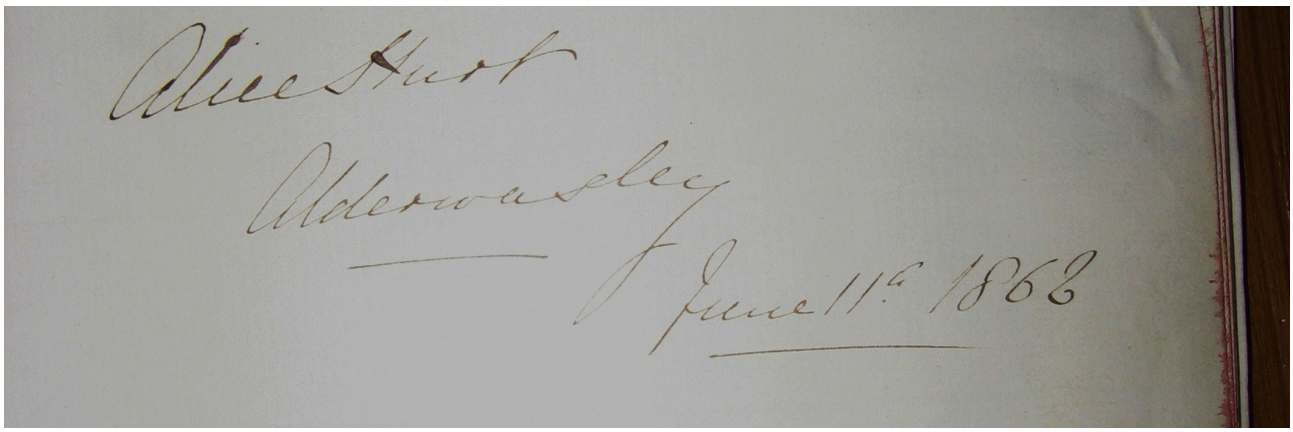


The Recipe and Housekeeping Book of Alice Hurt

52

## Eggs à la Suisse

Butter a dish - Spread thin slices of Parmesan Cheese over it - pour a little cream over - Then break 3 or 4 eggs on it Sprinkle with grated cheese, pepper & pour a little more cream over - Put in the oven & leave till the eggs are poached & it is browned slightly -

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53

## Baba -

Take 4 oz of flour, one teaspoonful of yeast, ½ a tumbler of tepid water & make a soft paste with these ingredients, & let it rise to 3 times its first volume - Then take 14 oz of flour 14 oz of butter, 10 eggs & a tumbler of tepid milk - Knead the whole quickly together - It should be very thin

add then 2 oz of pounded Sugar - 1 wine
-glassful of Madeira or Rum, 4 oz. Stoned
raisins - 2 oz candied citrate - ~~but~~ cut
in thin slices - a teaspoonful of Saffron
& the first paste - Knead quickly to-
-gether & butter a Mould put the
Baba in filling only one third of
the Mould, put it in a warm
place & let it rise for 6 hours, then
bake it in a hot oven, then serve
hot or cold - Bake it for an hour.

54

Cooking a Ham

Bake 8 hours - Stew with a very little
water 5 hours or according to the size
of the Ham

Lucheon

55

Chesnut Sauce

Boil the chesnuts till quite tender - Peel
& skin them - Pass them through a sieve
Mix salt butter pepper & cream till it
becomes a thick Sauce

## Oat Meal Biscuits

Mix 1oz of butter to ½ lb. of Scotch Oatmeal
then add a little lukewarm water &
roll them out thin — J. D. A.

57

## Brown Sauce - Fish -

Three tablespoonsful of Stock - 1 do
of mushroom Ketchup & 1 do of Walnu
Ketchup - add a little Spoonful of anch
& thicken it with flour & butter —

Plain

58

## Arrowroot Pudding

Butter the dish - Slice 2 or 3 apple
lay them at the bottom of the dish
put a layer of apricot jam, the
a little butter - then take a spo
ful of arrowroot, put it into a
Stew pan with a little Milk & Crea
& white Sugar - stir it over the fi
till it boils, put it into the di
with the apples & Jam & bake

## Rich Sauce

½ Pint of cream - 1 Table spoonful of Essence of Anchovy - 1 do of Mushroom Catsup & a little Cayenne pepper - 1 oz of butter rolled in flour to be boiled five Minutes stirring frequently —

60 —

Peiry

## Ox cheek Soup

Soak the Ox cheek 4 hours in warm water - Slice ½ lb. of lean Bacon - Slice onions & carrots & put them into the Stew pan then add the Bacon & slices of lean ~~cheek~~ beef - Draw it down to a brown colour with a quart of water then add the quantity of water required boiling - this boil for 4 hours together Strain off the Soup & let it stand till the next day - carefully take off all fat - The cheek having been previously boiled in plain water & become cold

be cut into small pieces & added
to the Soup - then boiled together for
5 minutes when it will be fit for table.

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~~Plain Cake~~ see No 8

61

## Sausages

3½ lb. of Pork - ½ lb. Bread crumbs -
1 teaspoonful of mace 1 oz of pepper
½ a teaspoonful of Cayenne - 1 teasp
ful of Sage well chopped - Mix all this
together with ½ a pint of water -

Priory

62

## Plum Pudding - Puig

½ lb. Stoned Raisins
½ lb. Bread crumbs
½ lb. Flour
¼ lb Moist Sugar
2 Eggs - a little grated lemon peel - 1 tea-
spoonful of Baking powder - Mix with a little
milk & boil from 8 to 10 hours

Mrs Sullivan

65 Curry

4 oz. Butter, 4 oz. onions, 1 clove garlic, a chicken, Rabbit, or 3/4 lb beal or Mutton, Dbe put into a Stewpan & kept simmering 3/4 of an hour until the meat is quite tender. – Then add a little food Stock & 2 tablespoonfull of curry powder, 2 table Spoonsfull of Tomato Sauce, a large apple cored, or the piece of a lemon boiled do, 1/2 a tea Spoon of Salt – & a table Spoon of Food Milk, keep Stirring constantly with a wooden Spoon for about 1/4 an hour, when the butter Separates from the Curry it is ready for table. – If meat is used it must be cut in pieces 2 inches Square or less. –

The curry powder Dbe had of best quality – ask Messrs Reece & Co Chemists 168 Piccadilly, ask for Capt. Crosses Curry powder 4/6 per lb. –

66 Autumn Leaves

Sulphuric acid & water mixed in
equal quantities - Use a large pan &
brush & be careful of the acid as it
is very poisonous - Rinse afterwards in
the usual manner -

"Queen".

Grease Spots on Stone 67.

Mix some ~~stound~~ crushed fullers Earth with
turpentine Spread it on the Spots &
leave it all night - In the morning
wash off with very hot Soda & water -

"Queen"

68 Sally Lamm Tea cakes

Take one pint of warm milk -
two ounces of German yeast -
put them into a pan with
flour sufficient to make it as
thick as butter - cover it over
& let it stand to rise two hours -
add one ounce of Lump Sugar
dissolved in half a pint of warm
milk. Take a quarter of a lb of
butter rub it fine into more
flour & make the dough when
all mixed together as stiff
as for French rolls let it stand
half an hour - then make up the
cakes & put them on tins
when they have stood & risen
bake them in a quick oven

69. Rice Pudding

2 oz. rice - 1 pt. of new milk - a pat of butter & a little sugar - bake it for three hours —

70 Tapioca Pudding

4 oz of tapioca - soak it in a pint of new milk for 2 or 3 hours - Then stir it on the fire until it boils & simmers for ½ an hour - add a little more milk or cream a pat of butter & sweeten to taste - put it in a dish & bake

71. Salad Sauce

The yolks of 1 or 2 hard boiled eggs a tea spoonful of dry mustard beaten up with about a dessert spoonful of water - Then gradually add 4 or 5 tablespoonsful of oil well beating up as you add. & last 1 teaspoonful of Tarragon vinegar & a little salt.

aug/04 Arthur Edwin Hadley

Colleshill
oct/87

72. To cure a Ham

Sprinkle a ham with salt- let it drain
for 24 hours —
Pound 2 oz Salt prunelle
2 oz Salt petre
¼ lb Bay Salt & mix with
2 lb Raw Sugar
2 lb. Common Salt

Rub the ham with the above & cover every
part & baste it with its own brine
four days - after which add 2 quarts
of pleasant ale 2 lb common salt
turn & baste it frequently - a large
Ham may remain in pickle five weeks
Dry it a few days - smoke it a week
Care should be taken not to forget
the basting as in a few days it
might get unpleasant if neglected.
To boil it - put it into cold water -
boil ½ an hour - then remove it & allow
pot & let it simmer very very slowly for
7 hours if large

73 Eggs à la Carmelite

Chop some sorrel & little parsley & a few small boiled onions - add the yolks of 6 hard boiled Eggs chopped separately season with pepper & salt & mix with a little melted butter - fill the halves of white of the Eggs cut length-ways with this mixture - warm them through in a sauce made of 2 oz of butter & ¼ pint of cream - if flour is used only a very little - Squeeze a few drops of lemon juice into the sauce & serve

74

Silver Side Beef

To be roasted 1 hour. then stewed 6 hours in good stock & vegetables & served with cut vegetables round the meat

Leftovers

76 Plain Plum Pudding

½ lb Raisins ½ lb. suet. ¾ lb. of flour
¼ lb. sugar - a small teaspoonful of bak
powder - a little salt a little candied
½ make it the proper consistance. Bo
boil with a floured cloth 2 boil 4 ho

Helen in Pri

76.

Apple Sago

Boil Sago very thick & mix it with
apples boiled as for Sauce & sweet
sweetened - Put it into a Shape. W
cold it turns out like Jelly & Serve
Raw Cream or Custard poured ov
it —

To Cure a Ham 77.

A Ham that weighs 18 or 20 lbs. will require 2 lb. of Salt - one of treacle & an ounce & a half of Saltpetre - Rub & turn it Every day for a Month or 5 weeks & Ham is well smoked

## 78 To Pot Butter

Take a glazed Earthenware Jar & fill it with a layer of butter about 2 inches thick, pressed down with a wooden Muddler & then a layer of Salt until the Jar is full On the top of the last layer of butter spread a Muslin & on that strew about 2 inches of salt - Keep it air tight —

## Rabbit Soup. 79.

Cut up two rabbits in small pieces; wash them in warm water and put them in a stew pan with cold water. Blanch them, then put them in veal or mutton broth, and boil them till quite tender. Pick the meat from the bones and pound it in a mortar. Rub it through a Tammy with the broth it was boiled in. Take the yokes of four eggs boiled hard and pass them through the Tammy with the meat. Then put it in a stew pan for dinner. Salt it to the taste and put in half a pint of thick cream just before you send it up.