



Selection Tart.

2 oz Cornflour  
 2 oz Flour  
 7 Table spoons White Sugar  
 3 oz Butter or marg  
 1 Cup of Egg with 2 pieces  
 milk added to a pinch  
 salt set in case to prevent  
 falling & bake 45 mins.  
 Take with jam & put  
 like with 1/2 cup Sugar  
 with 2 Table spoons of Sugar  
 & put in oven to set  
 (K. Marlowe)

Coconut Biscuits

1/2 lb des Coconuts  
 4 oz Castor Sugar  
 4 Table of Eggs  
 max Sugar & Coconut  
 6 Table, add white butter & sugar  
 & bake in fairly hot oven

Short Bread

7 oz Self Raising Flour  
 4 oz Butter or marg  
 2 oz White Sugar  
 2 Egg  
 mix all together & mix  
 with 2 egg, roll out & cut  
 into shapes required. (K. Marlowe)

Crossway Lent Bisc

2 lb Flour  
 2 oz Castor or White Sugar  
 4 oz Butter or marg  
 1/2 lb Cornmeal Flour  
 1 Egg  
 1 Table Spoon Clean water in  
 1/2 Table Spoon Bio. Sodium  
 dissolved in a small quantity  
 of milk (K. Marlowe)

Embrocation (Good)

1/2 pt. Best Vinegar.

1/2 pt Spirits Turpentine

2 (worth) Opo deldoxe.

2 Table-spoons Spirits Camphor

made) Mix altogether the

add 2 fresh eggs

well beaten. Shake

the bottle until

mixture looks like

cream.) Miss Buggo

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Receipt for Pickling Hams  
20 lbs & over.

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- 1 lb Pickling Salt -
  - 1/2 lb Bay Salt -
  - 2 oz Salt Petre.
  - 1 lb Pickling Ham Sugar.
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Method.

Powder the Bay Salt, Salt Petre, & Salt, mix together, & rub well into the Ham, lay in Pickling Pan, send downwards all night, next day take

1 pint Stout -

1/2 pint Vinegar.

& 1 lb Sugar - Boil these & pour over the Ham, boiling hot & well taste until hardly cold, turn every day for one month - (Hang up to dry.)  
(Hanny Warren.)