Cabinet Pudding.

Butter your skillet - put in the toasted bread - stir the bread - beat three eggs - put bread batter (as above) and butter - lay it lightly to the panlet - three parts full - then add a little rum - a little lemon peel grated - a spoonful of Brandy - a teaspoonful of sugar - almost a pint of new milk or cream - put the eggs. But the second into a New pan half full of water - Steam it half an hour - take the Skillet from the fire -
Rice Branermage
3 Table spoonfuls of ground Rice - 3 oz of sugar - 1 pint of new milk or milk cream
(Or) Flavoured with bitter Almond, cinnamon
Excellent Biscuits
1 lb of Flour 1 lb of Butter - 3/4 pint of new milk
2 Pennyworth of Yeast
Carrigean Cough Drink

\[ \frac{1}{2} \text{ oz. Carrigean.} \]

\[ 1 \text{ quart cold water.} \]

\[ 2 \text{ oz. Sugar.} \]

\[ \text{Rind & Juice of 1 Lemon.} \]

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 & lemon juice
the wind may be put down at want with the moss.

Mère Sweeney.
Anniscould.
Aug. 24, 05
S. W.
FOUR GABLES,
BRAMPTON,
CUMBERLAND.

Lobster à la Newburg.

Take a nice, boiled lobster, cut it up in ½-inch pieces. Make some better broth in a pan, but do not let it become very hot. Add the cut up lobster in the bouquet, and season with salt, pepper, and a little mace. Set it afire for about three minutes, and moisten it with three or four tablespoons of sherry.
Spanish Kidneys

Take 3 or 4 Spanish onions, cut the tops off and put them into a saucepan of boiling water with a little salt in. Put the lid on the pan and boil the onions for at least 1 1/4 hours. Then take up, remove the skins, lift the cloves of the onions out. Cut the kidneys in dice, season well with pepper and salt, add a piece of butter and 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 or just as much as possible back into the ends of the onions. Scatter bread crumbs thickly over all & 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.
A quart of cream the juice of 3 small Oranges grate a little of the milled an. Not to make it Bitter if you wish it grate the rind of a Lemon ½ a pint of Mountain Wine sweeten it to your taste with it till it is thick then lay a piece of Dawn or muslin in a Jar (give the size you would have the Cheese and let it drain then turn it out}. 
To make Doctor Thomas's breakfast cakes:

Take a part 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 & boil it 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 wet 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 Brawny Sifted Lent Sugar, beat them together with a Fork, very Quick, on Board, then add to them a Quarter of a Pound of Brown Sugar; half the Kind of a Lemon, grated, by one Spoonful of Orange Flower, or Rose Water; mix these together then put them into your fine Lodgings as possible, grate some Sugar over them, and let them in a pretty Dish over

fin, or put them into a wide Bake Pan.

Milk, Bawter

6 of Madder root, one Pint and a Half of Minc, one Pint of Balm, 6 of

Angelica, 6 of Draman Rootwood. Biskie this with three

gallons of Water.
To Make Cream Curdo

Three Quarts of Cold Water, one Quart of Milk, put into a Pan, & when a slow Fire, when it has boil'd, put in a Drachm of Sugar & a Quarter of Sweet Cream. Mix'd with 12 Eggs, the Whites of only Joke; it must not boil, but fud perceive it going to boil, add in Cold Water to prevent it.

— Jansen's Receipt for Strong Beer. To nine Shillings

Four Bells of Pale Malt make 63 or 64 Gallons of Liquor.

Wine Measure but to this Quantity to the Hogs when you have but 1/4 of a Hogs at the bottom of your Mark. If this will prove not Liquor from Blending after you have made your Malt at it shall stand 3 Hours before you let off the Liquor, when you have gathered 40 Quartiles of Liquor but it better off the into the Cooper. & let it stand 2 Hours then take it into your Cooler, draining off the Stoves from it. When you think it is
Chamomile Tea.

1 oz Chamomile Flowers
8 oz Spring Water
1 Spoonful (Tablespoon) of Brandy
as much. Boiling gradually for a half-hour, allowing a little more. 
Infuse the flowers for 1/2 hour, thin. add the Brandy, and mix, 
Take a wine glassful 3 times this mixture 
2-day

28th December 1851.
To dry Apricots.

From the Apricots, I carefully take out the stones, blanch the kernels, I put them into the Apricots this way a pound of fruit the same quantity of sundried 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, I in three days put it upon cloths, I dry them in the sun, kindling and stirring them once or twice a day to keep the Syrup as hard as possible, any sugar in Apricots may be cut down & boiled in the syrup for two.

So Candy Angelica

Cut the stalks when they are tender, peel them. Fry in boiling water & when they are tender drain it off, I tried them into cold water. Peel off the skin, seal them in a thin syrup made with the same proportion of sugar that there is sugar, heat it twice a day until the syrup is almost dry in 7 then dry them under glass, glasses or in a straw, I turn them twice a day.
April 29th

Though equal quantities of pounded long sugar
1/2. 1/3 to spare them. I cut them quite small.
as they are done streaw then half the sugar. The
following day boil the remainder, I add the Spirit
then at till it boils, take off the scum. I then
perfectly clean, add part of the kernels washed.
short of two or three punctures.
Beef tea without water

Clear some of the best part of Beef from every particle of fat or skin; immerse in as much or as little cold
water, put it in a jar which has a cover, I put a double
bladder over the cover, set the jar in a pan of hot water
and boil for one hour or hours at half. Strain the gravy of the
steam from the inside the jar, from the bones. A single
scraping of the may be given at first and gradually increased
at a descent. Spoonful by spoonful should not be taken at one time,
but it may be given every half hour. This will agree better
setting else will remain in the stomach; if the stomach is
vacuous is unsatiable, it is relatable within half an hour.
If strong tea is helped a little may be cut small it put in with
the Beef, it will make a jelly when cold. If there is an
desire, they should be cut in with the Beef, but salt if
wished for should be added to the gravy after it is
strained off. Any other kind of Veal, Chicken or Laver
may be used instead of Beef.
To clean Yarnish, take out starch, in Yarnish or Japan.

To clean or renew the pockets, wash it gently but thoroughly with soap. Treat it with a very soft cloth, or handkerchief of silk or Cambric, to take off any greasy dirt. Dry it perfectly after it is thoroughly dry, with a little of the finest linen

cock in the lint fluff, I held it by light friction. Then, dry it with

fine soft linen, or a little handkerchief. If starch or Yarnish

is removed, the Yarnish, after washing, if drying, must be

completely with moist oil, next a wash with fine linen

wrought, and, as is usual, if it be seen that the linen in

the fine fluff, rub it lightly, using the thumb done by

agons. The soft dark flours in where the friction cannot

continue. The Yarnish, in the Yarnish of Yarnish, should be

caused by its becoming warm. If this filling up the Yarnish

Then clean it as before. The lint flours must be poured as dry

or any loose parts with soft cloth the Yarnish. If fine linen

cloth is not at hand, very fine soft cotton or villi may

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

way if unvarnished. Skirts in cotton above unless ordered.

They may be cleaned with soft brush. I lost for ever.
A Sea Spoonful of Powdered Charcoal.

2 oz of Common Salt.

4 oz Sweet Spirits of Nitre.

Ye a Tea Spoonful of Laudanum.

For a Lamb. Double the Quantity for a Sheep.
L. E. D. B.
Tomato Sauce.

Take Tomatoes & blanch them in a Marble Mortar, then add to them some Chili, Vinegar, White Wine, Vinegar of equal quantities. shred into each quarter 1/4 of an oz. of Garlic, 1/3 of Shallots, a few Sprigs of Savoy Cabbage. A Piece of Longanice Pepper or Little Salt to taste. Then give it a boil altogether, & let it stand till cold, then stir it. After a hair Siene, I bottle it for use.
To Make Currant Wine.

To a gallon of Water, add Twenty-one Pounds 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, two nights. Put one bottle of Brandy into the Barrel before you run it in.

The juice of Nine Lemons—also Six Oranges—must be boiled in a quart or two of the Sugar and Water—before the Flowers are put in. Boil it well, pour it into the Barrel, when the wine has come leathing. The Pipes should be alcat down every Day—after which will be in about ten days or so. The peel of the Lemons & Oranges should be boiled in the Sugar & Water when it is well thick. Let it stand one quarter of a year before it is bottled.

You may fill some of the Queen's Wines in 2 or 3 gallon jugs. It is better to make only 3 or 4 gallon in 1 or 2 Gal. Casks.
80 yard stock.
Set on 32 loops (other five needles.)
Knit back again, raise at the end of the first 12 rows, at the end of the next 20 rows, leave 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, the end of the needle at back. Knit 8 rows, leave 22 loops. Knit across the two yds. then add 22 loops the same as the other side then work the colored wool. 8 plain rows narrow at the end of every other row 6 times then at the end of every row knit 1 row plain cast off. Finishing at the top take up the loops on the slope of the toe & narrow every other time you come to the toe.
Until you have taken off all the loops take up the loops for the stocking knit 9 rows. Then 1 row of holes then knit till the sock is long enough.

Emma Otte.
to make a Small Chese
Take a pint of Cream and 2 lemons,
1 small spoonful of white vinegar
Sugar to your taste from 1/2 to 1
Have quahg as parcel don't turn hit bout till morn
Gâteau de Pommes

One pound & a half of lump sugar
Put it in a pint of water & let it
boil till it becomes sugar. Two pounds
of apples cut & cored & the peel
of a large lemon cut thin. Boil
all together until stiff. Put it
into moulds & when cold it will
turn out.
Rub into 2 1/2 of Bate meal 2 1/4 of Butter 1/4 Sugar a quarter of an ounce ground Ginger, a little Lemon peel and as much Treacle as will make it a proper Stiffness. ---
Fish Sauce

Take an equal part of Madeira to the
spoonfuls of mushroom sauce
one of essence of anchovies boil
this together just before you take
it off the fire, add a little butter
flour, keep stirring it all the
while, a little Cayenne may be added

Ham Toast Mr. Wood hands
Taken in the Air, for the poor

Fiddle too Day is a good quart

of Water and one Teaspoon full

of good Horse Peper

Ht. Levee

To make Mince Pie

a set of Saloer &c. 1/16 of

spice. After Applied the same

quantities of Horse &c. 2

and Carrant. 1/4

Vinial.
Thick Sauce for Baking

One pound of anchovies, half an oz. of cloves, half an oz. of mace, two by-faces of ginger, a little black pepper, a stick of loire stock, and some lemon peel and small onion a bunch of thyme and winter savoury. To all these add a quart of red port wine, half a pint of Cognac, let all these stew over a gentle fire, then strain the liquor, then add half a bottle of port wine; strain the spices again but no other ingredient is put in. The use of this sauce is to mix it with melted butter.
1 oz Gin
1/2 oz white pepper
1/4 oz mustard
1/3 oz clover
1/4 oz Warrigal Green
Garnish
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 and a bit of spice, 2 lbs of Apple, 2 lbs of Pippins joned and quartered, one lb. of red Rose water, half an oz. of cloves, boil all together—tille the Apple are soft, strain it off into Pots for use.

Good for sores, scorns, burns and excellent for dressing blisters.
Receipt for Courtship Wine.

Boil 6 lbs. of sugar in two gallons of water for a quarter of an hour, just before it boils stir in the white of an egg (the shell take off all the shows). Jut in the warts of two lemons, and a little root ginger; boil the liquor for half an hour; when it is nearly cold stir in a piece of cowslip peas, by degree, before it is quite cold. Pluck a yeast covered with yeast on it, and the juice of the lemons, let it stand for four days, then strain out the peep, then put 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 glass of cognac in a little wine into the cask.
In: *To [name]*:

Take about 1/2 pt. of milk, mix flour. Stir it stiff. With your hands mold about three Cgs 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 knead it into a
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 very
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 the skin it
but 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.
been sprout some wine —

The fruit cannot be just gathered. Inland of
veneer, much of goodness with, it has and
beneath. Some to take and other vine, the
the rain, it makes the wine. For when the

sugar, barrel it directly, and when you
fermenting and to every bucket twenty-five

liquor Brandy. It is well to keep it in a
barrel and suspend it over the fire. The brand about half

year down the wine and then pump it close up.

Seco, till effect in the cork, then bottle it.

Instead of Brandy you may addroy of ginger

to every gallon of wine, and if you like the

lamb's ear to flavor it. To make a gallon of

wine, while the juice is in the

fifteen pounds of fruit to berries that he 1 gallon

of wine.
Clear Barley Water

Burley Water

The great secret in making it clear is not to let the water boil, but pour it on sawdust to the barley. The barley must be thrown away three times to prevent it looking thick. Then use...
Whatever you please on the fourth time.

A tablespoonful of the barley should be used to a quart of water, sweeten it according to your taste, spirt the fluid of one lemon, to three joints of barley water.