Mrs. Frances Garrow's

Recipes

from about 1830.—

Rad. Fr. Jackyns mi Kins

Also lists for garden Party

List of cakes etc, ordered
a.m.D by Mr. Hoskins
for large garden parties

From Maynard & Co.
Confectioners
Yeovil.

6 lbs dark Genoa cake	6/-
6 " light " "	6/-
Iced Fancy cakes	5/-
Sultana Genoa cake	2/-
Fancy chocolates	5/-
2 Tennis Loaves	8
Brown Loaf	3
Shortreads	1/-
Currant cake	1/3
" do	1/1
Sultana do	1/7
¼ Rolls - 48 - split + buttered	2/-

Fruit ordered at Messrs Hole

(1)

Cassia

The juice of 12 Seville Oranges
rubbed very thin - put into
one Gallon of the best Brandy
other with five Pounds
Sugar Candy pounded -
keep it in a large glass
bottle, or jar, & shake it
daily for 6 weeks. then it
is fit for use & can be
bottled into small bottles

Cream 8 quarts
butter 5 lbs.

Coffee - about 3½ lbs
Tea - " 1¼ "

Fruit - got from
Berrill & Co -
Bridge St
Bristol

Dodge
Middle St
Yeovil

Davis
Middle St
Yeovil.

apricots, greengages, plums,
melons, pears -
grapes from the house.

Mrs Hoskins does not use hot milk for the coffee, but prefers cold milk & cream, therefore more cream is used.

Curaçoa

(1)

The rinds of 12 Seville Oranges rubed very thin - put into one Gallon of the best Brandy together with five Pounds Sugar Candy pounded - keep it in a large Stone bottle, or jar & shake it daily for 6 weeks. then it is fit for use & can be put into small bottles

Fruit ordered at Merriott

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Coachmen's Tea -
Number about 30

2 lbs butter
2 big loaves
1 lb Tea
2 " Sugar
1 qt milk
15 lbs cake at 4½ d.

See also Mrs Garrow's large white Receipe Book, parchment Page 56, List of Cakes ordered from Maynard for large garden party

11

Curaçoa (1)

The rinds of 12 Seville Oranges
peel very thin - put into
one Gallon of the best Brandy
together with five Pounds
of Sugar Candy pounded -
keep it in a large Stone
bottle, or jar, & shake it
daily for 6 weeks. then it
is fit for use & can be
put into small bottles

Fruit ordered at Merriott
to 3 lbs
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Preserve Pine apple

Cut off the top & bottom & pare the Pine. Cut it in slices not quite an inch thick, lay them in a preserving Pan, cover with cold water & boil till quite tender. Lay them on a sieve. take the Water in which the fruit was boiled & to each pint add 1 lb of Sugar. Boil it till quite bright & clear, then put the pine into the Syrup & boil both together for 10 minutes - Lay the fruit in a Bason & pour the Syrup over it. Boil the Syrup every other

Fruit ordered at Merriott

3

day for four times, then place the Slices of Pine carefully in a Jar, cover with Syrup & tie it close down -

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Mrs Crane's receipt for Cherry Brandy

Take out the Stones of 8 lbs Morello Cherries

Put them in a Gallon of the best Brandy

Bruise the stones in a Mortar

Put them into the Brandy with a lb of Sugar Candy pounded

Put all together in a Jar cover them up close, & let them stand 3 months

Pour clear from Sediment & bottle -

Fruit ordered at Merriott

4

Restorative Essence or Beef Tea -

1 lb lean beef - & 1 lb Veal - All minced very fine, put into a wide mouthed Jar - on which pour 2 wineglasses of wine (Water may be used where wine cannot be taken) a teaspoonful of salt - & a little mace - Cork it well down and tie a bladder over it - Put the Jar in a deep saucepan of cold water which must not be allowed to cover the cork - Let it boil slowly for

5

4 hours or rather more, strain it through a hair sieve - It is then fit for use - If to be continued make fresh as soon as one jar is empty.

A tablespoonful is equal to one cup of beef tea - often settles a sick stomach & is of infinite advantage in cases of extreme debility.

Mrs Delton.

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Fruit ordered at Merriott

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Dutch Jelly.

Take a Chicken, clean & skin it, cut it in pieces & put it in a jar with an equal quantity of veal. No water - just a bladder over the mouth of the jar, set it in a pan of water & let it boil for 4 hours. Drain off the liquid & let it stand till cold. Take off the fat very carefully & in with them have a fine clear jelly - the

7

essence of the meat -
A tea-cup full will afford as much nourishment as a pound of meat. It may be taken either hot or cold.

Mrs Dalton.

Mutton ~~Broth~~ Tea

1 lb Mutton to 1 Qt. Water, simmered down to a pint. Salt & a few peppercorns.
Run through a jelly bag. Coloured by a

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Crust of head, toasted.
Mr Garrow

Fruit ordered at Merriott

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Mutton Soup

Be scraps of mutton cut up & fried with two or three onions (sliced) in some dripping, till it is ale of a good brown colour. Put it in a Gallon sauce pan nearly full with 3 turnips & 3 ~~[illegible]~~ carrots, stew slowly 3 or 4 hours, then cut off the meat, return the bones into the sauce pan let it

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stew on lib reduced to about two quarts The next day take off the fat, put in the meat cut up & about ½ a cupful of pearl Barley boil & serve — the carrots & turnips & bones are strained off the day it is stewed. Put more carrot & turnip cut small are put in if liked the day it is served — It improves

Fruit ordered at Merriott

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the soup if instead of water you use the liquor the neck has been boiled in the day before.

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Beef Tea for Invalids

1 lb of Beef to a pint of water, cut up the Beef put it in a Jar with the water & a few pepper corns & a little salt, put the jar in a stewpan of water & let it stew 4 hours when cold take ~~strain~~ off the fat or if wanted directly strain it through a Jelly bag.

Fruit ordered at Merriott

13

Brisket of Beef

10 lbs put into a stewpan & cover with water, fry onions carrots & turnips & put in the stewpan with the beef, let it simmer on for 6 hours then strain off the liquor - The next day stew up the Beef with fresh onions cut up carrots & turnips with a little of the liquor thickened or if you like the Beef cold bone & press it

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the liquor will make a good Increase of soup either served with vermecilli, or mulligatawny soup by putting in the mulligatawny left from dinner cut & mash. thickened & with a little more curry powder. hand rice with this.

Fruit ordered at Merriott

Cayenne Cheese

Take a quarter pound of Butter the same of Flour, & Parmasan cheese a quarter of a teaspoonful of Cayenne Pepper. a Pinch of Salt — to be made into a Paste, rolled out to the thickness of a biscuit cut into narrow slices about 3 inches long 1 wide — baked a light brown & served up hot —

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Keep in the house a few tins of Soup also of Potted Oysters & Lobsters that in case you have to provide for unexpected company - Soup, scalloped oysters, an omelet, with make out a good dinner.

Marmalade Pudding

Butter the dish put alternate layers of very thin bread & butter & marmalade it takes a pot of marmalade beat up 4 eggs in a pint of milk pour over it & let it soak a little while sugar. bake ½ an hour serve up with custard or wine sauce

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18 Custards

5 eggs beat into a pint of milk & a cupful of white sugar 10 drops essence of almonds — put this all into a lining which put in a sauce pan of water & stir one way till it thickens

Fruit ordered at Merriole

Calves Feet Jelly. Pl. Gis 19

boil 2 calves feet in rather more than a quart of water till reduced to a pint. boiled the day before wanted. the fat taken off when cold — Put them into a sauce pan to melt & add a tumbler of white wine a tumbler of sweet wine the juice & peel of two Lemons, the whites of 3 eggs beat to a froth sugar to your taste, boil it over a quick fire, as soon as it boils up

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dash in a wineglass full of cold water – let it stand a few minutes when off the fire to cool – Put a piece of Lemon peel at the bottom of the Jelly-bag strain the Jelly through a cupful at a time it will drop into a jug before quite cold put it into a mould.

Fruit ordered at Merriott

Excellent Cold Pudding
½ Pint of new milk add the yolks of 2 eggs poured in by degrees sugar to your taste 1 oz of isinglass thoroughly melted in a small a quantity of milk as possible. 1 glass of French Brandy, 1 Glass of White wine stir all these ingredients over the fire till quite hot but do not allow them to boil – put the mixture in a Basin & stir till cool ½ pint of thick cream must be added.
Butter a mould & stick

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fish of preserved fruit.
dried cherries apricots or
ginger are best for the
mould pour the milk into
them add more fruit, so
that it may be inside as
well as outside of the mould.
it is better in hot weather
to put it in rough ice to
make it as cold as possible
For sauce a pot of
red currant or raspberry
jelly melted in a glass of
Brandy & ½ glass of sherry
& sugar –

Cabinet Pudding.

Butter a mould & stick
with muscatel raisins
slice a sponge cake or
P. sponge cake it takes 6/
& put into the mould with
layers of raisins, citron
peel & a little white sugar
5 eggs beat into a quart
of milk & poured into the
mould an hour before it
is boiled also a glass of
Brandy & nutmeg: to be
boiled an hour & ¼. served
with wine sauce

To make Curry.

Put a little dripping into the pan, stir in a dessert-spoonful of good curry-powder. Then put in the meat when browned, put it aside, then slice in Onions chop & thoroughly do them then put in the gravy, (the best gravy is from meat roasted the day before) thicken it with a little flour, put back the meat to be thoroughly done & serve

a cupful of rice (Patna) soak in water, boil 10 or 15 minutes drain in cloth, cover, dry & serve.

Fruit ordered at Merriott

Imperial

½ oz of cream of Tartar
3 ozs of White Sugar
1 Lemon, juice & peel
3 Pints of boiling water.

Adelaide Puddings

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26 Pound Cake — Mrs Miles

~~Half a pound of butter~~ — ½ lb of
Sugar — ½ lb of flour 15 eggs —
lemon or cinnamon if preferred —
Take the yolks from the white &
beat them separately — put the
butter in a stew pan & heat to a
cream — add the yolks of the
eggs — then sugar — then flour —
beat well together then add
the whites of eggs — & beat lightly
with fork — & baked in an
hour or two

27

Fruit ordered at Merriott

Cocoa Nibs.

The Priory recipe

To 3 oz. of cocoa Nibs pounded, put 3 Quarts of Water — Boil slowly 4 hours, the day before it is used — & pour it off into an earthern vessel —

This quantity will last a week at the rate of ½ a pint a day — when used ⅓ of

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the cup may be filled with hot milk —

To make a strange liz — 4 oz. to a quart & boil 4 hours slowly as before — It is best to make it never than a week — every 2 days —

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Fruit ordered at Merriott

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Index

Swiss Eggs – last page, reversed

Fruit ordered at Merriott

1 doz. lbs Red Raspberries
2 " White "
1 doz. lbs. Strawberries (or a few more)
3 doz. Peaches.
2 dishes Figs
2 " Grapes.
3 Melons?

Party acct.
July 1912

6 " Tea Spoons
1 " Sugar Tongs
4 " Dessert Spoons & Forks.
1 " Milks one only sent
1 " Sugars. " " "
3 " cups & Saucers

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Business
Please the bearer
deal half a or-pint bottle
of the best brandy
Please
Mrs Stuart Reid
Mr Shea - Milford
Madison St Lilly: Boston

WEDDING BREAKFASTS RECEPTIONS DINNERS AND BALL SUPPERS SUPPLIED WITH EVERY REQUISITE.

MEMO. FROM

TELEPHONE No 54.

MAYNARD & SON,

PASTRY COOKS · CONFECTIONERS · CATERERS ·

Established 70 Years.

AND AT TAUNTON.

WINES, SPIRITS, ALES &c.

High Street, Yeovil 191

Hire

4 doz Champagne Tumblers
6 " Tea Spoons
1 " Sugar Tongs
4 " Dessert Spoons & Forks
1 " Milks one only sent
1 " Sugars. " " "
3 " cups & Saucers

MEMO. FROM

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Mrs Hoskyns Tuesday

3 lbs Plain Cake	1 Currant Roll.
3 " Fruit "	1/6 Cream Buns
2/- ¼ Buns.	1/6 Eclaires
3/- mixed C. Fingers	2/- Petit Fours Glacè
Viennese & Queens.	2 Boxes Chocolates
3 x 6 White Loaves	1 lb Fondants
1 x 6 Brown. "	2 Tins Apricots
6 Ds Shrimp	2 " Peaches
Turkey & Tongue } 6/-	2 " Pears
Chicken & Ham	2 " Pineapple
1 lb Savoys.	2
2½ Rich Cake	

over.

TELEGRAMS—Anstice & Sons, S. Petherton.

FROM Anstice & Sons,

DRAPERY & FURNISHING STORES

South Petherton,

ALSO AT ILMINSTER.

July 5 1912

Mrs Hawkins.

Madam.

We can supply you with one dozen chairs on hire for Tuesday next. but not all without legs. we have about two dozen in the style and the rest would be made up of wicker with legs & deck chairs. We would endeavour to get them but the time is so short and wet. for the varnish would be a bit sticky so there would not be time to dry properly.

Believe us

Yours Mrs Anstice & Sons

Buns -
1 doz Cream Buns -
1 do - Chocolate eclairs
1 do Rolls

Tea

1 lb rich cake
1 Chocolate Roll -
1 Cherry coco cake ?

Urse

1 Chocolate cake
1 doz sandwiches -
1 do - rich cakes
1 do - Sugarless Biscuits
Cocoanut Pleasi cake Roll C

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Dairy

2 lb scald Cream
2 lb Butter.
1 pint raw Cream.

Macedoine of Fruit.

Juice of Peaches, Apricot, Pears Pine apple - all cut into chunks. Add any ripe fruit required. Mix liquor of preserved fruits in proportion - add lemon juice and brandy or maraschino to taste. Colour with raspberry or logan berry juice or cochineal.