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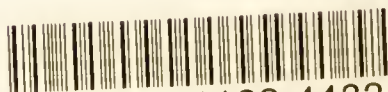
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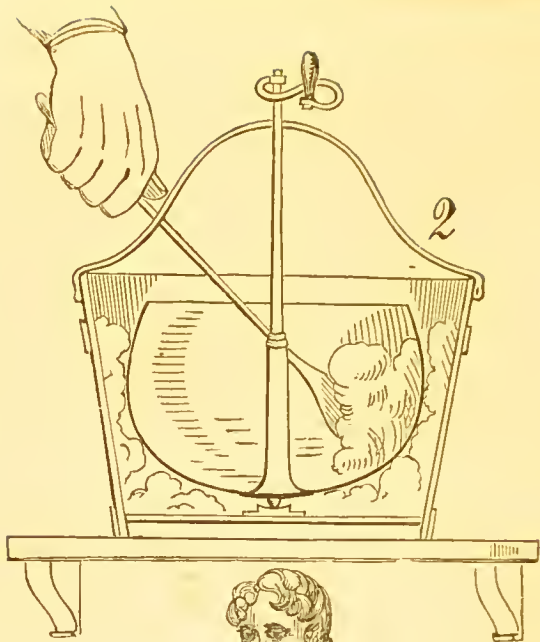
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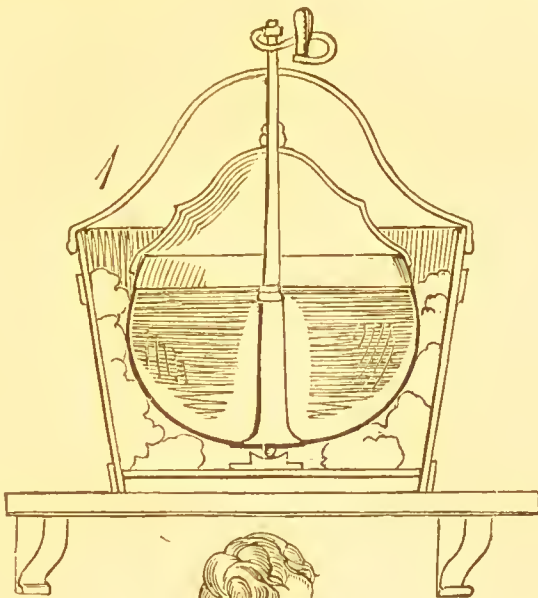






DESCRIPTION OF FULLER'S I





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METROPOLITAN FREEZING MACHINE.



A

MANUAL:

CONTAINING

NUMEROUS ORIGINAL RECIPES

FOR PREPARING

ICES;

WITH A DESCRIPTION OF

FULLER'S

Metropolitan Freezing Machine,

FOR MAKING ICES IN THREE MINUTES AT  
LESS EXPENSE THAN IS INCURRED BY  
ANY METHOD NOW IN USE.

BY  
WILLIAM FULLER.

LONDON:

PUBLISHED AND SOLD BY WILLIAM FULLER ONLY,  
60, JERMYN STREET, ST. JAMES'S STREET.

MDCCCLII.

ENTERED AT STATIONERS' HALL.

46240

## P R E F A C E .

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A MANUAL describing the means of preparing Ices of the finest quality, with economy and a certainty of success, cannot fail to be acceptable to every one who wishes to excel in the production of these indispensable luxuries of the table.

These Original Recipes have been selected on account of their excellence, a fact often confirmed by the unqualified approbation of those who have hitherto been able to have access to them. The instructions now first published, are so carefully detailed that, when strictly carried out, failure can scarcely be anticipated; and even should the preparation of the Ices be entrusted to, comparatively, unskilful hands, the newly invented Patent Machine will eventually ensure success.

This Machine is so simple in its construction and so easily managed, that, with the assistance of the annexed engraving, a mere novice in the art of Ice-making will at once comprehend the *modus operandi*. It combines all the properties essential to an apparatus intended for general use—cheapness—durability—expedition and facility in the working of it—economy in the ice employed—cleanliness in the operation, and the certainty of arriving with precision at the point of perfection desired. It may also be kept in order without trouble or the incurring of additional expense by frequent repairs. These objects, it is well known, are not always attainable in the more expensive and complicated Ice Machines.

WILLIAM FULLER, the owner of this newly invented Machine, is convinced that further observation on its merits would be deemed superfluous, since a few minutes inspection will convince any one that its advantages have not been over-rated.

This Machine is manufactured and sold by WILLIAM FULLER, 60, Jermyn Street, St. James's; where also, *only*, copies of this Manual can be procured.

## DESCRIPTION OF PLATE.

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*Figure 1.*—Represents the Machine open.

*Figure 2.*—Represents the action of gathering to the right and left and working the ingredients with a spaddle.

*Figure 3.*—Represents the putting of the Ice into an Ice-pot, when not intended for immediate use, and in which it can be kept for a long time.

*Figure 4.*—Represents the mixture after it is frozen, and if you would wish to save it in the same Machine, you must add fresh Ice now and then, and keep stirring the mixture with a spaddle, at intervals, until required for use.





## GENERAL RULES FOR MAKING ICES.

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WHENEVER it is found that the <sup>mixture</sup> Ice does not freeze in working the Machine, it is because there is too much sugar in it, and, therefore, a proportionate quantity of liquid, according to the description of Ice you are making, must be added. If, on the contrary, the Ice becomes clotted, and has not sufficient syrup, more sugar must be added.

The chief essential before putting in the mixture is to fill the Machine with crushed rough Ice, and put three ounces of salt to every twelve ounces of Ice. In making a liquid Ice, for drinking, or in cream, or in fruit Ices, less salt must be used.

In charging the pail with the *pounded* ice and salt, it will be necessary to press the ice close to the sides of the vessel; after take off the cover and put in the mixture.

## RECIPES.

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### No. 1. *Custard for Ices.*

Stir the yolks of eighteen eggs well, with or without sugar, then put three pints and a half of cream, or milk, and other ingredients which you intend, and any flavour that you may prefer. Place it on a moderate fire, and stir it continually, with a spoon or whisk, until the mixture be combined, and of the consistence of a thick cream, taking care not to let it boil; afterwards pass it through a sieve, and, when it is cold, freeze it. When nearly frozen, put into it a plate of meringue paste, which is made with the whites of four eggs, beaten up to a firm froth, and three spoonsful of syrup, or powdered sugar. This meringue mixture must be put into all Ices, except Liquid Ices, to make them smooth and light.

No. 2. *For plain Ice Cream.*

Put sugar or syrup with the cream, or milk, without boiling, in the same proportions as in No. 25; then add the flavour and fruit that you wish, pass it through a sieve, and freeze it.

No. 3. *Of all sorts of Acid Fruits.*

Take the rind off eight or ten lemons, oranges, or citrons, &c., &c. Put the rind of two into a basin, squeeze the juice of the lemons into the basin with the skins, add about twenty-four ounces of sugar, and three glasses of water; clarify the sugar with the water at point lissé. Mix altogether and let it infuse for half an hour, well covered up, after pass it through a sieve and freeze it.

Remark. The proportions here indicated will make two quarts of this, and every other description of ice.

No. 4. *Of all sorts of Ices from Fruits.*

For each two quarts of Ice, squeeze from thirty to thirty-six ounces of fruit of any description you may require, and pass it through a sieve with two glasses of water; afterwards put twenty-four ounces of sugar, in syrup, as above indicated,

with the juice of two or three lemons, add flavour and color to such fruits as may require them; then pass the whole through a sieve and freeze it.

All sorts of fruits, such as quinees, pears, apples of all sorts, peaches, aprieots, &c., require to be cooked with light syrup, of these two last add a few of the kernels of the stones pounded.

No. 5. *Ices made by Infusion.*

If the articles you wish to infuse require squeezing or erushing in a mortar, do so; but if for flowers leave them entire. Put them into an ice-pot with two quarts of the mixture that you wish, and two glasses of boiling water, with paper covered tightly over, for five or six hours, on charecoal ashes, or in a warm place; then pass the whole through a sieve, and finish as usual.

No. 6. *For Liquid Ices of Fruits and Cream.*

Granite Iees may be made with milk, or the juices of all sorts of fruit; but it is necessary to put less sugar than in other Iees, and also less salt, and not work it too much. This description of ice will do to drink at evening parties, like lemonade, orangeade, or Punch alla Romana, &c., &c.

No. 7. *For Ice Spongati.*

When you make Ice Spongati you must not

fill the machine more than two thirds, and when it is almost frozen put in meringue paste, and stir and work it well.

No. 8. *Plain Ice Milk.*

Add three pints and a half of milk, the yolks of eighteen eggs, eighteen ounces of sugar, and what flavour you please; let it simmer gently; when it is cold pass it through a sieve and freeze it. This will make two quarts.

No. 9. *Butter Ice Cream.*

Two pints of milk, and a pint and a half of cream, the yolks of twenty eggs, eighteen ounces of sugar, and flavour to your taste. Make it the same as the preceding.

No. 10. *Ice Cream.—A different sort.*

This is made in the same way as Butter Ice. Put in what flavour you like: as lemon, or orange peel, vanilla, orange flower, prawlings, almonds, nuts, walnuts, coffee, or cocoa; the last two must be roasted and infused in milk. Then freeze it.

No. 11. *Spanish Bread Ice Cream.*

This is made in the same way as Butter Ice

but it requires to be worked more, and meringue paste and slices of candied fruits added.

No. 12. *Ice of candied Eggs.*

The yolks of twenty-four eggs, twenty-four ounces of sugar, in syrup a lissé, and seent to your taste. Beat the yolks of eggs and the syrup well together, and add half-a-pint of cream, or milk, and let it simmer until it is combined. This will make two quarts.

No. 13. *Coffee Water Ice.*

Add to twelve eups of good Moeha coffee thirty ounces of syrup a lissé; then work it well and freeze it.

No. 14. *White Coffee Water Ice.*

Roast eight ounces of good Moeha coffee, and infuse it in half a pint of water, for six hours, well covered up; then pass it through a sieve, add twenty-four ounces of syrup a lissé, and freeze it. This may be varied by using milk instead of water.

No. 15. *Chocolate Water Ice.*

Mix from twenty-four to twenty-six ounces of good chocolate, in powder, and from twelve to fourteen ounces of pounded sugar, with three pints of water, and make it like chocolate; stir it well, pass it through a sieve, and freeze it. This may be varied by using milk instead of

water, or by putting the yolks of eight or ten eggs with the same quantity of water, stirring it well. This may also be done in different Ices: as Ice Spongati, or Bombe, &c., &c. This will make two quarts.

No. 16. *White Chocolate Water Ice.*

Roast eight ounces of coeoa, sufficiently to take off the skin. Roast it again, and infuse it in half a pint of boiling water, adding a small piece of cinnamon; well cover it, afterwards pass it through a sieve, and, when it is cold, add twenty-four ounces of sugar, in syrup a lissé; then freeze it.

No. 17. *Cinnamon Water Ice.*

Crush one and a half ounce of cinnamon, put it into a pint and a half of boiling water and cover it well. When it is cold add thirty ounces of syrup a lissé and freeze it. This may be varied by using milk instead of water. Saffron Water Ice and clove Water Ice may be made the same way.

No. 18. *White Cinnamon Water Ice.*

This ice is made in the same manner as the preceding, but with a less quantity of mixture and the addition of meringue paste, and slices of candied fruits.

No. 19. *Pistacchio Water Ice.*

Blanck and clean from eighteen to twenty-four

ounees of pistaechio, pound them well and put a pint of water, then pass it through a sieve and add thirty ounees of syrup a lissé, and flavour and eolor to your taste ; then freeze it. This may be varied by using milk instead of water and pine instead of pistaechio, with eolor.

No. 20. *Almond Water Ice.*

Make a paste of almonds, of twenty-four or thirty ounees, pounding well, and adding, from time to time, a little water, to prevent the almonds turning into oil. Add seent to your taste, and proceed in the same manner as No. 19. You may use milk instead of water, and add six ounees of bitter almonds.

No. 21. *Spanish Nut Water Ice.*

Use the same quantity of Spanish nuts or walnuts, as No. 19, and proceed in the same manner.

No. 22. *Chesnut Water Ice.*

Boil, or roast, thirty ounees of chesnuts, and pound them in a mortar with a little syrup until they become a paste. Pass it through a sieve, add what flavour you please, and proceed in the same manner as No. 19, with the addition of meringue paste. This may be varied by using milk instead of water.



No. 23. *Orgeat Water Ice.*

This ice, for drinking, is made of almond paste, the seeds of melons, or small pines, and must not be frozen too much. If you require it of a consistence make it with the almond paste only, freeze it well, and add meringue paste.

No. 24. *For Ice of Fruits.*

With the same proceeding as No. 3 we may make all sorts of Ices, herein mentioned, by adding the juice and rind of two or three lemons, or oranges, cedrats, apples, bergamot, bitter cherries, grapes, &c.

No. 25. *Plain Ice Cream.*

Add a pint of milk, two pints of cream, eighteen ounces of sugar, in powder, and flavour to your taste; freeze it, and add meringue paste.

No. 26. *Whipped Cream.*

Whip a pint and a half of good cream to a froth, put to it a pinch of gum adragant, then put in six ounces of powdered sugar, half a tumbler of maraschino, or of rum, vanilla, chocolate, or any flavour you may prefer, or the juice of any fruit passed through a sieve. Mix all well together

and freeze it. This Ice may be put into a mould or in paper cases.

No. 27. *Punch Water Ice, alla Romana, or Spongato.*

To make this Granite Ice, it must not be too much frozen for drinking, put rum, or any wine or liqueur you choose, to the same proportion as lemonade, No. 3, To make it Spongato you must freeze it more and add meringue paste. With twelve ounces of the juice of every fruit you may make liquid Ice for drinking, add rum at discretion.

No. 28. *Chinese Ice.*

Beat up the yolks of thirty eggs, well, with twenty-four ounces of powdered sugar; add four ounces of Pistacchio paste, well pounded with half the white of an egg; put in three half pints of water, simmer it until it comes to the consistence of cream, taking care that it does not boil, as, if so, the eggs will turn; color it, and put the flavour you require, afterwards pass it through a sieve and freeze it. A small piece of any preserved fruit may then be added.

No. 29. *Fruit Punch.*

With twelve ounces of the juice of any fruit we may make an excellent punch, pass it through

a sieve with a pint and a half of water and the juice of six lemons, with the peel of one or two, twenty-four ounces of sugar, in syrup a lissé. When nearly frozen put in meringue paste, rum, at discretion, and freeze it.

No. 30. *Liqueur Water Ice.*

With all sorts of Ices, cream or milk, simmered or not simmered, or the mixture of eggs, candied; when near frozen put in the flavour, or liqueur, you prefer, and name the Ice according to the liqueur you make use of.

No. 31. *Love Ice.*

Infuse the juice of eight lemons, the peel of two, two oranges, two cedrats, one ounce of cinnamon water, a little vanilla, in powder, two ounces of orange water, a pint and a half of water; cover it well for two hours, then pass it through a sieve, and add twenty-four ounces of sugar, in syrup a lissé; color it, and freeze it.

No. 32. *Vanilla Water Ice.*

Crush half an ounce of vanilla and a stick of cinnamon, in a mortar, add a pint of water, cover it over, and let it stand for ten hours; then pass it through a sieve, and add the juice of two

lemons, if you choose; put in twenty-four ounces of sugar a lissé, and freeze it. This may be varied by using milk instead of water.

No. 33. *Ice Of all sorts of Flowers.*

In Italy, and all other countries, this Ice, made with the scent of flowers, is very much used in *Granite Moelleux* or *Soufflée*. It is made in the same manner as Ice Spongato de vanilla; the flowers mostly used are the lily, hyacinth, jasmine, orange, lemon, cedrat, wall-flowers, &c. Freeze it and add meringue paste.

No. 34. *Aniseed Water Ice.*

With four ounces of aniseed do the same as with Ice Vanilla, No. 32.

No. 35. *Sweet Fennel Water Ice.*

With four ounces of sweet fennel, in grain, proceed as with Ice Vanilla, No. 32. This may be varied by using milk instead of water.

No. 36. *Radian Water Ice.*

One ounce of cinnamon, half an ounce of distilled aniseed, and the peel of half a lemon; proceed as with Vanilla, No. 32.

No. 37. *Tea Cream Ice.*

To eighteen ounces of pounded sugar, or in syrup *a la plume*, put a pint of strong green tea and let it boil a short time; then add a pint and a half of cream, two pints of good milk, and a little cinnamon water. Mix the whole together, and freeze it. With the same proportions you may use coffee, chocolate, &c., &c., instead of tea. If you wish it of more consistence add twenty-four ounces of sugar. The mixture is not to be stirred but to be kept in motion by rolling the vessel gently in which it is simmered.

No. 38. *Different sorts of plain Ice Cream.*

Boil three pints of cream, a pint of milk, twenty-four ounces of pounded sugar, or syrup *a la plume*, put altogether; then pass the mixture through a sieve and add flavour to your taste. When nearly frozen put in a small quantity of prawling flowers, preserved fruit, in pieces, or you may put four ounces of almonds, chestnuts, or pistacchio, nuts, &c., cut in slices and simmered in syrup, and name it accordingly.

No. 39. *Ice of essence of Cinnamon.*

Add a mixture of cinnamon Ice, as No. 17,

a small quantity of essence of cinnamon, color it red, and freeze it as usual.

No. 40. *Baveria Ice Cream.*

Add a mixture of Custard, No. 1, put coffee, chocolate, or cinnamon, and freeze it.

No. 41. *Zeffiro Ice Cream.*

Add the same mixture as above infuse the essence of any flower you like, or prawlings, vanilla, &c., and freeze it.

No. 42. *For Ice in Bombe, Spongati, or Spumoni Chiamati ancora Bombe alla Portoghesea.*

In order to make all sorts of Ices, of this description, with facility, you must take care to whip the cream to a thick consistence, and to salt the Ice well.

No. 43. *Spumoni of Cream.*

Mix three pints of cream with a pint of milk, and sixteen ounces of sugar, in powder, with flavour to your choice; freeze it.

No. 44. *Spumoni of made Cream.*

Mix three pints of cream, the yolks of

eighteen eggs, and fifteen ounces of pounded sugar; put your pan on the fire and whip the mixture with a whisk, as if you were whipping the whites of eggs, let it simmer until it becomes thick; after it is cold freeze it. You may vary this by putting whipped cream into it, or water instead of cream, or meringue paste; flavour to your taste and freeze it.

No. 45. *Other sorts of Ice of Candied Eggs.*

In all mixtures of eggs, candied, you must beat the eggs up well with the sugar, until it rises, then sprinkle it with a little cold water, and add the flavour you prefer; put into it a plate of whipped cream and freeze it.

No. 46. *Ices varié di Spumoni.*

The same quantities of Ice a Bombe may be garnished in a mould as you desire, with a wafer, or light biscuit, after being frozen.

No. 47. *Blanchmanger Ice Cream.*

Pound twelve ounces of almonds, in a mortar, to a paste, sprinkling it now and then with a little cold water, add three pints and a half of cream, or milk, and eighteen ounces of powdered

sugar ; pass it through a sieve, flavour it to your taste, and freeze it. This may be varied by using chocolate, coffee, &c.

No. 48. *Sicilian Ice Cream.*

Put three pints and a half of cream with the whites of sixteen eggs and fifteen ounces of powdered sugar into a basin, and whip it well for ten minutes ; simmer it on a slow fire till it becomes thick, but do not let it boil ; strain it through a sieve, flavour it, and freeze it.

No. 49. *Boville Ice Cream.*

Mix well together two quarts of cream, sixteen ounces of sugar, two ounces of best flour, and flavour to your taste, boil it, pass it through a sieve, and freeze it.

No. 50. *Pine Apple Water Ice.*

Peel and cut a pine apple, put it into a mortar with six ounces of sugar and pound it well, put to it a pint of water, after having mixed it well, let it stand, and cover it up for an hour. Pass the mixture through a sieve, and add the juice of five lemons, or oranges, with twenty four ounces of syrup a lissé ; freeze it. This may be varied by using milk instead of water.



No. 51. *Ginger Water Ice.*

Take six ounces of preserved ginger and pound it with a little raw ginger, make two quarts of lemonade, as No. 3, mix them together and add meringue paste, and freeze it; put less syrup and do not work it much for drinking.

No. 52. *China Water Ice.*

Put half an ounce of china-root with a stick of cinnamon and the peel of a lemon; infuse it, and proceed the same as No. 17.

No. 53. *Torronis Water Ice.*

Pound thirty ounces of roasted almonds, or prawnings, in a mortar, to the consistence of paste, add a pint of water and eighteen ounces of sugar, insyrupalissé, let it stand for an hour, and then pass it through a sieve. With the same quantity of almonds this Ice may be changed by adding cream or milk. After it is frozen put in a quantity of sliced almonds with it.

No. 54. *Marengo Water Ice.*

Make a mixture of any sort of fruit you like, and, after freezing it, add sliced almonds, candied fruits, &c., &c.

No. 55. *Portugal Ice Cream.*

Make a paste of twelve ounces of almonds, and add to it three pints and a half of cream, a little vanilla, in powder, and cinnamon; infuse it for half an hour with four ounces of fine chocolate, in powder; pass the whole through a sieve, and put to it twenty-four ounces of pounded sugar; freeze it, and add sliced almonds, pistacchio, or preserved fruits, &c.

No. 56. *For all sorts of Ice Fruits out of Season.*

These Ices are made with the pulp of every description of preserved fruits, syrup, jelly, juice, or with the distilled water of dried fruits, &c., &c. Each one has his own method, but I prefer putting marmalade, or compotes in syrup, with the juice of two lemons. The proportions are the same as in No. 4.

No. 57. *Cucumber Water Ice.*

Peel a cucumber, put it into a mortar and crush it with thirty ounces of pounded sugar, half a tumbler of cinnamon water, and the

juice of two lemons, color it, and pass it through a sieve, when nearly frozen, add two table spoonsful of seeds of chocolate, and freeze it.

No. 58. *Melon Water Ice.*

With half a well-ripe melon proceed as above, No. 57.

No. 59. *Neapolitan Water Ice.*

Peel six ounces of sweet fennel, in grain, well-ripe and fresh, add thirty ounces of syrup a lissé, a pint of water, the juice of three or four lemons; cover it well, and infuse it for two or three hours, pass it through a sieve and freeze it, add slices of all sorts of candied fruits.

No. 60. *Faro Ice Cream.*

To two quarts of cream simmered add six ounces of melted butter, and flavour to your taste; pass it through a sieve and freeze it.

No. 61. *Pomegranate Water Ice.*

Add twenty-four ounces of pomegranate, peeled, and pound it with thirty ounces of sugar, in a mortar, and the juice of three lemons; color it, pass it

through a sieve, and add a little water and the flavour you require.

No. 62. *Whole Fruits Ice.*

Take all sorts of fresh fruits, as figs, apricots, peaches, pine apples, &c., with the rind off, put them in a basin and powder them all over with sugar; put in a little wine or liqueur, to suit your taste, let it stand for half an hour and then freeze it. You may make the same Ice with preserved fruits.

No. 63. *Coffee Punch Ice.*

Put a mixture of lemonade, as in No. 3. with five or six cups of coffee, ready made, pass it through a sieve; when nearly frozen, add meringue paste and rum at discretion; freeze it.

No. 64. *Maraschino Ice Cream.*

The whites of six eggs beaten up to a froth, mix them with two pints of cream, and one pint of milk; to this add half a pint of maraschino, or more, according to your taste, and twenty-four ounces of sugar boiled to syrup a lissé, when it is almost Iced put in your maraschino and freeze it as before.

No. 65. *Maraschino Water Ice.*

Take the same quantity of lemons as for No. 3, let them be of a good flavour, prepare your maraschino, beat your whites of eggs up to a froth, and mix the whole lightly together, and Ice them.

No. 66. *Champagne Water Ice.*

Take the same proportions, and the same ingredients, as for the Ice above, No. 65, but in place of the maraschino put one pint of champagne, or any other sort of white wine, and Ice it as before.

No. 67. *Chestnut Ice Pudding.*

Take thirty-six ounces of chestnuts and boil them well, take off the peel and pound them, in a mortar, with a little syrup; pass the whole through a sieve, and put it into a tureen with twenty-four ounces of sugar, in syrup a lissé, a stick of vanilla, or any flavour you may prefer, half a pint of cream, or milk, and the yolks of twelve eggs; stir well together, and put it on the fire until the yolks are combined. When cold put it into the machine with half a tumbler of maraschino liqueur, or any other that you may prefer, and, when nearly frozen, put one ounce

of peel of cedrats, two ounces of raisins, two ounces of currants, in syrup, with a little vanilla, and let them boil for a little time; then put them altogether into the machine, and, when nearly frozen, add a plateful of white cream, or meringue paste, and finish freezing; when it is hard place it in a mould and keep it in ice until wanted. It is requisite to save the water at the bottom of the machine, until you finish.

No. 68. *Custard Rice Pudding.*

Take two large table spoonsful of rice flour, the yolks of ten eggs, shake in ten ounces of powdered loaf sugar, and add two pints of boiling milk, and flavour to your taste; put it over a moderate fire to simmer, and continue stirring it the whole of the time until it becomes quite smooth, then pass it through a sieve, adding as much liqueur as you please. To this may be added the same fruits as for the chestnut pudding. This pudding may be varied by using twelve ounces of the juice, or pulp, of any sort of fruit, or by using chocolate, coffee, liqueurs, &c.

No. 69. *Ice Cabinet Pudding.*

Make a custard of three pints of milk, or cream, according to the size of your mould, boil

the milk with the flavour of vanilla, lemon, or orange, which you please; prepare the yolks of ten or twelve fresh eggs with ten ounces of powdered sugar, and one grain of salt. Turn out the milk into this composition, beat it up well with a whisk, put it over a moderate fire, stirring it with your whisk, when it appears light, pass it through a sieve; then take a light sponge cake, the size of your mould, cut off the whole of the outside, then cut it into six round slices, the exact size of the mould which you intend for your pudding. Place your mould in the Ice, then put in one round of sponge cake, and upon that the maraschino, or any other liqueur, then cover it with the custard that you have prepared, and upon that spread Malaga raisins or any dried fruit cut in slices, and so proceed with the other slices until you have filled your mould; then leave it in the ice until it is frozen.

No. 70. *Apple Pudding.*

Peel twenty-four Rennet apples, or other sorts, and make marmalade of them, with eighteen ounces of sugar, the peel of a lemon, or orange, and add a jar of marmalade, of any sort; pass the

whole through a sieve, and add the same quantity of raisins, currants, cedar peel, and eggs as in the preceding Ice, No. 67. Mix all well together, and cook as before, and add meringue paste, then freeze it.

No. 71. *Pine Apple Pudding.*

Take two pine-apples, peel them and cut them in slices, let them simmer for ten minutes, in six ounces of sugar; put the peel into a pint of boiled cream, mix together, and cover it well; when it is cold pass it through a sieve, and add six ounces of sugar with the yolks of twelve eggs, mix them well and let them simmer on a slow fire for a minute, and, when cold, put in the same ingredients as for chestnut pudding. Freeze it as usual.

No. 72. *Polenta Pudding.*

Boil three pints of milk, or cream, mix it lightly with six ounces of Turkey flour, and let it boil for two or three minutes; then add the yolks of fifteen eggs, well beaten up with eighteen ounces of sugar, a quarter of an ounce of powdered cinnamon, and let it simmer until the mix-



ture be combined. When cold, freeze. When nearly frozen put into it the same ingredients as in chestnut pudding, No 67.

No. 73. *Crumbs of Brown Bread Pudding.*

This pudding is made the same way as Polenta pudding. Semolino pudding is also made in the same way.

No. 74. *Light Sweet Sauce for any kind of  
Pudding.*

For a small pudding take the yolks of four eggs, two table spoonsful of powdered sugar, and two table spoonsful of maraschino, rum, or any other liquour you wish, and sufficient milk or cream to cover the pudding; put it into a chocolate pot, over the fire, and work it with the chocolate mill until it comes to a froth at the top, but pay attention that it does not boil for the eggs will turn; when it is done pour it into a basin in the ice, stir it with your spoon to keep it in a liquid state. Send up your pudding, when ready, with this sauce over it.

No. 75. *Of Preserved Fruits in General.*

All kinds of fruits, whether with or without kernels, gathered and bottled the same day, may

be preserved without loss. The way to preserve fruits in bottles, for Ice, is to take them, whether cherries, raspberries, mulberries, black currants, gooseberries, or strawberries, put them into a new cloth and squeeze them well, and put the juice into bottles, cork well, make them air tight, and place them in a stew-pan of cold water, in an upright position, and leave them until the water boils. Care must be taken to wrap them well up in cloths, to prevent them touching each other. Let them stand in the water until it is cold, and then put them in the cellar until required for use. By this process you may preserve all kinds of fruits.

Fruit may be preserved entire in tin boxes by using the same process as in syrup.

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RECORD OF TREATMENT, EXTRACTION, REPAIR, etc.

Pressmark:

Binding Ref No: 3652

Microfilm No:

Date	Particulars
JUNE 99	Chemical Treatment
	Fumigation
	Deacidification
	Renaissance HA Liquid
	Lamination
	Solvents
	Leather Treatment
	Adhesives
	Remarks

