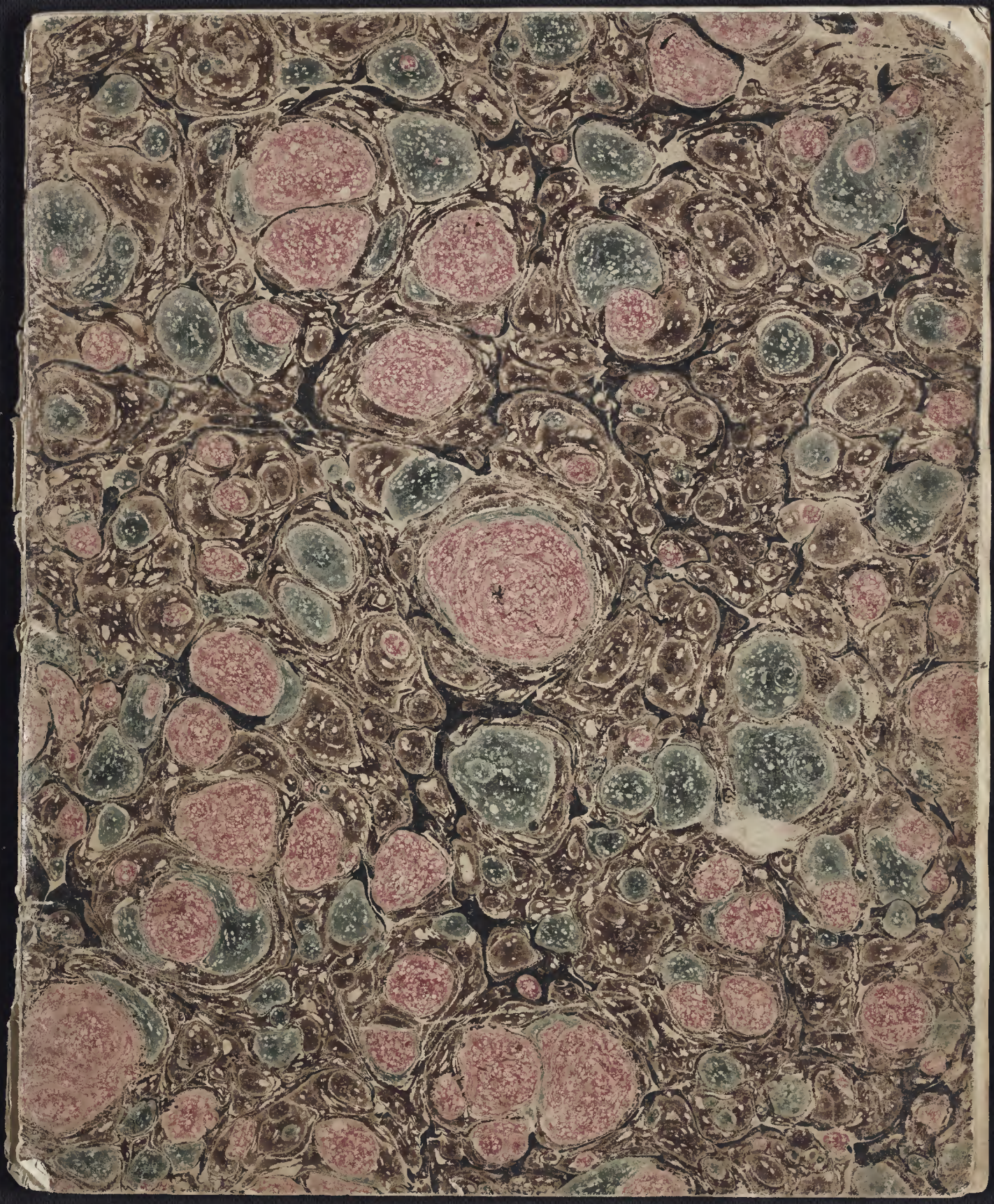


Acc. 9907. /18

Brandy Cherries

Cut part of the stalk from the cherries and put them in glass or any other jars, put about half a pound of white sugar candy to every quart of Brandy & one dozen cloves - fill the jar up with white brandy if convenient, if not the best to be had - a few peach or apricot kernels add much to the flavor or else a few bitter almonds first bleaching them. Tie a bladder over the jar and paper over that to exclude the air. — The cherries must not be over ripe or they will shrivel - if properly done they will keep good ten years.

Artichoke Bottoms

Cut the leaves from the Artichoke within an inch of the bottom by way of taking up less room in the saucepan they are boiled in - when done sufficiently for the choke to pull out take them up & pull out the choke & trim the under part of the bottoms & put them on earthen or pewter dishes to dry either in a slow oven or a hot closet - the slower they are dried the better - then put them in paper bags & hang them up in a dry place, they will keep good for several years. — when they are wanted for use, soak them in warm water till soft. —

To make Champagne from Grapes

Gather the grapes when they are just turning or about half ripe, pound them in a tub & to every quart of berries so pounded put two quarts of water, let it stand in a mash tub for 14 days when it is to be drawn off & to every Gallon of liquor put 3 pounds of lump sugar, when dispoloed cask it & after working bung it down — In about 6 months it will be fit to drink when it should be bottled & tied down or wired if it is intended to be kept more than one year. —

Given by Coll Littlejohn from an Agricultural magazine

October 1831. —

Receipt for Mulligatawny Soup given by R. Davidson

Put half a pound of fresh butter with six large onions sliced six cloves of garlic & some chopped parsley & sweet marjoram into a stockpot, set it on a slow fire & let it stew till it is of a slight brown – then cut in small pieces six pounds of lean beef & let that stew till the gravy is all extracted & then put to it three quarts of boiling water & half a pound of Scots barley & let it boil for four hours very slow – Mix five tablespoonsful of curry powder with cold water and add it to the Stock – take out the beef & rub the barley thro' a sieve to thicken the soup – Cut up a fowl & put it in a stewpan with some butter & stew till quite tender – The stewpan must be kept very close covered & this is to be added to the Soup the last thing with a pint of boiled milk & the juice of two Lemons ——

Madras curry powders — by D.

4	ounces	of Coriander Seeds
6	"	of black pepper
1	"	Cayenne
6	"	Turmeric
1	"	Cummin Seeds

Receipt for making Curry

Take a quarter of a pound of butter, one onion cut in thin slices and three cloves of garlic shred very fine – cut up one fowl & put it in the Stewpan with these ingredients & let it stew for half an hour taking care that it does not burn – Then take two tablespoonsfuls of curry powder & three of flour mix them with one quart of water put it in the Stewpan with the fowls and let the whole stew an hour longer – then put to it half a pint of new milk & just before it is served up add the juice of one Lemon

R. Davidson Esqr.

Receipt for boiling Rice

The Rice being first picked & washed very clean put one pound of it into a stew pan with one quart of boiling water & let it boil for a quarter of an hour in which time the water will be boiled into the rice. then put it on a sieve before the fire to dry —

R Davidson

Mrs Shewcroft's receipt for making Curry Powder

1 pound Wheat
1 do. Black pepper
4 do. Coriander seeds
½ do. Cummine seed
½ do. dried Chilies
¼ do. Mustard seeds
1 do. Split peas
1 do. Turmerick
2 oz. Cinnamon
½ oz. Mace.

The above ingredients to be roasted & ground fine, then to be sifted thro a sieve of Lawn and put into Bottles. — R Davidson. —

Receipt for Cock-a-leeky

Take 3 lbs of mutton in 3 quarts of water with a piece of carrot & a crust of bread & till it is half boiled away then strain it off & put it into the pot again with one ounce of barley four heads of celery cut small, three Leeks also cut small (the green part included) three turnips pared & cut in four a couple of Lettuces cut small (a little mace, cloves & whole pepper tied in a muslin bag) let this boil one hour, then take a Cock clean picked & washed and put into the pot, boil it till the broth is quite good- season it with Salt & send it to table with the fowl in the middle — take out the onion and mutton before you send it to table —

Receipt for Fish Sauce

Haddocks or whitings to be well washed then skinned & left two hours in cold water - the heads well washed to be boiled to a mash & then strained through a cullender - this juice to be again boiled with onions & parsley well chopped - the Haddocks cut into three pieces to be then put in & a lump of butter kneaded in flour to be added occasionally when boiling. Have prepared two eggs beat to a froth & mixed with cream - the pan with the fish to be then taken off the fire and the eggs & cream put in slowly in small quantities - the pan to be again put on the fire till near boiling and then add salt to your taste - Black pepper pounded to be put in the tureen in which it is sent to table. —

red from Cromarty.

Scotch broth

Put a quantity of cold water into a pot & barley at the rate of a breakfast cupfull to two English gallons - when this boils & is well skimmed put in your mutton with turnips, carrots, parsley and a little afterwards a few onions let it boil very slowly & do not put the lid of the pot tight down after the meat is in — be sure to skim it well & let it simmer gently till the meat is thoroughly done & soft. —

Cromarty.

Minced collops

Rump of Beef minced very small to be put into a sauce pan in which a small quantity of salt butter or fresh suet has been well browned before to be well stirred so as to prevent the small pieces from sticking together — a small quantity of water to be added when it gets dry, but only as much as will keep it from burning - pepper & salt to be then added to your taste & the whole to be constantly stirred - an hour is sufficient from the time it is first put on — pounded black pepper to be put at the bottom of the dish it is sent to table in. —

Cromarty.

another receipt for the minced collops

Take a pound & half of the inside of a rump of beef pick out all fat & skin and chop the lean fine – put it into a stewpan with a piece of butter & pour Shalots cut very fine – put it over a slow fire and stir it with a wooden spoon title done – five or six minutes will do it – then take it off the fire & season it with pepper & salt – have a pint of hot gravy & put to it. – take care not to let it boil. —

A never yielding Cement

Calcined Oyster shells reduced to the finest powder mixed with the whites of several Eggs according to the quantity of powder and formed into a paste – with this join the pieces of china or glass and press them together for 7 or 8 minutes. – this Cement will stand both heat & water & will never give way even if the article should by accident fall to the ground —

Soap suds thrown down a water closet will always cure any unpleasant smell as they neutralize the pungently offensive salts – a little quick lime put either in these places or all articles of furniture connected with them will destroy all disagreeable effluvia —

To ascertain the reality of precious stones – rub them (of whatever kind) on lead when they will change colour if counterfeit, but preserve their lustre if genuine —

Muslin when stained by wine will be best restored by rubbing it with soft soap & common whitening before washing, after which it must be kept wet & exposed to the Sun & Air —

For stings of Wasps or Bees apply salt a little wetted

Remedy for a cough — Mrs Armstrong

2 ½ drachms of Tincture of Castor
3 ——— of Syrup of Tolu
5 ½ ——— of camphor. Julep q/a

Take two Table spoonsful of this mixture every six hours. —

Receipt for a constitutional or Winter cough
Sir Wm Knighton Bart. M.D.

Take of almond emulsion 7½ ounces
Syrup of white poppies
Oxymel of Squills — each two drachms
Compound powder of Gum tragacanth one drachm.

Two table spoonsful to be taken frequently.

Infallible remedy to destroy Bugs

Take one ounce of Camphor, sew it in a linen bag & suspend it at the head of the Bed & as the camphor evaporates the Bugs will decamp. —

To destroy Flies

take half a teaspoonful of black pepper in powder
one teaspoonful of brown sugar
one tablespoonful of cream
mix them well together & place in a room on a plate where the flies are troublesome & they will soon disappear.

To clean Plate

Oyster shells powder & hartshorn or rags boiled in calcined hartshorn dried before the fire and kept for use as you want them. —

For the preservation of Hair

1 Table spoonsful of sweet Oil, one d° of old Rum, half a one of Vinegar one teaspoonful of Basket salt —
well mixed & rubbed into the roots of the hair every night at bedtime.

Elder Wine

To every four gallons of Water one peck of berries clean picked, boil them a quarter of an hour then strain them through a hair sieve, but do not squeeze them. Then put to every gallon of liquor 3½ lbs of coarse sugar and 2 ounces of ginger, let it gently boil together a quarter of an hour skimming it well. put it in your tub & when milk warm spread barm on a toast to make it work. In 24 hours put it in your cask. In a day or two after put to every 10 gallons 3 lb of sun raisins stoned a quarter of an ounce of cloves and a bottle of Brandy. the above all by wine measure. you may also add allspice & nutmeg. — In January bottle it off. —

Receipt for Ginger Beer.

Two ounces of Ginger bruised tied in a bag
Two ounces of cream of tartar
Two lemons peeled very thin & the juice squeezed
Two pounds of Sugar either loaf or brown
Two gallons of boiling water
let it stand till quite cold & then add two tablespoonfuls of yeast stirring it gently. strain all through a jelly bag. bottle it in little stone bottles & tie down the corks. It may be drank in 24 hours.

Miss Hastwell

Cherry Brandy

24 lb of morella cherries, stone them add 14 lb of pounded lump sugar to them, boil & strain the liquor from them through a sieve. To every pint of liquor add one pint of the best Brandy. Have ready blanched 6 lbs of bitter almonds pour on them 2 quarts of boiling water, let them stand well covered a few hours, then measure the water and add as much Brandy. Then put the syrup, Brandy almonds & water altogether in a very large deep pan let it stand 7 days close covered with a good many foldings of cloth with a weight above that the external air may be entirely

excluded - then fine it through a jelly bag and bottle it -

The cherries that have been boiled in the syrup, if you clarify 2 lb of sugar and boil them a few minutes in it and spread them on a sieve before the fire to dry make a very nice sweetmeat - The syrup left from these cherries add to the cherry Brandy - Before the almonds are blanched they should be well washed in cold water & rubbed till they are quite dry and clean -

blanch them in as little water as possible and with all the help you can for quickness, that the bitter quality of them may not be lost. ———

Receipt to make one gallon of punch for dinner
with turtle Soup.
City of London Tavern

10 lemons
6 oranges
1 lb of best refined sugar
2 large wine glasses of Jamaica Rum
2 do - do of Brandy

To be made in the morning with warm water and after the Punch has cooled, it must be iced at least two hours before dinner time.

Apple jelly

The great cheapness of this fruit in January renders it practicable to use them economically in making jelly - Let them be quartered pared & freed from the seed vessels put them into an oven or a pot without water with a close lide when the heat has made them soft put them in a cloth and wring out the juice - put a little white of Eggs to it add the Sugar - skim it carefully before it boils - reduce it to the proper consistency & you will have an excellent jelly

1823
New monthly Magazine

Remedy for chapped lips & hands

Take a spoonful of clarified Honey and pour a few drops of Rose or lavender Water into it – Rub the lips with this mixture frequently – If the hands be severely chapped rub them gently over night and keep on your gloves – In the morn bathe them in milk & water blood warme – Two applications will remove the chapping

British Press newspaper 1825

Receipt for Chilblains

A piece of Alum the size of a Walnut must be put into a pint of Milk when it is on the point of boiling this will turn it, after which the whole must be strained through a Sieve and the whey used

This receipt should be used before the chilblains break and rubbed in by the fireside

Mrs Davidson Hampstead

To fumigate a Room or House

Half a pint of Vinegar, half an ounce of Saltpetre in a red earthen pan & put a red hot poker into it – to prevent infection to yourself from typhus or other fevers hold your face over the steam

A strong Cement

To half a pint of milk put an equal quantity of Vinegar in order to curdle it the separate the curd from the whey and mix the whey with the whites of four or five Eggs beating the whole well together – When it is well mixed add a little quick lime through a sieve until it has acquired the consistence of a thick paste – with this Cement broken vessels & cracks of all kinds may be mended It dries quickly & resists the action of both fire and water –

Mrs Price

Tomato sauce for fish or cold meat –

Roast four dozen of Tomatos in a dutch oven till tender save the liquor, scrape the pulp from the skin adding it together, put one tablespoonful of

sifted ginger, six small onions chopped very small, one table spoonful of salt, one quart of strong Vinegar and one pint of Chili vinegar - when cold bottle it for use.

To make Toffey for a cold or cough

Mrs Barlow

A bit of butter in the pan to prevent burning - then half a pound of molasses half a pound of brown sugar, the juice of one lemon & the rind scraped a little ginger - boil it a quarter of an hour & then drop it on a plate to see if it hardens if not boil it longer - then butter a large dish & pour it out - before it gets too cold cut it in squares & put it either into jars or paper. ———

Gravel

Morn'g Chronicle Apl 1811

Dissolve three drachms of prepared Nitre in a quart of cold water & take half of this quantity in the course of the day - continue this medicine for a few days and that painful complaint will be removed - it may be taken at any hour but is best after a meal -

For a cough or cold

Mrs Geddes Simpson.

Take a cupfull of Grits and the same quantity of Scotch barley and let them simmer gently in two quarts of Water till it is of a proper consistency to drink & put in a good many raisins, a few figs and let them simmer with the rest, then strain it off & squeeze a lemon or orange into the drink & a piece of stick liquorice is a great improvement —

Draught for Colic in Ds People

2 drachms of tincture of Rhubarb
2 dº of tincture of Senna
1 dº of tincture of Ginger

Marking Ink

an excellent receipt

Preparation

1/2 oz Mucilage Gum Arabic
2
1 oz Subcarbonate Soda
1/2 Drachm Litmus
2 oz distilled Water

a/2

Ink

5 Grains Carbon
50 Grains Nitrate Silver
2 drachms Gum Arabic
1/2 oz distilled Water

a/o

a cure for Diarrhea

Three pints of new milk, a quarter of a pound of mutton suet chopped fine, a table spoonful and a half of the finest flour, a little cinnamon and lump sugar, boild together & when nearly done, throw in a glass-full of the best Brandy — a cup of this warm, may be taken as the patient wishes — Castor oil must be taken first.

Soup made of Sheep's head with rice & cinnamon is proper food.

(Freeman's journal) Taken from the Sun of 12th Sept 1826

Rate of travelling in 1712 and 1825. alteration of the Northern Mails. Newcastle Courant

On Friday last the projected accelleration of the Mail to Edin^r took place and two coaches now run daily through this town for the two Capitals. the prescribed time for the direct Mail is 46 hours, but it accomplished the first journey in about 45 hours! as a contrast to this

expeditious, we republish the following advertisement from the New-castle courant of 1712 what a difference!!

Edinburgh, Berwick, Newcastle Durham and London Stage Coach begins on Monday 13th. October 1712. All that desire to pass from Edinboro' to London or any place on that road, let them repair to Mr John Baillies at the coach and horses at the head of Canongate Edinboro' every thirsday or to the Black Swan Holborn every thirsday Monday at both of which places they may be received in a Stage Coach which performs the whole journey in thirteen days without any stoppage (if God permit) having 80 able horses to perform the whole Stage - Each passenger paying £ 4. 10. for the whole journey allowing each passenger 20 lbs weight, and all above to pay 6. pfb. The coach sets out at six in the morning - performed by

Henry Harrison Robt. Garbe
Nicht. Spiegel Richd. Croft

Copied from the Courier newspaper of the 19th May 1825.—

The Scotch Haggis — Blackwood's Magazine

Parboil a sheep's pluck and a piece of good Cow beef - grate the half of the liver, and mince the Beef, the lights and the remaining half of the liver. To the of good beef such half the weight of this mixture and mince it with a dozen small firm onions. Toast some oatmeal before the fire for hours till it is of a light brown colour and perfectly dry. Less than two teacupsful of meal will do for this meat. Spread the mince on a board & strew the meal lightly over it with a high seasoning of pepper, salt and a little Cayenne well mixed. Have a Haggis bag perfectly clean and see that there is no thin part in it, else your whole labour will be lost by its bursting. Put in the meat with as much beef gravy or strong broth as will make it a thick stew. Be careful not to fill the bag quite full but allow room for the meat to swell — add the juice of a lemon or a little vinegar - press out the air & sew up the bag. Prick it with a large needle when it first swells in the pot to prevent bursting Let it boil but not violently for three hours. ———

Hotch Potch — As above

Make the Stock of Mutton - cut down four pounds of ribs of Lamb into small steaks and put them to the strained stock - grate two or three large carrots - Slice down as many more - Slice down also young turnips, onions, Lettuces, & parsley - Have a full quart of these things when sliced and another of young green peas - put in the vegetables, withholding half the peas till near the end of the process. Boil well and skim carefully; add the remaining peas, white pepper, and salt & when enough done serve the steaks in the tureen with the Hotch potch. ———

Sheep's Head Broth

When the head is singed by the Blacksmith soak it and the singed trotters for a considerable time in luke warm water. Take out the glassy part of the eyes and scrape the head and trotters till perfectly clean and white. Then split the head & take out the brains &c. Split the trotters and take out the tendons. Wash the head & feet once more and let them blanch till wanted for the pot. Take a small tea cupfull of barley and twice that quantity of white or Dd green peas, with a gallon or rather more of water — put to this the head & two or three pounds of scrag of mutton and some salt. Take off the scum very carefully. When the head has boiled rather more than an hour add sliced carrot and turnip and afterwards onions & parsley shred. a head or two of celery. the more slowly the head is boiled the better both meat & soup will be. from two to three hours according to the size of the head and an hour's simmering by the side of the fire will finish the soup. The trotters of course require less boiling than the head — serve them with sliced carrot round the head. —

Blackwood's Magazine
June 1826.

Probatum est

In order to extract Ink from any colored linen &c without injuring the colour (as is sometimes the case where Salts of Lemon is used) put the part which is spotted into cold milk & let it remain (without changing) till the spot is removed. the more recent the accident the sooner that will take place.

Mrs Gregory Nurse Highbury Park

To take spots of grease out of a silk dress, hold a piece of new flannel underneath it and rub on the outside with another piece of the same, and the spot will disappear in a few minutes as in the above receipt, the more quickly the remedy is applied the more likely to be attended with success. ——

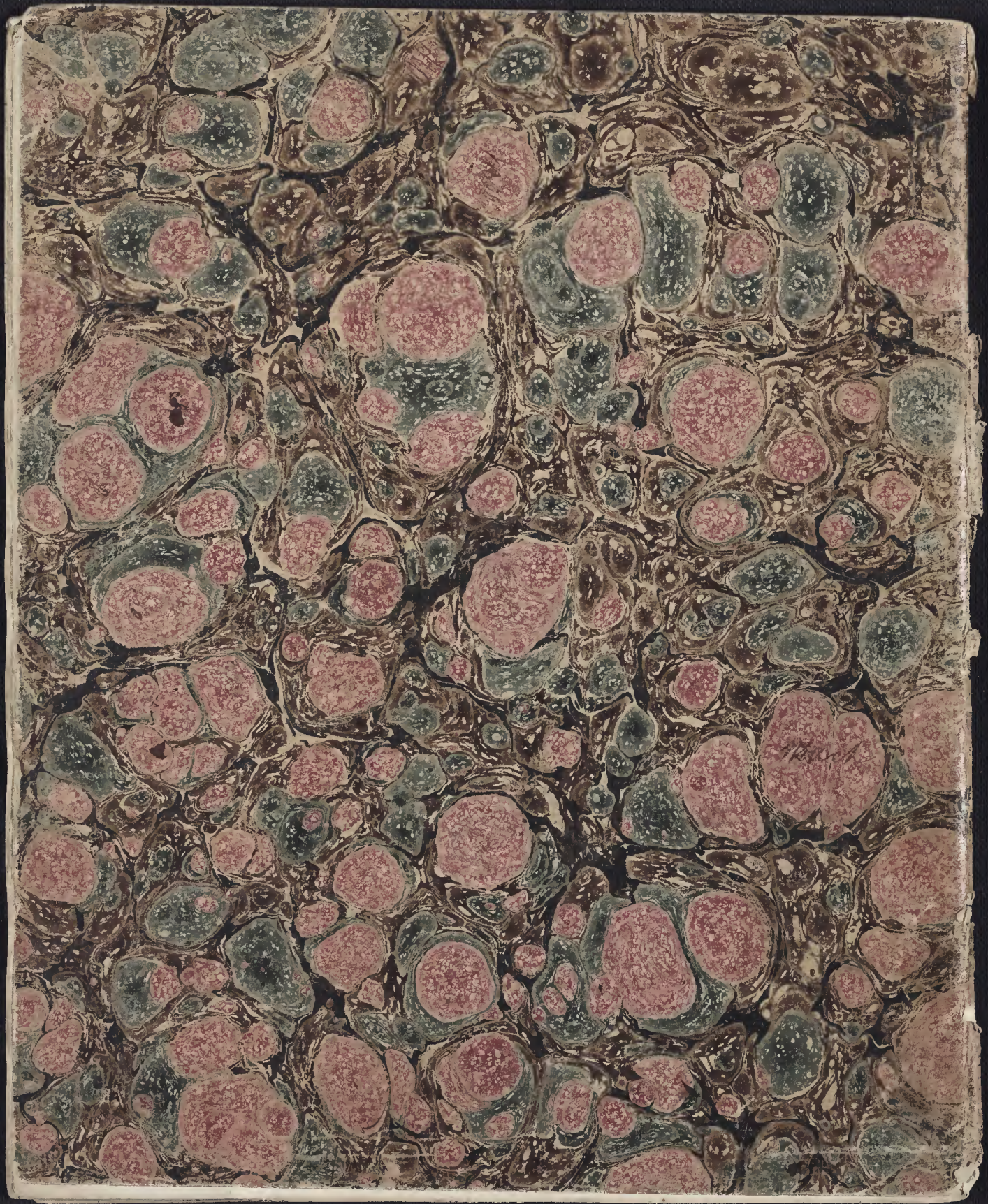
Dried Normandy Pippins

The method of preparing these pippins is extremely simple — let them lay in water a few hours to swell them; more or less in proportion as the water is cold or hot — then to a pound of fruit (from 30 to 36) put a quarter of a pound of loaf sugar and let them stew gently for an hour in a quart of the water in which they have lain. It only requires the addition of a little wine and more sugar to render them superior to most articles of fashionable refreshment

Another method perhaps more convenient in many families is to let them lie all night in a pan with cold water sufficient to cover them allowing for expansion and in the morning add sugar (with wine or cloves) then let them be baked two hours in a slow Oven — They will be found excellent either to be eaten as a preserve or with boiled rice, cold or warm ——

To feed Bees

In Winter boil ½ a pound of fine white Sugar in a pint of mild ale and when cold put some of it in a flat plate with a few Straws across it — the Enemies of Bees are frogs, toads, Wasps, ants, mice, and a white butterfly seen after Sunset amongst potatoes, the Caterpillar

Receipt to make a Cake Cromarty

Take a pound & a half of grated Sugar and 14 Eggs the Weight of 8 Eggs of flour - put the Sugar in a pan and the Eggs over them and whisk them for ten minutes well, then add the flour and carraway seeds, mix well & have 2 pans (half quartern loaves pans) and divide between them - bake in a quick oven & to prevent their burning on the top put a plate upon them - be sure to heat the pans & put some butter in to prevent their burning -