Cabinet Pudding.

Batter your skillet - put a few toasted almonds in the bowl - beat three eggs - add bread - flute (not keep them - lay it lightly to the bowl). Three parts flour - with a little butter. Add a little nutmeg - a little lemon peel grated - a shropful of Brandy - a tablespoon of sugar - almost a pint of milk - cream to the eggs. Put into a new pan half full of water - steam it half an hour. It is done. 7
Rice Blanconnage

3 Table spoons of ground rice - 3 oz of Loof sugar - 1 pint of new milk or milk cream or - flavored with bitter almonds, cinnamon.

Excellent Biscuits.

4 lb of Flour - 1 lb of Butter - 3 1/2 pints of new milk - 2 pennyworth of Yeast.
Carrageen Cough Drink

1/2 oz. Carrageen.
1 quart cold water.
2 oz. sugar.
Rind juice of 1 Lemon.

Soak the moss in a little spring water for about 3 minutes - put in a white lined saucepan with the cold water and cook for about 10 minutes. Strain - add the sugar and lemon juice. The mixture may be put down at once with the moss.

Mrs. Sweeney.
Aunisland.
Aug. 24, 05.
ELL
Lobster à la Newburg

Take a nice boiled lobster cut it up in 
1/2-inch pieces. Make some butter that in a pan, but do not let it brown just the cut up lobster in the same pan, add 4-5
sloons with salt, pepper & a little mustard. Set it on fire for about
three minutes, and then moisten it with three or four tablespoonfuls of dry sherry.
Spanish Kidneys

Take 3 or 4 Spanish onions, cut the tops off & put them into a saucepan of boiling water with a little salt in. Put the lid on the pan & boil the onions in at least 1 1/4 hours - then take up, remove the skins, & slit the cloves of the onions out. Cut the kidney kidneys in dice, season well with pepper & salt & a piece of butter & put enough to fit in the middle of each onion. Set the onions in a
a greased tin, sideways to prevent the juice from the kidney escaping. Chop the onion centres finely and put as much as possible back into the ends of the onions. Scatter bread crumbs thickly over all and bake slowly for 2 hrs. or less if they appear to be thoroughly cooked. Baste well. Serve very hot with a good brown gravy round.
advart of Cream the juice of 2 small Oranges grate a little of the rind so as not to make it Bitter if you choose it grate the rind of a Lemmon 1/2 a pint of Mountain Wine sweeten it to your taste whip it till it is thick then lay a piece of lawn or muslin in a flan side the size you would have the Cheese and let it drain then turn it out.
To make Doctor Cheney's breakfast cakes

Take a p. of fine flour & set it to the fire to dry, if you like seeds or spices take a little Mace & a few Carraway seeds & put them in a little milk & then to get to the strength you would have it give your paste or a taste less or more as is agreeable to your Palate then take new milk from the Cow the quantity you think will net the flour and put a piece of butter the bigness of a large Walnut to it, then strain the seeds into the milk to dissolve the butter if you find the milk not warm as new milk set it on the fire to heat pour it on the flour and mix it pretty stiff and work it well then roll it into thin cakes and prick them quiet through, and send them to bake.
Little Biscuits

Take six eggs, one pound of brown sugar, beat them together with a fork, very quick, on bounds; then
add to them a quarter of a pound of brown sugar;
half the skin of a lemon, grated, by one spoonful of
orange flower, or rose water; mix these together then
put them into your two yard wide as possible, greater
some sugar over them, and set them in a very quick oven.

In another part, mix to make Baked Rolls.

Milk, water

6 lb. of stovetone, one third of mince, one half of balmy, 6 lb. of
angelica, 6 oz. human rootwood. Distil these, with three
gallons of water.
To Make Cream Cordo

Three Quarts of Cold Water, one Quart of Milk, put into a pan, & when a slow fire, when it begins to boil, put in a dash of Sack & a Quart of Sweet Cream. Mint with 12 Eggs, the Whipped of only one; it must not boil at all. Prove it going to boil, put in Cold Water to prevent it.

Failure's Receipt for Strong Beer. To nine gallons. Barrels of Pale Malt make 63 or 64 gallons of Liquors. Wine Measure half to this Quantity 64 of Hops when you break but y a pound of Hops at y Bottom of y Barrels. This will prevent Fugitive from Blinding after you have drawn y off. It will stand 3 Hours before you cut off the Liquors when you have gathered a Quantity of Liquors put it together if you desire into the Cooper & let it go 2 Hours then take it into your Cooler, draining off the Hops from it. When you think it is
Chamomile Tea

1 oz Chamomile Flowers
8 oz Spring Water
1 Spoonful (Table) of Brandy
as much Butter grated as will
lie upon a spinnice
Infuse the Flowers for 12 hours,
then add the Brandy & Butter,
take a wine glass full three times
a day

18th December 1851.
To dry Apricots

From the Apricots I carefully take out the stones, Blanch the kernels I put them into the Apricots then put a pound of fruit the same quantity of finely ground sugar I let them stand until the sugar has extracted the juice then boil all together gently when the fruit is tender take it out with care I boil the syrup till very rich pour it over the fruit in three days put upon plaites I dry them in the sun under garden glasses turning them once or twice a day to keep the syrup as round as possible Any excessive syrup may be cut down & boiled in the syrup for tools.

To Candy Angelica

Cut the stalks then thick I tender put them in boiling water if when very tender drain it off I throw them into boil water peel off the skin I seald them in a thin syrup made with the same proportion of sugar that there is fruit put it twice a day until the syrup is almost dried in I then dry them under garden glasses or in astors I turn them twice a day.
Oriental rum

A large equal quantity of pounded long sugar

Horsemeat, spare them, and them quite small

As they are done, stir over half the sugar. The

Following day, boil the remainder, I add the spices

Don't till it boils, take off the scum, I then

Perfectly clean, add part of the honey, close

Should sit two or three months.
Beef tea without water

Clear some of the best part of Beef from every
portion of fat or skin, mince as small as for mincemeat
Peal, but it is a far skill to save all, if the a double
Bladder over the Crew, set the jar in a pan of hot water
and for an hour or hour and half, strain the gravy of the
steam from the inside the jar, from the Grates. A single
Teaspoonful may be given at first, it gradually increased
In a Dessert Spoonful, more should not he taken at once, he,
but it may be given every half hour. This will agree with
setting else with remains on the stomach, if the remainder
it conveys is unappetizing—it is habitable with hot or cold
If Steeps be wished a little may be cut small it put in with
the Beef, it will make a jelly, also cold. If others are
desired, they should be put in with the Beef, but solid if
wished for should be added to the gravy after it is
strained off. Any other kind of Meat, Venison or Game
may be used instead of Beef.
To clean Varnish, I take out scratches in Varnish or Japan.

To clean or renew the polish, wash it gently but thoroughly with soap to water in a very soft cloth, or Vandyke's

of silk or Cambric to take off any grease, I dry it perfectly

after it is thoroughly dry, dip a little of the finest cotton

wax in the lint flax, I rub it by light friction then off with

fine soft linen, or a little Vandyke's. If scratches or to

be removed, the Varnish after working 3 days must be

covered completely with varnish oil, but on with fine linen

cloth, and as is used by Jeevan, then dip the cloth in

the varnish, k'white lightly using the floor driven by

dippers the finest dry floor is used the friction must be

continued till it is incane the smell of varnish, which is

carried by its becoming. Even if there filling up the scratch

Then clean off as before. The last floor must be used, or brass

or any other points will scratch the varnish. If wires other

cloth is not at hand, any fine soft flannel or silk may

be used. All filled frame may be cleaned in the same

way if varnished. Gravel is seldom done until ordered.

Then they may be cleaned with such grout. But if ever
A tea-spoonful of powdered charcoal.
A teaspoon of common salt.
A teaspoon of sweet spirits of nitre.

For a lamb, double the quantity for a sheep.
Tomato Sauce.

Take Tomatoes & brine them in a Marble Mortar then add to them some Chili Brine, White Vinegar & of equal quantities Shred into each Quart 1/4 of an oz. of India 1/2 oz. of Salt, a heaped spoonful of Souveraine Pepper a little Salt & of Spice.

Then give it a boil altogether & let it stand till cold, then pour it into a clean piece of bottle it for use.
To Make Cowslip Wine.

To six gallons of water, add twenty one pound of sugar. Remove the scum as it rises—boil it one hour—when near cold, put it into a tub with twenty-four quarts of the flowers—one tea cup full of yeast spread on a thick crust of bread well toasted—let it work one day, a two nights. Put one bottle of Brandy into the barrel before you turn it.

3. The juice of six lemons—also six oranges—must be boiled in a quart or two of the sugar and water before the flowers are put in. When cold, put it into the barrel when the wine has come working. The peels should be strewed over every day, which will be in about 10 days or so. The peel of the lemons or oranges should be boiled in the sugar and water when it is well strained. Let it stand one quarter of a year before it is bottled.

You may put some of the grape's leaves in if you choose. It is better to make only 5 gal. to put into a 6 gal. barrel.
Baby's Neck

Put on 32 loops (either fine needles)

Knit-back again raise 1 loop at the end of
the next 12 rows. At the end of
the next 10 rows raise 1 loop at the
end of every other row for 5 times.

Knit 8 rows plain. Knit 14
loops first in the white wool go
on. At the end of the needle
back knit 8 rows. Leave 28 loops
knit across the toe 7 ribs. Then add
22 loops the same as the other
side, then knit the color wool
8 plain rows. Narrow at the end of
every other row 6 times then
at the end of every row. Knit 2 rows
plain each off ending at the toe.

Take up the loops on the slope
of the toe and narrow everything
thrice you come to the sole in
until you have taken off all
the loops Take up the loops
for the stocking knit 3 loose.
Then I row of holes then knit
till the sock is long enough

Emma Otte
to make a
more chese

take a pint of
cream

two lemons

1 small spoonful

of white wine

shuger to your

taste

Fresh fruit is

such as

parsley

don't

turn hot

until sweetened
Gâteau de Pommes

One pound & a half of lump sugar, put it in one pint of water & let it boil till it becomes sugar. Two pounds of apples cut & cored & the peel of a large lemon cut there boil all together until stiff, put it into moulds & when cold it will turn out.
Rub into 2 lbs. of oatmeal 2 1/4 lbs. of butter 1/2 lb. sugar a quarter of an ounce ground ginger, a little lemon peel and as much treacle as will make it a proper stiffness—
Vichy Salt & Mayonnaise
Take a pint of tenderloin stock, a tablespoonful of mushroom salt, a tablespoon of essence of anchovy, boil this together first; before you take it off the fire add a little butter, flour, and a little panne. While stirring it all the time a little panne may be added. Warm toast hot, add some

Then add two
Taken in the Day, for the poor people too, 2 oz is a good quantity of water, and one teaspoonful of good Home Pepper.

Mr. Turner.

To make more Pie, a set of Salver, cut 1 lb of salt. Cover with the Same Granulate of Kaurin and Lemon, and

Yours,
This sauce for the King's
One pound of anchovies, half an oz. of cloves, half an oz. of mace
Two oz. of ginger, a little black pepper, a little of
kobe touch, lime lemon peel, small onion, a bunch of thyme
winter savory. To all these add a quart of red port wine
half a pint of Cognac, let all these stew over a gentle fire
one hour, then strain the liquor through a clean gauze
putting in the spices again, but no other ingredient.

The use of this sauce is to mix it with melted butter.
1 oz ginger
1/4 whole pepper
10 mustard seeds
1/2 oz cloves
1 ounce white pepper
Garlic
1 oz ginger
1/4 whole pepper
1/8 mustard
1/4 oz clove
1 ounce wasson
garlic
Apple Pomatum.

Take 2 lbs of the thick part of Hogs Head. Lay it in water 12 hours, cut it in small bits, melt and strain it, add the juice of 1 lemon a bit of peel 2 tbs Apple Shavings pared and quartered, one oz. of Red Rose water, half an oz of cloves, boil all together till the Apple are soft, strain it off into Pots for use.

Good for Sores or burns and excellent for dressing blisters.
Receipt for Cowslip Wine.

Boil 6 lbs. of sugar in two gallons of water for a quarter of an hour, just before it begins to stir in the white of an egg & the shell, take off all the foam, put in the rinds of two lemons, and a little root ginger; boil the liquid for half an hour; when it is nearly cold stir in a quart of cowslip roots by degrees, before it is quite cold. Put a cover over with yeast on it, and the juice of the lemon, let it stand for four days, then strain out the roots, then just the liquor into a cask. In a few days gather up the
cask for three weeks, bottle it off, putting a lump of sugar in each bottle.

Put a little sugar dissolved in a little wine into the cask.
Sweet Pudding

Take about 1/2 lb of nice flour, mix it light with your hands with about three eggs of fresh butter and about the same quantity of sifted sugar. Then beat up the yolk of the egg with a teaspoonful of milk and blend it into a
Spiced Ham

Trim all of the smoked part of the ham off. Soak it one night in cold water, always keeping the ham covered with water whether boiling or soaking. In the morning place it over a slow fire in cold water & let it come to the boil. Have ready more boiling water with cider half & half, change the ham from the first boiling water to this mixture putting in a handful of brown sugar & whole cloves let it cook slowly in this three or four hours according to size when the skin can be removed easily take from the range, leaving the ham in the kettle till it cool then take out & skin it, baste over it as much brown sugar mixed with ground cloves as the ham will take place it in the oven to cook for one hour basting it with cider served hot. Banana sauce with it.
Green Gooseberry Wine

The fruit must be full grown but not ripe. To every quart of gooseberries when picked and bruised, put one quart of water, let it stand three days in the sun, stirring at three a day. Strain the juice, then strained, add four pounds of lump sugar or candied sugar, barrel it directly, and when done fermenting add to every twenty quarts of wine, one quart of brandy. If a little brown sugar or a brown bag and suspend it by from the top about half way down the wine, and then keep it close up, keep it till April in the cork, then bottle it.

Instead of brandy you may add half an ounce to every gallon of wine, and if you like the Fronteniac flavor add a heaped of elder flowers to eight gallons of wine, while the pulp is in the tank.

Sixteen quarts of gooseberries make a gallon of wine.
Clear Barley Water

Barley Water

The great secret in making it clear is not to let the water boil, but pour it on course to the barley: the barley must be thrown away three times to prevent it looking thick: then use...
What you have on the fourth time. Three spoonsful of the barley should be used to a quart of water. Sweeten it according to your taste. Spit the peel of one lemon to three points of barley water.