

Acc. 10708/4

Stephania Malcolm

Afghan Blanket

Colours — Scarlet — Blue — Maroon — Green
Orange & White —

2 Skains of each colour 4 Ply —

5 Skain of White — 5 ply

Wind the wool very slack —

1 Skain of the coloured into 1 Ball

1 Skain into 2 Balls. keep one of them for
the fringe & embroidery

Work the skain of the white into 4 separate
pieces 15 Stitches on the row — 19 Stitches for
the coloured rows — Common Garter
Stitch Knitting Pin No 7 or 8

Coushys Wine

3 quarts of Pepp. to 3 Gallons of Water
Boil the Pepp. till they sink then strain
and add 3 lb of Sugar to the Gallon
Boil it half an hour have 4 Oranges
and 1 Lemon cut them in small
pieces and put them into the Cask
With a few dry pipp & a little Brand's

Soda Cake ✓

1 1/2 lb of flour 6 oz of Butter rubed well
amongst the flour 1/4 of Sugar 1/2 lb of
Currants - 4 Eggs beat separately the
white to a froth a desert Spoonful of Soda
A pint of Milk added to the Egg mix all
well together these ingrediants make a large
Cake

✓ Rolls - M^o M^o

1 lb of flour 2 oz of Butter 1 Spoonful
of Barm the yolk of one Egg a little salt
the Butter to be melted in as much Milk
as will wet the flour a moderate quick
Oven will bake them in a quarter of an
hour -

Tea Cakes ✓

1/2 lb of flour 1/2 lb of Butter the yolks
of two Eggs well beat 4 Spoonfuls of water
to wet the ingrediants Bake on Tin -

↓
Sponge Cake

11 Eggs 1 lb of flour beat together for an hour

↓
A Rice Cake

6 oz of ground rice

6 oz of fine dried flour

10 oz lump Sugar powdered

10 Eggs leaving out 5 Whites

Beat these ingredients for an hour and
Bake in a quick Oven

a few drops of the Essence of Lemon is
is an improvement to both the above Cakes

Direction for using Amoma

The proportion is 2 oz Amoma to 4 lb
of flour it must be well pounded and
mixed with the flour and the paste made
in the usual way —

Hobbs ✓

Take 1 lb of Meat of any kind chop it fine
1 onion chopped

1 Table Spoonful of Curry powder

a little Salt beat the yolke of an Egg

mix all well together then with a little
flour divide into small cakes fry them
with Lard of a light brown colour —

↓
To pickle Beet root

Bake or boil it quite tender cut it in
slices and pour cold Vinegar over it with a
little Salt —

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Liver Sauce for roasted Hare ✓

Boil the Liver quite tender mince
it very fine and mix it with melted
Butter.

✓

To Stew a Calf's head

Boil half the head till half enough
then cut ~~it~~ into small pieces put it
in the Stew pan with a pint & half of the
Liquor the head was boiled in and let it
Stew for 2 hours then add a pint of good
gravy with a little Mushroom cat-tail
2 Spoonfuls of white Wine. Stew 10 minutes
longer the other half of the Head to be
skilleted and put in the middle of the Stew
Add Brain cakes & balls.

To cure a Pork Ham ✓
weighing 12 or 13 lb -

1 lb of Salt well dried
1 lb of coarse Sugar
 $\frac{1}{4}$ of an oz of Salt Prunelle

Mix all these ingredients well together
and rub the Ham with it an hour before the
fire let it lie one month in the pickle
baking and turning it every day. then
drain and hang it in a Cottage Chimney
If the ham is ¹⁶ 17 take a lb & $\frac{1}{2}$ of Salt —

Fish Cakes —

Pound any cold Fish with a lb & half of
 Mealy Potatoes beat them together in a mortar
 untill they are the consistency of forced meat
 add one Egg and a little cream or milk
 Season with pepper & salt ~~and~~ ~~and~~ Thyme
 and an onion well chopped and mixed
 and a little flour — then roll them into cakes
 fry them having dipped them in Egg and
 rolled them in fine bread crumbs — fry them
 of a light Brown and serve with a little
 good gravy thickned and well seasoned
 with crushed parsley

Lemon Cream

To a pint of cream put the yolke of
2 Eggs well beaten 4 oz of fine Sugar
and the thin rind of a Lemon beat it
and stir it till almost cold - put the
Juice of a Lemon into your dish and
pour the cream upon it Stir it till
quite cold

Rice Mould

Godwinson

Mix 6 oz of ground rice with a pint
and half of good Milk - two Sweet Bay leaves
a little Sugar let it simmer over the Fire
till quite thick stirring it all the time
put it into a Mould and turn it out
pour a little cream and grated Cinnamon
over it -

To preserve Raspberries

When quite ripe pick the Raspberries
 from the stalks to every pint of
 fruit add a lb & 1/2 of white Sugar.
 Boil 15 minutes Stir it all the while
 then put in pots & cover

Another Rice Mould

A quart of New Milk a Stick of Cinnamon
 Stir in as much ~~ground~~ rice as will
 Make it quite thick, grate the peel and
 squeeze the Juice of one Lemon, Sugar to
 your taste, Boil a few minutes, then put it
 in the Mould, & next day turn it out and
 pour cream over it and garnish with
 Sweet Meats

Ginger Pop

2 oz of Crum tartar

1 oz of White Ginger

1 lb of Sugar

1 Lemon — One Gallon of boiling
Water and when nearly cold put in a
yeast toast and let it stand 10 hours
It is best to boil the Ginger in half a
pint of the Water —

Cholera Mixture

1/2 Pint of Brandy

80 Drops of Laudanum

80 ℞. Sal. Tartaric

40 ℞. Essence of Peppermint

a table spoonful to be given in a table
spoonful of water

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for weak Eyes
1 Tea spoonful of Brandy
1 Dr. Vinegar
2 oz of Rose water
mix together & bathe the Eyes frequently

Cholera Mixture M. Maxwell
10 Drops Paragoric
10 Drops tincture of Gallicine
8 Drops Landanum
half a tea spoonful of Aromatic
Confection, mix the Confection in
a little hot water & put 2 oz of hot water
to the above including that in which
you have mixed the Confection.
a tea spoonful is a dose, repeat in
one hour if necessary, & continue
taking it every two hours while it
may be needed. N. B. it will not keep
long. a table spoonful of Brandy is

a good addition to the mixture - a
desert spoonful may be taken with
each dose if the attack is severe.

Infusion of Chamomile

Infuse $\frac{1}{2}$ an oz of Chamomile
flowers in a pint of boiling water
for ten minutes in a vessel lightly
covered then strain

a wine glassful to be taken
twice a day -

Campher Paste Balls

1 oz Oil of Almonds

1 oz Spermaceiti

$\frac{1}{2}$ oz Lump Campher

$\frac{1}{4}$ oz white bees Wax

melt altogether then pour into egg
Cups when cold turn out -

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Ammonia

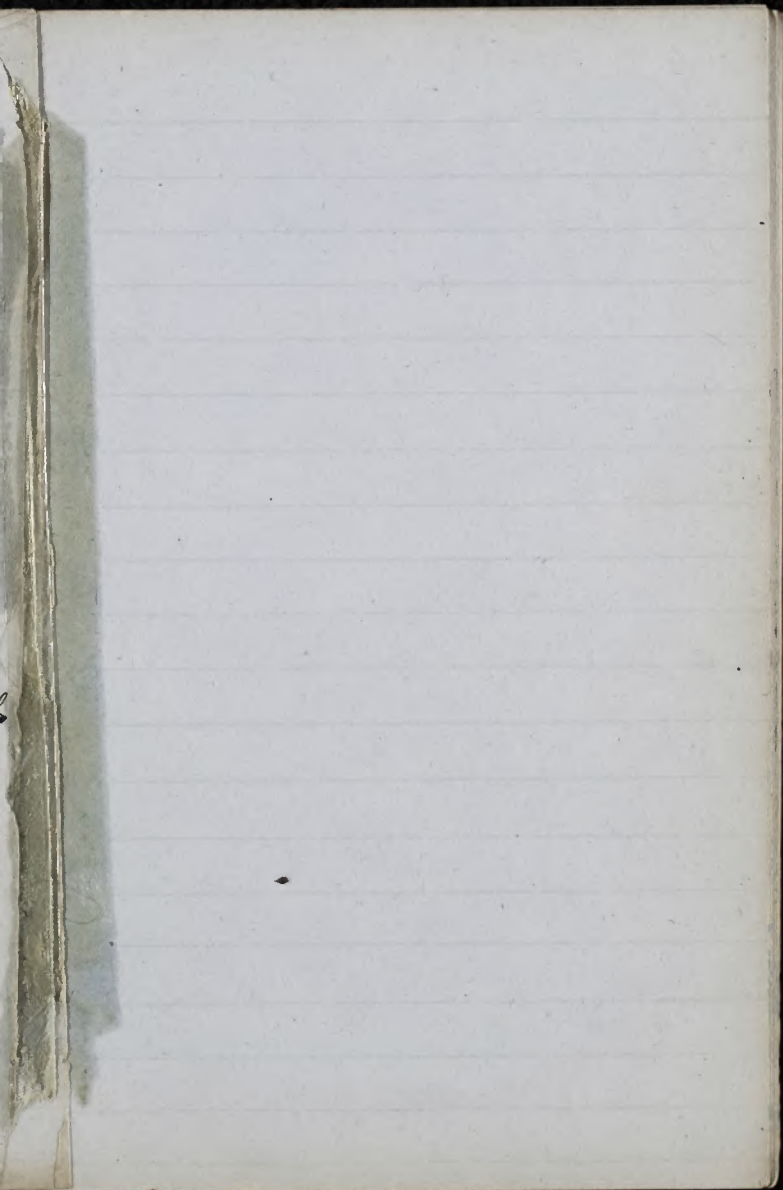
The fetid spirit of Ammonia is very proper to take for flatulencies or for nervous affections, a Tea spoonful in water either hot or cold, the Dose may be increased or repeated frequently as it is quite a safe medicine, but no more should be taken at one time than two tea spoonfuls, it may be taken at any time of the Day; & may be continued for several Days if found of benefit. It is merely a restorative which induces no bad effect, & is the best of its kind; it is like Salvolatile or Mustum ham but better for the constitution.

Vitric Acid is a good Tonic & found useful in many ailments such as acidity, indigestion & any state of the system requiring bracing, it is also useful in checking prostration.

from 15 to 20 drops of the diluted acid sent may be given for a dose in a wine glassful of water & repeated twice a Day

Li Tincture of Rhubarb

Tincture of Rhubarb if taken as a purgative from three to four Teaspoonfuls may be taken for a dose, but as a gentle aperient & stomatic from one to two Teaspoonfuls will be sufficient & with each dose of the Rhubarb from a half to a whole Teaspoonful of the Alkaline solution may be taken mixed with a wine glassful of water



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