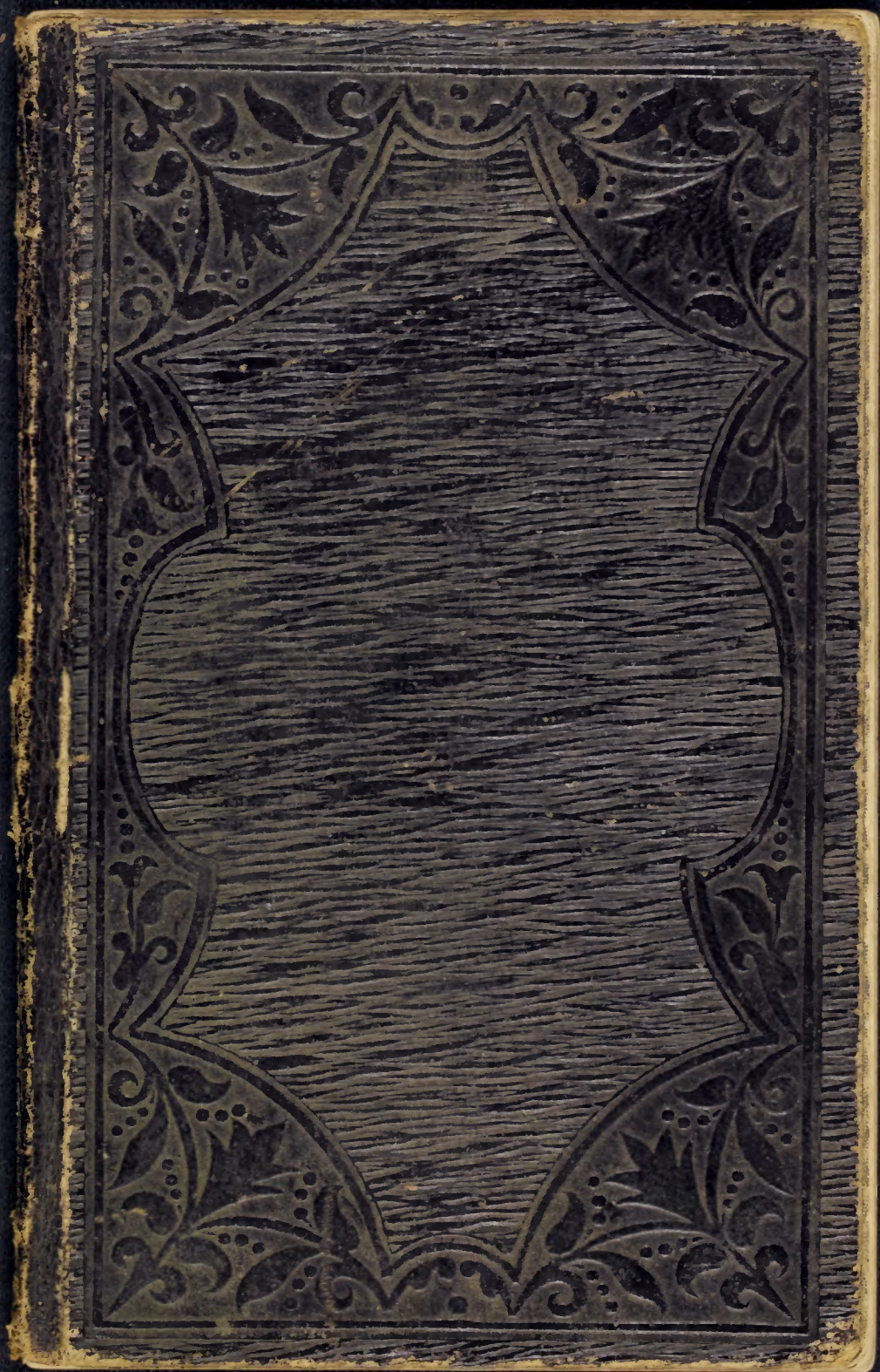
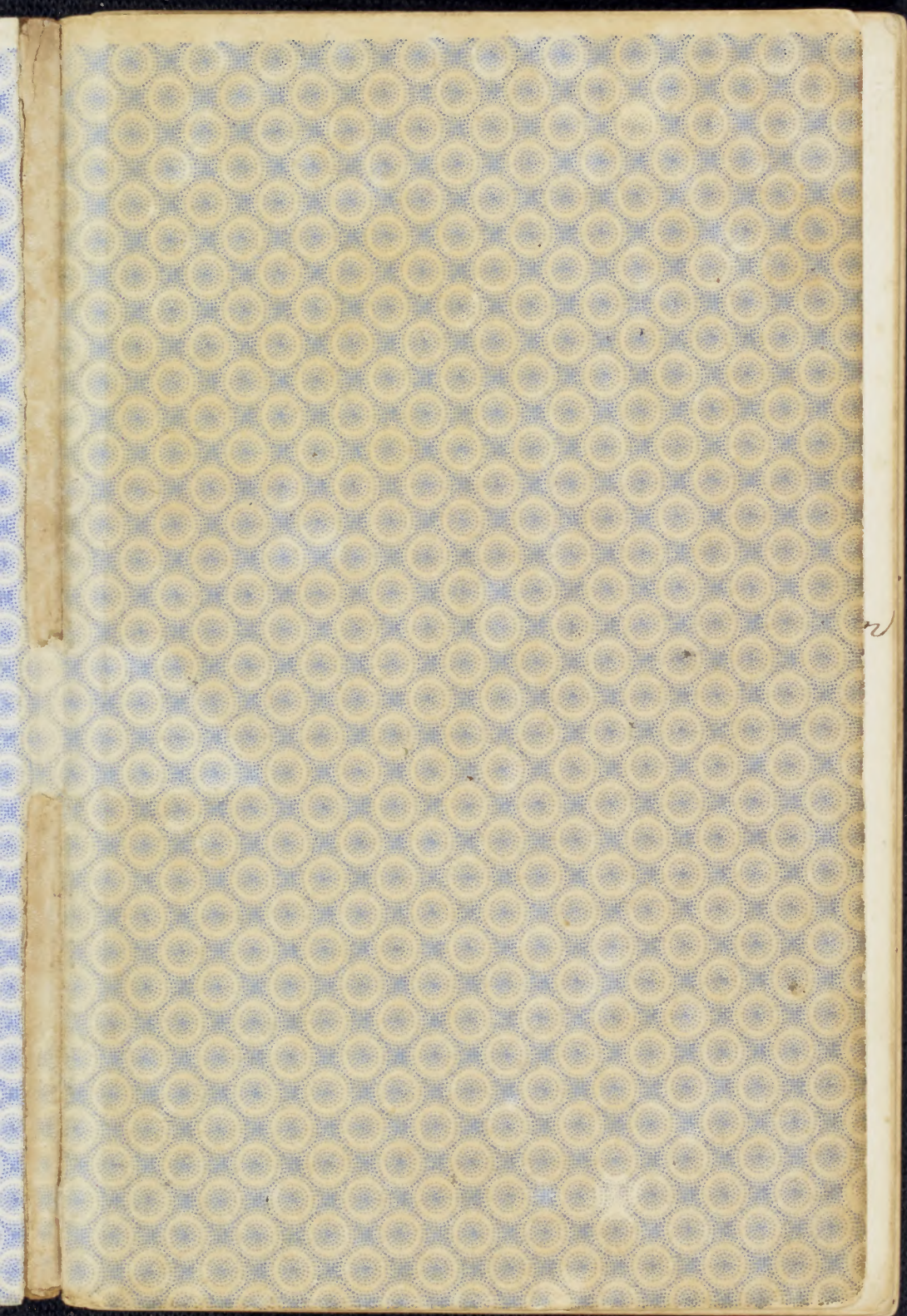








Acc. 10708/b

Receipt Book

Mary D. Malcolm
xxxxxx

1878.

Burnfoot

Langholm

7
Sponge cake Peaches
Batsford

Equal quantities of eggs, flour, & sugar.
The yolks, flour & sugar, well beaten
to a cream, the whites beaten
separately; then mix all together.

Then beat well for half an
hour, fill the moulds half
full. When ^{let them cool & then} done, cut a small
hole ^{in the centres} & put in preserve; spread
a little icing on the edges &
fit the two halves together; mix
a drop of cochineal with a little
of the icing (white of egg & sugar
frothed) & then brush them lightly
with the paste brush, & when ^{that is} done,
shake a little powdered
sugar over them.

2 or 3 eggs with equal weight sufficient
for a dish. 1st beat sugar & yolks & then

flour.. Butter or Lard the tins.

Treacle Judding

Batsford

With 1 pint of milk mix ^{1½ oz} or 4 level
table spoonfuls of flour. The
flour should be first mixed in a
basin with a little cold milk
& 1 table spoonful of treacle, the
rest of the milk when boiling
pour into the basin at the
same time briskly stirring,
bake in a judding dish till
it is nicely browned; it should
be like a custard judding.

Slightly butter the dish.

Bake in a moderate oven, a
little hot to commence, & then lower.

Fruit Pudding.

— Batsford.

Take a round pint or quart basin line the basin with bread about half an inch thick, press it well in, make some apple sauce, (stewed & sweetened) which must be poured in while boiling hot, till the basin is filled, lay a slice of bread on the top cut to the size of the basin; wrap the basin in a thick cloth to keep the steam in.

Make it the day before. Make a custard with 1 or 2 eggs & milk with a little sugar & bayleaf; which when cold must be poured over.. It may be made with rubarb or any other fruit.

4

Salsify - Ratsford

Boil ~~the~~ root until quite tender then take it out of the water, cut it up in small slices, have a saucepan ready, put it in; add pepper, salt, & a little cream, then warm it, have the shells ready, slightly buttered, then cover the shells with fine bread crumbs, then fill them nearly full of the salsify, & then cover them nicely over with bread crumbs, then put on the top a few small lumps of fresh butter & then brown them in a quick oven or before the fire.

Shape of Meat Batsford -
Any odds & ends of tongue or chicken
pounded up fine, well seasoned, press
it into a mould or jam pot, let
it remain a day or two & turn it
out. For breakfast or tea.

Sweet Pudding. Batsford -
Cut some long fingers of bread,
dip them in cream, then fry
them, till they are light brown,
in dripping (if very fresh) lard or
butter, pile them up ~~up~~ in layers
till like a spire & pour red currant
jelly over them.

Oranges for dessert

Batsford -

Peel the oranges of their skin & white, then roll them in crystalized sugar with a drop or two of cochineal, & shake a little powdered sugar over them to give them a delicate tinge. Bay leaves may be placed under each orange...

Barley-meal scones

Boil a quart of good milk, add a tea-spoonful of salt & stir it into the barley meal till quite thick. Threw meal over the paste-board - roll out the paste quickly - dust meal over them & bake them upon a girdle, turn them & as they are done lay them one upon another to keep them soft - & serve in a napkin.

Milk Cake

Put 1 lb of flour into a large basin & add a small piece of butter & a little salt - mix all well together & add as much new milk as will make a light paste, roll it out - but be sure to touch it as little as possible. Have the girdle ready, & bake it 15 or 20 minutes, turning it once or twice... Cut up in square, oblong or corner pieces & put in a toast rack & butter & eat as toast.

Imperial. Simplest kind.

2 quarts of boiling water poured upon the thin rind of 1 lemon.
 $\frac{1}{2}$ an oz of cream of tartar & $\frac{1}{2}$ lb of good white sugar.

It is fit to drink when cold..

8

Little currantscakes. Covers receipt

Basin
+
milk
buck
or 20
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past.
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1/2
L...

Beat 6 oz of butter to a cream,
add. by degrees $\frac{1}{2}$ pound ^{or} $\frac{1}{2}$ ^{of sugar} & 3 eggs.
Take 1 lb of flour; $\frac{1}{4}$ oz of currants
 $\frac{1}{2}$ oz of almonds, $\frac{1}{4}$ ounce of mace
& orange peel. Mix all together
beat it up well, & drop the
batter on tins & bake in a quick
oven. Mix it thick that it
may drop rough & rocky.

Ginger Imperial

1 lb. cream of tartar.
 $\frac{1}{4}$ Lemons juice & rind.
 $\frac{1}{4}$ lb. loaf sugar.
 $\frac{1}{4}$ oz ginger cut small & boiled,
10 minutes in $\frac{1}{4}$ gallons of water.

9

skim it clean & then add a large spoonful of yeast. Mix well together the whole of the above ingredients - Let it stand all night & then bottle it. In four days it will be fit for use

Nectar. a Summer drink.

Copied

Put 1 lb sugar. 2 lb of raisins chopped or whole - & 2 lemons juiced & sliced into a cake -

Pour thereon 2 gallons of boiling water... Stir the whole well once every day for 4 or 5 days.

Then strain & bottle it, & it will be fit for use in 9 or 10 days.

Ham Toast

Take a very small bit of butter
give it a browning in a pan.
Then take an oz & $\frac{1}{2}$ or more
of cold boiled Ham, fat & lean.
Mince it very fine. Then take
3 fresh eggs & mix all together
in the pan with the butter
stirring it on the fire till it
thickens. Dish it on pieces of round
toast & garnish with parsley..

Bread Sauce

A gill or more of new milk
with a large onion cut in four
& stuck with 10 or 12 peppercorns.
Let them boil some time to get
the flavor. Then strain & pour
the milk on a slice of bread crumb.

& let it stand 2 or 3 hours to soak.
& then just boil it before being
served up --

Pickle for Beef. *Edmund Carter*

To four gallons of water, 6 lbs of
bay salt. 2 lbs brown sugar, 4
oz of Salt petre, Boil & scum
till no more scum rises & when
cold pour it over the beef or tongue.

* Rounds of beef require to be well
rubbed with salt for 3 or 4 days
previous to being put in pickle.
Tongues should be well scraped &
salted in the same manner.

Boil it up every two months
adding 3 oz of brown sugar, &
half a lb of common salt. By
this means it will keep good
for a year..

oak- Good recipe for Beef & Tongues
 To 4 gallons of water add
 8 lbs salt, 6 oz salt petre & 1
 & a 1/2 lbs of Brown sugar. Boil
 & scum till no more scum rises
 & when cold pour over beef. &
 Stonehouse

Barley Broth

hen
 tongue. Take bones - or lean meat - or
 all scrag of mutton or lamb & 2 onions
 minced fine & a few split black
 is pepper corns, & 1 or 2 carrots cut
 ele. in small squares & Barley as much
 & as you think sufficient. Let them
 all boil together for an hour,
 & then add Turnips also cut in
 squares & boil them 4 hours more.
 Peas in the season are a great
 addition. If the Peas are young

put them in an hour before
dishing, if old an hour & $\frac{1}{2}$ or
2 hours.

Hare Soup.

Cut & skin the Hare, cut it
in joints - $\frac{1}{2}$ a lb of butter
dredged with flour - Fry it a
nice brown colour - Three quarts
of boiling water - Put the Hare
into it. Stick an onion with
cloves & prop it in with other
seasoning..

Potted Head

Boil the head very tender, then
strain the stock from it - Take
part of the head & cut it in small
squares (small). Season it well
with salt, black pepper, a little

nutmeg, & a little lemon juice.
Mix it well in the stew-pan.
Then take a quart of stock
& mix all together, & put it
on the hot plate to simmer for
1/2 an hour. Then strain it &
put it into moulds, it may
be turned out when thoroughly
cold. Feet may be done in the
same way, after jelly is made.

Kidney

1 Boiled Haddock chopped fine
1 Hard Boiled egg. 3 or 4
spoonfuls of boiled rice, a bit
of butter. Mix all together.
Put the mixture into a stew
pan, covered close, with a little
black pepper, cayenne & salt..

make it hot for breakfast.

Salmon or white fish of any kind may also be used.

Todenham
or Batsford.

Ginger Bread

Take 2 lbs of treacle & $\frac{1}{2}$ lb butter set it before the fire to melt, then mix between 3 & 4 lbs of flour with the above, add six eggs well beaten, 3 oz candied lemon peel, 1 oz carraway seeds. 1 oz of powdered ginger & $\frac{1}{2}$ oz of Potashes, beat all the ingredients well together, make a coarse paste & line the tin, then put in the ginger bread & let it stand 1 quarter of an hour before the fire to rise, & bake it 3 hours in a slow oven.

Apple jam

To every lb of fruit weighed, after being pared & cored & sliced allow $\frac{3}{4}$ lb. of preserving sugar. The grated rind of 1 lemon, the juice of half a lemon. Peel the apples core & slice them very thin. Be particular that all ^{that} are done at the same time, are of one sort. Put them into a jar stand this in a sauce pan of boiling water, (or slow oven) & let the apples stew till quite tender - then put them into a preserving pan, crush the sugar into small lumps & add it with the grated lemon & juice to the apples. Simmer.

over the fire for $\frac{1}{2}$ an hour
reckoning from the time the
jam begins to simmer properly;
remove the scum as it rises
& when done put it into pots
& fasten down the paper..

Orange jelly.

Steep a 6th packet of gelatine
 $\frac{1}{2}$ pint of cold water, till well
swollen, then pour another
 $\frac{1}{2}$ pint boiling upon it. Put
in on the fire, with part
of the necessary quantity of
sugar, a stick cinnamon &
some lemon peel rub the
other part of the sugar on
the peels of the oranges, pound

it & put it into a basin with
the juice of 7 oranges, 1 Seville
orange & 2 Lemons - when the
Syrup has simmered long
enough to have dissolved the
gelatine & got a sufficient
flavor of the cinnamon, pour
it boiling hot over the juice
& stir it till nearly cold. Before
putting it into the mould
it must be strained through
a piece of Muslin, while
it is hot, & in warm weather
it requires rather more than
a 6th packet of gelatine for
the above quantity.

Sea Moss Farine. Blanc Manger

Blend 1 tablespoonful of the Sea moss farine with a little cold milk & half a teacupful of powdered white sugar; heat slowly in an enamelled saucepan boil 15 minutes stirring briskly.

Whew off the boil, flavour to taste - pour into moulds & when cold it will be a delicate creamy white - Serve with any preserve..

Rice Pudding

Take 2 tablespoonfuls of rice 2 teaspoonfuls of sugar, a quart of milk & a piece of butter.. let it bake an hour.

If the milk is good & new
to rub the dish with butter
is sufficient ..

Beef tea for invalids

1/2 lb of very lean gravy Beef -
1 onion stuck with 3 cloves -
3 quints of water 18 1/2 teaspoonful
of Soy - Never more as it
will spoil all - This quantity
makes 6 teacupfuls & may be
taken hot or cold.

Boiled milk & Brandy

Boil a teacupful of milk
& immediately it is off the
boil, stir in from 1 to 2 Tablespoon-
-fuls of Brandy & a little sugar.
Drink it hot..

3rd Tablespoonfuls of cream to 5
 of water if the cream be not
 too rich, if not 4 to 4 - 8 of
 powdered loaf sugar about a
 salt spoonful --

Wafer Biscuits

2 oys of butter. 1 lb of flour.
 No water but good milk or
 a little cream - or both cream
 & milk to moisten the flour.
 roll the paste out as thin as
 possible - prick holes in them
 & bake in a quick oven...

White rice pudding

5
 1 Tea cup full of rice in a quart
 of new milk. Put in on the
 fire & let it stew slowly till
 quite soft. Then sugar to
 taste, a little fresh butter
 & brown it before the fire or
 in Dutch oven --

Scotch Scones. Edinburgh Courant.

1 lb flour, add a full teaspoonful
 of Borthwick's Baking Powder & a little
 salt, mix thoroughly while dry, rub
 in 2oz of butter. Beat up one egg
 well in a ^{quart} pint of water; then
 thoroughly & quickly mix together,
 bake immediately on a girdle or in a
 quick oven, & will make 8 scones.

Short Bread

1 lb & $\frac{1}{4}$ of flour, $\frac{1}{2}$ lb of sugar,
 $\frac{1}{2}$ lb butter, 3 eggs, a large
 Teaspoonful of Borwick's Baking
 Powder, & a little essence of lemon.
 Make 4 cakes out of 5 oz of dough,
 mould into round form, then roll
 them out into an oval shape, pinch
 them round the edges, put a piece
 of candied Lemon peel at the top
 & bake slowly. (Edinburgh Courant.)

 Washing Collars & Cuffs.

Dissolve a little borax in hot
 water, wait till it cools, then
 use it for making the starch.
 Starch so made will give a
 beautiful gloss to the linen.
 (The Queen)

Eggs to Preserve

Roll them in paper to prevent their being broken, pack them in a box or basket (a small wicker box does very well.) every day or two turn it upside down. Not less than twice a week. They will keep good for months. —
(The Queen)

Peas to Preserve. (The Queen)

Take fresh gathered peas, shell them, separate the large & fully formed from the small peas, which should not be used; put the former into bottles, & shake each bottle, so that it may contain as many as possible. Cork the bottles, & do this very carefully; for if the corks do not fit the steam will get into the bottles, & make the peas mouldy.

Put the bottles into a saucepan, with sufficient cold water to reach to their necks, and a little hay between each to prevent their knocking together. Put on the cover of the saucepan & heat the water to boiling point. Keep it at this heat from an hour and a half to two hours, but mind and keep the cover on the whole time, allowing two hours if the season is dry. Take the bottles out, and let them cool. When cold cover the corks with bottle wax, & put the bottles in a cool, dry place. (The Queen.)

Corned Beef— 4 gallons of fresh water. $\frac{1}{2}$ lb coarse brown sugar. 2 oz saltpetre, 7 lb of common salt.

put this into a boiler; remove the
scum as it rises, & when well
boiled, leave it to get cold. Put
in the meat into the pickle, lay
a cloth over it, & press the meat
down with bricks or any weight.

———— (The Queen.)

Cheese Fritters. Put about a pint of
water into a saucepan with a piece
of butter the size of an egg, the
least bit of cayenne & plenty of
black pepper. When the water boils
throw gradually into it sufficient
flour to form a thick paste, then
take it off the fire & work it into
about $\frac{1}{4}$ lb of ground Parmesan
cheese, & then the yolks of 3 or 4 eggs
& the whites of 2 beaten up to a froth.
Let the paste rest for a couple of
hours, & proceed to fry by dropping

pieces of it the size of a walnut
into plenty of hot lard. Serve
sprinkled with very fine salt.

(The Queen)

Cherry Tart

Make a short paste with 1 white
& 3 yolks of eggs, 1 oz of sugar, a
little milk, 1 oz of butter, a
pinch of salt & flour "quantum
suff". Work it lightly, roll it
out to the thickness of a quarter
of an inch; line a flat mould
with the paste, uniting the joints
carefully with white of an egg.
fill the mould with rice &
bake it. Stew 1 1/2 lb. of stewing
cherries & cook them with some
sugar & a few drops of cochineal
to give them a nice colour. Remove
the rice & put in the stewed cherries.

Serve hot or cold. (The Queen).

Salad. Wash 2 heads of lettuce, dry them thoroughly, & break the leaves or cut them into convenient pieces. Put the yolks of 2 eggs (hard boiled) into a basin with a teaspoonful of oil French mustard, pepper & salt to taste & a table-spoonful of oil; work the mixture into a smooth paste, & add consecutively 3 table-spoonfuls of oil, 1 of tarragon & 1 of plain vinegar, then a little chervil, garden cress, & tarragon finely chopped. Stir the mixture well & lastly add the lettuce; turn it or work it well. Garnish the top with hard boiled eggs & stoned olives.

(The Queen)

Elder berry wine.

To 6 gallons of berries add 7 gallons of water $\frac{1}{2}$ lb allspice, 2 oz ginger, and a few cloves; boil this for $\frac{1}{2}$ an hour, by which time it will probably be wasted to 4 or 8 gallons. Squeeze the berries well through a sieve adding to every gallon $3\frac{1}{2}$ lb of moist sugar.

The quantity will then be sufficient for a 9 gallon cask. The sugar being added, boil till the liquor clear, taking the scum off.

Remove it to a cool place & put into the cask. When lukewarm add to it a piece of toasted bread dipped in thick yeast.

Should fermentation not have taken place on the next day, a small quantity of wine being

taken out & made to boil & then replaced in the cask, will probably excite it; if not, another piece of bread, dipped in yeast as before must be added. Let it remain at least a week. When the fermentation has subsided, fill up the cask & bung it down closely. It will be fit to drink in 3 months but will keep for years.. (The Queen)

Peas to boil. Boil the peas in plenty of water & as fast as possible with salt to taste, & a small bundle of mint. Do not cover the saucepan. When done, remove the mint, strain the peas, give them one toss in a saucepan with a piece of butter the size of an egg;

add pepper, salt & sugar, to taste
(The Queen)

Veal quenelles.

Remove the skin from 11 lb of veal cutlet, & cut it into small pieces. Put into a stew-pan a gill of water, a pinch of salt & a small piece of butter; when boiling stir in as much flour as will form a paste; when it is smooth put it away to get cold, then take half the quantity of butter that you have of veal, & half the quantity of paste you have of butter, put the paste into a mortar, pound it well then add the butter, pound it, then add the veal & pound well for 10 minutes, add 1 whole egg the yolks of 3, salt, pepper, a

little grated nutmeg, work well together, pass through a wire sieve, stir in $\frac{1}{2}$ a gill of cream, shape the quenelles with 2 table spoons, place them in a well buttered sauté pan, leaving a clear space on one side: put a good pinch of salt in that space pour in sufficient boiling water to cover the quenelles, & leave them to froach 10 minutes, then drain them carefully on a cloth, arrange on a dish. — (The Queen)

Roast Ducks. Pluck, singe & draw, blanch the feet & remove the skin, make a stuffing with sage, (onions (previously blanched & chopped fine) & bread crumbs, using twice as much onion as sage & twice as much bread crumbs as onion, add a little butter, pepper

and salt to taste. When stuffed truss them, tie some thin slices of bacon over the breasts, roast for 15 minutes before a brisk fire, basting well with butter, remove the bacon from the birds a minute or two before they are roasted, serve with gravy in the dish, but not over the birds, & with peas in another dish. (The Queen)

Batsford

Gooseberry Cakes. Bake in a jar about 3 quarts of gooseberries. Pulp them through a sieve. Take 1 lb of the Pulp & 1 lb of fine sugar, & the whites of two eggs, stir well for an hour. Drop it on paper, & leave the drops to dry in the sun..

Salad

1 yoke of an egg 1 teaspoonful of
mustard 1 teaspoonful salt, 1 ditto
sugar, 1 ditto ^{or} Ketchup 1 ditto anchovy
1 ditto Chilly $\frac{1}{2}$ ditto Soy, $\frac{1}{2}$ pint
of cream & 2 tablespoonfuls of French vinegar.

Short bread

$\frac{1}{4}$ lb butter, $\frac{1}{4}$ lb lard, $\frac{1}{2}$ ^{lb} sugar & as
much flour as can be worked into it.

Annie McFullack

Fudge.

Nearly 1 quart of buttermilk
1 teaspoonful of salt, 1 Teaspoon
= ful of soda. Knead it well
then sprinkle flour in the
pot to prevent the dough from
sticking, bake 1 hour over a
slow fire & keep up a small
fire on the lid ...

Potato cake

Wash the potatoes, & boil them, and while warm, knead some flour into them to make a smooth paste; add nothing except salt. Then cut into cakes rather more than half an inch thick; bake over the fire on a "griddle", butter them & eat hot..

Scones.

1 quart of buttermilk, 1 teaspoonful of soda, $\frac{1}{2}$ teaspoonful ^{of salt}, & 1 teaspoonful of cream of tartar..

Ground Rice Pudding

Mix 2 oz of ground rice in half a pint of cold milk, pour on it half a pint of boiling milk,

of sugar,
 in which 6 lumps, have been
 dissolved, & stir over the fire
 for 10 minutes. Put in the
 pudding an egg well beaten
 & bake in a buttered dish
 for 3 quarters of an hour..

The Queen Rice Shape

Bake a quarter of a lb of rice
 as directed for plain rice
 pudding, taking care to have
 it dry. Remove the brown
 skin & mix with the rice
 the yolk of 2 eggs, 2oz of ~~powdered~~
 lump sugar & a little vanilla
 flavouring. Beat all together
 but do not boil after adding
 the eggs. Press the rice into
 a mould, let it stand for some
 hours until set, then turn it out on a

glass dish ..

———— The Queen
 French Rice Cream
 Take 2 table spoonful of
 Foyoux's "crème de riz" & mix
 it smooth in $\frac{1}{2}$ pint of cold
 milk, stir it into $\frac{1}{2}$ pint
 of boiling milk, in which 2 oz of
 sugar have been dissolved.
 Stir over the fire until it boils,
 then beat it two well whisked
 eggs, & continue stirring for
 10 minutes over the fire. Add
 a little flavouring & serve
 either hot or cold. This like
 Tapioca de la couronne, is
 valuable for children of delicate
 appetites who will not eat
 commoner kinds of rice.

———— The Queen

Bread Pudding

Soak the bread in cold water
 then squeeze it very dry, take
 out any lumps, & add boiling
 milk, about half a pint of
 milk to a lb of soaked bread.
 Beat up 2 eggs, sweeten, add
 a little nutmeg & bake the
 pudding slowly until firm.
 If desired, a few sultanas may
 be added to the pudding; or if
 the bread is light, such as the
 crusts of French rolls, it may
 be soaked in as much cold
 milk as it will absorb, & when
 it is perfectly soft have sugar
 eggs & flavouring added....

The Queen

Starch to make ~~with~~ gum
 1 Teaspoonful of starch, 1 tea-
 spoonful of clear prepared
 gum, add a lump of loaf
 sugar, & a pinch of salt. Mix
 with cold water, stir till smooth,
 add sufficient boiling water to
 make it clear, & of the proper
 consistency, & stir a wax candle
 round it once or twice.

The Queen

Plum pudding

Chop if possible in a mincing
 machine, $\frac{1}{2}$ lb of raisins, $\frac{1}{2}$
 lb of sultanas, 2 oz of candied
 peel & $\frac{1}{2}$ lb of apples; mix with
 $\frac{1}{2}$ lb of beef suet 1 lb of bread
 crumbs, a $\frac{1}{4}$ lb of flour, $\frac{1}{2}$
 lb of sugar, a little spice &
 a pinch of salt; put sufficient

new milk to make the mixture
rather stiff; butter a basin,
put in the pudding, tie a
cloth over it & boil for 6 hours.
This quantity will make a
large pudding.. The Queen

Baked Suet Crust

Shred beef suet very thin; take
equal proportions of sifted flour
roll a little suet with a little
flour; put it aside as you do
it, & continue the process until
all the suet & flour are rolled
together into flakes; gather
them into a heap on the board,
sprinkle them with water, using
as little as possible, to make
the mass into paste. When
it is worked into a smooth

paste, beat it a little with the rolling pin, & roll out as thin as possible; fold it over to the required thickness and put it on the fire; bake rather quickly. This crust should be eaten before quite cold, & if properly made will be a very good & light puff-paste. The Queen

French Tapioca Pudding.
Take 2 oz of tapioca de la couronne, & boil it in $\frac{1}{2}$ pint of water until it begins to melt, then add $\frac{1}{2}$ pint of milk by degrees, & boil until the Tapioca becomes very thick. add a well beaten egg, $\frac{1}{2}$ pint of boiling milk sugar & flavouring.

to taste, & bake gently for 3
quarters of an hour. This pre-
paration of tapioca is nourishing
& suitable for delicate children.

The Queen

Sago Jelly.

Put 2 lb of picked red currants
into a pint of cold water &
boil till soft; pass them
through a sieve. Put the juice
to boil again with $\frac{1}{2}$ lb of
white sugar. When quite
boiling add a tea-spoonful
of sago previously soaked in
cold water, boil 20 minutes
till quite transparent, put
it into a shape & when cold
turn it out serve with or
without custard..

The Queen

Stewed Apples & Rice

Peel good baking apples, take
 out the cores with a scoop
 so as not to injure the shape
 of the apples, put them in
 a deep baking dish, & pour
 over them a syrup, made
 by boiling sugar, in the
 proportion of 1 lb to 1 pint
 of water; put a little juice
 of shred lemon inside each
 apple & let them bake very
 slowly until soft, but not
 in the least broken. If
 the syrup is thin, boil it
 until it is thick enough;
 take out the lemon peel &
 put a little jam inside
 each apple, & between each
 a little heap of well boiled

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rice; pour the syrup gently
over the apples, & let it cover
the rice. Served either hot or cold

————— The Queen

Palace Pudding

Bake a quarter of a pound of
rice as for a plain pudding,
sweeten & put a layer in a
neat round shape in the
centre of a dish. On this spread
a little strawberry, raspberry
or apricot jam, then another
layer of rice & so on until all
is used. Make a sauce stir
into it a few spoonfuls of the
jam, & pour it round the shape

————— The Queen

Apple Charlotte

Bake good cooking apples
slowly until done; scrape out

all the pulp with a teaspoon
 put it in a stewpan in the
 proportion of 1 lb of apple
 pulp $\frac{1}{2}$ lb of sugar, stir
 it until the sugar is dissolved
 & the pulp stiff. Take care
 it does not burn. Add a
 little lemon flavouring, &
 place the apple in the centre
 of a dish arranging thickly
 & tastefully round it neatly
 cut pieces of carefully fried
 bread. (Each piece of fried
 bread may be dipped in apricot
 jam).

Apple Cake

Prepare the apples as for
 Charlotte; beat up the
 whites of 3 or 4 eggs to a
 strong froth & add to them

1/2 lb of cold fruit. make the cake into a rocky shape & serve, or it may be baked 10 minutes in a quick oven & eaten hot. (lemon ^{flouring} The Queen

Little rice puddings.

Boil the rice till it is quite soft in new milk, pour off the new milk, ^{as} the rice must be thick; then take the yolke of one egg, beat the latter till it is quite ~~light~~. Mix the rice & egg well; then add some sugar; butter the tins & pour the pudding into them. When baked sugar them. The tins are the same as those for sponge cake.
Midgard.

Toffy

1 lb. raw sugar & 4
 table spoonfuls of vinegar,
 let it simmer on a slow fire
 but do not stir it, when the
 toffy stiffens in water it is
 ready. Butter? ^{1 3/4} lb. 2 1/2 St. Corporal

Toffy

1/2 lb sugar, 1 oz butter or
 rather less, 1 table spoonful
 of vinegar, & a little water.

Let it simmer or gently boil
 on a slow, red fire, seldom
 stirring except to prevent
 it burning or boiling over,
 when stiff in water it is
 ready, before taking it off
 the fire add a few drops

of essence of lemon. Have a plate
buttered ready & when cool,
cut or marce into shapes..

Barley Scones

Full pint of buttermilk
 $\frac{1}{2}$ teaspoonful of salt $\frac{1}{2}$ tea-
spoonful of soda, knead
it out oval or round.

Red currant Grit. With 3
choppins (?) of juice take
about $\frac{1}{2}$ lb of sugar & a tea-
cup of rice meal, Tapioca
or sago. With a part of the
juice you can stir the rice
cold, because it must not
become cloddy or lumpy: when
the other juice is boiling, you

may pour the stirred rice into it, & boil all together till it is quite finished. It must be stirred nearly all the time. The mould must be washed out with juice before the grit is put in, else it is difficult to turn out when cold. Eaten with sweet cream.

Gingerbread Huts.

1 lb. moist Sugar	1/4 lb
1 lb. Butter	1/4 "
2 lb. Treacle	1/2 "
2 oz best ginger	1/2 oz
as much flour as will make a paste.	

Bake over 20 minutes. Decem 30th / 78

Treacle Beer with ginger

10 Scotch Pints of water,
 3 lb of Treacle, 3oz of beat ginger
 let them just boil, put it
 into your barrel & when
 blood warm add a small
 quantity of yeast, bring it
 up directly; it will be ready
 to bottle in 4 days & to drink
 in 4 days after - The barrel
 should be full..

Duke of Buccleuch's receipt for
 making Treacle Beer..

To 12 Pints (Scotch) of water
 put one Chopin of Molasses
 2 Spoonfuls of Hops & one
 handful of salt; put in the
 water with the Hops & salt when

boiling; when boiling put in
 the molasses, let it ^{boil} 5 minutes
 stirring it all the time;
 take it off & mix it through
 a sieve to keep back the
 Hops. When it is as cold as
 new milk stir in a ^{tin} of
 good yeast & bottle it - in
 cold weather it should be
 kept in a warm place
 uncorked a few hours --

Beef tea

1 lb lean Beef cut it up in
 small pieces, boil in a
 tumblerful of water with
 salt to taste, take the scum
 off as it boils. Boil 3 quarters
 of an hour at the shortest.

Beef tea

1 lb lean Beef cut up in small pieces, put in a jelly foot with a tablespoonful of water. Tie it down with a cloth & set in another pan with water, boil 2 hours. Flavour & taste.

Chicken Broth. Joint a chicken or old hen. Put on the meat with a quart & $\frac{1}{2}$ of water, a little salt etc & let it boil down for 2 or 3 hours.

Cream Cheese

Take $1\frac{1}{2}$ pint of thick cream - let it stand in a basin a few hours - when quite thick, stir a teaspoonful of salt in it, & put

a piece of muslin & a strainer
 in the board, pour the cream
 in, (set the board on a plate)
 let it stand till the next day,
 turn on to a clean strainer,
 & put it back into the board
 & press it with a cheese plate
 & a 2 lb weight on it. Turn
 it out the next day, when firm,
 on ~~to~~ some vine leaves, & change
 it every day. It is ready for
 use about the 3rd day in
 warm weather & the 5th in cold.

Victoria Biscuits

1 1/2 lb white sugar, finely
 powdered, & eggs beaten with the
 sugar for 20 minutes, then
 add 1 lb of flour; to be baked

in a quick oven for 5 or 10 minutes. Some Currants, carraway seeds or any other flavouring may be added. This makes a tin of biscuits. Time of preparation, average 1 hour & a quarter. (10 minutes baking, 20 minutes mixing, 20 min. beating) ^{1 lb sugar 1 lb flour 4 eggs}
About 130 biscuits.

Ginger Drops. 8 ounces of sugar ground & sifted. The white of 1 egg, 2 tablespoonfuls of essence of ginger, stirred well together & dropped on paper, baked in a moderate oven about 10 minutes as soon as they come off the paper they are ready. (3 doz)

Chocolate Biscuits.

$\frac{1}{2}$ lb chocolate, grate it down
with a grater; mix with it
 $\frac{1}{2}$ lb powdered sugar & the whites
of 2 eggs. Knead it into the
form of biscuits or roll them out
& cut them with a cutter, paste
an inch thick. Have a tin
ready, sprinkle flour on it
to keep them from sticking;
place them on the tin with
a knife. Time. about 5
minutes to make them &
20 to bake them in a very
slow oven. ($\frac{1}{2}$ lb choc. $\frac{1}{2}$ lb sugar 1 white)

6 M^cfallough

Curry.. apples, onion, rubarb,
& 10 lb butter, melt all down
in frying pan, when browned

add the curry & tablespoons & flour
 down, add a spoonful or
 it 2 of stock & milk, put in
 whites the meat & leave all to simmer
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Potatoe Pudding
 1/4 lb of potatoes, 1/4 lb butter
 1/4 lb sugar; rind & juice of
 half a lemon; yolks of 2 eggs
 & the white of one.. Use grated
 raw potatoes..

Clear Soup. 4 lbs of shin of beef
 a quart of water to each pound
 of meat, 1 head of celery, 1 onion,
 4, small carrots, 2 turnips
 a bunch of sweet herbs, pepper &
 salt.
 Cut the meat in small pieces,

draw the juices of the meat out before adding the water, by putting it into a stewpan with $\frac{1}{2}$ a pint of water or less, & a quarter of a lb of butter, letting it stew till a glaze is formed on the pan, then add the water and let it simmer for 6 or 7 hours very slowly, carefully skimming it. Then strain it off, let it stand during the night, & take off the fat.

To Clarify

Break 3 or 4 eggs, put whites & shells into a basin "but take great care not to let the yolks go in." beat into a stiff froth & mix by degrees into the soup & stir till it boils, take off the fire the moment it boils, cover

Camphor Paste Balls

1 oz oil of almonds
1 oz Spermacetic
1/2 oz Camphor
1/2 oz white wax
melt altogether then pour into
egg cups, when cold turn
out

Hair Lotion - - -

1 oz. oil of Almonds
1 oz. liquor Ammonia
3 oz. spirits Rosemary
8 oz. white Honey water.

Elder Flower Wine

To every gallon of water, that
has been previously boiled, put
4 lbs of loaf sugar, $\frac{1}{2}$ pint
of elderflowers (not pressed down)
into & 1 Tablespoonful of brewers yeast.
Turn mix these all together & put
them in a tub, stir every morning
for a ~~month~~^{week}, then put all into
a barrel & stop it up close. It
will be ready to strain & bottle
in 6 weeks. — Mrs. Anne Braaston

Breakfast rolls Mrs Digby

Take 3 lbs of flour & $\frac{1}{2}$ pint of good yeast with 2 eggs. Warm $\frac{1}{4}$ lb of butter with some new milk

Mix all together & put the dough to rise. Then put it in tins of the sizes you want whether rolls, cakes & fingers.

When the tins are filled let them stand before the fire for sometime & just before they are put into the oven wash them over with an egg well beat up -

Buns

Take 4 lbs of flour 1 lb of sugar & a little spice.

Mix all well together with a good $\frac{1}{2}$ pint of yeast; warm $\frac{1}{2}$ lb of butter with some milk & 3 eggs.

Let the dough stand to rise mix half lb of currants in one half of the dough & carroway seeds in the other. Make them up in buns put them in tins to rise, wash them over with an egg before you put them into the oven. A little more than $\frac{1}{4}$ of an hour will bake them in a quick oven.

To make yeast

Put a handful of hops
into a pan with a little
cold water, let it boil 20
minutes, then add 3
qts of water let it
boil, then strain it
into a picher & add
4 handfuls of flour
let it stand till it
is lukewarm; then
add about a quart of
old yeast, let it stand
at the fire for 5 hours
then mix it (excepting
1 qt to be kept for
next time); with the
sponge which consists

of 2 st of flour, 4 handfuls
of salt & a gallon of water
Next morning put it
into the trough add 2 st
of flour, another gallon
of water & knead it.

Kipper Salmon

Cut off the head.

Cut it right up the one side of the back bone taking care not to hack the meat in so doing. Take out the bone leaving the tail on. Spread it out as flat as possible, Spread a thin layer of salt & a very little salt petre & ground spices. This is done on a board, take another board of the same size & lay it on the top of it, with

a heavy weight in an
out house 24 hours.

Take the board off
& wash off the salt
& hang it up in the
open air for 2 days.
The scaly side must
hang next the wall.
Keep off flies as much
as possible. It
will now keep for months.

Pomade (Ca)

1 oz of Marrow
do " " Almond oil
do " " Olive oil
1 " " Bees wax
scent with Bergamot.

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Mutton Cutlets à la Vicompteur
 Cut, bread crumbs & fry
 10 mutton cutlets, but
 let them be very under
 = done then have 6 large
 quenelles of veal (rabbit
 or fowl) quite cold.

Mash them in a basin
 with a wooden spoon,
 then add a teaspoonful
 of very finely chopped
 eschalots, two of chopped
 parsley & a little grated
 nutmeg with a table
 spoonful of cold
 white sauce & the
 yolke of an egg: mix
 all well together

* Put a piece of the mixture the size of a Walnut on each cutter spread it out even.

Then have 10 thin small slices of cooked ham, place a slice on each cutter, which again cover with forcemeat but not too thick. egg over with a paste brush & sprinkle with bread crumbs.

Put again into the Sauté pan & place them in a moderate oven for 10 minutes, salami under a light colour. Have

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ready the following
ingredients - put 2
yolks of eggs in a stew
- pan with a quarter
of a pound of butter
a pepper & salt & a
tablespoonful of vinegar
from Indian pickles &
a little lemon juice;
stir it quickly over
the fire with a wooden
spoon till it begins
to thicken, then add
10 table spoonfuls of
bechamel sauce, with
½ of milk. Stir
over the fire but do
not let it boil, pass

it through a tammy
into a clean stewpan
stir it another minute
over the fire: mix
some cooked ham
chopped very fine
serve very hot - -

Sept 1/77

(Dunnichen)

Madeira Pudding

Line a dish with Puff
paste - cover the bottom
with apricot jam about
1/2 an inch thick - the
yolk of 8 eggs - a teacup
full of good cream -
8 glasses of sherry or
Madeira & sugar to taste,

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Mix together & pour
into a dish & bake
in a light oven.

Sept/77. (Dunnichen)

Macaroni

Boil 4 oz of macaroni
when very tender, drain
it well from the water.
Take a small cup of
cream, a bit of butter,
& 4 oz of grated cheese
(Gloucester or Parmesan)
mix them together &
put it over the fire to
dissolve gently till
it becomes a cream
sauce, adding a
little flour to make

it a proper thickness,
which ought to be that
of thick cream -

Then throw in your
macaroni & make it
hot to serve up. When
doing this move gently
about that it may not
burn & so as not to break
the macaroni -

These proportions to
be increased or diminished
according to the number.

Scotch Woodcock

Bone & skin 6 or 8 anchovies
pound them very fine, spread
them on a slice of toast
well buttered -

Italian Soup (maigre)

Take a pint of young peas
 the heart of six cabbage
 lettuces, 6 cucumbers
 cut lengthway, a small
 onion & some sweet
 herbs, a handful of
 sorrel, some salt &
 a little pepper - stew
 them all together in
 a quarter pound of
 butter, extremely slow
 for 3 hours. Then
 boil 3 pints of old
 peas in 3 quarts of
 water, when sufficiently
 boiled take out & pulp
 the peas & with the

gulp thicken the water
in which have been
boiled. Then add
the whole together,
boil it & send it hot to
table -

Self perpetuating barm
Boil $1\frac{1}{2}$ oz of Hops
in 6 Scotch Quints of
water for 45 minutes.
Let it remain 15 minutes
then add 2 lbs of malt!
cover it closely up an
hour & $\frac{1}{2}$ cool it &
add of barm 2 gills
a handful of flour &
2 oz salt. Stir it well

& let it remain in a warm place 4 hours. Then strain it for use, keep it in its bottles tightly corked.

Four gills or an English pint of this barm, will be sufficient for 36 lbs of flour.

H.B. barm another name for yeast

Madras Curry

Take 3 or 4 onions according to size slice & fry them in butter. Cut the meat into dice & fry in the

saucepan, taking out
the onions - Then stir
into it one pint of
good gravy, or meat
juice, a little salt
& one or two large
spoonfuls of curry powder
according to its goodness
stew the whole gently
for an hour & half when
nearly done add to
it the juice of a lemon
& serve with rice -

Fig Pudding

$\frac{1}{2}$ lb of figs to be cut down
quite fine. $\frac{1}{2}$ lb of grated
bread, a little nutmeg
6 oz grated suet, a cup of

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sweet milk & 2 eggs.
Let all be well mixed
together then put into
a shape & boiled 4
hours. Serve it up
with sauce.

Split figs even when
+ old serve like raisins
to garnish the outside
of a boiled bread pudding

Dacere

Brown Ginger bread Cake

$1\frac{1}{2}$ lb flour $\frac{1}{2}$ lb moist
sugar. $\frac{1}{2}$ lb currants
 $\frac{1}{2}$ pint warm milk.
2 eggs, 1 teaspoonful
soda, $\frac{1}{2}$ lb butter
spice or treacle to taste.

H.B. The quantity specified above is sufficient to make two cakes of which the one might be left without addition & the second a ginger bread cake - To make which must be added 1 teaspoonful powdered ginger. 1 teaspoonful powdered cinnamon half a nutmeg grated & a small table spoonful of treacle.

Smooth Marmalade

First grate the oranges, quarter them, separate the pulp from the skins.

Put on the skins to boil
 & clarify the sugar.

Mix the gratings & the
 pulp well together.
 Then cut off the ^{white} skins
 & beat the skins well in
 a mortar.

Mix the pulp & gratings
 with the sugar.

Let it boil for a few
 minutes, keep stirring
 all the time, then put
 in the pounded skins,
 let it boil till it becomes
 clear & it is ready.

N.B. oranges that are
 smooth in the skin are
 best for chip & the rough
 for smooth marmelade

Chip marmelade

Rub the oranges well with a coarse cloth, then quarter them.

Put on the skins to boil when tender, take them off & drain the water from them. To a pound

of oranges take a pound & half of sugar well clarified. (Clarified sugar - to one pound of sugar take half a pint of water -) Separate the pulp from the skins & seeds very carefully that ^{none} be left. For chip marmelade it requires

to be beat very smooth.
Then cut the skins into
very fine thin chips.
Mix the pulp with
the sugar & stir it
till it boils - let it
boil four minutes
Keep stirring all the
time. Then put in
the chips, when it
boils clear & frothy
on the top it is ready.
N. B. Choose oranges
that are weighty &
high coloured.

Tomatoe Soup.

Take about 4 lbs of fine
 Tomatoes stew them in
 a cool oven till quite
 soft. Then rub the
 pulp through a sieve.
 Squeeze the pulp & liquor
 separate, then put the
 pulp in a stew pan
 & when it has come to
 the boil, add some
 eschalots very finely
 minced, a little salt
 & Cayenne pepper &
 a little ginger & Chili
 vinegar to taste.

let it boil an hour, keep
 adding the liquor as it

as it boils till it
 becomes a proper
 thickness - when done
 Put it into wide necked
 bottles well corked -
 Essence of Celery seed.
 proportions - $\frac{1}{2}$ an oz
 of bruised celery seed
 to two oz of spirits
 of wine. Put them
 into a bottle or
 earthen jar well
 covered & let it stand
 for a fortnight - Then
 drain off & bottle -
 Other seeds may be
 drawn in same way
 for flavoring soups etc.

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Strong Soup. Covers.

3 lbs of Beef

1/2 lb of Beef liver stuck
with cloves.

1 quart of water.

Stew in a close shut
pan for 3 hours.

The beef may be taken
out & used $\pm$ The
liquor is very
nourishing.

* but not the liver.

Take a tumbler of cold
water thicken it with
wheat flour to about
the consistency of cream
& drink it. This is to be
repeated several times in

the course of the day
or as often as you are
thirsty. - recipe for dysentery

3 bones of a neck of
mutton put into an
earthen pot with a
breakfast cup full of
cold water with one
teaspoonful of barley
& a desert spoonful
of rice - half a dozen
very thin slices of
carrots the same of

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The first of these is the
 fact that the population of
 the United States is
 increasing at a rapid rate.
 This is due to a number of
 causes, the most important of
 which are the increase in
 the birth rate and the
 decrease in the death rate.
 The birth rate has increased
 because of a number of
 reasons, the most important
 of which are the increase in
 the number of children born
 to each couple and the
 increase in the number of
 children who survive to
 adulthood. The death rate
 has decreased because of a
 number of reasons, the most
 important of which are the
 improvement in medical
 science and the improvement
 in the standard of living.
 The result of these two
 factors is that the population
 of the United States is
 increasing at a rapid rate.
 This is a fact which has
 many important consequences.
 One of the most important
 is that it has led to a
 great increase in the demand
 for land and other natural
 resources. This has led to
 a great deal of environmental
 damage and has caused a
 great deal of concern among
 the people of the United
 States. Another important
 consequence is that it has
 led to a great increase in the
 demand for labor. This has
 led to a great deal of
 immigration and has caused
 a great deal of concern
 among the people of the
 United States. Finally, it
 has led to a great increase
 in the demand for capital.
 This has led to a great deal
 of investment and has caused
 a great deal of concern
 among the people of the
 United States.

Chocolate Puffs

Put a $\frac{1}{2}$ lb of butter into a stewpan, then add $\frac{1}{2}$ lb of a pound of flour stir until it comes clean off the sides of the pan ~~boiling~~ ^{Now some flavours it.} Milk boiling in another Stew pan, pour in until it forms a stiffish paste, then take it off. let it stand until it cools a little, then add eggs, one at a time, beat well between each one, Drop on to a baking tin pieces about the size of a small egg, Bake in a sharp

oven; when cold fill with
whipped cream sweetened
to taste. Then grate 2
bars of Chocolate into
thin cream, stir over the
fire until it is melted.
Pour over when served up

Chocolate Cream

Put the yolks of 12 eggs
in a pan with $\frac{1}{2}$ lb of
sugar, beat well together
with a wooden spoon.
In another pan have
ready a quart of milk
boiling. Have ready a
 $\frac{1}{4}$ lb of Chocolate scraped
into a steupan, keep

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stirring till it is melted
then pour the quart of
boiling milk over it
by degrees; & lastly add
when nearly cold it to
the mixture of eggs & sugar.
Keep stirring over the fire
until it thickens & adheres
~~swells~~ to the spoon;
pass through a hair sieve,
let it remain until
cold, then place in a
freezing pot; when about
half frozen, put in
a pint & a half whipped
cream. Beat well
together with the spatula
& freeze it a little longer.

Vanilla Cream

same as former instead
of Chocolate. Boil 2
sticks of Vanilla with
the quart of boiling milk
& add to Egg mixture.

Clarify Sugar

To 1 lb sugar, a pint
of water, a little lemon
juice, simmer till
reduced to a third.

Petit Volant au Chantilly
Patties. filled with
whipped cream.

Petits Poulets Printaniers

Sauté aux Truffes

Procure 2 spring chickens,
cut each one in halves.
again divide the wings
from the legs, making
18 pieces. Cut off the
legs just above the knuckle
break the back bones
with a knife.

Put $\frac{1}{2}$ lb butter in a flat
stewpan let it melt.
lay in the pieces of
chicken, let them remain
over a slow fire till
they become brown, turn
them & brown on the other
side. pour off the butter,

add a pint of brown sauce
with 10 spoonfuls of
consommé. Place it
over the fire, when boiling
throw in 2 large truffes
cut in thin slices & a
little sugar, keep
moving gently till the
sauce adheres to the
pieces, take them out
pour the sauce over.

Fillets de Volaille saute
au Leprin

Fillet 3 fowls, making
nine fillets from the
3, saute the sauce
dress them in a crown

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on a border of mashed
potatoes, sauce over
with a sauce Supreme
& serve

Epigramme de filets de Volaille
à la Josephine.

Prepare & cook the fillets
of 3 fowls as above,
cut also 4 pieces from
a cooked tongue.

Gâteaux aux Fruits au
belle Saison

Line a Charlotte mould
very tastefully with
various kinds of Fruit -
Cherries, Strawberries,

Peaches, Apricots, Apples
or Pears stewed in syrup.
Strain them clear & proceed
as in following.

Charlotte au Fraises

Line a plain round mould
with ripe strawberries,
steeping them in calves
foot jelly. Cut the fruit
in half. Place the
cut side innermost.

Build them up the sides
the jelly must be cold
not set. When finished
fill up with cream as
for Charlotte Russe.

The cream must be
nearly set when you pour

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it in or ~~over~~ it would
run among the fruit

Lemon Cream Ice
Take the rind of 6 lemons
cut very thin, & squeeze
the juice of them into a
pan with $\frac{1}{2}$ lb sugar,
 $\frac{1}{2}$ pint water - place
on the fire, reduce to
a thick syrup, in
another pan have the
rinds boiled with 1 pint
& $\frac{1}{2}$ of milk. let it
remain until nearly
cold. now stir the
yolks of 12 eggs in another
pan with an oz of sugar

with which mix the milk by degrees stir over the fire till it adheres to the spoon, pass through a sieve & when half frozen add a pint of whipped cream.

Orange cream same as last. cut 10 oranges instead of lemons.

Scrim

Take $\frac{1}{2}$ lb of Lump Sugar sift through a silk sieve put in a basin with 3 whites of eggs, beat well with a wooden spoon

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adding the juice of
half a lemon. Beat
until it is in flakes.

Chataignes Croquantes
Roast sixty chestnuts,
take them from the
shells, & when cold
pound them well
adding a little white
of egg to prevent their
oiling. Then add
 $\frac{1}{2}$ lb flour, $\frac{1}{2}$ lb sugar
 $\frac{1}{2}$ lb butter & the yolks
of 2 or 3 eggs. mix
all well together.
lay the paste on a marble
slab, roll it out into

small pieces, 2 inches long. Place on a baking sheet with a knife on the top. When done dip in sugar boiled to an casser, when cold they are ready to serve.

Meringues à la Cuillière
 Pounded & sift 1 lb lump Sugar, whisk the whites of 10 eggs very stiff. Throw the sugar lightly over & with a wooden spoon stir gently, perfectly mixing the sugar; then with a tablespoon, lay

them out on white paper
 in the shape of eggs.
 Sift powdered sugar
 thickly over, let them
 remain 10 minutes,
 then shake off the
 superfluous sugar, place
 upon boards which you
 have wetted & put
 them in a slow oven
 when the out side
 becomes quite crisp
 turn off the papers
 by turning them ~~they turn~~

Limbale au Riz
 de Porcins
 Line a plain round

would with, rubbed in
 pastry with 2 eggs in it.
 then line inside of
 the paste with cooked
 Rice then fill up the
 centre with stewed
 apples, cover the top
 with paste, when
 thoroughly baked take
 from the oven when cold
 Glaze over with marmalade
 of apricots; ornament
 with dried cherries.

Pistachio nuts, apricots
 & Pears may be used
 in same way:

Kesselbrode Pudding

Blanch a dozen Chestnuts,
in boiling water; skin &
place them in the screen,
when dry & cold pound
in a mortar with a
Pound of Sugar, a bit
of Vanilla, sift through
a wire Sieve, put in
a stew pan with the
yolks of 12 Eggs, beat
them well together.
Now a quart of milk
boiling in another pan,
pour over the ingredients
mixing well stir over
a sharp Fire, untill
it thickens & adheres

to the Back of the spoon,
run through a hair
sieve, when cold
place in a Freezing
pot, when Frozen.

Have a large ice mold
which closes hermetically
Take 2 oz of currants &
2 oz of raisins,
soaked in Maraschino
a little candied &
citron, put them in
a Freezing pot with
a pint of whipped cream
& some

Meringue Mixture

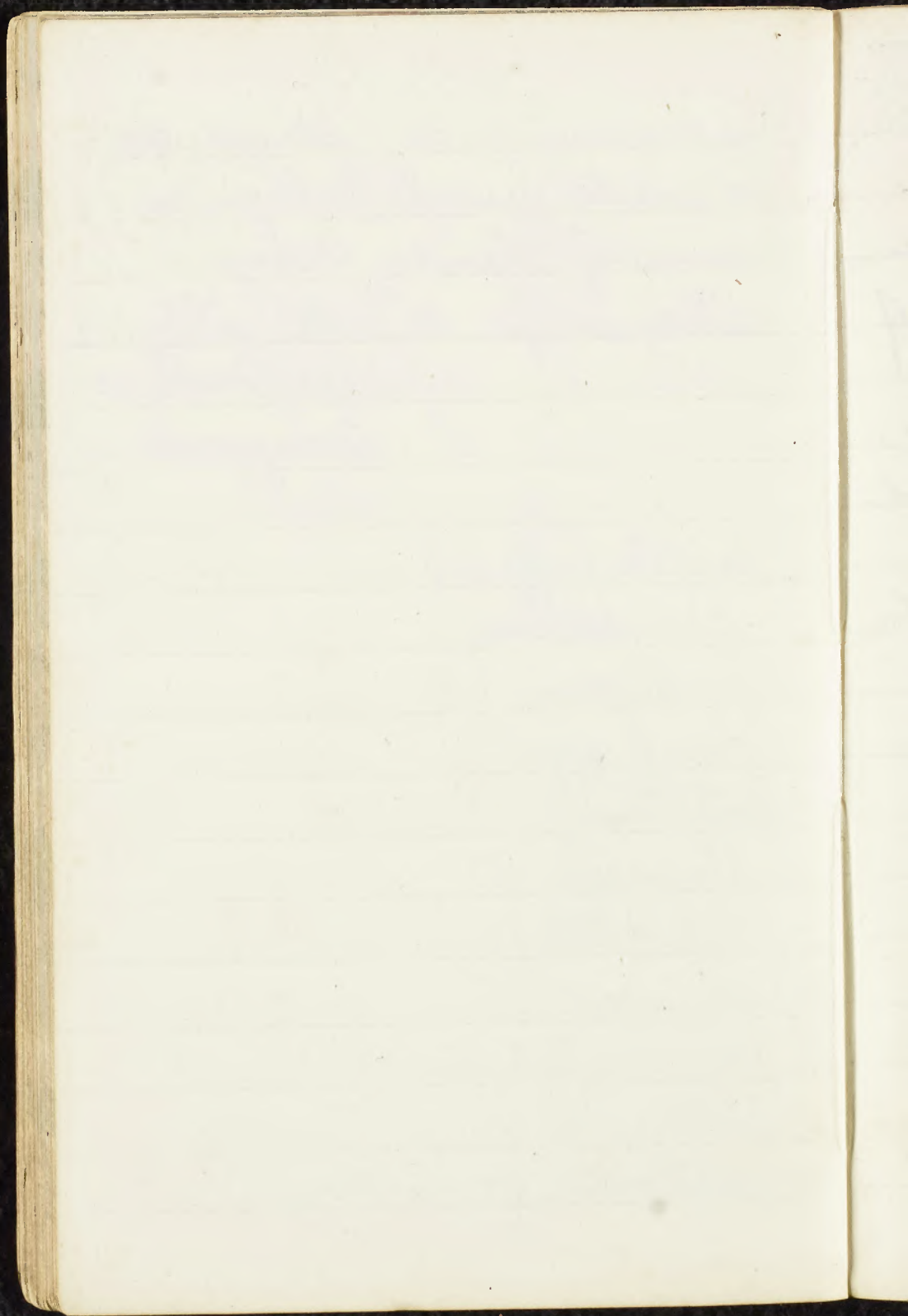
Break 3 lbs of lump sugar
& put into a stewpan with
cont. on 3rd page —

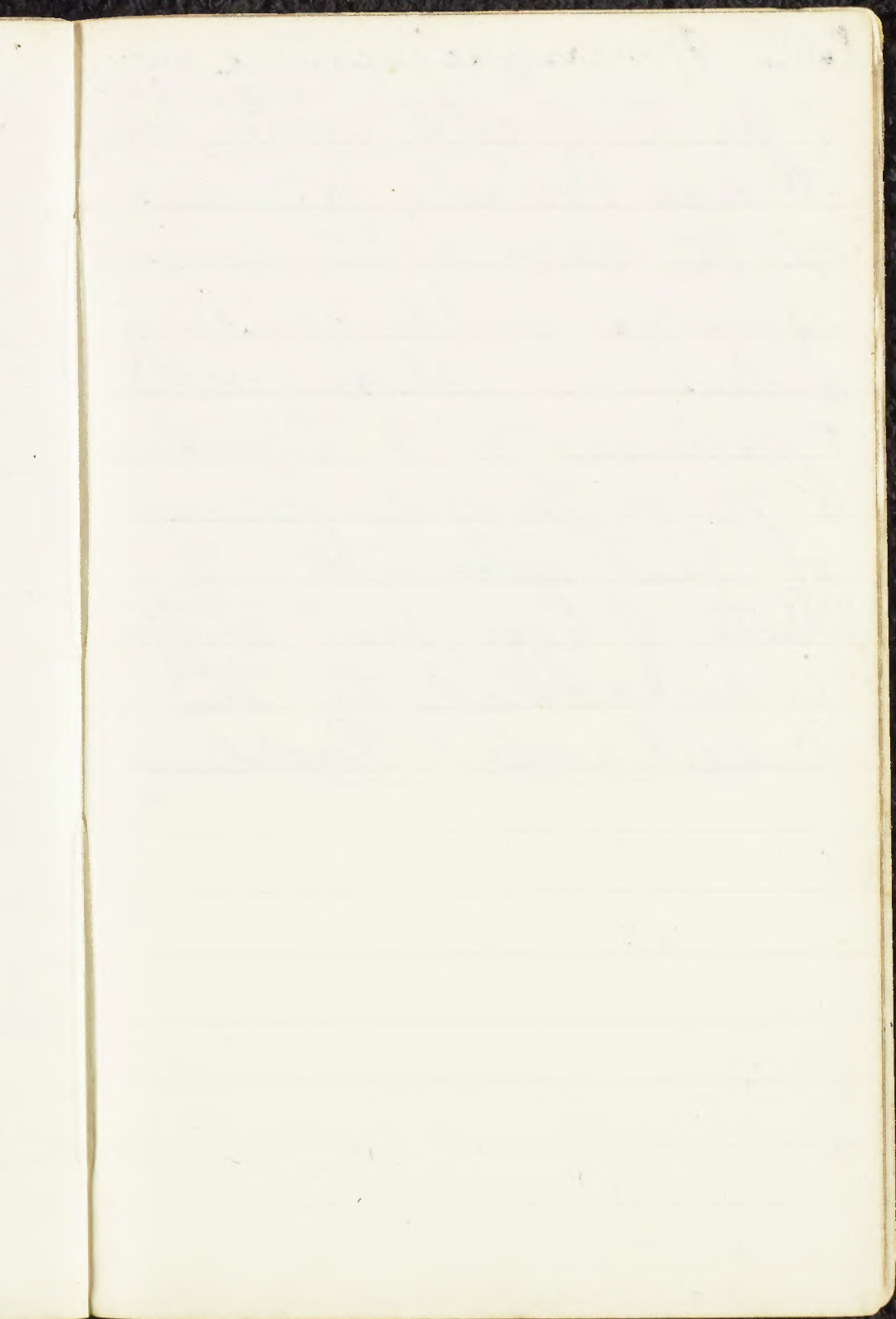
Sponge cake

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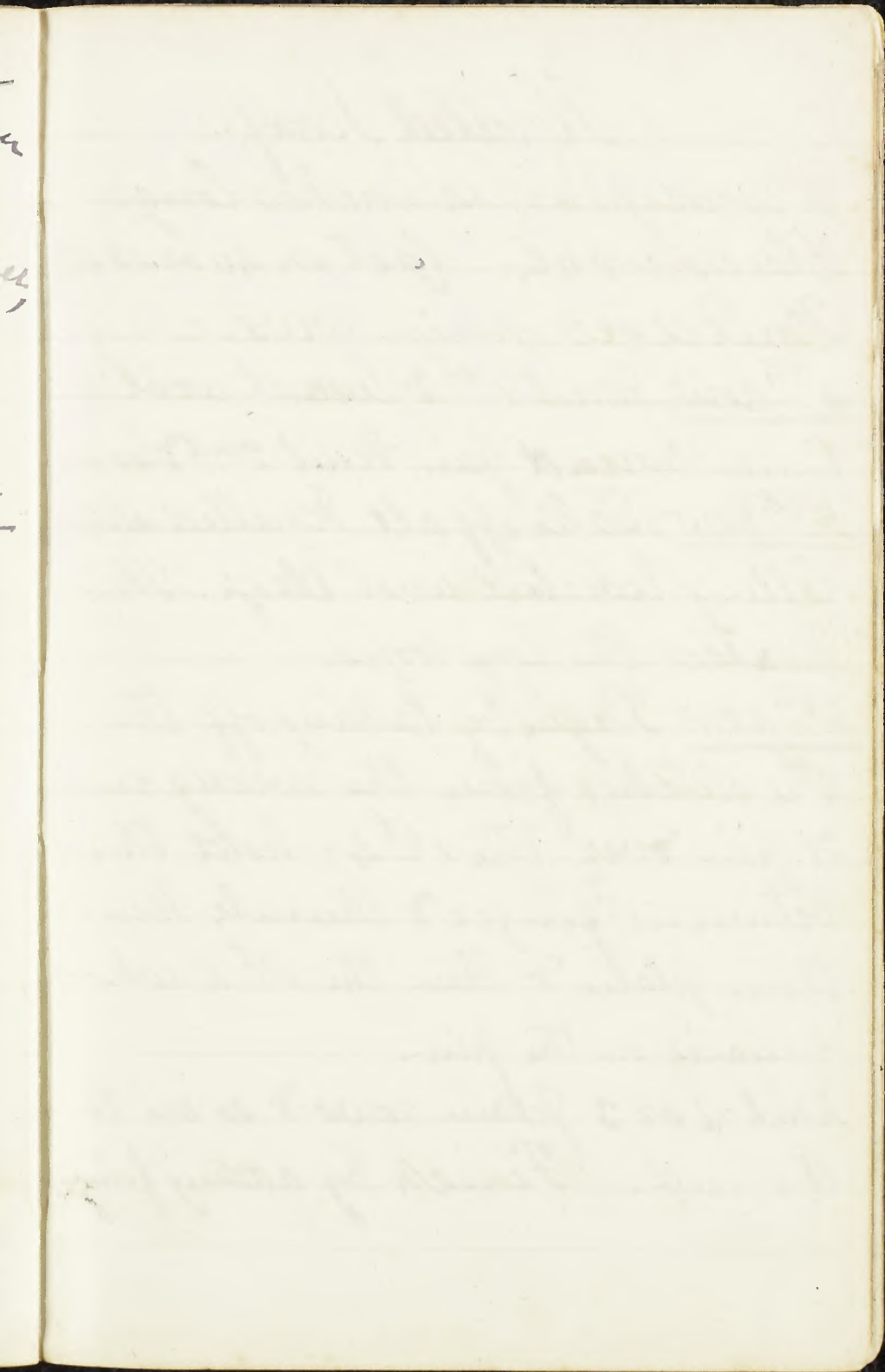
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Lemon ice cream 97





Cont^d Merengue Mixture from
Page 104-
3 pints of cold water, when
it has boiled, place
on the corner to simmer
squeeze in the juice of
a lemon; skim well
& reduce to 2 thirds.
A $\frac{1}{2}$ or $\frac{1}{4}$ of a pound
of that ~~with~~ with 2
Whites of Eggs, beat stiff
to be added to the
Kesselrode Pudding



Knitted Scarf

2 wood pins, 14 inches long.

Fleecy wool. Cast on 40 or 48 stitches

Knit 2 or 3 plain rows.

4th row Knit 1st & twist wool 4

times round pin, Knit 2nd & so on.

5th row Take off all knitted stitches

letting twisted wool drop. This
makes the long loops.

6th row Begin by taking off the
2nd 4 stitches from the wrong end
of pin over the 1st 4; hold them
between 1st finger & thumb, Knit
them plain & then the 1st 4 which
remain on the pin.

Knit 2 or 3 plain rows & so on to
the end. Finish by adding fringes.

2.
48 stitches

4
so on.
stitches
this

The
end
them
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which

to
brings.

Shirt Flannel

^{or 2}
3 1/2 yds flannel 1 yd cotton.
Take the length of the body
cross over the cloth, selvedge to the
middle & commence to cut out
the sleeve. No. front, square at top
& back, rounded. Selvedge to the
seam. Have ^{the} cloth double.

For 2 sleeve lay the cut selvedge
to the other selvedge, taking care
to have the fussy sides together.
1 shoulder piece out of top shape
2nd shoulder piece out of the lower
ones. Cut the neck out, double
cloth.

Front of shirt 1 yd Back
1 yd & 2 inches. Cut or tear
the cloth separate.

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bridge
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shaping
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Liquid Measure

4 Gills = 1 pint	4 gills = 1 pint
2 pints = 1 qt	1 pint = 2 qts
4 quarts = 1 gal	
8 pints or	
32 gills = 1 gallon	

1 pint = 2 qts

1/2 pint

1/2 quart
(1) Mutchkins 1 Choppin 1/2 quart
2 Choppins 1 pint

1 Choppin 1/2 quart
Mutchkin 1 English pint
mutsie a quart

