

### Ground Rice Cheese

$\frac{1}{4}$  lb Butter,  $\frac{1}{4}$  lb Sugar,  $\frac{1}{4}$  lb Ground Rice  
2 eggs, a few currants, and nutmeg and  
a little milk. Mix altogether in a basin  
and half fill the tarts. Bake in a  
brisk oven till brown.

### Raspberry Vinegar

To every qt Raspberry, put one quart  
vinegar, let them stand 2 days. ~~Strain~~  
Put one pound Cane Sugar, to every  
pint, let them just simmer & keep  
well skimmed, Strain through a jelly  
bag, add a little juice glass

### Spice meat

1 lb, suet, 1 lb Sultanas, or Raisins,  
1 lb Currants, 2 lbs Apples, 1 nutmeg, 1 lb  
Raw Sugar,  $\frac{1}{2}$  oz Ground Cinnamon  
 $\frac{1}{4}$  lb Citron,  $\frac{1}{4}$  lb Cauded Peel,  $\frac{1}{2}$  Gill  
Rum, if Preferred. Cost  $2/3$ .

From Mr King.

~~Hot Sauce~~

Mint Sauce for winter use

Boil 1 qt. Vinegar together with  $1\frac{1}{2}$  lb Sugar  
when cold pour on to 12 ounces of finely  
chopped mint. Seal in airtight bottles.

Mr Pagano's Recipe for Picallile

2 lbs Green Tomatoes, 1 marrow <sup>about</sup> 4 lbs.

1 cauliflower, 1 cucumber good size.

$\frac{1}{2}$  oz Ginger,  $\frac{1}{2}$  oz Mustard,  $\frac{1}{2}$  oz Turmeric.

6 chillies cut up small.

Cover vegetables with Vinegar. Simmer  
slowly about an hour ~~with~~ with  $\frac{1}{2}$  lb Sugar  
mix ginger, mustard & Turmeric with cold  
Vinegar & stir in at last.

Mr King's Recipe for Picallile

1 marrow 5 to 4 lbs, 1 large cauliflower,

1 lb small onions, 1 cucumber.

Method..

Cut the marrow, cauliflower,

& cucumber into small pieces. Place in a dish  
& Sprinkle well with Salt. Peel Onions & also  
sprinkle with Salt. Allow these to stand for  
24 hours then wash & drain.

Liquor.

1 lb Ymegan 2½ cups water 6 to 10 Chillies  
½ lb Sugar. Allow this to boil. Then put in  
the vegetables & onions. Simmer for  $\frac{3}{4}$  hour  
make a paste with 3 tablespoonful flour  
2 ditto of mustard & ½ oz Turmeric Powder  
mix this with water, add to the simmering  
vegetables until the mixture thickens.  
When cold place in airtight bottles.

### Sponge Parkin

Two large cups Flour, 2 large cups of fine meal, 1 large cup of Caster sugar, 2 teaspoonful ginger, 1 teaspoonful carbonate soda, 2 table spoonful treacle pinch of salt 6oz lard 1 gill boiling milk. Bake very slowly.

### Russian Cake

One breakfast cup of flour,  $\frac{1}{2}$  breakfast cup sugar, 2oz Butter, 2 eggs,  $\frac{1}{2}$  teaspoonful B.P. Soda mix with 2 eggs melt the butter before adding to the mixture. Bake for  $\frac{1}{2}$  hour, see the following day.

### Sponge Parkin

1 Pint Oatmeal 1 pint flour, 1 cup sugar, 2 table spoonful treacle,  $\frac{1}{2}$  tea spoonful carbonate soda, 2 tea spoonful B.P. Soda, 2 tea spoonful ground ginger, 1 egg, butter or lard the size of an egg. Mix with well aired milk. Treacle to be warmed. Bake in a dropping tin in a moderate oven.

### Walnut Toffee

1lb Gran Sugar,  $\frac{1}{4}$  lb butter, 2 table spoonful treacle 1 breakfast cup water. Boil until it sets when a little is dropped in cold water. Do not stir after it commenced boiling. Grease a tin and put in the walnuts & pour toffee over, but do not scrape the pan or the toffee will be spoiled.

Isobel Jowlers Recipes.

Rich Xmas Cake

11oz Butter, 11oz Flour,  $\frac{1}{4}$  lb. Almonds,  
 $\frac{1}{4}$  lb. Canded Peel, 11oz Castor Sugar, 1 Glass  
Brandy, 1lb. Large Raisins, 1lb. Currants  
6 Eggs,  $\frac{1}{2}$  oz Mixed Spice. This makes  
four cakes not so large.

Scotch Seones

1lb Flour, 1 teaspoonful Sugar, 1 teaspoon  
Cream Tartar, 1 teaspoon carbonate Soda.  
Mix with Butter milk not so light & bake  
cakes in oven or frying pan, in which turn

Parkies

3 Breakfast Cups Flour,  $\frac{1}{4}$  Lard, 1 teaspoon  
ful Sugar, 1 teaspoon carbonate Soda, 1oz  
Baking Powder, warm Syrup to make  
a stiff Paste.

M<sup>rs</sup> Davison Recipe

Ginger Beer

1 Lemon. Peel very thin, slice & put them  
in a vessel, add  $\frac{1}{2}$  oz Cream Tartar,  $\frac{1}{2}$  lb  
of horf. Sugar, Boil  $\frac{1}{2}$  oz Crushed Ginger  
in  $\frac{1}{2}$  Gallons of water, Pour over the  
ingredients, allow to stand until cool, then add  
2 teaspoonful Yeast, let it stand 14 hours,  
then bottle. Put the bottles on their sides  
or sometimes so that bursts them.

## Preserved Vegetable Marrow.

Par the marrow. take out the  
Pulp & Seeds & cut into Slices  
or square Pieces

Place in with an equal quantity  
of sugar in a dish

Let it stand over night & put  
with it in a pan. the juice of a  
Large Lemon. & the rind chopped  
fine & one ounce of Bruised  
ginger but do not put in the  
lemon while the marrow is  
boiled soft. Three quarters of  
an hour will be long enough  
to boil it

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Cup Pudding W. Coates

- 1 Breakfast cup of Flour.
  - 1 " " " " Suet
  - 1 " " " " Sugar.
  - 1 " " " " Currants
  - 1 " " " " Bread Crumbs
  - 1 Teaspoonful Carbonate Soda
- Dissolve in a cup of milk

Boil for 3 hours.

Ginger Pudding W. Coates

- $\frac{1}{2}$  lb Flour.
- $\frac{1}{4}$  lb Suet
- $\frac{1}{4}$  lb moist Sugar.
- 2 Large Teaspoonfuls of grated  
Ginger mix dry & boil



Shrewsbury Cake

1 lb. Butter, 1 lb. Sugar,  $1\frac{1}{2}$  lb. Flour  
1 egg, make it stiff to roll out

Queen's Cake

$\frac{1}{4}$  lb. Butter,  $\frac{1}{4}$  lb. Sugar, 2 Eggs  
1 spoonful Baking Powder,  $\frac{1}{4}$  lb. Flour  
a few Currants to taste

Cracklings or Tea Biscuits

$\frac{1}{2}$  lb. Flour,  $\frac{1}{4}$  lb. Butter, 1 egg  
mix dry roll out and push

Queen's Cake

6 oz Flour, 6 oz butter, 6 oz Currants  
6 oz Sugar and 3 eggs.

### Aunt Maggie's Pudding

Take a cupful flour,  $\frac{1}{2}$  cupful sugar, 2 oz butter, 1 teaspoonful baking powder, 1 egg and a little milk. Grease a pudding basin and put about 2 teaspoonful of jam at the bottom. Mix all the other ingredients & put over the jam. Steam about an hour and a half.

### To use up Stale Bread

Soak pieces of bread in a little milk for a few minutes, then dip each piece in a well beaten egg. Fry a nice brown, sprinkle with sugar, and serve ~~hot~~.

### Dale Pudding

Four oz flour, 4 oz bread crumbs, 6 oz sugar, 4 oz Suet 1 lb dates (stoned),  $\frac{1}{2}$  teaspoonful baking powder, pinch of salt, 2 eggs, mix altogether, then add 2 eggs well beaten and a little milk. Boil or steam for 3 hours.

### Economical Pudding

Five tablespoonful of flour, 3 tablespoonful chopped suet, 2 tablespoonful granulated sugar, 1 tablespoonful Syrup treacle, 1 teaspoonful baking powder, pinch salt. Mix all the ingredients together with milk. Put in a basin and steam for 2 hours. Serve with white sauce.

### Ginger Pudding

10 oz flour 3 oz Suet, 6 oz Syrup, 1 egg,  $\frac{1}{2}$  teaspoonful of grated ginger,  $\frac{1}{2}$  teaspoonful salt,  $\frac{3}{4}$  teaspoonful baking powder, pinch of nutmeg, 2 tablespoonful of milk. <sup>grind</sup> the suet, mix with the dry ingredients warm the Syrup, beat the egg, mix with the milk, pour all to the dry ingredients. Steam 2 hours.

### Ginger Sponge Pudding

Quoted to flour 2 oz Suet  $\frac{1}{2}$  teaspoonful ginger (ground), 2 tablespoonful milk, 1 egg, 4 oz Syrup treacle  $\frac{1}{2}$  teaspoonful B. Powder pinch of nutmeg. Chop the Suet finely & put into a dish with the flour B. Powder Syrup & nutmeg. Then put the treacle into a pan and warm it slightly. Beat the egg a little, and put both in the

and steam 1 1/2 hours.  
 Put a little part in the bottom of a butter  
 pan, then pour in the pudding mixture  
 2oz butter, 2oz more sugar, 4oz flour, 1 teaspoon  
 B. Powder, 3 teaspoon milk, 1 egg. Beat the  
 egg together in the milk, then the flour & B. Powder  
 Beat the butter to a cream, add the sugar & the  
 Put a little part in the bottom of a butter

Sponge Pudding

3oz butter, 4oz castor sugar, 4oz flour, 2 eggs,  
 1/2 teaspoon B. Powder, 1/2 teaspoon Castor  
 Soda, 1/2 teaspoon Shaving Jam, melt the  
 butter, beat up the eggs, add the flour, sugar  
 B. Powder & Soda in a basin and mix up well  
 together, then mix it slowly into melted butter  
 with a wooden spoon, then add the eggs, with  
 a little milk & the stiff, afterwards add  
 the jam, and beat all up together, steam  
 mould and steam 2 hours make a delicious?

Joan's Pudding

5oz butter, 4oz flour, 4oz sugar,  
 1/2 teaspoon B. Powder, 1/2 teaspoon Soda,  
 1/2 teaspoon Shaving Jam, melt the  
 butter, beat up the eggs, add the flour, sugar  
 B. Powder & Soda in a basin and mix up well  
 together, then mix it slowly into melted butter  
 with a wooden spoon, then add the eggs, with  
 a little milk & the stiff, afterwards add  
 the jam, and beat all up together, steam  
 mould and steam 2 hours make a delicious?

Magnate Pudding

6oz bread crumbs, 4oz flour, 2 eggs, 1 Lemon Juice  
 Spoon B. Powder, Sugar & Salt, mix bread crumbs  
 with sugar & grate rind of Lemon, add B. Powder  
 then add the eggs with beaten Juice of Lemon and  
 a little milk. Pour in a mould and steam 3 hours  
 Serve with Sauce

Lemon Pudding

2 1/2 hours. Serve with white sauce.  
 whole in a greased basin, and steam for a bank  
 together, add the milk & require. Put the  
 and put basin and mix all ingredients

M.<sup>rs</sup> Deaublands.  
Recipe for Yorkshire Relish

10oz pepper corns,  $\frac{1}{2}$  oz Cloves,  $\frac{1}{4}$  oz Cayenne  
pepper, 2oz Salt,  $\frac{1}{2}$  lb Demerara Sugar,  
2 pennyworth burnt sugar. Boil all  
together in one quart of water for 20 minutes  
Then strain into 1 quart Vinegar. Bottle &  
it is ready for use.

M.<sup>rs</sup> Davidson. Recipe for Health Salt

3oz Carbonate Soda, 2oz Cream Tartar,  
2 oz Tartaric Acid,  $\frac{1}{2}$  oz Magnesia,  
2 Teaspoonful Sugar.

Miss Knowles. Recipe for Lemon Squash

2 Lemons Sliced, 2 lbs Lump Sugar,  
3 Pints water, Boil for 20 minutes add  
10z Tartaric acid, 1 or 2 tablespoonful  
for a glass of water.

M.<sup>rs</sup> Coates. Recipe for Ketchup

20 lbs mushrooms, 1 lb salt,  $\frac{1}{2}$  oz lump Ginger,  
 $\frac{1}{4}$  oz Cloves,  $\frac{1}{4}$  oz Pickling Spice,  $\frac{1}{4}$  oz Cayenne  
Pepper, Boil  $\frac{1}{2}$  hours or two hours, add  
Cayenne after done boiling if preferred less  
Cayenne will do.

## Trips Wacker Recipes.

### Common Plum Cakes

1 lb flour,  $\frac{1}{2}$  lb sugar,  $\frac{1}{2}$  lb Currants, 7 oz  
butter, 2 eggs, 2 teaspoonful B. Powder a  
little Candied Peel. Mix lightly with milk  
and put into the oven directly baking  
an hour slowly.

### Jumbles

$\frac{1}{2}$  lb Flour, 3 oz Butter, 2 eggs, a little  
nutmeg,  $\frac{1}{2}$  lb lump sugar rolled but  
not sifted. Put not more than half the  
above sugar in them, keeping back the  
other half to roll them out in

### Boiled Red Currants

To every lb of currants put 9 oz sugar  
boil them not less than six or more  
than 9 minutes when cold put them into  
glass bottles, Cork & seal them up to be  
kept in a dry cold place. Dissolve the  
sugar first.

To Pickle a Tongue or piece of Beef.  
2 lbs Salt,  $\frac{3}{4}$  lb Brown Sugar, 4 oz Salt  
Petre, 1 Gallon Water, Boil altogether  
20 minutes. Skim it well, Pour it boiling  
on the Tongue or Beef which must have  
a weight on them to keep under the pickle  
Tongue to remain under a fortnight

Beef. 3 weeks.

### A Good Soda Cake

Break down  $\frac{1}{2}$  lb fresh butter, into 1 lb of fine  
dryed flour, and work into very small crumbs.  
Mix well with these  $\frac{1}{2}$  lb sifted sugar, and  
pour to them first a quarter of a pint boiling  
milk. Next add three well whisked eggs a  
little grated nutmeg, or fresh lemon rind  
and 8 oz Currants. Beat the whole well  
lightly together, then sprinkle in a very  
small teaspoonful of Carbonate Soda and  
again beat the cake well for 3 or 4 minutes.  
Put into a buttered mould and bake from an  
hour to an hour and a quarter or divide into  
two when 3 quarters will be long enough for each

### A. Tasty diet

Obtain a good sized Spanish onion, take middle out and place inside a sheeps kidney. Cover the bottom of dish with water, put the kidney and onion in, add a good sized piece of butter, Season to taste and cook slowly in the oven for about two hours.

#### Beef and ham roll

Half lb of lean meat  $\frac{1}{2}$  lb ham  $\frac{1}{4}$  lb bread crumbs, 1 egg, Salt and pepper to taste, punch a small seasoning of dried herbs. Mince the beef and ham together add bread crumbs, salt, pepper and herbs. Bind together with beaten egg, roll in Sealed floured cloth, find steam for  $2\frac{1}{2}$  hours. Slice & ornament with butter.

#### Macaroni cheese

Quarter pound macaroni, 10g butter  $\frac{1}{4}$  lb grated cheese, 10g flour,  $\frac{1}{2}$  pint milk. Boil the macaroni, broken into pieces an inch long, for half an hour and when tender drain and place in a greased pie dish. Mix together in a Saucepan the butter & flour, add the milk, and stir till it boils, add the cheese pepper & salt and pour over the macaroni. Sprinkle with grated cheese and bake till brown.

#### Polony

One pound beef steak,  $\frac{1}{2}$  lb lean ham  $\frac{1}{4}$  lb bread crumbs, 3 small salt spoons salt,  $\frac{1}{2}$  salt spoon Cayenne and white pepper a little curry powder. Put the meat and ham through the mincing machine mix the ingredients, and bind together with one egg. Make in a large roll and tie in a slightly floured cloth, & boil for two hours. When cold garnish with bread crumbs.

#### Sauce Dressing

Two tablespoonful butter melted, 2 tablespoon Cream, 1 teaspoonful Mustard dry, 1 teaspoon salt, 2 eggs, 1 breakfast cupful vinegar. Method, well beat the eggs, mix well with the butter melted cream mustard salt, then stir in slowly the sweetened vinegar. Put all into a double pan over the fire, stir until it begins to thicken. Pour it into a vessel to cool, stirring occasionally to prevent curdling. When cool it is ready for use.

## Sultana Pudding

4 oz Bread Crumbs, 2 oz Flour 4 oz Lard, 4 oz  
Sultanas 4 oz Raw Sugar, 1 tablespoonful Syrup.  
1/2 Teaspoonful B. Powder 1 cup Milk. Steam  
3 hours. Serve with Sweet Sauce

## Ices, Jellies Etc

### American Ice

1 Pint Milk 2 Eggs, 1/2 oz Gelatine, 3 tablespoonful  
sugar 1 Teaspoonful essence of Vanilla. Dissolve  
Gelatine in milk. Separate the whites from the yolks  
beat half of sugar with the yolks and vanilla and the  
other half with whites to a stiff froth. When the Gelatine  
is dissolved boil up the yolks in the milk and then pour  
the mixture into the whites which have been well beaten. Beat  
well again and pour into mould.

### Apple Mould

1 lb apples 4 oz Sugar, 1 lemon, 1/2 pint water 1 oz Gelatine  
Stew the apples which have been previously cut into  
small pieces with the water & lemon juice until quite  
tender stirring every now & then dissolve the Gelatine  
in quarter pint water. Rub the apples through a sieve  
& stir in the Gelatine. Put into a mould & stand in a  
cool place. Serve with Custard or Whipped Cream

### Banana Cream

1 oz Gelatine 1/2 pint raw cream, 6 banana, the grated  
juice & peel of 1 lemon, Sugar to taste, 1/2 pint water.  
Put all the ingredients in a lined Saucepan Boil ten  
minutes, when cold beat up with cream. Put into  
oiled mould.

### Delicious Snow

Dissolve a 6 packet Gelatine, in 1 gill cold water &  
set aside for 1 hour; Add one gill of boiling water  
to it and stir till all the Gelatine is melted when  
this is nearly cold add 2 cupfuls castor Sugar to  
the whites of two eggs, juice of 2 lemons, and whip  
all stiff. To be eaten with custard This recipe  
has been well tried & found to be a splendid one



### Favourite Cream

- 1 Egg,  $\frac{1}{3}$  pint milk,  $\frac{1}{4}$  oz Gelatine, 10z Caster Sugar,
- 1 Soak Gelatine in a small quantity of milk. Beat
- 1 the yolk of egg & add to the milk & Gelatine with
- 1 the sugar. Bring the rest of the milk to a boil &
- 1 pour it over the Gelatine etc & boil again, directly it
- 1 reaches boiling pour pour it on the stiffly beaten
- 1 white of egg. Mix the whole thoroughly & pour into a
- 1 mould. The cream must not be shaken till cold
- 1 when turned out it should look like a thick cream.
- 1 Summoured by a clear jelly

### Fruit Salad.

- 1 For the Syrup, Boil for 3 minutes  $\frac{1}{2}$  pound Lump
- 1 Sugar,  $\frac{1}{2}$  pint water, and a little lemon rind.
- 1 When cold add the juice of  $\frac{1}{2}$  a lemon, Fruit:
- 1 Prepare in a Salad bowl any seasonable fruit
- 1 E.g. 1 Sliced Oranges Bananas & apples 2) Whole
- 1 Strawberries rasp berries & Stoned cherries, Pour
- 1 over the cold Syrup & stand a few hours before
- 1 using

### Honeycomb Cream

- 1 11 pint milk 2oz Caster Sugar  $\frac{1}{4}$  oz Gelatine 2 eggs
- 1 Soak the Gelatine in a cupful milk for 1 hour then
- 1 put it with the remainder of milk and the sugar in
- 1 a pan on a small fire. Stir in the yolks of the eggs
- 1 first well beaten, let it come up to the boil, take
- 1 of the fire & stir in the whites which have been well
- 1 whisked. Flavour with Vanilla. Put in a mould
- 1 & turn out next day

### Lemon Snow

- 1 One lemon jelly 2 size the white of 2 eggs Pour 1 gill
- 1 nearly boiling water over the jelly and leave it until
- 1 it begins to set. Then whip the whites of the eggs up to
- 1 a stiff froth and pour on to the jelly. Then beat
- 1 together with the egg beater for 20 minutes. When set
- 1 serve with cream or staved fruit.

### Lemon Creams

- 1 2 lemons pared thinly & squeezed, 2 eggs,  $\frac{1}{2}$  lb loaf
- 1 sugar 10z Cornflour 1 pint boiling water. Pour the
- 1 water on to lemon rinds. Allow to stand 24 hours
- 1 then add the juice, the beaten eggs, sugar & cornflour
- 1 boil until it thickens.

### Lemon Sponge

Put 103 isinglass or gelatine add the juice of 3 lemons to  $\frac{1}{2}$  lb lump sugar simmer gently for half an hour. Strain into a basin, & when the mixture is cold & beginning to set which may be known by its becoming thick, stir in the whites of 2 eggs beaten to a firm froth & whisk it briskly until it is of the consistency of sponge. Time: Half an hour.

### Snow Souffle

Dissolve 1 Pint jelly any flavour & 12 pieces of lump sugar in a pint of water. Beat well the whites of 4 eggs & before the jelly sets add the whites of eggs and beat together until quite stiff.

### Strawberry Trifle

Line a large glass dish with thin slices of sponge cake & upon this place a layer of ripe strawberries freed from their stems, sprinkle over with Caster sugar then spread over a layer of whipped cream & then put another layer of fruit & sugar finally a heaped layer of whipped cream roughly on the top. Decorate tastefully with a few large ripe strawberries.

### Snow to make

3 cakes gelatine, 1 cupful boiling water, 2 oz sugar, 2 lemons, the whites of 2 eggs. Dissolve the gelatine in the water, mix the sugar lemons & eggs in a dish pour the gelatine when cold into the dish & whisk together till stiff.

### Victoria Trifle

Into a large glass dish put 1 tin pears then cut a raspberry sandwich into small pieces & fix on the top of the pears. pour over 3 gills of warm custard flavoured with almonds. The sandwich must be well covered. Put in a cool place until cold & quite set. Decorate with white of eggs & raspberry jelly. Beat the white of egg with a knife on a plate. Add a few drops almond flavoured ~~with~~ and a little fine sugar.

From Miss Bentley's book

Celery Soup

1 large or 2 small heads of celery, 1 Spanish onion  
1/2 pint stock, 1 oz butter, 3/4 oz cornflour, 1/2 pint milk, 1/2 pint  
of cream, 1/2 pint of water, Wash the celery and cut into small  
pieces in rings, make the stock hot in a white lined pan  
and put in the vegetables, and cook slowly until they are  
tender enough to rub through a wire sieve, add the milk &  
return to the pan. Put the cornflour and butter on a plate  
and mix together with a knife form into a ball and put into  
the soup stir until it thickens and boils. Add seasoning  
and cream, reheat and pour into hot tureen.

Kidney Soup

Half lb of kidney, 1/2 lb lean shank beef, 1 tablespoonful seasoned  
flour, 1 1/2 pints warm water, 1/2 pepper, 1/2 salt, 1 onion, a piece of  
carrot and turnep, 1 oz butter (1/2 a spoonful mustard ketchup,  
3/4 oz potatoe flour, a little browning, cut the kidney into neat  
pieces not too small or they will become tough, toss in the  
seasoned flour, cut up the beef into small pieces, melt the  
butter and brown the kidney, add the beef into small pieces  
and warm water, bring to the boil, skimming, add the vegetables  
and simmer gently until the meat is cooked. Strain the  
soup, put a few pieces of kidney in a hot tureen. Thicken  
the soup with the potatoe flour and the seasoning, browning  
and ketchup. Pour over the kidney in the tureen and serve.

Old Tail Soup

4 lbs knuckle mutton, 10 lb tail, 1 carrot, 1 turnep, 1 onion, and  
4 cloves. Put the tail in a pan with a gill water and  
2 oz butter, simmer for half an hour then put the whole  
together, then add 3 quarts more water, simmer for 3 hours  
then strain. Take the pieces of tail out when done and  
put back into soup after straining.

Tomatoe Soup

1 lb ripe tomatoes, 2 small carrots, 1 onion, 4 cloves, 1/2 pepper,  
corns, 1 quart water, 1 oz butter, 1/2 flour, 1/2 pepper and salt,  
a little milk. Place vegetables with tomatoes in water  
boil one hour. Rub through sieve, melt butter in a  
pan, stir in flour, add soup gradually when smoothed  
out. Pour remainder of soup, & bring to a boil. Stir  
all the time. Add milk and serve.

If a thick piece of meat, such as rib of beef or leg of mutton, allow 20 minutes to the pound and 20 minutes over if a thin piece a  $\frac{1}{4}$  of an hour to the pound and a  $\frac{1}{4}$  of an hour over. For white meats, such as pork or veal 25 minutes to the pound, and 25 minutes over. For broasting a clear bright fire is necessary. If the fire requires making up, bring all the hot coals to the front, and put the flesh on to the back. If a broasting jack is not at hand, a double piece of worsted fastened to a nail in the mantle piece will serve to hang the meat by, as the worsted will twist and contract with the movement of the meat. Baste at least every ten minutes. If meat is not properly basted it will have a hard and burnt appearance. When the meat is cooked put it on a hot dish. Drain away the fat from the dripping, a sediment will be left; add now to this a little flour, mix well and add a tumblerful of boiling water, season to taste and boil up, pour over the meat.

### Boiling

In boiling meat the same rules must be followed as for broasting. First put on a saucepan of water

From the bones, crack and wash them thoroughly, put them into a saucepan, cover them with cold water; when the water comes to a boil skim it and add the vegetables & seasonings; allow all to simmer for at least 4 hours, strain through a sieve into a bowl when cold remove the fat from the top, the stock is then ready for use. Cost 8.

### Stock

Ingredients, 3 lbs skin of beef, 1 carrot, 1 turnip, 4 pints water, 1 onion, 4 cloves, 8 peppercorns, 1 bunch herbs, pepper & salt. Preparation & Cooking. Cut the meat from the bones, crack the bones place it and the meat into an iron saucepan cover <sup>the</sup> with water, brown the ribs with the skin on, wash and cut up the vegetables. When the stock has come to the boil, remove the skum, add the vegetables & seasonings to the stock, simmer for 4 hours. Average cost 7 1/2.

### Roasting

Weigh the meat, wipe it with a dry cloth. If at all dusty or tainted it will require to be washed quickly in a little cold water and vinegar, and dried; if allowed to remain in the water, the juice will be lost. Meat must not be washed unless absolutely necessary.

## Luneb. Kums

$3\frac{1}{4}$  lb. Flour &  $\frac{1}{2}$  Teaspoonful  
Cream Tartar  $\frac{1}{2}$  Teaspoonful (aromatic)  
Soad  $\frac{1}{4}$  lb. Butter  $\frac{1}{4}$  lb. Sugar  
1 candied Peel. few currants.  
2 eggs mix with milk S. & Haygarth

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## Raspberry Sausages

$3\frac{1}{4}$  lb. Flour &  $3\frac{1}{4}$  lb. Sugar  
4 Eggs Beat apart  
 $\frac{1}{2}$  oz. Baking Powder  
3 oz. Butter  
Beat up with few Milk to make a nice  
batter. S. & Haygarth very good.

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Mrs Wooler's for pastry.

1 lb Flour, half lb butter & a quarter of a lb Lard, beat in one half, puff the other in at three times leaving it to stand a quarter of an hour each time then it is ready for baking in a quick oven  
No Baking Powder used.

M<sup>rs</sup> Pechey's receipt for Seed cake.

- 1 Pint Flour.
- 1/2 Pint Sugar.
- 2 oz Lard.
- 2 oz Butter.
- 2 Eggs
- 4 Teaspoonfuls B. Powder
- much Salt
- A drop of Milk
- Seeds to Flavour.
- a little Cauded Peel.

## Receipt for Starch

- 1/2 lb Starch
- 3 Pints Water.
- 1/4 oz. Powdered Gum Arabic
- 1/4 oz. Borax
- 1 Teaspoonful Sugar
- 1 " " " Glycerine
- 1 Teaspoonful Turpentine

## Dr<sup>rs</sup> Coates for Juice' Meat

- 2 lb Apples
- 1 lb Suet
- 1 lb Currants
- 1 lb Raisins or Sultanias
- 3/4 lb Raw Sugar.
- 1/4 lb Cauded Peel & Citron
- half a nutmeg. & a very  
little Pudding Spice
- 1/2 Gill Rum



Queen Cake

W. Coates

- 6 ounces Sugar.
- 6 oz. Butter.
- 8 ounces Flour.
- 3 Large Eggs.
- 1 Teaspoonful of Baking Powder.
- 4 a handful of currants if liked

Raspberry Sandwich

W. Traggath

- $\frac{3}{4}$  lb. Flour.
- $\frac{3}{4}$  lb. Sugar.
- 4 Eggs Beat apart.
- $\frac{1}{2}$  oz. Baking Powder.
- 3 ounces Butter.
- Beat it <sup>new</sup> with milk to make  
a nice Batter.

Rice Cake

W. Coates

1/4 lb. Ground Rice

1/4 lb. Flour.

1/2 lb. Sugar.

3 Eggs. yolks & whites  
beaten separately mixed  
in the order of Sponge Cake  
but beaten altogether.

15 minutes & then

put into a moderate oven  
& baked an hour.

Grated Lemon Peel is used if liked

Green Gooseberries

W. Coates

1 lb Gooseberries & 1 fill of water. to

1/2 lbs of Cand Sugar.

boil Sugar & water. 1/4 of an  
hour. Add fruit & boil

another 1/4 of an hour. no longer

P. S. of course after they begin  
to boil

## Lemon Cheese Cake

1 lb. lump Sugar boiled with  $\frac{1}{4}$  lb. butter  
add lemon to taste boil all a little at last 4 eggs

## Lemon Cheese

Boil 1 lb. S. Sugar with  $\frac{1}{4}$  lb. butter to Symp  
add juice of 3 lemons and the rind of two to  
be grated or chopped Stir to a boiling point and  
sue eggs leaving three whites out.

## Cowslip Wine

To 4 quarts of cowslip put 2 pailons of boiling  
water let them stand till cold put the liquor  
through a sieve squeeze the cowslips well  
Add 6 lbs. of lump Sugar boil it well for quarters  
of an hour let it stand till nearly cold then  
put 2 Spoonfuls of fresh barrow & the juice &  
rinds of two lemons let it stand all night

These put in into Stone bottles or casks be.  
Sure and have your bottle full Keep a little  
liquor to fill up the bottle with as it works  
out let it remain two or three days then cover  
it up well & set stand in cold place for  
3 months then bottle off into small bottles  
put a little sugar in to boil with it when  
you set it onto boil.

M<sup>rs</sup> Strickles

### Ketchup

20 lbs mushrooms.

1 lb Salt

1/2 oz Lump Ginger

1/4 oz Chives

1/4 Pickling Juice

1/4 Cayenne Pepper.

Boil 1 1/2 hours or two hours Add Cayenne  
after done boiling if preferred less

Cayenne will do.

J. A. R.

### Apple Ginger

5 lbs apples,  $\frac{1}{4}$  lb Ginger, 4 lbs lump sugar 2 lemons  
Dissolve 2 lbs sugar in 1 pint water. Peel & core the  
apples pour dissolved sugar over fruit & allow to  
stand 24 hours. Pour off the juice into a preserving  
pan dissolve the rest of the sugar, add juice and  
rind of lemons also ginger bruised in a muslin  
bag. When the juice is boiling put in the fruit &  
simmer until transparent but not broken Place  
in jars & pour juice over

### Apricot Jam

Put 4 pints of boiling water on 1 lb of dried  
Apricots, let it stand 48 hours. Then add 10 oz  
bleached, finely chopped almonds with 4 lbs  
sugar. Boil all about  $\frac{1}{2}$  hour

### Blackberry Jelly

Put 6 lbs blackberries in a brass pan, & cover with  
about 3 pints cold water. Simmer gently for  
about 1 hour then strain & pass the juice  
through a jelly bag. To each pint juice add  
1 lb lump sugar & boil quickly till it jellies.  
taking off scum as it rises

### Vegetable Marmalade

Peel & take out the pulp of as many marrow  
as you wish to preserve, cut them into short  
thick pieces. To every 4 lbs marrow add their weight  
in sugar, the juice & peel of 2 large lemons, &  
 $1\frac{1}{2}$  oz of whole ginger & half a teaspoonful of  
cayenne pepper tied in muslin. Boil gently  
for  $1\frac{1}{4}$  hours. After cutting the marrow ready for  
boiling, put in cold water for 12 hours

### Brandy Snaps

1 lb Flour  $\frac{3}{4}$  lb butter 1 lb Syrup 1 lb Caster Sugar  
 $\frac{1}{4}$  oz ginger, none. Rub butter in the flour, add the  
sugar & ginger and mix up the ingredients with  
the Syrup, then drop the mixture on cake tins.  
To bake Snaps it requires careful attention in  
the baking, the oven must be cool, it is best

not to close the door on them longer than a minute. They could almost be baked without a pan as soon as the brandy snaps set they are ready when taken out of the oven they should be placed lightly & loosely on a round wooden pole while in a warm condition and taken off when crisp. To sell at 8<sup>o</sup> per lb

### Bury Simnel

1 large basinful flour  $\frac{1}{2}$  lb Currants,  $\frac{1}{2}$  lb Sugar  
 $\frac{1}{4}$  lb Card,  $\frac{1}{2}$  lb Raisins,  $\frac{1}{4}$  lb butter  $\frac{1}{4}$  lb Cauded  
Peel,  $\frac{1}{2}$  a nutmeg, 2 oz Almonds  $\frac{1}{2}$  tea spoonful  
B. Powder. mix all ingredients together with about  
a pint of milk. Bake in a moderate oven about  
an hour will make 3 cakes

### Chocolate Cake

1 cupful of flour, 1 cupful Sugar, 3 table spoonful  
of powdered Chocolate. Beat up with 1 egg,  $\frac{1}{2}$   
cupful milk, flavorn with vanilla  $\frac{1}{2}$  tea spoon  
B. Powder. when cold ice with Chocolate Syng

### Chocolate Syng

6 oz Syng Sugar 3 oz. Grated chocolate 1 tea spoonful  
Sweet condensed milk if possible. Add to Sugar  
milk & grated chocolate, drop by drop enough  
boiling water to make a very thick cream. Warm  
it over the fire, stirring all the time to prevent  
burning, do not allow to quite boil. Pour over  
the cake, and spread with knife dipped in  
very hot water

### Orange Biscuits

$\frac{1}{2}$  lb Flour, 3 oz Butter,  $\frac{1}{2}$  lb pound loaf Sugar,  
1 tea spoonful Ground Ginger, 1 egg. Rub the butter  
with the flour & add the sugar, ginger, and egg.  
having mixed thoroughly, roll the dough out thin  
& divide into biscuits with a knife or cutter.  
Bake for 5 minutes in a quick oven, this will  
make 2 doz Biscuits

### Spring Medicine

10z Cream Tartar, 10z Ground Ginger, 10z  
Salts, 10z Sulphur, 2 Lemons,  $\frac{1}{2}$  lb Raw  
Sugar, Pour 2 qts boiling water on let  
it stand till cold, ~~Take~~ a wine glassful  
every morning.

### Buttermilk Cake

Rub  $\frac{1}{2}$  lb Butter into 1 lb Flour,  $\frac{1}{2}$  lb Sugar  
and  $\frac{3}{4}$  lb Currants, 1 Teaspoonful Carbonate  
Soda, 1 Gall Buttermilk, a little flavouring  
Mix well and bake in a slow oven

### Swiss Roll

The weight of 2 eggs in Butter Sugar and  
Flour, A Teaspoonful B. Powder, 2  
Tablespoonful Milk. Cream the butter  
and sugar, then add the eggs well beaten  
then the milk and lastly the flour and  
B. Powder, Turn into a flat tin well  
greased, and bake for 20 minutes when  
done spread with a little jam and roll  
up quickly Serve cold.

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Balm loaf

1 lb sugar, 1 lb almonds, 1 lb Sultanas,  
2 oz Candied Peel, 3 Teaspoonful B. Powder  
2 oz Barm 3 lb Flour,  $\frac{3}{4}$  lb Butter and  
Lard. A little Ground cinnamon if preferred

Short cake

1 lb Flour,  $\frac{1}{2}$  lb Butter,  $\frac{1}{2}$  lb Sugar, and  
roll out in Flour skin.

M<sup>r</sup> Coates' Recipes

Ground Rice Biscuits

2 cups full flour, 1 cup Ground Rice  
2 Teaspoonful Baking Powder, 1 egg a  
little milk to mix,  $\frac{1}{2}$  cup sugar

Scotch cake

$\frac{1}{2}$  lb Flour,  $\frac{1}{2}$  lb Lard, 1 lb sugar, 4 Teaspoon  
Baking Powder, 2 eggs. Rub lard in and  
mix with milk if required.

Rice Biscuits

$\frac{1}{4}$  lb Flour,  $\frac{1}{4}$  lb Ground rice,  $\frac{1}{4}$  lb fine  
Sugar,  $\frac{1}{4}$  lb Butter, a small Teaspoonful  
B. Powder. mix with eggs, add a few  
Carraway seeds if preferred.



try if it breaks when put in cold water. it  
is enough.

M<sup>rs</sup> Lambert Recipes

Bakewell  
The weight of two eggs in flour, fine sugar,  
and ground Rice, and butter, a thin layer  
of Jam first.

Coconut Buns

Half pound flour 3oz butter, 4oz sugar  
Beat to a cream, 1oz ground Coconut  
1/2 oz Baking Powder 2 eggs.

Scotch Cake

3/4 lb Flour, 1/4 lb butter, 1/4 lb Lard, 1/4 lb  
Sugar. Put altogether to make four.

Coffee Buns

3oz butter, 4oz sugar, beaten to a cream,  
2 eggs, 8oz Flour, 2oz Currants, 1/2 oz  
Baking Powder and a little milk and  
flouring.

Starch for Collars

One table spoonful Colman's Starch, one  
table spoonful Borax, 4 drops Turpentine  
1 gill water. Dissolve the borax in warm water

## Coconuts Buns

5 cupfuls Flour, 4 cupfuls Sugar  
4 eggs, 1 ounce butter, a little milk  
5 teaspoonful Baking Powder

## Guzzi Bread

2 Breakfast cups Flour, 1 cup.  
Sugar, 1 tablespoonful butter,  
2 teaspoonful Guzzi, 2 tablespoonful  
leaven, one large egg well beaten  
and 1 teaspoonful milk if liked  
Mix well together for ten minutes  
then add one teaspoonful of  
Carbonate of Soda mixed in  
hot water, Bake from half an  
hour to 3/4.

## Raspberry Sandwich

M<sup>rs</sup> Coates

The weight of 3 eggs in flour.

Caster Sugar &

Butter melted

2 Teaspoonfuls Baking Powder.  
mix alto gether, & take in a  
moderate oven beat alto gether.

well. This makes two in Sandwich.

Lens

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## Sponge Cake

3 Eggs and the weight of 3 in  
Sugar and the weight of 2 in  
Flour. Beat the eggs briskly  
for twenty minutes then add  
about half a teaspoonful of  
Baking Powder or less.

Riper

M<sup>rs</sup> Coates

## Ginger Bread Loaf

1 lb Flour & 1/2 lb Sugar  
1/2 lb Butter & 1 oz Ginger  
1 Large Cup Milk  
3 Eggs.

1 Teaspoonful of Carbonate Soda  
Caudia Lemon if preferred.  
Bake one hour and a quarter.

## Marmalade.

Put what quantity of oranges you like.  
5 Pints of water to every lb. of sliced fruit.  
let stand 24 hours then boil till tender let  
it stand other 24 hours then to every lb  
Liquid 1/2 lb. Lump Sugar & boil  
half an hour. Wm. North's Myrrour with

## Yeather Cake

2 1/2 large cups Flour

1 Teaspoon Salt

2 Teaspoons Cream of Tartar

1 Teaspoon Carbonate Soda

1 Teaspoon Butter

1 cupful Granulated Sugar

1 cup milk & 1 Egg

A few drops Essence Lemon

Mix all together, Bake in a dripping

tin, in a moderate oven S E Hager

## Rock Cake or Buns

1/2 lb. Flour & 1/4 lb. Butter

1/4 lb. Crushed Lump Sugar

1/4 lb. Currants

3 Teaspoons Baking Powder

1 Egg. add a little milk

to make a stiff paste.

Have the oven hot so cool for bread  
or will run out S E Hager

## Sponge Cake.

Take one cupful dry flour

1 cupful sugar

1 cupful milk and about 2 ounces Butter  
and 1 egg. Mix well together into a nice batter  
and 1 Spoonful Baking Powder Essence Lemon

Bake in a tin or oven S. E. Hays

## Lemon Buns

3  $\frac{1}{2}$  cups Flour 2 cups sugar

$\frac{1}{2}$  cup butter & 1 cup milk

2 Teaspoonfuls Cream Tartar

1 Teaspoonful Carraway Soda

2 Eggs a few drops Essence Lemon

do not open oven door till you think

they have got set S. E. Hays

## Biscuits

1 lb Flour &  $\frac{3}{4}$  lb Sugar

$\frac{1}{4}$  lb Butter and 3 eggs

2 Teaspoonful of Baking Powder & a few

drops Essence Lemon S. E. Hays

## Furniture Cream

3 ounce Bees wax, 10z white wax  
10z castile Soap, 1 pint turpentine  
1 pint Wassi boiled (Soft)

## Scories

1 lb flour, 4 oz lard, 4 oz sugar, 4 oz currants  
1/2 oz B Powder, pinch salt, mix with milk  
and brush with egg. W. Lamb

## Rice Buns

3.4z butter, 4z sugar, 6 oz flour, 10z Rice  
1 tea spoonful B Powder, 1 egg Lamb

## Jumbles.

1 lb flour, 12 oz sugar, 1/2 lb butter, 2 eggs  
a few drops essence Guon Lamb

## Rules for cooking from lat. <sup>to</sup> Wass

### Stock from Bones.

Ingredients, 3 lbs, bones, 1 leek, carrot, 1 turnip,  
1 blade mace, 1 Spring parsley, 1 Onion, 3 cloves, 4 black pepper  
Preparation & cooking. Remove any fat or marrow

Juice of two lemons, and 1 tablespoonful  
of fresh yeast, let it stand 24 hours then  
bottle, let it stand a month then bottle  
off for use.

### Fr<sup>o</sup> Fr. Frankland Receipts

#### Biscuits

Three teacupfuls flour, one egg, one teaspoonful  
carbonate soda, two teacupful cream  
of tartar, 4 oz fine sugar, 2 oz lard or  
butter, 1 teacupful new milk and a  
few drops essence of lemon. Roll out  
and cut into biscuits and bake.

#### Ice Lollies

1 1/2 lbs common sugar, 1/2 pint cold water  
not more, 1/4 teacupful cream of Tartar.  
Put all on the fire stir till it boils, put  
the lid on close draw the pan to the side  
of the fire, boil a quarter of an hour  
remove the lid and boil about ten  
minutes more, let it boil quickly 1/4  
hour and then add 1/2 oz of fresh butter



and put it in the pan it saves straining  
if you put the bag again in about 6 quarts  
of water and about 1 lb more sugar or less to  
taste it makes very nice small porter for drinking

### M<sup>r</sup> Lambert Recipes

#### Scones

1 lb flour, 4 oz hard, 4 oz sugar, 4 oz Currants  
1/2 oz Baking Powder, pinch Salt, mix with  
milk and brush with egg.

#### Rice Buns.

3 oz Butter, 4 oz sugar, 6 oz flour, 10 oz ground  
Rice, one teaspoonful baking powder, one egg,

#### Jumbles

1 lb flour, 12 oz sugar, 1/2 lb butter, 2 eggs.

Essence Lemon to flavour. ~~all M<sup>r</sup> Lambert's~~

### M<sup>r</sup> Howell Recipes

#### Apple Marmalade

4 lbs sugar, 4 lbs Apple, 3 tea cupful water, &  
1 teaspoonful ground cinnamon. Pare, core,  
and slice the apples and put them in a pan

to boil. Weigh the meat, wipe with a dry cloth, put into a saucepan of boiling water. Allow the meat to boil quickly for 10 minutes, then draw the saucepan to the side of the fire, and allow it to simmer gently. If a thick piece, allow 20 minutes to the pound, and 20 minutes over. Care must be taken to remove the scum as it rises; if it is allowed to boil down it discolours the meat.

Boiled meat is generally served with boiled vegetables, boiled mutton with capers or parsley sauce. Salt meat is put into cold water, the water slowly brought to the boil, and then allowed to simmer gently until the meat is cooked. Salt meat is generally served.

### Receipt for Stout

12 quarts cold water, 1 lb. burnt malt,  
1 lb. ~~white~~ malt, 2 oz hops, 2 lbs Raw Sugar,  
a little yeast;

Boil all except the sugar for 2 hours, strain and pour <sup>the</sup> sugar, and when the milk is warm, add the yeast, let it stand 12 hours and then bottle it. Put all in a muslin bag.

with the water, stew till they are perfectly soft and quite to a pulp. Then add the sugar and cinnamon and boil for half an hour, stirring very often, to prevent burning. Put in jars and cover for use.

### Welsh Cheese Cakes.

The weight of one egg in butter and sugar & flour, and half a teaspoonful Baking Powder. Beat butter & sugar together, add beaten egg, flour, and powder line each tart tin with pastry, put a ~~bit~~ very little jam of any kind then put a teaspoonful of cake mixture into each. Bake in a pretty quick oven, the grated rind of lemon very much improves it.

### Rhubarb Wine.

Take 5 lbs Rhubarb wash it and cut it small, but dont peel it and pour on one gallon of cold water. Let it stand three or four days, stirring it two or three times a day. Strain the liquor and add 4 lbs loaf sugar, half a lb Raisins and the