

Alice Hurt

Alderwasley

June 11<sup>th</sup> 1862

Rice Cream 80.

1½ pint Milk

3oz Rice

a small pat of fresh butter

Set on the stove & simmer for  $\frac{3}{4}$  of an hour - add sugar & flavoring

Start  $\frac{1}{2}$  oz of gelatine

Pomaded a mould - a little cream

is a great improvement - The rice

should be quite soft & in a pulp

& may take more than  $\frac{3}{4}$  of an

hour. Much depends on the kind

of rice used & the heat of the

fire -

Heleth Prior '91



Complaine Cream 81.  
Put the milk 12 hours - then immerse  
the pan which should be a tin one  
in water almost boiling so as to  
raise the temperature of the milk  
to 180. Having scalded the milk  
in this way for about 20 minutes  
let the water be for a further 24  
hours before straining -  
then completely

### Mousseline Pudding 82

3 Eggs - 1oz Castor Sugar, 1oz butter,  
the rind & juice of half a lemon.  
Mix the yolks, butter, sugar & lemon,  
stir it on the fire till the thickness  
of honey. Let it cool & then add the  
whites well whipped, & mix lightly.  
Steam 20 min. Serve with whip sauce.



### 83 Whip Sauce

4 yolks of eggs in a small deep Stewpan, add 8oz sifted sugar, 1 glass sherry, & a little lemon juice, & grated peel, & a grain of salt. Whisk over a moderate heat, setting the Stewpan in a larger one containing an inch of hot water, & as soon as it becomes a creamy froth, pour over Pudding.

### 84. Curry

1/4 lb Butter well clarified add 2 large table spoons of good curry paste, (Vincatachellums) fry together, add 2 large onions, 2 small cloves of garlic, 2 apples sliced, cut the meat in pieces, & add to paste.

Great stress is laid on the paste being first well fried with clarified



butter before the other articles are added.

85 Scotch Biscuits

$\frac{1}{2}$  lb. Flour

$\frac{1}{4}$  lb. Butter

$3\frac{1}{2}$  oz of loaf Sugar

1 Egg well beaten

First rub the butter well into the flour  
Mix it all together and roll it out  
Cut into shapes bake each for 10 min  
This makes 1 lb. biscuits

M. D. R.

Antetium Press

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86.

Scotch Short Bread.

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14 lbs. Flour.

8 " Butter

4 " Sugar. (Castor.)

1 " Rice Flour.



### Derbyshire Cal cake

Make a batter with fine oatmeal  $2\frac{1}{2}$  oz  
of German yeast - let it rise for half an  
hour. then bake on griddle iron or stone.  
When done one side, turn it quickly - it will  
be done almost directly on the other side

### Salad Dressing

Crush with a bason the yolk of a hard boiled  
egg, add the 5<sup>th</sup> of a teaspoon of mustard  
& the same quantity of powdered sugar  
a pinch of salt 2 or 3 dashes of pepper & a  
table spoonful of oil. Mix well together & then  
add a teaspoonful of vinegar - Mix until quite  
smooth add a  $\frac{1}{4}$  of a tascup of cream or milk  
& strain over the lettuce (or beetroot & Celery  
chopped not too small) mix the chopped  
parts of egg with the salad —

Miss Larkins  
Late House

Dec 27. 1908



Rub the butter well in the flour  
first, then add the sugar & rice  
flour; press small pieces out  
with the hand & cut out with  
cutter  
Bake in a very moderate oven

### 87 Cake Williamsonia

Take weight of 4 eggs, in flour, sugar  
& butter —

Beat butter — mix in sugar, then  
flour — a little lemon — beat the  
yolks of eggs well & mix in, & last  
of all beat the whites of eggs, and  
add to the rest.

Bake 20 or 30 minutes



88  
Oxford Sausages

Take 2 lbs prime leg of pork, 1 lb leg  
of veal, 2  $\frac{1}{2}$  lbs of beef suet, & half  
a handful of sage.  
Cut the meat small, but not  
with a chopper, as it makes it  
too dry; clean it from skin,  
fat or gristle; cut it fine till  
it is all of a colour; strew over  
it  $\frac{1}{4}$  oz pepper, 1 oz salt, a little  
cayenne, & eggs well beaten &  
mixed together with the meat.  
Work them well, & make them up  
in pounds.

When they are to be used make  
each pound into 18 rolls, the length  
of a finger.

Fry them in a frying pan over a  
quick fire & when they feel right they are done.



# Hitchin Pooy Salad Dressing

April 1914

2 Hard boiled eggs  
1 Tablespoonful of Castor Sugar  
1 Salt spoonful of Salt  
1 do - Mustard  
4 Tablespoonful of cream  
1 Tablespoonful of Tarragon Vinegar  
~~The above ingredients~~ Yolk of hard Egg  
Sugar, Salt Mustard & 1 Tablespoonful of  
cream to be well mixed in the Salad bowl  
& then add the other 3 Tablespoonfuls of  
cream & the Tarragon Vinegar. The last  
Lettuces & other ingredients should be  
well washed & laid on a cloth for some  
time to make them crisp - not left in  
water - then cut up & put in Salad Bowl  
& not mixed with the sauce - The white  
of the eggs to be cut in pieces & put among  
the lettuce on top to garnish