33 Cmr. Bleaching receipts
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A
Collection
of the
Best Receipts in
Cookery Pastery & Confectionary
taken from the Best Authors
by
Marg.t Hume Campbell.
with a Dedication to
The Right Honourable
Lady Diana Scott.

opinor.

Hæc res & jungit junctos & servat amicos.
Hora.t. S.L.I.V. 54.

Translation

Dear Lady Die, without a joke,
'Tis not the leaves of Artichoke
That keeps folks friends, as I'm a sinner,
Friends old or new, must have a Dinner.

To
The Right Honourable
Lady Diana Scott.

Madam

forgive the boldnes
of a young author who may have
cried yet hopes from your kind hand
to be able to keep above the rapid
current which every young beginner
meets with. I should not have dared
to have put your Ladyships name at
the head of this work had not
your Ladyship (forgive my boldnes)
given me some encouragement by
your goodnes which shines in every
word & action, your kindnes to all
in distres made me lay this
work at your feet, none will dare
to find fault with a performance
that is honourd with Lady Diana's
name to the town ladies it would
appear only fit for some cook may! too

much honourd had it had Alloes name for its protector. your Ladyships superior understanding makes you act above the notions too common to the sex, who think it a slavery to look after their family or to make a good wife. the Gentleman who has the happyness to have you for a wife sees your merit in its true light, both of you have shown the world your good sence in the choice you made of each other. may you both live long to bless the world with such a patern is the sincere wish & prayer of her who is proud of the honour of signing herself Madam, your Ladyships most Devoted most obliged & most Dutiful Servant

Mary.t Hume Campbell

Cullross Nov.r 4.th 753

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Receipts part the first

To Dress a Turkey

Take out the breast bone lard the breast & stuff the body with forcemeat balls & sweetbreads oysters & morrels garnish with petty patties. Mrs Edge

To make forcemeat

To half a pound of veal put a pd of suit season it with parsley onion thyme pepper salt nutmeg & egg & beat it in a marble mortar till it is like paste then make it into balls the bigness you like & fry them in lard. Mrs Edge

to make brown veal collops

take a pd of veal & slice it into thin collops lay them on a dresser & baith them with the back of a knife season them with pepper salt & nutmeg then shake flower over them fry them brown with butter then put half a pint of water & a piece of lemon let it stew a

Quarter of an hour & sharpen it with Lemon & send it up: Mrs Edge

To make white veal Collops

Cut your collops thin & hack them with the back of a knife. the fry them in a stew pan a little, not brown. then put half a pint (English) of water season it with pepper, salt, & Nutmeg, & Lemon peel. stew it softly when you serve them up take a Quarter of a pint of Cream the yolks of three Eggs sharpen it with Lemon: Mrs Edge

To make a Hare Cake

take a Hare take of the skin take of all the shank bones lay the flesh upon a table with a pd & a half of Lean of raw ham with Mushrooms truffles parsley, & some young onion's, 2 or 3 yolks of raw eggs & scramble season with salt, pepper, Sweet herbs & fine spice all well hacked together, cut Lard in. like you must have about two thirds of Lard as meat. mix

all together, you must garnish your stewpan with slices of Bacon put in your hash in the shape of a ball & cover it slices of Bacon & drop it in the oven. if you would serve it hot for an entree put it into a dish cut it in four but so that they shall hold together, pour the sauce over it & serve it hot. you may serve it cold for an entremets when dropt let it cool in the sauce then cut into slices. like ham.

To make Chicken Patte

season your chicken to your taste you may lay them in whole or in Quarters put in forcemeat Balls Sweetbreads cut in dice parboild tender Asparragras or Artichoke bottoms, the yolks of eggs, hard boild when boild shake it up with gravy & butter, you may make a Pidgeon or a Lamb pye the same way:

Mrs Edge

NB this wrote in here by mistake

To make a gravie soup.

take Beef, mutton, & veal & boil it to rags, & season your pot with whole pepper, jamaica pepper, Salt, Onion, Sellery, Turnip's & Carrots, when your Broth boils take gravie beef cut it thin, butter the stew pan & lay the meat in & cover it close set it over the stove with charcoal fire till it grows brown, then put to it as much strong broth as will fill the stew pan let it boil a little then strain it, to make your soup take half gravie & half broth, put in Sellery Spinage & Lettice first thicken it with butter & flower brown boil your soup half an hour, before you serve it up put the crust of a french role. Mrs Edge

To make Rams.

to a large ham 3 ounces of salt petter 3 ounces of Salt prunella one pd of course sugar two pound & a half of common salt all finely beat & well dried by the fire

Then mix them well together, & rub
them in warm Let the Brans Lye
a fortnight turning & rubing
them every day to a small Ham
two oz of each salt will be enough: Lyt

To stew a Hare

Beat her well in her blood, cut her
in pieces & put her in a stew pan
with a Bottle of claret, a Quart
of water, two anchovies two or
three Shalots a little mace pepper
& salt, Let it stew till 'tis tender
Then put in a piece of Butter
rub'd in flower, Let it be thick &
toast bread for Sippets, so send it
to table: Ly Marchmont

to stew Mushrooms

Take your Mushrooms peel & scrape
them then put them in a skillet
with water & salt, & a handful of
sweet marjoram shift the water
three times the water must but
just boyl the 4th time put no
more water than you'll need for

your sauce when they are boild enough put in Anchovy some grated bread & a piece of Butter & top them up, & put them in your dish. Sr Markham

Ragoût of Mushrooms.

pick them well wash them & drain them put them in a Stew pan with a little melted bacon & a Bunch Season them with salt & pepper & top them up, then moisten them with veal gravy & let them simmer gently being done take of the fat & thicken them with a Cullis of veal & ham let your ragoût be relishing dish it up & serve it hot; La Chapelle

Beef Alamode

Bone a rump of Beef & stuff it as veal roul it up into a square flat piece Lard it thick with bacon & a Quarter bake it, then make a strong broth of the bones & stew it till it be enough then toyl one or two palates & one

two sweetbreads, just to make them tender, then stew them all together & send it up in the sauce with forcemeat balls, & cut the sweet breads like dice, & lay them about the dish.

Ly Mt

To drest Beef Collops

cut the fat of a rump of Beef, or the inside of a sarloin & fry it by itself then set it before the fire. while you fry the lean, when the lean is fry'd enough put in some gravy, and top it up together with a little piece of Butter, you must not put in the fat, till you have put it in the dish for that must be fried very dry & crisp, cut your lean in peices near as large as stakes, season them with pepper & salt to your palate.

Ly Mt

To hash a calves head

pick & wash a Calves head & parboil it. then take it up &

So.
cut it in two, & cut one half into
slices & take some of the broth &
put to some large mace, pepp
salt, Savory, & sweet Marjoram set
it on the fire & boyl it. then ta
out the herbs, & put in the mea
& let it boil half an hour. &
Broil the other half of the lea
flower & baste it in the broiling
then take some forcemeat Ball
& fry them with some large
oysters cut. the brains in sli
dip them in yolks of eggs &
flower them then fry them &
some lean Bacon, & put the
hash in a dish, & take some
of the liquor, some Gravy, some
white wine, & some oyster liquo
& a pc of Butter, thicken it with
the yolks of three Eggs over the
fire. pour it over your hash
& garnish your dish with Lemo
& pickle.

Ly Mt

To make Scotch Collops

Take a fillet of veal slice it thin beat on both sides with the back of a knife, or a rowling pin, then take fresh butter, put it into the pan & brown it over the fire, then put in your Collops & fry them Quick then make a rich gravy & put to them thyme, parsley, & Lemon peel shred very fine & some of the juice, & some nutmeg season it to your taste, thicken it with some burnt butter, you may put in Balls, Oysters or Bacon: Ly Mt

To Clarifie Butter.

Put a pd of Butter in a sauce pan let it boil keep it stirring then set it by scum of the top, & leave the bottom, then use it for any thing that you please, or to cover potted Beef: Ly Mt

Fish Sauce

Melt Half a pd of Butter, when it is melted put to it a Quarter of a pint of white wine, a good piece

of horse radish, some whole pepper, you may put Lobsters, oysters, or Shrimps: Ly Ht

To Pott fowls, or Pidgeons

when you have seasond them with pepper, Salt, nutmeg, & a little mace put them in a pot, & Bake them in a pye oven, when they are come out drain them in a cullender, & put them in little Pots, three in a pot, cover them with Clarified Butter an inch Thick & keep them for use; Ly Ht

To make Puillon

Boyl a knuckle of veal and a small piece of pork for broth stew the meatt from it put a pullet into the broth & boyl it fatt for eating then take it out & wrap it up in a napkin put a Quart of clean picked rice into the same broth with Shalotts whole pepper a Blade of mace and a few cloves Boyl it altogether till the rice is

enough then strain it thro a cullender.

Mrs Hedges

To Make a Scotch Potch.

take Beef, Mutton, veal, & pork stew all these together to a strong gravy then take two or three chops of Mutton, & the same of Beef, put them into the stew pan with a little burnt Butter then put in your gravie & two or three onions, & Salary, Endive Carrots, turnips & a little Spinage stew all these together, till they are tender scum of the fat before you put it in the dish, make your gravie as for soop.

Ly Mt

To Make Fry'd Chicken

Wash your Chickens well cut them in pieces & put a pint of water to every chicken, a spoonful of Butter to three chickens, a good deal of parsley finely shred, when the chickens are succeeding well Boyld, when it is at the Height of Boiling break two eggs to every chiken yolks & whits

Beat them a little pour it in & stir it one stir with a spoon: Ly Mt

to Pull Chicken.

Boyl your chicken in a little pot rather under boyl cut the limbs & wings of the skin pull the flesh in little pieces save the gravy that comes from them put them in a sauce pan with some of the small bones, if there be not gravy enough put in a little water that they were boyld in a little salt a large piece of good Butter & two spoonfuls of cream stew them a little & toss them up: Ly Mt

Lambs Head Stoged

take a Lambs Head & the entrails with out the liver cover it with two Quarts of water, or enough to make a dish of broth, let it boil very well then put to it a good Quantity of spinage, salt a pd of well washd grou-ed Buts & sorril if to be had, put in the salt with the meat, when

sufficiently boild Dish it up. Lyttl

To make a vegetable oglio.

take all the roots you can get, in season a little Cabage, Collyflower, Cucumber, Onions & Whapersley & pease, put water enough to cover them, & handful of whole pepper, salt 2 spoonfuls of Butter, set it on with gentle fire till the herbs are all soft. Lyttl

Soop Sauce

take a shin of Beef of about 9 or 10 lb cut to it about 2 Gallons of water, 6 of the largest onions, 4 of 'em with all the skins on the other peald 3 very large carrots cut in pieces as much whole pepper as will lye in the Hollow of one Nail & a little salt, let all simmer together over a gentle fire full 12 hours then strain it of, when you use it take the fat clear from the top, & leave all the thick at the bottom & put the clear jelly into a stew pan & let it boyl an hour or more scumming it all the while, till it is perfectly

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clear, then take a few small asparagus
cut in small peices some lettice & un
dive cut small, boil them tender in
water, then strain them from the
water & put to them a little of the
soop. & let them just scald in it,
then strain them of, & put the herbs
into the soop, just before you send it
up, a french rowl or toste send up in
it:

Mrs Hum

To stew Cos Lettice with forcemeat

take the lettice pull off the outside leav
& put some forcemeat in the middle
of them, tye them round with a bit
of tape put em in a stew pan with
some gravy, or broth, with a piece of
butter, a little Pepper & salt, when
you think them enough put them
in a dish & strew some rusk over
them, beat very fine, baste them wit
a little butter, & brown them with a
Salamander:

Miss Bobbett

To Dress a Boars head

Singe it like a Sheeps head
then take half a pound Salt
Peter some Cloves Nutmeg
Ginger Black & Jamaica Pepper
beat together. Rub the Head
with these let it lye eight
Days cover'd with Sweet Herbs
but Rub it with the Liquor
every day, put it in a large
Pot cover it quite over with
fat of Mutton & pork put in
two Bottles of Claret & a little
water set it on a Slow fire
& let it Stew till its Enough
But paste round the Lid
of the Pot to keep it close
dont lift it till it is quite
cold -

La Montaigne

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P L

3.

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P L

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