To Make Almond Cheese

Half a pound of Jordan almonds, blanched, half a pound of brown sugar, a large egg, half a quart of milk, a little lemon grated, a little melted cream and sugar mixed together. 

To make Dutch Cheese

Steep one ounce of Sultana in half a pint of water. Place in the pot of boiling milk.
Beat 4 eggs well, then add the juice of two lemons, and the rind of one. Pour these together, set it in a safe place and sweeten to your taste, keep stirring it till it boils, then strain through the cloth and pour it into a pie or pudding bowl. Bake it in a pie or pudding.
To make Lemon Cheese

Take the juice of twelve
and a half, mixed with
the loaf sugar, and a great
pound of lemon. Whisk them
well up in a cool place,
and have ready your money
with a piece of thin mastic
or gum, and if it consist
in the right to thicken.
from the other, write out a letter before you use it.

Mr. Williamson

To make yellow or white lemon cream

Take in half of the blended

ground half a pound of

butter, the peel of the

lemon, and the juice of

don, boil them well to

gather them, take them off

and when almost cold,

put in the yolks of four

eggs well beaten and let

...
Summer over a very slow fire till the thickness of good beam you want, take care to stir it all over.

May 1839, Williamson

To make Italian Liqueur.

Take two quarts of new milk and a little fine sugar with it when hot.

Shake the whey from it through to shiver them, but

it into a mortar with

a quarter of a pound of sweet

almonds, 0.0

and a little sugar hee.
all finally grated, to which
add 2 spoonfuls of the res
orange flower, or rose bok:
has a scent of bergamot
has a scent of clarysod
and then thoroughly
mixed-for the bouquet
as you can.

2 more.

These enough sufficient
to file. It to be shown to
both Mr. Lyall and Mr.
Bolitho.
White Soup Stock.

Take your clear stock, strain the tests from it, then take some roots out being fine blanch them, but then into your stock, last let it be scalding hot, then half a pint of green fine yolks of eggs, mix it altogether. Then let it be brought up which it will the way let it. Then see but not boil.

Put the herbs and to add are thyme, tarragon, celery, e. I put cabbage lettuce sorrow, bead they should be cut small and
Fish Pudding

Take a pound and a half of fish, or any other joint of fish, scrape it from the bone while raw, then put it into a stew pan with a quarter of a pound of butter. Cook it over a gentle fire till enough, then put it into a marble mortar and beat it very fine with the crumb of a French roll, ready steeped in a little boiled water, put to it three or four chestnuts and a little bruised pepper and salt to
Boil a pint of cream with half an ounce of sugar in it, pour the cream and
sugar upon the lemon and sugar. Boil the cream the day before you
want it.—Mrs. Hutchinson

Brûlée Cream

Boil a pint of cream with sugar and a little lemon
and strained wine, the best of the yolks of two eggs
separately. When your cream is cool, put in your eggs
with a spoonful of orange
flower water and one of
Place it over the fire keeping stirring it till it is smooth then get it into your chill till when it is cold sift a quarter of a pound of fine sugar quite over it and hold in hot salamander over it till it is of a nice brown color with Brandy

Lemon or Orange Color.

The ground of sugar best and sifted, half a pound of flour and the juice of two Lemons grated in the sugar and the juice
You and your friend, stirring them about
very close; stir them
off clear, and to the quantity
they not the pound of
you sugar. Put it into
any iron hoop'd cauld
and let it stand in a
brown piece, with a
bite on the bump hole
a full mouth. Then
bottle it for six
Mr. Schouen's receipt.
To make the brisk broth

Note for Leman Thomas

buny 1/4 of rose beephyd

A quarter of a pound of

1/2 pint of butter. The

get the Yan egg all beat

bile in a mortar. The

White of the egg will stick

under little salt to

do on the outside

The San F. de

in Brandy or Muffin

line to. Would with some

flour. Brown, then stick

the liver of fish or

pork.
From the book that lies at the
lakes' edge as one of the
lake from the mountain,
boater to lake in succession
until the ground is fall.
Think twice or ten times
to keep the steady. Beat
four years old and
white, but to them half
a part of with or clean
light staircase: a letter
continuing, and the turn
of half a demonstrating
created, let the division
sink into the solid last.
When from a test, try it
right way, and boil it
the house. Each the hour
the right side up, and
serve it with bread
Sauce Mrs. Wilson

German Coffee Cake
Beat 6 eggs, and mix
them with flour, and
sweeten it by a piece of
flour into a good batter. Add
1/2 lb. of fresh butter and
a little sugar a little
butter and a hand of
sugar some large
and give them half full
with their butter. Twenty
minutes bakes them.

A lightly sauced dish.

Mr. Wilson

German Buffet in Bedding

with Almonds

Mix half a cup of cream
gradually to a large
thick pan of sloe
and a quarter of a pound
of almonds beat fine.

Not half a pound of
Butter melted light.

Both of these...
from White's Hill Station

a 3/4 cup of White

still water and a 3/4 cup of

a strong solution of salt

boiling water to the test

take them in each half

indeed but fill them

only half full, and

let them boil to the test

in a good pot

Mr. Wilson

Primrose green

so 30 drops of water

12 pounds of sugar

let it boil ten minutes

drained it very well for

the boiling hot water.
Mix 1 pippit from roses,
and then new milk
Just a little yeast to it
Stirring it often, then
Pour it into a bottle
With the flowers, and
When the fermentation
Is over, bring it up
Let it in a warm place
to Iow, then bottle for
The Mrs. Shoswom

More Bicinon
To one gallon china
(All measure) and one
Pound and a half of
Dear Lucan, Then take and mean 3 bbls for
may by water from it
but a deck and when with
water but a keg both
bark of rose leaves to five
gallons of at seven the
heated as above, add a
little_drive and then it
will with your hand. Let
it stand three or four
hours and then. Bury
the leaves from the start
it to your benece
and lay on the bed.
Note it to be kept.
I have under ride for
a bush or forught
set in the sum of a
summer if not in a
bason place near the
kitchen for it will be
some in this month
brother to do labour a
suened before to come
is sustane for all
kind of weather and
is clear as was the
Lady Huntington
Hab benjan
So a batch of beans hide
Just take gallons after
Shovel water at them
Then place kynge hs to
Sub covered with alcho
And stir the water
Have at least once
Every morn then them
Through a kichenloth
I soon let diger into
a bush from ground
So every gallon add
a bound of sugar
It a few seconds with
Look to melt the copper
Let it stand in a warm
place covered with hay
hole with a lid and
it will be ready in
a few days

P.S. Chown has

March 24th the law can be
A large anchovis boned
in halves and hot with
the guide helped with
two or three blades of
fence and two or three
helpful corners. Thanvi the
June 3rd and half
Half Lemonade

The juice of lime lemon

Strain them into the saucepan

Then add two

drums of boiling water and

half a pound of sugar

This recipe was written...
Dutch Recipes

I found best in these: 1/2 of White Sugar, 3/4 of the

Mace and 1/4 of Cinnamon
(userin in a little Brown

Sugar.) 4 Table Spoon full of

Shake the shut all into a

pan of Water on the fire

and let it remain for a

fair house until it get

to the dissolved. When

taken off let it stand to
cool, then the use

horae and then make it

Col. H. E. B. C. L. B.
To Make a Pickle of Your Maid: First have her make some vinegar and put it into small pieces of clover, grace and butter, stick together, then pour...
it when the mushroom
and then add the thyme
then with a little and
they will feel good round
year. W. L. Wilson

So make aninkle

The eggs well beat the cheese

Bacon chopped fine then

these together with a

little salt, and pey of

the fresh better pepper

light brown a little ride.

 downtown four chopped

yesterday and love them.
movement of the letter
leave out the Bacon

Milk Soup
For a weak delicate stomach

Take the bottom of the
Soup cut off the fat
into a pan of water
with a knob of butter

Let it simmer on a
slow fire until

Last a Lesson

Then serve it off and add
to it a tablespoon or two of port wine, with sugar to the taste.

Mr. Billingsley, Keith St. Hr.

Salt of licorice for

taking out Lk.

Take two ounces of salt of licorice, two ounces of cream of tartar,

then beat fine in a

mortar, and mix them

through a piece of thin

linen, and beat them in

the cream or salt of licorice.
Sieve the damson, and
break them to. Boil
it up hot. Mr. Wilson

Now

So make Muffins
Nest two ounces of butter
in three quarters of a pint
of milk. Beat the yolks
of 12 eggs, and four shoon
fuls of yeast, and then
the milk to the above
three

Let them
be into a pound and
a half of flour, and
the fire. Cook the
whole well thoroughly,
and let it lie for three
hours. Make the tough
up the best one you can
form of muffins, and
bake them on hot sheaths
or over hot coals. Store
the muffins well, and
then serve them. Then the larder
is home enough. Let
Spanish Muffins
roll a sheet of wax paper
in a plate of lemon
and a little sugar, with
ператор bee: it is a
for one minute. Let it
Let it cool then add to it three eggs well beaten, and shake in three cups of flour. Morn a tablespoonful, beat three eggs together, and add three more. Beat and stir the whole over the fire till it thickens almost to a paste. Pour it with a spoon into boiling blood and fry three little half-inch delicate light brown
Supper Midday

I ask two pints of the large kind of butter and then it plentifully as a
quant of milk till it is
pretty thick, let it stand
covered to cool, add
three egg yolks beaten
with some salt, and
I judge the taste, bake
it with a crust round
The rest of the milk, he
is molasses then
for one hour
there were two large through fair
there were now coat
with a bunch of hair
will make it into a
smooth better, moderately
thick. Add a point of milk
on the fire and when it
is having both pour it
flattie to the better,
Shaking it into the
time to keep it smooth
At the on the fire for a
few minutes to thicken
but do not let it bore
She is brittle or it die
Then cold add the

Two to the taste, and the

Broth of eggs well mixed

With a little salt, bake

Their half an hour in a

Moderate oven 12 box

A half hour in a box

Buttered Bacon

White blue Diane with

A little butter with

A blum the Hunters

Baked and the best plate

Some Mace to the

But five large Knoblas
Of whole meal, broken
into a mix with a quart

Two milk and take it
an hour into a half
le moatt down.

Water and mix

Put a pound of cheese
how into a barrel
ice in it to preserve

A pound of salt, the

Put into the goth of

In Olive to half the

Then cold put
the olive into the olive

And butter in the two
Thoroughly sift the best flour
and sugar to your taste.
Beat all well together
and bake them a light
brown in small tins.

Serve them with boiled
White Wine Sauce

Mrs. John Harrison

Queen Cakes
Beat and sift half
pound of white sugar
Then take half a pound
of butter and beat it

White Wine Sauce

Mrs. John Harrison

Queen Cakes
Having just chased all the salt out of it, and just
your fat to it, salt the
writer of your type to a
foth and mix them with
the salt, and butter.
Then beat the goth and
just them to the sauce
named Wife Beating, and
beat it on the lightest
afterwards and half a
hour to the time from half
mild, and let all beheat
together for some time.
You like the land but it is not
that pretty, and believe
in a slow burn, but
will surely come back at the
end. A little beauty
is a great addition.

W. A. Rough

Backache

5 o'clock and 3 States. I
felt cold and hungry
in a brown suit with
a towan. The old sack
again is at the top. I
feel thin, but then
I am here, and that is

Garlic Cake

6 eggs, with a pound
a half of sugar, a
bouquet of butter, half
English, a loaf of
4 bushels of flour
of currant loaf, used
in making both of flour

The above is repeated
While together for labor

Then back to as much

as the make it

sufficient much to eat

soon it be done

as it stand all right

the following they both

of together, better you

her and both of in the

ably into the Ben. I

like back for close

from this, and the likely

better lost taken for a lack

at least of the let to head

the farmer by the end the
Mr. Emerson, take the sufficient steps for Mr. D. about the house and bedding. Mr. Emerson.

French knot.

Lake two pounds gold, a little salt, c. paper. Yeast and three pounds of sugar, pour these into a light Katie with new milk then immediately make it up into twelve fogs and mix them when in the grate.
Salve for Burns & Scalds.

Salad oil 1 quart. Red Lead 1 pound. boil them a few minutes in an iron pot, stirring with an iron spoon. When cool half a pound of bees wax cut into slices, a half a pound of resin a little rounded; beat all together slowly a quarter of an hour.

Turn it out upon a dish or marble stir it till cool enough for the hand to bear it, when it must be worked & pulled for two hours, keeping the hands moistened with a feather dipped in a little oil. — Trow it into rolls & let it cool —

As soon as Jigable after the accident, warm the roll by the fire, & spread it very thin on fine old linen. cover the whole hast burnt without puncturing the blister; I never take it off till well (when it will heal of itself) unless the running matterbores it, in which case a fresh plaster must be

[Signature]
To google a little Port wine a little Vinegar a leaf or two of Sage.

Potatoe Boullie

The Potatoes to be steamed or roasted when done to be mashed very fine and put on the throat warm. E. Botsley is doing the cant find any other recipe for it.
Mrs. Wright

Lewisham
I have cut in three flakes of the
coat, 3 1/4 of the meat, 1 1/2
pound of your cloth, which is
stapled in a little blue
3/4 of a pound of salt
Put it out in a pan and let it in
a hour or two on the fire, and
let it remain for a long time
on the fire but no water, then
taken off and if it stands to cook
heat it an hour, and then
make it into butter.
Spirit of Currants—

To make Currants a Spirit, 10 pounds of Currants 2 Dashes of vinegar, 1/2 spoonful of 10 drops of Angelica. Put into a jar 2 large, cold, sealed glasses. Stand it well one or twice a day there, distill 1/2 to 1 oz of sugar in a quart of cold water, mix this with the spirit, then-

Shake 1/4 teaspoon of the seeds of these. Stand a fortnight occasionally shaking them at the first after which filter

Shake a settling paper. The juice of the berries of the berry

and may be boiled till the leader of the piece of the vinegar

may be kept with sugar allowing brandy bought may

be boiled 20 minutes, it will make an excellent Currantade

Recipe of Black Currants

Black Currants 1 lb, 1/2th currant leaves, 2oz clove

Cherries 2 lb Cloves 1/2 teaspoon sugar

for a month. Boil it 1 hr then strain a little of it in

Proof of Currants

Cranberry 5 to 1/4th Brandy 1/4th Sugar 2 1/2th Currants

1/2 teaspoon 1/2 teaspoon

if inside 15 days the it every

day, strain then a bag a little of it.

Recipe of White Currants

With the usual fashion of spirit 1 sugar 1/3rd

And Currants is peculiarly nice made of British Gin

or White Brandy.
To Mr. Handy,

I have made theerry Handy
bags of sors well packed with a little in a
large quart bottle of Brandy with 1 1/2 of Powder
while sugar. Fill up with Brandy, stop quite close. Shake
the bottle frequently; I do not give it for at least
12 months. Then strain the Brandy from the sors. Let it
rest be for 3 months, the longer rest, the better.

In the place where the European is made, they
put in a quantity of Camaret sugar at the shore. The
Camaret sugar is the outside bark of the Camarone,
the has great heat in it. It is sold at the Weights
but if from should be ascertained. This gives the
great artificial heat in the Patea.

Bataia of Brandy

The rind of 6 oranges finely pared is used in 3 Pints
of Brandy for 15 Days. 2 1/2 of sugar is the pint of
water melted. The sugar in the water add it when the
Brandy is taken from the rinds. Pile as above. Bottle it in Pint Bottles.
Orange Brandy

Take 2 quarts Brandy mix thick & steep the brandy in a
bowl of good French brandy today. Cinnamon. Blend
making it each day, then take a quart of water & 1/4 lb.
of leaf sugar, boil them till reduced to 3/4 of a Pint, let
it cool a little & let it stand a fortnight in a large
bottle, shaking it at first 2 or 3 times, then put it & shake
it in Pint bottles. The brandy may be added for
consumption immediately as before warned.