay them upon a Board & take a little Black peper a few Cloves & salt mix them together & rub the fish all over with it, lay them, in a pot, cover them over with vinegar put in a few Bay Leaves, tie a strong Brown paper over the top & bake them in a moderate oven - They will keep good for two or three months, if you use good vinegar - sprats are good done the same way
92	To pickle Mackarel or Roach or any Little Fish	Mrs Brown	Cut off their Heads wash & dry them, cut them open rub the back bone with a little Bay salt pounded, Take some more black & wt peper & a few cloves all finely beat, then lay them in a pot and between every row lay, three or four Bay leaves then cover them with vinigar, tie writing paper & brown paper over the pot, put them into a slow oven they will take a long time doing, when they are enough uncover them & let them stand till cold, the pour away all the vinigar they were baked in, cover them with some more vinigar & put in an onion stuck with Cloves, send them to a very slow oven again & let them stand two Hours - then put them aside & take them out when wanted with a slice - they are good. Herrings look very pretty Boned & roled up & are very good for change
93	To Preserve Butter & Milk from tasting of turnips when the cows eat them	Mrs Brown	One oz: of salt petre, desolved in one quart of Boiling water, one Tea cup full is sufficient for five quarts of milk warm from the Cow
93	Vinegar Syrup	Miss Cleeland	Get your Rassberrys when quite ripe, pass it thro a jelly Bag, to every quart of juice put a quart of Goosbery vinigar, then put it into a Cellar for 24 Hours, after which put the whole into a sive or jelly bag, to let the juice pass without squeezing the Rasberris, when it is all express'd, weigh the juice, & to every pound, put a pound & half

			of Lump sugar, well bruis'd, when your sugar is melted with a very little water, put your juice to it, boil your syrup for 4 or 5 minutes not more, take it off the fire, skim it well & let it cool fit to put into Bottles
93	Black Currant Jelly	Mr Gilbert	Put the Currants in a Cup into a cool oven, then run the juice thro a bag, & to a pint & half of juice, put a pound of Lump sugar, boil it well & put it into Cups
93	Black Currant Cheese (very good)	Miss Windsor	Put the Currants into a jar, & put them into the oven, when done pulp them thro a sive, & to every Gallon of juice put one pound of Lump sugar, sett it over a slow fire, till one half is consum'd, then put it into soup plates, & put it in to an oven when the Bread is drawn, when quite dry, put it into paper bags, & hang it in a dry place NB red Currant & gooseberry are very good Done the same way
94 (40 crossed out)	Oyster Fritters	Mrs Blick	Mix a Batter as for fritters, put in some peper & salt then take some large fresh oysters, put them into the Batter, then fry them ab't the size of small fritters, ab't two oysters, in a fritter, if large will do
94 (40 crossed out)	To Make New Cheese <i>(all crossed out)</i>	Mrs Blick	Take four quarts of new milk warm from the Cow one quart of water milk warm, put it together - then put in a Tea spoonfull of the Runnet, when the Cheese is come take out the curd without Breaking it, & put it in to the jar which must have a straw mat at bottom, as it sinks put in more curd, till it is all in the next day turn it upon a wet Cloth which must be done twice a day till it is ready for eating To make the Runnet for the Cheese Take one pound of salt, & three quarts of Water boil it a quarter of an hour, when cold put into it three dried Maw (<i>i.e. Hawthorn berries</i>) skins, a large handful of the tops of Hawthorn & a handful of Hyssop, let it stand three weeks, turning & rubbing the Maws every day or two strain off the liquor & bottle it & put three or four Cloves into every Bottle - It must be made in May as the Hawthorn is then in perfection
95 (41 crossed out)	To Pot Mushrooms		Peel those that are fit for stewing & put a little salt over them let them stand 12 hours, then gret (<i>grate</i>) in one or two Onions stuck with Cloves, a little Mace & a few Pepper Corns. Boil alltogether about 10 minutes & put in a little vinegar to make them sharp. When cold put them in very small pots and tie them close down
95 (41 crossed out)	Red Currant Jelly	Mrs Duncumb	Get the Currants when quite ripe, pick them from the stalks, put them into a jug, tyed close over, then put them into a pot of water, when codled enough, pour them thro a jelly bag, then to every pint of juice, put one pound of Lump sugar, boil it till it will jelly, scum it well & tye them up close NB 8 pound of Currants make sufficient quantity
95 (41 crossed out)	To Make Snow Pancakes	Mrs Blick	Make a Batter with milk & flower as usuall for pancakes, then take as much snow when melted as you would put in Eggs, mix them well together & fry them

95 (41 crossed out)	Rice Pancakes	Mrs Blick	Steep some whole rice, then mix it as you would a Batter for pancakes & fry them sweeten them to your taste put in what Eggs you like
96 (42 crossed out)	Winter Banbury Cheese	Mrs Arden	The Nights Cream & Mornings Milk, if in a small quantity add a Tea Kettle of boiling water to the cream, when it is comes break it lightly, get the whey out but not too near, lay it in a Vat as lightly as possible, & press it with a Weight of Six pounds; turn it once in the Middle of the day, let it stand till next Morning, then put a bandage of cloth about it, & when it is turned let it be on a board lest it break. If you chuse it yellow add Marigolds - salt it a little when you take the Weights off it
96 (42 crossed out)	To Preserve Siberian Apples	Mrs Webb	Take out the cores & weigh them, put 3/4 of a pound of lump sugar & three spoonfulls of water, & take off the scum then boil the apples in it for a short time & set them by till the next day, then boil them till they are tender, put them in Pots & pour the syrup over them - They are better to be boil'd in Plum Water made of the magnum bonum Plum if you have any
97 (43 crossed out)	Dalby or Stilton Cheese	Mrs Arden	The milk of seven cows, add to it the nights cream, beat 3 or 4 handfuls of pick'd marigolds in a Marble Mortar then put them into as much warm water as will make your Cheese come, strain the Milk & put in a proper quantity of Runnet - When the cheese is come, lade the curd out with a skimming dish without breaking it put it into two strainers laid upon two sieves to drain, when drain'd very dry wrap it in the cloth & put it altogether into a tub of cold water, let it lay an hour, take one part of the curd & put into the Vat, take a handful of salt & sprinkle it with, then lay the other part of the curd on it, put it in the press & turn it very often in a wet cloth till it is almost dry, then pin a roler tight about it, & keep it on a long time, it will be fit to eat in a quarter of a year N.B. The curd must not be broken or crush'd it must remain several days in the press - The best are made in August or when the cows are in the Aftermath
97 (yet another 97) (44 crossed out)	Bread & Butter Pudding	Mrs Bird	Cut Bread and Butter as for Tea, Butter your dish, put a Layer of it, then a layer of Currants well wash'd, & cleaned, then another of Bread & butter & so on till the dish is full - then take a pint of milk & beat the yolks of five Eggs, half a nutmeg grated mix all together, with sugar to your taste, and pour it into your dish, puff paste does best under it add a little rose water if you like it
97(another 97) (44 crossed out)	A Loin of Mutton to eat like venison	Mrs Wheler	Take a Loin of Mutton, shin & bone it, put it into a stew pan, with an onion stuck with nine Cloves a pint of red wine, half a pint of water, a spoonful of vinegar, some beaten peper & salt to your tast, a small bunch of Tyme, & parsly, tied together, sometimes basting it with its own Liquor, skimming it often, make the gravy of the bones & put it to the Mutton as it stews
97 (another 97) (44 crossed out)	Stuffing for a Fillet of Veal		Bread Crumbs, parsley, Thyme, Marjoram, peper, salt, & a little bit of Butter, & the yolk of an Egg, mix all well

97 (another 97) (44 crossed out)	Stuffing for a Hare		Scald the Liver, & beat it small, then put a small bit of onion & one anchovy, a bit of Thyme, with a little bit of Butter, peper & salt, mix it well together, & stuff your Hare
98 (45 crossed out)	Hung Beef	Mrs Hunt	One pound of Bay Salt, one pound of brown Sugar two Ounce of Salt Petre to a Crop (<i>Ribs</i>) of Beef let it lye in for three weeks, then hang it up to dry NB a little bit of common Salt, improves it
98 (45 crossed out)	To make Waffer Puddings	Mrs Dolphin	Take 3/4 of a pint of Cream, out of which take two spoonfuls and mix with two large spoonfuls of fine Flour, set the rest to boil with a bit of butter the size of a walnut, when it is boiled stir in the cold Cream & flour very well, & when it is cold beat up five yolks & two whites of Eggs, beat it well together, sweeten to your tast, bake them in patty Pans well butter'd , half an hour will bake them or less pour melted butter with Wt wine & sugar over
98 (45 crossed out)	Collage Puddings	Mrs Dolphin	Half a pound of suet, ditto of Currants, four Ounces of grated Bread fine, & half a pound of brown sugar the peel of a Lemmon grated, sweetmeats cut small (Orange & Citron), two spoonfuls of Brandy, ditto of White Wine, six yolks of Eggs mixt altogether well. Make them into flat Cakes what size you like & Fry them over a very slow fire, they take some time to soak through, & great care not to burn them The Sause, Wine, sugar & melted butter, put that into the Dish, & grate a little Sugar over them
99	Savoury Macarony	Mrs Dolphin	Two Ounce of Macarony stew'd in a quarter of a pint of Veal broth & the same of Milk till tender thicken it up with the yolk of an Egg & cream - When served upon scrape over it a little old Cheese (grated) & then brown it over with a Salamander or before the Fire
99	German Puffs	Mrs Dolphin	Half a pint of Cream, two spoonfuls of Milk & two spoonfuls of Flour, sugar to your tast four Eggs, only two of the whites and a little rose water, be sure the Eggs are beat to a froth. an Hour bakes them
99	Dutch Puddings	Mrs Dolphin	Half a pint of Cream or good Milk, a quarter of a pound of butter melted & put into the Cream two Ounce of Flour, four Eggs leave out two of the whites, a little powder sugar & rose water, let your Cups be only half full. they will take one hour baking, turn them out of the Cups & send them to Table - The Sauce Wt wine, sugar & Butter
99	Yorkshire Puddings	Mrs Dolphin	Two Eggs, One spoonful of Yeast beat well together half a pound of Flour, half a pint of Milk, a quarter of a pound of currants, mix all well together & let it stand two Hours, then drop it into dripping boiling Hot & fry them brown
100	Vermicelle Pudding	Mrs Dolphin	Take a quarter of a pound of Vermicelli & a quart of Milk, boil it together & keep stirring it all the time till it is thick as a hasty pudding, boil in some Lemon Peel & Cinnamon & Orange flower water, sweeten it to your tast, & when it is cold put in Six Eggs, then butter the Basin, tye a Cloth over it, & boil it an Hour

100	Macarony Tarts	Mrs Dolphin	Boil your Macarony tender in salt & water, put it into a stew pan with a peice of Butter & beaten Cinnamon, let it fry a little, & put some sugar & a pint of Cream, & let it boil a quarter of an hour, set it by to be quite cold - put a puff paste at the bottom of your Tart-pans & your Macarony upon it, & cover it with a Custard made of yolks of Eggs & Cream. Then bake them
100	Quince Marmalet	Mother Ward	Pare them, cut them in halves, or quarters, weigh them, & to every pound of quince, put a pound of sugar, half when it goes to the oven, & the other half when you boil them up, put them into a Cup & put some water to keep them from burning, put the parings & cores at the top, tye them down with thick paper & bake them with a Bach (<i>Batch</i>) of Bread - boil them up with the other half of sugar, break & mash them as small as you can, boil them well, they will keep many years, you may do them in quarters the same way
101	Cream Cheese (very good)	Mrs Hunt	4 Quarts of Milk & 1 pint of Cream, put to it a little runnet, when it is come lade out the curd carefully & put it into a Bag made of Cheese Cloth & hang it up to drain then put it into the Cheese Vat with a straw bottom & turn it often to ripen it, put it into wet cloths & change them twice in a day
101	To Make Diet Breat	Mrs Dolphin	Take one pound of Lump Sugar pounded & sifted very fine. Twelve Eggs, leaving out half the whites, beat them very well, & mix them with the Sugar, the Peel of a Lemon, half a pound of flour well dried & sifted, beat it well altogether for an hour & Bake it an hour & quarter in a quick Oven
101	Mock Oyster Sauce	Mrs Blick	The Necks of two Chickens (or a peice of Veal) boil'd in 3/4 of a pint of water, two anchovies 3 cloves, & a little Mace, when boiled strain it thro a sieve, & put in two spoonfuls of white wine, boil it again ten minutes & make it into a proper thickness with butter mixed with flour then add Cream enough to give it a good colour
102	Potatoe Pudding	Mrs Gosslin	Take half a pound of Potatoes boil'd as for eating, beat them in a marble Morter with a little Rose water & a little Brandy or white Wine, a quarter of a pound of sugar, 4 Eggs a little Lemon peel grated & the juice of a Lemon, a quarter of a pound of Butter melted in a spoonfull of cream, you may add Almonds if you like, bake it in a puff Paste
102	Semelina Pudding	Mrs Gosslin	Take two large spoonfulls of Semelina to a pint of Milk, it must be put in gradually when the milk boils, & kept stir'd (to prevent its being in Lumps) till it thickens, & when cold add Eggs etc, the same as for a rice Pudding & bake it
102	Cheese Pudding	Mrs Gosslin	Take 1/2 a pound of mild Cheese grated, half a pint of Cream, 6 Eggs a 1/4 of a pound of butter with a little Pepper & salt a quarter of an hour will bake it
103	Mock Cod Sounds (fish swim bladder)	Mrs Gosslin	Salt some Calves Feet 3 or 4 Days, or a week then boil them till they come from the bone they will require three hours boiling, take all the bones out, Dry them in a hot Cloth, seperate them & lay them in

			your Dish, cover them with good Egg Sause - Two feet are sufficient for a Dish N.B. they will keep good a fortnight
103	Orange Custards	Mrs Gosslin	Take the juice of two Seville Oranges, & the rind of one grated into it, put as much sugar as will sweeten it very well, give it a boil, & strain it - half a pint of Cream boil'd with a little Cinnamon, & the whites of three Eggs, & the yolks of one beat altogether thicken it & put it into Cups
103	Balloon rice		Five spoonfuls of Ground Rice, boil'd in a pint of milk till very thick, put in two Ounce of butter, Rose water & sugar to your tast, then put it into Moulds in the shape of Balloons, or anything you like, turn it out & stick sweetmeats about it N.B. The pint of Milk must be put in by degrees, it must be stiff enough for a spoon to stand upright in it. before put into Moulds
104	To make Artificial Yeast	Mrs Arden	Boil Potatoes of the Mealy sort till they are soft & make them very smooth, put to them as much boiling water as will make them the thickness of thin Batter, then put to every pound of Potatoes two spoonful of Yeast, keep it warm till it has done fermenting which will be in about twelve Hours, then it will be fit for use A pound of Potatoes will make a quart of Yeast, when made it will keep three months, it must be in an Earthen Pot & set in a cool place. Let your Bread stand at least eight Hours before it is baked The Yeast must be fermented in a Vessel much deeper than would seem necessary for it will rise to fill it
104	Rice Cake	Miss Hale	Tak 6oz of Ground Rice sifted, 6oz of fine flower 14oz of fine white powder, sugar, 5 Eggs, leaving out 3 of the whites, beat the Eggs seperately, & beat the yolks one way & the white another, 2 Tablespoonfulls of orange flower water, mix all these ingredients well together, & beat them with the Hand Half an Hour, one Hour & quarter will beak it
105	An Omelet	Mrs Gosslin	Beat four Eggs, Yolk & whites, with a quarter of a pint of Cream, one head of Shalot, a little Parsley & green Onion all cut small pepper & salt to your tast, put it into a Frying Pan, with a little fresh Butter, fry it of a light brown on one side only N.B. you may add sweetsbread, Veal Kidney, Asparagus, Ham, smoaked Beef, Anchovies, or Oysters
105	A Cheap & Good Soup	Mrs Arden	half a pound of Barley Meal, soak'd then over night then take 2 gallons of water & the Barley Meal, when it boils, put in a pint of split peas, one pound of onions sliced, 1/2 a pound of Bacon fat & lean, cut in thin slices & then in squars, & put in, pepper & salt to your tast, take 1/2 a pound more Bacon & 1/2 a pound of potatoes sliced, & fried & put it into the Tureen when sent to table
105	Red Herring Puddings	Mrs Arden	12 oz of potatoes mash'd one oz: of suit chop't small one oz: of Red Herring grated, make it hot before the fire & send it to table
106	To Stew Lampurns (the		Put them whilst alive into hot salt & water, wisk them about, which will get all the slime off, then put them into cold water & wash them

	small sort) (<i>see Lamprey</i>)		well, but they must not be either skin'd or open'd, then put them into your Stew Pan with some very rich gravy some Red Wine, walnut Catchup, Anchovies, cloves, Mace, Chyan (<i>Cayenne</i>), & salt to your tast & a little Soy & Camp Vinegar
106	Rice Paste		Pour some boiling milk with butter melted in it, upon some ground rice, add an Egg beat up with a little Sugar, let it stand some time to stiffen, role it out with a little flour, & cover your Pies or Tarts with it
106	Rice Cake (very good)	Mrs Williamson	Four Ounce of Ground Rice, four Oz: of Loaf Sugar, sifted fine, the Yolks of five Eggs the whites of two, the rind of a Lemon grated, mix all well together & beat it half an hour, put it into the Oven directly in either a Tin or Earthern Pan, buttering the Pan first - a few bitter almonds improve it
107	Rice Cake	Mrs Gosselin	Half a Pound of Flour of Rice, half a pound of lump Sugar, ten Eggs and half the Whites and a little grated Lemon Peel, beat it half an hour, and bake it forty Minutes N.B. If it is ground rice instead of the Flour it should be sifted
107	Cucumber Vinegar	Mrs Tollet	A Quart of strong Allegar (<i>alegar</i>), five large Cucumbers pared & sliced, three or four Onions, a few shallots, a little Garlick some pepper ground, some salt; & cayenne pepper; put all these into a jug: it must stand three days: filtre & bottle it with whole pepper
108	To Stew Cucumbers (very good)		Take 6 large Cucumbers, slice them, take large Onions, peel & cut them in thin slices fry them both brown, then drain them & pour out the fat, put them into the pan again with three spoonfuls of hot water, a quarter of a pound of butter rolled in flour, & a tea-spoonful of Mustard; season with pepper salt, & let them stew a quarter of an hour softly, shaking the Pan often
108	To Pickle Shallots	Mrs M. Ward	Take of small Shallots, such as will go into wide mouth Bottles, pour boiling water on them & blanch them as you do Almonds, dry them well then pour boiling Vinegar on them, when cold put them into Bottles & stop them close that no air can get to them N.B. Gooseberry Vinegar is the best for shallots
108	To make Whip Syllibubs		Take the Whites of 4 Eggs, well beat, 1 pint of Cream, some Lem'n, peel, 6 spoonfulls, of white wine, sugar to your tast, Take a wisk & wisk till the froth ariseth, scum it off, have ready some glasses, with red wine, & some with white wine, & a Lump of sugar, at the bottom, of the glasses then fill them lightly with the froth
109	To Pickle Patagonian Cucumbers	Mrs Brown	Take a ripe Cucumber cut it down the middle, scrape out all the seeds, cut it into square peices, lay them in an earthern pan cover them with salt for 24 hours, then wipe them quite dry, & put them into a large jar - take half a pint of white mustard seed, 4 oz: of long pepper, 4 oz: of Shallots, 4 oz: of Garlick, two or three sticks of Horse Raddish sliced, about a dozen Cloves a few blades of Mace & half a pound of Ginger, put all these ingredients into the jar - then boil as much Vinegar as will cover them, pour it over them & cover it quite close, boil the Vinigar three or four times, letting it stand a Day between each time

109	To make a Hedge Hog in Cream		Take a pint of thick Cream, & when hot put to it four Eggs well beaten & a little salt, let it boil a good while, till the whey gets clear, then take the curd off & ring it in a Cloth, then put it into a Stone Morter & mix it with 4 spoonful of Rose water & sweeten it to your tast, put it into the Mould, then turn it out & stick it all over with sliced Almonds, & 2 currants for the eyes
110	Cucumber Catchup	Mrs Terry	Take Six large Cucumbers, pare them & cut them in thin slices, take 12 Onions peel & slice them, lay a layer of Cucumber & a layer of Onions & thro over them a little salt let them stand 3 or 4 days then boil them up together, & strain it to a quart of the liquor, when strain'd put half a pint of white wine, half a pounds of Anchovys Cloves, Mace, black pepper Corns, & Jamaica Pepper Corns, ginger & Horse radish, boil all up together & when cold Bottle it
110	Portugal Sauce for cold Chickens, Partridges, etc	Mrs Terry	Wash three Anchovies very clean & chop them very fine, a little Shalot or green Onion & a little parsley, which must likewise be chop'd two large spoonfuls of Oil & two Tea spoonfuls of Mustard, mix them all together & squeeze one Lemon to them, then add one large spoonful of good cold Gravy
111	Orange Jelly	Mrs Riggs	Boil one pound of Sugar in a pint of spring water, when cold, put to it the grated rind of two sweet Oranges, two seville, & two Lemons the juice of six seville Oranges, two sweet, & three Lemons - Boil three ounces of Isinglass in a pint of water, when melted, stir it till almost cold, mix alltogether & strain it thro: a Sieve
111	To Coller a Breast of Mutton (to eat hot)		Take a Breast of Mutton, bone it, & take out the Gristle, rub it all over with the Yolk of an Egg, season it with Cloves, Mace, pepper & salt, Parseley, thyme Savery, & sweet Marjoram all shred small, wash & cut Anchovy small, strew all this over it, role it up hard, tie it with Tape, & put it into boiling water, when it is tender, cut it into round slices or not as you like pour over it a sause made of Gravy, Anchovy, Onion, sweet herbs, strain'd & thickened with butter & flour & a little shred Pickle
112	To Ragoo a Breast of Mutton		Take a breast of Mutton & part boil it when nearly done take it up & score it in diamonds, then season it with pepper salt cloves mace capers parsely thyme savory & sweet Marjoram, chop't very fine, all these strew'd on by a little at a time, broil it before the fire, & bast it with Gravy, put a good gravy in the dish with it
112	To make Snow Balls		Take haf a pound of Rice & steep it in a pint of good milk. when it is cold, spread it on a Cloth the bigness you would for a dumplin shaking a bit of salt on it, flour the Cloth, then take a round apple & scope all the core out & tie it up close so that no water can get in to it, boil it an hour, then put it in a dish & pour wine sause over it
112	To pot Pidgens	Mrs Hawkes	Bone your pidgens or not as you like, season them with peper, salt, cloves, & mace, role some butter in the seasoning, put it in the body of the pidgens, rub what is left upon them, bake them well & when cold clarify some butter over them
113	Bread Cake	Mrs Riland	Two pound of Flour, three ounce of brown sugar, three ounce of

			Butter melted in about 3/4 of a pint of warm Milk, three spoonfulls of yeast, what Currants or seeds you like, mix all well together with your hand & let it stand one hour to Rise in the Tin you Bake it in - one Hour will Bake it
113	The Cottage Pudding		Boil & well mash, two pounds, of potatoes in one pint of milk, three Eggs, a quarter of a pound of sugar, a quarter of a pound of Suet half a pound of Gooseberrys scalded Three quarters of an hour will beak it
113	Short Crust	Mrs Dolphin	Take half as much Butter, as flower, rub it all into the flower, then put as much warm water, to a little milk, as will make it almost milk warm, put as much of it into yr flower, as will make it into a stiff past, rolling it out once, cutting it as large upon the Dish as you can, as it will shrink
114	Rice Pancakes		Take a 1/4 of a pound of Rice, & boil it in water till it is stiff & jelly, then put to it three Eggs, two ounce of butter melted, a little Orange flower water, sweeten it to your tast, put in a little salt & a little flour to bind it, fry them in little Cakes, eat them with Orange & Sugar
114	A good Common rice Puding to Bake in the Dutch Oven		Half a pound of whole Rice, put to it three quarts of Milk, sugar to your tast, put in a 6 Ounce of Butter, & a little grated ginger Butter your Dish, & pour it in & Bake it, before the Fire in the Dutch Oven. the Rice & Milk must be boil'd together, & the sugar stir'd in before you bake it
114	Rice Cheesecakes		Boil a 1/4 of a pound of Rice till it is tender, drain it, put in 4 Eggs well beaten 1/2 a pound of butter, 1/2 a pint of Cream, 6 Ounces of Sugar, a little Brandy, beat them alltogether
115	To Pickle Hams	Mrs Gosselin	Let the Hams be salted with a little common Salt, & some Salt-Petre two days before the pickle is put on - which is made as follows: 8 Gallons of Spring Water, 2 Quarts of Bay Salt, 4 Quarts of common salt 1/2 a pound of Salt Petre, & four pound of Brown Sugar - Boil them all together for a quarter of an hour scumming it well - then pour it over your Hams quite Hot. Let them remain in this pickle three or four weeks turning them every day - Boil & scum it again, & it will do for Tongues, Beef or Pork NB This Pickle will be good for three Months but must be boil'd up & well scummed occasionally - Half the quantity does for two Hams of a Pig about 10 Stone
115	Giblit soup (very good)		Put a little bit of Butter into a stew pan, Brown it over the fire, then put in abt 2 tb of Lean Beefe, cut in peices, let it stew gently till the gravy draws, then put in 2 quarts of Water, a clove of garlic, some onion, Carrot, Turnip, Celery, peper corns, Blade or two of Mace, let it stew till quite tender, straining the Giblets, Brown put them into a stew pan of water enough to cover them put one spoonfull of <i>Port</i> wine, ditto of White let them stew till tender & skin them clean from fat put them into the gravy & send them to Table.
116	Receipt for a		Malt 3 Bushels hops 3 Brown Sugar 18. The Malt to be brewed

	Hogshead of Ale brew'd with Malt & Sugar		<p>on the usual manner, the sugar to be boiled in an Iron Pot to the consistency of forming a Cake when dropped into water & to be kept stirring whilst boiling - to be put into the wort with the hops & boiled in the usual manner - when cool to be put into the Barrel with Yeast the same as other Beer.</p> <p>The Yeast to be skimmed off the top as it works up, & the Barrell to be kept filled up - The barrel to be stopped when it has cesed working after which it will be ready in a week.</p> <p>N.B. For small Beer 2 bushels of malt & 14 of Sugar will do and 1 1/2 of hops</p>
117	Boild Sago Pudding		<p>Three oz: of Sago Boil'd in a pint of thin cream or milk, with a little pounded cinamon, & sugar, when that is cold, beat up the yolks of four Eggs, put it into a Bason & boil it for two Hours.</p> <p>N.B. The curd must not be broken or crush'd it must remain several days in the press - The best are made in August or when the cows are in the Aftermath</p>
117	Preservd Cucumbers Green	Mrs Wickstead	<p>Green them as for pickling, put them into water till the last of the salt goes off, make a syrrup of Lump sugar white wine, & Ginger, boil it till thick, the Ginger must be peeld & boild in the syrup, till it tastes strong of it- pour the syrup Hot over the cucumber severall times</p>
117	Rice Fritters (very good)	Mrs Brown	<p>Take whole Rice, steep it well, in milk, then put in Eggs & flower & milk, to make it a Batter - such as you would do for common fritters, & fry them small, put sugar to your tast, & spice if you like it, currants are a great addition to them but they are good without, & if you wish them very rich add a little candied peel</p>
118	Gooseberry Wine	Miss Cluland	<p>1 Bushel and a half of ripe goodseberry's for ten Gallons of wine, pound the fruit in a tub, put to it, as much cold water as you think will make the quantity of wine, let it stand all night, then strain it & put four pounds of brown sugar to a gallon, when desolved put it into the Barrel, with a little Isinglass (<i>gelatin obtained from fish</i>) & about a pint of Brandy let it stand till Xmas, then bottle it. N.B. a few raspberys improves it</p>
118	Goosbery Pudding		<p>Scald half a pint of green goosberys, in water till soft, put them in a fire to drain, when cold mash them thro a sive, with the back of a spoon, put to it half a pound of sugar, the same of Butter, 4 Naples Biskets grated, beat 6 eggs well, mix all well together & beat it well, half an Hour will bake it - do not put any part in the bottom of the dish only round the edge of the dish</p>
119	Receipt for preserving Butter	Mrs Terry	<p>Two parts of best common Salt, & one of Brown sugar, & one of Salt petre, powder them & mix them well together - add one ounce, of this composition - to every sixteen ounces of butter, work it well into the Butter, & close it up close, for use</p> <p>N.B. It will keep good for two years</p>
119	Sea Biskets		<p>One pound & a half of fine flower, two ounces of Loaf Sugar, pounded, two ounce of Butter half an ounce of Caraway seeds, the yolks of two Eggs, & a pint of new milk Boild, make them into Little</p>

			cakes
119	Ragout of Mutton	Mrs Tollet	Take the best end of a neck of Mutton, bone & season it well, make a rich forcemeat which must be spread on the inside, the skin that is taken off the fat side must be served upon the inside to keep in the forcemeat. Part (<i>pot?</i>) roast it, then it must be served in a rich gravy with turnips, carrot and forcemeat balls.
120	A good way to dress Garden Beans when too old to eat	Mrs Tollet	Boil them till tender & fit to Blanch, when blanched mix them with a little butter peper & salt a peice of Bacon part boild cut into small peices, to be mixed up with the beans which are then to be tied tight in a cloth & Boil'd enough, when turnd out of the cloth they will look redish, which may be done away by being rubd over with a spoon or knif cover it with parsly & Butter it may be done in a melon mold
120	To Stew a Knuckle of Veal	Mrs Tollet	Cut it into small peices, put it into a quart of water an onion some ketchup, some parsley, & some peper & salt stew it very tender, strain the Gravy, Thicken it with a little flower, & Butter, & some cream, dish it with forcemeat Balls, Eggs & Broild Bacon
120	Green Pea Soup without meat	Mrs Tollet	A quart of old peas, boild in three quarts of water with a large bunch of mint, till quite tender, then pulp it thro a sive, put it into a stew pan, then put in a Lettuce, a Cucumber, & four Green onions, cut small one oz: of Butter, some cayenne peper, & salt, stew them till very tender, which will be in abt an hour, then add the pulp of the old peas, & liquor, they was boiled in, boil alltogether, & thicken it with an oz: of Butter & a proper quantity of flower mix'd with it
121	Treacle Drink	Mrs Tollet	Twelve quarts of water, three of which must be boild with two oz: of Ginger bruisd, three pound of Treacle, to be melted in three quarts of water then mixed with the remainder, then add about half a pint of barm, to be Bottled in stone Bottles the next day, but one, after it is made
121	To make Almond & Currant jumbles	Mrs Dolphin	To half a p/t of butter, beat & sift half a p'd of sugar a little mace & two Eggs beat them alltogether with your hand till it is very light & looks curdling, then shake in the three quarters of a p'd of flour when it is all mixed together divide it into 3 basons, in one put two ounces of almonds blanched & cut; in the other a few currants, & in the third a little Lemon peel cut fine so there will be three sorts of cakes Drop them in small lumps on a tin strew some sugar over them & bake them in a slow Oven
121	To make drop Biscuits		Beat very light the yolks of 2 Eggs & the whites of 4 with a little rose water & dust in half a p'd of sugar, then put in half a pound of flour stir it lightly in, drop them on your tins the shape of a Maccaroon & bake them nicely N.B. Beat the yolks & rose water together then put in the sugar & then the whites beat to a stiff froth after that the flour & when they are dropt upon tins shake some sugar over them
122	Carrot pudding	Mrs Duncumb	To one grated Carrot, half a pound of Butter melted in a little cream 1/2 a pound of sugar, 8 Eggs 4 of the whites left out, a pound of

	(good)		Bisket grated, a little salt, 1 pennyworth of orange flower water, beat all well together, it should be the juice of the Carrot, put a rich past round the dish
122	A ground rice pudding		Steep half a pound of Ground rice, in three pints of milk when cold, put in 9 Eggs, five of the whites left out, 1 pennyworth of orange flower water, melt a pound of Butter in a little cream, when near cold, beat it all together, with a little salt & sugar to your tast, put a past round yr dish
122	Lemmon Puding		Take the rhine of a large Lem'n & a little of the juice 8 Eggs 4 of the whites left out, beat it well, with a little suit half a pint of Cream, a quarter of a pound of grated Bisket sugar to your taste, a little organge flower water put in past round the dish
122	To preserve Apricots		To one pound of Apricots, one pound of Lump sugar, pare or prick the apricots, lay a layer of sugar, & a layer of apricots, & let them stand all night, put them into a stewpan & let them boil gently till they are tender, take them up, leave half the sugar to boil in the syrrup, & boil it till it jellys, then power it over the apricots
123	Little Cakes	Mrs Goslin	1/4 of a p'd of Lump sugar 1/2 a p'd of flower two Eggs whites & yolks & a few Carraway seeds
123	For roles, or light Bread Cake or Apply Pastys (very good)	Miss Brailsford	Take a pint of milk, make it new milk warm, then take half of it & mix with 4 spoonfulls of Barm, then mix it into a Leaven with flower, & sett it before the fire to rise - when it has stood about 20 minutes, add the remainder of the milk, with a quarter of a pound of Butter melted in it, & mix it with flower enough to make it into a light past, put in a little salt & mould it well, if you like to have a Cake, mould into it what Currants, Carraways & sugar you like, which must be quite dry. Three pounds of flower does for the quantity of milk but remember to put in the ingredients when you mould it up
123	Sauce au Povire	Mrs Gilbert	Take half a pint of veal Gravy, half the quantity of vinagar with two young onions, whole, a large one sliced, & half an anchovy, let them boil some time, & then strain it off pressing it very hard - add to the Liquor, a little salt, & as much peper, as will make it agreeable to the tast
123	Good Sauce for cold Chicken	Mrs Gilbert	Take one or two anchovys, boned & chopped very small, some parsly, & a small onion chop'd, peper, oil, vinegar, mustard, a little either mushroom or walnut ketchup, mix all well together
124	Milk Punch	Mr Stewart	Take twenty quarts of Brandy, put to it the peels of Thirty Lemmons, & Thirty Sevill oranges, peel them very thin, & let them steep in the Brandy Twelve hours, have ready boild & cold again, Thirty quarts of Water with fifteen pound of Lump sugar, & the juicce of Thirty Oranges, & Twenty Lemmons, mix it well together, & strain it from the peels, put it into a vessel with one quart of new milk, stop it close for a month, or six weeks, & then Bottle it, it will keep for many years, & be the better for keeping

124	A light Bread Cake, or Roles (good)	Miss Brailsford	Three pounds of fine flower - Take a pint of Milk, make it new milk warm, then take half of it & put to it four spoonfulls of Barm, & mix it into a Leaven with flower & set it before the fire to rise, when it has stood ab 20 minutes, add the remminder of the milk, with a quarter of a pound of Butter melted in it, & mix it with some of the flower that you must keep out enough to make it into a light pasty wilst moulding put in a little salt, this for Roles or apple pasty, if for a Cake add sugar, Currants, & Carraway seeds, to your tast, but remember to put in these ingredients, has your moulding it up, be sure not to let your milk be more than new milk warm, or the will be Heavy - let it be well moulded.
125	Cream Flumary	Mrs Duncumb	Take one pint of Cream, 3 spoonfull of Ground Rice sifted 3 oz of sugar 2 oz of almonds pounded, very small with a little Cream to keep them from oiling, the whites of 3 Eggs put the Cream & Eggs to the almonds & rice sett it on the fire, stir it all one way till it is the thickness of a Custard, then pour it into Cups what shape you like, put the Cups in water before you fill them or they will not turn out, Blanch some almonds & stick some slips when you send it to table
125	To pickle Nastertions		Pick them clean, put them into common vinegar, one day cold, the next day pour it out & boil the vinegar & let it stand to be cold & put it over & tie them down
125	To Stew Pidgens (very good)	Mrs Duncumb	When the pidgens are pickd, & well washd, & drawn, dry then take some forcemeat, you may make thus - make a nice light suffing & add some of the Livers to it rub'd fine, & fill the Bellys & tie them up top bottom, rub them over with a little Cloves, mace, peper & salt, then flower them & fry them of a nice brown, then put them into a good Gravy, & stew them till tender, thicken the Gravey & pour it over the pidgens Garnish them with Balls & Hard Eggs
126	To make Mock Turtle Soup	Miss Blick	Take 2 sets of Giblets, cut them in smalll pieces, 2 pounds of gravy Beef, score it a little take the Peel of a large lemon, a bundle of sweet herbs, a bunch of parsley, some mace, whole pepper, allspice & salt, two large onions split a large spoonful of whole rice, two quarts of water. Cover them close & let them stew very gently over a slow fire for three or near 4 hours, skim it as it wants, Strain it off through a large sieve, then with a fork take out the best parts of the Giblets, & put in the soup & the Horney part of a Neat's (<i>cattle</i>) foot cut in strips and some little square bits, and put in the hone and partnot white which must be boiled at first with the Giblets etc. Make it over night when cold, skim off the fat carefully, when wanted let it simmer gently about an hour, Add a glass of Madiera wine & cayenne to your taste. When the Soup is in the Tureen, throw in boiled forcemeat balls & hard egg balls
127	Mushroom Sauce for Boiled Fowl	Miss Blick	Take half a pint of cream or new milk & a quarter of a pound of butter, stir them together one way till thick, then add a spoonful of mushroom pickle, pickled mushrooms as fresh if you have them
127	To Preserve Strawberries	Mrs Riland	To 1 quart of Strawberries, put two pound of lump sugar, pounded, Let them lie one night, then boil them gently for about 20 minutes, scimming them as they want it, When cold put them in pots & tie

			them close down
127	To Pot Shrimps		Take fresh shrimps pick them, then put some little of Cloves, Chion (<i>Cayenne</i>) peper, & a little nutmeg, & salt, then put them into a pot, & if you have an oven, put them in for a few minutes, then cover it close with clarified Butter
127	Norfolk Sasusages	Mrs Brown	Take the whitest & nicest pork, you can, with about one third part fat, season it with nutmeg, salr, & a little jamaica peper, to your tast, let it be chop't as fine as possible, then take the skins of the insides of sheep, or the small puddings (<i>Stomach lining?</i>) of a pig, let them be well washd, & scrap'd, till quite clear, & fill them with a sasage filler, when you use them, Roast them, upon a little spit & turn them
128	To Ragoo Lobster	Mrs Rigs	Take a Hen Lobster, Boil it, then break the spawn in a mortar, Take out the meat, boil the shells in water, with some onion, parsley, Thyme, & spicy peper, & salt, strain it, thro a napkin, couler it with the spawn, thicken it with flower, & Butter, put in a little white wine, season it pretty high - squees in a little Lem'n, slit the Tail, & take out the claws, as whole as you can, just put them in to be hot then serve it up
128	Tea Cakes	Mrs Rigs	Half a pound of Flower six oz: of Butter a quarter of a pound of powde sugar the yolks of Eggs
128	To Preserve Orange Juice	Mrs Rigs	Squeese the oranges, to every pint of juice one pound of Lump sugar, put it in an Earthen pan, stir it well, & skim it every time the skum rises, in 3 or 4 days, when done, fomenting strain it thro a jelly Bag & put it into smalll Bottles cork it very close put a Bladder over the cork it will keep good 4 years
128	Tea Cakes	Mrs Rigs	Take 4 yolks of Eggs, leave out two of the whites - a quarter of a pound of Loaf sugar, a quarter of a pound of Butter, & as much flower as is sufficient to make it into a past
129	To Dry Apricots	Mrs Goselin	Take half their W't in fine sugar sifted, pare them & take out the stones, lay them in a Bason, with some of the sugar, strui'd amongst them, & let them stand till next day, then boil them, till they are quite tender and let them stand abt 48 Hours, in the Liquor, turning them several times, the kernels should be boild with the fruit, peel'd & plac'd one in each apricot, before they are dried, the quicker that is done the better, in a very slow oven, shifting them every hour on fresh papers, observe there is no water us'd & the fruit should not be too ripe The paring of the apricots, boild up with fine sugar & made into cakes, & dry'd are equally good as the apricots NB they apricots are very good if not peel'd
129	Wafter Biscuits	Mrs Goselin	Take a pound of fine flower, an ounce of sifted sugar 2 oz: of Butter, rub the Butter into the flower add 2 yolks of Eggs & one white, & abt a gill of water cold, mix it, altether, & knead it well, till it becomes a stiff pasty roll it out, as thin as a shilling, stamp it out, in what shape you like, or form , prick them with a fork or stamper & bake them in a moderate oven on sheets of paper

130	Sugar Wine	Miss Cleeland	To eighteen Gallons of Water, put fifty pounds of coarse Brown sugar, the whites & shells of Ten Eggs, well beat up, mix them with the Liquor, and boil it one Hour, scuming it all the time, then strain it thro a Cloth, & when almost cold, put half a pint of Barm to it, and work it for a week, stirring it every day, then put into your Cask, twelve pounds of Raisins of the sun - well pick'd & one pound of sugar Candy, with one oz: of Bitter almonds, Tun your Wine, upon these ingredients, first scuming off the Barm clear - after it has work, in the Barrel a day or two put in a Bottle of Brandy, or more, take one ounce of Isseinglass, dissolved, in a little of the wine which you must keep out, before the Barm is put in - & put it into the Barrell quite cold - if your Cellers are good it is better for keeping Twelve months, at least, in the Cask, before you Bottle it - the best time for making it is Sep'tr or Octb'r
130	White Fish Sauce (very good)		To a pint of White Wine, put six anchovys, some Horseredish, white peper, Cloves & nutmeg, boil these alltogether till wasted, to a quarter of a pint, then strain it & thicken it with a pound of fresh Butter, & half a pint of rich cream
131	To Pickle Pork (very good)	Mrs Gilbert	When the pig has been killed two days, cut it into peices, as Broad at the Bottom of your tub, if your pork will allow, rub the Bottom of your Tub, with salt, & springle a little salt petre, upon it - then rub the pork with a little salt, petre, & afterwards with Common Salt, put it down close in the Tub, and cover every layer with salt, & a little salt petre As many score as the pig will weigh, so many ounces of salt, petre, it will require, & as much common salt, as will cover every layer, thinly, Let the Brine cover it as soon as possible
131	New Cheese (very good)	Mrs Riland	4 quarts of new milk, put one quart of water milk warm, to it, half a spoonfull of Runnet put to it, when come, put it into a straw vat - but never break the Curd, at all, as it sinks put in more Curd, lay wet Cloths over it
131	Lemmon Cream (very good)	Mrs Duncumb	Take three Lemmons, pare them, squeeze out the juice - cut the peelee in small peices, put it into the juice, for two Hours, & when it tastes of the peel, add to it the whites of 4 Eggs, & the yolks of two, beat it well with two spoonfulls of orange flower water, then put to these, a pint of Water strain it & sweeten it with Lump sugar, sett it over a gentle fire, stir it till as thick as Cream, then put it in to a Glass Dish or jelly Glasses, Thro over Ratife cakes when sent to Table
132	Green Goosberry Cheese	Mrs Holbeach	Pick the Goosberrys, and scald them, when done enough, lay them on a Sive to drain, then pulp them thro a sive, & to every lb of pulp, put a pound of Loaf sugar, and Boil it alltogether, till thick enough NB abt Twenty five minutes Boils it
132	To Preserve Green Lettuce Stalks & Cucumbers	Mrs Smith	Take Green Lettuce Stalks, peel off the outside put them into salt & water, for six or seven days, cover them with Cabbage Leaves, then change them into fresh spring water, let them remain in that, 24 Hours, then drain them, & make a thin syrup, & let them lye in it for a few days, then add more sugar, severall times, till the syrup appears to be rich enough to keep them, boil the Lettuce in several

			times, till the are clear & to the last syrup, put one ounce of Ginger, with the outside well scrap'd off, and the rind of a Lemmon, do cucumbers the same.
132	Solid Cream Cheese	Mrs Bedford	Stir a Tea spoonful of salt in a quarter of a pint of rich Cream, pour it upon a Damask Napkin Double in a Deep saucer or plate, place a dry Napkin, several times doubled in a plate exactly the same size, and change them every day, till the cream is of a consistence to cut with a knife
133	Hare Soup (very good)	Mrs Lippyatt	Take all the Carcass, Bones, & Head, of a Hare, with the Liver, & pudding (<i>left overs?</i>) that is left, put to it, a quart of water, a little Carrot, Turnip, & onion, let it stew slowly for some time, if you have any bones, of roast meat or the remains of Harico Mutton, add that & when well stew'd, strain it thro a sive, get as much of the Hare rub'd throo as you can, add to it a pint of Port Wine some sago boild in water till quite tender, & thick, some Cayenne peper, & salt, to your tast, a little Essence of anchovys NB the above receipt is to make soup of the remains of a Roasted Hare, of course a fresh one must be better
133	Camp Vinegar (very good)	Mrs Duncumb	Take a large Head of Garlick, peel & slice it, half an ounce of Cyon peper, two large spoonfulls of India soy, two of walnut pickle, two of walnut Catchuip, two of mushroom, four Anchovys shread small, put all these ingredients, into a pint of good white wine vineger, in a Bottle, wch must be cork'd close & shake it often, let is stand for a month, or six weeks, then pour it clean off for use
133	To Make Short Crust		Take half as much Butter as flower rub it all into the flower then put a little warm water to some milk, to make it milk warm put as much into the flower as will make it a stiff pastry roll it out once cut it as large upon the dish as you can us, it will shrink.
134	Westphalia Ham (very good)		Take a large flat Ham, Hang it for two days - Then beat it well, on the fleshy, side, with a roleing pin, rub in one ounce of beaten salt petre let it lie a day & a night, then take another ounce of salt petre, with two large Handfulls of Common salt, & a Handfull of Bay salt, & a pound of Course sugar, mix all well together, & warm it in a stew pan quite hot, but not to melt, rub it all well into the Ham, with two handfalls more Common Salt, when melted, turn & beast it, every day, for three weeks - then dry it as Bacon, put it into London brown paper Bags
134	A Very Good way to Salt Tongue	Mrs Duncumb	Clean them well, then salt them, well, with Common Salt, let them lie two days, then beat one ounce of salt petre, to every Tongue, then strew it on the top of the Tongues, let them lie two or three days, then salt them again, with Common salt, after this turn them often, put fresh alt when wanted, these never need be dried, but kept in the pickle & used out
134	Little Biskets	Mrs Galway	Beat 8 Eggs an hour, then put to them a pound of Loaf sugar Beaten & sifted, grate in the rind of a Lem'n, wisk it an hour or till it looks light, then put in a pound od fine flower & a little Rose Water, sugar them over the top, when drop'd on the tins or paper

135	Fry'd Rissoles as Petit Pattys (a French Recipe)		The may be made with any kind of forcemeat, or cold roast meat, minced fine, then put it in a sauce pan with some Butter, parsley, & scallions, shread fine, shake in a little flower, & moisten it with a little Broth, put in a little peper & salt to your tast, just give it a Boil to thicken it & let is cool, then make a past, with flower & water, a little Butter, & salt, knead it, & beat it with a roleing pin, as thin as a Half Crown & then put your meat upon it, in little parcels, a full fingers distance from each other, wet the past round the meat, & cover them, with some of the same past, of the same thickness, pinch it round, the parcels of meat, with your fingers, cut your Rissoles asunder, & fry them, of a good colour
135	Nuns Puffs	Mrs Smith	Boil Lem'n peel, a Laurel leaf, & a little mace, in half a pint of water, for five minutes, then stir in it, a Lump of Butter, the size of a walnut, when the Butter is melted, shake in some fine flower, & stir it, all the time till it becomes a thick past, then beat in an Egg, & some white sugar, when it is well mixed, beat in another Egg - it must be beat over the fire, till it is very smooth, then lay it upon the Back of a plate, take it off in peices - the size of a walnut, & fry them in plenty of Liquor - strew sugar over them when sent to table
136	Pidgens or Sparrows in a Hole		Season your Pidgen with beaten mace peper & salt put a little bit of Butter in the Belly Lay them in a dish pour a Batter over made thus, a quart of milk & Eggs four or 5 spoofulls of flower Bake it
136	Walnut Catchup		Take green walnuts, pound them to a past, then put to every Hundred of Walnuts two quarts of vinegar & a Handfull of salt, put it into an earthen pan & stir it for eight days, then squeeze the Liquor thro a Cours Cloth, put it into a stew pan boil it & scum it well as long as any scum rises, then put in some cloves mace sliced Ginger Jamaca peper corns sliced Horse radish & a few shalots let it then have one Boil, then pour it off & when cold Bottle it dividing the spice. Cork it very close
136	To make aliger (<i>inferior vinegar</i>) of Malt Liquor		To every Twenty Gallon of Malt Liquor add one ounce of Cream of Tarter & the like quantity of Allum & Bay Salt mix these with a gallon of the drink Boiling Hot and put it into the Caske Hot cover the bunghole with a piece of Brown paper & it will be fine vinegar in a few days NB It must be mad of sweet wort before the Hops are put in
136	To Preserve Rasberys to Bring to Table		Put them into a Bottle, with half their wt in Lump sugar pounded, Cork it close & put it into a kettle of water, as you do green gooseberrys , when scalded Rozin (<i>Rosin/Resin - to give a tighter grip</i>) down the Cork & keep it in a dry place
137	To Stew Eels or Lampreys	Mrs Arden	Cut your Eels in pieces, if Large ones, put them in a stew pan, with some Port Wine, & a little Walnut Catchup, Cayenne peper, & Salt to your tast, a little pounded mace, two or three Cloves, thicken it with flower, & Butter, & send it to table

137	Walnut Catchup, for Fish Sauce	Mrs Arden	Take one quart of Liquor, when pounded & squee's'd, from (<i>four?</i>) Green Walnuts, two quarts of White Wine vinegar, 1 pound & half of anchovys, Two oz of Shalots peel'd two or three cloves of garlic, one oz of nutmegs sliced, quarter of an oz of mace, do of cloves, infuse them in a jar till the anchovys are Dissolved, then Boil them altogether, strain, & Bottle for use - when you want sauce, put a spoonful or two into some melted Butter, & give it a Boil
137	Stalion Pea Soup	Mrs Arden	A Pint of young Peas, cut the Hearts, of six Lettuces six Cucumbers, cut long ways, a onion, sweet herbs salt & peper, stew them in a quarter of a pound of Butter, very slowly, for two Hours, Boil three pints of old peas, in three pints of hard water, pulp them & thicken the water they were Boild in, with it, make all the ingredients Hot together, put in a sprig of mint towards the end of their stewing NB if it stews too long it will turn Black, or if there is too much Butter it, will swim at top & look ????. It is very good without the Cucumber if that cannot be had
138	Walnut Soy	Mrs Arden	Pound the Walnuts, & put to one Gallon, of Liquor, Two pounds of anchovys & one quart of best vinigar, bake altogether, half an Hour, taking the scum off, filter it thro a flannel bag, till it is quite fine, add one oz: of Long peper, two oz: of Ginger, a quarter of an oz: of Mace, ditto of Cloves, put the spice in a little Bag, & boil it in the soy, 10 oz: of Black peper Corns, boil it a quarter of an Hour - when cold put a shalot, & a little Horsradish into each Bottle
138	Cucumber Catchup		Slice 10 Cucumbers, & 3 large Onions, & strew over them, a Handfull of salt, let them stand 3 days, stiring them, every day, strain them & take Half a pound of anchovys, boil altogether, 10 minutes, strain it off, to every quart of Liquor, put Half a pint of Mountain wine, 6 large spoonfulls, of vinigar, put <i>plenty?</i> of mace, & nutmegs, & no other spice - when Boild, 10 minutes, sett it to cool, bottle it in Pint Bottles
138	A Sweet Pot very good	Mrs Ingram	Take fresh Rose Leavs & Lavender - put them into a Bason - Then pound some allspice & some Bay sale very fine & strew all over and keep stiring them very often N.B. The Roses are best dried first jisimine (<i>jasmín?</i>) & Clove Carnation Leavs are a great addition to it or anything that is sweet
139	Dutch Pudding or Cake	Mrs Riggs	One pound of flower, half a pound of Butter - half a pound of currants, four Eggs, two spoonfulls of yeast, melt the Butter in a $\frac{1}{4}$ of a pint of milk - mix all together, let it stand before the fire, Half an Hour to rise, Half an Hour will bake it, in a quick oven - pour melted Butter, wine & sugar over it, put in what sugar you like before Baked.
139	Fish Sauce	Mrs Riggs	Stew some Horse Radish & a little spice, with six Anchovys, four spoonfulls, of vinegar, three spoonfulls of port wine, one spoonfull of Brandy, then strain it and put in half a pint of cream, with a little flower& Butter to thicken it
139	To Make Nogon (<i>Noggin</i>)	Mr Riggs	Pare six seville oranges, & six Lem'ns, very thin - without any of the white, put it into a Gallon of Brandy, let it stand four days, put three pound of Loaf sugar, to Twelve pints, of soft water, Boil & clarify it with whites of Eggs, when cold strain the Brandy, from the pareings, & mix it with the water put in as much of the juice

			of the oranges, & Lem'ns, as you like, with two oz of Bitter almonds, beat fine - let it stand two days, then strain it thro a jelly Bag & put it into a Barrell, stop it close - it will be ready to Bottle in six weeks -
140	Oyster Patties	Mrs Duncumb	Yes Take some veal or chicken, that has been cook'd, mince it very small, then take as many more oysters in quantity, cut some & leave some whole, put in the Liquor, & some crumbs of white Bread, & a Lump of Butter, Boil it up together, season it with peper, & salt, a little cyon (<i>cayenne</i>), & a little mace - make a puff past for your patties, the best way is to put a past of any sort of meat, into the patties, cover them, & bake them, when bake'd, take off the tops very carefully, & the meat, & fill them with the oysters & put on the lids again & send them to Table. N.B. They are very good without the oysters, but then put in a Bitt of Ham, scrap'd or cut very fine -
140	Apple Pudding	Mrs Arden	Scald & put $\frac{3}{4}$ of a pound of pipins or Codlings, 8 Eggs leave out half the whites, half a pound of Lump sugar, beat with the Eggs, grate the peel of one Lem'n & put in the juice put in a quarter of a pound of Butter melted, when near cold, lay a past at the Bottom of the dish, 3 qrs of an Hour will bake it -
140	To Preserve Apricots or any Fruit	Mrs Arden	Pare them & to every pound, strew in 6 oz of Lump sugar pounded Tie a Bladder over & put them into a Kettle of Water & let them boil gently for some time then take them off & tie another Bladder over & let them stand for use, put only the quantity you would use at one time as they will not keep after they are opened
141	Oyster Pie	Mrs Arden	One Pint of Oysters, with their own Liquor - give them a scald, strain them off from the Liquor - wash the oysters in clean cold water, put about a quarter of a pint, of their own Liquor, & the same quantity of good Gravy, Three table spoonfulls of Essence of Anchovys, a quarter of a pound, of fresh Butter, shake in as much flower, as well thicken it properly, a quarter of a Tea spoonfull of Mace - pounded, stir them over the fire, till they are near Boiling, add a Tea cup full of good Cream, & season it to your Tast NB if approv'd you may add a little parsley & shalot shred very fine
141	Past for the Pie		Make a good Puff Crust, put it in the dish you mean to use, let it be a thick Crust, then cut the Bottom of the Crust, with a knife the shape, but do not take it out, then Beak the Crust, & when bak'd, it will rise, you must then take out the Bottom carefully & fill the Dish with the oysters, & put on the Crust you cut off & send it to Table
141	Lavender Water		1 quart of Rectified spirits of wine, one oz of oil of french Lavender 1 Tea spoonfull of Essence of Ambergrise, Three pennyworth of Burgamot if you like it mix the spirits of wine with the oil, then add the other things shake it up well
142	Stew'd Lobster		Boil the Lobster, pick out all the meat clean from the shells, take a pint of Water, a little mace, whole peper, & the shells, let them boil till all the goodness is out, then strain the Liquor, & put it into a

			sauce pan, put in the Lobster meat with a bit of Butter, roll'd in flower, a spoonfull of white wine, a little juice of Lem'n, if you like it, let them boil, then send it to Table, garnish with sippits of Bread
142	Water Sakey Small Place or Flounders or Picrds		Put them into a stewpan, with a little salt a Bunch of Parsley, & just water enough to cover them, when enough send them to Table in a soup dish, with the Liquor & parsley & Butter in a Boat
142	Harrico Soup	Mrs Duncumb	Take a large neck of Mutton, cut of all the scrag, put it into the stew pan, with four large Turnips, & as many Carrots, into a Gallon of Water, let it boil gently till all the goodnes is out, of the meat, then Bruise the meat & Turnips, & two of the Carrots, & put it into the soup to thicken it, cut & fry six onions, & the best end of the neck cut into steaks, in Butter, & put them into the soup, when enough put in peper & salt to your tast, put what Little Turnips Carrots, cut, in shapes, you like, & send it to Table, in a soup dish, or Turene, with the steaks
142	Pickle Red Cabbage		Cut it in slices, the thickness you like, strew over it salt, let it lay all night, then lay it out to dry, all the salt out, Boil some vinegar, let it stand till cold, then put it over the Cabbage, put in a few shalots. It is ready to use in a day or two
143	Lobster Pie		Boil two Lobsters, Take out the meat, cut the Tails in long peices, take out the spawn, & Claws, & beat it well in a marble marter, season it with peper, salt, & a little Cion (Cayenne Pepper), a little vinegar, a little Anchovy Liquor, melt half a pound of fresh Butter, stir altogether, with the Crumbs of a penny Role, rub'd thro a Cullender, the yolks of two Eggs, put a puff past over the dish, lay in the Tails, put the rest of the meat over, put on the Lid & beak it in a slow over
143	Ginger Bread		1 pound of flower, 1 oz: of Ginger, 1 pound of sugar, the yolk of one Egg, 1 pound of Treacle, a quarter of a pound of Butter, some Lemmon peel, cut in bits, & some Candeed Lem'n peel, mix all well together, spread it upon tins, as soon as it comes out of the oven cut it in pieces
143	Poivirade sace (sauce) for Cold Partiridge	Mrs Shuchburgh	A tea Cup of full of red port wine, mix, with Twice as much Brown Gravy two or three shalots, two or three slices of Lemmon Heat them together in a sauce pan then strain it off for use
143	Coller a Breast of Mutton to Eat Hot - good		Bone & take out the Gristles, rub it over, with the yolk of a Egg, season, it with Cloves, more peper sale & sweet herbs Chop'd small cut an anchovy small, strew all over, role it up tight with a tape, put it into Boiling Water let is boil till Tender cut it in stices not too thin make a good Gravy & thicken it then pour it over the Mutton Garnish it with pickles & send it to Table
144	Partridge Pie		Draw & Truss your partridge, flatten the Breasts, & make a forcemeat with the Livers, & a piece of Butter, peper & salt, parsley, shalot, savoury, thyme, shapt small, stuff the partridge with this, & fry them a little in Butter, then put them into a Rais'd Crust, upon Slices of veal, well seasoned, when Baked, if to be eat Hot put in a

			thicken'd sauce for Gravy, if cold add a good jelly Broth, before it gets cold
144	Sasuges & Eggs		Fry some sasuges & a slice of Bread lay the sasuges on the Bread with poached Eggs between each Link - or Eggs poached & laid on a Butterd Toast makes a pretty dish
144	Spanish Cream		Mix three spoonfulls of flower of Rice, sifted fine, the yolks of three Eggs, three spoonfulls of water, & Two of orange flower water, beat all well together, then put to it one pint of Cream set it upon a good fire, stirring till of a proper thickness then power it into Cups
144	A Triffele		Cover the Bottom of a Glass dish with mackroons power as much wt wine over as they will soak up - take a quart of Cream put in as much sugar as you like, to make it sweet, rub the rind of a Lemon with the sugar to fetch out the Essence put it in the Cream in a pan then wisk it to a strong froth & lay it on a sive as much as will cover the dish put the remainder of yr Cream into a kettle with a stick of Cinnamon, the yolks of four Eggs well beat sugar to your taste, set it over a gentle fire stir it one way till a thick Custard, let it stand till cool then power it on the mackroons, with what sweets you like & put on the froth
145	Ginger Wine (very good)	Mrs Wellings	To 10 Gallons of Water, put 30 pounds of sugar Boil it half an hour, scum it all the time, then take the Rind of 18 Oranges, & 6 Lemons, 10 oz: of White Race Ginger Bruised Boil the Ginger, & rind in 2 quarts of the sugar & water, till quite tender, then put it to the remainder of the sugar water, with the juice of the oranges, & Lemons - when cold, put it into the Cask, with 10 pound of Chopped Raisins, one oz: & 1/2 of Isinglass, & half a pint of fresh Barm, When it has done fermenting, stop it up close Bottle it in nine months, & put two Tablespoonfulls of Brandy, into each Bottle - or a pint & half into the Barrel
145	To Dry Damsons		Gather them quite ripe, spread them, on a Course Cloth, then sett them in a cool oven for a few days till properly dry then take them out & put them into a dry place & in the winter the will eat like fresh plumbs
145	Artificial Ice		Take one oz: of isinglass, to a pint of Water boil it till desolved, strain it, put to it a pint of Cream some Lump sugar Boil it altogether six minutes, take some Rasbery jam mix it & strain out all the seeds put it into a mold while Hot, in summer it will take two oz: of isinglass
145	To Make Damson & Elder Wine (very good)		Put three pound of sugar, to every Gallon of Water, one quart of Elder juice & one quart of Damson juice, boil it an hour & half skim it well, put in half a pound of sun Raisins, to every Gallon, when cool, put a Tost spread over with yeast, & let it work for a day or two
146	A Dish of Rice, (a useful dish)	Mrs Hunt	To a pint of Cream, or good milk, put some Lem'n peel, & Boil it, then stir in it, two large spoonfulls of ground rice, first mixed in a little cold milk, stiring it all the time, sweeten it to yr tast, with Lump

			sugar, when boil'd enough, which it will be when it is abt thick as a hasty pudding, power it into what mould you like, the must be well soaked in cold water - the best way is to boil the milk, Lem'n peel, & sugar, together, before you put in the Rice
146	Apple Drops		Take a quart of Apples, pare them, & core them, put them in a deep erthen pot, with a small quantity of Lump sugar some juice, & rind of Lem'n, beak them with Brown Bread, when cold, put them on a sive to drain, beat them well with a spoon drop them on tins, & dry them before the fire, or in a slow oven
146	Codling Jelly		Let your water boil, & when the apples are paird, & quarter'd put them into it, the water, it should just cover them, then let is boil as fast as possible, till the apples are all in peices - put to it one quart of cold water, & let it boil at least half an hour then run it thro a course sive, & thro a jelly bag, to every pint of this jelly, add one pound of Lump sugar, & boil it till it will jelly - it is a very fine couler & quite clear
146	German Puffs	Mrs Wellings	Put half a pint of good milk into a Tossing pan, drudge in as much flower, as will make it a thick hasty pudding, keep it stirring over a slow fire, till all of a lump, then put it into a marble mortar, beat it well - & when cold, put to it, the yolks of three Eggs, 4 oz: of sugar, a spoonfull of rose water, a little nutmeg, the rind of a Lem'n, beat them alltogether for an hour or more, when it looks light, drop it into a pan of Boiling Lard with a teaspoon the size of a nutmeg, the will rise, & look yellow like a plumb, lay them on a sive to drain, Grate sugar over them, with wine & Butter for sauce
147	White Sause for a Brace of Carp		Take one anchovy, half a glass of White wine, a spoonfull of walnut ketchup, give it a Boil, till the anchovy is Dissolved, strain it off, & add to it, half a pint of Cream, a lump of Butter roled in flower, Cayann peper to your tast & give it a gentle Boil
147	To Stew a Loin of Mutton		Keep it as long as good, Bone it take off the skin & some of the fat, put it in a stew pan, with season'd Gravy as much as will cover it, put in a Bunch of sweet herbs a shalot, turn it when abt half done put to it a little red wine & an anchovy when quite tender, thicken the Gravy with some flower & Butter skiming off all the fat, send Currant jelly to eat with it
147	To Make Veal Cuttlets (very good)	Mrs Cross Woodstock	Cut your Cutlets off a Leg of Veal, very thin, beat them well, rub them over, with the yolk of an Egg, season them, with crumbs of Bread & sweet herbs, nutmeg, peper, & salt & fry them in Butter, after the Cutlets are taken out, power in Boiling water, & thicken your sauce with Butter, & flower, & power it over them, Garnish with Broil'd Bacon
147	To Keep Hands from Chaping		Put a pint of Water in an earthen vessel well Leaded & covered Boil it half away, then add nuice of Lem'n, 6 oz: of Honey & oil of Bitter Almonds, each two oz: mix them well, & rubb the Hands
147	To Preserve Cherrys		Pick them from the stalks put them into a jug, in a kettle of Water three qr of a pound of sugar to a pound of Cherries, put half the

			sugar into the jug the other half when you boil up the liquor
148	Beef Tea for the Sick or Weak		One pound of Lean Beef, parboil it, & thro away the first water, cut it into small bits, put to it two pints of water, boil it, for 10 or 12 minutes, just before you take it off the fire, put in a little mace & very little salt
148	Haricot Mutton		Take a neck or loin of Mutton, cut it into Steaks, flower it & fry it Brown both sides, then put it in a stew pan, pour out all the fat put in some Turnips & Carrots cut like dice two or Lettuce cut small six little round onions a Bundle of sweet herby some peper & salt, a blade or two of mace cover it close & let it stew for a hour put in a little water if wanted take off all the fat & send it to table
148	Caroline Snow Balls (useful dish)		Take half a lb of Rice, wash it clean, & divide it into 6 parts then take 6 apples, pare & scope them, in which place put a little Lem', peel shread fine, have ready some thin cloths to sive them in put the rice in the cloth, & lay the apple in it tie them up close, put them into cold water, & after the water boils, they will take an hour & quarter boiling - be very carefull how you turn them out, that you do not break them, & they will look as white as snow, the sauce should be Butter melted thick, with Wine & sugar & a little beaten cinimon, made very sweet, & Boild up alltogether & send some in a Boat
148	Cheese Cakes (very good)	Mrs Duncumb	Take a pint of new milk, when it boils put to it Eight Eggs yolks & Whites, well beat, sweeten it to your tast, a little Brandy, & a little orang flower water, a few almonds, Blanched & pounded, let all boil together till all turned to Curd, add a few Currants, & put them into puff past
149	To Preserve Red Goosberys (should be the large Ruff Red)	Mrs Hacket	Take 1/2 a lb of Sugar to every pound of Goosberys when quite Ripe then take half a pint of Currant juice & put half a pound of sugar Boil the juice & Sugar first & when it as boild some time, put in the Gooseberys & let them scald abt half an hour then set them by, the next day heat them again & so do every day till the skins of the Gooseberries are tender then put them into pots & cover them with rendered mutton suit, put a string under the suit to take it clean off when used
149	Little Tea akes		Half a pound of fine flower, a quarter of a pound, of Butter, Rub'd in fine together, a qr of a pound of sugar, ditto of Currants, the yolks of two Eggs, 2 spoonfulls of Cream, a little beaten cinemon, role them up in small cakes, then rubb them over with a feather, diped in Butter & great sugar over them, Bake them on tins
149	A Rich Pudding (very good)	Mrs Sawyer	Take 6 yolks of Eggs, half a pound of Sugar, beat them together - half a pound of Butter Melted, when cold, mix alltogether, put some past at the bottom of the dish, then take 1 oz: of Citron, half an oz: of orange peel Candied, cut in slices, lay it over the past, then pour the puddings over, half an hour will beak it
149	Raspbery Cakes	Mrs Gibbons	Infuse your Raspberys as you do Currants, & let the Liquor run out, then put to the pulp of the Raspberys, as much or more of Currant juice run out of the Raspberys, put the weight in sugar, & boil it to a

			<p><i>Candy?</i> Wight, the seeds of the Raspberries are not to be put in, it is best to strain it thro a thick Cloth</p> <p>NB Quinces, apricots, are made the same way, only the fruit should be scalded in water till tender, & then pulped while hole, if you would have any fruit white, use white Currants, the pear <i>plant?</i> does very well the same way, put them in Glasses, the thickness you like & dry them in the oven, then turn them out, & keep them dry</p>
150	Rice Pudding		Five oz: of Rice, a quarter of a pound of Raisins stoned, a ditto of Currants, two pints & half of Milk, a little cinamon, beake it
151	For the Grivil		Take Blackberies, before quite ripe, when turned red, prick them & put them into a pot, Tie them up close, & put them into a kettle of water, let them stand over the fire, till reduced to a pulp, then strain them & to a pint of juice, put a pound of powder sugar, boil it to a jelly, & Tie it over close
150	Tapioke Pudding	Mrs Curtis	Take three table spoonfulls, boil it till desolved, in a little milk, or water will do, then add a pint of milk, & the yolks of 4 Eggs sugar, nutmeg, & orange flower, water to your tast, & beake it, if you like to boil it, put in two spoonfulls of flower - it is very good
150	To Make Mead		To every four quarts of Water, one quart of Honey, stir it till all dissolved, then put in an Egg, & if it will not bear up the Egg, put in more Honey, till the Egg appears, above the water, the bigness of your finger end, then boil it as long as any skum rises, mind that none Boils over, for if it does, it will break the Bottles, when the scum has done rising, put in one oz: of Hops, & let it stand till ye next day - then strain out the Hops, & put it into yr Barrall - in 6 months you may Bottle it, it will keep for years, & is best when old
150	Ratifee Cream		Take one oz: of apricot Kernells, Blanch'd & beat very fine, three Eggs one pint of Cream, boil it till thick, stirring it one way all the time - sweeten it to your tast, put it into Cups or Glasses
150	Barley Water for the Sick and Weak		Three oz: of perl Barley makes a quart of Barley Water & half an oz: of salop (Salop Milk - from its native flavour does not require any seasoning) makes a pint
151	Apricot Cakes or Plumbs		Take a quantity of apricots, pare them & put them into a jug, sett them in a pot of water, & boil it till stewed enough then power off the thin juice which boil with sugar to a Candy Night, then put in the pulp of the apricots, & boil them, put them in glasses & dry them, there should be the waight in fine sugar but if you do red plumbs, the sugar need not be so fine.
151	To Stew Cucumber		Take large Cucumbers, pare them, cut them in slices but not thin, put them into a saucepan, with some salt & an onion let them stew in their own Liquor a little then put that Liquor away & take out the onion & put to them a blad or two of mace a little anchovy & some strong Gravy thicken it with flower & butter you may add a little Red Wine if you like but it is very good without
151	To Preserve		Take them before the stones are hard, put them in a course Cloth

	Green Apricots		with a Handfull of Salt, rub them well with it, then put them into scalding hot water, & keep them scalding on a Gentle fire, till they are Green & Tender, to a pound of apricots, put a pound of fine Lump Sugar boil them in a srrup then take them out, & boil the syrup till pretty thick, then put in the apricots & Tie them down close If for Tarts half the waight of sugar will do & they will keep for some time
151	Orange Cream (A useful dish)		Take four Civill oranges, Grate the peel, into a pint of Water, then squeezes out the juice, into the water, then beat the yolks of four Eggs very well, & put into the Water, sweeten it very well, with Lump Sugar pounded, then press all thro a strainer, & sett in on the fire, & stir it all one way, till it is as thick as Cream, then power it into Cups or Glasses
152	To Make a Cake	Mrs Hacket	Take one pound & half of fine flower, half a pound of Currants a quarter of a pound of Raisins stoned & Chop'd a little, three oz: of Butter three oz: of sugar, a little spice, & salt, five Eggs only two of the whites, as much milk, as will wett it, melt the Butter in three oz: of small Beer Barm, cut in two oz: of Candied Orange & Lem'n peel
152	Orange Cakes	Miss Jane Fox	Take as many Civill Oranges as you wish to preserve, weigh them against their weight in sugar, put them into a pot of cold water, & let them simmer or boil gently, till quite tender, then take off the peel, with a sharp knife, & reduce it in a mortar with a little of the sugar pounded, till it becomes a fine past, then keep it by itself, then cut the orange in halves save all the juice, take out only the seeds, & reduce the oranges by degrees to a fine pulp, with the juice & the rest of the sugar - then mix all the the pulp together, in yr mortar, then put it into a clean stewpan, & let it boil abt eight minutes, stirring, it well all the time - if it boils long, it spoils the colour of it, then dress it into little cakes & dry them, They will keep till oranges come again in a dry place
152	Alternative to Beef Suit		Cut a hind quarter of Mutton, like a Ham - then take one ounce: of salt petre, half a pound of course sugar, one pound of common salt mix them, & rub the Ham well, lay it in a Hollow Tray, with the skin down wards, beast it every day, for a fortnight, then role it in sawdust, & Hang it in the smoke of wood, as for night, & then in a dry place
153	Orange Butter		Boil Six Eggs hard, then beat them in a mortar with two ounce of fine sugar, three ounce of Butter & two ounce of sweet almonds blanched & beat to a paste, moisten it with orang flower Water when all mixed rub it thro a Cullender on a dish & put sweet Biskets between
153	Some Remarks for Soups Etc		If Roots or herbs in lay your Meat cut in small bits at Bottom of the Stew pan with a good Lump of Butter cut the herbs or roots small, cover it up sett it over a slow fire to draw out all the vertue, it will <i>give</i> the soup a better flavor & make a good Gravy - when allmost dried up fill the pan with Boiling water, when it Boils scum it well. For old peas soup, the water should be soft, if green peas soup, it

			<p>should be Hard Water, when you make white soup, do not put in the Cream, till you take it off the fire, allways dish the soup the Last thing, as it soon gets cold, & will not look so well if poured first to stand</p> <p>For Egg sauce Chop the whites first & then the yolks first well then Chop the yolks a little.</p> <p>Weigh your meat, allow to a solid joint, a 1/2 of an Hour to a pound, & 10 or 20 Minutes over, according as you like yr meat done, pork should be allow'd a 1/4 of an hour to a pound & 20 minutes over, have a pan of Cold water ready, & dip yr Boild pudding in, as soon as you take it out of the pot, & it will keep it from adhereing to the Cloth - very good puddings may be made without Eggs but the must have but little milk to mix it & must boil three or four Hours a few spoonfulls of small Beer or one spoonfull of <i>yest?</i> will answer</p>
154	Roste Beefe equal to a Hare		Take the inside of a Back Loin of Beef, soak it in a glass of port wine, have ready a fine stuffing, & bind it up tight - Roast it on a hanging spit, & beast it with a little port wine, vinegar & a little allspice, mixed in it, Larding it is a great improvement - Serve it up, with Gravy in the dish, & currant jelly
154	The Best Way to Make Lard		Melt it in a jar after cutting it in peices, put it in a jar & set the jar in a kettle of water, when boild run it into clean Bladders - take care the are well cleand, & the smaller the better, as no air should get in, put a sprig of Rosmary when melting, it is best to fry fish, & good for common past mixed with a little Butter
154	Partridge Soup (useful)		Take two old partridge, skin them, & cut them into peices with 3 or 4 slices of Ham, a stick of celery, & three large onions, fry them all in Butter, till Brown, put to them five pints of Boiling Water, a few pepercorns, a shank of Mutton, when Boild strain it, & put it into a Stew Pan, with some celery stewd, & fryd Bread, skim it & pour it into yr tureen quite Hot
154	Puddings made in Hast (<i>Haste?</i>) (a useful dish)		Shred some suit, & put with grated white Bread, a few Currants, the yolks of four Eggs, the whites of two, a little grated Lem'n peel, & a little Ginger, mix all together, & make them into little Balls the size & shape of an Egg, with a little flower, have ready some boiling Water throw them in, Twenty minutes will boil them, but they will rise to the Top of the water, when done, send them up with wine sauce
154	To Stew Onions (useful)		Peel six large onions, fry them gently of a fine Brown but do not black them, put them into a stew pan with a little weak Gravy peper & salt cover & stew them gently for two Hours, the should be lightly flowerd at first send them to Table
155	A Pretty Sort of Puff, to send to Table		Make a fine rich puff past, with Tin Shapes, one size less than the other, in a pyramidical form & lay them so, then beak them in a slow oven, to be done well, but pale, lay diferent collared sweetmeats on the edge
155	A Very Good		Take a scrag of mutton, put it in a sauce pan with two quart of

	Soup		water when it boils scum it well let it simmer an hour & half put in four or five Carrots the same of Turnips & three onions all cut but not very small let them be quite tender then put in four large spoonfulls of Scotch Barley & let the boil first wett it with cold water then take the best end of the neck of mutton cut it into steaks & put that in first cutting of the fat keep skimming off the fat if any the meat should stew till quite tender put salt & a little peper to yr tast twenty minutes before you dish it up put in one chopt parsley
155	Pickle Nasturtions, used as Capers		Keep them a few days after gethered, then power boiling vinegar over them when cold cover them - The will not be fit for use for some month but are then very fine & may be used for Caper Sauce
155	Essence of Anchoveys		Take two Oz: of anchovy's chop them without the Backbone, take some of the their Liquor add to them 16 spoonfulls of water boil them gently till disolved which will be in a few minutes when done strain it & when cold Bottle it for use
156	Apricot Cheese		Weigh an equal quantity of pared fruit, & sugar, wett it a very little, & let it boil quickly, or the colour will be spoild, blanche the Kernels & add to it - twenty minutes will boil it - put it into small pots or cups half filled
156	Benton Sauce (very good with Cold Beef)		Scrape, some Horse radish very fine, put a little made mustard - a little pounded white sugar & four Large spoonfulls of vinegar send it up in a Boat or Saucer
156	Nice Bread		Take two pound of fine flower, set it before the fire to warm, rub in half a pound of warm meal, potatoes, when all mixed and a proper quantity of yest, a bit of salt, & warm milk sufficient, to make into Dough, it must stand to rise two Hours, then form it into a Leaf, put it in a Tin to Beak, do not let it be too Brown
156	Cucumber Vinegar		Pare & Cut fifteen Cucumbers, put them in a jar, with three pints of vinegar, 3 or 4 onions, Sliced, a few shalots, & a Clove of Garlic, some peper, & salt, a little Cayenne, peper, let it stand four days, then strain it off, & Bottle it, cork it close
156	Bread and Butter Pudding		Take the inside of a penny, Loaf, steep it in a pint of new milk Boil'd, four Eggs, a quarter of a pound of Butter, Sugar, to yr taste - you may add, a qr of an oz: of Bitter Almonds, Beak them in little cups, make a sauce of Wine, Butter & sugar, to them
157	Cream Cheese (very good)		Set a quart of thick Cream, in a Bason, stir it three times a day, till it thickens, then lay a napkin over the vat, & pour the Cream, into it, let it remain for two days, or untill it will seperate from the napkin, then let it lay two or three days and it will be ripe enough NB The vat should be 1 1/2 inch deep, the length & width, must be guided by the quantity of Cream, to fill it, there must be a hole at each corner of the bottom, of the vat, for the Whey to run off
157	Meringues (very good)		Take the whites of five Eggs, beat them to a strong froth, add a Tablespoonfull & half, of fine Lump sugar sifted, put in the sugar very gently, beating the Eggs all the while, but not too fast, strew

			some sifted sugar, upon writing paper, drop the composition upon it, abt the size of a pidgeon's Egg, & over it some fine sugar sifted, then put them into the oven for abt Twenty Minutes, when cold, scrape out with a knife or spoon, what remains moist, in the cavity & fill them up with any kind of sweetmeat, then join two of them together & keep them in a dry place, till wanted
157	To Stew a Brisket of Beef (very good)		Take abt 8 pound, stew it till tender, in as much water as will cover it, when tender take out the Bones, skim off the fat, take a pint of the Broth, put to it a little red wine, a little Walnut Catchup, some peper, & salt, & some mace tied in a bit of muslin, stew all together, for a short time, have ready some Carrots, & Turnips boiled tender & cut into dice, strew them on the Beef & put some in the dish, add Truffles & Morrells, if you like, & send it to Table
158	To Make a Cake	Mrs Hacket	Take a pound & half of flower, half a pound of Currants a quarter of a pound of Raisins, stoned & chopt, a little 3 oz: of Butter 3oz: of sugar a little spice & salt five Eggs only two whites as much milk as you think will wett it Melt the Butter in three oz: of small Beer yest put in Two ounces of Candied orange & Lem'n peel
158	Chesecake (very good)	Mrs Shakespeeer	Take a pint of new milk when it boils put to it Eaight Eggs yolks & whites well beat & sweeten it to your taste a little Brandy & orange flower water a few almonds Blanched & pounded let all Boil together till turned to Curd add Currants if you like & put it into puff crust
158	Cream Collops		Take a Leg of veal, cut some collops, as thin as you can season them with, salt, nutmeg, Lem'n, peel, & Time, put them in a Stew pan with a little Butter, turn them, when enough, shake them, put in a little cream, & a little white wine, in the sauce if you like it
158	Carrot Marmelet		Cut yr Carrot in peices, put them in a Cup, with some water, then Bake them, till quite soft, then pulp them thro a sive, &, to one pound of pulp, put one pound, of Lump sugar, pounded, & the juice, of three Lemmons, boil it till stiff, put it into what shapes you like, it is very like apricots
158	Good Common Past		Break in what Butter you like, in to the flower, then beat up an Egg or two, according to the quantity you wish, & role it out many times - you must put in a little water, to make it moist as you like
159	To Preserve Wine Sours, or Yorkshire Plumbs	Mrs Riland, Parsonage 1811	Take the finest Wine sours slit them down the seams - with a pin, only skin deep, then take Half their weight of Lump sugar, pounded, lay it between your Plumbs, in layers till the jar is full, set them in a Kettle, of Boiling Water, till soft, then drain them, from the syrup, & give the syrup a Boil, then pour it on the Plumbs, let them stand, & do so for severall times, till you see the skin Look hard, & the Plumbs clear, put them into your jar, or Cup, if you have not syrup enough, Boil & clarifie more sugar, with your syrup & fill them up, put a Brandy paper over them, & Tie a Bladder over to keep out the air, or they will lose their color & gro purple - the are pretty, either with Steeple Cream, or under a SilverWeb

159	Damson Cheese		Bake yr Damsons, till quite soft, then pulp them thro a Cullender. To three pound of pulp, put one pound of powder sugar, then put them into a Stew pan, & Boil it till very stiff, mix some of the kernels, with it, & put it into soup plates, or what shapes you like, let them stand by the fire, or in the sun, to harden them & keep them in a dry place
159	A Good Way to Dress Large Soles		Divide them, from the Bones, take off the Head, fins & Tail - sprinkle the inside with a little salt, role them up tight, from the tail & fasten them with little skewers, if large, if middle size put two <i>Soles</i> in the Coller, small do not answer to do, then dip them in yolk of Egg & cover them with find Crumbs, of Bread, then do them with Egg over again, & then put on more Crumbs, & fry them of a fine Brown, in Lard, or if for a fast day, in Butter
160	To Feed Oyster to Keep Good for some Time		Put them in Water, & wash them well with a Birch Besom lay them downwards, in a pan, sprinkle them with flower, or oatmeal, and salt & cover them with Water, do the same every day, & they will fatten, & keep for some time, ye water should be pretty salt
160	Rice Edging for Currie or Fricassee		Take fine Rice pick it clean, Boil it in Water & a little salt till Tender, but not to mash, drain it & put it round the inner edge of yr Dish to the height of two inches smooth it with the back of a spoon, then wash it over with yolck of Egg & put it into the oven for three or four minutes then serve the meat in the middle
160	Lemon Pudding		Beat the yolks of four Eggs four oz: of white sugar the rind of a Lemon rub it first with some of the Lumps of the sugar & take out the essence, then peel the Lemon & beat it in a mortar withe juice & mix all with four or five oz: of Butter, warmed - put a Crust into a Shallow Dish nick the edges & put all in, when served up turn the pudding out of the dish
160	Eves Pudding		Grate three quarters of a pound of Wt Bread mix'd, with the same quantity of suit shred fine the same of apples & allso of Currants Mix with these the whole of four Eggs & the rind of a Lemon shred fine, put it into a shape & boil it three Hours, serve it up with pudding sauce
160	Rice Pudding with any kind of Fruit		Stew the Rice with a little milk, over the fire, then mix fruit of any kind with it, Currants, or Goosberys scalded, pared & quarterd apples & put one Egg into the Rice to bind it, put it in a Cup & boil in well, & serve it with sugar, or pudding sauce
161	To make flannels keep their colour & not shrink		Put them into a pail, & pour boiling Water on them, Letting them lie till cold the first time of washing
161	To Make Dumplings		Take the Crumbs of two penny Loaves, grated fine, & the same weight, of Beef suit shred, as fine as possible, add a little salt, half a nutmeg Grated, beat two Eggs with two spoonfuls of sweet Raisin Wine, mix all well together, & role them in Balls, the size of a Turkeys Egg, & Boil them half an Hour for sauce melted Butter, with Wine & sugar, pour over them

161	To Preserve Beef Suit		Take fresh suit, chop it very fine, dust in some flower, & a little salt, when done, put it in a dry jar, & lay a plate over it, & set it in a dry place, & it will keep a long time
161	A Mock Crab		Take part of a Calves Liver, well Boild, & when cold, grate it, season it with white peper, & salt, & a little Cayenne peper - mix it up with oil, vinegar, & send it to table, in a crab Shell if you have it
161	Proper Seasoning for Meat		To every three pound of meat, put one oz: of salt, & a quarter of an oz: of peper
162	To Stew Red Cabbage		Take a red Cabbage, lay it in Water, for an Hour, then cut it in small bits, & put it in a Stew pan, with a pound of sausages & a pint of Gravy a little bit of Lean Bacon, cover it close & let it stew half an hour, then take it off, & scum off all the fat clean, shake in a little flower, & set it on again, for a few minutes, lay the sausages in a dish, & power the rest all over
162	To Make Hot paste for Rais'd Pies		To two pound & 1/2 of flower, put 10 oz: of Lard, into a pint of milk, boil it, together, & make it into a past, work it with yr Hands, till it will Leave the pan, & it will be fit to raise in a quarter of an Hour
162	To Roast a Beef's Heart		Take the Heart, put in the same pudding, as for a Hare, Boil it half an Hour, then take it up, & Roast it, at a clean fire & keep it basting, when done, serve it up, with melted Butter, & some currant jelly in a Cup, it will take two Hours roasting
162	To Make a God Pudding to Boil or Bake		To a pint of Milk, put three Eggs well beat, three spoonfulls of flower, & a little salt, beat yr Eggs & milk, together, before, you put the flower in
162	To Make a Pudding without Eggs		Take four table spoonfulls of flower, the same quantity of Beef suit shred fine a little salt mix it up with so milk thick & Boil it two Hours
163	To Make British Port		To Six Gallons of Water, put six quarts of Elderberries, when quite ripe, & three quarts of Blackberries, & six quarts of Damsons, boil them all together, for three quarters of an hour, then strain it through a hair sieve, & put to it Twelve pounds of Loaf Sugar, & Stir it, till the sugar is dissolved, when the Liquor is near cold, add some new yeast and let it stand till the next day, then turn it into your vessel with fifteen pounds, of Raisins choped small, & one Gallon of Sloes baked, stop it close, & let it stand Twelve months, & then Bottle it NB the longer it is kept the better it will prove
163	Oxford Sausages	Lady Hartopp	One pound of Pork, one pound, of veal, half a pound of suit, the pork & the veal to be separately beaten, in a mrble mortar, then mixed with the suit, choped very fine, an ounce & quarter of salt. half an ounce of peper, a small Roll soaked in water, so as to wet it, three Eggs, & a very little sage, mix all together , - make them up , to the size, & shape, of a pullets Egg, & roll them in Eggs & Bread, crumbs, before they are fried

163	To Cure a Beef's Liver for Gravy	Mrs Brown	Take a Beef Liver, just dip it in Water, & take it out again, then rub it well, with course Sugar, & Salt, for 8 or 9 days, then take three ounces, of Salt Petre, & one pound of Common Salt, boil them up to a Brine, just enough to cover the liver, let it lie six weeks, in this Brine, turning it frequently, then Hang it up to dry, as Bacon a slice, not so large, as three fingers, Boild in a pint of Water, with a small onion, for half an Hour, makes the nicest Gravy possibly, withou peper, or salt
164	To Ragout a Breast of Mutton		Boil it till Tender, then take it up & score it across in Diamonds, then season it with, peper salt cloves mace Lem'n, peel, caper cut small if you like & sweet herbs cut small, strew this on a little at a time, Broil it before the fire put it in the dish with a little gravy & send it to table Hot
164	A Moon & Custard		Make a thick jelly, of Hartsorn put it into a small Bason Turn it out & pour a good Custard round it
164	Rice - Snow Balls		Take half a pound of whole Rice steep it a pint of milk when cold spread it on a Cloth the size you like your Balls shake a bit of salt on flower the Cloth, then take a round apple & scope out the core & Tie it up close in the Rice that no water can get in Bioil them an Hour, pour over them melted Butter sugar & Wine
164	To Pickle French Beans & Cucumbers	Mrs Ward	Gather them dry, rub them with a Corse Cloth, clean, pour a Brine of Salt & Water, strong enough to bear an Egg Boiling Hot over them, let them lay Twelve Hours, then lay them on a Cloth to drain, spread them out & then dry them as dry as possible, make your pickle of double distilld, vinegar, or sugar vinegar will do, put in some Cloves, mace, wt peper corms, & Ginger, into your pots, then pour the vinegar Boiling Hot over them, stemming them down very close, the pickle must be boild & powerd over them every day, for 3 or 4 times, till th are Green, then tie them down very close - the best way to do them.
Inside Back Cover	Brioche for Lunch or Tea (1827)		To 1lb of flour in a basin add ½ a tablespoonful of good yeast. mix it with half a tea cupfull of warm milk and put it in a warm place to rise. When it has well risen, mix in with your hand 2 eggs, 8 yolks, half a pd of cold butter and half a teaspoonful of salt. Butter some teacups & fill them half full, let them rise till nearly full & bake them in a hot oven.
Inside Back Cover	Rabbit Soup		4 Rabbits cut in small pieces & put in a jug with 3 blades of Mace a little pepper & salt 3 large onions 3 quarts of water - Bake in a quick oven 4 hours then strain it into a pan and have ready 3 oz of ?? or Vermicelli & the livers, scalded & rub them through a sieve with a wooden spoon, put this & the Vermicelli into the soup with some butter & flour, set it over the fire & keep stirring it but do not let it boil
The Reverse Pages (reading from back to			

front)			
1st	Receipt for Worms (a very good one). For a Child/For a Grown Person	Mr Humberstone's	<p><u>For a Child</u> Venice Treacle 2 drams Best Aloes in powder, Half a dram Hirapiera - 15 Grains Chymical Oil of Wormwood, 10 drops Venice Turpentine, the size of a Pea</p> <p>Mix it & spread it on Leather, in the shape of a Heart, put the broad end over the navil, cover it with a Cloth, let the plaister remain on as long as it will stick In three or four nights, give a dose of Hirapiera or Elixir of Aloes, or Tincture, of Julup (<i>Jalapa</i>), in a Cup of peppermint water</p> <p><u>For a Grown Person</u> 3 quarters of a dram of aloes 20 Grains of Hirapiera 12 Drops of Chymical Oil of Wormwood</p>
1st	For a Bad Cough or Astma	Mr Humberstone's	3 large spoonfulls of Honey, first clarified, & well scumd, then slice in one oz: of fresh churnd Butter, without salt, when nearly cold, put in one spoonfull & half of the best rum, it must be so cold, that the spirit of the Rum <u>may</u> not evaporate, stir it well, to mix it alltogether Take a Tea spoonfull, any time when the Cough is troublesome
2nd	Eye Water (very good)	Mr Marinden	Half an ounce of Bole Armoniac, a quarter of an ounce of white vitril, pounded very fine, put it in a quart of spring water, keep it by the fire 48 Hours
2nd	Goulards Vegeto Mineral Water		For a pain in the face, to be had only of Mrs T Turmeau, Greek Street, Soho, London It should be used warm, by dipping a piece of flannell, & bathing the part well, it is sure to relive
2nd	For a pain in the side or face, etc.	Mrs Duncumb	Take Green Cammomile, make it quite Hot, in the fire shovel, over some Glead, when quite Hot, put it between a piece of new flannell, & put it to the place effected, if not relived, do it a second time, it seldome fails to procure Ease
2nd	For a Bad Cough		One oz: of Lintseed Boild in a quart of Water till it comes to a pint, sweeten it with spanish juice, put in a small quantity of nitre
3rd	Receipt for Varnishing		For papering boxes & for Varnishing, the very thick white paper, is the right sort, damp it with a sponge before you put it on, which must be done perfectly smooth, the Edges to meet not fold over & they must be well paisted that it may thoroughly stick on, then file the Edges of the paper, after which rub it first with Pumice Stone & then sand paper, till it is quite smooth, then put one Coat of Isinglass, tis now prepared for Painting, & if you paint with any colour that is likely to run with varnish, do it first over with Gum Water . - the same preparation will do for Wood - after nine coats of Varnish which must be put on warm (never painting the same place at the same time twice over) you must Polish it with whiting & water rubbed on with a Flannel, then clean off the whiting with a sponge & water, rub it well with a silk handkershief with Oil & flour,

			& keep rubbing it till it is bright, then rub it with a plain silk till it wont bear your breath. After it is Painted before you varnish, put on a Coat of Isinglass desolved in Gin. - If you wish to gild do it first with gold size worked thin with spirits of Turpatine, when allmost dry, put on the leaf gold, & rub it off with Cotton N.B. Isinglass, boild, makes the best Past to stick.
4th	To Clean a high Varnished Carriage		First clean it well with a Sponge & clean soft water, then wipe it dry with a leather skin & rub it well with sweet oil, clean the oil well off with flower, & wipe it with a silk Handkershief
4th	To Clean Plate		Take two Ounces of Crocus Martis, one Ounce of prepared Hartshorn mixed well together, rub it upon your Plate with a fine Leather
4th	For the Hooping Cough		6 pennyworth of common rum & two pennyworth of spirit of turpatine & rub the Child's Back Bone the last thing at night & the first in a Morn'g for 9 or 11 days & nights - first give the child a gentle Emetic
4th	For the Rheumatism	Mr Broquet	Garlic 2 Cloves, Gum Armoniac one dram, blend them by bruising them together make them into three bolus's with fair Water; one to be taken at night & repeated in the morn'g - Drink while taking the Bolus's Sasafra Tea at Breakfast, made as strong as possible
5th	Adder's Tongue Ointment for Cows Elders & Bruises of any sort, an approved receipt, never fails	Mr Wise	Gather some adders, tongue & pile wort in May. Bruise it & steep it in two quarts of Cream for nine or Ten days stirring it two or three times a day then put it over a slow fire & let it boil gently for a good while, till it begins to oil at the top, which may be seven, or eight Hours, then strain it off - gather some of the tops of Elder, & water Betony & chick weed, & House Green Plantain, self heal ground Ivy, Clownswoound wort, one Handfull of Each , pound it & strain out the juice, put it to the Cream, with two pounds & half of fresh Butter second will do as well as the other, set it over a fire let it boil gently seven or eight hours or till it is all of an oil at the top, pour it off from the dregs - it is very good for Wounds it will keep good for severall years
5th	For a bad Cough		The juice of 2 Lemons, after letting them boil half an Hour, mixd with 2 oz: of Syrrup of Poppies, 2 oz: of Oil of sweet Almonds, & 2 oz: of Sugar Candy pounded very fine, take a Tea Spoonfull when you Cough
6th	Milk of Roses	Mrs Arden	To 4 oz: of Rose Water, add half an oz: of oil of Almonds, & forty drops of oil of Tartar
6th	An Embrocation for a sprain or Bruise	Mrs Rilands	Two drms of Opium, two drms of Camphir. Exceedingly well incorporate by rubbing them together in a mortar, & afterwards mixing them, with four ounces of Hungary water, or spirits of Wine
6th	To Relieve a Violent Pain in the Stomach		Tansy boil'd in gin, till like a Poultice, then spread it between two Flannels, & put it to the part effected as hot as can be bourn
6th	For the Stone and Gravel.	Mrs Wise	Take a large handful of the fibres of the Roots of Garden Leeks washd very clean, let them be cover'd close, & simmer'd in two

			Quarts of soft water till reduced to one Quart, then strain it & take a pint divided into three, parts in the course of the day, one part in the Morn, another at Noon & at Night. Take it a length of time
7th	Marchioness of Buckinghams Paste for Boxes, etc.		2 Ounces of the finest Starch 2 Ounces of white Sugar Candy 2 Ounces of pick'd Gum Arabic Put each into seperate Basons with half a Pint of clear Water - Let them stand until throughly dissolved, then mix all together in a sauce pan or Pipkin (where no grease has ever been) & boil it gently until it parts from the sides, then stir it with a wooden spoon, or spatula until quite cool, when pour it into any Jar you please, a little spirits of Wine pour'd on it will preserve it from turning mouldy, rub it on your Paper etc, when you use it with your Finger, it will not give way when it is dry not even in a damp place
7th	Size for Wood before you paper it		Put half an ounce of common Glue, & half an Oz: of Isinglass, into half a pint of water, let it simmer over a slow fire till dissolved strain it, give the Wood one coat, laying it on thin & smooth, & let it be done the day before you paper it, when going to paper it, just dip your brush in boiling water, & brush over the size, to make it stick
8th	Past for putting on Paper to Varnish		A Cup full of flour, a tea spoonful of Powder'd alum, two Cups full of water, to be boil'd as long as possible, not to burn the bottom
8th	To Dye Pink		8 pennyworth of Drop Lake pounded, tie it up in a bit of Flannel, & put it in water, after that it must be strain'd in some starch, dip your Muslin in till the colour pleases you, it must be dried after each time it is dipt, before it is put in again, if you do not chuse yr Muslin starched, mix the dye with water only, but it is thought to take the colour best in starch
8th	To make an excellent Cement	Miss Wyatt	Three Ounces of Gum Arabic, to which pour a tea Cup full of boiling water, & when the gum is dissolved, add thereto three tea spoonfulls of Hair Powder - & mix it well together
9th	Lavender Water	Mrs Riland	One quart of rectified spirits of wine, one oz: of oil of french Lavender one tea spoonfull of Essence of Ambergris Three pennyworth of Bergamot if you chose it mix the spirits of wine with the oil then add ambergrace & shake them up
9th	To Salt Hams (crossed out)	Mrs Blick	One quarter of a pound or salt petre, a quarter of a pound of Bay salt & two oz: of black peper, sub it well on the Ham, at night rub it well again, & when it is quite come to a brine rub on half a
9th	When you wash Blue Linnin		When you wash any blue Linnin or Cotton put some salt Prunella in the Water
9th	To Make a Nankeen Dye	Mrs Brown	A quarter of an Ounce of Arnotha, 1 oz: of Pot ash, & an Ounce of Salt of Tartar- The Arnotha & Pot ash to be boil'd together in a small quantity of water till it is dissolved, then mix it with as much water as will cover the gown, & let it boil, then put in yr gown, stirring it with a stick

			about a quarter of an hour; put the salt of Tartar into some cold water, & rince the gown in it
10th	A Receipt for Worms	Mrs Brown	One quarter of an oz: of Rhubarb, the same quantity of stick Liquorish & worm seed Braisd & a handful of sun raisins stoned, put all into a quart of Table Beer, let it stand for forty eight hours, then pour off half of it, & fill it up again with Beer - strain it off. One Tea cup taken for three morn'gs fasting is a proper dose, then stop for three or four days, & then take it again, till it as been taken fifteen or sixteen times
10th	A Healing Salve (very good)	Old Mrs Hunt	Half an oz: of white Bees wax, a quarter of an oz: of spermacety a meat spoonfull of Eating Oil melt all together in an earthen cup, then spready it upon a soft rag
10th	Advice re Bed Ticking		A large Bed will take 80 pounds of Goose feathers including 2 Pillows & bolster Ticking for bed tick, about 3s 2d pr yard. Feathers 2/6 or 2/10 best pr pd. Smallwood in Bull St charged Mrs Dolphin in 1798 for making, waxing bed etc and Lace £1.5s.6d her bed Tick without feathers cost 2...12 1/2
11th	A Power to cure Cankers	Mrs Dolphin	Gather the buds of blood-red Roses before they are quite open, cut off the bottoms of the leaves of any part that looks white, then spread them on paper (do not expose them to the Sun) and when perfectly dry, to one oz: of rose leaves add an equal quantity of Roche-Alum let them be pounded together in a Marble Mortar till they become a powder as fine as possible - keep it in glass Bottles NB Do not rub it on the part affected but put it on lightly & frequently
11th	Yeast as a cure in Putrid complaints (1799)		Yeast is found to be a cure in Putrid complaints two spoonful at a time, taken about every three hours- a very particular account of this, of cures done by a Gentleman in a News paper in March 1799 (The Sun)
12th	For the Worms	Lady Hartopp	Forty Grains of India Rhuburb, two drachms of worm seed, finely powderd, mix'd, in a large Table spoonfull & a half of Treacle If Feverish add Twenty or Thirty Grains of purified Nitre - a Tea spoonfull night & morn'g for a Child, a desert spoonfull for a Grown person
12th	For a Scald Hand in Children	Mrs Gilbert	Take Tar & fresh churn'd Butter, mix it well, & rub the head, then wash, it of well with soap & water
12th	For a Cough (very good)	Miss Brackin	Take two oz:; of Spanish juice, boil it in one pint of water till it is desolved, then put to it a Tea spoonfull of salt of Tarter & take it when the cough is troublesome & at night going to Bed
12th	Indian Arrow Root for Stomach & Bowels	Godfry & Cooke Chemists	Greatly recommended as a very peculiar strengthener of the staomach & bowels - sold by Messrs Godfry & Cooke, Chemists, Southampton Street Covent Garden London
13th	Chervil Broth	Mrs Cattell	Take a Calves Liver, & two Handfulls of Chervil Boil it, in a quart, of

	for a Consumption		water, till it is reduced to a pint & half, strain it off, & put it into a Bottle - the patient must take a Tea cup of it, a little warm'd in a morn'g fasting, & at night going to Bed, for a month, - then leave it off for a fortnight, & renew it again, till the complaints are remoed, no other medicine to be taken dureing the time If the Cough or pain in the side prove abstatinate a Blister should be put on the side
13th	Doc'tr Huxhams Tincture of Bark	Mrs Little	Two ounces of Bark, in powder Three drachms, of Snake Root Two Ounces of Dry'd orange peel Four Scruples of safforn, Four Scruples, of Cochineal Twenty ounces, of Brandy Put all into a large Goodbery Bottle, close stop'd shake it of very day for Ten days, then run it through a Bag - The Dose is a Tea spoonfull in a glass of water, some take it in spaw water
13th	To Make Ink	Mrs Dolphin	The best Aleppe Galls, one ounce, Vitrol half an ounce, Bruised in a mortar, add a pint of Boiling river or rain water, put the materials into a Bottle, cork it up close, while warm, shake the Bottle well for two or three days, when it may be used
14th	For a Throat that Swells or Gathers	Mrs Dolphin	1 oz: of Long Pepper, 1 oz: of Black Pepper 1 oz: of Jamacia Pepper, 1 oz: of Ginger 1 oz: of Caraway seeds, 1 oz: of Anniseeds 1 oz: of Fennel seeds, 1 oz: Coreander seeds These Ingredients to be well dry'd, pound & sift them very fine, mix them altogether & when you want to use them, take as much as a large table spoonful, mix it with Honey the thickness of a Bolus, & put with it as much Turmeric as will lay upon a sixpence - The Patient to take the quantity of a small nut every half hour & it must <u>not</u> be swallow'd down immediately but kept at the root of the Tongue till it melts & runs down the Throat To be made up at the Druggists, this quantity costs 2/6
14th	For a Burn		An Onion bruised in Sallad Oil - dip a Rag into it, & put it to the part affected
14th	Best Way to Clean a Carpet		Grate Potatoes as for starch, then mix it with water & wash the Carpet with the water it never hurts the coulors
15th	An Infallible Receipt to Destroy Buggs	Mrs Dolphin	Take of the highest rectified spirits of wine/viz: Lamp spirits, half a pint, newly distilled oil or spirit of Turpentine, half a pint, mix them together, adding to it half an ounce of Camphire, which will dissolve in it in a few minutes, shake them well together, and with a piece of spung or a brush, dipt, in some of it, wet very well The Bed or Furniture, wherein the vermin harbour or Breed, & it will infallibly kill & destroy both them & nits - although they swarm ever so much: but then the Bed & Furniture must be thoroughly wet with it, the dust upon them being first brush'd, or shook off, by which means it will neither stain soil or in the least hurt the finest silk damask Bed that is - The quantity here mentioned of this curious neat white mixture, will clean anyone Bed whatsoever, tho it swarms with Buggs, touch but a live Bugg with a drop of it & you will find it die instantly - if any Buggs should appear after once using, it it will only as

			<p>before want of well wetting the Lace & of the Bed, the foldings of the Linings or curtains near the Rings, or the joints, and holes, in about the Bed headboard etc - wherein the Buggs nests, or breed, & then their being well wett again with the same mixtures which dries in as fast as you use it, pouring some of it into the joints & holes where the sponge or Brush can't reach - it, never fails absolutely, to destroy them all, some Beds that have much wood work can hardly be thoroughly cleaned without being fresh taken down</p> <p>NB Remember always to shake the Bottle of mixtures, it should be used in the day time, not by a candle, for fear the sulpher should catch the flame</p>
16th	For the Gravel & Stone, Powder	Mrs Goslin	To be had recommend by Mrs Goslin at Mr Howards at the Clock House, Kings Road, Chelsea have been known to do great Cures.
16th	For Bilious Complaints or Obstructions	Mr Tollet	<p>Twenty Grains of Rhubarb Twenty Grains of Magnasia Twenty Grains of Ginger Ten Grains of Ipecacnyana (<i>Ipecacuanha</i>) To be made up into pills with conserve of Roses One or two to be taken morn'g or Evng for Bilious complaints or obstructions</p>
16t	A Good Gargle for a Soar Throat	Mrs Stewart	An Equall quantity of port wine & vinegar sweeten'd with Honey
16th	A Good Thing for a Purging or any 16th Weakness in the Bowels		Two oz: of Rice, well washed, put to it one pint of water & let it simmer for an Hour over a slow fire, keep it stiring for fear of Burning, put in a stick of Cinemon, or what spice you like, then put in a spoonfull or two of Brandy, & what sugar you like
17th	A Cheap Food for Poor People		<p>Taken out of the Birmingham News Paper Dec'br 8th 1800 One pound of Rice, 1 pound of ground Barley, 1/4 of a pound of Moist Sugar or Treacle (the latter is preferred) one Ounce of Salt, two Gallons of water, boiling in it about three hours, first on a slow fire, then mix the Barley Meal with a little cold water, & put it & the Treacle to the other ingredients, let it boil altogether, slowly stiring it all the time for about ten minutes or a 1/4 of an hour, if too thick add more boiling water. N.B. This will produce 16 pounds of Norishing Food, sufficient for ten Peoples Dinners - The materials cost /9d</p>
17th	For a Child with a Soar Mouth	Doc'tr Johnstone	Get a little Borax pounded fine mix it with Honey to a past & give it to a Child for a soar mouth
17th	Add Magnicia to Cows Milk for a weak person		One Tea spoonfull, of Magnicia, put into Asses or Cows milk, when it seem too heavy for a weak stomach will make it agree with a patient
18th	For the Rhumatism		1 oz: & half of Olive Oil, half an oz: of Camphire - 1/2 an oz: of Lodanum, well pounded, & desolved, mix altogether & rubb the past well

18th	For the Eyes (very good)	Mrs Arden	Dissolve one drachm of Camphire, in six ounces of best rectified spirits of Wine, then add as many dried Elder flowers, as you can take up with your thumb, & finger, put it into a jar for two, days, while infusing, tie it down close, then strain it into a Bottle with a Glass Stopper Whet your finger, & apply it to your Eyes, night & morn'g or whenever the Eyes have been fatigued, rub the Eyellids & above the eyebrows, & Temples with it It is also good for a pain in the face
19th	Receipt to make Dr Kepell's famous Plastic		Two pounds & one ounce of the best Oil of Olives, one pound of white Lead one pound of red lead, both beat to a fine Powder, twelve ounces of Spanish Soap, mix them all in an Earthen pot, well glazed, and when all these Ingredients are so well incorporated, that the soap rises to the top, put it on a slow fire of coals, continuing to stir it for an hour and a half, then make your fire larger, still stirring it with a bit of Iron tied to the end of a stick, till it is sufficiently boiled, that is, until you see the salve become the contour of Oil, or somewhat clear, then drop a little on a wooden trencher and if it does not stick to your fingers it is Enough - make it into rolls it will keep forty years - the older the better - at first it will be red, but when boiled an hour or more it will be grey, you must make it in a pot that will hold four quarts, as it is difficult to keep from boiling over, great care must be taken not to neglect stirring it the whole time it is on the fire
20th	Pills for the same		Gum guiacum, Stone Brimstone, Salpetre, and Rhubarb each one ounce powdered and mixd into a stiff past with a little treacle - and rolled into Pills - to be taken every other night for twenty nights - the quantity as much as a hazel nut For inflammation equal quantity of spirit of Mindereri (<i>Mindererus - used for fever</i>), and water, rags wet with it kept upon the place
20th	Good Ink	Mrs Dolphin	Take one quart of Cold soft Water, & put into it 2 oz: of Galls, broak, one oz: of Logwood Chips one dra'm of Gum Arabick: two drachms of Capperus - shake them well together, 3 or 4 times a day, or stir them with a stick NB To be kept in a dry place
20th	A Good Thing for the Gravid	Mrs Riland	Take one handfull of oatmeal, put to it one quart of Boiling water let it stand, stirring it often for some time, then pour it off clear & drink it at going to Bed
20th	To moisten a person's mouth when very ill	Doc'tr Johnstone	Slice a Turnip & pour over it a very small quantity of Boiling Water & when cool moisten the mouth often
21st	A Family Medicine		A quarter of an oz: of red Rose leaves, pour a pint of Boiling water, upon them, & put in a quarter of a oz: of Lump sugar, let it stand two or three hours, longer if convenient, the strain off the Liquor - take a Teacup full, & desolve, a qr of an oz: of Epsom Salts in it, to which add fifteen drops of the deluted spirits of vitrol, to be taken in a morn'g fastin, if found to be too violent lessen the quantity of

			salts, & the vitrol, if want of appatite add one or two Doz of Camamile flowers to the Rose Leaves, & if troubled with the wind, put in a small bit of Bruis'd, ginger
21st	To Make Mahogony Tables look Beautiful		Wash them well with water, Then when dry, get some cold drawn Lintseed oil, rub them well all over with it, the next day rub them well with a Linnen rug, & untill the come to a good color, they should be done over with the Oil two or three times a week, but never use anything of woolen, or a Brush, the will take a long time before the come to a proper colour, & then the never mark
21st	Sugar Vinegar		To every Gallon of Water, put one pound of Coarse Lisbon sugar, let it boil, & keep skiming it, as long as any rises, then pour it into a Tub, & when it is as cold, as beer, Toast a piece of Bread and rub it over with Barm, let it work a proper time, then have a vessell Iron Hooped is best, sett it in a dry Room, where the Sun comes, if you can, lay a Tile on the Bung, to keep out the Dust, but never stop it close; it will be ready in four or five months, if wanted, & is best for any pickles