

## **Rosina Hubley's cookbook**

### **To make rich Custards**

Boil a quart of Milk with a little nutmeg and Cinnamon in it, take the yolks of sixteen eggs beat them well together with Sugar and Rose Water, stir it into your Milk (not too hot) and then put it into cups and bake them.

### **To make a floating Island**

Take one spoonful of Raspberry Jelly and one spoonful of Currant Jelly and two whites of eggs, beat it together until a spoon will stand up in it, then put it in your dish pouring cream gently around it.

### **To do Scotch Scollops white**

After you have cut the veal into thin slices, lard it with bacon, season it with cloves, mace, nutmeg, pepper and salt, some grated bread and sweet herbs, stew the knuckle in as little liquor as you can, a bunch of sweet herbs, some whole pepper, a blade of mace and four cloves, then take a pint of broth, stew the cutlets in it, and add to it a quarter of a pint of white wine, mushrooms, a piece of butter rolled in flour, and the yolks of two eggs, stir all together until thick, dish it up and garnished with lemons.

### **To make Currant Jelly**

Take four quarts of Currants, which will make one quart and a half pint of juice, you must pick the stems off, put them into a stone jar with a cloth and a press on the jar, then put the jar into a kittle of cold water and let them boil until the burst, strain the liquor through a white flannel, to a pint of juice put one pound of sugar, mix the sugar and juice together, then put it into your preserving jar, keeping a slow fire until it becomes jelly. Raspberry jelly is done the same way as above mentioned.

### **To pot Venison**

Take a piece of venison fat and lean together lay it in a dish and stick pieces of butter all over, tye brown paper over it and bake it, when it comes out of the oven take it out of the liquor, hot drain it and lay it in a dish, when cold take off all the skin and beat it in a marble mortar fat and lean together, season it with mace cloves, nutmeg, black pepper and salt to your mind, when the butter is cold that it was baked in take a little of it and beat it, to moisten it, then put it down close and cover it with clarified butter, you must be sure to beat it until it is like a paste.

### **To make a whip [Syllabul]**

Take two spoonsful of lemmon juice + three spoonsful of wine, three spoonsful of sugar, half a pint of cream beat them to a forth, put a little wine in the bottom of your glasses then fill them up – beat the white of two eggs to a froth to feather your glasses.

### **To preserve Strawberries**

Take a pint of strawberries very carefully gathered and balance them with loaf sugar powdered fine, lay the strawberries in a China Bason + strew the sugar over them, let them lay twelve Hours, then boil them half an hour over a slow fire, then take the strawberries out of the liquor and boil the liquor up and pour it over them when cold.

**To preserve Crab Apples Red**

Gather the Apples when the seeds are black, wipe them and put them into a bell mettle kittle, coddle them until they will peel, then peel them, to a pound of apples put a pound of sugar together, let it boild and [scum] it [oncd] then put in the apples, cover them and let them boil until they are clear.

**To preserve Water Mellon Rine**

Boil the water mellon until clear, then take it off the fire and peel it as thin as you wish it, to one pound of mellon, put a pound of sugar, whet the sugar in spring water, then put in the mellon, let it boil for some time, and when it is clear, take it up, pouring the syrup over it, add some powdered ginger and a little mace to give them a taste.

**To make Raspberry Jam**

Take a pint of currant jelly and a quart of raspberys bruse them well together, set them over a slow fire keeping them stirring all the time it boils, let them boil five or six minutes, pour it into your [gallipots] and be sure to cover the pots well with paper.

**To make an Eel Pye**

Make a good crust, clean gut and wash the eels well then cut them in pieces half as long as a finger, season them with pepper and salt with a little beaten mace to your palates, fill your dish with eels and put as much water as the dish will hold, put on the cover and bake them well.

**To make an Indian Meal Pudding**

Take a quart of Milk boil it with a little salt and a half pound of Meal and make it into a mush, then put it into a dish to cool, but before it is cold mix three quarters of a pound of good butter into it, then beat the yolks of sixteen eggs and stir it into the pudding, add nutmeg, rose water + wine some Muscovado Sugar to make it as sweet as cheese cake, put the composition into small dishes or plates upon paste and bake it in a dutch oven, you may if you please add about a quarter of a pound of currants.

**To make a Richmond Pudding**

Spread a pound of suet very fine, stone and chop a pound of raisons take ten eggs, leave out half the whites, take a quarter of pound of sugar and [recipe not finished].

**To bake Apples Whole**

Put the Apples into an Earthen pan with a few cloves and a little lemmon peel some coarse sugar a glass of wine, put them in a quick oven, they will take one hour baking.

**To make Shrowsburry Cake**

Take half a pound of Sugar, a little cinnamon and a few cloves beaten very fine, add a pound and a half of flour, a pound of butter without salt, brake in three eggs, and work all well together, butter the papers, roll it very thin and bake them in an oven not too hot.

**To make Pompamela**

To each layer of Cucumbers put a few cloves of garlic, strew a little Mustard seed and a little Red Pepper, then a layer of leaves of black Currants, white [sack] leaves, until the vessel is full, then make a pickle of salt and water, strong enough to bear and egg, to one third vinegar, two thirds salt and water.

### **To make Jumbles**

Take one pound and a half of fine flour, three quarters of a pound of butter mix it well together then take one pound of sugar, mix that up also then take three eggs, beat them up light, with three table spoonsful of rose water and an ounce of caraway seed work them all into a paste and when you make them up, take care that no flour gets among them, they must be put on tins and baked in a slow oven.

### **To make Calves feet Jelly**

Boil four calves feet in a gallon of water, till it comes to a quart, then strain it and let it stand till cold, skim off all the fat clean, and take the jelly up clean, if there is any setting in the bottom leave it, put the jelly into a sauce pan with a pint of Mountain Wine, half a pound of loaf sugar, the juice of four large lemons, beat up six or eight whites of eggs with a whisk, then put them into a sauce pan and stir all together well until it boils, let it boil a few minutes, having ready a large flannel bag, pour it in, it will run through quick, pour it in again until it runs clear, then have ready a large China bason with the lemon peels cut as thin as possible, let the Jelly run into the bason and the peels give it a fine amber colour and also a flavor, fill your glasses with a [silver] spoon.

### **To Pickle Walnuts**

Scrape the walnuts and let them lay two or three weeks in salt and water changing it twice, then scald them twice, but don't let them lay any time in the boiling water or they will get soft, when you have scalded them, rub them with a woolen cloth, put them in your Jars, pouring boiling vinegar on them, and let them stand two or three weeks longer, then take ¼ oz. cloves, ¼ oz. mace, ¼ oz. nutmeg, ¼ oz. allspice, Mustard seed, horse raddish, and [raced] ginger boil those ingredients in very strong vinegar, and then pour it over the walnuts cover them very close.

### **To make forced Meat**

Take half a pound of the lean of a leg of veal, cut it in small pieces and pick out all the skin, mince it very small, then take 1 lb. of beef suet and shred it very small also shred them both together and when you have so done take a nutmeg and grate it, about half as much mace beaten small, three cloves beaten with it, Pepper and Salt as you think fit, Savery, thyme, sweet marjoram shred very small, put all this to the meat then put them into a mortar and beat them all together till it is smooth, that it will work with your hand like paste, afterwards brake in two new eggs, yolks and whites together and little white bread crums, make it up into a paste with your hands and fry them in butter. You may leave out the herbs.

### **To collar Eels**

Take the Eels and cut them open, take out the bones, cut off the head and tails, lay the Eel flat on the dresser and shred some Sage as fine as possible and mix it with black pepper beat grated nutmeg and salt, lay it all over the Eel, roll it up hard in little cloths and tie both ends tight, then set over the fire some water, pepper and salt, five or six cloves, three or four blades of mace, a bay leaf or two, boil the bones heads and tails together well, then take out the head and tails, put in the Eels and let them boil until they are tender, then take them out and boil the liquor longer until you think there is enough to cover them, take it off and when cold, pour it over the Eels and cover them close, don't take off the cloths until you use them.

### **To make Oyster Sauce**

Pick out the best oysters, strain the liquor, then put the oysters and liquor into a skillet with a little mace, and if the liquor is not sufficient you may put a little water to them and let them boil until they are set, then take them out and strain the liquor again and pick out the little black pieces that are about the oysters, then put them into your skillet + boil them, grate some stale bread, stirring it while you put in the bread, then put them on the fire until the boil [thin], take them off and stir a lump of butter rolled flour amongst the oysters and boil them a little longer.

### **To fry Oysters**

After the oysters are taken from the shell, wipe them quite dry with a cloth, beat up two yolks of eggs with a gill of milk or a gill and a half, grate some stale bread very fine, then heat at least half a pound of butter in the frying pan, dip the oysters all over lightly in the eggs and milk, then rub them in the crumbs of bread so as to make as much stick to them as well can, then put them in the pan of hot butter over a good fire, turning them when the lower side is done and quite brown and when the other side is equally brown take them carefully out, If they are well done they will not be greasy, but either crisp and no butter will appear in the dish.

### **To preserve Damsons whole**

You must take some Damsons and cut them in pieces, put them into a skillet over the fire with as much water as will cover them, when they are boiled and the liquor pretty strong strain it out, add to every pound of Damsons wiped clean, one pound of single refined loaf sugar, just the third part of the sugar into the liquor, set it over the fire and when it simmers put in the Damsons, let them have one good boil and take them off for half an hour covered up close, then set them on again and let them simmer over the fire after turning them, then take them out and put them in a bason strew all the sugar which was left on them and pour the hot liquor on them, cover them up and let them stand til next day, then boil them up again till they are enough, take them out and put them into pots, boil the liquor till it settles and pour it on them when it is almost cold, then paper them up.

### **To Pickle Peaches**

Put the peaches in salt and water make it strong enough to bear an egg and let them stand so for two days then pour away the brine, then boil your vinegar and let it stand until it is cold, then pour it over the peaches, a little mace should be boiled in the vinegar.

### **To preserve Peaches**

Take some baking apples pare and core them, when you have enough put them to boil in clean water until they are all mashed, then strain them and let it settle and pour off the clear, put one pound of sugar to one pound of the liquor, then let it boil until it is a jelly. Pare and quarter your peaches throw them into cold water as you pare them, let them drain well from the water you put them in, then put them the jelly let them boil fast until the Peaches are tender then take them up if the Jelly should not be stiff enough boil it over next day, you must be sure that you have Jelly enough to cover your Peaches.

### **Another way to preserve Peaches**

You must have and cut the Peaches, to every pound of fine sugar pounded very fine a pound of Peaches, then strew the sugar over the Peaches, and let them stand all night, then pour off the liquor and put it to boil, and put your peaches in the syrup and let them boil until they are clear.

### **To stew Mushrooms**

Peel your mushrooms, and let them boil until they are tender in a little salt and water, season them with a little mace and pepper to your taste, roll a little butter in flour to thicken it, if you choose you may add a glass of red or white wine.

### **To make Catchup**

Take the large flaps of mushrooms, pick the straw and dirt from them, lay them in a broad Earthen dish, strew a good deal of salt over them, let them lye till next morning, then brake them with your hands, put them into a stew pan, let them boil a minute or two then strain them through a coarse cloth and wring it hard, take out all the juice, let it stand to settle then pour off the clear, run it through a thick flannel bag, then boil it to a quart of liquor, put  $\frac{1}{4}$  oz. whole ginger,  $\frac{1}{2}$  oz. whole pepper, boil it briskly a quarter of an hour, then strain it and when it is cold put it into pint bottles, in each of the bottles put four or five blades of mace and six cloves, cork them tight and it will keep two years.

### **To preserve Pears**

Take ripe Pears, peel them and with a small knife take out the seeds, but don't split them, sprinkle them with powdered sugar, using  $\frac{3}{4}$  lb. of sugar to 1 lb. of pears, let them stand till next morning (if you pare them in the evening or at least for 10 hours) then boil them till the Pears are clear and they syrup as thick as that of West India sweet meats, if you please you may 1 lb. of brown sugar.

### **To roast a Pig**

Split the pig and lay it to the fire, which must be very good to brown well at each end or hang a flat iron in the middle of the grate, before you lay the Pig down take a little sage shred small, a piece of butter as big as a walnut and a little Pepper and Salt, put them into the Pig and sew it up, then flour it very well all over and keep flouring it until the eyes drop out, or you find the cracklings hard, be sure to save all the gravy comes out of it with a bason as soon as you find the gravy begins to run, when the Pig is enough, stir the fire up brisk, take a coarse cloth with about  $\frac{1}{4}$  lb. of butter in it and rub the Pig all over till the cracklings are quite crisp and then take it up, lay it in our dish and with a sharp knife cut off the head, and then cut the Pig in two, before you draw out the spit, cut the ears of the head and lay at each end and cut the under jaw in two, and lay on each side of the dish, melt some butter, take the gravy you saved and put into it, boil it and pour it into your dish with brains bruised find and the sage mixed all together and then send it to table.

### **Sauce for the Pig**

You must boil the liver and [lights] and chop them very fine then take some broth and a glass of wine some butter rolled in flour, pepper, salt and nutmeg and boil all up together, then mix the gravy of the pig with it, then send to table, you may bruise the brains and put it with the gravy.

### **To Roast Geese and Turkeys**

When you roast a goose, or Turkey or Fowls of any sort, take care to singe them with a pice of white paper and baste them with a piece of butter, drudge them with a little flour and when the smoke begins to draw the fire, and they look plump, baste them again and drudge them with a little flour and take them up.

### **Sauce for a Goose**

Make a little [or] good gravy and put it into a bason by itself and some apple sauce in a bason.

**Sauce for a Turkey**

Make a good gravy in a dish and onion sauce in a cup, for boild turkey should be oyster sauce.

**Sauce for Fowls**

Make good gravy in a dish and with bred or egg sauce in a bason.

**Sauce for Ducks**

Good gravy in a dish and onions in a cup.

**Sauce for Pheasants, Partridges, etc.**

Gravy in a dish + bread sauce in a cup.

**Directions for Geese & Duck**

You should have some sage shred fine and a little pepper and salt and put them into the belly, but never put anything into Wild Ducks.

**To Boil Fowls**

Boil the Fowls in a pot by themselves in a good deal of water, and if any scum arises take it off they will be both sweeter and whiter then if boiled in a cloth, a little chicken will be done in fifteen minutes, a large chicken in twenty minutes, a good Fowl in half an hour, a little Turkey or Goose in an Hour a large Turkey an Hour and a half.

**To make Mutton, Beef or Veal Gravy**

Take a pound of Meal, cut it very thin, lay a piece of bacon about 2 inches long at the bottom of the stew or Sauce pan, and lay the Meat on it, lay in some carrots and [scour] it close for two or three minutes, then pour in a quart of boiling water, some spice, onion, sweet herbs and a crust of bread toasted, let it do over a slow fire and thicken it with a little piece of butter rolled in flour, when the gravy is as good as you would have it, season it with salt, and then strain it off, you may omit the bacon if you dislike it.

**To ragoo a leg of Mutton**

Take all the skin and all the fat off, cut very thin the right way of the grain, then butter your stew pan and shake some flour into it, slice half a lemon and half an onion, cut them very small, a little bundle of sweet herbs, and a blade of mace, put all together with your Meat into the pan, stir it a Minute or two then put in some gravy, an Anchovy minced small, mix in some butter and flour stir it all together for six minutes and then Dish it.

**To make a brown Fricasee**

You must take you rabbits or chickens and skin them, then cut them into small pieces, and rub them over with yolks of eggs, have ready some grated bread, a little beaten mace and little grated nutmeg mix'd together, and then roll them in it, put a little butter into your stew pan, and when it is melted put in your Meat, fry it of a fine brown, and take care they don't stick to the bottom of the pan, the pore the butter off and pour in half pint of good gravy, a glass of red wine a few mushrooms, two spoonsful of the Pickle, a little salt and little butter rolled in flour, when it is of a fine thickness dish it up and send it to the table.

### **To make a white Fricasee**

You may take two chickens or rabbits skin them and cut them into little pieces, lay them into warm water to draw out all the blood, and then lay them into a cloth to dry, put them into a stew pan with Milk and Water ,stew them until they are tender and then take a clean pan, put in a half pint of cream, a quarter of a pound of butter stir it together till the butter is melted you must be sure the keep it stirring all the time or it will be greasy and with a fork take the chickens or rabbits out of the stew pan and put into a sauce pan to the butter and cream have ready a little mace dried and beat fine, a little nutmeg, and a few mushrooms, shall all together a minute or two and dis it up if you have no mushrooms, a spoonful of pickle will do as well, this is a pretty sauce for roasted breast of veal.

### **A Second Way to make White Fricasee**

You must take two or three Chickens or Rabbits, skin them and lay them in Warm Water and dry them with a clean cloth, put them into a stew pan with a blade of mace, a little pepper, an onion, a bundle of sweet herbs, and just cover them with water, stew them until they are tender, then with a fork take them out, strain the liquor, add a pint of cream, the yolks of two eggs well beat, half a pint of wine, a little nutmeg grated, a little piece of butter rolled in flour, a gill of mushrooms, keep stirring all together all the while it [?] until it is smooth, and of a fine thickness, then Dish it.

### **To make a Fricasee of Pigeons**

Take eight Pigeons new killed, cut them into small pieces and put them into a stew pan with a pint of Water and a pint of Claret, season the pigeons with salt and pepper, a blade or two of mace, an onion, a bundle of sweet herbs, a good piece of butter rolled in flour, cover it close and let them stew until they are just enough for sauce, and then take out the onion and sweet herbs, beat up the yolks of three eggs, grate half a nutmeg and with a spoon pus the meat to one side of the pan and the gravy to the other side oand stir in the eggs, keep them stirring for fear of turning to curds, when the sauce is fine and thick shake all together, put in half a spoonful of vinegar and give them a shake, then put the Meat into your Dish pour the sauce over it, save some fried bacon or fried oysters to garnish your dish.

### **To Stew a knuckle of Veal**

To be sure to let the pot or sauce pan be very clean, lay at the bottom four wooden [skivers], wash and clean the knuckle very well, then lay it in the post with two or three blades of mace, a little whole pepper, a little thyme a small onion, a crust of bread and two quarts of water, cover it down close, make it boil, then let only simmer for two hours, and when it is enough take it up, lay it in a dish an dstrain the broth over it.

### **To boil a Rump of beef the French way**

Take a rump o f beef, boil it half an hour, take it up, lay it into a large deep dish or stew pan, cut three or four gashes in it all along the side, rub the gashes with pepper and salt, and pour in the dish a pint of red wine, as much hot water, two or three large onions cut small, the harts of 8 or 10 letices cut small, a good piece of butter rolled in flour, lay the fleshy part of the Meat downwards, cover it close, let it stew an hour and a half over a coal fire, observe the bone must be chopt close that the meat may lie as flat as it can in the dish, when it is enough done, take the beef lay it in the dish and pour the sauce over it, and then send it to table.

### **Beef alamode the French way**

Take a piece of the buttock of Beef, and some fat bacon cut into little long bits, then take two spoonsful of salt, one tea spoonful of pepper, one of beaten mace and one of nutmeg mix all together, have your lard in [pin] ready, first dip the bacon in vinegar, then roll it in your spice and lard your beef very thick and nice and put the meat into a post with two or three large onions, a good piece of lemmon peel a bundle of herbs, and three or four spoonsful of vinegar, cover it down close, and put a wet cloth around the edge of the cover that no steam can get out, set it over a very slow fire, when you think one side is done enough turn the other a cover it with the end of the bacon, cover the pot again as before, and when done enough which it will be when quite tender, take it up and lay it in your dish, take off all the fat from the gravy and pour the gravy over the meat, if you wish your beef to be red, you rub it with a salt petre over night, it will take six hours doing.

### **To stew a Rump of Beef**

Having boiled it until it is a little more than half done, take it up and peel off the skin, take salt and pepper, beaten mace, grated nutmeg, a handful of parsley, a little thyme, winter savory, sweet marjoram, all chopped fine and mix it, and stuff them in large holes in the fat and lean, the rest spread over it with the yolks of two eggs, save the gravy that runs out, put to it a pint of claret and put the meat into a deep pan, pour the liquor in cover it close and let it bake two hours put it in the dish pour the liquor over it and send it to table.

### **To make a Mutton Hash**

Cut the mutton in little bits as thin as you can, strew a little flour over it, have ready some gravy enough for sauce wherein must be sweet herbs, onion, pepper and salt and when boiled, strain it and put it in your meat with a piece of butter rolled in flour, and a little salt, a shallot cut fine, few capers and a blade of mace, toss them all together for a minute or two, have ready some bread toasted thin & cut into snippets lay them round the dish and pour in your hash, some like a glass of wine or walnut pickle in the hash.

### **To make Sellery Sauce**

Take a large bunch of celery, wash and pare it clean, cut it into little thin bits and boil it softly in a little water until it is tender then add a little beaten mace some nutmeg, pepper and salt, thickened with a good piece of butter rolled in flour, then boil it up and roll it in your dish, you may put in a glass of wine if you choose.

### **To make Egg Sauce for roasted Pig**

Melt your butter thick and fine, chop two or three hard boiled Eggs fine, put them in a bason, pour the butter over them and have good gravy in the Dish.

### **To boil a Duck or Rabbit with onions**

Boil your duck or rabbit in a good deal of water, be sure to skim the water before it boils, for there will always rise a scum with it, if it boils down, which will discolour your fowls, the will take about half an hour boiling, for sauce your onions must be peeled and thrown in water as you peel them, then cut them into slices, boil them in milk and water and skim the liquor half an hour will boil them throw them into a clean [sieve] to drain them, put them into a sauce pan and chop them small shake a little flour over them, put to them two or three spoonsful of cream, a good piece of butter stew all together over the fire until they are thick and nicely lay the duck or rabbit in the dish and pour the sauce all over, if a rabbit cut off the head and cut in two and lay it on each side of the dish.



### **To mince veal**

Cut your veal as fine as possible, but chop it, grate a little nutmeg over it, shred a little lemon peel very fine, throw a little salt on it, drudge a little flour over it, to a large plate of veal, take four or five spoonful of water, let it boil, then put in the veal with a piece of butter as big as an egg and stir it well together, when it is all through hot it is enough, have ready a thick piece of bread toasted brown, cut it into three corner [sippets], lay it around the plate and pour in your veal, just before you pour it in squeeze in half a lemon or half a spoonful of vinegar, you may put gravy in the place of water.

### **To boil [sewet] pudding**

Take a quart of milk, a pound of suet shred small, four eggs, two spoonful of beaten ginger or one of beaten pepper, a teaspoonful of salt, mix the eggs and flour with a pint of the milk very thick, and the seasoning mix with the rest of the milk and [sewet], let your batter be very thick and boil it two hours.

### **To boil plumb pudding**

Take on pound of suet cut in little pieces not too fine, a pound of currants, one pound of raisins, eight eggs half the whites, the crums of a penny loaf grated fine, half a nutmeg grated, a spoonful of beaten ginger, a little salt, on pound of flour, one pint of milk, beat the eggs first then half of the mil, beat them together, then the suet, spice and fruit and as much Milk as will mix well together very thick boil it five hours.

### **To make suet Dumplings**

Take a pint of milk, four eggs, a pound of currants, two tea spoonful of salt, three of ginger, first take half the milk and mix it like a thick batter, then put in the eggs, the salt and the ginger, then the rest of the milk by degrees, with the suet, currants and flour to make it a light paste, when the water boils make them in rolls as big as a large turkey egg with a little flour, then [flat] them and throw them into boiling water, move them softly that they don't stick together, keep them boiling all the time, half an hour will boil them.

### **Puff-paste**

Take a quarter of a peck of flour, rub fine half a pound of butter, a little salt, make it up into a light past with cold water, just stiff enough to work it well up, then roll it out, and stick pieces of butter all over, and strew a little flour, roll it up, and roll it out again, and do so nine or ten times, til you have rolled in one pound and half of butter, this crust is used for all sorts of pies.

### **A good Crust for a great Pie**

To a peck of flour the yolks of three eggs, then boil some water, and put in half a pound of dried suet, and a pound and a half of butter, skim off the butter and suet, add as much of the liquor as will make it a light good crust, work it up well, and roll it out.

### **A Standing Crust for great Pies**

Take a peck of flour and six pounds of butter boiled in a gallon of water

### **To make a Potatoe Pudding**

Take a quart of Potatoes, boil them soft, peel them and mash them with the back of the spoon and rub them through a [sive], to have them fine and smooth, take half a pound of fresh butter melted, half a pound of fine sugar, beet them well together till they are smooth, beat six eggs whites and all, stir them in and a glass of Sack or Brandy, you may add half a pound of currants, boil half an hour, melt butter with a glass of white wine, sweetened with sugar and pour over it, you make bake it in a dish, with puff-paste all around the dish and at bottom.

### **Another Potatoe Pudding**

Boil two pounds of Potatoes, and beat them in a mortar fine, beat them in half a pound of melted butter, boil it half an hour, pour melted butter over it, with a glass of white wine, or the juice of a Seville Orange and strew sugar all over the pudding and dish.

### **A Third Potatoe Pudding**

Take two pounds of white potatoes, boil them soft, peel and beat them in a mortar, or strain them through a [sieve] till they are quite fine, then mix in half a pound of fresh butter melted, then beat up the yolks of eight eggs and three whites, stir them in, and a half a pound of white sugar pounded fine, half a pint of Sack, stir it well together, grate in half of a large nutmeg, and stir in half a pint of cream, make a puff-paste, and lay all over your dish and round it, pour in the pudding and bake it of a fine light brown. For change, put in half a pound of currants, or you may strew over the top half an ounce of citron and orange peel cut thin, before you put it in the oven.

### **To make an Orange pudding**

Take the yolks of sixteen eggs, beat them well, with half a pound of butter melted, grate in the rind of two fine Seville Oranges, beat in half a pound of sugar, two spoonsful of orange flower water, two of rose water, a gill of Sack, half a pint of cream, two napple biscuits, or the crums of a half penny roll soaked in cream and mix all well together, make a thin puff-paste, and lay all over the dish and around the rim, pour in the pudding and bake it, it will take about as long as a custard.

### **To make a Second sort of orange pudding**

You must take the yolks of sixteen eggs, beat them fine, mix them with half a pound of fresh butter melted, and a half a pound of white sugar, a little rosewater and a little nutmeg, cut the peel of a large Seville Orange so thin as none of the white appears, beat it fine in a Mortar till it is like paste, and by degrees mix in the above ingredients all together, then lay a puff-paste all over the dish, pour in the ingredients and bake it.

### **To make a third sort of Orange pudding**

You must take two larger Seville Oranges, and grate off the rind as far as the are yellow, then put the oranges in fair water, and let them boil till they are tender, shift the water three or four times to take out the bitterness, when they are tender, cut them open and take away the seeds and strings, and beat the other part in a Mortar, with half a pound of Sugar till it is a paste, then put to it the yolks of six eggs, three or four spoonsful of thick cream, half a napple biscuit grated, mix these together and melt a pound of fresh butter very thick, and stir it well in, when it is cold, put a little thin puff-paste around the bottom and rim of your dish, pour in the ingredients, and bake it about three quarters of an hour.

### **To make a fourth Orange pudding**

You must take the outside rind of three Seville oranges, boil them in several waters till they are tender, then pound them in a Mortar, with three quarters of a pound of Sugar, then blanch half a pound of sweet almonds beat them very fine with rose water to keep them from [oiling], then beat sixteen eggs, but six whites, a pound of fresh butter, and beat all these together till it is light and hollow, then lay a thin puff-paste all over a dish, and put in the ingredients, bake it with your [tarts].

### **To make a lemon pudding**

Grate the outside of two [clear] lemons, then grate two naple biscuits and mix the grated peel, and add to it three quarters of a pound of white sugar, twelve yolks of eggs, one half of the whites, three quarters of a pound of melted butter, half a pint of cream, mix all well together, lay a puff-paste all over the dish, pour the ingredients in and bake it, and hour baking will do.

### **To make a Carrot pudding**

You must take a raw carrot, scrap it very clean and grate it, take half a pound of grated carrot, and a pound of grated bread, beat up eight eggs, leave out half the whites, and mix the eggs with half a pound of cream, then stir in the bread and carrot, half a pound of melted butter, half a pint of Sack, and three spoonsful of orange flower water, a nutmeg grated, sweeten to your palate, mix all well together and if it is not thin enough stir in a little new milk or cream, let it be of a moderate thickness, lay a puff-paste all over the dish and pour the ingredients in, then bake it, it will take one hour baking, or you may boil it, but then you must melt butter, and put in white wine and sugar.

### **To make Mushroom Powder**

Take half a peck of fine large mushrooms fresh, wash them clean from grit and dirt wipe them with a flannel rag, scrap out the inside, cut out all the worms, put them into a kittle over the fire without any water, two large onions stuck with cloves, a large handful of salt, a quarter of an ounce of Mace, two spoonsful of beaten pepper, let them simmer till all the liquor is boiled away, take great care they don't burn, then lay them on sieves to dry in the sun or on tin plates and set them in a [slack] oven all night to dry, till they are well beat to powder, press the powder hard into a pot and keep it for use, you may put in what quantity you please of the sauce.

### **To roast Venison**

Wash your Venison in Vinegar and water, dry it with a cloth, and cover it with the caul, or, instead of that a buttered paper, make a brisk fire, lay it down, and baste it with butter till it is almost done, then take a pint of Claret, boil it in a sauce pan with some whole pepper, nutmeg, cloves and Mace, pour this liquor over your venison, have your dish on a chafing dish with coals to keep it hot, then take it up, strain the liquor you poured over the venison, and serve it with the same dish with the venison, with good gravy in one bason and sweet sauce in another.

### **Sauce for roast Venison**

Take a pound of clean beef, and a quarter of a pound of lean bacon, cut into small slices, put it into a stew pan with three pints of water, a bunch of sweet herbs, and an onion, boil it till half is consumed, strain it, and add to it two spoonsful of catchup as much oyster liquor and thicken it with brown butter, or take half the crumbs of a half penny loaf, a large stick of cinnamon some mace and nutmeg, and a [race] of ginger, put these into a sauce pan with a pint of water, boil it, beat it very fine, and strain through a sieve, adding to it half a pint of red wine and sweeten it to your taste.

### **To pot Herring**

Cut off the heads and lay them close into a pot, between every layer of fish strew a layer of salt, some cloves, mace, allspice, nutmeg and whole pepper, fill up the pot of vinegar and a gill of white wine, cover it with whet brown paper tied close and put it in the oven, when cold it is fit to eat.

### **To make Clam soup**

Brown a good lump of butter and thicken it with flour, then pour in as much water as you judge sufficient for your soup, put in a piece of veal or mutton and one pint of clam liquor some thyme, parsley and onion, some pepper, salt, cloves, mace and about a gill of wine, a [gem?] boiled in it is a great addition, let it boil three hours, take about fifty clams cut them in small pieces and throw in the soup about twenty or thirty minutes before you dish.

### **To make a great Cake**

Take a pound of fresh butter and put it into a large bowl and beat and work it well before the fire with your hands till it is like cream for whitening then take a pound of sugar and make very fine, and beat it up with the butter with your hands very well then scrape it to one side of the pan, and put in ten eggs to the other side of the pan, leaving out two or three whites, and beat up the eggs well with your hands, then weigh a pound and a quarter of flour and just shake it with your hands by degrees with a glass of wine a glass of brandy, a glass of rose water beat them well add cinnamon, mace and nutmeg in all half an ounce and beat very fine in a mortar, add a pound of currants and the beat them all up together well, and put it your tins and bake them on it.

Seed cake is made the same way, instead of currants put an ounce of caraway seed and sliced citron.

### **To make Naple biscuit**

Beat up ten eggs in a large pot very well with a rod, add a pound of sugar, beat for an hour or two till it is very light and white, then by degrees throw in a pound of flour, with a few bruised caraway seed, you may put in a little rose water, keep beating them all together till it is very light, then butter your pans and put them in.

### **To Cavitch Fish**

Split the rack down the middle, take out the backbone, cut the pieces about an inch thick, wipe them very dry, season them with salt, then flour them well and fry them in sweet oil or clarified lard, put them on a dish to cool, then take vinegar,  $\frac{1}{4}$  oz. of mace, the same of cloves, nutmegs & whole pepper, and a few cloves of garlick, a little allspice, boil these together and let them stand cool, and then put it to the fish.

### **Stoughtons Bitters**

Take 2 oz. gentian root, 1 oz. orange peel, 1 dram powdered cockeniel, slice the ingredients and infuse them in one quart of Nantz Brandy.

### **To make bath pudding**

Take one pound of butter, the yolks of twelve eggs, and one pound of sugar, mix your butter and sugar well together & beat them light, then add your eggs well beaten to them, add a nutmeg & a tea spoonful of fine flour put them in a puff and bake them

### **To make a Trifle**

In a deep china dish set a laying of mackaroons, sift with a Mountain Wine, a layer of rich boiled custard upon the mackaroons, then a high top of whip made with a little cream, the white of an egg, a little lemon juice, a little fine sugar, garnish your trifles with currant jelly, sweet meats or whatever you please.

### **To make a leg of mutton venison**

Take the mutton when it has been kept a fortnight or three weeks, and pour hot claret over it, cover it up close, and let it stand over it for four hours before you roast it, and when you roast it baste it with the claret.

### **To make burnt ointment**

Pick the mullen leaf when it is in flower or [esther] before, wipe it clean and chop it small, put them in a skillet with hogs lard about 2 [lbs] to a large dish of leaves, mix them well with your hand and boil it till it gets crisp, then well with your hand and boil it till it gets crisp, then strain it off, add beeswax about size of an egg & rosin a little less and scald it up again just mix it well.

### **To preserve cherries**

To every 1 lb. of cherries, take 1 lb. of powdered loaf sugar, cut the stalks half away and prick the cherries to make them loose the juice, then strew the sugar over them and let them stand four hours, put them down and let them boil till the syrup is thick.

### **Another way to preserve cherries**

Pick the cherries, and take out the stones, put to every pound of cherries a quarter of a pint of juice of white currants (first passed through a jelly bag) and the weight of both liquor and cherries of double refined loaf sugar, sift the sugar and sprinkle it as you put them into the preserving pan, you must boil and scum till the cherries look clear, then put them into glasses.

### **To preserve crabapples green**

Hand pick your crabs before they are quite ripe or on the 20<sup>th</sup> of August, coddle, peel and core them, then put them into cold water and boil them till they are green, then make a syrup and pour over them.

### **To pickle oysters**

Take what quantity you will of pretty large oysters with the liquor, wash them clean from the grit and put to three pints of fair water a half a pint of white wine vinegar, half an ounce of coarse bruised pepper and a handful of salt and a quarter of an ounce of mace, boil these over a gentle fire till a fourth part be consumed, take off the scum, just scald the oysters, put in their own liquor into the pickle, put them into little barrels of pots, and stop them very close, they will keep in a cool place a whole year.

### **Another way [to pickle oysters]**

Take large oysters and pan boil them in their own liquor, then make a pickle of the liquor, with a pint of white wine, vinegar, mace, pepper and salt, boil and scum it, and when it is cold put in the oysters and keep them.

### **To pickle onions**

Peel your smallest onions, put them into salt and water for nine days, changing the water every day, then pour them into jars, and pour fresh boiling salt and water over them, to stand close covered until they are cold, then make some more salt and water, put your onions into a hair sieve to drain them, then put them in wide mouthed bottles, to be filled with distilled vinegar, put into every bottle a slice or two of ginger, a blade of mace, a large tea spoonful of [Eating?] Oil, then cork them up well, this [method?] will keep the onions white. If you like the taste of bay leaf, just one or two into every bottle and as much bay salt as will lie on a sixpence.

### **Another way to pickle onions**

Peel your onions and throw them into water, and then put them into a well [tinned] sauce pan, with salt water, and just let the simmer then strain them off, and let them stand until they are cold and well drained, then make a pickle of the palest white wine vinegar, with mace, nutmeg, ginger sliced, white peppercorns and salt to your taste, give it one boil and let it stand until it is quite cold, then add to it about two spoonful of the best pale flour of mustard, and when you have put your onions into your jars pour your pickle upon them.

### **To keep damsons for tarts**

Wipe your damsons, put them into an earthen pot, and between every layer, shake in fine powdered sugar (two pounds of sugar will be sufficient for six pounds of damsons) when this is finished, make up your pot with Rye doe, to be put into your oven with your bread, as soon as it is baked and cool, set upon a stick in the middle of your pot of damsons, pasting over it a piece of white paper so as to cover them, first covering the paper with melted fresh butter which is to be raised up with the stick when any of the damsons are wanted to be replaced, then you may keep them a whole year.

### **To make a hunting pudding**

Take 1 lb. of beef suet shred and chopped fine, 1 lb. of raisins stoned, ½ lb. of currants, five spoonful of flour, four eggs, four spoonful of sugar, spice brand and rosewater of each a glass, some citron, but it is very good without, it must boil five hours, butter your cloth when you put it in and tie it close.

### **To make Tomato Ketchup**

Cut the tomatoes into quarters, salt them down, strain them and boil the liquor a quarter of an hour, add a few cloves and pepper as you would mushrooms, a clove or two of garlick and bottle it up for use.

### **To make custard pudding**

Take the yolks of eight eggs, with half the whites to be well beaten, mixing one large spoonful of flour, adding a quart of milk, and a half of nutmeg, observe before you put it into the bag to pour in half a nagging of brandy, one hour will boil it, to be served up with rosewater, sugar and butter.

### **To make colouring for flummeries & jellies**

Take two penny worth of cocheneil, bruise it with the blade of a knife, and put it into a half a teacupful of best French brandy, and let it stand a quarter of an hour, and filter it through a fine cloth, and put in as much as will make the jelly or flummery a fine pink, if yellow, take a little saffron and tie it in a cloth to be steeped in cold water, if green take some spinach, boil it, take off the froth and mix it with the jelly, if white put in some cream.

### **To make French Flummery**

You must take a quart of cream, and a half an ounce of Isinglass, beat it fine and stir it into the cream, let it boil slowly over a fire a quarter of an hour, keeping stirring it all the time, then take it off the fire sweeten it to your palate, and put in a spoonful of rosewater and a spoonful of orange flower water, strain it and pour it into a glass or bason, or what you please, and when it is cold turn it out, it makes a fine side dish, you may eat it with cream, wine or what you please, lay around it baked pears, it looks very pretty and eats fine.

### **To make Moonshine**

Take the shape of half a moon, and five or seven stars, whet them and fill them with Flummery, let the stand till they are cold, then turn them into a deep china dish, and pour lemon cream around them, made thus, take a pint of spring water put to it the juice of three lemons, and the yellow rind of one, the whites of five eggs well beaten, an ounce of loaf sugar, then set over a slow fire, and stir it one way till it looks white and thick, if you let it boil it will curdle, then strain it through a hair sieve, and let it stand till it is cold, beat up the yolks of five eggs, mix them with the whites, set them over the fire to be kept stirring until it is almost ready to boil then pour it into a bason, when it is cold, pour it in among your moon and stars, garnished with flour.

### **To make Moon and Stars in Jelly**

Take a deep china dish, turn the mould of half a moon and seven stars, with the bottom side upwards in the dish, lay a weight upon every dish with it, when it is cold and stiff, take your moulds carefully out and fill the vacancy with clean calfs feet jelly, you may clear your Flummery with Cocheniel, and Chocolate, to make it look like the skye, and your moon and stars more clear, garnish with Rock Candy Sweetmeats, it is a pretty [?] dish or a proper decoration for a grand table.

### **To make [Sham brawn]**

Boil tender two [neats] feet, take a piece of the thick flank of pork and boil it almost enough, then take out the bones from the feet and roll them up tight in the pork, like a collar of brawn, then take a strong cloth and some coarse tape, roll it up tight with the tape, then to be tied up in the cloth and boiled, until a straw will run through it, then take and hang it up, until it is quite cold, put it into sousing liquour, and use it at your pleasure.

### **To pickle ox-palates**

Take the palates and wash them well with salt and water, and put them into a pippen with [fat?] and some salt, and when they are ready to boil, skim them well and put to them pepper, cloves and mace, as much as will give them a quick taste, when they are boiled tender, which will require four or five hours, peel them and cut them into small pieces, and let them cool, then make the pickle of white wine and vinegar, an equal quantity, boil the pickle and put in the spices that were boiled in the palates, when both the pickle and palates are cold, lay your palates in a jar, and put to them a little fresh spice, pour the pickle over them, cover them, and keep them for use, of these you may at anytime make a pretty little dish, either with brown sauce or white, or butter & mustard, & a spoonful of white wine.

### **To make Pea Soup**

Boil a quart split peas in a gallon of water, when they are quite soft, put in half a red herring or two anchovies, a good deal of whole pepper black and white, two or three blades of mace, four or five cloves, a bundle of sweet herbs, a large onion, and the green tops of a bunch of seller, a good bundle of dried mint, cover them close and let them boil softly, till there is about two quarts, then strain it off, and have ready the white parts of the seller washed clean and cut small, and stewed tender in a quart of water, some spinage picket and washed clean, put to the seller, let them stew till the water is quite wasted, and put it to your soup.

### **Fruit in Jelly**

Put half a pint of clean stiff calfs-foot jelly into a bason, when it is set and stiff, lay in three fine ripe peaches, and a bunch of grapes with the stalks up, put a few vine leaves over them, then fill up your bowl with Jelly, and let it stand till next day, then set your bason to the brim in hot water, and as soon as you find it leaves the bason, lay your dish over it, and turn your Jelly carefully upon it, garnish with flowers.

### **To make a Dish of Snow**

Take twelve large apples, put them in cold water, and set them over a slow fire, and when they are soft, put them upon a hair sieve, take off the skin, and put the pulp into a bason, then beat the whites of twelve eggs to a very strong froth, then beat them altogether, until they are like a stiff snow, then lay it upon a china dish, and heap it up as high as you can, and set around it green knots of paste in imitation of Chinese rails, stick a spring of Myrtle in the Middle of the Dish and serve it up. It is pretty corner dish for a large table.

### **To make Hartshorn Jelly with directions to fill glass**

Boil half a pound of Hartshorn in three quarts of water over a gentle fire, til it becomes a jelly if you take out a little to cool, and it hangs on the spoon it is done, strain it while it is hot, then pour it in a well [tinned] sauce pan, add to it a pint of Rhenish wine, and a quarter of a pound of loaf sugar, beat the whites of four eggs, or more to a froth, pour them in, stir all together that the whites may mix well with the jelly, as if you were cooling the jelly, let it boil for two or three minutes, then put in the juice of three or four lemons, let it boil a minute or two longer, when it is finely curdled, and of a pure white colour, have ready a Swanskin jelly bag tied over a china bason, to receive your jelly, in which you are to return until it is as clear as rock water, then set a clean bason to receive the last running and have ready your glasses as clean as possible, which you are to fill from the bason with a spoon, have ready some thin and rind of lemon, and when you have filled half your glasses, throw it into your bason to remain there while the other half of your jelly is running off, then fill the remainder of your glasses and they will look of a fine amber colour for putting in the ingredients there is no certain rule, you must put in lemon and sugar to your palate, most people love them sweet.

### **Lemon cream**

Take five large lemons, pare them as thin as possible, steep them all night in twenty spoonful of spring water with the juice of the lemon, then strain it through a jelly-bag into a clean sauce pan, the whites of six eggs well beaten, 10 oz. of double refined sugar, set it over a slow charcoal fire, stir it while on the fire one way, skim it, and when it is pretty hot, pour it into your glasses.

### **To clarify sugar for preserving**

Provide an earthen pan of convenient size, with water, break an egg or more into it, according to the quantity of your sugar, that done let it be well whipped together with a whick or birchen rods, and poud upon the sugar that is to be melted afterwards, set over the fire, stir it about continually and as soon as it boils, let the scum be carefully taken off, as the sugar rises from time to time, slip in a little cold water, to prevent it running over, and to raise the scum, adding also the froth of the white of an egg, whippet by itself, when after the sugar has been thoroughly skimmed, there only remains a small whitish froth, not black and foul as before, and when the sugar, being laid on the surface of the spatula or skimmer appears very clean, take it off the fire and pass it through the straining bag, by which means the clarification will be absolutely compleat.



### **To make a bride cake**

Take four lbs of fine flour, four lbs of fresh butter, 2 lbs of loaf sugar, a quarter of an ounce of mace, pounded and sifted fine, the same of nutmeg, and to every pound of flour you must use eight eggs, let four pounds of currants be picket, washed and dried before the fire, a pound of sweet almonds blanched and cut length ways very thin, a pound of citron, one of candied orange, the same of lemon and a half pint of brandy, these articles being ready, you are to begin by working the butter with your hand to a cream, then beat in your sugar to continue a full quarter of an hour, have ready the whites of your eggs beaten to very strong froth, mix them with your sugar and butter, the yolks of your eggs will require half an hour at least then properly, then to be mixed with your cake, put in also your flour, mace & nutmeg, continue to beat it well until your oven is ready and just before you put your cake into the mould, add your brandy, currants, and almonds, to be lightly beat in, let three sheets of paper be tied round the bottom of your hoop, to prevent it from running out, and when well rubbed with butter, put in a layer of your cake, then another of sweet meats, the whole in a division of three different layers, as soon as you perceive your cake to rise and to be coloured, cover it with paper and this before your oven is stopped up, it will take three hours to bake.

### **To preserve Barberries**

Stone your barberries and cut out the thick eye and to every pound put three pounds of sugar, and make a good thick syrup, and when it is cold put in your barberries and let them boil awhile and when you think they are done, put them into pots.

### **To preserve Quinces whole**

Pare your quinces very thin and round, that they may look like a screw, then put them into a well tinned sauce pan, with a clean pewter spoon in the middle of them, and will fill your sauce pan with hard water, and lay the parings over the quinces, to keep them down, cover your sauce pan so close, that the steam cannot get out set them over a slow fire until they are soft, and off a fine pink colour, let them stand until they are cold, and make a good syrup of double refined sugar, boil and skim it well, then put in your quinces let them boil ten minutes, take them off and let them stand two or three hours, then boil them until the syrup looks thick, and the quinces clear, then put them in deep jars with brandy papers and leather over them, keep them in a dry place for use.

### **Snow and Cream a pretty Supper Dish**

Make a rich boiled custard and set in the bottom of a china glass dish, then take the whites of eight eggs beaten up with rosewater and a spoonful of refined loaf sugar until it is a strong froth, put some milk and water into a broad stew pan, and when it boils, take the froth off the eggs and lay it on the milk and water, and let it boil once up, take it off carefully and lay it upon your custard.

### **To make Eggs and bacon in Flummery**

Take a pint of stiff flummery and make part of it inot a pretty pink colour with the coloring to the Flummery, dip a potting Pot in cold water and pour in Red flummery, the thickness of a crown piece, then the same of white Flummery, and another of Red and twice the thickness of white on the Top, one layer must be stiff and cold before you pour on another, then take five tea cups, and put a large spoonful of white Flummery into each tea cup and let them stand all night, then turn your Flummery out of our pottery Potts, on the back of a plate whet with cold water, cut your flummery into thin slices, and lay them over a China Dish, and take a bit of the top of every one, and lay in half of a preserved apricot, it will confine the syrup from discolouring the Flummery, and make it like the yolk of a poached egg, garnish with flowers, It is a pretty corner dish for Dinner, or side for Supper.

**To make Puff-Paste**

Take one pound and a half of flour, one pound of butter, one spoonful of lard, mix all together with a knife, wet it with cold water stiff enough to roll it out, cut the pound of butter into four pieces, roll it out three times three turns and put a piece of the butter in every time you roll it out, and flour it before you roll it again, when it is rolled three or four times, you must throw it two or three times on the table to make it light, you must take the fourth part of the butter and brake it in the flour, you must take a knife to mix it instead of your hands, the hands will make it heavy.

**To preserve Fox Grapes**

Take the grapes and stone them, and to every pound take  $\frac{3}{4}$  lb of sugar, pounded, strew the sugar over them and let them lay all night, then put them over a slow fire, they will first turn yellow, you must keep them on the fire till they turn green, then they will be done enough, then take them up and boil the syrup till you think it is thick enough to keep, and when it is cold, pour it over them.

**To make Waffles**

To one pound of butter, one quart of cream, twelve eggs, cinnamon, and as much fine flour as will make a batter, then put in a little yeast to rise it, you may add a little sugar, when baked, with a feather smear them with melted butter, then dust pounded cinnamon and sugar over them, let stand an hour or two before you bake them.

**To make Ice Cream flavored with Lemon**

Take six eggs, one quart of milk, skins of 2 lemons, thrown into the milk and scalded, beat up the eggs well and make smooth custard, so as to be the consistence of thick rich cream, throw in as much loaf sugar, as will make it rather sweet to the palate, take the juice of the two lemons and sweeten it very highly to be put into the cream when it begins to freeze.

**To make Custard Cake**

To four pounds of flour, take two pounds of sugar one pound of butter and fourteen eggs, wine, rosewater, and brandy of each a glass.

**To make lemon Cheese Cake**

Cut the peel of two lemons very thin, boil it in plenty of water, till it is very tender, mix it well with half a pint of Curds a quarter of a pound of sugar, the yolks of six eggs beat well, half a pound of fresh butter, melted, a quarter of a pound of currants, a spoonful of rosewater, beat and mix all together, sprinkle a little flour on your patty pans, put a sheet of Puff-Paste on, and crimp the edges with a knife, then fill them rather more than half with the stuff and put a little candied lemon peel cut in thin slices at the top and bake them.

**To make Fox Grape Shrub**

The grapes are not to be gathered till they have their full growth, but before they begin to change colour, fill a bell mettle kettle with them, pour as much boiling water over them as the kettle can hold, put them over the fire and keep them scalding hot, till the grapes burst and then take them off and strain the liquor, and  $\frac{1}{2}$  lb of white sugar and one third of a gill of spirits to a gallon of the juice, cold bottle it, cork it well and keep it in a warm closet.

### **Cow Heels**

Take the cow heels and cut them off at the knee, put them over the fire in a pot of cold water standing upright, let them boil till the bones come out, then strip the skin off, and throw them into cold water, then take lard and make very hot, cut the heels in pieces, wash them and dry them very well, dredge them with flour, and fry them a light brown.

### **To make Sauce**

Take the lard that they have been fried in, put water, butter, flour and onions and stew them together, you may add a little wine and nutmeg and pour it over your cow heels.

### **To make Raspberry brandy**

Take two gallons of Raspberries, pick them from the stalks, bruise them with your hands, and put them into a cask, put eight gallons of good brandy over them, put in two pounds of coarse [sugar?] beat fine, and a quart of sack, stir all together and let it stand a month [missing corner of page] off clean into another cask, and when it is fine bottle it, cork the bottles well and keep it for use.

### **Green Gage Plumbs**

Take the finest green plumbs, just before they are ripe, put vine leaves at the bottom of a preserving pan, when the pan is nearly full, then fill it with spring water, set them over a slow fire and when they are hot and the skins begin to brake take them off, and take the skins off carefully, lay them on a sieve as you do them, then lay them in the same water in the same manner you did the first, and cover them very close so that no steam can get out, hang them a good distance from the fire, till they are green, which will take five or six hours at least, then take them up very carefully and lay them on a hair sieve to drain, make a good syrup and give them a [gentle?] boil twice a day for two days, take them out and put them into a fine clear syrup, [bottom of page is missing].

### **To make Beef stake Pye**

Put a little crust on the edge of the dish, cut your stake thin beat them with a rolling pin, season them with pepper and salt, lay them in the dish till it is full and then put in a gill of water, roll some Puff-Paste out about an inch thick and put over them, rub it over with the yolk of an egg, ornament the top with leaves cut in paste and bake it two hours in a well heated oven, when it is [tan?] take it out, if you find there is not gravy enough, pour in a little good gravy and give it a shake about, you may make it with a raised pan ornament.

### **Fruit in Jelly**

Have a plain mould either long or round about three inches deep, have some mould Jelly and put some in the bottom of the Mould, about a quarter of an Inch thick, [?] it be cold, then put in ripe Peaches, Grapes or any sort of ripe fruit or China Oranges, put in a little Jelly blood warm and let it stand till it is cold to fasten your fruit in it, otherwise it will size up, then fill up your moulds with blood warm jelly, let stand till it is thoroughly cold, then turn it into a dish and garnish it to your fancy, these jellies look well in a dish, if you put in your fruit neatly, as a little experience will show.

### **Currant Wine**

After you have picket your currants, put them in a large tub and squeeze them until they are quite mashed, then measure this juice, put the same quantity of water, mix all together, then to every gallon of this liquor, you must three pounds of sugar, stir it about very well, and put it into a clean cask, you must not bung it, but lay the bung very light till it is done hissing, nine gallons of currants fresh picket + squeezed, stalks & all will only measure 6 gallons.

### **Lemon Cordial**

The juice and rind of twelve lemons, two nutmegs grated, and three pounds of loaf sugar, infused whole into a gallon of good brandy and let it stand twenty four hours, then boil two quarts of new milk, and when boiling hot, add it to the other ingredients let it stand ten minutes then pour it through a jelly-bag until fine.

### **American Citron**

Take some of the best greenest looking mellow and put it in salt and water one day & night, then take it out, lay it in a bell mettle kettle or skillet, with a layer of cabbage leaves at the bottom & top, scald it three times, each time throwing in cold water then make a strong alum water, let it be until you syrup is made, which may be done in a few minutes, add one pound of sugar to a pound of rind, rased ginger, lemon peel to please your taste.

### **To make pepper nuts**

Take on pound of sugar, one gill of milk, one pound of butter, one gill of brandy, six eggs, one gill of rosewater, cinnamon, cloves, half an ounce of pot ash and some caraway seed, you must take as much flour as will make a thick dough stiff enough to roll it out, and then bake them on tins, in a slow oven, you may add a little lemon peel if you like it.

### **Ginger bread**

To a half gallon of molasses take one ounce of pot ash, half a pound of butter and one gill of milk, ginger & allspice to your liking.

### **Pepper Nuts**

To 1 lb. sugar take 6 eggs, ½ lb. butter, pot ash as large as a filbert work it well with flour, and spice it with mace or cloves, you must work your butter and eggs well together before you put in the other ingredients.

### **Wine Bitters**

Best brandy 2 quarts

Orange 5 ounces } pounded or

Gentian root 3 ounces } shredded

Cocheniell in coarse powder ¼ of an ounce

Saffron half a drahm

Put together in a bottle and shake it often, keep it in a warm place, and after it has stood some time filter it clean off.

### **Good shoe blacking**

¼ lb. Ivory black }

1 tablespoonful sweet oil } well mixed

1 oz. oil of vitriol }

The old of the moon is the best time to pick apples, they will keep the longest also the best time to sack or bottle it.

**Eye water**

White vitriol

Cloves

White sugar &

Double distilled rosewater

All put in a bottle together

**Cup Cake**

Six cups of flour four of sugar two of milk four eggs two cups of molasses half pound of butter half gill of brandy potash as large as a hickory nut a tea spoon of lemon peel and one of cinnamon.

**Ruff cake**

A half pound of sugar and half pound of butter one egg a half gill of brandy a teaspoon full of orange peel and one of caraway seed as much flour as will make a stiff dough drop it on tins.

**Cure for Horse Collick**

As much Indigo pounded fine as will go in a [?], one pint of [?] milk, ½ pint of whiskey, drink him with it, [?] him for a few minutes then put him in pasture.

**Balona Sausage**

Take the kind of beef that is commonly taken for sausages chop it very fine (there must be as little fat as possible) season it very high with black pepper, salt & a little ground carryander [coriander], get the largest beef cases fill them very tight tye them at the ends put them in [Pf?ckel] strong enough to bear an egg let them remain in it two weeks and then take them out, lay them on a table to drane, hang them in your smoke house until dry, be particular in stuffing them & stick them with a fork let out the air.

**To Physick a Horse**

Take 1 pound of glover salts and one oz. of alloways, give him the salts first and then the alloway with a small parchment of salts.

**To Pickle Pork or Beef**

To 150 lbs pork or beef take

10 lbs fine salt

3 oz. salt petre

1 ½ lb sugar

4 gal water

**Bread Cake**

Take two cups of light dough, one of butter, two cups of sugar, four eggs and a handful of flour, beat all well together add cinnamon or rose water, bake it in a dish.

**Potato Pudding**

Two pounds of mashed potatoes, a quarter of a pound of butter, half pint of wine, nine eggs, a little nutmeg, sweeten it to your taste.

**Dough Nuts**

One pound of sugar, a quarter of a pound of butter, six eggs, half a nutmeg, three teaspoons of potash, dissolved in half a pint of milk, two large spoons full of ginger.

**To make Yeast**

Take 1 quart of water a handful of hops boil it well then strain it and let it cool take tablespoon of salt stir rye meal in as thick [?] put in your rising and let it stand until it is light, then mix in Indian meal as thick as for a loaf of bread, when it has risen again, roll it out and dry it.

**To make sponge Cake**

Take 14 eggs beat the yolks & whites separate, the white of twelve eggs in sugar the white of six in flour, a glass of rose water with any flower [flour?] you wish.

**To prevent Snow Water** from penetrating Boots or Shoes – take equal quantities of [?] and mutton suet and mix them together on a slow fire, lay the mixture whole lot on the boot or shoes [?] ought to be made warm, let them stand before the fire, last time fix it to soak in, then put them away until dry when they are so, rub them dry.

**To make loaf Cake**

Take 3 half pints of milk 6 eggs 1 pound of butter 1 tea cup of sugar as [much] nutmeg as you please sett it to rise with one half pint of milk add the other pint when you make it in a loaf.

**To make ginger Bread**

Take 1 gallon of molasses 1 pound of butter 1 quarter of potash the same of ginger 1 quart of milk dissolve the butter in the milk with the potash then add the other ingredients. Mrs. Duchman.

**Cement for Glass or China**

Garlic, stamped in a stone mortar the juice whereof when applied to the pieces to be joined together, is the finest and strongest cement for that purpose and will leave little or no mark if done with care.

**Chicken Soup**

Cut your chickens in small pieces as would for a Frigasee boil it in milk or water with mace and red pepper, as it boils away keep adding seet [sweet?] milk until you have enough soup, cut small all kind of vegetables such as potatoes, onions, carrots, celery tops, the head of cabbage, thyme, sweet marjoram, summer savery, when near done, add some cream about a pint and flour rubbed in butter to thicken it when you take off to dish add salt and wine to your taste.

**To green Peppers**

Cut around the stem and take out the seed fill the pepper with savoy cabbage cut fine mustard seed cloves and allspice tye on the top and put them in a stone jar and boil weak vinegar and pour over them let them stand a week then pour it off and boil strong vinegar and pour over heat the strong vinegar till they become green.

**To Turtle calfs Head**

After boiling the head well take out the bones, lay the meat in the dish, take the brain out with a spoon and lay it about the meat in lumps, also some force meat balls, some lumps of butter, kyan [cayenne] pepper, mace, cloves, and trudge a little flour over it then lay the upper skin on the top with another layer of butter and seasoning, put some of the broath and as much wine as you think proper, garnish it round with force meat balls then put it in the stove to brown, the yolks of hard boiled eggs cut in small stripes is a great improvement.

### **For two Lemon puddings**

A quarter and half quarter of butter the same as sugar, beat it to a cream, four eggs beat light and stirred in at three different times, grate the rind of one lemon and add the juice also, the juice of one orange half glass of brandy, let the lemon rind and juice be the last ingredients [?] on paste.

### **To make Mince pies [Mrs. Hubley's receipe]**

To one pound of beef tongue or tender loin two pounds of suet two pounds of raisins three pounds of currants you must chop and stone your raisins, one dozen of pipin apples four oranges the jouce of three lemons citron three nutmegs 1 oz of mace 1 oz cloves 1 oz cinnamon a little pepper and salt sweeten it to your taste, wine and brandy, you may wet it with cinder if you please, you may take sweetmeats of every kind, it is best to chop your apple and put them in as you bake your pies.

### **Applebutter pudding**

Half pint of apple butter 6 eggs a little cream sugar and nutmeg to your taste.

### **To make Mackroons**

Beat two pounds of almonds very fine with rose water then take two pounds [?] sugar beat them very well together with the whites of eight eggs afterwards dress them on weafers and bake them in a hot oven.

### **To make Lavander Compound**

1 oz of the flowers of Lavander  
1 quart brandy  
1 nutmeg  
½ oz of cloves  
1 oz cinnamon  
6 pence worth of saffron  
1 shillings worth cochineal

Ingredients put in a bottle and hang it in the sun for two weeks, shake it every day, then strain it and add a pound of loaf sugar.

### **Pepper Nuts**

Take ½ lb butter 4 eggs 1 lb sugar 1 tea spoon potash ½ gill rose water 1 cup milk. [Greaff]

### **Hard Ginger bread**

To 2 quarts of molasses 2 lbs of sugar 1 ¾ of butter ½ lb ginger 2 oz cinnamon 1 oz cloves as much flour as will make a stiff dough.

### **To colour Green**

Have your yarn washed in weak lye, then boil it in alum water, say 1 lb of alum to ten pound of yarn, after it is boiled drain it until dry take 12 pound of Fustick to 10 pound of yarn, soak the fustick well in soft water, then take one ounce of indigo pulverized and 4 ounces of spirits of vitriole put those into a bottle and have it well corked, you then boil the fustick 6 hours and strain it then add one ounce of alum to the liquor then put in the yarn and boil it one hour, then take it out and drain it, take part of the indigo and add some of the yellow liquor and have them well mixt and put it into a kettle stirring it well then put in the yarn and if you find the colour good wrench it immediately in soft water and put it to dry, if the color should not please put it into the kettle again and when take it out wrench it in clean water.

### **To dye Orange**

Take as much soft water as will cover the yarn but before you put in the yarn, take one ounce of potash one pint of soft soap one ounce of arronette to one pound of yarn, put in your white yarn, boil it two hours take it out and wash it.

### **To dye Red**

Take your yarn and dye it yellow with hickory bark and Furstick then take 10 pound of Brasiel to 10 pound of yarn have the wood well soaked then boil it well then strain it, put in a lump of alum say 2 ounces put the yarn in and let it boil 3 hours, if the yarn then has the color to please hang it up to dry if not put it into the color again 1 hour.

### **To dye Crimson**

Take some of the red yard as above, before it gets dry and dip it into weak lye, wrench it in [?] water, it will produce the Crimson

### **Light Red**

Take the red dye and add to it half a table spoon full of potash and put it on to boil, and in boiling put in the white yarn one hour on a slow fire, then take and wring it and hang it to dry in the shade, it must not be wrenched.

### **To dye Brown**

To dye three pound of yarn, take 1 pound and a half of Camwood and as much water as will cover the yarn put it over the fire and let it simmer 1 hour then take out the yarn and add a quarter of a pound of blue vitriol and a lump of copper as large as a walnut then put the yarn a half hour.

### **To make Oyster Pie**

Plump the oysters in their own liquor add mace and red pepper – some grated bread a lump of butter rolled in flour give them a good boil then add (to 100 oysters) the yolks of 8 eggs well beaten and stirred in after it is taken off the fire add a little salt have your paste ready baked fill it with the above ingredients and cover it with a little ornamental paste.

### **To pickle Oysters**

Boil them in their own liquor until plump take them out and strain the liquor then add wine vinegar and pepper to your taste and pour it over the oysters.

### **An excellent Pudding**

Take ½ lb of rice boil it tender an equal quantity of stewed apples ½ lb butter the yolks of 8 eggs a little mace and nutmeg a glass of brand and one of rose water, sweeten it to your taste and bake it on paste.

### **Muffins**

Beat three eggs very light mix with them 1 ½ pints of milk as much flour as will make a very stiff batter a little salt and two or three spoonful of yeast sett it to rise – butter your rings and bake them on a griddle turn them frequently when done brake them open and butter them.

### **Penrith pudding**

A layer of greated bread covered with a layer of apples sliced fine cover it with sugar put cinnamon and nutmeg some lumps of butter then add another layer of grated bread apples sugar spice, etc. as before and so on till your pan is full and serve it up with sauce.



### **Wafers**

1 pound of sugar, half pound of butter, 6 eggs, a nutmeg, as much flour as will make a very stiff batter, a large tea spoonful of the batter is enough to put in the iron at a time.

### **Cynderlins**

Take a pint of milk three eggs beaten up with as much flour as will make it as thick as Flitter batter – butter your tea cups and bake them in a quick oven.

### **Waffles**

Take 1 quart of new milk one pound of butter warm the milk and butter together stir it to keep it from turning to oil when melted take it off the fire to cool in a crock take a little out and mix a cup of good yeast with it beat twelve eggs stir them with the yeast and butter two pounds of flour will thicken it two or three hours will rise them.

### **Cellery Sauce**

Cut your celery into pieces an inch long boil it in a cloth until tender take a pint of cream and a good lump of butter mix it with flour a couple blade of mace boil it all together and when done add wine and salt to your taste.

### **Potatoe Pudding [Mrs. Goodpeltone?]**

1 lb of sugar 1 lb of butter beaten to a cream one lb of sweet potatoes boild and mashed [strained] a cullendar while hot. 8 eggs beaten very light the potatoes must be beaten into the butter and sugar before the eggs two teaspoons full of spice and two wine glasses of wine rose water and brandy if you do not want them rich you may use a double quantity of potatoes.

### **To pot beef [Mrs. Coleman]**

Take four pounds of lean beef and chop it fine add two lb of beef suet pepper salt sweet marjoram and thyme mix them all together and pot it up - put it in and oven after your bread is taken out for ten hours.

### **Ice cream**

To 1 quart of cream rub two fresh lemons on a lump of sugar – squeeze the juice of one lemon on it and let it dissolve well – mix it with a wooden spoon – take 1 quart of cream sweeten with one pint of syrup made as usual, with  $\frac{3}{4}$  pound of sugar then mix the rubbed part of the lemon and juice with the sweetened cream and freeze it as usual.

### **Creamatartar Beer**

3 gallons of water one quart of molasses 3 tablespoons full of Ginger 3 cents worth of cream of tartar 1 pint of yeast mixed well together in a tub let it stand 3 hours then pour it off and bottle it.

### **To make Tomato Ketchup half a gallon**

Take a gallon of skinned tomatoes

4 table spoonsful of salt

4 table spoonsful of black pepper

$\frac{1}{2}$  a spoonful of allspice

8 pods of red pepper

3 table spoonsful mustard

These articles ground fine and simmered slowly in sharp vinegar in a pewter bason three or four hours and then strain through a wire sieve and bottled close. It may be used in two weeks but improves much by age. Those who like the article may add after the simmering is over and the

ingredients somewhat cooled two table spoons full of the juice of garlic. So much vinegar is to be used as to have half a gallon of liquor when the process is over.

### **Tomato Catsup**

Take the tomato when full ripe, mortar them and put them into an earthen dish, cover them with salt and let them stand over night, boil them up, then strain them, put them back into your kettle add allspice race ginger & cloves. Boil it a second time, then cool it and strain the spice from it, put unto your bottles a couple cloves of garlick, allspice, cloves race ginger black pepper mace and a small quantity of red pepper – to three pints of tomato juice put one bottle claret or Lisbon wine put it into your bottles shake it well and when cold cork & [rosom?] them well & it will keep for years.

### **Yellow Pickle**

Take 1 gal of strong vinegar boil & skim it and let it stand to cool add to it ½ oz turmeric beat fine half an oz of long pepper bruised ½ lb of Race ginger soaked in brine and well dried and shred ½ lb of horse raddish & mustard seed and wone pt made musterd your pickle thus made must be set in the sun every day for one month or tow you may then add a little sour vinegar of your vessel will permit it a stone jar or wooden vessel is the best.

### **How to prepare your**

[Enly] york Cabbage quartered and tyed with a thread must be sealed in brine an dried in the sun. half sised onions beans small cucumbers pearches green fox grapes raddish seed tops etc. must be sealed in cold brine the usual time & dried in the sun. Everything must be well dried in the sun and divested of the water particulars or the pickle will spoil.

### **Virginia Loves [Loaves]**

Mix 4 ounces of grated ham with a pound of mealy potoatoes mashed with butter and salt and tow eggs – form it into small loves [loaves] and fry in butter served up with brown gravy.

### **Yankee Cake**

Take 1 cup of butter one of sugar 1 of molasses tow eggs one table spoon of ginger one of cinnamon and a teaspoon full of potash beat all up together and thicken it with flour.

### **To make potatoe Flitters [Fritters?]**

Mash two pounds of boiled potatoes put one half lb of cold butter 1 pt of cold milk ½ pt of wheat flour two eggs beat it together 1 glass of good wine the whole to be mixed & be made a stiff batter Drop the batter thus made into lard or butter & fry it in a pan until brown The sause to consist of butter sugar nutmeg & wine made in [thus always].

### **Pepper Pot**

The tripe to be boiled in plane water for three hours then cut in pieces and boiled in milk and water – the onions to be boiled in water, then in milk and water, put the tripe and onions with mace in a stew pan with butter red pepper & salt to your taste, just before you serve it up put some rich cream and give it a scald.

### **Receipt for a Cough**

Take a ½ pt of [fax]seed and boil it in 2 quarts of water boil it down to 1 quart then strain throw a cloth and add a table spoonful salt petre ground fine a ½ pt of molasses a [glass] of vinegar and boill it up two or 3 times it must be stired occasionally with a [?] a table spoon full to be taken going to bed and in the morning.

**Paregoric [Muhlenburg's]**

Of hard opium flowers of benzoin each one drachm – camphor two scruples, Essential oil of aniseed one drachm, good old wiskey two pints, digest for ten days then straind, [add to this ½ ounce of Liquorice].

**For a cold on the breast**

¼ lb of sugar candy ¼ lb loaf sugar ¼ lb gum Arabic pounded very fine separately the rinds and juice of two lemons mix all together in a jug and pour over 1 quart of boiling water, stir it frequently and stand it on a stove until it is quite dissolved – let it cool and take it whenever you are thirsty.

**To make A – Ps**

1 lb flour ½ lb butter ½ lb sugar a little cinnamon then wet it with water into a nice dough roll it out and cut it with a tea cup

**Blanc Mange**

Take a calf's foot, cut it in small pieces put it into a sauce pan with a quart of water, one ounce of isinglass a little lemon peel and a little cinnamon boil it gently and skin it well till it is a strong jelly which you may know by putting a little in a spoon to cool then strain it off put it into a stew pan, blanch and beat an ounce of sweet almonds very fine put them in sweeten it with loaf sugar to your taste, let it boil up then pout in a pint of good cream boil it again strain it into a bowl and let it stand till it is half cold, then pour it off from the settlings into another bowl let your moulds be ready fill them and let them stand till they are quite cold raise them with your fingers from the sides, dip the bottom of the mould in warm water and turn them out on glass dishes.

**Sugar Ginger Bread**

2 pounds of flour ½ pound of butter 1 pound of sugar [7] egg 1 ounce of ginger and a glass of wine.

**To make 2 Almond Puddings**

Quarter and half quarter of butter the same of sugar beat to a cream 4 eggs beat to a froth add the eggs to the butter and sugar by degrees take 2 ounces of almonds blanched and pounded fine with a little rose water mix all the ingredients well together with half a glass of brandy and bake it on puff paste.

**Maccaroons**

Take ¾ lb of sugar ½ lb almonds blanched pound the almonds very fine with the whites of 6 eggs mix the sugar in with care if too stiff add one white of an egg more lay them on paper and bake them.

**To make Federal cake**

½ lb of butter the same of sugar 1 lb of flour ½ a tea spoon full of cinnamon rub them all up together with 2 eggs and a little rose water

**For preserving Peaches in Brandy**

The lint to be rubbed off the Peaches with a dry cloth, run a pin around the peach so as to loosen the skin. Put them in jars and cover them with peach brandy, good white spirit or Brandy. Let them remain 4 or 5 days then so every pound of fruit take a pound of sugar boil until clear when the syrup is cold mix it with the spirit and put it on your peaches and secure your jars with bladders – If the peaches are good you will probably have more brandy than necessary.

### **For making Pepper Nuts**

One pound of sugar 4 eggs half a pound of butter, half a gill of milk, potash about the size of a chestnut, cinnamon & cloves – Beat the eggs and sugar together then stir in the butter first warmed & then flour & work it well – The more you beat the eggs and sugar the nicer your cakes will be – when you roll them out grate a little sugar over them

### **Quince Pudding**

Pare and core three large quinces, and boil them till soft, but not till they break – Drain off the water, and mash the quinces with the back of a spoon – Stir into them a quarter of a pound of sugar, and the juice of a small lemon or orange and set them away to cool – Then quite cold mix with them about 2 ounces of butter and seven eggs (which have been well beaten) and bake the mixture in shells of puff past – Before they go to the table grate white sugar over the top – Apple puddings may be made in the same manner and also pudding of stewed gooseberries

### **Pepper pot**

Boil your tripe until it is tender cut it in small pieces then add parsley, thyme sweet marjoram a couple of leeks, a few dumplings and potatoes season it to your taste with red pepper.

### **Brunswick Jelly Cake**

Stir together half a pound of powdered white sugar and half a pound of fresh butter perfectly light – Beat three eggs till very thick and smooth, omitting the whites – Sift three quarters of a pound of flour and pour it into the beaten eggs and butter and sugar – Add a teaspoon full of mixed spice nutmeg, mace, and cinnamon and half a glass of rose water – Stir the whole very well, and then lay it on your paste-board, which must first be sprinkled with flour – It will be a soft dough, but if you find it so moist as to be unmanageable throw on a little more flour – Spread the dough into a sheet about half an inch thick, and cut it out in round cakes with the edge of a tumbler – lay them in buttered pans and bake them about five or six minutes – When they are cold spread over the surface of each cake a liquor of fruit jelly or marmalade. Beat the white of three or four eggs until it stands alone – Then beat into it by degrees a sufficiency of powdered loaf sugar to make it as thick as icing – Flavor it with a few drops of strong essence of Lemon and with a spoon heap it upon each cake, making it high in the center – Put the cakes into a coal oven, and as soon as the tops are colored of a pale brown take them out – These cakes are delicious

### **Pumpkin Pie**

Cut up the half of a small dark colored pumpkin and stew it till dry – Then rub it through a cullender and set it away to cool, adding to it sugar and salt to your taste, and a large spoon full of ginger or beaten cinnamon – Having boiled a quart of rich milk, set that also away to get cold – Beat four eggs till very light and mix them with the milk and stewed pumpkin a little at a time – This quantity of the mixture is sufficient for two pies which must be without lids – cream if you can procure it is for this purpose preferable to milk

### **Cream Cake**

A tea cup of butter, 1 of cream, 3 ½ of flour, 3 eggs, and a little pearlsh, spice as you choose.

### **Eau de Cologne**

Oil of Lavender one drachm and a half, Oil of rosemary half a drachm, essence of lemon, one drachm and a half, Oil of cinnamon, three drops, rectified spirits of wine one pint

### **Rasp Berry Vinegar**

Pour a quart of the best white wine vinegar upon two pounds of raspberries, not fully ripe, let it stand twenty-four hours, then strain off the liquor through a hair sieve, taking care not to bruise the fruit – Pour this liquor on two pounds of fresh raspberries not thoroughly ripe, and when it has stood twenty-four hours, strain it through a lawn sieve, taking care not to bruise the fruit – To every pint of Liquor put a pound an half of double refined sugar – put it into a jug and set it in a kettle of water on the fire till the sugar is dissolved and when cool skim off the dross of sugar – Next day bottle it and keep it in a dry place

### **Beef a la Mode**

Take a rump of beef bone and slit it through the middle, then make a rich force meat and lay it all through where it is cut, after seasoning it with a little pepper salt and spice, then tie it up with a cord both ways to keep in the force meet, then take your kettle and put it over some coals with a good lump of butter and as it boils up, put a little flour till brown, then lay your beef in and brown it all over, then pour in a good deal of made gravy with a few cloves and a little claret, letting git stew till done, turning it now and then & keeping it close covered, serve it up garnished with [fried] parsley

### **Cream Cake**

Four cups of flour, three of sugar, one of butter, one of cream, five eggs, one teaspoon full of potash, rube the butter and sugar together then add the rest.

### **Jumbles**

One pound of sugar, three quarters of butter, one pound and a half flour, three eggs a glass of rose water, mace, caraway seed, first rub the butter in the flour, then the sugar, then eggs and the other ingredients, when you roll them out grate loaf sugar over them. Mrs. Ober's

### **Fine Light biscuit**

To two pounds of flour add one tablespoonful of butter, a tea cup full of cream a little sour, a small teaspoonful of pearlash, make them as soft as possible roll them very thin cut them out and bake them in five minutes these cakes are superior to the ordinary kind

### **Apple Jelly**

21 apples cut up, and 3 pints of water boiled until the apples are perfectly soft, strain them add to each pint three quarters of a pound of loaf sugar, with one lemon, juice and rind, let the whole boil to a thick jelly, then strain it through linen bag. You will observe after pressing your apples through a bag, to strain the juice a second time, and again, when your jelly sufficiently boiled pour it through a stout cloth [?] is enough for a pint of juice

### **Madison Cake**

½ lb butter, ¼ lb sugar, 1 ¾ lb flour, 5 eggs, 1 pint milk, 1 nutmeg, 1 glass of wine, one of brandy, one of rose water, 1 lb raisins, 1 lb currants, cinnamon, and citron to your taste, a teaspoon full of sal errata, which must be desolved in a little of the milk and put in last, then baked in a slow oven.

### **Vegetable Soup for sick**

3 potatoes, one onion cut small, celery tops, parsley, and salt, a wine glass full of barley or rice, to quart of water, boil down to a pint and then strain it.

### **English Plumb Pudding**

One lb of flour one ditto of chopped beef suet one lb of stoned rasins one ditto currants ten eggs one large nutmeg a little alspice small quantity of salt a large wine glass of brandy all to be well mixed with a little new milk – to be tied in a cloth put in boiling water and kept boiling four hours – to be served with wine or brandy sauce

### **To make Bath pudding**

1 lb of sugar well beaten and sifted  $\frac{3}{4}$  of butter beaten well together – the yolks of 12 eggs 2 spoonsfull of rose water then add the butter and sugar continuing to beat them – bake them on paste in a quick oven

### **A receipt for Making Pone**

Disolve a teaspoonfull of sal eratus in a small quantity of warm water, beat half a dozen of eggs 1 quart of corn meal and add a sufficient quantity of sour milch, butter milch, or baugh-naugh claber to make it a batter the consistency such as is usual in making Virginia cakes or Muffins, bake it in a pan.

### **To make Sand Tarts**

2 lbs of flower 2 lbs of sugar  $\frac{1}{4}$  of butter 3 eggs mix them well together leaving out some of sugar to we them with then strane cinnamon and sugar over and half almonds if you make half the quantity take 2 eggs

### **Lemon Cake**

Take twelve eggs beat them very light take their weight in suger and double their weight of flower, take the [rind?] of two and the juice of one large lemon beat it well and take it as queen cake

### **Yeast**

Take two handfults of hops boil them well and scould the flour with the water, put in two large handfults of salt, two tea spoonsfull of ginger when cool put in your yeast, then strain it, it must not be thicker then buckwheat batter. The next day it will be fit for use – Mrs. Fordney

### **To preserve fruit**

1 pound peaches or plums,  $\frac{3}{4}$  lb of sugar made into a syrup, boil it slowly & with a skimmer kee the fruit under the sugar. Take the fruit and put it in the jar, then boil up the syrup & add one pint of brandy to every lb of fruit. Pour the syrup over the fruit til up the jar to exclude the air & then the thing will be out.

September 14, 1838 Transcribed for Mrs. Hubley's Album by her friends M. B. & Jas. Ogilby Esq.

### **Hard ginger bread**

1 quart molasses 1 pound sugar 1 pound butter 3 pounds [?] half of flour 3 cents worth of ginger and any other spice you wish – Mrs. Logan

### **Pain in the face**

One oz of snake root

One oz of chamomile flowers

$\frac{1}{2}$  oz of myrrh

$\frac{1}{2}$  oz of Peruvian bark

The above articles to be put in a quart bottle and filled with brandy – in two days the extracted bitters may be used

### **To make molasses candy**

Mix 1 quart of molasses half pound of brown sugar the juice of a large lemon (added to it after it has boiled 3 hours) then let it boil half an hour, stir it often let it burn when it is done it will cease to boil of itself

### **To make Indian Pickle**

Slice your cucumbers quarter of an inch thick in the morning, put them in a dish and sprinkle them with salt let them stand until evening then pour off the salt water, pack them in a jar layer about with sliced onions, then take black mustard seed race ginger clove mace and allspice scald the spice in best vinegar pour over them

### **Charlotte Roose**

Take 1 pint of good cream the yolks of four eggs make a soft custard, half ounce of Gelatine, set it to cool, beat a pint of cream to a froth mix the froth with the custard – put sponge cake round the moulds then put the custard in to cool

### **Apple Roose**

Cauld your apples put them through a sive sweeten them to your taste rub sugar o r lemon to flavor it – add half a gill of rich cream rose water and brand to your taste half ounce of gelatin beat 3 eggs and stir all together put in moulds till cold

### **Raspberry Vinegar**

Pout your raspberries into a vessel cover them with white wine vinegar let them stand 24 hours, squeeze them through a linen cloth to each pint of juice 1 pound and a half loaf sugar boil 20 minutes let it cool then bottle it

### **Lemon Syrup**

Brake your sugar, fill your vessel, cover the sugar with lemon juice well strained stir it well, let it stand 24 hours skim it and then bottle and seal it

### **Mint Cordial**

Take your mint young wash it, and drain it well, put it in a stone pitcher, cover it with good brandy, sett it in the sun 6 or 8 hours, squeeze it through a linen, to each quart add three quarters of a pound of loaf sugar, when well mixed bottle it

### **Cologne Water**

Oil of lemon 1 ½ drachm, Oil of Lavender do., Oil of rosemary 1 drachm, 6 cents worth of musk – 6 drops oil of cinnamon – 1 pint spirits of wine – Mrs. Greaff's

### **Permenent ink for marking linen**

Dissolve a drachm of lunar caustic in three drachms of distilled rain water, then add about half drachm of gum Arabic. This forms the ink with which you must write with a clean pen on the linen prepared as follows – Dissolve half an ounce of subcarbonate of soda in an ounce or water and add twenty grains of gum Arabic, this forms the liquid which is to be kept in a separate bottle, well moisten the part you wish to write on dry it before a gentle fire, write as before directed and expose it to the sun

### **Crullies [?]**

1 lb of sugar 1 [quart?] of butter 5 eggs ½ pint of milk and a large lump of [this recipe written in pencil and not complete.]

### **Quince Cordial**

Grate your quinces, and to three quarts of juice take one and a half lb of sugar, put it on the fire with the white of an egg, let it come to a boil as quick as possible, then skim and take it off, strain it, and when cold add one quart of spirits

### **To Preserve Oranges**

Boil oranges in clear water, until you can pass a straw through the skins, then clarify three quarters of a pound of sugar to a pound of oranges, and pour over the fruit while hot, let them stand one night, then boil them in the syrup until they are clear, and the syrup thick. Take them from the syrup and strain it clear over them.

### **Dough nuts**

Three pounds of sifted flour, a pound of powdered sugar, three quarters of a pound of butter, four eggs, half a large teacup full of best brewers yeast, a pint and a half of milk, a teaspoon full of powdered cinnamon, a grated nutmeg, a tablespoonful of rosewater, cut up the butter in the flour, add the sugar spice and rosewater beat the eggs very light and pour them into the mixture, add the yeast and then stir in the milk by degrees so as to make it a soft dough, cover it and set it [to] rise.

### **Cup Cake**

½ lb of butter, 1 lb of sugar, 8 eggs, and 5 cups of flower, add a lemon or ½ gill of Brandy

### **Ginger Bread**

1 qt of molasses ½ lb of butter 1 oz of pearlsh dissolved in half a teacup full of milk, spice to your taste

### **Pickle for Meat**

4 gallons of water 4 oz of salt peter 1 ½ of sugar 7 lbs of salt boil and skim it let it stand till cold pore it on the beef as much as it will cover, the same will answer for curing hams

### **Pancake of rice**

Boil half a pound of rice to a jelly in a small quantity of water, when cold mix it with a pint of cream, eight eggs, a bit of salt and nutmeg stir in eight ounces of butter, just warmed and as much flour as will make the butter thick enough, fry in as little lard as possible

### **Cocoa Nut pudding**

Three quarter of a pound cocoa nut grated, the same of fine sugar, do of butter, beat to a cream the whites of sixteen eggs beat light a glass of wine brandy and rose water

### **Almond pudding**

Three quarters of a pound of almonds blanched and pounded, one pound of sugar, one pound of butter beat to a cream, ten eggs a glass of wine brandy and rose water

### **Raspberry Jam**

To three quarters of a pound of sugar take one pound of fruit, do them over a quick fire stir them frequently, and they will be done in half an hour



### **Orange pudding**

Take one pound of butter, one of sugar beaten to a cream heat ten eggs very light and put them in by degrees take the rinds of two oranges, boil them and change the water twice, pound them fine in a mortar, take the juice of the oranges and one of one lemon, stir it into your pudding add one glass of rose water one of brandy and wine this will make five puddings

### **Brandy Cherries**

Fill bottles of jars with [Morella] cherries picked from the stalks, between every layer of cherries a layer of sugar, then fill them up with brandy cork them very tight and in the winter they will be delightful

### **Rice and Chicken**

Cut up the chicken and parboil it thicken it with flour and butter, add onion and parsley chopped fine pepper, the yolks of 3 eggs and two spoonsfull of vinegar, have half a pound of rice ready boiled and layer in the bottom of the dish

### **Oyster pie**

Plump the oysters in their own liquor add mace and red pepper, some grated bread a lump of butter rolled in flour let them boil then add to a hundred of oysters the yolks of eight eggs well and stirred in after it is taken off the fire, have your puff paste ready baked fill it with the ingredients and cover it with ornamental paste

### **To ice any kind of cake**

Take a pound of the best double refined sugar beat it and sift it fine add the whites of five eggs, beat to a froth, put in a spoon full of rosewater beat them well together while the cake stands in the oven when it is drawn out ice it, but you must set it in again

### **Macaroons**

Blanche one pound of almonds two cloves half a pound of sugar, the whites of three eggs and a little rosewater bake them on paper

### **To stew Pippins**

Pare and core the pippins, throw them into a pail of water as you core them, take the weight of the fruit in double refined sugar and dissolve it in one quart of water, boil it up and skim it clear, then put in the fruit, let them stew gently until they are tender and look clean, take them out and squeeze in the juice of a large lemon, let it then boil up, skim it, run it through a jelly bag on your fruit, you may stick the pippins with sticks of orange peel or lemon peel in the syrup

### **To preserve Peaches**

To one pound of peaches, take one pound of sugar, pulverize half the sugar and put it on over the peaches until it is dissolved, take the liquor and add to it the remainder of the sugar, put it on the fire to boil, then clarify it with the whites of two eggs, pour the syrup over the peaches, keep them on the fire until they are clear

### **To preserve Plums**

To one pound of plums, take one pound of sugar cut the ends of the plums, make the syrup, put in the plums and let them boil until they are clear

### **To preserve Pine Apples**

Take one pound of sugar to one pound of Pine Apples pulverize half the sugar, put it over the Pine Apples until it is dissolved, take the syrup and add it to the remainder of the sugar, boil it and clarify it with the whites of two eggs, then pour the syrup over the Pine Apples and keep them over the fire until they are clear

### **To preserve Muskmellon Rinds**

Take half a pound of sugar to two pounds of the rind to be pared close, when the sugar is clarified put in the rind and let them boil until they are very clear

### **Water Melon Rind**

After cutting it thin, and forming it into any shape that pleases you, boil it until clear, to one pound of melon, take one pound of sugar, wipe the melon dry and sift the sugar over it, let it boil for some time, and when it is clear take it up, pour over your syrup over it, put powdered ginger into the syrup also a little mace

### **Ox rump or tail Soup**

Two tails or if small three will make a large tureen of soup, let the butcher divide them at the joints, rub them with salt and soak them in lukewarm water, place the tails in a stew pan with four onions or more a bunch of parsley two doz of Jamaica and black peppercorns a turnip a few carrots sliced three quarts of water, when the meat is tender lift it out and cut it into small mouthfuls thicken the soup with brown flour rubbed up with a ladle of top fat strain it into a fresh stew pan put in the cut meat boil it up and finish it with a spoonful of mushroom catsup and pepper to taste

### **To hash veal**

Cut the meat in small slices [paring] away all the gristles and skin, warm it up in gravy drawn from the bones, thicken with butter and flour season with mace minced lemon peel and the juice and a glass of wine

### **How to dress Shad; tall way**

Place a shad split open on a board with Cayenne pepper, salt & expose it to the sun on the board & dry it there or otherwise completely – It will require an hour or more to prepare it in the Sun according to its heat Then fry the roe; take the crisp off it, put it in drawn butter. Put nutmeg & wine with the sauce. Do not cook it too quickly, but let it be thoroughly dried & done.

April 21, 1841

### **Eggs balls for mock turtle soup**

Pound a sufficient quantity of the yolks of hard boiled eggs in a mortar with as much raw yolk and flour as will bind the composition add salt and make up in the form of balls the size of a marble, put at least two dozen to a dish of soup

### **Chicken and Ham patties**

Skin and mince very finely the white part of cold chicken and about half the quantity of lean ham or tongue, have a little good gravy drawn from bones of veal or lamb thickened with a bit of butter rolled in flour add a little grated lemon peel pepper salt cayenne a teaspoonful of lemon juice, stir the [mince] in this till quite hot and fill the patties, which are best baked empty

### **Cure for ague**

1 ounce of cloves 1 do of bark, 2 ounces cream of tartar 1 quart of best port wine

**Brown mixture for a cold**

1 oz preserved Liquorice 1 oz peragoric 1 oz antimonial wine ½ oz gum Arabic 1 pint boiling water pour the boiling water upon the liquorice and gum Arabic then add the liquids

**Oranges in Jelly**

Take the smallest sized oranges, boil them in water until a straw will easily penetrate them, clarify half a pound of sugar for each pound of fruit, cut them in halves or quarters, and put them to the syrup, set them over a slow fire, until the fruit is clear, then stir into it an ounce or more of dissolved isinglass, and let it boil for a short time longer before taking it up, try the jelly. If it is not thick enough to suit your fancy, add more isinglass, first taking out the oranges into a deep glass dish. Strain the jelly over them.

**Cup Cake**

Half pint of molasses, half pint of milk, ¼ of butter, ½ tea cup of ginger, one tea cup of sugar, three eggs, cloves and cinnamon to taste, a small tablespoon full of soleratus dissolved in milk. As much flour as will make a stiff batter, do not make your cups or dishes more than to thirds full, bake in a slow oven Miss Michaels