

Ms. Frances Garrow's
Recipes

from about 1830.

Recd. Fr. Garrow's ms. 1830

Also lists for Sardin Party

List of cakes etc, ordered
 a.s.d by Mr. Hopkins
 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 |
| Shortbread | 1/- |
| Currant cake | 1/3 |
| " do | 1/1 |
| Sultana do | 1/7 |
| 4 Rolls - 48 - split & buttered | 2/- |

Fruit ordered at Merrivale

Carrots

The seeds of 12 Scilla Orange
 were used very thin - put into
 one gallon of the best Brandy
 together with five pounds
 Sugar Candy powdered -
 keep it in a large glass
 bottle, or jar & shake it
 daily for 6 weeks. then it
 is fit for use & can be
 put into small bottles

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Cream 8 quarts
butter 5 lbs.

Coffee - about 3 1/2 lbs
Tea - " 1/4 "

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.

Fruit ordered at Merrist

Caracas

The kind of 12 Seville Oranges
used very thin - put into
one Gallon of the best Brandy
together with five pounds
Sugar Candy powdered -
keep it in a large glass
bottle, or jar & shake it
daily for 6 weeks. Then it
is fit for use & can be
put into small bottles

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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 $4\frac{1}{2}$

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

Books BOOK-LOVERS LIBRARY.

Fruit ordered at Merrist

Cumson

The kind of 12 Scilla Orange
sliced very thin - put into
one Gallon of the best Brandy
together with five Pound
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
put into small bottles

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² Preserve Pine Apple

a. p. D

Cut off the top & bottom & pare the Pine. Cut it in
 From slices not quite an inch
 thick, lay them in a preserving
 Pan, cover with cold water
 & boil till quite tender.
 6 lbs Lay them on a sieve.
 6 " 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 Basket
 & pour the Syrup over it.
 4 Rols Boil the Syrup every other

Fruit ordered at Merritt

³
 day for four times, then place
 the slices of Pine carefully
 in a jar, cover with Syrup
 & tie it close down -

Mr. Crane's receipt for Cherry Brand
 Take out the stones of 8 lbs small 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 powdered
 - Put all together in a jar
 cover them up close, & let
 them stand 3 months
 - Pour clear from sediment
 & bottle -

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The Book-lovers Reading Case

Les
a. P. D
From
6 lbs
6 "
Ice
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2 Jer
to
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4 Rol

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
vinegar 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 - Set
it boil slowly for

Fruit ordered at Merritt

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 emptied.
A tablespoonful is
equal to one Cup of
beef tea - often settles
a sick stomach & is
of infinite advantage
in cases of extreme
debility.
J. W. Sutton.



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6 lbs
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6

Dutch Jelly.

Take a Chicken, clean & skin it, cut it in pieces & put it in a jar with an equal quantity of Deal. No water. Put a bladder over the mouth of the jar, set it in a pan of water & let it boil for 4 hours. Drain off the liquor & let it stand till cold. Take off the fat very carefully & you will then have a fine clear jelly. The

Fruit ordered at Merrist

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.

Dr. Wilson.

Mutton ~~with~~ Tea

1 lb Mutton to 1 qt water, simmered down to a pint. Add a few pepper corns. Run through a jelly bag. Coloured by a

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The Book-lovers Reading Case

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a. m. D

From

6 lbs

6 "

Ice

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4 Role

8

Crust of head, toasted.
Mr Garrow

Fruit ordered at Merritt

Mutton Soup

9

A scrap of mutton cut
up & fried with two or
three onions (sliced),
in some dripping, till it
is all of a good brown
colour. Put it in a
gallon saucepan nearly
full with 3 turneps &
3 ~~small~~ carrots, stew
slowly 2 or 4 hours,
then cut off the meat,
return the bones into
the saucepan let it

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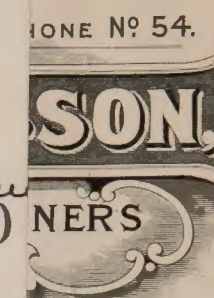
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" "

10
 a. m. D
 From
 6 lbs
 6 "
 2 lbs
 2 lbs
 4 lbs
 10
 stew on low reduced
 to about two quarts
 The next day take
 off the fat, put in
 the meat cut up
 & about $\frac{1}{2}$ 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 Marriott

the soap if instead of
 water you use the liquor
 the next has been boiled
 on the day before.



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The Book-lovers Reading Case

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From
6 lbs
6 "
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2 Te
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4 Rol

12
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 sauce pan of water & let it stew 4 hours when cold ^{take} off the fat or if wanted directly strain it through a jelly bag.

Fruit ordered at Merritt

13
Briset of Beef

10 lbs put into a stewpan & cover with water, fry onions carrots & turnips & put in the stew pan 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 & prep it



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2 lbs
6 lbs
6 "
Ice
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¹⁴
The liquor will make
a good success of soup
either served with
vermicelli, or mullaga.
Lainy soup by putting
in the mullagatany
left from dinner cut & make
thickened with a little
more currie powder. hand
over with this.

Fruit ordered at Merritt

¹⁵
Cayenne Cheese
A quarter pound of Butter
the same of Flour, & Par-
masan cheese a quarter
of a teaspoonful of
Cayenne Pepper. a
Pinch of Salt - to be
made into a Paste,
rolled out to the thick-
ness of a biscuit cut into
narrow slices about
3 inches long 1 wide -
baked a light brown
& served up hot.

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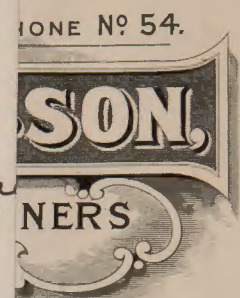
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Les
a. p. D
From
6 lbs
6 "
Ice
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4 Role

¹⁶
Keep in the house a
few Tins of Soup also
of Potatoes Oysters & Lobsters
that in case you have
to provide for unexpect-
ed company. Soup,
scalloped oysters, an
omelet, will make
out a good dinner.

Fruit ordered at Merritt

¹⁷
Marmalade Pudding
Butter the dish
put alternate layers of
very thin bread & butter
& marmalade it takes a
lot of marmalade
beat up 4 eggs in a
Pint of milk pour
over it & let it soak
a little white sugar.
bake $\frac{1}{2}$ an hour
serve up with custard
or wine sauce



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The Book-lovers Reading Case

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6 lbs
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18

Custards

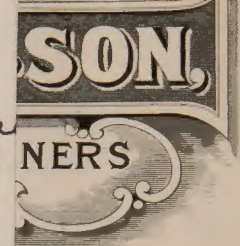
5 egg beat into a
quint of milk & cupful
of white sugar 10 drops
essence of almonds -
Put this all into a
ing which put in
a sauce pan of water
& stir one way till it
thickens

Fruit ordered at Merritt

Calves Feet Jelly. H. G's

Boil 2 calves feet in
rather more than a quart
of water till reduced to a
quint. 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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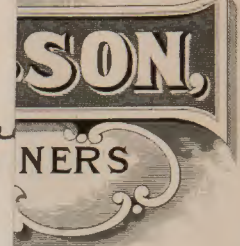
6 lbs
6 "
Ice
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4 Role

20
dash in a wine glass 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 drip into
a jug before quite cold
put it into a mould.

Fruit ordered at Merritt

Excellent Cold Pudding
1/2 Pint of new milk add
the yolks of 2 eggs poured
in by degrees begin to stir
taste 1 oz of sugar thorough
ly melted in a small
quantity of milk and
infible. 1 glass of French
Brandy, 1 glass of White
wine stir all these ingredi-
ents over the fire till quite
hot but do not allow them
to boil - put the mixture
in a basin & stir till cool
1/2 pint of thick cream
must be added.
Put in a mould & stick

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a. S. D.
6 lbs
6 "
Ice
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4 Roll

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Lec
fruit of preserved fruit,
dried cherries apricots or
ginger are best for the
Frov
mould pour the mixture in
then 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 lard ice to
make it as cold as possible
For sauce a pint of
red currant or raspberry
jelly melted in a glass of
brandy & a glass of cherry
& sugar -

Fruit ordered at Merritt

Cabinet Pudding. ²³

Put in a mould & thick
with muscatel raisins
like a sponge cake or
1. sponge cake it takes 6/1
& put into the mould with
layers of raisins, lemon
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 & $\frac{1}{4}$ served
with wine sauce

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The Book-lovers Reading Case

See 24 To make Curry.

a. m. D

From

6 lbs

6 "

Ice

Su

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4 Roll

Put a little dropping into the pan, stir in a desert 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, & serve.

Fruit ordered at Merritt

Imperial

25

1/2 oz of cream of Tartar
3 ovs of White Sugar
1 Lemon, juice & peel
3 Pints of boiling water.

Adelaide Puddings

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Le
a. P. D
From
6 lbs
6 "
Ice
Su
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2 Te
To
St
Cu
S
4 Rod

26 Round Cake - Mrs White
Half a pound of butter - $\frac{1}{2}$ lb of
Sugar - 4 Eggs - 15 Eggs -
Limon or Curcubits of ^{2 cups milk} ~~the~~ ~~land~~ -
Take the yolks from the whole &
beat them separately - put the
butter in a cup - beat to a
Cream - add $\frac{1}{2}$ cup of the
yolks - then sugar - then ~~the~~ -
beat well together then add
Whites of eggs - beat lightly
with fork - & baked in an
oven or two

Fruit ordered at Merritt

27
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 earthen
vessel -

This quantity will
last a week at the
rate of $\frac{1}{2}$ a pint a
day - when used $\frac{1}{3}$ oz.



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Le

a.m.D

28

From

the cup may be filled with hot milk -

6 lbs

6 "

Ice

Su

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to

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4 Role

To make it stronger
in 4 oz. to a quart
& boil 4 hours slowly
as before - It is
best to make it
than to make it
2 days -

Fruit ordered at Merritt

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Le
a. Fr. D.
From
6 lbs
6 "
Ice
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2 Jer
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4 Role

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- 25. Imperial ?
- 26. Pound Cake
- 27. Cocoa Nibs

Swiss Eggs - last page, reversed

Fruit ordered at Merritt

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Le
a. P. D.
From
6 lbs
6 "
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Swiss egg
Spread the bottom of
dash out 2 or 3 fresh butter
over them with grated
cheese
make 8 whole eggs
in the cheese - without
making the yolk: season
with red pepper & salt
Don't mix their cream
the surface - & then
from 2 ounces of butter
churn a little bit of it
with a dash of vanilla

Fruit ordered at Merritt

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

Party at
July 1912

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



The Book-lovers Reading Case

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a.m.D
From
6 lbs
6 "
Ice
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Swissess
Spread the bottom of
dash out 2 oz - fresh butter
over firm but grated
cheese
make 8 whole eggs
in the cheese - without
milk & the milk: Season

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
Hire

191

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

The Book-lovers Reading Case

WEDDING
BREAKFASTS
RECEPTIONS
DINNERS AND
BALL SUPPERS
SUPPLIED
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AND AT
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WINES, SPIRITS, ALES &c.

High Street, Yeovil

191

M^{rs} Hoskins Tuesday

- | | |
|-------------------------|-----------------------|
| 3 lbs Plain Cake | 1 Currant Roll. |
| 3 " Fruit " | 1/6 Cream Buns |
| 2- 1/4 Rumors. | 1/6 Eclaires |
| { 3} - mixed C. Fingers | 2- Petit Soures Glacè |
| { Viennoiser & Quenoes. | 2 Boxes Chocolates |
| 3 x 6 White Loaves | 1 lb Fondants |
| 1 x 6 Brown. " | 2 Lins Apricots |
| 6 D & Shrimp | 2 " Peaches |
| Turkey & Tongue } 6 | 2 " Pears |
| Chicken & Ham } | 1 " Pineapple |
| 1 lb Savoy. | 2 |
| 2 1/2 Rich Cake | |

over.

The Book-lovers Reading Case

TELEGRAMS—Anstice & Sons, S.Petherton.

57

FROM

Anstice & Sons.

DRAPERY

& FURNISHING

STORES

South Petherton.

July 5 1912

ALSO AT ILMINSTER.

Mr. Hooker

Madam

We can supply you with six dozen chairs on hire for Tuesday next. but not ^{all} without legs. we have about two dozen in the f 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 we fear the work would be a bit shaky as there would not be time to dry properly.

Believe us

Yours faithfully
Anstice & Sons

Pears
mills
red.
its
since
on

This Reading Case is the property of

as

[Faint, illegible handwriting on a piece of paper]

Mums -

- 1 doz Cream Buns -
- 1 do - Chocolate eclairs
- 1 do ~~rolls~~

Take

- 1 lb rich cake
- Chocolate Roll -
- Cherry ~~ice~~ cake?

Have

- 1 Chocolate cake
- sandwiches -
- 1 doz rich cakes
- do - Sugarless biscuits
- Cauchmann Plain cake Roll

Pears
multi
red.
bits
juice
on
V
W

This Reading Case is the property of

Sauces

- 2 lb scald cream
- 2 lb Butter.
- 1 pint Low cream.

Macodume 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 ^{& maraschino} to taste.

Colour with raspberry
or logan berry juice or
cochineal.

