

EATING MANOR HOUSE STYLE

This article is so called because the recipes in it came from an exercise book kept by Miss Laura Howlett who was lady's maid to Mrs Cox when she lived at the Manor House many years ago. No alterations have been made to any of the recipes. Quantities, instructions and the names of the ingredients are written out as they are in her hand-written collection. There are no oven temperatures because, I assume, we are back in the days before thermostat control. Below the recipes I have written a list of possible modern day terms for some of the ingredients mentioned.

My thanks to the grandson of Miss Howlett, Mr R. Shiells, and his wife for allowing me to borrow the recipe collection.

Railway Pudding

6 oz flour

4 oz sifted sugar

1 tblspn baking powder

1 egg well beaten

4 tbsns milk

pinch salt

Beat well together and bake fifteen minutes in a well-buttered shallow tin. Take out and slice through the middle, spread with raspberry jam, place together again and put in the oven for a few minutes. Very nice cold.

Pembleton Pudding

Well butter a dish, then take 1½ oz bread crumbs, 2 oz suet chopped fine, 2 oz sultanas, 1 oz sugar. Mix well together. Beat up two eggs with two teacups of milk, pour over the mixture and bake for ¾ hour.

Trifle

Stew 10 apples to a pulp and flavour with cloves. When cold pour into a glass dish. Cover with custard made from the yolk of 4 eggs, 1 pint milk, 3 tablespoonfuls of sugar and flavouring to taste. Warm 1 pint cream with a wine glass full of sherry and some sugar. Whisk it to froth. After it has been made for two hours arrange it on the custard and cover it with coloured sugar.

Potted meat

1 lb steak

Melt a little butter and braise the steak for 1½ hours. Season with cloves, peppercorns, pepper and salt. Then mince it 3 or 4 times. If dry add a little water, mix well with 2 oz fresh butter and press in a dish. When cold melt some more cooked butter and pour over. Tie down with white paper.

Snow Cake

1 lb arrowroot

½ lb bounded white sugar

½ lb butter

The whites of 6 eggs
Flavouring to taste

Beat the butter to a cream and stir in the sugar and arrowroot gradually, at the same time beating the mixture. Whisk the egg whites to a stiff froth, add them to the other ingredients and beat well for 20 minutes. Put in the flavouring, either essence of almonds, vanilla or lemon and bake in a moderate oven for 1 to 1½ hours.

Burning Pancakes

½ lb flour
1 oz lard
1 oz coarse sugar
Little grated lemon rind
tspn baking powder
1 egg
2 tabspns milk

Just mix well flour and baking powder, beat up egg and milk, mix all together into a dough. Roll out to ¼ inch thick. Place a little jam in each and put one over the other (as for mince pies) and cook in boiling fat 2 or 3 minutes until light brown.

To Stew Pears

Pare the fruit. To 2lbs fruit allow ¾ lb sugar, ½ pint water, ½ pint currant wine, the rind of a lemon 4 cloves. Boil this to a syrup, and then put to the fruit and let them simmer for several hours in an oven in a covered jar until the fruit looks rich and red.

Thick Gingerbread

1½ lb flour
1 lb treacle
½ lb butter
½ lb sugar
¼ lb peel
3 eggs
1 teaspoon carbonate of soda
¼ pint milk
1½ oz ground ginger

Pass flour and ginger through a sieve. Shred the peel finely and add to the flour. Put sugar, butter and treacle into a stewpan to dissolve. Beat the eggs and add the soda. Add the milk last. Mix the flour with the treacle, eggs and milk and well beat them. Bake 2½ hours in a well-greased tin.

Furniture Polish

1oz beeswax
½ oz castile soap
½ oz white wax

Cut into very small pieces. Put in a bottle with $\frac{3}{4}$ pint turpentine. Leave 24 hours then fill the bottle nearly full with boiling water. Shake until white and creamy. This makes 1 $\frac{1}{2}$ pint bottle full.

Notes:

sifted sugar – caster sugar

moist sugar – soft brown sugar

castile soap – white soap

flour – assume plain flour

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