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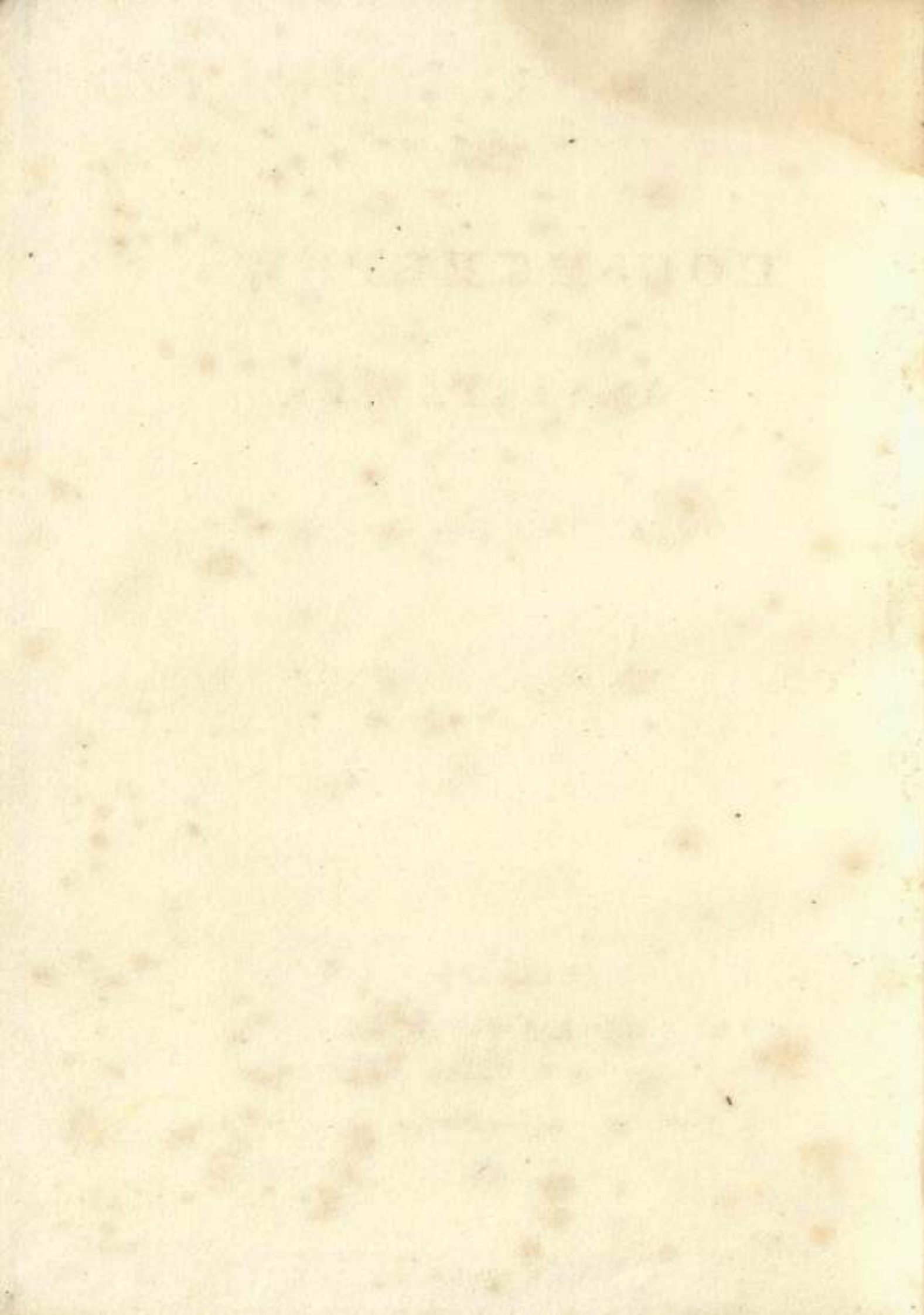
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THE
HOUSEKEEPER'S
ASSISTANT:

CONTAINING 330 RECEIPTS

FOR

CONFECTIONARY, PRESERVING,
AND PICKLING.

LONDON:

SOLD BY SIMPKIN, MARSHALL, AND CO.,
STATIONERS' HALL COURT;
AND HENRY RICHARDSON, GREENWICH.

M DCCC XXXVI.

DOUGLASS

ASSISTANT

CONTAINING NEW METHODS

AND

OF THE

AND



GREENWICH: PRINTED BY HENRY RICHARDSON.

ADVERTISEMENT.

THESE Receipts are earnestly recommended to *young* Housekeepers.—The more experienced will immediately see their merit.

They have been highly approved of for above thirty years, and many of them been asked for; the writer, therefore, has thought it best to publish them.

The directions, if followed exactly, cannot fail of success; and she has only to add, that the fairest fruit should be selected, and extreme cleanliness observed.

H. B.

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 243. *Thymus* *maritima* L.
 244. *Thymus* *praecox* L.
 245. *Thymus* *serpyllifolius* L.
 246. *Thymus* *triflorus* L.
 247. *Thymus* *maritima* L.
 248. *Thymus* *praecox* L.
 249. *Thymus* *serpyllifolius* L.
 250. *Thymus* *triflorus* L.
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 257. *Thymus* *serpyllifolius* L.
 258. *Thymus* *triflorus* L.
 259. *Thymus* *maritima* L.
 260. *Thymus* *praecox* L.

261. *Thymus* *serpyllifolius* L.
 262. *Thymus* *triflorus* L.
 263. *Thymus* *maritima* L.
 264. *Thymus* *praecox* L.
 265. *Thymus* *serpyllifolius* L.
 266. *Thymus* *triflorus* L.
 267. *Thymus* *maritima* L.
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BILLS OF FARE
for
DESSERT.

Plate 1.

For Four Persons

Maraschino Ice

Wafers

Oranges

Sponge Biscuits

Brandy Cherries

Brown
Bread
Ice

Greengages
in
Syrup

Biscuits

Flowers
or
Epergne

Wafers

Apple
Jelly

Apricots
in
Brandy

Apricot
Ice
Cream

Dried
Magnum
- bonum
Plum

Wafers

Cherries
in
Brandy

Epergne

Peaches
in
Brandy

Biscuits

Damson
Cheese
Garnished
with
Orange
Ice

Millofruit
Water
Ice

Plate 4.

From 10 to 12 Persons

Fresh
Raspberry
Ice
Cream

Wafers

Dried
Cherries

Green gage
in
Brandy

Compote
Pears

Oranges

Plateau

Apples

Compote
Apricots

Magnum
Bismarck
Plums
in
Brandy

Green gage
Cheese

Sponge
Cakes

Orange
Water
Ice

Orange
Hearts

Pistachio
Ice
Cream

Wafers

Oranges

Dried
Cherries
Garnished
with
Orange
Jelly

Quinces
in
Syrup

Greenapples
in
Brandy

Flowers

Apricots
in
Brandy

Pine
Apples
in
Syrup

Dried
Figs
Garnished
with
Lemon
Jelly

Oranges

Savoy
Biscuits

Millofruit
Biscuits

Mottled
Water-Ice
of
Currants

Wafers

Ginger
Ice
Cream

Lemon
Hearts

Dried
Fruit

Large
Sponge
Cakes

Compote

Fruits
in
Syrup

Brandy
Fruits

Barberry
Mottled
Ice

Plateau

Peach
Water
Ice

Brandy
Fruits

Fruits
in
Syrup

Compote

Mixed
Cakes

Dried
Fruits

Sponge
Biscuits

Green
Tea
Ice

Macarons

THE
HOUSEKEEPER'S ASSISTANT.

THE

HOUSEKEEPER'S ASSISTANT.

CAKES AND BISCUITS.

No. 1. *To make a Plumcake.*

Take two pounds of butter and work it to a cream, add two pounds of fine sugar sifted through a silk sieve, and twenty eggs breaking them in one at a time, beat them well for twenty minutes, then finely shred or chop a quarter-of-a-pound of candied lemon peel, a quarter-of-a-pound of citron peel, half-a pound of preserved orange peel, one pound of raisins stoned and chopped, one pound of almonds blanched and shred fine, and four pounds of currants well washed and dried; work them all lightly in, adding a quarter-of-an-ounce of nutmeg, a quarter-of-an-ounce of cinnamon, a gill and a half of brandy, and two pounds of flour sifted through a hair sieve and beaten lightly in; have your hoop ready lined with double paper, well buttered, to stand up five or six inches above the rim, put twelve sheets of double paper at the bottom, tied round on the outside of the hoop, put it on a baking tin, and bake it in a brick oven rather hot at first, it should remain in the oven

for six hours, then take it out, and the next day ice and ornament it in any way you please.

N. B. You may make this cake any size you please by increasing or diminishing the quantity of ingredients.

No. 2. *Another way to make a Plumcake.*

Take one pound of butter, one pound of fine sifted sugar, two pounds of currants, one pound and a half of flour, one pound of sweetmeats, one nutmeg, one ounce of sweet almonds finely shred, and one glass of brandy; melt your butter to a cream, add your sugar and spice, beat them well up for a quarter-of-an-hour, then take ten eggs, beat the yolks in two or three at a time, stirring it well all the time, have the whites ready-beaten to a snow and work them gradually in, then add the orange and lemon peel, citron, and sweet almonds, all very finely shred, mix them well together with your currants, and when they are all mixed well together, add your sifted flour and brandy. Bake this cake in a tin hoop in a moderate oven for six hours; put eight sheets of paper on the bottom and sides and four on the top, to keep it from burning.

No. 3. *To Ice a very large Cake.*

Beat the whites of twenty fresh eggs, then, by degrees add a pound of double-refined sugar sifted

through a lawn sieve, mix them well together in a deep earthen pan, add enough orange-flower water to give it a flavour, and a piece of fresh lemon peel, whisk it for three hours until the mixture is thick and white, then with a thin board spread it all over the top and sides, put it in a cool oven and bake it for one hour.

No. 4. *Small Plum Cakes.*

Take two pounds of flour dried and sifted, and one pound of sugar, mix them well together, and rub in with your hands one pound of fresh butter, add to this five or six whites and yolks of eggs, and when this is all mixed well together, add to them one pound and a quarter of currants washed and picked; drop the cakes on tin plates and bake them in a quick oven, when they are brown they are done enough.

No. 5. *Queen Cakes.*

Take one pound of butter, warm it and work it to a cream with a wooden spoon, add one pound of pounded sugar, then break nine eggs one at a time, and add one pound of flour, with one pound of currants, butter your tins, and bake them in a regular oven.

No. 6. *Savoy Biscuits.*

Take one pound of loaf sugar, add to it a teacupful and a half of cold water, put it in a stew

pan on the fire to boil, when it boils skim the top and let it remain two or three minutes, then break nine eggs keeping five whites out, pour your boiling sugar on the eggs, and whip them for twenty minutes very slowly, rasp the rinds of three lemons, put in eighteen ounces of flour and bake them in a slow oven.

No. 7. *Small Sponge Cakes.*

Take one pound and a half of loaf sugar, add to it a tea-cupful and a half of cold water, and put it on the fire to boil, when it boils skim the top and let it remain two or three minutes, break fourteen eggs, keeping out eight whites, pour the boiling sugar on the eggs through a hair sieve, and whip them twenty minutes very slowly, rasp the rinds of two lemons, and add a pound of flour; this quantity will fill thirty-six sponge tin moulds, put them in a slow oven and bake them twenty minutes.

No. 8. *Large Sponge Cakes.*

Take three pounds of pounded sugar, add to it three tea-cupful of cold water, put it into a stew-pan on the fire to boil, when it boils skim it, and let it simmer until the sugar is dissolved; break twenty-eight eggs, keeping sixteen whites out, and beat them for three or four minutes, pour the sugar on the eggs through a hair sieve, and keep whipping them very slowly twenty minutes, then rasp the rinds

of four lemons, and add two pounds of flour, stirring it lightly in. This will fill eight good sized moulds, or you may put them in small moulds if you like them better. You may put pistachio nuts, carraway seeds, or any thing you please in them, or leave them plain; bake them in a slow oven, and when done turn them out of the moulds and keep them in tin boxes.

No. 9. *Ginger Cakes.*

Take one pound of flour, one pound of sugar, one pound and a half of butter, one ounce and a half of pounded ginger sifted through a hair sieve; work your butter to a cream, put in your pounded sugar, break in your eggs, and whip it up for twenty minutes, then put it into your tin mould and bake it.

No. 10. *Ginger Biscuits.*

Take half-an-ounce of pounded ginger, the weight of seven eggs in sugar, and half the weight in flour, pound the sugar and sift it through a silk sieve, beat up the yolks of the eggs with the sugar until it is quite thick, then beat up the whites until they are stiff, put them together, add the flour stirring it lightly in, and bake them in a slow oven.

No. 11. *Lemon Cakes.*

Take fourteen fresh eggs, separate the whites from the yolks, add one pound of fine pounded sugar, the

rasping and juice of four lemons, with two table spoonsful of rose water, beat it well in a pan for half-an-hour, put your whites in a pan and whisk them until they can bear an egg, put your whites into the paste and mix them with a spoon very lightly, when mixed sift your flour and sugar as lightly as possible, and bake them in small tins, with eight sheets of paper under them, in a moderate oven; take care to butter your tins well.

No. 12. *A light Cake of Arrowroot.*

Take eight yolks of eggs and half the whites, with some lemon peel to flavour, a little rose water or eau de cologne, half-a-pound of pounded sugar, and a quarter-of-a-pound of arrowroot stirred in very carefully; the eggs are to be beaten for one hour, and after the arrowroot is added it must be constantly beaten until it is put into the mould: bake it in a slow oven.

No. 13. *Shrewsbury Cakes.*

Mix one pound of fresh butter, one pound of flour, a pound and a half of pounded sugar, two eggs, and half-an-ounce of carraway seeds, well together on a pasteboard; if you find the paste too stiff add a little more egg; use as little flour as possible to roll it up or it will be tough, roll the cakes quite thin, cut them out with a round cutter, and bake them on plates in a hot oven.

No. 14. *Rice Cakes.*

Take one pound of butter and dissolve it to a cream, add one pound of pounded sugar, stir it until it becomes light, break in twelve eggs three at a time, keeping your paste well stirred, when the eggs are worked add six ounces of pounded rice and a little flour: bake them as you do a plum cake.

No. 15. *Rice Cakes without Butter.*

Take twelve eggs, three quarters-of-a-pound of powdered sugar, the raspings of three lemons, a quarter-of-a-pound of flour, and six ounces of rice flour, whisk up your eggs and lemon raspings to a strong froth, dissolve the sugar in a tea-cupful of water let it just boil, pour it on your eggs, whipping them very slowly for half-an-hour, then stir in the flour and rice, and bake these cakes in paper cases in a moderate oven, with four or five sheets of paper under them.

N. B. You may ice them or not as you please.

No. 16. *Orange Biscuits.*

Put six ounces of sugar into a bason, add to it fifteen yolks of eggs, then take three preserved orange peels and pound them in a mortar quite to a

paste, one ounce of sweet and a quarter-of-an-ounce of bitter almonds, pound them very fine, and mix them with a little orange-flower water, then put four eggs, yolks and whites together, in the basin with the sugar, eggs, and orange peel, mix them all well together with a wooden spoon, and beat it till it turns white and puffs up in bladders, then add half-a-pound of sifted flour, and mix it in the butter very lightly; have your tins ready buttered, fill them, and sift a little pounded sugar over them, put them in the oven, which should be rather brisk but not too hot, or they will be heavy; take them out of the tins while hot and lay them on paper until quite cold.

No. 17. *Apricot Biscuits.*

Take some of the ripest apricots, put them in a jar in a copper pot, cover the jar up very close, and then fill the pot with water, put it on the fire and let it simmer five hours; cut them the following morning, and rub them with a wooden spoon through a hair sieve, take five pounds of pounded sugar, beat it well with two spoons, break into it the whites of nine eggs, beat them very strong and mix them with the jam; fill your paper moulds, and put them in a moderate stove; when done let them stand eight days, then tear the paper off, put them in your papered box, and keep them very dry.

No. 18. *Champaigne Biscuits.*

Break sixteen eggs in a basin with one pound and a half of pounded sugar, stir it quickly until it becomes a thick paste (it will take a long time to thicken if it is not stirred quickly), have one pound of fresh butter ready dissolved to a cream, and when the paste is thick stir it in, then add two pounds of flour and two ounces of carraway seeds, put the biscuits in crinkled papers, afterwards in tins of the same shape as the papers, and bake them in a hot oven.

No. 19. *Walnut Biscuits.*

To make the shell of a walnut, pound one pound of almonds very fine, with the whites of six eggs, add one pound of sugar mixed well together, and work in some nutmeg to colour it; cut your paste to a size that will fill your moulds, and to prevent its sticking roll it in sugar: bake them on tins in rather a slow oven.

No. 20. *German Biscuits.*

Take half-an-ounce of cinnamon, coriander, and nutmeg, pounded and sifted, two ounces of preserved lemon peel, one pound of sweet almonds, mixed with twenty-four eggs, five pounds of sugar, and as much flour as will make it pliable; roll it out into any

shape you please, and, when baked, put on them an icing of chocolate, &c., to your taste.

No. 21. *York Biscuits.*

Take half-a-pint of cold milk, four ounces of sugar, dissolve into it four ounces of butter, and mix it up very stiff; bake them in a quick oven.

No. 22. *Cream Biscuits.*

The same paste as German biscuits, adding only two or three spoonsful of cream whipped, according to the quantity you mean to make; put it into paper cases, and ice them with any thing you please.

No. 23. *Sweetmeat Biscuits.*

Take some Naples biscuits that have been baked, cut them in pieces of about an inch long and half-an-inch thick, lay them on your wire, and put them in your oven just to crisp them; make some icing with the whites of eggs, sugar, and orange-flower water, and dip one side of the biscuit in it, then cut some sweetmeats in small pieces, such as orange or lemon peel, and throw on the top of them, put them on your wire and then in the oven to harden the icing.

No. 24. *Nut Biscuits.*

They must be made in the same manner as almond biscuits, only brown them in the oven, and mix two whites of eggs with them.

No. 25. *Chestnut Biscuits.*

They are made like almond biscuits, except that the chestnuts must be baked and well picked and pounded with the white of an egg, in the same proportion as the almonds.

No. 26. *Gingerbread Nuts.*

Sift one pound of flour on a paste board, add to it a quarter-of-a-pound of moist sugar, two ounces of ginger pounded, ten ounces of treacle, and a quarter-of-a-pound of fresh butter, warm them till the butter is melted, and add of pounded orange, lemon, and citron peel, about a quarter-of-a-pound, rub it through a sieve, mixing it with your treacle, and making it into a paste; roll it with a little flour, and cut it into slices as large as you please, they may be made round or pinch them up with your fingers; bake them on papers well buttered in a hot oven.

No. 27. *Good Gingerbread.*

Take two pounds of flour, one pound of butter worked very fine in the flour, four pounds of treacle,

a quarter-of-a-pound of ginger, a few carraway seeds, and some candied lemon peel: bake it in a hot oven.

No. 28. *Naples Biscuits.*

Take one pound and a half of Lisbon sugar, put it into a saucepan with three-quarters-of-a-pint of water, and a cupful of orange-flower water; boil the sugar with the water until it is melted, then break twelve eggs whites and yolks, and whisk them well; pour the syrup very hot upon the eggs, whisking them as fast as possible until it is cold; then take one pound and a half of flour and mix it as light as possible, when mixed put two sheets of paper on the copper plate you bake on, and make the edges of one of them stand up about an inch and a half, pour your batter on it, sift some pounded sugar over the batter, and put it in the oven; do not let it remain a minute in the oven after you think it is baked enough; take it out in the paper and let it stand till it is cold, then wet the bottom of the paper till it comes off with ease, and cut it into squares.

29. *Dutch Biscuits.*

Take four pounds of fine flour well dried, a spoonful of sifted sugar, half a spoonful of salt, half-a-pound of butter, a pint of milk, half-a-pint of

yeast, and four eggs; pour first the yeast, next the eggs, and then the milk just warm into the flour, mix them well together, and let it stand a short time before the fire to rise; make it up into very small loaves, and bake them half-an-hour in a quick oven; then take them out, cut them in two, lay them upon tins, and put them again into the oven to dry; they must be kept in a tin box.

No. 30. *Fine Rusks.*

Take the whites of fourteen fresh eggs and whisk them to a strong snow, when they will bear an egg-shell whisk in the yolks with some pounded sugar; then take out your whisk, add as many carraway seeds as you please, and put the flour in with a spoon; bake them in buttered moulds in a warm oven; after they are cold cut them in thin slices and put them in a hot oven, taking care to turn them when one side is done.

No. 31. *Millefruit Biscuits.*

Take a quarter-of-a-pound of preserved orange peel, the same quantity of preserved lemon peel, six ounces of sweet and one ounce of bitter almonds, cut them in slices about half-an-inch long; then put some whites of eggs, sugar, and orange-flower water in a bason, mix them together, and make an icing; cover your plate with thin paper, and make the bis-

cuits what size you please ; your oven must be only just hot enough to dry the icing, let them be cold before you take them off the plate, and they will become very hard.

No. 32. *Ratiffa Biscuits.*

Blanch a quarter-of-a-pound of sweet almonds, three ounces of bitter almonds, and add the whites of six eggs ; pound them very fine, and add two pounds of fine pounded sugar, mix it in your mortar, for a quarter-of-an-hour ; then drop your biscuits on a strong paper with a spoon, and bake them in a warm oven.

No. 33. *Biscuits made with a machine.*

Take two ounces of butter, six ounces of sugar, one pound of flour, two eggs, and a table-spoonful of milk ; the sugar and butter must be well worked together, beating one egg at a time ; they must be baked for one hour in a slow oven.

No. 34. *French Macaroons.*

Take one pound of almonds, two pounds of sugar sifted through a silk sieve, and the whites of seven eggs ; blanch and dry your almonds, then pound them in a mortar with the whites of the eggs, which you must do by degrees to prevent them from turning

into oil ; when the almonds are well pounded put in the sugar ; these macaroons must be dropped in small lumps like balls ; dip your hands in cold water and touch them lightly on the top to make them shine ; they must be baked in a slow oven, and to be certain of its heat put one or two in to try. It is difficult to fix the exact number of eggs, as it depends on the dryness of the almonds and the size of the eggs. To prevent your fingers from sticking you must wet them with water.

No. 35. *English Macaroons.*

Take one pound of sweet almonds and pound them in a mortar with a gill of water, and add the whites of eggs as they are required, taking care that they are neither too moist nor too dry ; then add one pound of the best Lisbon sugar and mix it well with the almonds ; place a sheet of paper on a wire and some sheets of wafer paper upon it, put your paste in a bason, take a table-spoonful of it and drop it off the spoon, then sift some pounded sugar over them ; let your oven be rather brisk, but only bake them till the tops are of a fine brown, as these biscuits must be rather moist when eaten ; as soon as they are done take them from the oven, but do not entirely remove the wafer paper as it should be left on the bottom and sides.

N.B. The almonds need not be pounded so fine for the English as for the French macaroons.

No. 36. *Spice Macaroons.*

Take one pound of sweet almonds, three pounds of sugar, eight ounces of white of egg, one spoonful of cinnamon, and some rasped orange and lemon peel; work them as for the other macaroons, only pound the spices, and sift them through a silk sieve.

No. 37. *Almond Biscuits.*

Take one pound of sugar, three ounces of sweet almonds, one ounce of bitter almonds pounded very fine and worked with the white of one egg, and the rasping of two lemons; add the yolks of thirteen eggs, work them in a mortar with the sugar and almonds to prevent them from turning into oil; beat the whites and add them to the yolks, then whip it well, sift and mix the flour, and put your paste in the mould, or in paper cases powdered with sugar.

No. 38. *Biscotini Almonds.*

Put one pound of sugar with twenty yolks of eggs in a bowl, mix them with a spaddle, add eight ounces of almonds, and one pound of flour; put the paste into two large cases an inch deep; bake them in rather a slow oven, and when cold cut them in slices.

No. 39. *Almond Faggots.*

Beat the whites of two eggs to a stiff snow, add half-a-pound of almonds cut in thin slices, and three table-spoonsful of sugar, stir it well together, and bake them in a slow oven for one hour.

No. 40. *Almond Hearts.*

Take one pound of sweet almonds fresh blanched and pounded very fine, one pound and a half of fine pounded sugar, and the raspings of three lemons, mix them well together in a mortar, take out your paste and put it in a large pan or basin, add the yolks of twenty-four eggs to your paste, whisk it for a quarter-of-an hour, and then add six more eggs; if your paste is not thick enough you must whisk it until it becomes so; sift your flour and stir it well in your paste, then put in the whites of your eggs after you have whisked them to a strong snow, and stir it altogether as light as you can; butter your tins, put eight sheets of paper under them, and bake them in a slow oven.

No. 41. *To make Biscuits in cases.*

The only difference is, that when your paste is put into cases or papers, it must be iced with coarse sugar, therefore take fifteen eggs, one pound of sugar, eight ounces of flour, lemon raspings, and the same

paste as for sponge cakes; when your sugar is melted, give your cases their intended shape, which is a square form; cut your paper something larger than is required to fill the moulds, and make a circular mark with the knife on the paper, then fold the paper holding it between the thumb and finger of the left hand, thus forming plaits like the frill of a shirt, put it on the mould, and make it go in the box, lean hard upon it, cut off the waste paper with a pair of scissors, then take out the paper and it will be of a good shape.

No. 42. *Orange Hearts.*

Take one pound of sugar, one pound and a quarter of yolk of egg, two whole preserved orange peels, a quarter-of-a-pound of sweet almonds, the rasping of four lemons, and some rose water; mix them together in a pan, stirring it with a wooden spoon till it becomes a very light paste; then whisk up the whites of your eggs to a strong snow, add them to the paste, and stir it gently till they are well mixed; put them in hot tins upon six sheets of paper, and sift a little sugar over them through a silk sieve; bake them in a slow oven.

No. 43. *Lemon Hearts.*

Take one pound of sugar, one pound and a quarter of yolk of egg, two whole preserved lemon peels, a

quarter-of-a-pound of sweet almonds, the raspings of four lemons, and some rose water ; mix them together in a pan stirring it with a wooden spoon till it becomes a very light paste ; then whisk up the whites of your eggs to a strong snow, add them to the paste, and stir it gently till they are well mixed ; put them in hot tins upon six sheets of paper, and sift a little sugar over them through a silk sieve ; bake them in a slow oven.

No. 44. *Orange Biscuits.*

They are made of Seville oranges boiled in water very gently ; after boiling them for a short time pour the water off and replace it with fresh boiling water, this must be done three or four times for the purpose of extracting some of the bitterness ; when they are very tender, take them out of the water, cut them in halves, and scrape out the pulp clean, as the outsides only are used ; when they are thoroughly scraped take twice their weight in fine pounded sugar, then pound the oranges to a smooth paste, add the sugar, and mix them well together ; then spread the paste very thin on the outsides of dishes, and let it stand in a warm place until the next day, you may then cut it with tin cutters into any shape you please, turning them on fresh dishes, and letting them remain until quite dry ; the small pieces will make orange chips. These cakes must be kept in tin boxes in a dry place.

No. 45. *Gooseberry Biscuits.*

To a quart of gooseberry pulp, add a pound of fine sugar, and the whites of three eggs beaten to a strong froth; when mixed beat it for three hours, and then drop it about the size of a shilling upon foolscap paper; bake them in a slack oven until they are crisp; they should not be removed from the paper till you want them for use.

No. 46. *Wafers.*

Take two eggs, ten ounces of flour, eight ounces of sugar, three common sized cupsful of cold water, and two table-spoonsful of thick cream; dissolve the sugar in the water, beat up the eggs and flour into a batter, thinning it with the sugar and water, until it is quite smooth; then strain it through a hair sieve, add the peel of a lemon grated, and flavour it with two table-spoonsful of sherry, or any thing else you please, or leave them plain; have a smooth stick to roll them on, and your tongs hot, rubbed over with butter, ready to bake them; when they are of a light brown colour they are done enough; keep them in a hot place in a tin box. This is the best receipt for wafers.

No. 47. *Barberry Wafers.*

The paste is to be made the same as for lemon wafers, with a little cochineal mixed with it to make

it of a fine fresh colour; should it be too thin, add a little pounded sugar, and dry them in the same manner as lemon wafers. (See No. 50.)

No. 48. *Orange Wafers.*

Rasp the rind off six China oranges very fine, cut them in halves and squeeze the juice among the raspings, add the juice of three lemons, and some pounded sugar sifted through a lawn sieve; make it of the same thickness as you do for lemon wafers, and dry them the same way.

No. 49. *Peppermint Wafers.*

Take six lemons and squeeze them into a pan, add some very fine sugar and the white of an egg, beat it well so as to make it very white, then put as much of the strongest oil of peppermint as will suit your palate, and proceed as above.

No. 50. *Lemon Wafers.*

Take six lemons and squeeze them into an earthen pan, pound and sift some sugar, mix it with the lemon juice, and put the white of an egg in with it, mix them well together with a wooden spoon to make it of a fine thickness; place a sheet of wafer paper on your tin plate, spread a spoonful of the paste all over the paper with your knife, cut it in twelve

pieces, and put them across a stick on your hot stove, with the side your paste is on uppermost, and you will find they will curl; when they are half curled take them off very carefully, and put them endways on a sieve that they may stand up; let them be on the hot stove all day, and you will then find them curled and fit for use.

No. 51. *Compton Cakes.*

Rub an ounce of butter into a pound of fine white flour, with a little salt, and as much milk as will enable you to roll it as thin as a wafer and as large as a plate; bake them either on a bake-stone or in the oven.

No. 52. *Finger Biscuits.*

Take three pounds and a half of fine flour, five ounces of butter, and a little salt; mix them with water quite stiff; it must be worked for half-an-hour with a heavy piece of wood or a machine, when it is quite smooth roll it into fingers, and bake them in a quick oven.

No. 53. *Water Cakes.*

Rub half-a-pound of butter well into a pound of flour, add half-a-pound of pounded sugar, two ounces of carraway seeds, and milk enough to make a paste

that will roll thin ; roll these cakes as thin as possible with very little flour ; bake them in a slow oven on buttered papers, observing to pinch them first.

No. 54. *Breakfast Cakes.*

Take five handful of flour, a piece of butter, the size of a walnut, melted in as much new milk as will make the flour into a light dough, add two table-spoonsful and a half of yeast, and an egg ; make it into six cakes, and set them before the fire for a quarter-of-an-hour to rise, and then bake them for half-an-hour.

No. 55. *Turtulongs for Breakfast.*

Take a quarter-of-a-pound of butter, three ounces of pounded sugar, one pound and a half of flour, six eggs, yolks and whites, and a very little salt, mix them on your dresser ; have a preserving pan on the fire with clean boiling water in it, roll your batter out four inches long, and as thick as your little finger, join the ends of them in two round rings, and put them in the boiling water, not too many at a time ; as the biscuits swim on the top of the boiling water take them out and put them in cold water in a basin and let them remain all night ; take them out the next morning, put them in a sieve to drain the water from them, and then put them on your plates ; your oven must be very hot, but be careful they do not burn ; when they are of a fine brown, take them out.

No. 56. *Almond Paste made with a machine.*

Take one pound of sweet almonds, one pound and a half of sugar, and the whites of three eggs; pound your almonds very fine with the whites of the eggs, and add the sugar sifting it through a silk sieve, make this into a paste and add what essences you please to flavour it; then put the paste into the machine and work it to any length or shape, put them on sheets of paper, and bake them in a slow oven.

No. 57. *Orgeat Paste.*

Take two pounds of sweet and one ounce of bitter almonds, pound them fine in water, boil two quarts of syrup till it comes to a blow, mix the almonds with it, keeping it on the fire till it becomes very stiff; stir it all the time with a spaddle or else it will burn at the bottom; when cold put it into your pots, and tie a bladder over the paper.

No. 58. *To make Jennaway's Pastry.*

Take the weight of four eggs in flour, the same of sifted sugar, and the same of butter; mix the sugar, flour, and five whole eggs together, and beat it with two wooden spoons for half-an-hour, warm the butter in a stew-pan and add it to the other ingredients; bake it on a soty-pan, or in small moulds.

No. 59. *To make a plain Pound Cake.*

Take a pound of butter, a pound of fine pounded sugar, and a pound of fine flour sifted through a hair sieve; work your butter to a cream, put in your sugar, beat them together for five minutes, then add nine eggs, breaking them in one at a time, and keep whipping it till it becomes thick and light; add the raspings of two lemons, a very small quantity of nutmeg, and a few carraway seeds, then stir your flour lightly in, butter your tins, fill them, sift a little sugar over the cakes, and bake them in a moderate oven.

No. 60. *To make dry Meringues.*

Take the whites of twelve eggs, one pound of fine sifted sugar, beat up your eggs till they are firm, then work them with the sugar until it is quite smooth, and add a little maraschina or any essence you please; lay them with a spoon on sheets of paper in the shape of an egg, have a board about two inches thick to bake them on, as they should receive no heat but from the top of your oven, which must be at a slow heat; when they are baked to a fine colour, take them from the board and beat in the side which has been next to it with a spoon to form a hollow, then put them in the oven to dry the inside; when dry, fill the hollow with cream, jelly, or

jam, and close them together like an egg; they should be sent to table as soon as they are filled, or they will become damp and soft.

No. 61. *To make light Meringues.*

Make them in the same manner as dry meringues, only put your papers on tins instead of wood, as they should be baked all over alike; make them in any shape you please, but do not join them together.

No. 62. *To make Rolls.*

Take three pounds and a half of fine flour, five ounces of butter which you must rub well in with the flour so that it cannot be felt, and four ounces of fine pounded sugar; mix them together, and then put in two table-spoonsful of prepared yeast, and a pint of lukewarm milk, mix them to a batter, and let it stand twenty minutes to rise, then make it into a light dough, not too stiff or too salt; form the dough into little round rolls about the size of an egg, and put them before the fire to rise; do not flatten them down with your hand but let them rise round and even; that part of the dough next the fire will rise the largest, so that you must occasionally turn the tin round to keep them uniform; when they have risen sufficiently, put them in a very quick oven and bake them for a quarter-of-an-hour; when they are done lay them on a clean cloth for a few minutes, and then

send them to table. When these rolls are a day or two old, cut them with a sharp knife into five rounds of an equal thickness, put them in the oven, bake them to a light brown, and they will make a nice kind of rusk for breakfast.

No. 63. *To make Buns.*

Take exactly the same ingredients as for the rolls; have some currants well picked, washed, and dried, mix them with the sugar, and proceed the same way as with the rolls; make them any size you like. Do not flatten them as they look better round.

No. 64. *To make Yorkshire Cakes.*

Take a pound and a half of flour, two ounces of butter rubbed well in the flour, a little salt, a spoonful of yeast, and half-a-pint of lukewarm milk; mix them to a batter, and let it rise for twenty minutes; make it into a light dough, and then into round cakes the size of a small tea-saucer and about two inches thick; place them before the fire to rise, and when they have risen sufficiently put them in a quick oven and bake them twenty minutes, then cut them in three round slices, have some butter worked almost to a cream (for if the butter is cold it will make them heavy), butter them lightly, cut them in four quarters, and send them in for breakfast.

No. 65. *To make Crumpets.*

Take two pounds of flour, a pint and a half of milk lukewarm, a little salt, and a spoonful and a half of yeast; mix them into a smooth batter, into which you can put an egg if you think fit, but it will do without; when thoroughly mixed, set the batter in a pan of warm water to rise, and be careful not to stir it down after it has begun to rise; when it has risen sufficiently, take a cupful and put it on your bake-stone, which you must have ready hot, you will perceive the batter will be full of holes; do not let the crumpets get dry all over, but so as to leave a few of the holes; butter them hot, and send them in for breakfast; your butter should be worked to a cream or it will make them heavy.

No. 66. *To make good Bread.*

Take seven pounds of flour, put it in a pan, make a hole in the middle, and put in a handful of salt, half-a-pint of the prepared yeast, and two quarts of milk and water lukewarm, mix them to a batter, and let it rise for half-an-hour, then knead it well for a quarter-of-an-hour, and make it into as many loaves as you please; put them on tins before the fire to rise, and when they have risen bake them about two hours.

No. 67. *To prepare Yeast.*

To one quart of yeast add four quarts of cold water, grate into it six large potatoes, let it stand for twelve hours, then pour off the water, and strain the thick part through a sieve and it will be ready for use; two table-spoonsful of this yeast will be sufficient for a quart of water or milk.

No. 68. *To make the best Yeast.*

Pour two quarts of boiling water on half-a-pound of moist sugar, when it is of the warmth of new milk put to it half-a-pint of good yeast, and whisk them well together; the next day it will be fit for use; keep it in a stone jar. From this you may make yeast as often as you please, and no other is so good for bread.

No. 69. *To preserve Yeast.*

Yeast may be preserved by freeing it from its moisture; the best method to do this is by pressing it gently in canvas bags; the liquid part, in which there is scarcely any virtue, will thus be thrown off and the solid part will remain in the form of a cake, which may be packed in a box or barrel. It will keep for a long time sweet and fit for the finest purposes.

D R O P S.

No. 70. *Lemon Drops.*

Squeeze the juice of six lemons into a basin, pound some lump sugar and sift it through a fine sieve, mix it with the lemon juice, and make it so thick that you can hardly stir it; put it into a stew-pan, and stir it over the fire for five minutes; then drop them out of a tea-spoon on writing paper; let them stand until cold and they will come off the paper.

No. 71. *Cinnamon Drops.*

Pound an ounce of cinnamon and sift it through a fine silk sieve, mix a pound of sugar with it, and make and drop them as above.

No. 72. *Chocolate Drops.*

Scrape some chocolate to a powder and mix an ounce with a pound of sugar, softening it to a paste with clear water; be careful not to put it on the fire a second time; they must be dropped as above.

No. 73. *Clove Drops.*

They are made the same way as cinnamon drops. Good cloves should be black, heavy, and hot to the taste.

No. 74. *Barley-sugar Drops.*

They are made the same way as you make barley-sugar, except when boiling it the rinds of three lemons are to be added; drop the syrup on the marble as large as a shilling, let the drops remain till they are cold and then put them in papers; as you take them off the marble have some pounded sugar by your side to place them in.

No. 75. *Damson Drops.*

Put some damsons in the oven to bake; skin, stone, and strain them through a sieve, and add some common loaf sugar sifted; drop them off a tea-spoon on paper and let them dry, when they are dry, turn them on a sieve and wet the outside to make them come off easily, then put them on a stove to dry; keep them in a papered box.

No. 76. *Ginger Drops.*

Pound and sift a quantity of ginger, according to the strength you want the drops, and then add the sugar with some clean water. The ginger from China is by far the best.

No 77. *Orange Drops.*

Rasp six China oranges, squeeze three lemons but do not rasp the rinds, add some pounded sugar

to the juice making it of a fine thickness, put it in a stew pan over the fire, and turn it with a wooden spoon for five minutes, then take it off the fire, and drop it on writing paper about the size of a silver twopence; when they are cold put them in a box.

No. 78. *Coffee Drops.*

An ounce of coffee to a pound of sugar will make a strong decoction; when cleared, use it to moisten the sugar, and make them the same way as chocolate drops.

No. 79. *Peppermint Drops.*

With the juice of four lemons, mix some pounded sugar sifted through a sieve; when it is of a proper thickness add some oil of peppermint to it, put it into a saucepan and dry it over a fire for five minutes, stirring it all the time; then drop them off a spoon on white paper; when they are cold put them in your box.

No. 80. *Orgeat Drops.*

Take four ounces of blanched almonds, pound and soften them with clear water to make a paste, add some orange-flower water, and strain the whole through a cloth; this should produce about half-a-pint of milk of almonds; moisten your sugar and make the drops as before.

No. 81. *Bergamot Drops.*

Pound some sugar and sift it, then add some bergamot, mixing them well together with a spoon for five minutes over the fire; drop them on writing paper, making them as round as you can; when they are cold take them off the paper.

 PRAWLINGS.
No. 82. *Pistachio Prawlings.*

Take one pound of pistachio nuts and blanch them, dissolve a pound of sugar in a small quantity of water, and boil it to a little ball, add your pistachio nuts, take your pan off the fire and work and finish them in the same way as the almond prawlings. (See No. 84.)

No. 83. *Lemon Prawlings.*

Cut the rind of a few lemons into pieces about an inch long and the tenth-of-an-inch wide; let your syrup boil until it comes almost to a caramel, then put the prawlings in and stir them well with a large

wooden spoon until they are cold; put them in a large sieve, and shake the loose sugar off through the sieve, then put them in your box, and keep them very dry.

No. 84. *Almond Prawlings.*

Take a pound of almonds, blanch, and dry them with a cloth; dissolve a pound of sugar on the fire in a little water; when the sugar is dissolved put the almonds in and mix them well together, as soon as the almonds crack take them off the fire and stir them to remove the loose sugar; then put the sugar in a pan on the fire with a little water, and when it is boiled to a caramel, add your almonds with a little liquid carmine, stir them till they have taken all the sugar, then put them on a sieve and sprinkle them with a little rose or orange-flower water to give them a flavour.

No. 85. *Almond Prawlings—White.*

Take two pounds of clarified sugar and boil it to a ball, blanch and dry a pound of Jordan almonds, mix them with the sugar, and take them off the fire after they have imbibed as much sugar as possible; repeat this until they are sufficiently saturated with it.

No. 86. *Orange Prawlings.*

Peel the rind off some China oranges, and proceed exactly in the same manner as with the lemon prawlings. (See No. 83.)

No. 87. *Nut Prawlings.*

Heat your nuts in a pan on a quick fire; when clean, work them as you do the pistachios, adding a pound of sugar to a pound of nuts.

No. 88. *Orange-flower Prawlings.*

Take orange-flowers, pick the leaves asunder, and see that they are quite dry; when your syrup is boiled almost to a caramel, put your orange-flowers in, and stir them well with a large spoon until they are cold; then put them in a sieve and sift them till the whole of the powdered sugar is removed; then put them in your box, and keep them in a dry place.

No. 89. *Burnt Almonds—Red.*

Take some of the finest Jordan almonds and sift all the dust from them; when your syrup is boiled almost to a caramel, add half-a-cupful of cochineal, and put the almonds in as fast as you can, stirring them till they are cold; then put them in your sieve and break them; have another pan of syrup boiling

as before, into which put your cochineal and almonds, stirring them till they are cold, then pick them from each other, for they must always have the coats of sugar on them : a trifle more cochineal should be put in the last pan of syrup than the first ; and be very particular in mixing it in.

No. 90. *Burnt Almonds—White.*

These are made the same as red burnt almonds, except that there is no cochineal in them.

No. 91. *To Spin Sugar.*

Take two pounds of fine pounded sugar and a pint of water, boil it in a stew-pan for a quarter-of-an-hour ; to ascertain whether it is sufficiently boiled throw a drop into some spring water, take the drop out of the water with your fingers and if it sticks to them it is not quite done ; when boiled enough put the bottom of the stew pan into cold water to prevent the sugar from burning ; have your mould ready oiled, and spin your sugar over it, then take it off, and keep it in a dry place. In making this a few drops of lemon juice should be added to the sugar and water to prevent it graining.

No. 92. *To Candy Oranges.*

Cut some Maltese oranges into round slices about a quarter-of-an-inch thick, dip them in syrup, set

them on the fire, boil them a few minutes, and the next day strain them off; boil the syrup up again for three days successively, on the fourth day the slices of oranges are to be put in and boiled for a few minutes; then strain them off, and lay them on a sieve or wire gratings to dry; when dry have some hot sugar, which has been boiled to a caramel, to dip them in, sift over them some pounded sugar, and lay them again on your sieve or grating to dry.

No. 93. *Rock Sugar of all colours.*

Boil a pint of syrup in a pan almost to a caramel; mix a little powdered sugar with the white of an egg, stir it with a tea-spoon, until it is thick; take your syrup off the the fire, put the egg and sugar into it, and stir it well with a large spoon; have a sieve papered (you must be quick about it or it will boil over the pan), pour the mixture in, and when cold, it will be hard like a rock. When you want to vary the colour mix what colour you please with your egg and sugar.

No. 94. *Barley Sugar.*

Take a pound of sugar and a tea-cupful of water, with a little vinegar, let it stand ten minutes, and then boil it till it will crack between your teeth.

No. 95. *Millefruit Rock Candy.*

First get a tin box a foot long and eight or nine inches wide, rather smaller at the bottom than at the top; have six wires to go into this box, and likewise a hole made in the bottom of it, about the size of a common bottle cork; when you use the box stop the hole with a cork, then put a layer of paste knots at the bottom, and a layer of angelica knots at the top; put wire between every layer to keep them hollow; go on with layers of any thing you have that is well dried and hard, till the box is full; boil a pan of syrup till it comes to a blow, and then pour it over the layers in the box, and let it stand for three hours in a very hot stove; then pull out the cork at the bottom, and place the box on one side that all the syrup may run out, and let it stand half-an-hour more in the stove, and you will find the layers candied all round; keep them in a papered box.

No. 96. *Caramel Sugar.*

Take a pound of fine pounded sugar, a pint of water, and the white of an egg; let them be mixed and put in a stew-pan, set it on the stove and whisk it till it boils; after it has boiled a few minutes, strain it through your tammy, put it again into the stew-pan to boil rather quick at first and then slow, until it will spin; to tell this, dip a spoon into the

sugar and then into cold water, if it is crisp it will do for a basket or crokant cover; oil your moulds, and spin the sugar on it about an hour and a half before you want it. This will do for setting up chantillies, or making ratifia cakes.

BOTTLED FRUITS.

No. 97. *To Preserve Apricots without Sugar.*

Let your apricots be gathered dry, peel, take the stones out, and cut them in quarters; put them in very dry bottles, cork them tight, and tie them down with wet bladders; set them in a fish kettle with some hay at the bottom, put a sufficient quantity of water in the kettle to come three parts up the bottles; put it on the fire and let it simmer till the fruit is scalded through, then take the bottles out and lay them in a cellar in the same manner as wine. All stone fruit should be preserved in the same way, always taking care to bottle them the same day they are gathered; put them in strong bottles and they will be sure to answer.

No. 98. *To Bottle Cherries.*

Have your cherries gathered on a dry day, and take the stones and stems out; then put them in the

bottles, cork them close, tie them down with a wet bladder, and set them in a slow oven with some paper under them to keep them from breaking, or in a kettle of water with some hay at the bottom, and proceed in the same way as with the gooseberries; when scalded through lay them on their sides in a cool place.

N. B. Damsons and plums are bottled in the same manner.

No. 99. *To Bottle Ripe Currants.*

Gather your currants when they are quite ripe on a dry day, pick them off the stalks, and have some dry and sound bottles ready, put your currants into the bottles, cork them well, and tie some wet bladders over them; set them in a fish kettle three parts full of water, with a little hay at the bottom, put the kettle on a stove and let them simmer slowly until they are scalded through, the bottles are then to lie in a cold place. All sorts of fruit should be preserved in the same way.

No. 100. *To Bottle Green Gooseberries.*

Have your gooseberries gathered about the second week in May; on the morning you wish to bottle them have some very clean sound bottles ready, prick your gooseberries, and fill the bottles to the neck with them; put a sufficient quantity of spring

water to come half-way up the neck of the bottle, and then a tea-spoonful of the best salad oil; cork the bottles close and tie them carefully down with a wet bladder; three-parts fill a fish-kettle with water, putting a little hay at the bottom, place your bottles in the kettle when the water is cold, and let them scald gently, but do not let them boil hard for fear they should break; when the gooseberries look white they are done enough; when they are done put them in a cellar, and lay them on their sides as you do wine. These gooseberries are meant for tarts, and are very little larger than stick gooseberries; those which you want for gooseberry-fool should be done in the same manner, only gathered a fortnight later in the season that they may be more acid.

No. 101. *To Bottle Green Currants.*

They should be gathered about the same time as the stick gooseberries, and done exactly in the same manner.

S Y R U P S.

No. 102. *Orgeat Syrup.*

Take eight ounces of sweet and an ounce of bitter almonds, and pound them to a fine powder; mix a quart of water and a little orange-flower water with the powder, and strain it through a cloth; add what drains from the almonds to two quarts of boiling syrup, and put it into the bottles while warm; cork them and tie bladders over the top.

No. 103. *Raspberry Syrup.*

Take red and white raspberries, pick them clean, mash them, and put them in a pan in a warm place to ferment; strain the juice through a silk sieve, and to every pint add two pounds of loaf sugar, melting it on the fire without boiling, taking care to skim it well; when it comes to a pearl strain it through a sieve, and bottle it when cold.

No. 104. *Currant Syrup.*

This syrup is made the same way as raspberry syrup, adding the currants, when mashed and fermented with a few raspberries to suit your taste.

No. 105. *Morel Cherry Syrup.*

Take a pound of fine ripe morel cherries, mash them on a sieve, and strain the juice through a flannel bag until it is very clear; clarify two pounds of sugar, boil it, and add the juice; put it on a gentle fire to melt the sugar, stirring it all the time with a skimmer; let it boil up once, skim it well, and take it off the fire: when quite cold bottle it.

No. 106. *Strawberry Syrup.*

This syrup is made the same way as the above.

No. 107. *Raspberry-Vinegar Syrup.*

Take white or red raspberries, pick them clean, mash them, and let them ferment, drain off the juice, and for every pint add two pints of vinegar; strain it, add three pounds of loaf sugar, and then reduce it to a pearl.

No. 108. *Lemon Syrup.*

Take a pint of lemon juice, strain it through a sieve; boil two pints of syrup, and add the juice; put it on the fire, let it boil to a pearl, and skim it carefully; when cold, bottle it.

No. 109. *Orange Syrup.*

Take eight China oranges and rasp them in a basin, squeeze fourteen lemons with the rinds, mix them together in a basin with a spoon, and strain all the juice through a fine lawn sieve; take a quart of syrup, and boil it almost to a caramel, add the juice to the syrup, put it in your bottles, and cork and bladder them the next day.

No. 110. *Pineapple Syrup.*

Drain the syrup from your pineapple slices, when you are going to dry those that are preserved, for which see receipt of pineapple slices; boil the syrup three times, and put it in your bottles while warm; cork them as directed for orange syrup.

No. 111. *Capillaire Syrup.*

Take two quarts of fine syrup and boil it to a ball; while boiling put in two or three times two gills of orange-flower water (particular care must be taken in skimming this syrup); when done put it in bottles, and cork it up; the next day put pieces of bladder over the corks. Take care that the syrup is a fine one.

No. 112. *Barberry Syrup.*

This is made in the same manner as morel cherry syrup. (See No. 105.)

No. 113. *Mulberry Syrup.*

Obtain by pressure a pint of juice from very ripe mulberries; boil a pint of syrup and pour in your juice, reduce it to a pearl, skim it well, let it boil, and bottle it.

No. 114. *Wormwood Syrup.*

Make nearly a pint of infusion of wormwood, add to it a pound of loaf sugar clarified and boil it to a pearl; when cold, bottle it.

No. 115. *Coffee Syrup.*

Make a strong and very clear decoction of Mocha coffee to the quantity of a pint; take two pints of syrup, boil it and add the coffee, put it again on the fire, boil it to a pearl, and strain through a cloth; bottle it when cold.

No. 116. *Marshmallow Syrup.*

Take two ounces of marshmallow roots, wash them very clean, cut them in small pieces, bruise them in a mortar, and boil them in a pint and a half of water until reduced to a pint; then clear it, and add a pound of sugar; bottle it when cold.

PRESERVED FRUITS.

No. 117. *To Clarify Loaf Sugar.*

Take as much sugar as you require, put it in a copper pan capable of holding about double the quantity to allow for it boiling, add half-a-pint of water to every pound of sugar, beat up with it some whites of eggs, and set it on the fire until the scum rises; then throw a very little water in to prevent its boiling over, and let the scum rise three times before you skim it, throwing a little water in each time; the fourth time skim it very clear, and then let it boil for twenty minutes, or until it comes to a pearl; and strain it through a silk sieve or napkin. This syrup you should use for all kinds of soft ripe fruit, as it is of a proper strength, and will prevent your fruit breaking; you may also keep it in bottles for your ices.

No. 118. *Preserved Oranges in Syrup.*

Take some of the largest Seville oranges you can procure, clear from spots, carve the outsides in flowers or any other ornaments you please, and put them into cold water directly they are done, or they will turn black, and let them remain in for twelve hours; then put them, well covered with some fresh

water, in a large skillet or saucepan on the fire, and boil them slowly till they become rather soft, then take them out and boil them for ten minutes in a thin syrup which you will have ready for that purpose; put them in a pan, pour the syrup over them, cover them close down with tissue paper, and the next day boil the oranges with the syrup for ten minutes; put them in a pan, let them stand until the following day, then drain the syrup from them, boil it for ten minutes, and pour it over the oranges. Be sure to keep your oranges always covered with syrup, if there should not be enough add a little more to it; boil the syrup four or five times, and pour it over the oranges, adding a little sugar every day until it is of a proper thickness; put them in a jar with a cover, and tie them down with a bladder, which should be previously dipped in warm water.

No. 119. *To Preserve Lemons.*

Take some of the largest lemons you can procure, free from spots, have the outsides carved in any ornamental way you please, and proceed exactly in the same manner as with the Seville oranges.

N. B. The person of whom you purchase your oranges or lemons, will get them carved.

No. 120. *To Preserve Citrons.*

Take some of the largest citrons and scrape them a little, if you want them in quarters cut all the

inside out, and lay them in water all night; then boil them very tender, and let them remain in water another night; then drain and dry them with a cloth, and to every three pounds of citron add four pounds of sugar, two quarts of water, and two ounces of ginger; boil them for half-an-hour, let them stand until next day, then boil them again until very clear, take them out, add a pound more sugar, just damped with water, to the syrup, with the juice of four or five lemons, just boil it, and then put it to the citrons in the pots; when cold tie a bladder over them, and set them by for use.

No. 121. *Pineapples Whole—Wet.*

Take the pineapples, and from the bottom of each cut off all the small pieces of leaves; have your preserving pan on the fire with water, and to every two quarts of water add half-a-pint of syrup, so as to make it thin, and let it be only just sweet; when it boils put the pines in, and let them simmer an hour; the next day let them boil gently for an hour, covering them over carefully when taken off the fire; boil them over again the next day for about half-an-hour; adding more syrup or a little sugar until it is as thick as you use for other fruits; the next day drain the syrup off, and boil it, repeating the same for six or seven days; then put the pine into an earthen pan with the syrup, and cover them up very carefully. Be sure that your pans are very dry.

No. 122. *Pineapple in Slices.*

Cut the top and bottom off the pineapple, pare the outside, and cut it about a quarter-of-an-inch thick; take a deep earthen pan, lay some sugar at the bottom, then put a layer of the slices of pine, and a moderately thick layer of sugar, and so on alternately until your pan is almost full; put a good deal of sugar on the top; cover them up with paper, and let them stand until the sugar is almost melted; then boil them in the syrup for about a quarter-of-an-hour, and put them in the same pan again; the next day give them another boiling, and continue doing so for eight or nine days, adding a very little sugar each time until the syrup is of a proper consistency. These slices may be sent to table wet or dry; if dry, dry them as the other fruits about a week before you want them.

No. 123. *Preserved Melon Slices.*

Take a quart of water, put three good sized pieces of ginger in it, and let it boil for a quarter-of-an-hour, then add a pound of sugar, and boil and skim it well; peel and cut your melon in quarters, put it in the syrup, and let it boil gently for a quarter-of-an-hour; then put it in a jar, cover it up, and let it stand for two days; then boil it up for three or four days successively, adding a little sugar each day till the syrup is thick enough.

No. 124. *To Preserve Apricots in Syrup.*

The quantity of syrup which you require must be in the proportion of two pounds of pounded sugar to every pint of water, set it on the fire in a flat preserving pan, and let it boil for ten minutes, skimming it until it comes to a pearl; have some of the finest moorpark apricots you can procure, gathered when nearly ripe enough for table; do not pare them nor take the stones out, but wipe them and put them with your syrup on the fire, turning them all the time until they are scalded; just let them simmer, but take care not to break them; then take them off the fire and let them stand in the preserving pan until they are cold, covering them down close with tissue paper; then put them in an earthen pan, let them stand until the next day, take them out, and put them in a sieve to drain; boil up the syrup every day for four or five days, adding a little sugar every time until the syrup is as thick as it was when you first put the fruit in; then cover them up, and tie them down close with a bladder.

No. 125. *To Preserve Magnumbonum Plums.*

The syrup should be prepared the same as for ripe apricots; the plums should be gathered when quite ripe, or the syrup will shrivel them; do not pare or take the stones out, nor cut the stems off; have your syrup boiling, put them in, set them on

a slow fire, and keep turning them until they are scalded through; let them simmer, but be sure not to break them; take them off the fire, and let them stand in the preserving pan until they are cold, covering them over with tissue paper; put them in a wide earthen pan, and let them stand until the next day, then take them out, and put them on a sieve to drain; boil up the syrup every day for four or five days, adding a little sugar each time until it is of a proper consistency.

No. 126. *To Preserve Figs.*

Take some figs nearly ripe, put them in cold water, set them on a slow fire, and let them boil slowly for half-an-hour; then put them in cold water; have some boiling syrup ready, pour it over them, and proceed in the same manner as with the peaches.

No. 127. *To Preserve Greengages in Syrup.*

They should be gathered when full grown but not quite ripe, with as many stems and leaves as you please; put them in a preserving pan, nearly cover them with cold spring water, and put them on a very slow fire, turning them all the time with a wooden spoon, taking great care that you do not break them; they will first turn yellow, but continue turning them on the fire until they become green, which they will

do gradually; have another preserving pan ready, and take as much water from the greengages as you can without breaking them, and add a pound of sugar to every quart of water, making it into a thin syrup, and let it just boil; put the greengages in the syrup very gently, strain the rest of the water through a silk sieve, and add a pound of sugar to each quart, put it on the fire to boil for ten minutes, and then pour it on the greengages with the rest of the syrup; let them stand until the next day, then take them out, and put them on a sieve to drain; boil up the syrup every day, adding a little more sugar until it becomes of the proper thickness; when it is cold put it on the greengages, and cover them up. If any are broken when they are finished, they may be rubbed through a sieve, and to every pound of pulp add half-a-pound of sugar and a few kernels, boil it for a quarter-of-an-hour, put it in small round jars, and it will form very good greengage cheese to turn out for desert, ornamented with a few chips round the dish.

No. 128. *To Preserve Mogul Plums.*

Take some of the finest mogul plums you can procure when they are nearly ripe, put them on the fire with cold spring water, and keep turning them till they simmer, then let them stand in the preserving pan by the fire for a short time; have some thin syrup ready, and proceed as with the greengages.

No. 129. *To Preserve Green Apricots—Wet.*

Take some green apricots when they are about the size of a walnut, put them in a cloth with plenty of salt, shake them for the salt to take the down off the skin, then take them out, and put them, covered with water, in a skillet, over a slow fire just to scald them; when you find them get soft, strain them from the water, and have ready, in a preserving pan, a thin boiling syrup to put them in; only let the syrup cover them, and boil them for a quarter-of-an-hour; then put them back into the earthen pan, and cover them with a sheet of tissue paper; let them stand until the next day, then strain the syrup from them, boil it for twenty minutes, put the apricots in again and give them another boil; do this for two or three days until the syrup is of a proper thickness, and the apricots look well.

No. 130. *Another way to Preserve Green Apricots.*

Take some apricots and put them in a preserving pan with vine or apricot leaves at the bottom; put a layer of leaves and a layer of apricots, with cold spring water to cover them, put them on a slow fire so that in four or five hours they may be soft but not broken, shutting them close down that no steam may come out; take some of the water from them and make it into a thin syrup, with a pound of fine sugar to each quart of water; when your syrup is cold put

your apricots in a skillet, and pour your syrup over them, then place them a short distance from the fire so that they may get hot but not boil, and let them stand till they become green; put them in an earthen pan and let them stand three or four days; then pour the syrup from them and boil it, adding a little sugar and a few slices of ginger, till it becomes a rich syrup, put your apricots in it, let them have one boil, and then tie them down in your jars.

No. 131. *Green Gooseberries—Wet.*

Let your gooseberries be the largest and finest you can procure, put them on the fire to scald, but do not let them boil; then put them in a tub, and let them stand for three days; then drain all the liquor from them, put them in another pan with some water and a little syrup, and then over the fire till they are warm and turn green, but do not let them boil; the next day strain all the liquor from them, put the gooseberries in an earthen pan, and pour some thin syrup over them boiling hot; repeat it once a day for six days, thickening the syrup by degrees; then put them in your pots, and tie them down with a bladder.

No. 132. *Green Gooseberry Hops.*

Procure some of the finest green gooseberries, cut them down to the stem with a small knife; take out the seeds, and then with a needle and thread string

them through the stem, so as to form a resemblance to hops; fasten the ends of your thread, and put them in as much cold water as will nearly cover them; put them on a very slow fire, and proceed in the same manner as with the greengages.

No. 133. *To Preserve Peaches in Syrup.*

Take some very fine peaches, prick them with a long needle, put them in cold spring water, and set them on a slow fire to blanch; when they are rather soft, take them out, and put them in cold water, when cold put them in an earthen pan; then boil up some syrup to a little thread, pour it over them, and cover them close down with tissue paper; the next day drain off the syrup, boil it a degree more, skimming it until the scum ceases to rise, and then add a little fresh syrup; on the third day repeat the process, and on the fourth day boil the syrup pretty strong; then put the peaches in and let it boil over them once; skim them well, and put them in dry pans for use; the next day tie them down with bladders.

The Caroline peaches are the best, and should be gathered at Michaelmas.

No. 134. *To Preserve Nectarines in Syrup.*

These are preserved in precisely the same manner as peaches.

No. 135. *Pears—Wet.*

Get some baking pears that are of a very hard nature, put them in a preserving pan with water, let them simmer over the fire till they are rather soft, then take them out with a spoon, and put them in a basin of cold water; pare them in the following manner: first cut off the end of the pear, holding the stalk end in your hand, and bring your knife straight down the skin, so as to make it come off in fine pieces all round the pear; throw them into another basin of cold water, have ready the preserving pan with your syrup in it, let it boil for ten minutes, then put your pears in, after you have well drained the water from them, let them boil in the syrup for ten minutes, and skim it with paper; boil them the same way for six days successively, draining the syrup off the paper every time until it is of a fine thickness; let them remain in the syrup till you want to candy them, or you may send them up in syrup.

No. 136. *To Preserve Quinces.*

Take the largest and ripest you can procure free from spots, prick them, and put them in a preserving pan with water, set them on the fire, and let them simmer till they are rather soft, then take them out and put them in a basin of cold water, and proceed in the same manner as with the pears.

No. 137. *Angelica—Wet.*

Cut the stalks about eight inches long, and put them in a pan of water until they are rather soft, string the outsides and put them in a pan of cold water as you string them; when they are all done, drain them, and have some boiling syrup ready to pour over them, then cover them over, and let them stand till the next day. There should be a hole in the side of the pan to admit a cork, that you may drain off the syrup without disturbing it; boil it and put it to the angelica afterwards; this must be done for nine or ten days successively, adding a little sugar until it is thick enough; keep it in the same pan for use, tied down with a wet bladder.

No. 138. *Preserved Cherries.*

Procure some of the finest Kentish cherries, stone them with a fine wooden skewer, taking them out by the stem, but break them as little as possible; put them on a sieve to drain for about half-an-hour; then have some syrup ready, of the same strength as for the apricots, put your cherries in, and let them boil about a quarter-of-an-hour; then put them in an earthen glazed pan, and cover them down close with tissue paper till the next day; then drain them through a sieve, and boil the syrup every day for four or five days, adding a little sugar each time until it is as thick as when the cherries were first put in; pour

it over the cherries after each boiling; keep them in deep jars, tying them down with bladders. If they are wanted as a dried fruit, they should be dried about a week before they are wanted; when dry keep them in boxes.

No. 139. *Red Currants in bunches in Syrup.*

Take some of the largest and ripest currants you can procure, stone them with a pin, but break them as little as possible; then get a small piece of stick and tie six or eight bunches to it with a piece of red thread, and put them on a sieve to drain; have your preserving pan on the fire with some prepared syrup, let it boil for a quarter-of-an-hour and then put in your bunches of currants, but not too many at a time, let them boil for about five minutes, taking the scum off as it rises; put them in small pots; when cold put some apple jelly over them, and tie them down.

No. 140. *White Currants in bunches in Syrup.*

Preserve them in the same manner as you do red currants, only use white thread instead of red.

No. 141. *Barberries in bunches in Syrup.*

Cut the side of the barberry and take the stones out with a pin; have a piece of wood about two

inches long and the eighth-of-an-inch wide, and tie five or six bunches to it with red thread; have your preserving pan ready with some prepared syrup, let it boil for twenty minutes, then put your barberries in, and let them boil about ten minutes, taking the scum off with paper as it rises; boil it for three or four days till the thin syrup has done rising; put them in an earthen pan and tie them down.

No. 142. *To Preserve Strawberries.*

Take some of the largest strawberries you can procure (Royals or Keen's Seedlings are the best), have some strong syrup boiling in a wide preserving pan, put your strawberries gently in so as not to break them, and let them scald, turning them all the time; let them boil gently for about five minutes, then take them off the fire, and put them in a wide earthen pan, cover them over with tissue paper, and let them stand until the next day; then strain the syrup from them, and boil it up for three or four days until the thin syrup has done rising; fill the jars, covering them with tissue paper dipped in brandy, and tie them down with a bladder.

No. 143. *To Preserve Raspberries.*

They are to be done in the same manner as strawberries.

No. 144. *Green Orange Plums—Wet.*

Let your plums be the soundest and best you can get, prick them with a fork, and put them in cold water; have a syrup so thin as to be hardly sweet, scald them in it, let them have a gentle boil, put them in an earthen pan, and let them stand till the next day; then drain all the syrup from them, boil it and pour it over them; repeat the same for eight or nine days, and give them another gentle boil; then put them in your pots, taking care that they are clean and dry, put some apple jelly over them when cold, and in three days tie them up. Keep them in a dry place.

No. 145. *To Preserve Siberian Crabs.*

Take some of the finest crabs you can procure, boil a little water, with a piece of lemon peel and a very little sugar in it, and then put in your crabs, let them simmer slowly till they are scalded through, then take them out and put them in a jar; have ready some prepared syrup rather thin, boil it for ten minutes, and pour it over them; let them stand till the next day, then drain the syrup from them and boil it up two or three days, adding a little sugar each time till it becomes of a proper thickness, then pour it over the crabs and tie them down for use.

No. 146. *To Preserve Golden Pippins.*

They are to be done in the same manner as the Siberian crabs.

No. 147. *To Preserve Lettuce Stalks—Green.*

Procure them just as they are running to seed, peel them, and cut them in pieces about the length of your finger, put them on the fire in cold spring water, and let them boil twenty minutes, then take them out and put them on a cloth to dry; have some boiling syrup ready to pour over them, and give them a boil the next day, repeating the same till the sugar is well absorbed by them; then make a thick syrup, and put them by for use. Boil plenty of ginger and lemon peel in your syrup.

BRANDY FRUITS.

No. 148. *Apricots in Brandy.*

Gather some of the finest apricots when they are quite ripe, and put them, one at a time with the stems downwards, in a deep white jar with a cover; then put in as much best white brandy as will cover them, and to every bottle of brandy add a quarter-of-a-pound of fine powdered sugar and two ounces of apricot kernels blanched; put on the cover, tie them

down close with a wet bladder, and set them in a deep saucepan, having a little hay at the bottom, and as much cold water in as will come about three parts up the jar; let them boil gently for half-an-hour, then take them off the fire, but do not take the jar out of the water until it is cold; keep the bladder tied close so that the air is not admitted and they will be sure to keep. The bladder should be cut two inches below the string to allow it to shrink in boiling; if this precaution is not taken, the bladder will burst or fly out.

N. B. The best apricots for putting in brandy are the Moor-park.

No. 149. *Peaches in Brandy.*

Take some of the finest Caroline peaches you can procure, about the latter end of September; wipe them, and put them, one upon another with the stem downwards, in a deep white jar with a cover; put as much best white brandy as will cover them, and to every bottle of brandy add a quarter-of-a-pound of fine pounded sugar, and two ounces of apricot kernels blanched; put on the cover, tie them down close with a wet bladder, and proceed as with the apricots.

N. B. The brandy must be of the best quality or it will shrivel the fruit; and be particular also in having the finest *Caroline* peaches.

No. 150. *Cherries in Brandy.*

Take some of the finest morel cherries, leaving about an inch and a half of the stem on; pour some fine brown brandy over them, and to every bottle of brandy add four ounces of sugar; put the cover on the jar, and tie them close down with a bladder.

No. 151. *Greengages in Brandy.*

Take some preserved greengages, drain the syrup from them, and put them in a deep jar; to every bottle of brandy add a pint of syrup, then pour it over the greengages, cover them with a bladder, and tie them down close.

No. 152. *Magnumbonum Plums in Brandy.*

Take some preserved magnumbonum plums, drain the syrup from them, and put them in a deep jar; to every bottle of brandy add a pint of syrup, pour it over the plums, cover them with a bladder, and tie them down close.

No. 153. *Grapes in Brandy.*

Take some preserved grapes and proceed in the same manner as for the magnumbonum plums.

No. 154. *Strawberries in Brandy.*

Take some preserved strawberries and proceed in the same manner as with the magnumbonum plums.

DRIED FRUITS.

No. 155. *To Dry Fruit.*

Most people dry fruit as soon as they have preserved it, but it is much better to dry it about a week before you want it, as it is apt to get candied, shrivelled, and full of mites. Preserve all your fruit in syrup; and when you require some dried, drain the syrup from the fruit, spread it on hair sieves, covering it with paper; set them in a stove, screen, or coolish oven, turn them every six hours till they are dry, taking care not to dry them too much as they should look smooth and glossy; when they are dried put them between writing paper in boxes. All kinds of fruit may be dried in the same way.

No. 156. *Currants in Bunches.*

Take some of the largest and best currants you can get, stone them with a needle, bruising them as little as possible; take a small piece of stick and tie six or eight bunches to it with thread, and lay them on a sieve; have your preserving pan ready with a strong syrup, boil it to a great pearl, then put the fruit in, and boil it gently for about ten minutes, skimming it very carefully; then put it in an earthen pan and cover it close down with tissue paper;

strain the syrup from the fruit, and boil it every day till it is thick enough, then mix it with the currants, and tie them close down with bladders; dry them as you want them, and when dry keep them in boxes.

No. 157. *Barberries in bunches.*

They are to be done in the same manner as the currants.

No. 158. *Cherries in bunches.*

Stone your cherries, tie them to a stick in bunches, and proceed in the same manner as for currants.

No. 159. *Orange Chips.*

Get some Seville oranges free from spots, put them in cold water and let them stand all night; then put them in fresh water and place them on the fire to boil until they become soft; take them out, and begin at the top of the orange with a pair of scissors cutting them all round about a quarter-of-an-inch thick, turn them, and scrape all the pulp out; then put them in a thin syrup, and let them boil five minutes; cover them up until the next day, and boil the syrup up every day for four or five days, adding a little more sugar until it is of a proper thickness; you may tie them in any kind of knot you please,

and dry them as they are wanted : when you dry them tie them in bows, and put them on a sieve to drain the syrup from them, then put them between two papers with as much fine pounded sugar as will hang to them ; set them in a warm screen or a slow oven until they are dry, then put them in your box or glasses and cover them up. It is better to do these chips when you are making marmalade, as the pulp and syrup can be used for it and will make it better.

No. 160. *Lemon Chips.*

They are made in the same way as orange chips.

No. 161. *To Dry Apples.*

Take some of the finest stone pippins or russetings you can procure, without spot or blemish, when they are just ripe ; put them on baking sheets in a slow oven which has been heated and used in the course of the day, and let them stay in all night ; then take them out and set them in the screen till the next night, and then put them in the oven again ; this is to be repeated four times, or until they are soft ; when they are done pinch them between your thumb and finger to make them flat ; have a board for the purpose and place them regularly on it, having another board of the same size to put on them, and a weight heavy enough to press them nearly flat but not to break the skin. The slower they are dried the better.

JAMS AND PASTES.

No. 162. *Red Currant Jam.*

Have your currants gathered very dry, pick them off the stems, put them in a large stone jar, tie them down with a bladder, and put them in a copper of water with a little straw at the bottom to prevent the jar from breaking; let the water come about three parts up the jar and boil them for an hour; then measure them, and put them in your preserving pan, adding a pound of sugar to every pint of currants, boil them for twenty minutes, then put them in your pots, taking care that they are very dry and clean; the next day cover them with brandy paper and tie them down.

No. 163. *Barberry Jam.*

Proceed in the same manner as for the red currant jam, only adding a pound and a quarter of sugar, instead of a pound, to every pint of fruit.

No. 164. *Apricot Jam.*

Get the ripest apricots you can procure, peel them, take the stones out, and put them in a preserving pan with a pound of powdered sugar to every

pound of fruit; let them stand in your pan about ten minutes, then put them on the stove, keeping them well stirred and skimmed until the scum has ceased to rise, then put it in your pots, taking care they are clean and dry; the next day cover them with brandy paper, and tie them down. Keep them in a very dry place. Let them be *Moor-park* apricots.

No. 165. *Peach Jam.*

Procure some of the ripest peaches, stone and bruise them, put them in a preserving pan, and let them boil, mashing and stirring them well; then pass them through a hair sieve; pound some bitter almonds with powdered sugar to prevent them from oiling, put half-an-ounce of them to a pound of jam; put them on the fire and boil them for a quarter-of-an-hour; add a pound of pounded sugar to every pound of jam, mix them together, and boil it for half-an-hour, stirring it well to keep it from burning; then put it in your pots and cover them with brandy paper. The white Caroline peaches, which are not ripe until Michaelmas, are the proper sort.

No. 166. *Black Plum Jam.*

Procure some of the ripest muscle plums, stone and cut them in pieces, put them in a preserving pan, and bruise and warm them till they are soft; add a pound of sugar to every pound of jam, and proceed as with the apricots.

No. 167. *Raspberry Jam.*

Have the raspberries gathered dry, pick the stems out, put them in a preserving pan and boil them for half-an-hour, adding to every pint of raspberries a pound of sugar; put your jam into clean pots; the next day cover them with brandy paper, and tie them down close.

No. 168. *Strawberry Jam.*

This jam is made in the same way as the raspberry jam.

No. 169. *Apricot Cheese.*

Weigh an equal quantity of pared fruit and sugar, wet the latter a little, blanch the kernels and mix them together; let it boil for twenty or thirty minutes quickly, or the colour will be spoiled. Put it into small pots or cups half filled.

No. 170. *To make Damson Cheese.*

Pick the damsons and put them in a deep stone jar, tie them down close with brown paper, and set them in a copper of water with a little hay or straw at the bottom to prevent the jar breaking, let the water come about three parts up the jar; boil them

about two hours, take them out, and when they have cooled a little, strain and rub them through an open hair sieve till you have obtained all the pulp possible; then take the kernels from the stones, blanch and add them to the pulp and juice, and put it in a flat preserving pan and boil it for an hour; then add a pound of pounded sugar to every pint of juice and pulp, and boil it for nearly another hour, or until it becomes thick; then put it into small round pots, and when cold cover them with brandy papers, and tie them down.

No. 171. *Orange Marmalade.*

Take six dozen of Seville oranges, peel three dozen of them very thin so as to take only the yellow rind off, and put them, with those which are not peeled, into a large saucepan to boil till they become soft; cut the white rind off those which were peeled and shred it with a small quantity of the thin yellow rind. The rind of the remaining three dozen oranges cut for the purpose of making orange chips as directed in No. 159. Then take the pulp and juice of the six dozen oranges and rub it through a sieve into your saucepan, add to it the rind you *shred* previously, and a pound of pounded sugar to every pound of pulp and juice, boil it for twenty minutes, then put it in your pots, and the next day tie it down.

No. 172. *The Scotch method of making Orange Marmalade.*

Weigh your Seville oranges, and to every pound take a pound and a half of sugar; break the sugar and put it in a brass pan with a pint and a half of water to every pound of sugar, let it stand on the stove to throw up the scum, while you cut the oranges into thin slices an inch and a half long, taking all the seeds away; skim the syrup and put in the oranges, let them boil three hours over a good fire, stirring them all the time; after it has boiled the stated time, it must stand on the stove for half-an-hour to bring it to a jelly; you may know when it is done enough by putting a little on a plate, and if it is of a light brown colour, and seems to jelly in five minutes, it will do; put it in small pots and cover them with paper.

No. 173. *Apple Paste.*

Take apples according to the quantity of paste you want to make, and boil them in water until they are quite soft; rub them through a hair sieve, weigh the pulp, put it in your preserving pan with the same weight of sugar, and boil it about twenty minutes, then take it off, pour it out thin on plates, or in moulds placed on sheets of tin, of any shape you please; the paste you put on plates, after remaining twenty-four hours in a slow stove, may be cut into

rings and fillets to form knots when wanted for candying or other purposes; you may color it by adding a little liquid cochineal to the pulp before you mix it with the sugar; dry it in a slow stove.

No. 174. *Quince Paste.*

Proceed in the same way as for apple paste.

No. 175. *Apricot Paste.*

Take some ripe apricots, put them in a preserving pan with a little sugar, place them on the fire, reduce them to a paste, rub them through a hair sieve, and to every pound of pulp add half-a-pound of fine pounded sugar, put it on the fire and boil it for ten minutes, then spread it on the tins.

No. 176. *Plum Paste.*

Take the stones out of any sort of plums that will preserve well, then put them in a pan with a little water, boil them to a jam, rub them through a hair sieve with a spoon, put it on the fire and reduce it to a paste, weigh it, and to every pound of pulp put one pound of fine pounded sugar, then boil it for twenty minutes, put it in moulds, and dry it in the same way as cherry paste.

No. 177. *Cherry Paste.*

Take some very ripe Kentish cherries, rub them through a hair sieve to remove the stones, put the pulp in a preserving pan, set it on the fire to boil, stirring it until it is reduced to a paste, then take it off and add to every pound of pulp a pound of fine pounded sugar, mix them well together, and put it in your preserving pan, boil it for twenty minutes, then spread it on tins, and cut it in any shape you please; when it is dry keep it in tin boxes.

No. 178. *Peach Paste.*

Take some of the finest Michaelmas peaches, cut them in small pieces, put them in a pan with very little water, boil and reduce them, then weigh them, and to every pound of pulp put half-a-pound of fine pounded sugar, put it on the fire and boil it for twenty minutes, then pour it out, and dry it in the stove the same way as cherry paste.

No. 179. *Raspberry Paste.*

Rub through a sieve the quantity of raspberries you require, put them on the fire to boil, stirring them till reduced to a paste; then take it off the fire and to every pound and a quarter of pulp add a pound and a half of fine pounded sugar; boil it for ten minutes, then put it on your plates, and cut it in any shape you please; when it is dry keep it in tin boxes.

No. 180. *Currant Paste.*

Take some fine ripe currants, either red or white, rub them through a sieve, put the pulp on the fire and stir it with a spoon till it forms a paste, then take it off, and to every pound of pulp add a pound and a quarter of fine pounded sugar, mix them well together, and boil it for twenty minutes, then spread it out thin on tin plates, and cut it in any shape you please; when dry keep it in tin boxes.

No. 181. *Black Currant Paste-Drops.*

This is made in the same way as red currant paste, except that when the paste is cold it must be put in a bladder and forced through the pipe, like macaroons, to form small drops; lay them on tin plates, slightly buttered, and put them in a warm stove; when dry enough detach them with the blade of a knife, and put them on a sieve to finish drying.

No. 182. *Orange Paste.*

Extract the juice of Seville oranges by pressure, then boil the rinds till they are tender enough to be crushed between the finger and thumb, scoop out the pulp, pound the rinds in a mortar very fine with half the juice; then rub it through a hair sieve, and keep it on the fire till it forms a marmalade, then take it off and weigh it, and to every pound of pulp add

two pounds of fine pounded sugar, boil it for ten minutes, and mix and finish it like currant paste.

No. 183. *Lemon Paste.*

Proceed in the same way as for orange paste, except that you must not use any of the juice; put it on the fire and reduce it a little, add one pound of pounded sugar, and boil it up once.

JELLIES.

No. 184. *Red Currant Jelly.*

Have your currants dry and pick all the bad ones out; put them in a stone jar, tie them down with a bladder, set them in a copper of water, with a little straw at the bottom to prevent the jar breaking, let them boil for an hour, and when a little cooled strain them gently through a hair sieve; then add to every pint of jelly a pound of fine pounded sugar; put it into your preserving pan, and boil it quickly for twenty minutes, skimming it until the scum has done rising; then put it in your pots, taking care that they

are clean and dry ; cover them with brandy papers and tie them down.

N. B. Be very careful not to boil any jellies or jams too much, or the colour will be spoiled, and they will turn treacly.

No. 185. *Black Currant Jelly.*

Proceed exactly as directed for red currant jelly.

No. 186. *White Currant Jelly.*

Proceed as for red currant jelly, and be very careful in having your spoons and sieves thoroughly clean, or the color will be spoiled.

No. 187. *Red or White Raspberry Jelly.*

Have the raspberries gathered on a dry day, pick the bad ones out, put them in a stone jar, tie them down with a bladder, set them in a copper of water, with a little hay at the bottom to prevent the jar breaking, and let them boil for an hour ; take them out, and when cooled a little strain them gently through a hair sieve, and to every pint of juice add a pound of fine pounded sugar, boil it for twenty minutes, or till the white scum has done rising ; take

it off the stove, have your pots clean and dry, put the jelly in them, and the next day tie them down with paper dipped in brandy.

No. 188. *Strawberry Jelly.*

Proceed as with the raspberry jelly.

No. 189. *Barberry Jelly.*

Proceed as with the raspberry jelly, only adding a quarter-of-a-pound more sugar to every pint of juice.

No. 190. *Cherry Jelly.*

Take six pounds of very fine ripe morel cherries, and one pound of red currants; strain them through a hair sieve, and to each pint of juice add a pound of sugar; put it in your preserving pan and boil it for twenty minutes until the scum has done rising; then put it in your pots and tie them down.

No. 191. *Apple Jelly.*

Take one dozen of russetings, pare and cut them in pieces, taking the cores out; put them in a preserving pan, cover them with water, and let them boil for an hour, then drain the syrup from them through a hair sieve, and to every pint of juice add

three quarters-of-a-pound of sugar, boil it for three quarters-of-an-hour, and skim it all the time. You may ornament this jelly with greengages, currants in bunches, or any other preserved fruit you please, and it will turn out very pretty for dessert.

JELLIES AND CREAMS FOR TABLE.

No. 192. *Calves' Feet Jelly.*

Take four calves' feet, break the bones a little, soak them for some time, and wash them well in several waters; then put them in a stew-pan with four quarts of water, on a stove or fire to boil gently for six hours, then strain them, and when the jelly is cold take the fat clean off; then put the jelly in a stew-pan with the juice and thin rind of five or six lemons, a little cinnamon, and sweeten it to your taste; take the whites of six eggs, mix them with a pint of sherry and a wine glass of brandy, and whip them well; when the jelly boils mix it with the eggs and wine, whipping them well together, then put it in a stew-pan having a little burning charcoal on the cover of it, set it on the stove and let it boil;

then pass it through your jelly bag, putting the first teacup-ful which runs through back again, as it is generally thick; when it has all run through, put it in your moulds and set it in ice, if you have any, if not in some cold place. You may ornament this jelly with any thing you please, such as grapes, strawberries, raspberries, or currants; and in winter with preserved fruits such as greengages, dried cherries, &c. To do this, you must put a little jelly at the bottom of your mould when nearly cold, then put some of your fruit in as tastefully as you can, then a little more jelly, and so on until your mould is full, then set it in ice, or in a cold place, ready for table.

No. 193. *Hartshorn Jelly.*

Boil hartshorn shavings in water until they come to a very stiff jelly, and put nothing in it but a little lemon peel. Take as much of the jelly as will fill a coffee cup, set it in warm water, and, as soon as it is melted, drink it. It should be taken the first thing in the morning.

No. 194. *To Clarify Isinglass.*

The clarified isinglass, used in many of the receipts for jellies, is prepared in the following manner:—Take six ounces of isinglass, wash it well in several waters, put it in your stew-pan with three quarts of water, and let it boil gently until it is reduced to

one quart, skimming it carefully all the time; then take it from the fire, and strain it through a silk sieve.

No. 195. *To make Venus Clear Jelly.*

Take two ounces of clarified isinglass, half-a-pint of syrup, a drop of essence of roses, a little cochineal, and two wine glasses of good sherry; warm them, and mix them lightly together with a spoon, strain it through a silk sieve, put it in a copper mould, and set it in a pail of ice, with a pewter plate on the top having a little ice in it. Observe.—All jellies and blancmanges should be put in moulds the same shape as your dishes, whether round or oval.

No. 196. *Fresh Strawberry Jelly.*

Take a pottle of fresh scarlet strawberries, put them in a basin, mash them, then strain the juice through a sieve, add half-a-pint of syrup, two ounces of clarified isinglass, the juice of a lemon, and a little red currant juice to color it; if not sweet enough add a little pounded sugar; strain it through your jelly bag or silk sieve, put it in your moulds, and set it in ice until you want it for table.

No. 197. *Fresh Raspberry Jelly.*

This is made in the same way as strawberry jelly.

No. 198. *Fresh Currant Jelly.*

Take one pound and a half of fine red currants, pick the stems off, wash them, mash them in a basin with a little sugar, and proceed as directed for the strawberries.

No. 199. *Cherry Jelly.*

Procure about two pounds of cherries, and a quarter-of-a-pound of red currants, mash them with a little sugar, and strain them through a jelly bag, add half-a-pint of syrup, and two ounces of clarified isinglass, mix them well together, strain it through a napkin, and put it in your moulds.

No. 200. *Grape Jelly.*

Get two pounds of fine ripe grapes, mash them with a little sugar, strain them with a strainer, add the juice of two lemons, half-a-pint of syrup, and two ounces of clarified isinglass; mix them well together, strain it through a napkin, put it in the moulds, and set them in ice or in a very cold place.

No. 201. *Pineapple Jelly.*

Take some slices of pineapple, pound them with a very little pounded sugar, strain the pulp through a strainer, boil it up, and when cold, add half-a-pint

of syrup, two ounces of clarified isinglass, and the juice of two lemons; strain it through a napkin, add a little burnt sugar to colour it, put it in moulds and set them in ice or in a cold place. Should you have the peel of a pine to boil in a little water, to add to the pulp, it will give it a better flavour.

No. 202. *Orange Jelly.*

Put the rind of two deep coloured oranges, the peel of two lemons, two ounces of isinglass, and a large lump of sugar in a quart of water; let them boil until the isinglass is well dissolved, then strain them through a silk sieve, and add the juice of ten oranges and two lemons; when mixed, strain it through a napkin, put it in moulds, and set them in ice, or in a cold place. Oranges may also be iced in quarters and look very well.—Cut a hole about the size of a shilling, with a sharp knife in the top of the orange, take out the pulp without breaking the peel, and use the juice for the jelly; put the peels in water to make them firm, then drain them, fill them with the jelly, and set them in some ice; when you send them to table cut them in quarters; they make a pretty dish, or look well in a basket.

No. 203. *Lemon Jelly.*

This jelly is made in the same way as orange jelly, only no oranges are to be used. These jellies

are very good the following day, with the juice of a fresh lemon, and a little more syrup; it should be just dissolved, and then whipped up to a strong froth to look very white; put it in your mould, let it stand for some time, then turn it out and send it to table.

No. 204. *Apricot Jelly.*

Gather six or eight apricots, mash them with a little sugar, and add half-a-pint of syrup; boil them for a minute or two, then strain them through a silk sieve, and when nearly cold add two ounces of clarified isinglass, mix them well together, strain it through a napkin, put it in your moulds, and set them in ice.

No. 205. *Vanilla Jelly.*

Take two pods of vanilla and cut them very fine, add half-a-pint of syrup and three gills of spring water, boil it up once, and let it stand for a quarter-of-an-hour, then strain it through a flannel bag, and, when nearly cold, add two ounces of clarified isinglass, and a glass of maraschino, or any other liquor you please.

No. 206. *Blancmange.*

Put a quarter-of-an-ounce of isinglass in a quart of cream, and let it stand over the fire till it is

melted; blanch an ounce of sweet almonds and half-an-ounce of bitter almonds, pound them in a marble mortar, and mix them well with the hot cream; sweeten it to your taste, and let it cool in the mould.

No. 207. *To make Blancmange or Orgeat Jelly.*

Take a pound of sweet almonds, blanch and pound them as for orgeat syrup, No. 102, and they will produce a pint and a half of milk, add to it two ounces of clarified isinglass, and half-a-pint of syrup or fine pounded sugar; you may flavour it with anything you please, and make it of as many colours as you think proper, or leave it plain. To colour it you should divide it into different parts, making each part of a different colour, such as green, chocolate, or rose; if green, take a few pistachio nuts, blanch and prepare them the same way as the almonds; if chocolate, dissolve two or three ounces in a little water; if rose, take the juice of red currants, or a little prepared cochineal; put a layer of each, about two inches thick, in the moulds, but be sure that each layer is cold before you put another on it, or they will mix.

No. 208. *To make Blancmange.*

Take a quart of new milk, put in it two ounces of isinglass, a bay leaf, a small quantity of lemon peel, cinnamon, and sugar, two ounces of sweet almonds and about a dozen bitter almonds blanched and

pounded ; mix them well with the milk, and boil it slowly until the isinglass is dissolved ; strain it through a sieve, then put it in the stew-pan again, with a pint of good cream, and boil it for two or three minutes, then strain it through a napkin, put it in your mould, and set it in ice or in a cold place.

N. B. Should you have any blancmange and clear jelly to spare at any time, you may make a pretty mixture with them. Put a little jelly in a mould, and when it is cold cut some square slices of blancmange about an inch thick and four or five inches long, or any other shape you please, and put it in layers, in the same manner as you ornament jelly with fruit.

209. *Whip for a Trifle.*

Take a pint of thick cream, put it in a basin, and set it on some ice ; mix with it the raspings of lemon and orange peel, a glass of sherry, and a little sugar, and whip it very strong ; put the wine and other ingredients that the trifle is to be made of in a dish, put your whipped cream over it, and garnish it with anything you please.

No. 210. *A Syllabub under the cow.*

Take a bottle of sherry, a glass of brandy, and a nutmeg grated, put them in a basin with as much fine pounded sugar as you think will sweeten it ; have

a jug of new milk just as it comes from the cow, pour it very high so that it raises a thick froth, or you may milk the cow in the basin, and have some currants well washed and dried to strew over it. A small ladle should be used to fill the glasses.

No. 211. *To make Syllabubs.*

Take a pint of white wine, half-a-pound of sugar, grate into it the rinds of two or three lemons, and strain in the juice; this should be done over night, and stand covered until the morning; then boil a quart of cream, and when it is cold mix them together, and whisk it for half-an-hour until it comes to a strong froth, then put it in the glasses, and in three or four hours the clear part will sink to the bottom. By boiling the cream, these syllabubs will keep some days longer than the common ones.

No. 212. *Solid Syllabubs.*

Peel a lemon very thin and steep it in a pint of white wine for two hours, add to it a quart of good cream, the juice of a lemon, and half a nutmeg cut in two, make it very sweet, shake them well together, but do not whip it, then pour it in glasses.

No. 213. *Whipped Cream.*

Put some cream in a basin with a little sugar and a little lemon peel, whip it until it becomes thick, then put it on a sieve to drain and ornament it with anything you please.

No. 214. *Lemon whipped Cream.*

Rasp the rind of two fine lemons on a piece of sugar, and as the sugar imbibes it scrape it off into a basin with some cream, whip it up and send it to table.

N. B. Orange cream is made in the same manner.

No. 215. *Coffee whipped Cream.*

Put some coffee in a tea-cup, pour over it a little boiling milk, cover it up close, and when cold strain it through a sieve, sweeten it to your taste, and whip it up.

No. 216. *Strawberry whipped Cream.*

Mash a few ripe strawberries in a basin with a little sugar, add the juice to some cream, with a drop of cochineal, and whip it up.

No. 217. *Vanilla whipped Cream.*

Take a pod of vanilla, pound it very fine, with a little sugar, sift it through a silk sieve, add it to your cream, and whip it up.

No. 218. *Another way to whip Cream.*

Take a pint of very fresh thick cream, put in the rind of a lemon or rasp it in sugar, and two table-spoonsful of sherry or marachino; ornament it with anything you please, and send it to table. This is a proper cream for a chantilly or sponge cake.

No. 219. *A Floating Island,*

A PRETTY DISH FOR THE MIDDLE OF A TABLE AT A SECOND COURSE, OR FOR A SUPPER.

Take a round dish according to the size you want to make the island; use a quart of thick cream, making it pretty sweet with fine pounded sugar, pour in a gill of mountain or sherry wine, rasp the rind of a lemon, whisk your cream very strong, and pour the thin part from the froth into a dish; take some sponge and Naples biscuits, cut them very thin, and place a layer of them as light as possible on the thick cream, then a layer of currant jelly, or anything you like better, another of biscuits, and then again the cream, until you fill the dish; garnish the outside with sweetmeats or dried fruits,

No. 220. *Chantilly of Wafers.*

Take some wafers and dip them in some sugar boiled to a caramel, stick them to the bottom of the dish, and put them one upon another three deep, in a triangular form, dipping the side of each wafer in the sugar so that they may stick to each other; ornament them with dried cherries or ratifia cakes. You may put anything you please in this, such as sponge cake soaked in sherry, with whipped cream or ice at the top; in fruit season you may put cherries or gooseberries blanched, with ice at the top.

No. 221. *Another way to make a Chantilly of Wafers.*

Take some wafers, make your caramel of sugar hot, and dip the ends of them in, stick them round the middle of the dish close to each other, leaving a space in the middle to put in fruit; spin some of the sugar round them, and proceed as above with fruit and ice, or sponge cake and whipped cream.

No. 222. *To make a pretty second course Dish.*

Take a round sponge cake, cut off the top or bottom, take out the inside, leaving a crust about an inch thick, soak the crumb which you have taken out, in some sherry, and put it back again with some whipped cream, or plain cream ice at the top. If you like it better, you may put blanched cherries or gooseberries, instead of the crumb.

N. B. This is a very useful dish in case of an accident, as it is prepared in a few minutes.

No. 223. *Marmalade of Apples.*

The apples should be peeled, cut in quarters, and the cores taken out, then put them in a stew-pan with only enough water to prevent them burning, put them on a slow fire until they are quite soft, and then rub them through a hair sieve; put some lump sugar in a stew-pan in the proportion of half-a-pound

of sugar to one pound of apples, and a pint and a half of water to two pounds of sugar, let it boil almost to a caramel, and then add the apples, and the juice of two lemons to one pound of sugar; boil it for about ten minutes, stirring it all the time.

No. 224. *Gateau des Pommes or Apple Cake.*

Procure two pounds of apples, peel and core them; put a pound and a half of sugar into a stew-pan, with two common sized tea-cupsful of water, and a little lemon peel, boil them for ten minutes, then put in the apples and let them stew gradually until they become quite soft; then rub them through a hair sieve, and boil it again until it comes to a thick jelly, stirring it all the time to prevent it burning; then put it in the mould, and when quite cold turn it out and send it to table; you can put a custard round it if you think fit.

No. 225. *Packington Custards.*

Boil a blade of mace in a pint of sweet cream; beat the yolks of four eggs, and when the cream is cold put them in it with a little nutmeg and rose water, sweeten it to your taste, mix them well together, and run it through a sieve; make your crust as for tarts, putting paper in the bottom of the pans, and set them in the oven to harden; then take them out and fill them with the cream, and put them again

in the oven till the cream becomes thick ; be careful that the oven is not too hot, and that they do not remain too long in it, or the cream will turn to whey.

No. 226. *To make Arrowroot Pudding.*

Take two tea-spoonsful of arrowroot and mix it in two tea-spoonsful of milk ; boil a quarter-of-a-pint of milk with a little cream and lemon peel in it, and pour it on the arrowroot, stirring it all the time ; beat up the yolk of an egg and mix with it, sweeten it to your taste, and steam it for twenty minutes

ICE CREAMS.

No. 227. *To make Ices of all sorts.*

Ices are made of the juice of fruits, creams, and liqueurs, frozen by means of pounded ice mixed with salt ; the freezing-pot should be of pewter, as it prevents the contents freezing too quickly, for if there is not time to mix the ingredients well together with the spaddle in the freezing-pot, it will be lumpy, and it should be smooth like butter. Have a pail

of ice broken quite small and well mixed with salt; set your freezing-pot exactly in the middle of the ice, taking care that it is clean, and the cover kept on till you want to put the ingredients in; let the rough ice, which is mixed with salt, come within two inches of the top of the freezing-pot, take off the cover gently, letting no salt get in, wrap a clean cloth round your hand and wipe the freezing-pot out, then put in your ingredients, have a piece of paper over the top, put the cover on, and turn it quickly for five minutes, then take off the cover, scrape all the ice from the sides, and work it well with the back of the spaddle against the side of the freezer until it is quite smooth; shut it up again for three minutes, then work it with your spaddle the same as before until it is finished; it should not be harder than butter; when finished, cover it well with rough ice until you want to send it to table. If you wish to put it in moulds have them quite clean, put a piece of paper at the top and bottom, and set them in ice well mixed with salt; put your ice in the mould an hour or two before you want it for table. Be careful to dip the mould in cold water, and have ready a clean cloth, free from salt, to wipe it, for fear of any salt getting into the glass or ice pail; this should be done as quick as possible for fear of the ice melting.

N. B. Always set your glass or ice pail in rough ice for some time before you put the ice in it; if an ice pail, put some small rough ice under the lining.

No. 228. *To make Custard for Ices.*

Take half-a-pint of milk, half-a-pint of good cream, a thin slice of lemon peel, and boil them together; beat up the yolks of six or seven eggs in a basin, mix your boiling milk and cream with them, stirring them well to keep them from curdling; when mixed put it in a stew-pan on the fire, stirring it until it becomes thick, but do not let it boil or it will turn to curds, strain it through a fine hair sieve, and when cold make your ice of it. If you can get cream sufficient, all ices are much better made with it not boiled at all.

No. 229. *Plain Ice Cream.*

Take a pint of double cream, whip it a little, and then add four ounces of pounded sugar; put it in your freezing-pot and freeze it; work it well till it is smooth.

No. 230. *Maraschino Ice Cream.*

Take a pint and a half of very thick cream, add as much fine pounded sugar as will sweeten it to your taste, and maraschino sufficient to flavour it; put it in your freezing-pot and freeze it, working it well with the spaddle to make it smooth.

No. 231. *Noyeau Ice Cream.*

Take a pint of good cream, four ounces of sugar pounded fine, and mix them well in a basin, flavouring it with a little noyveau; freeze it in the usual way.

No. 232. *Fresh Barberry Ice Cream.*

Take a pint of fresh barberries, put them in a stew-pan with a little sugar, let them simmer about ten minutes, and then rub them through a hair sieve; mix with it a pint of cream, sweeten it to your taste, and put it in your freezing-pot with a piece of paper over it to prevent the cover slipping about; mix plenty of salt with the rough ice, and have it very close round the pot, which you must keep turning for ten minutes, then open it, scrape the cream from the sides, and work it well together, turning it until it is as thick as butter. Put it in moulds an hour before you send it to table; if rough, keep it in the freezing-pot till you want to use it.

No. 233. *Fresh Strawberry Ice.*

Take a pottle of fresh strawberries and pick the stalks off, put them in a basin with a little sugar, mash them with a spoon, and rub them through a hair sieve; then add a pint of cream, the juice of half a lemon, and sweeten them to your taste, mixing them well together; put it in your freezer, and freeze it, working it frequently with the spaddle to make it smooth; you may either send it up in moulds, or rough.

No. 234. *Fresh Strawberry Ice when Strawberries are very scarce.*

Take two ounces of strawberries and put them in a basin with a little sugar, a table-spoonful of lemon

juice, a few drops of cochineal, and a pint of cream, mix them well together, and sweeten it to your taste; put it in your freezer and freeze it, working it with the spaddle to make it smooth; you may either send it up in moulds or rough. This ice should not be strained as there are so few strawberries in it.

No. 235. *Fresh Raspberry Ice.*

Fresh raspberry ice is made in the same manner as strawberry ice.

No. 236. *Fresh Apricot Ice Cream.*

Take six fine apricots and mash them in a basin, about four ounces of fine pounded sugar, and a pint of cream, mix them well together, strain it through a hair sieve, put it in your freezing-pot, and proceed as for fresh strawberry ice.

No. 237. *Fresh Red Currant Ice Cream.*

Take a pint of ripe currants, and about six ounces of fine pounded sugar, add a pint of cream, and then strain it through a sieve, put it in the freezer, and proceed as for fresh strawberry ice.

No. 238. *Fresh White Currant Ice Cream.*

Proceed in the same way as for fresh red currant ice cream.

No. 239. *Fresh Pineapple Ice Cream.*

Take some slices of pineapple and pound them in a small mortar with a little sugar; when quite fine add a pint of cream to the pulp, rub it through a sieve, and sweeten it to your taste, then put it in the freezer and freeze it to the consistency of butter. If you wish it the shape of a pine have a mould of that description, which you must wrap round with brown paper, and put in the rough ice very carefully to prevent the salt penetrating.

No. 240. *Peach Ice Cream.*

Take four or five ripe peaches, mash them in a basin with a little sugar and a pint of cream, sweetening it to your taste, then rub it through a hair sieve, and proceed in the same manner as for pineapple ice cream.

No. 241. *Ginger Ice Cream.*

Take four ounces of preserved ginger and shred it very fine, well mix with it about a gill of syrup from the ginger, and a pint of cream; then freeze it very smooth. This ice should not be rubbed through a sieve.

No. 242. *Green Tea Ice Cream.*

Take three parts of a cupful of the best green tea, boil a pint of milk and pour over it, let it stand till

the strength is all out, then strain it through a sieve, add a pint of cream, and sweeten it to your taste; put it in the freezer and work it till it is as thick as butter.

No. 243. *Chocolate Ice Cream.*

Take four ounces of good chocolate, dissolve it in a little water, and stir it on a slow fire; strain it through a sieve, mix a pint of cream with it, and when the chocolate is cold put it in the freezing-pot and work it well.

No. 244. *Coffee Ice Cream.*

Grind two ounces of the best coffee, add to it the white of an egg, and stir it till all the coffee is moist; have a pint of milk boiling, put the coffee in it, and let it boil for five minutes, then strain it through a sieve, add a pint of cream, and sweeten it to your taste; put it in the freezing-pot and work it till it becomes as thick and as smooth as butter, then put it in the moulds, and set them in a pail of ice well mixed with salt, letting them remain for an hour.

No. 245. *Walnut Ice Cream.*

Get two ounces of walnut kernels, blanch them, and pound them very fine in a mortar with a little sugar; add a pint of good cream, sweeten it to your taste, and freeze it in the same manner as other ices.

N. B. This ice makes a pretty dish put in walnut-shells and sent to table. To do this, have some

tin moulds the size and shape of walnut-shells, line them with almond paste, and then fill them with dry flour, close them together, and bake them of a light brown; when baked open them, take out the flour and brush the insides clean; fill them with ice the moment they should go to table, putting them in a dish with a napkin under them to prevent them rolling about. Keep these shells in a box in a dry place and they will be good for months.

No. 246. *Pistachio Ice Cream.*

Take two ounces of pistachio nuts, pound them in a mortar with a little sugar very fine, take them out, add a pint of cream and about a tea-spoonful of spinage juice, sweeten it to your taste, rub it through a hair sieve, and freeze it very smooth.

No. 247. *Cedraty Ice Cream.*

Take two large spoonsful of the essence of cedraty, put it in a basin, squeeze in three lemons, and add a a pint of cream; take care that all the essence is melted; then pass it through a fine hair sieve and freeze it.

No. 248. *Vanilla Ice Cream.*

Take half-an-ounce of vanilla, pound it in a brass mortar as fine as possible with six ounces of sugar, add to it a pint of thick cream, strain it through a sieve, put it in the freezing-pot and work it well.

No. 249. *Preserved Pineapple Ice Cream.*

Take two slices of pineapple shred very fine, a gill of syrup, a table-spoonful of lemon juice, and a pint of cream, mix them well together, and then freeze it; if you wish it in the shape of a pine, fill a mould of that shape, lay a sheet of brown paper over it before it is put in the ice, freeze it till it is as thick as butter, and then let it stand for some time. Be careful that no water gets into the mould.

No. 250. *Preserved Apricot Ice Cream.*

Put two spoonsful of apricot jam in a basin, with a pint of cream, the juice of half a lemon, and a little sugar, mix them together, then put it in your freezer and freeze it smooth.

No. 251. *Preserved Peach Ice Cream.*

Take two spoonsful of peach jam, a few bitter almonds pounded with sugar, the juice of half a lemon, and a pint of cream, mix them together, strain it through a sieve, put it in your freezer, and freeze it smooth.

No. 252. *Preserved Strawberry Ice Cream.*

Put two table-spoonsful of strawberry jam in a basin, with a pint of cream, half the juice of a lemon, and a little sugar, mix them together, and put it in the freezer with a piece of paper over the top to prevent the cover slipping about; when it is frozen

sufficiently put it in glasses or moulds. If the jam is not of a good colour a little cochineal may be used, but do without if possible, as it gives the ice a brackish taste.

No. 253. *Preserved Raspberry Ice Cream.*

Put two table-spoonsful of raspberry jam in a basin, with half the juice of a lemon, a pint of cream, and a little pounded sugar, and proceed as for preserved strawberry ice cream.

No. 254. *Preserved Barberry Ice Cream.*

Put two table-spoonsful of barberry jam in a basin with a pint of cream, sweeten it to your taste, and proceed as for preserved strawberry ice cream.

No. 255. *Preserved White Currant Ice Cream.*

Put two spoonsful of white currant jelly in a basin, with the juice of a lemon, and a pint of cream, mix them together, rub it through a sieve, and freeze it.

No. 256. *Preserved Red Currant Ice Cream.*

Take two spoonsful of red currant jelly and proceed as for preserved white currant ice cream.

No. 257. *Preserved Black Currant Ice Cream.*

Take two spoonsful of black currant jelly and proceed as for preserved white currant ice cream.

WATER ICES.

No. 258 *Fresh White Currant Water Ice.*

Pick some fine ripe currants off the stems and wash them clean, put them in a sieve to drain, then mash them in a basin with a little sugar, and strain them through a strainer; take half-a-pint of the juice, a gill of water, and a gill of plain syrup, mix them together, adding some more sugar or syrup if required, then put it in the freezing-pot, set it in a pail of ice well mixed with salt, and turn it for ten minutes, then take the top off the freezer, scrape the ice from the sides, and work it with the spaddle till it is as smooth as butter. You may send it up in the glass or ice pail rough, or in a mould; if in a mould, place a piece of paper on the top and bottom, and set it in a pail of rough ice well mixed with salt, and let it stand for an hour; be careful to wipe the salt off the mould to prevent any getting in the glass.

No. 259. *Fresh Red Currant Water Ice.*

Proceed in the same way as for fresh white currant water ice.

No. 260. *To make a pretty Mottled Ice.*

Put alternate layers of fresh red currant water ice and fresh white currant water ice in a mould until it

is full, then put it in some rough ice well mixed with salt, and let it stand for an hour or till it is wanted; when it is turned out, have a basin of cold water to dip the mould in, wipe it clean that the salt water may not run into the glass, and send it up immediately. Water and cream ices must not be mixed together.

No. 261. *Fresh Strawberry Water Ice.*

Mash a pottle of fresh strawberries in a basin with a little sugar, a gill of syrup, half-a-pint of water, and a little lemon juice, mix them together, strain it through a sieve, and then freeze it.

No. 262. *Fresh Red Raspberry Water Ice.*

Proceed in the same way as for fresh strawberry water ice.

No. 263. *Fresh White Raspberry Water Ice.*

Proceed in the same way as for fresh strawberry water ice.

N. B. If you wish to make a mottled raspberry ice, proceed in the same manner as for mottled currant ice, No. 260.

No. 264. *Fresh Barberry Water Ice.*

Mash some ripe barberries in a basin, with some fine pounded sugar, a gill of syrup, and half-a-pint

of syrup, mix them together, and if it should not be sweet enough add a little more sugar or syrup, then put it in the freezer and freeze it, working it well to make it smooth.

N. B. Lemon water ice will do very well with barberry to make a mottled ice, which must be made in the same manner as mottled currant ice, No. 260.

No. 265. *Orange Water Ice.*

Take the juice of eight oranges and two lemons, rasp the rind of a dark coloured orange, a pint of syrup, and a gill of water, mix them well together, strain it through a silk sieve, put it in a freezer, and work it till it is very smooth.

No. 266. *Lemon Water Ice.*

Take the juice of six or eight lemons, the raspings of two rinds, a pint of syrup, and a gill of water, mix them together, and proceed as for orange water ice.

No. 267. *Millefruit Water Ice.*

Make a rich lemon ice and about half freeze it; have some preserved fruits, either wet or dry, such as cherries, greengages, angelica, pineapple, orange or lemon peel, finely shred a very small quantity of each, mix them with your ice, and freeze it very smooth.

No. 268. *Maraschino Water Ice.*

Make three half pints of rich lemon ice, flavour it with maraschino, and freeze it very smooth.

No. 269. *Raspberry Water Ice.*

Put two table-spoonsful of raspberry jam in a basin with the juice of a lemon, a pint of water, and as much syrup as will sweeten it to your taste, mix them together, strain it through a fine hair sieve, taking care not to let any of the seeds pass, freeze it like butter, and put it in moulds.

No. 270. *Strawberry Water Ice.*

Proceed in the same manner as for raspberry water ice.

No. 271. *Ginger Water Ice.*

Take four ounces of preserved ginger shred very fine, the juice of a lemon, and a pint of water, mix them together, sweetening it to your taste with the syrup from the ginger, and then freeze it.

No. 272. *Peach Water Ice.*

Take a large spoonful of peach jam, a few bitter almonds pounded with sugar, the juice of a lemon, and a pint of water, mix them together, pass it through a sieve, and freeze it.

No. 273. *Red Currant Water Ice.*

Mix some red currant jelly with the juice of a lemon and a pint of water, strain it through a sieve, sweeten it with sugar or syrup to your taste, and freeze it; it must be as thick and as smooth as butter before it is put in the moulds.

No. 274. *White Currant Water Ice.*

Take some white currant jelly and proceed as for red currant water ice.

No. 275. *Black Currant Water Ice.*

Mix some black currant jelly with the juice of two lemons, a gill of syrup, and half-a-pint of water, strain it through a sieve, and freeze it rich.

No. 276. *Barberry Water Ice.*

Mix some barberry jam with the juice of a lemon, sweeten it to your taste, strain it through a sieve, and freeze it.

No. 277. *Apricot Water Ice.*

Mix a spoonful of apricot jam with the juice of half a lemon, a little sugar, and a pint of water, strain it through a sieve, and freeze it.

No. 278. *Pineapple Water Ice.*

Mix a gill and a half of pineapple juice with the juice of a lemon and a pint of water, and then freeze it; if you wish it in the shape of a pine, fill the mould and lay a sheet of brown paper over it before you put it in the ice, and let it freeze till it becomes as thick as butter; it may stand for some time, but be careful not to let any water get into the mould.

No. 279. *Cedraty Water Ice.*

Rub the rind of a cedraty on sugar, scrape it into a basin, add three half pints of rich lemon ice, sweeten it to your taste, strain it through a hair sieve, and freeze it.

No. 280. *Grape Water Ice.*

Pour a pint of boiling water over two handful of elder flowers and cover them up close; drain the water from the flowers, add to it two gills of syrup, and the juice of three lemons, sweeten it to your taste, strain and freeze it; when it is frozen put it in the shape of a bunch of grapes, close the mould and cover it with paper, then put it in ice, well mixed with salt, for one hour.

No. 281. *Pear Water Ice.*

Squeeze the juice of three lemons into a basin, add to it two gills of syrup, half-a-pint of water, and four large French pears rasped, mix them well together,

and make it palatable, then strain it through a lawn sieve and freeze it; put it in the shape of a pear, and cover the mould with paper before you put it in ice.

No. 282. *Champaign Water Ice.*

Mix a bottle of champaign with a pint of rich lemon ice, sweeten it to your taste, put it in the freezer, and work it well. Any kind of wine may be used in the same manner.

No. 283. *Bamboe Ice.*

Rub the rinds of four oranges and two lemons on some sugar, scrape the rinds and sugar into a basin, and add the juice, with a glass of brandy and a glass of sherry, beat up the yolks of three eggs and mix with it, sweeten it to your taste, strain it through a sieve, whip it well for a few minutes, put it in the freezer, and work it well until it is smooth.

WATERS, &c., FOR ROUTS

No. 284. *Barley Water.*

Take half a table spoonful of pearl barley well washed, boil it in a gallon of water for ten minutes, then pour the water off, put a gallon of fresh boiling water on the barley, and boil it for five minutes; have the rind of a lemon peeled very thin, pour the barley water on it, add the juice of a lemon, and sweeten it to your taste.

N. B. This is a good preparation for lemonade and orangeade.

No. 285. *Lemonade.*

Rasp three lemons, take the juice of six lemons, three gills of syrup, and the rest barley water, mix them together, and if it is not to your taste add a little more syrup, strain it through a sieve, and put it in decanters; if you have any ice put the decanters in it as, it will make the lemonade cooler and better.

No. 286. *Orangeade.*

Proceed in the same manner as for lemonade.

No. 287. *Orgeat Water.*

Take six ounces of sweet almonds and a dozen of bitter almonds, pound them very fine in a mortar

with a little orange-flower water, add a pint of water, and a pint of syrup, mix them well together, and strain it through a silk sieve, it will then be ready for use.

No. 288. *Fresh Strawberry Water.*

Pick the stalks from a pottle of strawberries and rub them through a sieve with a wooden spoon, add syrup enough to sweeten it to your taste, the juice of a lemon, and the remainder water, and then pass it through a sieve.

No. 289. *Fresh Raspberry Water.*

Proceed in the same manner as for fresh strawberry water.

No. 290. *Red Currant Water.*

Proceed in the same manner as for fresh strawberry water.

No. 291. *Barberry Water.*

Proceed in the same manner as for fresh strawberry water.

PICKLES.

No. 292. *French Beans.*

Put some very small French beans into cold white wine vinegar, set them by the fire for several days, they will first turn yellow, then strain the vinegar from them, boil it up, and pour it over them, and let them stand by the fire till they turn green, then strain the vinegar off, being of no further use, and boil some fresh with pepper, ginger, and a small quantity of mustard seed and mace, pour it over the beans while it is boiling, and when cold tie them down with a bladder.

No. 293. *Indian Pickle.*

Lay half-a-pound of white ginger in water for three nights, then scrape, slice, and lay it in salt in a pan, with a quarter-of-a-pound of shalots, for three days, and then put them in the sun to dry. The vegetables are prepared thus:—cut some small white cabbages into quarters, cut some cauliflowers into small branches, radishes with the green part cut off, cut some celery into pieces about three inches long, young French beans whole, some small apples and cucumbers cut in slices; all these must be salted for six days, then drained, and dried in the sun,

except the cucumbers which must have boiling vinegar poured over them and remain in it for twenty-four hours and then drained. Put the spice, shalots, a quarter-of-a-pound of mustard seed, an ounce of turmeric, and vinegar sufficient (which must be scalded and allowed to cool before mixed with the spice), into a stone jar; when the vegetables are ready, put some of them in a stone jar, and pour over them a quart of boiling vinegar, the next day drain them thoroughly and put them in a large store jar; take the same vinegar, boil it, and pour it over some more vegetables, and proceed as before directed; this is to be repeated till all the vegetables are done; then mix the vinegar and spice with them.

No. 294. *To Pickle Walnuts.*

Boil some salt and water for ten minutes strong enough to bear an egg, skimming it well, when cold put some fine walnuts, which you can run a pin through, into it, and let them stand for six or eight days, then change the brine, and let them stand for six or eight days longer, then drain the brine from them, and put them in a jar; boil some white wine vinegar with pepper, ginger, mustard seed, horse-radish, and a little cayenne, let it stand till it is cold, then pour it on the walnuts and tie them down: they will not be fit for use for six months. The pickle will make good catsup when the walnuts are used.

No. 295. *Another way to Pickle Walnuts.*

Put your walnuts in a jar, cover them with cold vinegar, let them stand for three months, and then pour the vinegar from them; boil some fresh white wine vinegar with pepper, ginger, stewed horse-radish, mustard seed, and a handful of salt according to the quantity you make, pour it over the walnuts, cover them close down with a bladder, and let them stand for three months.

No. 296. *To Pickle Cucumbers and Onions in Slices.*

Cut them in thick slices, strew some salt over them, let them stand for twenty-four hours, then drain and put them in a jar, pour boiling vinegar over them, and cover them up close; the vinegar is to be boiled and poured over them once a day for four or five days, until they become green; the last time add pepper, ginger, and a little horseradish; take care that they are well covered with vinegar and tied down close.

No. 297. *To Pickle Red Cabbage.*

Cut a hard purple looking cabbage in slices and put them in a dish or cullender, strew salt over them, let them stand for a day or two, then drain them, and put them in a jar, pour over them boiling

vinegar, with pepper, ginger, and allspice in it; tie the jar down close, and the cabbage will be ready for use in ten days. Some slices of beetroot and a few heads of cauliflower look very well with red cabbage; they must be mixed with it when it has been in salt for twelve hours.

No. 298. *To Pickle Cucumbers.*

Get some cucumbers as large again as gherkins, straight and free from spots, pour over them some boiling salt and water that will bear an egg, cover them up close, set them by the fire for five or six days so that they will keep rather hot but not boil, turning them now and then; when they are green take them out, drain them on a sieve, put them in a jar, pour over them boiling vinegar with a little whole pepper, mace, and mustard seed in it, and tie them down close with a bladder.

No. 299. *To Pickle Gherkins.*

Procure some very small gherkins, free from spots, about the month of September, and proceed as directed for pickled cucumbers.

No. 300. *To Pickle Onions.*

Choose some small white round onions in the month of September, take off the skins, put them in

boiling water on the fire for a few minutes till they look clean, take them out, put them in salt and water for two days, drain them, put them in a jar, pour over them some distilled white wine vinegar, and let them stand for a few days; then pour over them some more vinegar hot, with a little ginger, white peppercorns, a small quantity of cayenne, and white mustard seed in it, and tie them down with a bladder.

No. 301. *To Pickle Mushrooms.*

Rub some small button mushrooms with a cloth or flannel with salt to take the down off, throw them in a stewpan with a little pepper, mace, and salt to draw out the juice, shake them well, and keep them over a gentle fire till all the juice is dried up, then cover them with white double distilled vinegar, let them just boil, and then put them in a jar or wide-mouthed bottles; when cold tie them close down with a bladder.

No. 302. *Tomata Sauce.*

Cut the green stems off four or five dozen ripe tomatas, wipe them, and place them singly on earthen dishes in an oven after bread has been drawn, let them remain till quite soft to facilitate the separation of the seed and skin, pass them through a sieve, and to every quart of pulp put three ounces of salt and garlic, mix them, and add

white pepper, salt, cayenne pepper, and equal parts of chili and wine vinegar, boil and skim it till it is of the consistency of thick cream, strain it through a loose sieve, when cold bottle and cork it, and dip the heads of the bottles in cement ; keep them in a cool place. The quantity of salt, pepper, and vinegar, must be left to discretion, care being taken that no article predominates.

No. 303. *Horseradish Sauce.*

Take two dessert-spoonsful of horseradish very finely grated, three tea-spoonsful of mustard, a tea-spoonful of sugar, and three dessert-spoonsful of white vinegar, mix them well together, and then pour in four table-spoonsful of cream very gradually, stirring it all the time to prevent it curdling.

MISCELLANEOUS RECEIPTS.

No. 304. *Ginger Wine—ten gallons.*

To every gallon of water add three pounds of lump sugar, an ounce of ginger sliced, and the whites of six eggs, boil it for an hour and skim it well, then pour the boiling liquor on five pounds of raisins and the rinds of ten lemons, when nearly cold add a little

yeast, and let it stand for two days in a tub to work, then put it into a cask and when it has done working stop it close; let it stand for three months, then rack it, adding a little good brandy, and an ounce of isinglass beaten very thin in a little noyeau to flavour it; stop it close for two months more and it will be ready for bottling; it will be fit for drinking in a month after it is bottled.

N. B. This wine should be made early in October.

No. 305. *Home-brewed Madeira.*

To every gallon of water add three pounds and a half of sugar, boil it well, when cold add a pound of chopped raisins to every gallon of water; to eighteen gallons of this liquor, while working, add three gallons of strong ale; put it in a cask and stir it every day till it has done fermenting; when you stop up the cask add an ounce of isinglass and what brandy you please.

No. 306. *Mock Madeira.*

To ten gallons of water add thirty pounds of moist sugar, boil it for half-an-hour and strain it clear; when quite cold put to every gallon a quart of new ale out of the vat, let it work well in a tub for a day or two, then put it in a barrel with a pound of brown sugar-candy, six pounds of raisins, a pint of brandy, and a little isinglass; when it has done working stop it up close, and let it stand for a year.

No. 307. *Grape Wine.*

To make eighteen gallons of wine, take a bushel and a half of grapes and fifty-four pounds of raw sugar, squeeze the grapes through a sieve on the sugar, put some water on the husks and squeeze them well, repeat this till there is enough to fill the cask, then add a bottle of brandy.

No. 308. *Currant Wine.*

Let the currants be quite ripe, pick them from the stalks, bruise them gently that the seeds may not be broken, and to every gallon of pulp add nine half-pints of water, let it stand for twenty-four hours, then strain it through a hair sieve, and to every gallon of juice add two pounds and a half of lump sugar, and to every six gallons a quart of brandy (British will do), put it in a cask, let it stand till it has done working, and then stop it up; it should be bottled in February. A small quantity of raspberries will improve the flavour. This is intended for wine measure, if ale measure is used three pounds of sugar should be added to every gallon of pulp.

No. 309. *Ginger Beer.*

Take two ounces of whole ginger bruised, two ounces of cream of tartar, two pounds of loaf sugar, two lemons sliced, three table-spoonsful of good

yeast, and two gallons of boiling water, mix them together, and when it is quite cold bottle it off in stone bottles, and tie the corks down with pack-thread; it will be ready for use in twenty-four hours.

No. 310. *Raspberry Vinegar.*

Mix a quart of vinegar with two quarts of red raspberries mashed, let it stand for nine days, or longer if it has not fermented, then strain it through a fine sieve, and to every pint of liquor add three-quarters-of-a-pound of fine sugar, simmer it gently, and finish by boiling it quickly for twenty minutes.

No. 311. *Camp Vinegar.*

Take a pint of white wine vinegar, two table-spoonsful of cayenne pepper, two spoonsful of soy, two spoonsful of lemon pickle, two spoonsful of walnut pickle, and four cloves finely shred, put them in a bottle, cork it close, shake it every day for a week, and it will be fit for use.

No. 312. *To make Paste for Mounting Drawings.*

Mix some flour with cold water to the consistency of cream, then strain it through a cloth, and add to it an equal quantity of boiling water, set it on the fire, and stir it till it is well mixed and quite clear. The water must boil before the paste is mixed with it.

No. 313. *White Wine Whey.*

Fill a tea-cup three parts full with milk and the remainder water, boil it, and when boiling add a glass of sherry, let it boil for two minutes more, then take it off the fire, let it stand for a minute, skim it, and strain it through a silk sieve.

No. 314. *To make Coffee for eight persons.*

Grind about four ounces of coffee, add to it the white of an egg, and a little water just enough to wet the coffee, beat it to a paste so as not leave any of it dry, then pour upon it as much boiling water as you want, and boil it for ten minutes, taking care that it does not boil over; when it is boiled sufficiently let it stand for a minute or two, then strain it through a silk sieve, and it will be clear and fit for use. A little hartshorn or isinglass will clear it but not so well.

No. 315. *Beef Tea.*

Take an earthen jar with a cover, and put into it layer of lean beef in thin slices, then a layer of thin slices of turnip, and so on until the jar is nearly full, tie it down, put it in a saucepan of boiling water, let it boil until all the juice is drawn from the meat, which will be in two or three hours, then pour off the juice, and take a small cupful as you want it. This drink is very strengthening.

No. 316. *Cream Doge.*

Cut two pounds of lean veal into thin slices, put it in a stew-pan with three pints of water, two ounces of pearl barley, and two ounces of crumb of bread, boil them gently for three hours, then pound them, and rub it gently through a hair sieve. If chicken doge, add a chicken instead of veal. This is light food and very strengthening for children or sick persons.

No. 317. *For the Hooping Cough.*

Dissolve twenty grains of salts of tartar in a pint of spring water, or water that has been boiled, add four tea-spoonsful of magnesia, and sweeten it with fine sugar. Give to an infant the fourth part of a tea-spoonful four times a day; to a child of two years old half a tea-spoonful; and from four years old a tea-spoonful. If the cough is obstinate, or troublesome in the night, a tea-spoonful of syrup of white poppies, or five drops of laudanum, may be added to the night dose, if the child is four years of age; if younger a smaller quantity.

No. 318. *Shank-bone Jelly for Infants.*

Boil quickly four shanks of mutton in a quart of water for half-an-hour, then throw the water away, and boil the shanks again, very slowly, in a quart of

water for six or eight hours till it is reduced to half-a-pint, it will be then quite a stiff jelly. When it is used a piece the size of a walnut put into the food of the infant is sufficient.

No. 319. *Receipt for a Black Dose.*

Add two drachms of senna to one drachm of bruised ginger, put them in a tea-pot with two tea-cupsful of boiling water, and set it by the fire to simmer for a quarter-of-an-hour; two drachms of Epsom salts dissolved in three table-spoonsful of this, form a dose.

No. 320. *Atfield's Tincture.*

Take eight spoonsful of the best double-proof brandy, six spoonsful of rectified spirits of wine, an ounce of Castile soap, half-an-ounce of potash, and two drachms of double-refined sugar; scrape the soap fine, and dissolve it, with the sugar, in the spirits, add the potash, and mix them thoroughly by shaking; let it stand for two days, then strain it from the dregs through brown paper, and keep it close stopped from the air.

No. 321. *Steer's Opodeldoc.*

Dissolve an ounce of camphor in a pint of rectified spirits of wine; dissolve four ounces of hard white Spanish soap, scraped thin, in four ounces of oil of rosemary, and mix them together.

No. 322. *Sweet Soap.*

Scrape three pounds of curd soap into a freezing-pot, and pour on it a pint of boiling lees; put the pot on the fire in a saucepan of boiling water, when the soap is dissolved add to it a quarter-of-a-pint of the oil of sweet almonds, a quarter-of-a-pint of sweet oil, two drachms of potash, two ounces of honey, two ounces of oatmeal sifted through a silk sieve, a pint of rose-water, and half-an-ounce of camphor dissolved in a little lavender water, when they are thoroughly dissolved rub them through a hair sieve to prevent any lumps being in it, put it again in the freezer till it is hot, pour it into a long basin, and stir in quickly what essence you please, put it in moulds, let it stand for three days, then turn it out and cut it into any shape you think fit.

No. 323. *Salts of Lemon.*

Take four ounces of fine pounded salts of sorrel and six ounces of cream of tartar, and sift them through a fine sieve. Keep it in a bottle with a glass stopper, or in boxes.

No. 324. *Paste for Colouring Boards.*

Put half-an-ounce of alkanet root into a pint of spirits of turpentine, when the root has discharged all its colour, pour the liquid upon a quarter-of-a-pound of scraped bees' wax, and a quarter-of-an-ounce of powdered rosin, simmer them till they are

thoroughly mixed, and when cold it is fit for use. Wash the boards clean, and wet them well with small beer, put a little of the paste upon a piece of baize and rub it well in. When the boards are as dark as you wish, rubbing them with the paste once a week will be sufficient. The boards should be kept clean by being well rubbed with a coarse dry cloth.

No. 325. *To Colour Floors.*

Mix three pounds of ochre with two pounds of amber, a pound of brown pink, a pound of soft soap, and half-a-pound of bees' wax; boil it for four hours, and when it is of a proper thickness it will stick to the hand. Before this is applied the floor should be scoured thoroughly clean and rubbed quite dry; it should be renewed every six months, or oftener, and the floors constantly dry rubbed.

No. 326. *Furniture Paste.*

Mix two ounces of alkanet root with an ounce of rose pink, two ounces of rosin, a pound and a half of bees' wax, a pint of turpentine, and a pint of spirits of wine. This paste will make furniture look beautiful if well rubbed, and it will not soil.

No. 327. *Plate Powder.*

Take two pounds of good whiting, an ounce of tin, an ounce of the best soda, and half-an-ounce of

quicksilver, pound them in a mortar very fine, then melt them in a fire shovel, and mix them till they become moist.

No. 328. *To Fresh Colour Morocco Leather.*

Grind three ounces and a quarter of lake, and three ounces and a quarter of carmine, in spirits of turpentine, add to it half-a-pint of turpentine and a quart of copal varnish; wash the leather with spirits of turpentine, and when dry colour it slightly with the paint; repeat this two or three times, the two last coats on the same day. Take care that the paint is not too thick.

No. 329. *To make good Ink.*

Pound an ounce of gall nuts with an ounce of green copperas, and an ounce of gum arabic, put it in a bottle with a quart of spring water, shake the bottle often, and in two or three days it will be fit for use, but the longer it is kept the better. If a shining ink is wanted, add a small bottle of paper ink.

THE END.

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