NATIONAL
PARK
SERVICE

MS. 5065

S. A. Kaldis

1847.

To preserve the black in print Dresses & prevent their turning brown —

Buy 2 ozs of Sugar of Lead. put two tablespoonsful of it in a bucket of Cold water - soak the dress in it for 2 or 3 hours before sending it to the wash —

Mrs Goodwyn

Short bread.

Butter	8	Chittacks
Soojee	6	"
Meda	6	" or Arrowroot
Sugar	2	"
Pounded Almonds	2	"

C. S. Stacy - 1846.

Imperial Drink 8

Cream of Tartar	½	Chittack
Lemon peel	½	"
Sugar	4	"
Boiling Water	4	quarts.

When cool bottle it - put it in the Ice Basket.

Mrs Marshall

Tapp Sauce -

Green Mangoes - - -	8 Chattacks
White Salt - - -	8 "
Soft Sugar - - -	8 "
Raisins - - -	8 "
Green Ginger - -	6 "
Red Chillies - -	4 "
Garlic - - - -	4 "
Vinegar - - -	2 quarts -

The first seven ingredients to be well ground - add the Vinegar and expose the mixture to the Sun in a closed Jar for a week, stirring it daily - then strain through a coarse cloth, and bottle for use -

Candeu -

Marmalade-

To two Seers and a half of Citron, take three Seers of Sugar Candy - put one seer of water to the Sugar, and let it be dissolved and prepared - take off the skins of the Citrons in quarters, and let them be boiled till perfectly tender - after which cut them into Chips as thin as you possibly can - in the meantime pulp the Citrons, seperating with a knife and fork the skins and seeds from the pulp & juice - when ready put the Chips and pulp to the Sugar & boil the whole till perfectly cooked, which will take about an hour & a quarter, over a slow clear fire -

Mrs Davidson

Essence of Chillies -

Red chillies - -	1 ~~Seer~~ Chittack
Salt - - -	1 Chittack
Vinegar - -	1 Wineglass
Brandy - -	2 " -

Bruise the chillies to a pulp - then add the other ingredients and let the whole stand 48 hours - Strain through a muslin bag, and bottle for use - N.B. One bottle of Vinegar added to the pulp makes good Chilli Vinegar - Mrs Cheape disclaims it

Preserved Citrons.

Take 12 Citrons (fully ripe) halve them and take out the pulp - put the peels into cold water for a day and night, changing the water frequently - then boil the peels in cold and fresh water, till they become quite tender - Make a thin Syrup of half the weight of the peels, in which let them lay for four days, turning the peels in this Syrup daily - After the fourth day take the peels out of the Syrup and gently wash them in cold water - Then weigh them again, and make a rich Syrup

of China Sugar Candy, of double the weight of the peels, in which gently boil them till they become quite clear - For two or three days drain the Syrup from the peels and boil it, pouring it each time slightly warm over them till the Syrup becomes thick enough without candying -

The first Syrup must be thrown away after the peels have been soaked in it -

The above receipt for "Citron preserve" can be made at pleasure into "Candied Citron" by thickening the Syrup and strewing fresh and finely pounded Sugar Candy for three or four days over the peels till they become dry -

Mrs Bagshawe -

Creams -

Take the Cream from eight Seers of Milk add four table spoonsful of pounded Sugar, a Claret glass of Sherry, or Madeira, a table spoonful of lime juice - a small wine glass of Noyeau, Cherry Brandy or any other liqueur. Whip all these ingredients the same way till the Mess becomes thick -

Mrs Brick -

To restore damaged Silk -

Into a common sized Gurnah of water put one Seer of Ray / common Soda / and allow it to stand all night, or about 15 or 16 hours, then strain off the clear liquor, with rather a thick cloth, into a Nandh and put your Silk into it, allowing it to remain from one to two hours, according to the damage it has sustained -

When you take it out, rinse it in clear cold water / but do not wring it / and hang it up to dry in the shade / not outside /-

When perfectly dry - iron it -

Col. H.

Barley water.

Wash in cold water, 2 ozs of pearl barley, pour on the barley ½ a pint of boiling water, let it boil five minutes, throw this water away & add two quarts of boiling water, boil it till reduced to 1 quart; put into a jug the peel of 1 lemon & of half an orange & the juice of 1 lemon & of 3 oranges, pour the boiling liquor on these let it remain till cold. Then strain & sweeten to taste.

Baby's Pap

Pound the bis-cuit finely, sift it thro' muslin, mix it with a little cold water, & then boil it Sweeten it to taste — It must not be made very thick —

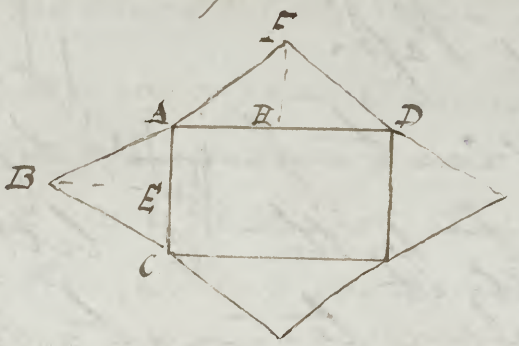
Mrs Donaldson

Baby's Barley

Send a Seer of Barley to the "Booboolya" who will clear away the husks, then dry it — It will take a tablespoonful or more, & grind it in a Coffee mill add a pint of water & boil it on a very slow fire until the liquid becomes a pink Color, when it will be ready — Strain it thro' a Coarse Cloth it is then fit for the baby —

Mrs Tulloch

Envelopes



A.D. Given

A.C. = $\frac{5}{8}$ of A.D.

BE = A.C.

FH = $\frac{5}{8}$ A.C.

Parliament Cakes!

Flour	1lb.
Treacle	1/2 "
Raw Sugar	1/4 "
Butter	2 oz
Nutmeg	1 oz
Carb. Magnesia	1/4 oz.
Tartaric acid	1/8 oz
Cinnamon	1/8 oz.
Ginger	1/8 oz.

Gingerbread Nuts.

1 Lb of flour
1 1/2 " Sugar
1/4 lb. Ginger, pounded.
2 oz do. pulverised
4 oz Lemon do.
1/2 oz Butter melted
1 Nutmeg & a little Cinnamon & Cloves.

Mrs Sandeman

Oyster Scollops.

Put the oysters with the Liquor into a Stewpan, add two blades of Mace a few Jeppercorns, a little Cayenne Jeppper two teaspoonsful of flour, two ditto of butter, let the whole simmer gently taking care not to let it boil — Have ready, finely grated bread mixed with a little Salt & black Jeppper; first put a layer of the Crumbs, then the oyster till all is expended, remembering the last layer must be of the Crumbs, & then put bits of butter on the top & have it finely browned in a Dutch oven for a quarter of an hour — The Mace & Jeppercorns to be taken out after the mixture is boiled —

Mrs Mercer

Gingerbread Nuts.

	lb.	oz.
Flour — —	1	4
Treacle —	1	—
Sugar Brown.		8
Butter — —		4
Ginger — —		2
Carbonate of Soda.		3/4 3 drams
Nutmeg	1	—

Rub the butter well into the flour, then add the ginger, make a hole in the middle put the soda into it and then the treacle.

Mrs Eyre.

Mince Meat.

	lb.	oz.
Suet — —	2	—
Eggs —	1	—
½ Raisins		8
Sugar — —		12

	lb.	oz.
Currants —	2	~~4~~
~~Raisins~~ —	~~4~~	~~4~~
Almonds (sweet)		4
Sweet meats — —		4

The juice of a lemon & the peel grated a little Nutmeg & Mace. Add half a pint of Brandy when put into the Jar.

Mrs Harriott

12

Lemon Mince Pies - Excellent - S.A.R.

Take 6 large Lemons - squeeze out all the juice, then boil the rinds in 3 or 4 waters till the bitterness is out & the rinds very tender - then beat them fine in a Mortar & when cold add to them 2 lbs Currants, 1 1/2 lb raisins chopped 2 lbs good raw sugar 2 1/2 lbs Suet cut very fine, put to it the juice of the Lemons & Jule 1/2 a pint of Brandy

Mrs Marten

Syrup of Lemons.

Put 1 pint of fresh Lemon juice to 14 Chittacks Sugar Candy. Dissolve by gentle heat, skimming till the Surface is perfectly clear - Add 1 oz. of thin cut Lemon peel - let them simmer very gently for 1/2 an hour, when run it through a flannel bag - When quite cold, bottle it cork & seal - Keeping it in a cool dry place.

Col. Harriott

When the oranges are fresh gathered equal proportions of sugar & fruit Orange Marmalade.
If insufficient — or rather if less sugar —

Take 6 lbs. bitter Oranges — 2 7 lbs loaf sugar — Wash & carefully dry the oranges then cut them through across, take the pulp out of the Cases with a dessert spoon & then scoop out the Cases & a good part of the white, cut the orange skins as thin as possible, put the chips on the pie with enough of cold water quite to cover them & boil slowly 3 to 4 hours till the chips are quite tender — Strain them slowly the water & then add the sugar — pick all the seeds carefully from the pulp & add the pulp to the sugar & chips — pour half an English pint of water over the seeds — Strain it & add the water to the sugar & fruit — also add two or three tablespoonsful of the water the chips were boiled in & the juice of 2 Lemons — boil the whole over a slow fire for 20 minutes after it comes to a boil —

We sometimes grate 4 or 5 of the oranges

before cutting them, & just in the grate
10 minutes before the Marmalade is ta-
-ken off the fire. M. Reddie.

Plain Currant or Eating Pudding.

Take 2. cuttacks of flour & mix gradually
with ½ pint of new milk, just give it a
boil to thicken it, take it off the fire, &
when cool add 4 Eggs well beaten, mix
it well & add & Loaf Sugar, a little
Nutmeg & Ginger, Preserved Orange or
Citron, & a few Currants or Raisins —
Serve it with Wine Sauce. Have your
Saucepan ready boiling, & butter an
Earthen mould well, put the pudding
in & tie it tight over with a cloth.
boil it an hour & a quarter —

Gingerbread Nuts —

	lbs. oz.		lbs. oz.
Flour —	1 " 4	Sugar (Coarse	1 " —
Sour —	1 " —	Treacle —	1 " 8
Butter —	1 " —	Ginger (ground) —	" 6

3/4 ounce weight of cloves 2 nutmegs & an
juice of Limandow 3 tables/proonfull of
of Marmalade — A wine Glass of brandy
& the juice & peel of a lime the peel
to be pounded fine —
The Spices to be all pounded fine
& all the dry ingredients mixed well
together, then rub in the butter, & lastly
add the treacle, marmalade, brandy
and lime juice, when well kneaded
let it stand for 5 or 6 hours, then
make into nuts —
The above proportions make from 20
to 22 dozen according to size. —
Should Sour be used instead of Treacle
it must not be made them in Setting.
If home made butter be used 5 or 6 ozs
will be pounds sufficient — A Stale

Barley for Infants.

Procure some Common Country Barley & have the husks taken off in the same way the natives remove them from rice 2 lbs to be washed well in a dozen waters until quite clear, pound & put it into an Iron Saucepan with 4 pints of water let it boil until reduced to 2 pints — Strain it while warm through Coarse Muslin — Be careful to stir it without ceasing whilst boiling — Mrs Birch.

A Hash of cold boiled chicken or rabbit. Cut the rabbit into pieces as for a fricassee & let it be like the gravy is prepared as follows — Take a pint of the liquor in wh the rabbit was boiled, add to it 4 blades of mace half a nutmeg sliced, pepper & salt & a bunch of sweet herbs let them simmer gently, when suffi done take out the herbs spice &c & add a small piece of butter mixed with flour — 2 Tablespoonsful Madeira 2. Tablespoonsful Milk

2	—	Anchovy sauce
1	—	Nutmeg
1	—	Walnut Ketchup

& the yolks of 3 eggs. Add the meat & let it be heated on no account must it boil.

Good Macaroons — 1 Hour Bakes 17/10

4 chks Sweet Almonds — 1/2 butter'd —
4 1/2 chks sifted White Sugar — 5 Whites of Eggs —
Almonds to be finely pounded with Rose Water
Whites beaten to a solid froth —

Pigeons dressed in batter — 1 Hour Bakes

Take 4 Pigeons — 4 large or 6 small Small onions a
small quantity both of Parsley and Mint — Liver &
Gizzards chopped fine and stuffed into the Pigeons
Put them into a dish with a small quantity of
water & small Whole onions about 1/2 Chk: of butter
and boil them until the Water is dried up — Cut the
pigeons into 2 pieces — Take 1/2 Quart of Milk & boil
until it becomes thick in quantity a good Sized
cupfull add to it the Crumbs of 1 1/4 loaves of bread
& 8 eggs beat up with the pigeons in this batter & fry
them with 4 chks of butter —

Quarter for Veal Patties — (Hours Bakes)

Mince some of the White part with grated lemon —
nutmeg, salt a little Cream & gravy just to moisten
the meat, a little White pepper & little butter — and
if you have Ham & Grape a little and add it

18

Potatoe Pudding — Mrs Birch

Take 8 oz of boiled potatoes - 2 oz of butter 2 eggs 1/4 of a pint of cream one spoonful of white wine salt the juice and rind of a lemon beat all to gether Sugar & Cruelt or Rot - Bake it —

Boiled Sponge Pudding —

4 chks Sponge — 1½ Sugar — 1 pint Milk - ~~He Milk~~
4 Eggs - ½ Chil: Butter —
Boil the Milk & when quite boiling mix in the Sponge pound the Stirring it all the time — Then take the Eggs and beat up the Yolks and Whites seperately Add to the yolks the Sugar and butter & then the Whites - After which mix the whole with the Sponge and tie it tight up in a Napkin previously buttered inside and put it into a Sauce pan of boiling water - boil an hour and a half —

Bread Pudding — Farley

Slice thin all the Crumb of a penny loaf — Boil a qt of Milk pour it over the bread and Cover it up close - When the bread is well soaked put in a piece of butter Stir it round and let it stand still till it is cold Then take the yolks of 6 eggs and the whites of 3 - beat them up with a little rose water & Nutmeg - Salt & Sugar - Mix it all well together and boil an hour in a basin

Very good light puff paste — Miss Actons

Break light into a couple of pounds of dried and sifted flour 8 oz of butter add a pinch of salt & sufficient cold water to make the paste — but it as quick & light as possible, until it is smooth & pliable, then level it with the paste roller until it is three quarters of an inch thick and place regularly upon it one oz of butter in small bits fold the paste like a blanket pudding roll it out again upon it 6 oz more of butter repeat the rolling dusting each time a little flour over the board and paste add again 6 oz of butter and roll the paste out thin 3 or 4 times folding the ends in the middle —

Flour 2 lbs a little salt — butter 1 lb. 10 oz —

If very rich paste be required equal portions of flour & butter must be used & the latter may be divided into two instead of three parts when it is to be rolled in —

Very short crust for tarts — Miss Actons

Break light with the least possible handling 6 ounces of butter into 8 of flour add a dessert spoonfull of pounded sugar & two or three of water roll the paste for several minutes to blend the ingredients well folding it together like puff crust & touch as little as possible —

Flour 8 oz butter 6 do pounded sugar 1 dessert spoonful
Water 1 to 2 ditto —

Italian Cream — Mrs Sandys'

Grate the rind of a lemon on a dessert spoonfull of pounded Sugar — Add 2 Table Spoonsfull of Brandy. 1 of lime juice and Strain — Then add 2½ ounces of Sifted Sugar & a pint of thick Cream beat it well with a whisk — In the meantime boil ~~a~~ a quarter of an ounce of Isinglass in 6 table spoonsfull of Water till quite dissolved — Strain it and add to the other ingredients beat some time and fill y^e Mould — Seven sheets of Milk is enough — it takes rather more than a tumbler of Cream —

Hare pattes

Cut a Hare in pieces and then boil it in two Seers of Water with 1½ ch: Ginger and two onions sliced — When boiled which it will be in about 2 hrs pound the whole together on a Curry Stone — Ten pounds ½ ch: pepper ½ ch: salt 1 Nutmeg ½ total of cloves ½ do Mace ½ do Cardemum add then with ~~½ ch: butter~~ X to the meat then put the whole into a Sauce pan & on a slow fire and let it drop up gradually until of a proper consistency for potting after which fill your dish and when cold cover it with 1 ch: of butter & 1 ch: of suet poured on quite hot —

X Four chuttacks of butter to twelve of pounded meat —

Mundalah for Sheep —

Two seer Salt — 1½ Haldee — 1 Lasuna — 4 chittacks black Pepper — ¼ do Thalayeeree —

The 4 first to be finely pounded — and the whole to be mixed up to a consistence with Buttermilk — Digest 12 or 15 days Stirring it every 2 or 3 days — One chit: to be given to each Sheep every 8 or 12 days — in cold weather or rains —

Mango Chutney — Mrs Marshall

Mangoes — 1 Lr 8 chit
Salt — 12 —
Sugar — 12 —
Red chillies — 6 —
Raisins — 12
Ginger — 4
Garlic — 4
Vinegar — 1½ bottles
Lime juice — 3 bottles

Pound well the 1st Seven ingredients to mix well together and add the 2 last — Expose the whole to the Sun for 15 or 16 days in a jar Stirring it well together Strain through a coarse cloth (muslin) with gentle compression N.B. The juice forms the famous Soup Sauce and the Sediment the finest Chutney ever invented by Immortal Man —

Love Apple Sauce —

Love apples — 4 green — Salt — 2 chit: Red chillies 1½ do Sugar 1½ Garlic 1 — Mangoes 1 chit: Raisins 4 chit —

Mix well together and add half a pint of Vinegar —

To boil Rice

/Mrs Edwards

Wash it well and boil it in a large quantity of ~~steep~~ Cold water when a very little off the centre grain remains hard take it off the fire - strain off half or more of the hot water fill the sauce pan with Cold water and shake the rice - then strain the water off - and the grains will seperate then place the Sauce pan of rice near the fire to swell and the centre part of the grains will become tender

Curry Powder

/Mrs Hewitt

Three ounces of turmeric or half from if turmeric is disliked - 1 oz of black pepper - 1 oz of Cayenne seed - 1/2 oz of Fenny greek seed (Find that Three are very common in England) - 1 oz of Ginger (green if procurable) 1 oz of Coriander seed - 1 3/4 oz Cayenne pepper - 3/4 oz of Cardamums ground

The whole of the above ingredients to be very fine seperately - then sifted and weighed and afterwards warmed by the fire and mixed together - Put the powder into a wide mouthed bottle, Cork & Seal down and keep it in a dry place - Less than a Table Spoonful for a Curry

Dopeeza a Curry of Fowls — 1 D°

Skin a fowl and dismember it — take two oz: of Coriander seed — seed from the husks & rub it perfectly smooth in a Mortar with a drachm of Red pepper and half a doz: onions — let a quarter of a pound of butter on the fire and slice in an onion & when the onion is well browned take it out and put in the fowl let it fry until it is brown then mix a pint of curds with the onions and Coriander seed and add it to the stew — Slice in a sour apple & keep stirring to prevent the stew from burning adding a little water occasionally should the curry be come too dry — When the ~~curry~~ apple is tender the curry is done —

Prosperee Curry or Kubab — 1 D°

Skewer upon small silver skewers alternately slices of apple and meat cut into round pieces of the same size — 2 balves of onions so as to have 4 pieces of each in 1 skewer — Take ½ a drachm of Turmeric to 2 lbs weight — fry — & a drachm of Red pepper pounded them in a Mortar — sprinkle over and fry them with the Kubab in a stew pan with a ¼ of a pound of butter — Send up boiled Rice with this dish or a palaou

A Vegetable Curry — / Mrs Heroté

Put 2 ounces of butter into a stew pan — then roll celery onions and brocoli in curry powder till well cov-ered and stew them till tender — add a cupful of good gravy — a small quantity of washed potatoes mixed up with curry powder and salt — stew the whole till sufficiently done —

Polao — / Do —

Wash and pick clean a pound of rice and boil it in a quart of white broth when about a 1/4 of the grain remains hard strain it — Rub smooth in a mortar 1/2 an oz of Coriander seed 3 onions 6 pepper corns and 4 cloves — Set 6 ounces of butter in a sauce pan on the fire add the Coriander seed Spices &c — with 2 oz Curds — then put in a Whole Fowl or 2 chickens, a rabbit or 1/2 a dozen young quail — fry of a nice brown — sprinkling water if the oil burns to keep the meat from burning and keep it on the fire till the meat be tender — then add the rice — stir the whole gently so as not to break the grains and place the pan near the fire to swell the rice — In dishing up serve the fowl with the rice — The broth in which the rice is ~~kept~~ has been boiled — may be used to moisten the Polao a Vegetable Curry or a Hessanee Kubab are good accompaniments —

Hindostannee Kubab Food — Do 24

Rub enough in a mortar 2 ounces of Coriander seed — 3 onions & a teaspoonful of red pepper the same of pounded ginger and 4 cloves — Put 4 oz salt butter on the fire in a stew pan — Rub a fowl inside and out &c do — with these pounded ingredients — truss it nicely & put it into the butter and fry a fine brown turning it continually — It should be sent up with lemon juice squeezed over it — The butter may be converted into sauce should fowls not be the best thing more easily cooked —

Macaroons — Do

Beat to a froth the whites of 8 large eggs — then add 2 lbs of finely pounded & sifted white Sugar — 3/4 of a lb of blanched sweet almonds & 1/4 of a lb of blanched bitter do. (or 1/2 that quantity of peach Kernels blanched) — form these into a fine paste with a couple of teaspoonfuls of rose water — Beat all 3 together till they become a thick paste then drop it from a spoon upon wafer paper on tins & bake in a slow oven This quantity makes about 6 doz: — 3 Eggs . 1/4 lbs of Sugar & 2 Oz: almonds make about 3/4 doz: —

Tomata Sauce. — Mrs Bagshaw

1 lbs of good and ripe Tomatas 1 Oz: & 1/2 Chillies 1 do green ginger — Put the tomatas in a jar without any water which jar immerse in a large saucepan of boiling water — Keep boiling till the tomatas become perfectly

Soft - pound the ginger and Chillies fine with a little Vinegar on a Curry Stone and when the tomatas become cold add the Chillies & vinegar to them dividing 2 bottles of Vinegar with it - place the jar in the sun for a week then strain through fine muslin & bottle in pint bottles previously well dried A table Spoonful is sufficient added to the gravy of chops or Cutlets.

Milk Punch

Put 70 lime peels into two bottles of Rum or Brandy, 3 lbs of sugar with 5 bottles of water. (when dissolved add 5 bottles of Rum or Brandy besides those the peels have been steeped in & a Pint and a half of lime juice - Take three pints of new milk & put it on boil over a quick fire & pour the other ingredients in while hot - keep stirring till cold & strain in through four folds of linen cloth - the addition of two nutmegs grated is an improvement.

Meerut - 15th December 1848 -

Isinglass — Marianne Trowsers —

½ lb. Sugar (best China)
½ do Gum (before being clarified
½ do. butter
½ a quart bottle of water
1 oz blanched sweet almonds & the fat extracted.

Boil the sugar, gum & water together, till the gum & sugar are quite melted; then strain through fine muslin. When strained add the butter & boil the mixture over a very slow fire, until it becomes of a proper consistency, the test of which is to trickle a little of the mixture on a plate if sufficiently boiled when cold, it will be brittle. At this stage add the almonds & just let it one boil. Have ready a dish rubbed with butter, spread the Isinglass thinly over it & when it is quite cold cut it into diamonds —

Decr 28th 1860

Boiled mutton chops. Marianne Trowsers
Pepper and salt them & place them in a deep plate. Cut up three small onions or less & arrange the pieces over the meat — Mix some flour and butter (a small spoonful of the former) and place on the lips and then pour in the gravy. Cover it up with another plate & fasten it air tight with paste. Put it in a saucepan with a small quantity of cold water

and boil for one ~~hour~~ hour. Should the water waste fill it up with hot water. The gravy of mutton with a sprig or two of Parsley boiled in it. Allow it to get cold and then skim off the fat & throw away the parsley.

Lives Lemmels. Marianne Fowler.
Cut the livers into squares and wash it well in clean cold water. Mix some black and red pepper & salt together rub the livers in it and let it stand for half an hour. Take the yoke of one egg and roll the livers in it. and then in some well minced bread crumbs. Fry it with butter and serve with fried parsley & gravy as follows Mutton gravy flavoured with pepper and salt Browned onions and flour & thickened.

Fowls or mutton a la blaize. Marianne Fowler
Chops or fowls cut into pieces. Pepper and salt them. Place them in a baking dish or dekchee and cut up ½ a ℔ of potatoes and about 4 middle sized onions into slices and cover the meat with them. Pour over it a pint of gravy and mix a tablespoonful of flour with ½ a chittack of butter. This last should be put in when half cooked. It will

take half an hour to cook on a slow fire and should be brought to table in the dish or dish in which it is cooked.

Wine Sauce for puddings. Mrs Acton.
Dissolve 1½ oz of sugar in 2 glasses of sherry or of any other white wine and stir them when quite hot to the beaten yolks of three fresh eggs; then stir the sauce in a small saucepan held high above the fire till it resembles custard, but by no means allow it to boil or it will instantly curdle. Pour it over the pudding or if preferred send it to table in a sauce boat. A teaspoonful of lemon juice is an improvement.

Bread Jelly-

Cut up a loaf into slices and toast it brown. add a pint of boiling water, let it simmer on the fire until the bread is thoroughly softened - then strain off the liquid and lay it aside in a basin - Take six table spoonsful of loaf sugar and a Tumbler and a half of water - boil it to a thin syrup - mix the syrup & Bread gelatine together and boil over a slow fire until a drop of it poured into ~~the~~ water jellies - pour it into a mould and let it cool -

If intended for an adult, add while boiling two glasses of Sherry, or acidulate with half a lime -

French pudding.

	lbs		
Flour	2.	Eggs	6.
Butter	2.	Nutmeg	1.
Sugar	3 ½		

Beat the yolks & whites of the eggs separately, mix the yolks & flour together then cream the butter & add it. Before beating the mixture, then the sugar & Nutmeg, & just before the pudding is put into the oven add the whites of the eggs, which have been previously beaten into a solid froth —

Brain Cakes.

Clean wash blanch and soak the brains, then beat them up with a little white pepper and salt, a Sage leaf or two scalded and finely chopped, and the yolk of an egg - make them into small cakes or fritters and fry them -

Lamb Soup -

Cut a loin of lamb into steaks, put it into a Stew pan with a basin of gravy or a piece of lean beef - add a quantity of carrots turnips Cauliflower & green peas, an onion or two, and some sweet herbs - boil it for three hours with as much water as will make good soup, and add a quart or more of peas long enough before serving as will be sufficient to cook them -

(Another good receipt for Hodge podge)

Good Sauce for Hashed Mutton –

6 desert Spoonsful port Wine
2 " " Soyers Sauce
2 " " Worcester "
2 " " Mushroom Ketchup
1 " " Currant or Hybiscus Jelly
1 Sardine – Chili Vinegar, as you like it –
proved –

~ ~ ~ ~

Anise seed	–	Sonf
All spice	–	Seetul cheenee
Car-damom	–	Eelachee
Cloves	–	Long
Mace	–	Jawatree
Nutmeg	–	Jaiphul
Cinnamon	–	Dancheenee
Coriander	–	Dhunnia
Cumin Seed	–	Zeera
Turmeric	–	Huldee
Fenigreek	–	Matee
Garlic	–	Lussun
Ginger dry	–	Sont
" green	–	Adrak
Long pepper	–	piper
Assafetida	–	Hing

~~Essence of Apricots~~

~~Dates~~

Cold Cream -

Melt 2 Drams white Wax and 2 Drams Spermaceti; and 2 oz. Olive Oil - when hot add rose water ~~in~~ gradually, but in abundance, stirring till the rose water is well incorporated with the other ingredients -

Mince Meat.

2 lbs Stoned raisins 2 lbs Sugar
2 " Currants 1 lb Suet
1 " Sultana raisins 1 " Tongue
4 " Apples or pears ¼ lb Candied Spice
The juice of two lemons & the rind of one
chopped very fine 2 large wine glasses of
brandy. 2 oz of Citron & 2 oz of candied lemon peel.

Good Sauce

3 or 4 Onions Chopped Small
1 Table Spoonful Currant jelly
3 or 4 dessert Spoonfuls of Reading, John
Bull or Harvey's Sauce
1 dsr Chutney
1 dsr Mushroom Ketchup
1 Anchovy butter
2 Teaspoonfuls Arrowroot
1 Tumbler water
1 Wineglass Sherry.

Add Salt

Oyster Pudding

Two Quarts Quantities of oysters are sufficient for a pudding — First put a layer of fine bread Crumbs into the dish then a layer of oysters, over them a layer of hard eggs Chopped very fine, then a Quantity of butter, salt & Cayenne pepper another layer of bread Crumbs with a few tablespoonfuls of the juice from the oysters — then layers of oysters, eggs &c over again as above — Grate Lemon. —

Bread Cake with Seeds.

Get a couple of unbaked loaves from the baker, & mix with the following ingredients & bake at once. —

Butter	——	4. Cuttacks
Cheese	—	6. do
Eggs	——	8. —
Caraway Seeds.		

Major Graham

Scotch Collops.

Take a lb. of good beef, divest it of all skin and fat, & cut it into thinish slices. On each lay a piece of fat, sprinkle with salt & pepper. Dredge well with flour on both sides, & then roll up each slice as tight as possible - Brown a tablespoonful of butter in a stew-pan for a minute, place the rolled meat in the pan with the open side underneath to keep it together, brown for 2 or 3 minutes, then turn with a spoon, & do the same to the other side; then add 2 tablespoonfuls of good stock, one & an half ditto Ketchup Mushroom Ketchup dredge again with flour & pepper, heat for a few minutes over the fire, then add 3 good sized onions chopped.

Cover the pan close with the lid, and let it simmer for half an hour, shaking the pan every now & then to prevent its burning - Dish & serve hot —

J. S. Stevenson

To bottle fruit for Tarts.

File the bottles with fruit, & set them on the fire in a large pan of cold water with a little straw at the bottom. - Allow the water to boil then take them out & immediately file up each bottle with boiling water pour in a little sweet oil at the top & cork them, tie up, or if there are no large corks, soak bladder in water & tie it over them while wet.

N. B. File the bottles very full with fruit as it sinks after the water is put in. Mrs Cantley.

To file Cherry Brandy.

Bring on preserving pan the juice of a quantity of fruit, & add sugar, & boil moderately to make a rich fruity syrup. Pick some of the finest fruit & bruise it in a mortar, cracking the stones. File your bottles or jars with the bruised fruit whilst fresh, one third full: & with pounded sugar file up to one half or a little more, then add equal quantities of the syrup & raw Brandy as much as the bottles will hold: cork & occasionally shake the bottles. In a few days when the bottles appear a little empty file them full with raw Brandy & cork them tight. In 5 or 6 months strain through flannel & bottle for use.

Mayor N. Cantley

Sandown March 12th 1850

Milk Lemonade. Mrs Hamitt.

Take 5 Lemons & 2 Seville Oranges, pare off the rinds as thin as possible, put them into a basin with a quart of boiling milk ½ lb loaf Sugar, the juice of the lemons & oranges & ½ pint of good white wine, cover them & let them stand all night. In the morning just ½ a pint of boiled milk to it, then let it run thro' a bag as you would do Jelly till it is quite fine. The milk must be put to it boiling hot.

Mangoe Pickle. Mrs Nathan Weighing 6 lbs

To 1 Square bottle of sliced Mangoes add the following ingredients. 5 tables spoonfuls of Green Ginger. 2 of Garlic. 2 of Mint 2 of Salt. 5 of Sugar. 1 of Mustard Seed. half a Spoonful of juice of Chillies. Let the Mangoes be peeled & sliced lengthways, sprinkle them with salt, put them in a Jar, & expose to the sun till the salt dissolves, after which strain off the salt water cut the Ginger very fine & soak it in the water strained from the Mangoes, expose to the sun a short time, then strain the salt water off, & throw it away, mix the ginger and mangoes together add the garlic, mint picked & sliced & a few whole chillies, pound the remainder of the chillies & add them to the Vinegar mix all together & strain it over the Mangoes. Close the bottle. It will be fit for use in a week.

Red Mangoe Chutney — Mrs Nash.

8. chut.	Chillies.	4 chut.	Ginger
4 "	Salt	1 "	Garlic
4 "	Raisins	¼ "	dried Chillies

1 bottle of Vinegar & 16. large Mangoes. Cut the Raisins, Ginger & Garlic very small. Ground the Chillies into powder, make syrup of the Vinegar, cut the Mangoes & boil them in two thirds of the Vinegar — When the Mangoes have become cold lay them in a pan & sprinkle first a little salt then the garlic, ginger, chillies & raisins, stir them up gradually with the syrup till the whole be well mixed, then add the remainder of the Vinegar & give the whole the final stir. ——

Essence of Ginger. Mrs Hewitt.

2 oz of fresh grated ginger, 2 ozs of thin cut lemon peel — Put to it a quart of Brandy, let it stand for 10 days, shake it each day, & strain it through muslin

Oyster Patties — Mrs Freeth

For a small Pan use half the quantities

Pour the Oysters & liquor into a saucepan with 2 Table spoons full of Milk - 2 also of butter, mixed up with 2 tables spoonfuls of flour - 1 desert spoonful of salt 2 bits of mace this size ( ) if you have the brains of a lamb or sheep have them boiled slightly & bruise them down with the above mixture & let all be cooked over a slow fire - The Oysters should be kept till the mixture is ready then throw them into it but they should not be put on the fire, when dinner is ready fill up the patties & heat them together for a few minutes -

To make Stuffing - Mrs Freeth

Butter, Salt, Pepper mixed with one Egg some soaked bread & Marjoram -

Duck Pie - Mrs Freeth -

Bone a full grown young Duck, & a Fowl - wash them & season them with Pepper, Salt & Mace reduced to the finest powder - Put the fowl within the Duck & in the former place a boiled pickled tongue, pare the whole into a mould, the skins of the legs should be drawn inwards that the body of the Duck may look smooth - Fill the spaces between the Duck & Fowl before putting

the tongue into the batter with forcemeat balls
When served it should be covered with savoury
Jelly put on rough & must be eaten cold —
Bake in a slow Oven all night —

Pickle for Meat — Mrs Smeeth —

2 Oz of Salt petre — 2 lbs of coarse sugar — 8 lbs of Salt — 4 Gallons or 20 quart bottles of water — boil all together & skim till quite clear — For Tongues, Mutton, Beef & Pork —

To melt Butter — Mrs Smeeth

Mix in the proportion of a teaspoonful of flour to 4 ozs of the best butter on a plate — put it into a small sauce-pan & three tablespoonsful of hot water, boil it quick for a minute stirring it round all the time —
Milk used instead of water requires less Butter —

Mrs Smeeth —

Sauce for Wild Fowl

½ a salt spoon of Salt —
½ a ch: of Butter —
2 full Tablespoons of Claret —
Juice of one Lime —
½ a teaspoon of Cayenne
a Mustard spoon of Mustard
1 Tablespoon of Port wine

To be warmed up in a silver sauce-pan & brought with the Ducks on table —

Yorkshire Pudding — Mrs Heath

Mix 5 spoonsful of flour with a quart of Milk & 3 Eggs well beaten — butter the pan — when brown by baking under the crust turn the other side upwards & brown that — It should be cut in pieces to come to table — Set it over a chafing dish at first & stir some minutes

Rusks — Mrs Heath —

½ Sr — of Soojee & moisten it well with Milk, then work it well, then add the dough of two loaves, 2 Ch: of butter, 2 Ch: of Sugar & mix well together, then add 4 Eggs well beat, Knead very well, pour into buttered shapes & put in the sun, when well risen bake lightly & when perfectly cold cut in slices & put in the oven to brown —

Soufflée Pudding Mrs Heath

Take 4 Tablespoonsful of flour — Arrowroot or Rice flour & boil it in milk — beat up ¼ lb of Butter separately when the flour is boiled strain it, mix with it the yolks of six Eggs, well beaten — Sugar the rind of a lemon scraped, let it get quite cold, then mix the Butter & about ten minutes before sending it to table add the white of the 6 Eggs well beaten —

Georgi's Cake

1/2 Sur flour
1/2 — Sugar
1/2 — Butter
16 — Eggs
1 — Nutmeg — Lemon peel

Curry powder. Mrs Goodwyn.

Coriander Seed. (1½)	1/2 Seer	
Red chillies —	— 1/2 Chtk	
Black pepper	— 1/2 Chtk	
Cummin Seed	— 2 Chtk	
Mathee Seed	— 2 chtk	Fenigreek ?
Turmeric	— 1/2 Seer	

Pound the above well & seperately - and Mix well together - Bottle for use - One table spoonful is enough for one fowl Curry -

Mock Turtle.

Take a sheep's head, scald & wash it very clean, boil it for half an hour; then cut take the skin off by itself. & take the tongue out. take the brisket & the neck & boil them in 3 quarts of water to make a stock; for three hours; when ready take the tongue & skin & cut it up in pieces about an inch square & put them into the stock with 3 onions. 1/4 oz cloves & mace 1/4 of a nutmeg & 1 dessert spoonful of cayenne pepper. Stew all together & when tender take out the meat, & mix it with 3/4 lb. of butter, till quite smooth, then mix the liquor gradually with it — then add 1 large wine glass of sherry 1 dessert spoonful of lemon juice & juice of tongue & the same of black pepper — simmer it until it becomes of the consistency of cream, have ready about 12 force meat balls made with 1/2 lb veal & 1/2 lb suet & 4 hard yolks of eggs & when the soup is coming on table put them into it with the bits of meat already previously taken out —

N.B. The spices should be well pounded before they are put in —

Mrs Pemberton

Sauce for Lobster patties.

1. Chuttack Tbs butter
1. Teaspoonful flour
1. Dr Lime juice
1. Dessert Dr. Anchovy Sauce
1. Pinch of Cayenne pepper
2. Claret glasses water.

Mix all well together & boil until it thickens. Cut your lobster into pieces & fill into 6 patty pans. first lining the pans with a light paste, pour the sauce into the pans, as much as each will hold. if more than six are required more sauce must be made according to the number. After the lobster & sauce are put into the pans, put a covering of light paste over them & bake in a moderate oven; they will be far better if the pastry is made & baked first as the fish and sauce do not improve by baking —

Mrs Pemberton

Bombay.

Shrewsbury Cakes –

4 Cuttacks – Sugar.
4. do Butter
6. do. Flour
1 Egg. & ½ a Wineglass of Milk – Mix Sugar & Flour then add the butter, then mix the egg having first been well beaten then the milk. When all is well mixed let it stand for ½ an hour before it is rolled out – then role it into flat Cakes whatever size you like – Mrs Pemberton

Biscuit Drops –

4. Cuttacks Sugar.
5. do Flour
5. Eggs & 1 Coffee spoonful of Carraway seeds – Mix the Sugar & eggs together, the latter should be first well beaten, then add flour & Carraways. – 1 dessert spoonful is sufficient for each drop it should be dropped on paper or an iron plate, after they are all spread out at a sufficient distance so as not to touch each other have ready some powdered & sifted Sugar & shatter over them – Bake in a moderate oven. –

Mrs Pemberton

Rich boiled Custard. (for Trifle Cake)

Boil 1 pint of milk with 2 oz. 2 ½ sugar Lump & the peel of 1 lime & a small stick of Cinnamon beat the yolks of eight eggs well - put them into a bowl then pour in the boiling milk stirring it the whole time of pouring - have ready a stewpan about half pint of boiling water into which place the bowl & keep stirring it well until it thickens. then take off the fire stir it until it is almost cold - NB. a little Ratafia improves it -

Mrs. Rumbelow -

Cherry Brandy.

Take any quantity of picked cherries, they should be quite ripe, pick, clean & dry them two thirds of the fruit should be bruised slightly so as merely to break the skins, the remaining third must be bruised so as to break the stones without pounding the kernels, great nicety is required in this, as if the kernels are pounded broken, the flavor of the liqueur will be spoilt -

Fill ½ jars (the larger they are the better will the flavor) lightly up to the top -

pour in as much of best French brandy as the jars will hold; cork & lute carefully. in a months time the liquor may be strained through a flannel bag into another jar — Take the finest raspberries you can procure, put 1 lb of finely pounded sugar to every gallon of fruit, stew very gently till the juice is of a tolerable consistency, strain and when cold add one quart to every gallon of y^e cherry liqueur, cork & lute carefully, roll & shake the jar slightly for the first two days. after wh do not allow it to be touched — in a months time it should be perfectly clear & fit for bottling if a deep color is required a small quantity of burnt sugar or any other coloring matter may be added at the same time as the raspberry syrup: the cherries may be taken out of the jars, pressed & the liqueur strained as before, but it sh^d not be mixed with the former cherry liqueur, the flavor being far inferior & very difficult to fine properly —

Cap^t Scott Feb. 1853

Lemon Brandy.

Put the peel of 6 lemons into one quart of brandy. let it remain 4 days — then take out the peel & boil it in one pint of water till no taste remains; take out the peel & add ½ a pound of lump sugar to the liquor boil & strain it hot into the brandy, cover it close & when cold strain it through flannel & bottle it —

Tapp. Sauce & Chutnee.

Green mangoes, Chunam, Salt, Raisins and Green ginger each 8. oz. Red chillies & garlic each 4 oz. vinegar 3 ℔ Lime juice ½ a bottle Pounds fine & mix well with the vinegar & lime juice — Put into a jar, stir it daily & expose to the sun for 1 month — Strain the same into bottles & the residue makes excellent chutnee — Captain Bagshawe.

Imperial Cabool Sweet Chutnee.

Green mangoes 2 Nos. peel & take out stone & cut into Quarters length ways — Boil them slightly in one bottle of vinegar & put aside in a jar or soup tureen to cool. Take another bottle of vinegar to which

add 1 seer Chunee & boil it till it becomes thin syrup, then put it by till cold. take 1 seer of raisins pick, wash & dry them salt 2 chs Yellow mustard seed 2 chs Garlic 2 chs dried Chillies 2 chs 1/2 seer Ginger - Garlic Chillies & Ginger to be finely pounded on a Curry stone - Mix all the ingredients well - the raisins are to be put in whole - Bottle & expose the Chutnee to the Sun for 3 or 4 days — Capt. Bagshawe —

Mint Chutnee. Genl. Hampton

Take a 1/4 pound of Garlic & pound fine mix with a 1/4 seer of Gram & a Cup full of vinegar, boil together slightly, add a quarter of a seer of sliced green ginger & 1/2 a Ch. of pounded raisins 1/4 of a seer of fresh mint, 1/2 a seer of green oranges, 1/4 seer of salt, 1/2 a Ch. of red chillies, pound all these ingredients & then mix with 2. bottles of good vinegar & expose to the Sun for 15 days —

To boil Peas.

Line a saucepan with lettuce leaves, put in a little sugar & mint & cook them without water – take the leaves out & serve –

Shupowlie – 1853

Arrowroot Cake –

The yolks of 14 Eggs – the whites of 4 – The weight of 10 Eggs of Arrowroot, and 1lb of sugar – 1/4 lb butter, a teacupful of currants or carraway seeds at pleasure – Mix the sugar & butter together beat in the eggs & add the Arrowroot by degrees. Bake in a quick oven –

N. B. In hot weather less butter is required –

Lahore. Feb. 1854.

Tomatoes à l'Italien.

Take ripe but unbroken Tomatoes – wipe them clean, cut in halves lengthways, butter & slightly pepper each half – Fry & serve hot –

Lahore. Jany. 1854

Ginger Beer.

For a 10 Gallon Cask.

10 lbs Sugar - 2 lbs Lemons
1 1/4 lbs Jamaica Ginger picked & bruised
2 oz Cream of Tartar -
Pour over these 10 gallons boiling water:
when lukewarm add a gill of yeast-
stir all well: after standing for two
days run it through a chamois bag
& bottle immediately -

When Yeast is not procurable, beer
may be substituted -

From Queen. Lahore. May 15th 1854

Curry Powder & Receipt for making the curry.

7 oz. Coriander seed
6 " Turmeric
1 " Cayenne To be pounded very
fine separately & then mixed well together.

Receipe for making the Curry - Put 2 oz of
butter into a stewpan when melted
add a tablespoonful of curry powder

& allow it to boil for a few minutes
then put in the meat & stir it about on
the fire until nearly all the butter is
dried up. then add half a pint of good
gravy three or four shallots chopped as
fine as possible or pounded in a marble
mortar a red pepper chopped in the same
manner a couple of onions sliced & fried
afterwards cut very small, ½ a teaspoonful
powdered ginger (green is better) three bay
leaves, the whole should be allowed to
stew gently until the meat is sufficiently
cooked, when a little salt may be
added, if put in first it hardens
the meat — a little lemon juice
is an improvement — Mrs D. Harriott

Short Bread –

2 lbs Sooje Flour
1 lb Butter
1 – Teaspoonful of Sugar –

Cream the butter mix it lightly & quickly with rather less than the two pounds of the flour & the sugar. Role it into 3 or 4 Cakes – Crimp their edges with the fingers & prick them all over with a fork. Bake them – White sugar should be quickly thickly strewn over the cakes while hot –

Lemon Creams –

4 Lemons –
8. Eggs
1. Pint of water
1 1/2. lbs Sugar (White)

Put the Lemons, then squeeze the juice over the Rinds & let it stand for

lemons, dissolve the sugar in the boiling water. When cold add the eggs well beaten & the juice of the lemons mix them well together & set over a clear fire at some distance until they begin to thicken, stir all one way or they will curdle, put a small piece of fresh in the saucepan whilst they are on the fire — This makes a dozen good-sized glasses — the cream will keep for several days even in the hot weather —

Scotch Shortbread —

2 lbs flour. 1 lb sugar
8 ozs butter. 8 ozs Carraway comfits
2 Candied citron or orange peel.

Mix the flour, sugar, comfits and candied peel together then add the butter — When the paste is made roll it out the thickness of half an inch, cut it into cakes, place them on white paper, prick & bake them —

Lemon water ice

Rub on sugar the clear rinds of lemons, squeeze the juice of twelve lemons, strain them, boil the sugar into a strong thick syrup. add to the juice half a pint of water or good barley water sweeten it with syrup, add the white of one egg and jelly —

Chicken Salad —

Mince up a cold roast fowl with the whites of 2 hard eggs & some onion finely minced, beat up the yolks with 3 teaspoonsful of mustard & some salt, then add 3 tablespoonsful of cream or salad oil 1 & ½ of vinegar a little essence of celery — mix all well up together — & if salad is in season cut up some lettuce with it

Infants Pap —

½ lb of Soojee to be tied up in a cloth & boiled for 8 hours — then taken out of the cloth & baked in a slow oven for 8 hours

When cold take off the outer crust (which is the drop of the Soojee) & have the inner part finely pounded & sifted through muslin, put it in stoppered glass bottles & keep it for use — ½ Table spoonful first mixed in cold water, the cup then filled with boiling water & the Pap boiled till rather thick — stirring it all the time then add sugar & milk with a little salt —

Madras Curry Stuff

Chillies —	6 drams
Pepper —	2½
Turmeric —	1½
Coriander seed	1
Cummin —	1
	12 drams —

Mooney Ghullee Soup —

Every Country has its national dish
& "ground nut Soup" a rich white Com-
-pound of broiled fowl & the Almond like
Kernel of the ground nut is one of the
grand dishes of this part of the world! —

Letter from Sierra Leo-

Cotelette-de Volello à la Milanèse —

First take yr Cutlet & beat it well with
the flat side of the Cleaver, or with a rolling
pin: beat it for at least five minutes
then having thrown a quantity of butter
Eggs & flour into a frying pan, when the
mixture is hissing hot fling yr Cutlets
in — & there let them stew —

In this way Veal is not insipid, like
"young child" but moist with odoriferous
juices —

"Our own Correspondent"

Curry - made with Curry Powder —

1st Take Meat should be Veal, of good quality cut into pieces of 2 ozs, one inch square. & washed clean —

2nd Bruise & grind down 1 shallot of Onions & 2 Cloves of Garlic, the garlic may be omitted by those not partial to it —

3rd For 1 lb. of meat take 1 dessert spoonful of the Powder, mix it with the above & rub well into the Meat

4th Put 1½ shallots of Flour or butter into the Stewpan in wh you intend to Cook y Curry & melt it over the fire - Add the meat & keep stirring all well together over a brisk fire till the meat is browned — Take the pan down & put in 3 quarters of a pint of Cold water - set it on a slow fire stirring it now & then till the meat becomes tender, the water has evaporated, & there is a thick rich gravy —

Cold roast meat will also answer to make a Curry from only it must not be washed

If Onions & garlic are not procurable take one & a Quarter dessert Spoon of this Powder —

Atkinson & Co —

Orange Jelly.

Divide the Oranges into quarters and take out the seeds, before cutting them about a third part of the Peel should be removed. — then put them in a preserving pan and cover them with water boil till they can be pulped through a sieve — Strain the juice through a Jelly bag, if not clear, strain it again, add rather more than equal quantities of sugar, and boil till it jellies.

Frigorific Mixtures —

		Thermometer sinks
No 1		
Snow or pounded Ice	2 parts	to — 5°
Muriate of Soda (salt)	1 part	
No 2		
Snow or pounded Ice	5 parts	to — 12°
Muriate of Soda (salt)	2 do	
Muriate of Ammonia (Nasadar)	1 do	
No 3.		
Snow or pounded Ice.	24 parts	to 18°
Muriate of Soda (salt)	10 do	
Muriate of Ammonia (Nasadar)	5 —	
Nitrate of potash (Saltpetre)	5 —	

Boiled bread Pudding (Rich)

Over ½ a pint of crumbs of bread pour ½ a pint of scalding milk, cover for an hour, beat up 4 eggs, add to the bread with a tea sponnful of flour, 1 oz of butter, 2 ozs of sugar ½ lb currants, 1 oz almonds beaten with orange flower water, ½ oz sweetmeats, butter a basin that will exactly hold it, flour the cloth & tie it tight over - boil one hour - serve with wine sauce ——

1 oz. butter 2 ozs sugar
8 - currants 1 - almonds
½ - sweetmeats & 4 eggs - 1 teasponful of flour - ½ pint bread crumbs. ½ pint milk.

Capt. Briggs. 9/2/60

Chocolate pudding

Boil a quart of milk, dissolve in it 1oz of chocolate, sweeten with loaf sugar, add the yolks of 8 & the whites of 4 eggs well beaten strain & pour into a plain buttered mould steam it for ½ an hour; let it settle for 10 minutes & serve with the following sauce

Boil ½ a stick of vanilla in a pint of milk till it is reduced one half, strain, sweeten & thicken with arrow root —

Capt. Briggs 9/2/60

Minced Collops -

1½ lb steak minced fine - put it in a stew pan without salt or pepper - keep it over a brisk fire stirring with a wooden spoon, to prevent its catching for about 10 minutes - or till the meat has a light brown half cooked appearance - all the pieces well separated from each other and smooth - Add about a tea cup full of warm (not boiling) water (a couple of onions may now be put in whole & taken out before serving - according to taste) Place the mince with the cover on at the back of the range, let it simmer gently from an hour to an hour & a half - serve - When the mince is about half cooked add the salt - not before - or it hardens the meat - M. L. Reddie -

Veal Pie -

Take a piece of veal cutlet, cut it very thin, make a little forcemeat with bread crumbs, a piece of butter sweet herbs, pepper & salt bind it with the yolk of an egg - Cut the veal very small, roll half with the force meat & the other half with some bacon cut very thin one or two hard boiled eggs, fill up the dish with good stock - cover with paste made with flour & water which must be removed when cold cover it with aspic jelly -

It will take about 2 hours to bake in a moderate oven -

Victoria Pudding –

Line a pie dish with puff Paste, put a layer of preserve at the bottom, take 3 ozs of loaf sugar pounded, 3 ozs butter. 4 eggs taking out the whites – Mix all well together fill the dish & bake one hour – then take the whites & beat them to a light froth put it on the top of the pudding a little before you send it to table – put it in the oven for 10 minutes to harden –

Cap. Briggs

Duck boiled –

Enclose the duck in paste, put into it a little pepper, salt, one or two sage leaves & a little finely minced onion, suet & bread Crumbs with the liver of the duck – boil it in a cloth, serve it with onion sauce – N.B. the duck may be salted the night before.

Cap. Briggs

German bread pudding –

Cut the crumb of a stale loaf sufficient to fill the mould it is boiled in (about ½ a lb will be enough) soak the bread Crumbs in milk, then press them quite dry, add a little butter, the yolks of 3 eggs, the rind of a lemon rubbed on sugar lus' to sweeten it, mix well – Whip the whites of the eggs to a stiff froth, stir them

Victoria Blancmange.

Cut 3 Sponge Cakes in half. Spread the slices with Jam & soak them in a wineglass of sherry. Place them in the centre of a pint & a half mould which has been carefully oiled - then pour sufficient Custard in to fill the mould - put 3/4 oz of Gelatine into the Custard (1 pint) & Keep the Custard Constantly stirred till it is just cold & then use it.

If the Sponge Cakes rise to the top, which they will more readily do if they are not stale - place a small weight on them to keep them down until the Custard hardens over them - the hole left by it will not show when the blancmange is turned out

Mrs Goodwyn -

Chocolate Blanc mange.

Grate 3 oz. Chocolate into 1½ pts milk. add* 1¼ oz Gelatine ¼ lb sugar. mix all in a jug & stand it in a saucepan of cold water over the fire. Stir occasionally till the water boils, then stir continuously while boiling 15 minutes — Dip a mould in cold water, pour in the blanc mange & turn out when set —

*. 3/4 oz gelatine is sufficient in ordinary English weather.

with the other ingredients - butter a mould well & put in a layer of the preparation about an inch thick, then a thin layer of Apricot or raspberry jam, or orange marmelade & so alternately until the mould is full finishing with the bread - Cover with a bit of buttered paper - boil or steam it nearly an hour -

Capt. Briggs -

Mutton Sausages -

Take a leg of mutton chop it very fine, an equal quantity of suet, or half suet, half fat bacon -

1 Tablespoonful of salt
1 ditto pepper
1 grated nutmeg
4 finely chopped Sardines
3 tablespoonsful Anchovy
4 eggs well beaten -
¼ lb bread crumbs -

File the skins, tie them, boil the Sausages for two minutes, dry in a clean cloth, and hang up to dry -

Capt. Briggs.

Lemon Pudding

10 eggs - a tablespoonful of flour, 2 ozs loaf sugar the rind of one lemon & the juice of two, to be beaten fully half an hour, & baked 20 minutes in a slow oven -

To make Red Cabbage pickle —
Slice into a Colander & sprinkle each layer with salt. Let it drain two days then put it into a jar, & pour boiling vinegar enough to cover it. & put in a few slices of red beet root. also a few spices — Cauliflowers thrown in after being salted will look a beautiful Red —

Green Gooseberry Jelly —

Take off the tops & stalks of any quantity of gooseberries then wash them well — weigh them, and to each pound, pour three quarters of a pint of water, simmer them until they are well broken, turn the whole into a jelly bag. let all the juice drain through, weigh & boil it quickly for 15 minutes. Draw it from the fire & stir into it, until quite dissolved an equal weight of sugar, reduced to powder — Boil the jelly until it jellies strongly on the spoon. clear it perfectly from scum, & pour it into small jars or glasses. it ought to be pale & transparent —

Mrs Goodwyer —

Gingerbread nuts — S. A. R.

	ch		ch
Flour	8	Goor	8
Soije	8	Ginger	2
Butter	8	1 nutmeg. a little cinnamon	
Sugar	4	1/4 ounces weight of cloves and	

1/2 a tablespoonful of Marmalade — the juice & peel of a lime — Mix all the dry ingredients well — then add butter. Goor &c let the mixture stand after it is mixed for 24 hours before it is baked —

Mrs Mabel. Lucas.

Biscuits —

3/4 of a cuttak of butter & a large spoonful of cheese mixed with the dough of a loaf of bread —
Let the mixture & the baker's be rolled out into biscuits & baked with the bread — the biscuits should be left in the oven for some hours to become crisp —

Mrs Alex. McMurjies

Receipt. March. 1863 —

Tapioca or Sago Jelly.

Put 4 tablespoonsful of sago in one quart of water. Simmer by the side of the fire till the sago is quite dissolved (take care you do not boil it) You can add a little lemon or any flavoring that is liked. Eat hot or cold — Both tapioca & sago dissolve more easily if you soak them in water previous to making the jelly —

Elwyn.

Batter over meat

Three pints milk. 12 ounces flour. 6 eggs —

Toad in the Hole.

Make a batter with flour, milk & 2 eggs (grease your dish) Lay a little of the batter at the bottom of the dish, arrange the chops in the dish. having previously very well seasoned them, then pour in the remainder of the batter & bake —

Elwyn —

Cheese Pudding.

Boil ½ a pint of milk. Add a little cold milk to mix and ½ half table spoons full of ground rice. Add to this the boiling milk & stir it well over the fire till it is quite thick. take it off the fire, & add the yolks of two eggs, 4 ozs of grated cheese, a little salt, & 2 ozs of butter. Then beat to a solid froth the whites of the two eggs. & mix them lightly, but well, with the other ingredients. Butter the dish, & bake for 20 minutes.

Ellen Bank.
1884.

Chutney Most Excellent. (Mrs Davidson)

2 Sticks Ginger, 1 Oz Salt, 1/4 Oz Garlic
1/2 Oz Ginger, 1/2 Oz dry Chillies,
1 Oz Mustard seed & bottles Vinegar
100 green Mangoes (2 Seers) 1 Oz
Raisins. The Mustard seed must
be husked, the Garlic, Ginger &
Chillies to be sliced very fine, the
Sugar made into Syrup, & the Mangos
peeled & cut, afterwards boiled in
three (3) bottles of Vinegar — When
all this is done & the Mangoes
are cold lay them in a pan & sprin-
kle a little salt over them, then the
Mustard seed, Garlic & Chillies & Ginger
& mix them up gradually until the
whole is mixed, then add the Vinegar
& give it a final stir When it
will be fit for use.

Ginger Apples.

Boil six oz of best ginger in three pints of water till quite soft, & the substance extracted - pare six lbs of American Apples - cut them into halves or quarters - make a syrup of the ginger water (which must be clear) & six lbs loaf sugar - put in the fruit & boil - taking it off occasionally to let the syrup get through the fruit - and when of a clear brown it will be sufficiently cooked -

Miss Campbell. Oct. 1883.

Prune Loaf -

Put one pound & a half of prunes into a stewpan & stew until soft. then stone them - add a quarter of a pound of moist sugar & half an ounce of Isinglass - warm all together & put into a shape -

October. 1883

Cheese Pudding

4. ozs butter -
4. " Cheese -
1. Teacup full of milk -
1. Teaspoon full flour -

Put on the fire for a few minutes stirring all the time, taking care not to let it boil - stir in two or three eggs very well whisked, pour into a small pudding dish, & bake before the fire for a quarter of an hour —

Christian. 1883

Cabul Chutney / Mrs. —

2 lbs. green Mangoes peel & stone them & cut them lengthways into 4 parts, boil them slightly in 1 bottle of Vinegar, put them aside in a jar till cold, take another bottle of Vinegar to which add 1 lbs. of moist sugar, boil till it becomes a thin syrup, put it by till cold. Take one lbs. Raisins pick wash & dry them, then add 2 ozs. salt 2 Yellow Mustard seed 2 oz. Garlic 2 oz dried Chillies & ginger to be finely pounded in a Curry Stone — Mix all these ingredients well together, the Raisins are not to be pounded, but put in whole, Bottle & keep the Chutney in the sun for 3 or 4 days —

Macaroni -

Boil 4 ozs macaroni in plenty of water for an hour & a half - put a little salt in the water - Strain - wipe the saucepan, put the macaroni back with half a breakfast cup of milk - a piece of butter - about 1 oz - some white pepper or cayenne & grated cheese - about 2 ozs - Gruyère is best - Stir with a wooden spoon or fork till it is thoroughly hot - then serve -

Sarah Clayton

Apple Jelly.

Take good red cooking apples, quarter & take out the cores, but leave the rinds as they color the jelly. to each 5 lbs of Apples put 3 pints of water, and boil till the whole is a pulp. strain through a jelly bag in front of the fire as other jellies, to every pint of the liquid add ten ounces of loaf sugar pounded, the juice & the finely cut rind of half a lemon - Boil again skimming well, till the jelly is quite clear - then pour into moulds. if wanted very clear strain a second time -

Queen. Oct. 6. 1883

Ginger Tablet

Mrs. Christopher

with 1½ cks butter

Boil ½ pint of sugar & water & when the same is taken off sprinkle over the juice of Ginger (take ¾ pint of Green Ginger) bruise it & squeeze the juice which will be 2 Cocktail Glasses full. Cloth into the sugar,

Italian Cream –

The Cream of 8 eggs of Milk sweetened to taste, the skin of one Spice of 2 oranges 2 Wine Glasses full of Sherry, Whisk till it thickens put into a shape into which first put a thin piece of Muslin (Muslin) Turn out when required for use – …

Strawberry Jam.

Take weight for weight of loaf sugar & fruit; bruise the sugar & quite cover the berries with half the quantity of sugar, & let them lie all night. In the morning drain all the juice you can from them. Put the juice into a pan with the rest of the sugar, let it boil down & then put in the berries, & boil the whole from 20 to 30 minutes. 20 minutes if the berries are dry — 30 if wet — Do not stir the fruit, only turn the pan enough to keep the berries from burning —

Laubeck —
1881.

Irish Marmalade. (excellent.)

Take 2 doz. Seville oranges, slice them very thin (in their uncooked state) pulp & rind together, taking out the pips only which soak in cold water. (the water to be added afterwards) to every lb of sliced fruit add 3 pints of cold water — let this stand 24 hours. then boil till the chips are tender — allow this to stand till the next day. then weigh, & to every lb of boiled fruit add 1½ lb of loaf sugar. boil the whole until the syrup jellies & the chips are quite transparent; two or three lemons prepared as the oranges are add to the flavor — The quantity of preserve made by this recipe is astonishing —

A. E. C. Jan. 1881.

Excellent Ginger bread nuts Mrs Nash

7 lbs Flour.
8 Do Treacle,
6 Do Sugar
6 Do Lard,
8 " Ginger (in its raw state)
3 " Ginger dry.
1 Nutmeg,

Horse radish Sauce.

Grate a stick of horseradish, add a Salt spoonful of salt - ditto of mustard - ditto of sugar - 2 tablespoonsful of cream - 2 ditto of vinegar -

Mrs Sansom.

To prepare Cocoa nibs -

Put two Tablespoonsfull of cocoa nibs into a basin, fill up with cold water, & cover with a plate. Place the basin in the oven at night before going to bed, & leave it in the oven for 24 hours -

Sarah Claydon.

Proportion - 4 ozs nibs to 5 pints water -

Everlasting Cheesecakes.

1 lb lump sugar, ¼ lb butter, the rind of 3 lemons & the juice strained, the yolks of six eggs & whites well beaten, all to be mixed in a stewpan, & stirred over the fire until of the consistency of honey. to be poured into preserving jars until wanted — About a teaspoonful of the mixture to each cheese-cake. May be put in before or after baking according to taste — Jane Stuart. 1876.

Sheep's head Pie.

Split the head up the middle, & clean it well boil it for four hours, or until it is tender. then take out all the bones, & let it stand until cold. cut it in small pieces & put it in a dish with hard boiled eggs sliced — Season with pepper & salt, & fill the dish with the liquor the head was boiled in. Cover with bread crumbs. & bake until it is brown. When cold turn it out of the dish — C. H. Gore & 1875

Lemon dumplings- Very nice;

4 ch. bread crumbs, 4 Beefsuet chopped fine 2 ch. sugar, the juice & peel of a lemon, 2 Eggs well beaten, no other liquid- Boil 1/4 of an hour, serve with wine sauce, This Mixture 5 dumplings -

Fondue - Foudue?

Take 12 ch. Milk. Boil till it is reduced to 4-, then take 3 ch. of Grated Cheese - 1 ch. of sugar 1 ch. Butter & 4 Eggs Mix all with the Milk & Strain thro' a Cloth & bake it in the oven -

Mock Turtle - of Sheep's or Calf's head.
Parboil a head - take off the skin & cut in pieces of an inch & a half square
Mince the fleshy part into smaller
pieces - Take out the eyes, skin the tongue
& cut in slices. Turn all into 3 quarts
of good stock & season with Cayenne
3 blades mace, salt, the peel of two
lemons - 1/2 Pint white wine, & 12 force
meat balls - Stew one hour & a half -
Rub down 2 tablespoonsful of arrow
root or rice flour, with a little cold
water, mix it with half a pint of the
soup & stir it into the pot - add
the juice of 2 lemons & the yolks of
eight eggs hard boiled - simmer
for 8 minutes & serve —

Mrs Basevi -

Curry Powder –

* Coriander seed	(Dhunnia)	8 chittaks
Turmeric	(Huldee)	6
Fenny greek	(Mayttee)	2
Dried Chillies	(Lal Mirchie)	3
Cardamums	(Elachie)	4
Black pepper	(Shala mirchie)	4

* The Coriander seeds to be roasted –
The whole to be cleaned, dried, pounded sifted & mixed together – 1 Tablespoonful with salt, onions & a teaspoonful of limejuice sufficient for a fowl curry –

Wm Mc'Kenzie.

The Spanish Omelet is an inch & a half thick. Generally contains fresh tomatos and is flavored with various herbs, with a Soupcon of Garlic. The best Omelet I ever tasted was served to me at the Dominica at Havana. It consisted of eggs, Tomatos, Macaroni and Sardines.

Mrs A Leech.

Apricot Cheese -

Take whatever quantity of Apricots you require - put them in a jug & bake them till tender - Rub them through a coarse sieve, or cloth. the pulp & juice - throw away the skins - break a few stones. and blanch the Kernels - Then to each lb of the pulped fruit & juice - put 3/4 lb of sugar finely powdered - Boil till quite thick. add a few of the Kernels. then put into moulds, & cover closely -

The 2nd Shahjehanpore sugar makes it the clearest & richest color! The best moulds are round tin ones about the size of a plate & about 3 inches deep & with a cover - like a round tin box - You can cut out a slice (V) thus as you require it & then close the box again -

Mrs Bascom -

Umballa 13th April 1864

Quince Marmalade -

Pare & quarter the fruit, taking out the cores. Then stew the fruit with a small quantity of water (not quite sufficient to cover them in) until it becomes soft, mash with a fork & add an equal weight of sugar, with the juice of three lemons (or 20 limes) to two pounds of the fruit - It is then to be boiled about 1/2 an hour until it becomes of a proper thickness -

Mrs Thompsons receipt -
Thurgowlie Aug 1st 1863

Arrowroot Cake -

With a wooden spoon cream 2 1/2 Chut-taks of butter - or if wished rich 3. Chut-ks Mix gradually to it 3. chuttaks of sugar Then gradually also 3. Chut-ks of arrowroot. Beat 4 whole eggs till they are white & creamy - Add them by degrees to the mixture - Beat all well - & then flavor with one teaspoonful of Essence of Lemon or Almond - Line a tin with buttered

paper. pour in the mixture, & bake very gently. I believe it takes over two hours in a slow oven. It is spoilt by attempting to bake fast —

Mrs Bassevi's receipt
Elmbank Ap. 1864.

Maras-chino pudding.

Heat slowly 3/4 pint milk - stir till cold, add the yolks of 4 beaten eggs, sugar to taste - dissolve 1 oz of gelatine or less. strain & add to the custard - boil slowly - if not sweet enough add more sugar - Add a large glass of Curacoa, Noyau, Cherry brandy, or Maras-chino & a few drops of Vanille to taste - & mould after mixing it all —

Mrs Bassevi.
31st June. 1864.

Amber pudding.

Half a pound of bread crumbs -
Half a pound of Suet -
" " Sugar -
1 tb pt of Marmalade - Mix - & boil it for 4 hours -

Sauce for the pudding -

3 ozs butter - 3 ozs Sugar to be beaten well together add a glass & a half of brandy beat it to a paste. put it on the top of the pudding -

S. H. R.

Woodcock Toast -

Toast & butter three or four slices of bread, both sides - Sprinkle anchovy paste on upper side & a little Cayenne beat the yolks of 4 eggs in half a pint of Cream - Heat & thicken over the fire & pour over the toast -

Mrs B-aseri.
31st June 1864.

Cheese Cakes -

2. ch^rs Pounded Almonds.
2. " Sifted white sugar.
2. " Butter creamed.
5. yolks of Eggs - 2 whites only
Essence of Lemon -

First mix the Almonds & sugar. then the Butter - then the Eggs -

Mrs Bassevi -

Half quantities are for E. A. B.

Cheese Cakes -

2. ch^rs pounded Almonds
2. " " sugar
4. eggs - 1 glass of Brandy. a little Essence of lemon -

Mrs Bassevi -

Crisp Paste -

2 ch^rs Butter rubbed into 4 ch^rs flour.
1 1/2 table spoonsful of sugar 2 eggs well beaten - work all well with a wooden spoon & roll thin - bake in a quick oven -

Polka Pudding -

Mix 3 or 4 Table spoonsful of arrow root with 1 Pint of cold milk. When smooth add 4 Eggs well beaten up. 1 1/2 Cht. of Butter. in small pieces at a time. add flavor of Essence of Ratafia or Cherry brandy Then boil 2 pints of milk & when boiling pour in the arrow root &c. without taking saucepan off fire - Stir well till thick & mould. Sauce - Beat a breakfast Cup of sugar & 1 1/2 Chts of butter to a Cream add 3 glasses of Brandy or sherry & boil stirring one way - Pudding to be cold - Sauce hot -

Small Polka Pudding.

1 1/2 Table spoonsful of Arrow root.
1/2 pint Cold milk.
2. Eggs - 1/2 Cht. Butter.
1. Pint boiling milk -

Sauce for Pudding -

3/4 Cr Sugar.
3/4 " Butter
1 à 1 1/2 glass Brandy or sugar -

Mrs Bassevi -

Harriott Cakes.

4 lb. Butter
4 " Sugar
6 " Flour

2 Cups Butter
6 " Flour
6 " Sugar
6 " Currants
10 Eggs - 1 Wine glass of Brandy.
1/4 of a nutmeg well pounded. a little mace & Citron Peel to taste. Cream the butter & mix in the sugar, then the yolks of the eggs well beaten, mix 1/4 of an hour - add by degrees the flour, currants, brandy & spice, & lastly the whites of the eggs first well beaten into a thick froth - Bake at once in a moderate oven -

Bordeaux Stew -

a cooked Chicken, or one jar boiled - put in a Stew pan rather more than a table spoonful of chopped onion 1/4 Pint of Cold water, 1 oz butter mixed smooth with a small tea spoon of flour - a little Cayenne & a table spoonful of Essence of Anchovies. Shake or stir over

fire till boiling, Then stand aside & simmer for 10 minutes until the onions are tender. Pour two glasses sherry to it, & a table spoonful of Chili Vinegar - Strip the fowl of its skin & divide in neat pieces, simmer & heat but do not boil - a juice of a lime to be thrown in before serving - If the chicken has only been boiled for a quarter of an hour. Stew gently 20 minutes in the sauce - Mushrooms improve it -

Veal Scallops -

Mince very fine - set over the fire with a scrape of nutmeg, a little pepper & salt & cream (or milk thickened with rice flour) for a few minutes. Put into scallop shells. fill with layers of it & crumbs of bread - bits of butter over. Fry or bake. Chicken or beef equally good -

Mrs. Brown -

Scotch Eggs -

Boil 10 minutes hard - Cover with force meat with bacon or ham chopped in it - Egg & bread crumb. & fry - Serve gravy over -

Vegetable & rice Soup -

4 Cutts Turnips 4 Cutts Artichokes
4 " " Carrots 4 " Onions
4 " Potatoes & 2 table Spoonsful rice.

Slice the Vegetables into a Jaw with a Quart of boiling water, add the rice well washed - a dessert Spoonful of Salt, & a little Pepper - boil 1 hour then add the Potatoes sliced & a quart of boiling stock - boil till well done Thicken with rice flour & milk stirring in well with a little pepper - boil for 15 minutes - add a tea cup of Cream at last -

Mrs Basevi -

Oyster Sauce -

To 1 1/2 Cutt of butter & 1 of Flour add the Beards & liquor of a large Tin Oysters boil with half a pint of milk - a tea Spoonful of Salt - a Salt Spoonful of Cayenne 3 or 4 Cloves - 1/2 blade mace - 6 pepper corns. Keep stirring over the fire - bring to the boil & boil 10 minutes - add a dessert Spoonful Essence of Anchovy - Pass thro' a sieve over

the oysters - Heat all together - but do not boil - 3/4 ch butter - 1/2 ch. flour - small tin oysters 1/4 pint milk - 1/2 a tea spoonful of salt - Cayenne pepper - 1 tea spoonful of Essence of Anchovy - Mrs Basevi -

Jugged Hare -

Cut up & put in an earthen pot (well closed) with 1 quart gravy, a large onion stuck with cloves, pepper, salt & a slice of lemon - Cover close - Keep boiling in a pan of water 3 hours - Pour the gravy into a saucepan - put in a glass of Port season with pepper salt, a little butter & thicken with rice flour - Boil up & pour over the hare - & serve hot - Mrs Basevi -

Ham Toast -

Toast & butter a slice of bread - Grate or pound cold Ham - mix the ham with the yolk of one egg & a little Cream & Cayenne till rich & thick warm over fire & serve hot on the Toast - Tongue is equally good - Mrs Basevi -

Grill Sauce -

Salt spoonful of Cayenne - ½ do salt a small dessert spoonful sugar - tablespoonful Lime juice - 2 of Harvey or Worcester - 1 of Catsup - 1 glass port wine & a little Shalotte —

Lobster Cutlets -

Pound & season with Nutmeg & mace Cayenne & salt - Egg & bread Crumbs & fry - Serve in a Sauce in Centre of a little of the fish heated in melted butter with 1 Tablespoonful of Essence of Anchovy - 1 of chili vinegar a little salt & mace - Parboil the fish first to improve it — Mrs Bassi -

To dress Tomatoes -

Boil them in a Saucepan of boiling water for 10 minutes, drain them & either serve whole or mash them - with a little pepper & salt - A little Beef gravy with a shalott is an improvement to the mashed Tomatoes.

Linda - Oct 1860.

French Chicken pie -

Parboil 2 chickens, put the giblets in a 2-saucepan & stew with the water in wh the Chickens have been boiled - add sweet herbs & mace - When the chickens are cold, cut them up & lay them in a deep dish, line with puff paste, pound some ham and tongue with the liver & the yolks of six hard boiled eggs - make this forcemeat into balls & put amongst the chicken - Add butter rolled in flour - Cover with paste & bake - a little cream is an improvement -

Ginger Beer

7 Gallons Water -
6 pounds White Sugar -
6 ounces Ginger sliced & bruised -
2 pints Lime juice -
(3 or 4 oz. Cream of tartar may be added. but not essential -)

The quantity of Ginger may be increased.

Boil the Ginger in a Gallon or two of

Water - Strain and clear as much as possible -

Put the Sugar into a Cask - pour the remainder of the boiling Water on it - Shake until all is dissolved - then add the Ginger Water & Lemon juice -

When the whole is nearly Cool (Luke warm) add Two Ounces of Isinglass - Two or three Spoonfuls of Barm or yeast - a Lemon Spoonful of Yeast - or a Bottle of Beer - or what is best of all, a bottle of the last made Ginger Beer will do - It will work and be fit for Bottling in 24 Hours in hot weather and 48 or 60 in Cold - and in Two days more fit for use -

When the Cask will work over put a Peck full of water until required again -

Milk Punch - Excellent -

At mid-day take 30. fresh limes, cut them in halves, & squeeze the juice into a large vessel, add 4 ozs loaf sugar, 12 Bottles proof Rum, half a bottle of Brandy. & 1 pint of Sherry, 3 nutmegs grated, & the peels of all the limes, just as they are, after squeezing - Cover up the vessel & let it stand, until 6 or 7 p m. Then have ready 8 ozs of boiling milk, pour on the mixture quickly, & grate a nutmeg, stirring all the time. Cover up again & let it stand until quite fire the next morning, when strain off, through thick double flannel & then bottle - It should take the entire day to strain -

Mrs Chalmers.

Simple Sponge Cakes

6. Eggs - weight of six eggs of fine sugar - the weight of three of sifted flour - mix as usual -

Mrs Chalmers.

Milk Punch — No 1.

Peel 25 small limes very thin — put the rinds into a Quart of Rum — Let them soak two days — Keeping the Rum covered — On the 3rd Day add 3 Quarts more of Rum & 1/2 a bottle of Brandy, 5 bottles of water 3 lbs of fine Sugar & the juice of 30 Limes Mix all well together & then add one liter & a half of boiling Milk, stir it well & cover the whole close & let it stand for two hours, then strain it through a flannel bag till quite clear —

Wm Moir

Milk Punch (2)

Put the Rinds of 60 Limes pared finely with 2 bottles of Rum & 4 finely grated Nutmegs into a Tureen & let it stand 4 days as air tight as possible, then take six bottles of boiling water 1 & a half bottles of fresh lime juice, 8 bottles of Rum & 4 lbs of Loaf Sugar — mix together in a large kettle add 4 liters of boiling Milk, stir the whole well when cold strain it — (To mix it) Add Sugar first, then lime juice, Rum, the rum steeped in the peels, then the boiling water, before adding the Milk see that the Sugar is dissolved —

& let it stand 24 hours —

Mrs Moir —

Rich Plum Cake.

6 lbs sifted sugar -
6 lbs currants — cleaned & floured
6 " raisins
6 " Butter - whipped to a cream -
6 " Flour -
6 " Nutmegs grated
1½ lbs candied peel
The peel of 10 limes grated
90 Eggs well beaten
6 wineglasses of Brandy -

Beat up the yolks of the Eggs with the sugar. Whip the whites to a froth & mix with the yolks. Beat the butter to a cream & add by degrees to the other mixture, then put in all the other ingredients gradually - the flour last & beat for fully a quarter of an hour Paper a tin two or three sheets deep with thick paper & send to a Baker's oven.

Almond Paste. for the Cake.

10 lbs sifted Sugar
10 " Almonds weighed when blanched and pounded -
6 glasses Orange flower water -
60 drops Essence Almonds -

Whites of 30 Eggs -

Whip up the whites & add the Sugar unless the Almonds are very dry when pounded the greater part of the Orange flower water may be omitted - one or two glasses being sufficient with the 60 drops Essence Almonds to moisten the paste.

When all is well mixed, lay it all over the Cake & dry in the sun - When almost dry, but before the Almond Paste becomes hard, beat up the whites of 18 Eggs, with 4 1/2 lbs of finest sifted Sugar & a little lime juice till it is quite thick & then spread it very smoothly all over the Cake -

This also should be dried in the sun as it does not discolor it like a fire -

Apricot Brandy —

Cut the Apricots in two, & take out the Kernels; then half fill a Stone jar, or a small Cask with the pieces; put in some fine White Sugar (about two lbs to a five gallon Cask), & fill up with the strongest Rum — Fasten the Cask down well, & let it remain for two months. — Pick the stones away in a bag. At the end of two months pour all the liquor & Apricots out; then put back the liquor & the Kernels, which should be crushed. Let this stand from 15 to 20 days; pour off the liquor, sweeten to taste, & pour in boiling Milk — about two pints to one dozen of Liquor — & strain like Milk punch —

Half spirits of Wine may be used instead of Rum —

P. S. The Apricots that have been steeped in Rum make an excellent preserve if boiled in good Syrup, & Candied, & dried in the Sun — To equal to any imported fruit —

Use the best White Sugar —

Stone Cream.

Put into a glass dish some Apricot Jam & a wine glassful of lime juice - Then take a pint of thick Cream, or new milk with a 1/4 or 1/2 an oz. of Isinglass & a small quantity of white sugar. flavor with Almonds. Let it boil, then turn into a basin - stir it till it is about the warmth of new milk. then pour it over the jam — When quite cold, stick it with Almonds or sweet meats. the Isinglass must be dissolved in a little milk & strained before it is added to the Cream - and if the latter is not to be very thick, it is better to put in a quarter of an oz of Isinglass only —

Almond Basket.

4 lbs. Almonds — 1½ lb Sugar Candy. The Almonds to be peeled & cut into thin slices & baked brown. The Sugar Candy is then to be mixed in it while the Candy is hot & then poured into a mould for Completion — When the basket is cold a thickly whipped Cream flavored with Vanilla to be poured inside It should be quite hard. Crisp & slightly brown —

Charlotte de Russe.

Take a plain pint mould & set at the bottom a small quantity of Calves foot jelly. When cold line the mould with Savoy biscuits & fill up with Cream which must be previously prepared in a basin, having been whipped into a thick froth, sweetened to taste, and flavored with Vanille — Half a Quarter oz of Isinglass Half boiled Isinglass should be added to the Cream before pouring it into the mould The Isinglass must be warm, but not when added to the Cream —

Johnnie's biscuits -

2. ch Sorjee — 2 ch butter
2. " flour — 2 ch. gor. when worked
4. " Skimmed — 1 ch. sugar brown.
1/4 of a Nutmeg — a little ginger -
a little soda -

Mix flour, sorjee, soda, sugar & spice
then add butter. last of all gor -

Common Cakes - or Buns -

4 cups Flour — 2 Eggs
2 " Sugar — a small tea cupful
1 1/2 " Butter — of Cream or Milk
Soda 1/2 a small teaspoonful - a little salt.
Work into the flour the butter until
it is quite in crumbs, then add the
sugar, & these pour boiling the milk
mix a little & add at once the eggs,
which must have been well beaten,
last of all the soda - Add a little
flavoring Spice & currants or raisins
at pleasure -

Mrs Roberts -

Miss Rowe's pudding.

Slice a sponge cake, & fit it round a bowl, steam a bottle of Tart fruit, and pour into the bowl, place more sliced sponge cake at top to form the cover when cold turn it out, & pour thick boiled custard over it —

Prince Albert's pudding —

2 1/2 lb flour
2 1/2 " Butter
2 1/2 " Sugar
2 1/2 " Raisins — 4 Eggs —

Beat the butter to a cream, add the sugar, then the yolks of the eggs after being well beaten, then the whites also well beaten — stir in the flour by degrees, & lastly the raisins, which cut up small — Boil 3 hours.

Mrs A. Goodwyn.

Citron Marmalade –

Take 3 lbs. of the fruit, & boil it till tender in about 5 lbs of water Just the fruit lay till next day – take the water the fruit was boiled in (which shd be wasted to about half the original quantity) & with 5 lbs of lump sugar make a thick syrup clearing it with the whites of 3 eggs till it is perfectly clear – Pare off the outside rind very thin, then cut the fruit into squares, scrape out the pulp with a spoon, take out the pips & tough parts, cut the fruit into strips then boil it with the pulps in the syrup till you find the pulp jelly – Chop up very fine the outside rind that you pared off & mix with the Marmalade when you take it off the fire –

Dec. /65 –

Mrs Becher –

Cream — Pudding —

3 ozs Sugar
1/2 a Isinglass — 3 Eggs
1 Tumbler Milk — 1 Tumbler Cream
Dissolve the Isinglass in the Milk over the fire, then beat the Eggs with the Sugar well, mix the Milk & Isinglass with the Eggs & Sugar, & boil it all up, let it stand until nearly cold, whip the cream up, then mix altogether, putting in some Essence to flavor the cream & calling it by the name of the Essence —

Lemon Cream - without Cream -
Beat well first separately, & then together the yolks & whites of 4 Eggs. Add three wineglasses of Lemon juice strain, & then add a glass & a half of Sherry & Sugar to taste, Put it over rather a slow fire, stirring it un til it becomes thick, a little grated Lemon peel is an improvement —

Mrs Atkinson

Lemon Solid —

Put the rinds and juice of 4 Lemons into a Bason with ½ a pint of hot water let it stand till the next morning (if done over night till morning) Dissolve 1 oz of Isinglass in ½ a pint of water — take six eggs well beaten & 8 ozs of white sugar, pounded & sifted, strain the Isinglass into them mix well together, including the water in which the limes have been steeped all night — (with the juice squeezed out) & put it on the fire until it becomes thick; but dont let it boil stir it all the time one way — put it in a bason stirring it until cold — then pour it into a mould, previously wetted with water —

Mrs Bicker —

4 Lemons
6 8 Eggs
8 ozs sugar
1 oz Isinglass
1 pint water

Lemon Cheesecakes —

To a quarter ℔ a pound ℔ butter add ½ ℔ of loaf sugar broken up = 6 eggs. leaving out 2 whites, the rind ℔ 2 lemons grated, & the juice ℔ three, a teacup full ℔ very finely grated bread crumb, put all together into a pan & stir it over a small fire until it thickens like honey. when cold, bottle & cork it down — This mixture will keep good for two or three months —

4 Chst^rs Sugar — one teacup full ℔
6 eggs — bread Crumbs —
3 Lemons
2 Chst^rs — butter Mrs Turnbull —

Cheese Diabletons —

Take a small quantity ℔ short tart Crust, put to it 2 or more tablespoonfuls ℔ grated cheese & as much Cayenne pepper as you wish, roll, & mix all this well with the short Crust, cut into little narrow strips, round little balls, or thin round biscuits —

Mrs Sibley —

Roman Pie -

Boil a Rabbit - cut off all the meat as ~~thin~~ as possible - 2 ozs Macaroni boiled very tender 2 ozs of Parmesan or other Cheese grated a Eschalot chopped very fine, pepper & salt - half a pint of Cream or sweet milk - Line a mould with good paste - also cover pie with paste

N.B. we find milk answer as well as Cream, when we add a little butter.

One hour will be sufficient to bake this Pie - it is excellent -

Mrs Ogilvie -

Swedish Pie

1 lb Fat Bacon - 2 lbs Lean Beef or Veal chopped together till the whole is like a paste - mix in this 3 Eggs well beaten - 2 Onions that have just been browned - pepper & salt - boil down the bones & skin of the meat with green herbs - make a good paste and

line the dish with it, put in the meat paste, pouring over it the stock, just made & add to it, if required more stock or good gravy, & cover with Paste & bake about two hours —

NB. As Eschalot can be used instead of the couple of onions —

Mrs Gilbie —

Southern Luncheon Cake.

1 lb	flour		citron or lemon peel
1 "	Sugar	5.	eggs well beaten
1/2 "	Raisins	1.	Gill of tepid milk. warm
1/2 "	butter	1.	small teaspoonful nutmeg & spice
3/4 "	Currants	1.	teaspoonful Carbonate of Soda
1/4 "	Candied orange.		

Londo the Cake lightly in rubbing the butter & flour together. then add sugar currants. spices &c — well mix the soda & milk together & add it last. taking care that the milk be not cold. Put in a shape & bake in a slow oven for two hours —

Curry Powder —

Coriander seed —	6 ℔s & thumb
Turmeric —	1 ℔
Fenny-greek (Mēthi)	½ ℔
Dried Ginger —	1 ℔
Black Pepper —	½ ℔
Dried Chillies —	1 ℔
Poppy seed — —	1 ℔
Garlic —	½ ℔

The whole to be cleaned, dried, pounded & sifted — then mixed together & put into well corked bottles —

Major Taylor. 9/4/69

Marlborough Pudding.

½ ℔ flour ½ ℔ Bread Crumbs. ~~½ ℔ currants~~ —
½ ℔ suet ½ ℔ Raisins stoned — 2 eggs.
½ a salt spoon of salt — ½ teaspoon full mixed Spice
Chop the suet finely — Stone the raisins &c &c —
Mix the dry ingredients first & then use sufficient
milk to mix all properly — Boil five hours —

Ginger-plant.

1/2 lb. of Treacle.
1 lb of Coarse Sugar.
6 pints of Water.

To be boiled and well skimmed for 10 minutes. Then allowed to stand until the warmth of new milk. Place the plant on the surface of the liquid. Tie paper over the mouth of the vessel, and prick it full of holes. Let the jar stand without being moved in a warm cupboard near the kitchen fire for 6 weeks. The liquor should then be fit to bottle off.

New plants form under the old one which may either be kept, or taken away.

Mrs. Ogilvie
March 1870.

To make Key with piece of perforated tin over the Keyhole should answer well.

Marmalade.

One pound of Oranges to two pints of water. boil for two hours, or until they are quite soft. Two pounds of sugar to one pound of Oranges. Soak all the sugar in a pint of the water in which the Oranges were boiled, while you cut up the Oranges, rind and all together, which must be done whilst they are quite cold. Take out the seeds and cores, and then boil all together for quarter of an hour, after the Marmalade has come to a boil.

Mrs. Cumberlege
March 1870.

Lemon pudding.

4. ounces bread crumbs. the same of suet and sugar. the grated rinds & juice of 2 lemons and 2 or 3 eggs. Mix all well together, butter a basin well, tie it down tight, and boil for 3/4 of an hour.

A very good plain pudding may be made by omitting some bread crumbs and a little baking powder mixed with a little milk.

A. Thatcher.
1870.

Rhubarb Marmalade.

Pare & cut into very small pieces 2 lbs of rhubarb, add 1 1/2 lbs Sugar & the rind of one lemon, cut very fine, & into very small pieces Put the whole into a dish, or other deep vessel, & let it stand until the next day. Then strain off the juice & boil from 1/2 an hour to 3/4. after wh add the rhubarb & boil altogether for ten minutes —

Plain seed Cake.

Weigh 3 ounces of Butter. 3 of lard or dripping, put it in the oven to melt then weigh 1 lb of flour. 6 ozs sugar half oz carraway seeds. a pinch of allspice & ginger — add to this three teaspoonsful of Borwicks baking powder. mix all well together - add to the melted butter & fat half a pint of stale

milk, mix all together quickly. it should be put in the oven at once — two hours & a half to 2 hours in a rather quick oven —

A rich plum cake could be made the same way by adding ½ lb currants ½ lb. raisins, a quarter lb candied peel, & another teaspoonful of baking powder — it will be also very nice made with sultana raisins —

Plain rice pudding.

Put into a pie dish ~~two~~ tablespoonful ~~& a half~~ of rice — 2 ozs moist sugar. a little nutmeg, a small lump of butter. & a pint & a half of milk — it should be put in a slow oven for two hours —

Ashton Villa
July. 1869

Gingerbread nuts.

Weigh 1/2 lb of treacle. put it by the fire to heat. - then weigh a 1/4 lb butter beat it to a cream, add very gra-dually to the butter 1/2 lb flour, a quarter of an oz of ginger, the same of carraway seeds ground, & one quarter lb sugar - mix all well with the hot treacle - put in a cool place for an hour, then roll out, & cut any shape you like, Bake on tins from 15 to 20 minutes.

Ashton Villa - 1869

Oatmeal cake -

A basin of oat meal. a little pinch of soda - a teaspoonful of melted dripping - melt it by pouring boiling water on it - moisten the meal with this - so as to make a paste - but with-out its being very wet - take a hand-ful of the mixture & work it a little

with fresh oatmeal - Lay it on the board, & squeeze it into shape with your hand, & then flatten it with the palm of one hand, while keeping it together with the other - Roll it out till it is pretty thin - Turn it over sprinkle oatmeal on it - Lay the side you have rolled on the girdle & leave the cakes till it is quite firm - take the cake off & toast before the fire - The girdle should be very hot - A good number can be made at a time, they must always be well toasted before sending to table -

S. C. Redolie Jan. 18

Orange Jelly.

Slightly grate the oranges (after well washing & drying) cut them in slices, take out all the seeds — Take 1 pint of water to each pound of fruit, put them on to boil from 3 to 4 hours, run through a cotton jelly bag.

Then add 1 lb of sugar to each pint of juice, and boil for 20 minutes — Sometimes add a little lemon juice —

Mrs A. Anderson —

Potted Head.

Take ½ an Ox head, set it on to boil in about 4 pints of water — boil slowly till quite soft, & it comes easily from the bone (3 to 4 hours) Take 1 oz of salt enough water to cover it — (boil it separately from the head as it requires longer time 4 or 5 hours at least) then cut off all the meat in small square pieces, season with nutmeg, cayenne, Jamaica

& White pepper according to taste - remove all bones - & boil all together for 20 minutes, before forming into shapes - It may require more paste as it fills pretty firmly — Mrs A. Anderson -

Curry -

Shred and brown well two good sized onions - Mix one table spoonful of Curry powder in a breakfast cupful of Butter Milk, (or cream, or milk) 1 teaspoonful of Salt, an apple sliced small, put this on with the meat or fish and let it stew a minute or two slowly until it boils, adding gravy by degrees as it thickens -

1 a breakfast cupful of gravy. the juice of a small lemon & a little Vinegar. 2 ounces of butter all mixed well together & stewed slowly till the meat is well done. Send it up in a Curry dish very hot -

Mrs Macadam.

Medlar Jelly.

Take medlars when quite ripe, wash them & put them into a preserving pan with as much water as will cover them — Simmer slowly till they become a pulp — Strain it through a jelly bag adding to every pint of liquor 3/4 of a pound of sugar — Boil it about an hour & a half, when cold it will be a stiff jelly and resemble guava —

Mrs Graydon —

Fricadel —

To one pound of minced beal add 2 eggs, the whites & yolks to be beaten up separately — Soak a thick slice of bread in boiling water, & cold milk, add some nutmeg, pepper & salt, beat the bread & spices with a fork, then add the meat, with the yolks of the eggs - last of all, add in the whites - 1/2 a lb of sausage meat is a great improvement — Then

all is mixed turn it into a pie dish or mould to shape it - then put it on a tin to bake, whilst baking, put a small piece of butter on the top to baste it - the oven should not be too hot - it will take about an hour to cook -
Send to table with a gravy made from a little Liebeg added to what runs from the meat - The Pricadel is excellent cold, & can be made with any cooked meat - but is better when made with raw meat -

Mrs Gregory -

Chutnee -

6. oz Salt
6. " Mustard seed.
6. " Sultana Raisins
1 Quart of Vinegar
4. oz brown sugar
2. " Garlic
2. " Bird's eye chillies
16 large apples peeled chopped, or Tomatoes, or plums - Chop or pound it all very small, & boil till of the consistence of jam -

Mrs Gregory.

Ginger Pudding.

½ lb. flour. ½ lb. suet. ½ lb. treacle. 1 Table spoonful ginger ground thoroughly with the flour. Then shred the suet very fine & last of all the treacle, which must be well & long mixed with the other ingredients. Put into a buttered dish that exactly holds it, tie a cloth tightly over it & boil for 4½ hours.

N. B. Very good next day fried or warmed in oven.

Italian Dish.

Boil Macaroni in milk till quite tender, add cayenne salt & butter to taste. Stew some tomatoes & rub them through a sieve. Put the macaroni in a dish the same as when done with cheese, pour the tomatoe over it & send it to table very hot.

Cauliflower dressed à l'Italien

Boil a cauliflower tender & strain it very dry, make a nice white sauce in which mix a little cayenne & vinegar, & stir in it while hot on the fire sufficient Parmesan Cheese to well flavour it.

Sprinkle Parmesan Cheese over the cauliflower. Pour the sauce over it & stand it in the oven or before the fire to get slightly brown.

Plain Gingerbread Cake.

1½ lb. flour. ½ lb. dripping. ¾ lb. treacle & Table-spoonful powdered ginger. Mix the treacle & dripping & warm them before the fire. Mix the ginger & Flour together (with caraway seeds if desired) Make a hole in the flour & pour in the treacle & dripping. Stir it all to-gether with a fork till well mixed. If not moist enough add a little warm water. All the ingredients should be warmed. E. E. C.

Soda Cakes.

½ a teaspoonful of powdered Soda to ½ lb Flour mixed with a little milk either sour or sweet — E. E. C.

Blackberry Jelly.

Put the fruit in a basin in the oven & let the juice come from it — When

the fruit is soft, take it out of the oven & squeeze it through a piece of muslin — Same weight of sugar as fruit - Boile together till it sets like any other jelly.

C. E. Agibri

Brawn or jelly of Pig's feet & Ears.

Take the feet & ears, clean them well, then boil them in a very small quantity of water till every bone can be taken out — Throw in some chopped sage & parsley & season with pepper, salt, & mace in fine powder, simmer till the herbs are scalded, then pour the whole into a mould - The ears should be cut in slices, & the feet in small pieces when the bones are taken out —

The green herbs, should show a little when turned out —

C. M. M.

Fig Pudding

1/2 lt or 3/4 lt figs — 1/2 lt. bread crumbs, 6 z suet — 6 oz soft sugar — 2 eggs - 2 teaspoonfuls Milk — a little nutmeg — figs & suet to be chopped fine each all well mixed together — boil 4 hours in a well buttered Mould - serve up with a wine sauce.

Treacle pudding.

$\frac{3}{4}$ lb. of flour, $\frac{1}{4}$ lb. suet well shred suet, a little chopped lemon peel, teacupful of treacle, a little grated ginger (to taste) and a teaspoonful of carbonate of soda, the latter to be stirred in just before putting the pudding into the mould, a little milk may be added — To be boiled 3 hours, & served with sweet sauce

Jane Stuart —

Lemonade.

Loaf sugar 3 ½ lbs. Citric acid. 4. ozs. Essence of Lemon 2 ½ drachms. Spring water 2 pints —

Boil the sugar in the water, & when half cold, add the citric acid first powdered & mixed with the lemon, this the chemist will do — Stir the whole, till the acid is dissolved, and put it in bottles — A tablespoonful of this mixture with half a pint of water will make lemonade —

Jane Stuart —

Rice cream.

Put into a stewpan 4 ½ ounces of ground rice, 2 ozs of sugar, a few drops of lemon essence, with 2 ozs of fresh butter, add a quart of milk, boil from fifteen to twenty minutes until smooth, then pour it into a mould, & serve when set —

Jane Stuart.

10 Somerset Place. October. 1874

Pressed Beef –

A part, or the whole of a Brisket of Beef boned. Put it in a flat dish, rub it with 3 tablespoonfuls of salt, 1 dessert spoonful of saltpetre, plenty of ground pepper & cayenne, turn it every morning for seven days – then simmer it in a pickle Kettle, well covered with water until tender, put in with the beef, two small onions stuck with cloves, a large bunch of sweet herbs – When sufficiently boiled, press the beef between 2 boards with weights on the top, and have it browned in the oven, the next day –

Jane Stuart –

Canary pudding –

The weight of 3 Eggs in butter, with in sifted sugar, the weight of 2 Eggs in flour, the rind of a small lemon, 3 Eggs – Melt the butter to a liquid state, add the sugar & lemon peel finely minced, gradually add in the flour, keeping the mixture stirred, whisk the eggs, whites & yolks separately, add these, beat all well together & put the ingredients into a buttered bason – boil 2 hours, & serve with sweet sauce – For a similar pudding baked you require the weight of three Eggs –

J. Stuart –

Common raisin pudding –

2 Teacupsful of Raisins or Currants, 2 bits of suet 1 cup of moist sugar, 1 cup of ground rice, 4 cups of flour, 4 Eggs – Wet with milk – Make into three Puddings, & boil them four hours –

Jane Stuart –

Cough Mixture.

3. Tablespoonful of Treacle
3. " Vinegar
1. " Ipecacuanha Wine
40 drops Laudanum —

One Tablespoonful of this mixture at bedtime & one tea spoonful once or twice a day, or oftener if the Cough is troublesome — The above is for adults but it is equally good for Children only the dose should be given according to the age of the Child — M. A. G.

To clean & polish Furniture —

Wash the furniture with vinegar to remove all dirt — then rub it with salad oil & Spirit of Turpentine, rather more of the Turpentine than oil — Maria Liddiard —

A Tonic —

Cut one ounce of Gentian into small pieces, put these into a bottle of Sherry — Take one tablespoonful in the same quantity of water twice a day, about an hour before meals — Mrs Wood —

To remove Grease Stains from silk or woollen drapes &c - -

Get a piece of solid French chalk & scrape it with a knife to a powder, which lay in a little heap on the stain, just lightly dabbing it down - do this at night, and by next day the stain will be gone - but should a little still remain, repeat the application - The French chalk is easily brushed off. - Bessie Godwyn -

Furniture Polish.

½ Pt. Linseed Oil
2 ozs. Spt. Turpentine
2 ozs. Distilled Vinegar
½ oz Butter of Antimony
2 ozs Spt. of Wine — Mix —

Mrs Ogilvie

Liniment for the chest.

Shifal is the Hindustani name for the bark - pound it fine, sift it thro' coarse muslin - then mix it with mustard oil to a paste - warm it before rubbing it on the chest - ½ an ounce worth will last a long time.

Mrs Thomas. 24/7/69.

Hay Fever -

Half a teaspoonful of Hoffman's ether, one teaspoonful of compound tincture of Quinine
To be taken twice a day in a wine glass of water.

Ellen. Neame.

Horse Masalla - Wr. Hall's recipe.

1/4 Seer. Black Antimony (Soormah)
1/2 " Sulphur — (Gundak)
1/2 " Black Salt (Kala Nemuk)
1/2 " Salt petre (Sorah)

The whole to be pounded very fine mixed, & kept in a glass bottle -

Dose - A tablespoonful 3 times a week mixed in the Horses food -

This is a most excellent Masalla & keeps a horse in good health & condition -

On the days the Masalla is not given, the horse should get black salt alone, in the evening -

59

Cough Mixture —

Dr. Price —

Ipecacuanha wine	—	2. drachms
Antimonial do	—	4. "
Sweet spirits of nitre		2. "
Mixture of Gum Arabic		3. ounces
Orange Syrup	—	2. drachms.

Mix — A teaspoonful to be given frequently to a child of one year old — & two to one of four —

The hair wash. or oil —

To be had at Peake & Allen's by giving Folio 3019. — Date 29. 7. 67. —

For Mrs Roberts —

Hair restorer —

1. Dram of Sulphur
2. Oz " Glycerine
1. Pint Rosewater

Mix the Sulphur & Glycerine. in a Basin & then add the Rosewater & bottle it — Shake the bottle well before using it —

Isabella Reddie

& Cattle powder as ordered Sulphur Ointment Camphor Cerate

Ink.

1 lb. Gall nut
3 1/2 Chittam Sulphate of Iron - Kassees
3 1/2 Chittam Gum.
1 Gal. Water

The Gall nuts to be boiled - fresh water being added to replace the loss by evaporation - and strained - The Sulphate & Gum to be dissolved separately and well mixed with the decoction -

Ure

lbs	1 1/2	Gall nut
oz.	9	Sulphate of Iron
oz.	9	Gum
Gals	1 1/2	Water -

For the Hair

Two parts of Rose water
One part of Glycerine

Mrs Buck -

Simple method for cleaning
ordinary silver filigree work —

Boil the ornaments in soap &
water for 5 minutes, then put them
in a basin with the same hot
soap & water & scrub them gently
with a brush while hot, then rinse
& dry them with a linen rag —
In the mean time heat a piece
of common unglazed earthen
-ware or iron & fire & brick or
tile in the fire, take it from the
fire & place the ornaments upon
it for the purpose of drying them
& causing every particle of
moisture to evaporate —

To polish Silver or Ormolu —
Mix Hartshorn Powder with Sp. of wine
into a paste - Put it on the silver with
a piece of rag & when dry, brush off
the powder, & polish it with a dry
leather —

Mrs Busk —

Barley Water. 6
Baby's pap 7
Do Barley 7
Baby's Barley 16
Bread Cakes 31
Butter to melt 41

Chillies essence of. 4
Citron preserve 4
Creams 5
Crust for Tarts 19
Cream Italian 20
Chutney Mangoe 21
Curry powder 22
Cold Cream 33
Collops Scotch 36

Curry Do peeaza 23
" Hossaince 23
" Vegetable 24
Cake Bread 35
Cherry brandy 37
Chutney red mangoe 39
Cake Gs 43
Curry powder 43

Duck pie 40

Fowls a la blaize 28
Fruit to bottle 37

Gingerbread Nuts 9
" " 11
" " 15
Ginger, essence of — — 39

Hash — — — 16

Imperial drink — — 1

Jelly Bread — — 30

Rebab — — 25

Lemon mince pie — — 12
Lemons, syrup of — — 12
Liver and crumbs — — 28
Lemonade Milk — — 38

Mar-malade — — 3
Mince meat — — 11
Mar-malade — — 13
Macaroons — — 17
" " — — 25
Milk punch — — 26
Mutton chops broiled 27
Mince meat — — 34
Mangoe pickle 35

Oyster Scollop — — 10

Par-liament cakes 9
Pudding, plain Currant 14
" potatoe — — 18
" Soojee — — 18
" Bread — — 18
" French — — 30
" Oyster — — 35
" Yorkshire — 42
" Soufle — 42
Pigeons in Batter — 17
Patties, Veal — — 17
Paste puff — — 19
Potted Ham — — 20
Pilau — — — 24
Patties Oyster — 40
Pickle for Meat — — 41
Rice to boil — — 22
Rusks — — 42
Short bread — — — 1
Sauce, Tapp — — — 2
" Tomata — — 21
" " — — — 25
" Wine for puddings — 29
" for Hashed Mutton 32
" good — — — 34
" for Wild fowl — 41
Silk to restore damaged — 6
Sheep, Mussalah for — — 21
Soup, Lamb — — 31
Stuffing — — — 40
Toffy — — — 27

alternately until it is congealed & smooth, & free from lumps, take care to let out the water that will collect at the bottom of the pail, by means of the cock, & press the ice close to the sides of the pail with the spatula when the cream is iced take it from the pail & serve as quickly as possible.

Ball for a horse —

1 lb. salt-petre
1 do Black pepper
1 do Ginger
½ do Camphor

Grind all to powder put into paper & administer to the horse —

Tonic. Dr Elsom's Receipt —

Citrate of Iron & Quinine, in doses of 5. grains — "but I would recommend his trying Dr Lazarus' Essence of Chiretta — he might take both together" —

mele worked with the spatula; the other utensils fit for this operation are a deep pail with a cock at the bottom, & a wooden spatula about 6 inches long fill the pail with pounded ice over the spread 4 handsful of salt, then having filled y^e mould with cream ice put on the cover & immerse it in the centre of the pail taking care the ice touches the mould in all parts, throw in 2 more handsful of salt & leave it a quarter of an hour, then take the cover from the mould, & with the spatula stir the contents up together & that those parts w^ch touch the sides of the mould & consequently congeal first may be mixed with the liquor in the middle work this about for seven or eight minutes, cover the mould, take the pail by the ears & shake it round & round for a quarter of an hour open the mould a second time & stir as before, continue these operations

for Wood or Metal

Dr Mackenzie.

Lip Salve.

1 oz Virgin Wax
1/4 oz Spermaceti
3/4 oz Oil of Almonds
1 dram Balsam of Peru
1 dozen jar Cochineal Stone

Mix altogether & let them melt very slowly by the fire when thoroughly melted strain through muslin into small or large Pots.

Mrs Norman

Ices.

Sorbetiere, or mould for Cream are of two Kinds, block tin, & pewter the latter is the best, the substance to be iced congealing more gradually in it than in the former, an object much to be desired, for when the ice is formed too quickly it is apt to be rough & full of lumps like hail, especially if it is not

To purify oil —

2. chittaks of salt to 10 seers of oil & 10 seers of water, to be well mixed. Stand for 3 or 4 days & then run off —

Country medicine for servants

Powdered Senna	3	Chittaks
Black Salt	1	do.
Aunseed	3	do.
Coriander seed	1	do.
Aloes	2	do.

To be well pounded & mixed together. Gives 1½ to 2 drams for a dose —

G. Cardew.

Bath Varnish

1. Clear pale rosin. 3½ lbs;
   Oil of Turpentine 1 Gallon. "Dissolve"

2. Clear Venice Turpentine 1 lbs
   Oil of Turpentine 5 lbs Mix.

Both are good common Varnishes

OL

Equal weights of Sulphur & Red Lead – Melt the Sulphur & stir in the lead, until well incorporated –

Glue one part (by weight) treacle two parts – Soften the Glue in water – melt – add the treacle – mix – By cutting off & remelting well incorporate

Cure for Hooping Cough.

Dissolve 2 Scruples of Salt of Tartar in one Quart of Milk warm water; add 20 Grains of finely powdered Cochineal & a Table Spoonful Sugar –

Give an Infant 4 Tea Spoonsful during the 24 hours
To a child 3 or 4 years old. 4 Dessert Spoonsful do. do.
4 years & upwards 4 Table Spoonsful do – do –

Directions for cleaning Britannia Metal or Block Tin –

Mrs Smith

Rub the article well over with a piece of woollen cloth moistened with sweet oil – then apply a little rotten stone or polishing paste or very fine brick dust with the finger till the polish is produced after which wash it well off with soap & hot water & when dry rub smartly with washleather & a little fine whitening –

Cholera – Drops

Tincture	Rhubarb	1 Dr.	Opium	1 Dr.
Essence	Peppermint	2 Do	Com. Spirits of Ammonia	2 Dr.
			Spirits of Camphor	2 Dr.

20 Drops every twenty minutes until the pain ceases

Gum Paste –

Take ½ lb of common Gum Arabic & 2 ozs of White Sugar Candy, melt this mixture in a pint of water – then strain it thro' a linen cloth – When it has become liquid. put a part of it into a Flint preserve pot – add a spoonful of starch arrowroot wh is as white, mix the whole well together with an iron wire wh should always remain in the pot for that purpose – This gum serves for an infinity of uses & never spoils – When it becomes dry add a little water to it –

For the Head of a Carriage –

½ a pint of oil. 2 ozs lamp black ¼ lb of soft soap. Mix the whole together & it is fit for use –

George Cooper –

Tincture of Rhubarb.

Rhubarb.	2 oz	Cloves	¼ oz
Cardamum seed	½ oz	Saffron	2 drams
Ginger –	½ oz	Brandy	2 pints

Let all stand in a bottle 14 days, then strain – lemon peel may be added – Dose. 1, 2, 3, or 4. teaspoonful.

IL

A Preventive of Cholera -

60. drops Tincture of Rhubarb
60. drops Essence of Ginger
15 " " of Peppermint

} Put into a wine glass full of water - a 2nd dose may be taken in 4 hours. usually one dose is efficacious. Dr Bradham's receipt. given me by Mrs Christopher at Mansfield - July - 1884.

Directions for washing woollen things -

Place in warm Soap water; & to about 4 gallons of water add two tablespoonsful of best liquid Ammonia, this will immediately remove all grease & perspiration without rubbing, which must be avoided! After lightly squeezing, pass through two separate quantities of luke warm water. Dry immediately (if possible in the open air) & iron them when half dry.

Washing out quickly is particularly advised, as it prevents them from shrinking.