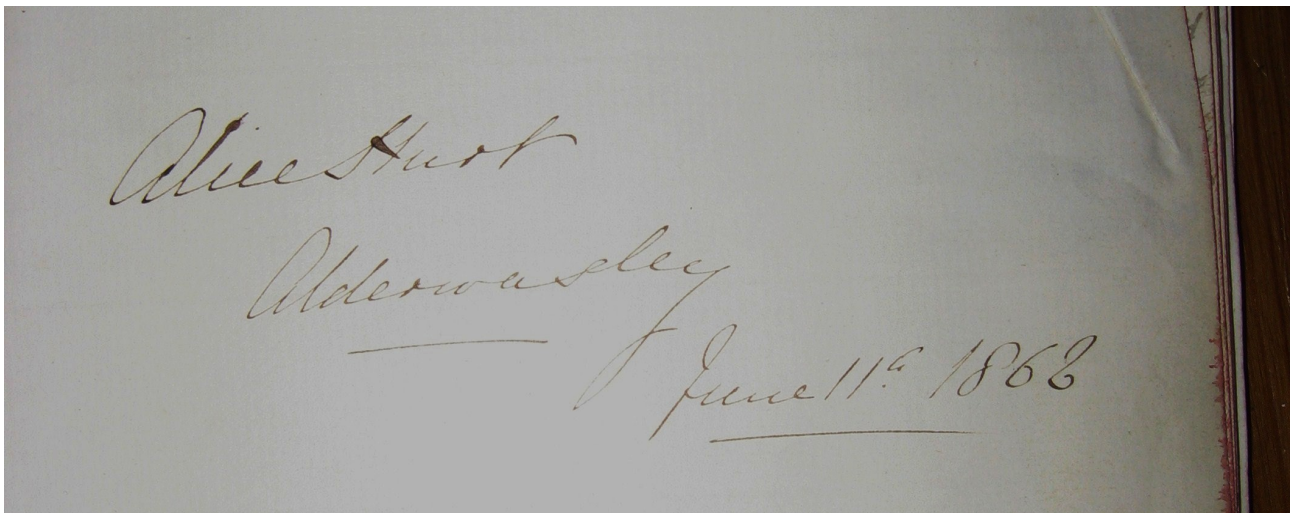


Part 2 of Alice Hurt's Recipe Book

98 Curry Powder

1 lb. Best Turmeric
3/4 Coriander Seed
3 oz Ginger
2 oz black pepper
1/2 or 1/4 of Cayenne according to Strength
1/4 oz Cardamum Seeds
80 cloves finely powdered - well
mixed & put into Stopped bottles
& depend Spoonful enough to Season a
Curry -

Chas Clarke 1869

29 Velvet Pots de fabrica

Roast a partridge & then boil it down to a thick Stock - pound it in a Tub & through a hair sieve & when cold add the yolks of some eggs - There should be one Egg & Each pot Pick the Stock & eggs into the little China pots & place them in a Stewpan & let them simmer until they are the thickness of a boiled custard - This may be made of Chicken or any Game or Even of Meat if boiled & a very thick Stock — "Wells"

30 Crème d'Orge

A quarter of a lb of Veal & 1/4 lb of beef - all the fat to be carefully removed - 2 oz of pearl barley - To be put in a quart of water & boiled gently by a slow fire till the barley is quite soft & all the juice of the Meat Extracted - It should be beat through a Sieve & should be the thickness of good Cream — "Wells"

31 To make Yeast

Boil 2 oz of Hops in four quarts of water 20 minutes, pour upon it 2¼ lbs of Malt & let it stand till nearly cold, Strain it & add one pint of old Yeast — Bottle it in one bottle & in 3 hours it will be fit for use Keep a pint in a bottle for making another time —

Ellen Cliffe

32 To preserve Peaches

Split the peaches in halves - scald them in thin syrup to remove the skins. Arrange the halves in clean jars & fill up with rather thick syrup made of 2 lbs. of sugar & one pint of cold water - boil 4 minutes - have the jars covered. Put them into a vessel. pour sufficient cold water on them to reach within half an inch of the top - Submit them to 20 minutes gentle ebullition - Keep in a cool place for a

E. Cliffe

33 Polish for Carving

Rub the carving with x ~~boiled oil~~ linseed oil mixed with a little turpentine - after the first coat leave it 2 days for the oil to dry in - the carving should be then well brushed or rubbed with a cloth & another coat given the brushing & rubbing to be repeated after the oil has dried in ———

x boiled oil is not so good —

34 Plum Pudding

New Forest Sauce —

1/4 lb of powdered sugar & 1/4 lb of butter beat up together till quite white & light a tablespoonful of brandy or rum & 2 of white wine — The wine & brandy to be added by degrees & beaten till thoroughly mixed —

35 Scrape 2 oz of butter in a stew pan
Melt 2 oz of butter in a stew pan
with 2 table spoonfuls of flour. Make
it the thickness of pulled butter
& of grated cheese - ½ a tea cup of
cream a little cayenne & black pepper
Salt to taste - Poach the eggs. Pour
over the eggs & scatter a few dried
breadcrumbs & brown with a Salamander
Stir a little chopped Parsley

Wm. Eglinton

Hotel de Prince

Ginger Beer

2 lb. loaf sugar
4 lemons peeled very thin - juice & juice both pulp
3½ oz whole Crushed Ginger
1 oz Cream Tartar
2 gallons boiling water poured on this
When lukewarm turn to 2 tablespoon-
ful of Brewers yeast - Stir it up. let
it stand till next morning then strain
& bottle - & stand one day before drinking

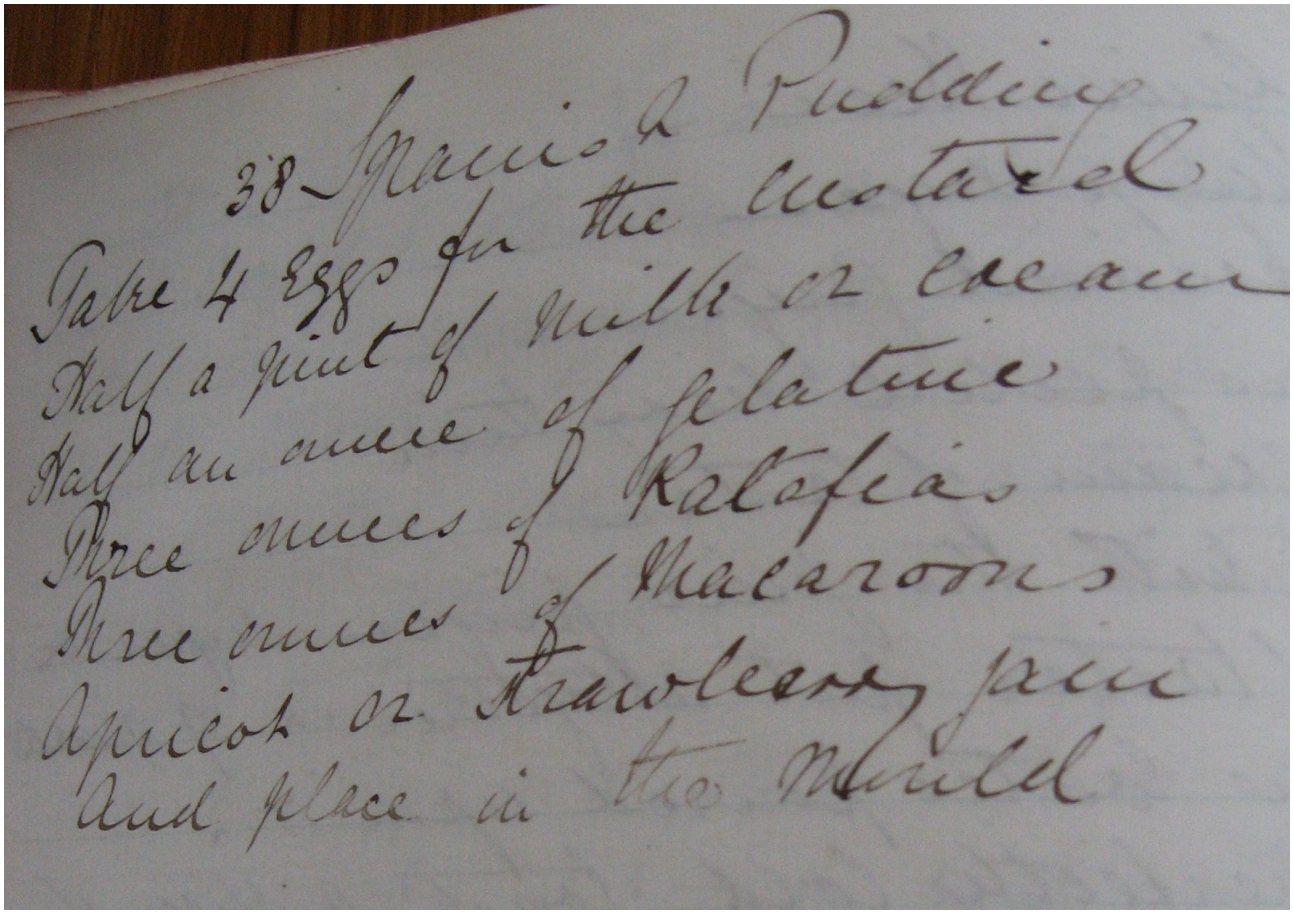
36 Ginger Beer —

3 lb. of lump sugar
4 oz of bruised ginger
3 lemons peeled very thin
3 oz of cream of tartar
Pr peel with the juice, ginger, sugar & cream of tartar put altogether & 9 quarts of boiling water poured upon it.
When perfectly cold toast a slice of bread & put 2 tablespoonfuls of yeast upon it beat up with the white of an Egg - lay the toast upon the ginger Beer & when it has stood all night it is fit to bottle & the next day it is fit for use —

Lemonade

37 Barley Water

Rind of one Lemon - pared very thin -
2 oz of pearl barley - or 2 tablespoonfuls
3 pints of water - sugar to taste
Water poured on the above while boiling & let stand till cold



38 Ingredients & Pudding
Take 4 eggs for the custard
Half a pint of milk or cream
Half an ounce of gelatine
Three ounces of Ratafias
Three ounces of Macaroons
Apricots or Strawberry jam
And place in the Mould

41

"Day" Cream Cheese

Two pints of thick Cream to be laid on a napkin a pair between two plates. Change the napkin every half hour - wash the napkin clean each fortnight - Soap - The cheese will be ready in 4 hours - the 2 plates form the cheese but a small wooden shape or cheese vat make it more surely

42

Orange Jelly

To every lb. of bitter Oranges put a Quart of water - grate a little rind off the oranges. Cut them down & small bits & put them on to boil till the water is half boiled in - then put it into a jelly bag to drain - to every pint of juice put ¾lb of loaf sugar - boil till it jellys - The largest of the seeds should be removed as they make it rather stringy

43

White wine Whey

Put half a pint of milk into your Saucepan with 3 lumps of sugar - let it boil up - Put in a wine glass of sherry - Boil it up again & then strain it through a lawn sieve —

44

Rice Biscuits

Half a pound of flour - half a pound of ground rice - half a pound of powdered sugar half a pound of butter - one dessert spoonful of baking powder - mix all well together with two well beaten Eggs - bake in rather a slow oven - (Mrs Lance) —

45

Cake

½ lb. of Flour - 3½ oz of butter - 3 oz - of powdered sugar ¼ lb. Candied Peel & 2 Eggs - also a few drops of Essence of almonds - The whole of these ingredients to be well mixed & baked in a moderate oven —

Edgehill

White Soup

Stew down a knuckle of veal the
day before you want it. Skim a bit of
ham an onion stuck with cloves
a little mace & a few sweet herbs
add a quart of good cream with the
yolks of 8 Eggs — it must not
boil

E. Acton

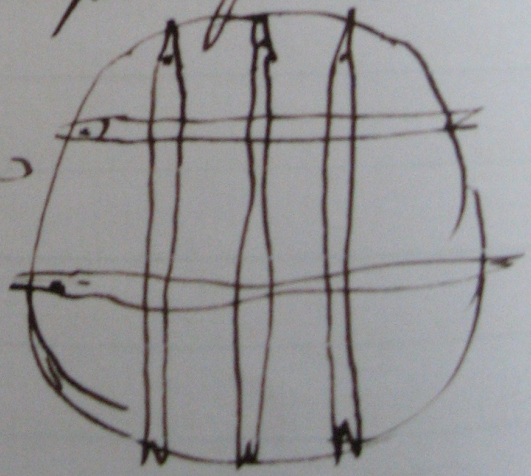
Dandelion tea

1 Oz of Sliced Dandelion Roots —
½ Oz of Camomile flowers - a little
sugar & a little more than a quart of
water - boil 10 minutes & strain —
. a wine glassful three a day —
a wine glassful of Gin added for old
people 2 if there is any acid on the
stomach a little bicarbonate of potash
to each dose ——

49 62

Canapés of Anchovies.

Fry some pieces of bread in clarified butter either round or square the former is best, when cold cover each piece with a preparation of pounded chicken, with a little cream salt & cayenne & butter, season with a little pepper a few minutes before serving. Just when in the oven to warm - Be very careful not to let them dry. Have ready some narrow strips of Anchovy & place them thus



The mixture should be the thickness of an inch thick -

50

Green Butter.

4 anchovies well washed & pounded in a Mortar. Boil some parsley & pound it then add with 2 ozs of fresh butter, mix the whole mass together & make it into pats if to be spread on toast. The toast should be fried crisply but fresh hot toast handed round with it is best. It is eaten cold, anchovy paste will do but it is not so good as the whole fish.

51

Apple Jelly.

Take 4 large apples pulped like for apple sauce, the rind & juice of 1 Lemon the yolks of 4 eggs Line the dish with paste & fill it up & bake it.

Mrs Julian

65 Curry

4 oz. Butter, 4 oz. onions, 1 clove garlic, a chicken
Rabbit, or 3/4 lb beef or Mutton, Do put into a Stew
& Kept Simmering 3/4 of an hour until the meat
is quite tender. — Then add a little food Stock &
Tablespoonful of curry powder, 2 table Spoons of
of Tomato Sauce, a large apple cored, or the piece of
lemon well do, 1/2 a tea Spoon of Salt - 2 a table Spoon of Flo
Milk, Keep Stirring constantly or to a Wooden Spoon
about 1/2 an hour, when the butter Separates from the Curry
is ready for table. — If meat is used it must be cut in
2 inches Square or less. —

The curry powder Do the best of best quality - ask Messrs Rece
Chemists - 168 Piccadelly, ask for Capt. Thompsons Curry P
4/6 per lb. —