

2010

Mary Cannon's Commonplace Book : an Irish Kitchen in the 1700s

Marjorie Quarton

Follow this and additional works at: <https://arrow.tudublin.ie/irckbooks>



Part of the Arts and Humanities Commons

Recommended Citation

Quarton, Marjorie, "Mary Cannon's Commonplace Book : an Irish Kitchen in the 1700s" (2010). *Cookery Books*. 84.

<https://arrow.tudublin.ie/irckbooks/84>

This Book is brought to you for free and open access by the Publications at ARROW@TU Dublin. It has been accepted for inclusion in Cookery Books by an authorized administrator of ARROW@TU Dublin. For more information, please contact arrow.admin@tudublin.ie, aisling.coyne@tudublin.ie.



This work is licensed under a [Creative Commons Attribution-Noncommercial-Share Alike 4.0 License](https://creativecommons.org/licenses/by-nc-sa/4.0/)

Mary Cannon's
COMMONPLACE
BOOK

AN IRISH KITCHEN IN THE 1700s



MARJORIE QUARTON

*Mary Cannon's
Commonplace Book*

An Irish Kitchen in the 1700s

An Irish Kitchen in the 1700s

Marjorie Quarton

THE MILLBURY PRESS
MILLBURY, MASS.

*To my mother, Marjorie Smithwick,
who did so much research the hard way.*

*To Alice Bouilliez, who illustrated the book
and took me ancestor-hunting in France.*

CONTENTS

*Mary Cannon's
Commonplace Book*

An Irish Kitchen in the 1700s

Marjorie Quarton

THE LILLIPUT PRESS
DUBLIN

First published 2010 by
THE LILLIPUT PRESS
62–63 Sitric Road, Arbour Hill
Dublin 7, Ireland
www.lilliputpress.ie

Copyright © Marjorie Quarton, 2010
Illustrations © Alice Bouilliez, 2010

ISBN 978 1 84351 185 4

1 3 5 7 9 10 8 6 4 2

All rights reserved. No part of this publication may
be reproduced in any form or by any means
without the prior permission of the publisher.

A CIP record for this title is available
from The British Library.



An Roinn Gréithe Poblail, Tuath
agus Gaeltachta
Department of Community, Rural
and Gaeltacht Affairs

Set in 11.5 pt on 16 pt Caslon by Marsha Swan
Printed in the UK by MPG Books, Bodmin, Cornwall

CONTENTS

INTRODUCTION

The Cannon Family: Some Historical Background xi

PREFACE

xv

FFISHE

1. *To Stew Oysters* 3
 2. *To Stew Eales* 4
 3. *To Pott Eales* 5
 4. *To Dress Cod's head, Turbitt etcetera* 6
 5. *To Stew ffishe, Trouts etcetera* 7
 6. *To Stew Carps or any ffishe* 8
 7. *To Make Sauce for Pike, Mullett or Bass Boyled* 9
 8. *To Fry ffishe* 10
 9. *To Make a Lobster Pottage* 11
 10. *To Make Forcemeat Balls of Lobsters* 12
- ## INTERLUDE
- To Make Plum Broth* 13

FFLESHE

| | |
|---|----|
| 1. <i>To Make Alamode Beefe</i> | 17 |
| 2. <i>To Make Scotch Colopes</i> | 18 |
| 3. <i>To Make Scotch Colopes Another Way</i> | 19 |
| 4. <i>To Make Forcemeat Balls</i> | 20 |
| 5. <i>To Rague a Breast of Veale</i> | 21 |
| 6. <i>To Make Veale Toast</i> | 22 |
| 7. <i>To Collar a Breast of Veale</i> | 23 |
| 8. <i>A Savory Sauce for Collared Breast of Veale</i> | 24 |
| 9. <i>To Roast a Calves Head</i> | 25 |
| 10. <i>To Hash a Calves Head</i> | 26 |
| 11. <i>To Make a Calves Head Pye</i> | 27 |
| 12. <i>To Make an Olive Pye</i> | 28 |
| 13. <i>To Dry Neats' Tongues</i> | 29 |
| 14. <i>To Make Mince Pyes</i> | 30 |
| 15. <i>To Stew a Beefe's Cheek</i> | 31 |
| 16. <i>To Make Sausages</i> | 32 |
| 17. <i>To Make a Stake Pye</i> | 33 |
| 18. <i>To Make Brawn</i> | 34 |
| 19. <i>To Bake a Pigg in a Pan</i> | 36 |
| 20. <i>To Make ffleshe Pudding</i> | 37 |
| 21. <i>To Order Tongues and Gammons</i> | 38 |
| 22. <i>To Force a Legg of Lamb</i> | 39 |
| 23. <i>To Stew a Hind Quarter of Lamb</i> | 40 |
| 24. <i>To Stew a Nick of Mutton</i> | 41 |
| 25. <i>To Make Balls to Garnish Dishes</i> | 42 |
| 26. <i>To Make a Frycasey</i> | 43 |

INTERLUDE 45

BAKING

| | |
|--|----|
| 1. <i>To Make a Cake</i> | 49 |
| 2. <i>To Make a Cake Another Way</i> | 50 |
| 3. <i>Ye Countess of Manchester's Cake</i> | 51 |
| 4. <i>Lady Southcott's Cake</i> | 52 |
| 5. <i>To Make Almond Cake</i> | 53 |
| 6. <i>To Make Curd Cakes</i> | 54 |
| 7. <i>To Make Queen's Cakes</i> | 55 |
| 8. <i>To Make Custerds</i> | 56 |
| 9. <i>To Make Bunnes</i> | 57 |
| 10. <i>To Make Bread</i> | 58 |
| 11. <i>To Make French Bread</i> | 59 |
| 12. <i>To Make Ginger Bread</i> | 60 |
| 13. <i>To Make Sugar Cakes</i> | 61 |
| 14. <i>To Make Cheese Cakes</i> | 62 |
| 15. <i>To Make Poor Knights</i> | 63 |
| 16. <i>To Make Puffes</i> | 64 |
| 17. <i>To Make Naples Bisketts</i> | 65 |
| 18. <i>To Make Excellent Wigges</i> | 66 |
| 19. <i>To Make Bisketts</i> | 67 |
| INTERLUDE | 68 |

FOR SUCH AS BE SICKE

| | |
|-----------------------------------|----|
| 1. <i>To Make a Sacke Possett</i> | 73 |
| 2. <i>To Make Plucke Broth</i> | 74 |

| | |
|--|----|
| 3. <i>To Make Harts Horn Jelly</i> | 75 |
| 4. <i>To Make French Barley Caudle</i> | 76 |
| 5. <i>To Make Lemmonade</i> | 77 |
| 6. <i>To Make Lemmon Water</i> | 78 |
| 7. <i>To Make an Electuary</i> | 79 |
| INTERLUDE | 80 |
| 8. <i>To Dry Eringo Roots</i> | 81 |
| 9. <i>Eringo Crame</i> | 82 |
| 10. <i>To Cure the Dropsy</i> | 83 |

PUDDINGS AND DESERTS

| | |
|---|-----|
| 1. <i>To Make an Orange Pudding</i> | 87 |
| 2. <i>To Make Excellent Lemmon Creams</i> | 88 |
| 3. <i>To Make Lemmon Creams an Easier Way</i> | 89 |
| 4. <i>To Make a Devonshire White Pott</i> | 90 |
| 5. <i>To Make French Butter</i> | 91 |
| 6. <i>To Make Chocolett Crame</i> | 92 |
| 7. <i>Another Way but Slighter</i> | 93 |
| 8. <i>To Make Almond Jelly</i> | 94 |
| 9. <i>To Make a Guesberry Fool</i> | 95 |
| 10. <i>To Make Orange Jelly</i> | 96 |
| 11. <i>To Make Blancmange</i> | 97 |
| 12. <i>To Make a Custerd Pudding</i> | 98 |
| 13. <i>To Make Whip Sillibubs</i> | 99 |
| 14. <i>To Make a Trifle</i> | 100 |
| 15. <i>To Make Macheroon Bisketts</i> | 101 |

16. *To Make a Carriott Pudding* 102

INTERLUDE 103

WINE, ALE AND SPIRITS

1. *To Make Mum, as tis at the Town House of Brunswick* 109

2. *To Make Sider, Fine, Sharpe and Goode* 111

3. *To Make Lemmon Brandy* 112

4. *To Make Raison Wine* 113

5. *To Make Sage Wine* 114

6. *To Make Grape or Cherry Wine* 115

7. *To Make a Singular Guesberry, Damson or Black Cherry Wine* 116

8. *To Make Aprycorke Wine* 117

9. *To Make Vinegar* 118

10. *To Make Elder Wine* 119

11. *To Make Cowslop Wine* 120

12. *To Make Raspberry Wine* 121

13. *To Make Burch Wine (i)* 122

14. *To Make Burch Wine (ii)* 123

15. *To Make Burch Wine (iii)* 124

16. *To Make Methaglan* 125

17. *To Make Methagalan Another Way* 126

18. *To Make Methagalin, Mama's Receipt* 127

19. *To Make White Mead* 128

20. *To Make Black Cherry Beer* 129

INTERLUDE: *A Camel and a Crinoline* 130

PICKLES AND PRESERVES

| | |
|---|-----|
| 1. <i>To Pickle Grapes</i> | 135 |
| 2. <i>To Pickle Barberrys</i> | 136 |
| 3. <i>To Pickle Kidney Beans</i> | 137 |
| 4. <i>To Pickle Oranges</i> | 138 |
| 5. <i>To Pickle Cowcombers</i> | 139 |
| 6. <i>To Pickle Stalks of Lettice or Purslane</i> | 140 |
| 7. <i>To Pickle Samphire</i> | 141 |
| 8. <i>To Pickle Mushrooms</i> | 142 |
| 9. <i>To Keep Quinces ye Year</i> | 143 |
| 10. <i>To Preserve Cherrys</i> | 144 |
| 11. <i>To Preserve Cherrys Without Stone</i> | 145 |
| 12. <i>To Preserve Damsons, Pears or Plumbs</i> | 146 |
| 13. <i>How to Preserve Guesberrys or White Grapes</i> | 147 |
| 14. <i>Another Way to Preserve Guesberrys</i> | 148 |
| 15. <i>To Preserve Aprycorkes in Jelly</i> | 149 |
| 16. <i>To Preserve Aprycorke Chips</i> | 150 |
| 17. <i>To Candy Oranges or Lemmons</i> | 151 |
| 18. <i>To Preserve Oranges or Lemmons Hole</i> | 152 |
| 19. <i>To Dry Aprycorks</i> | 153 |
| 20. <i>To Preserve Wallnuts in ye Shells</i> | 154 |
| 21. <i>To Preserve Green Fruits</i> | 155 |
| 22. <i>To Candy Angelica</i> | 156 |
| EPILOGUE | 157 |