Ann [Cheston] Morris Receipe book F994

Goat

A large fat kid boil in 3 quarts of water until tender, then add a small cup of flour boil about 25 minutes add three ounces of butter press this all thro a sieve then add a small cup of mean boil again for 8 minutes, then add yolks two raw add a cup or quart hot it work for about 4 hours and then bottle and keep in a cool place.
The Flour must be wet the Mouth before it is put in

Boned Chicken

It should not be a very young chicken. Let it be dressed, washed and cut in pieces: put them into a jar without water and cover closely (the last named China jars are very good for the purpose). Place the jar in a pot of boiling water and keep it boiling five or six hours. Then take the chicken out of the jar & strip off the skin. The flesh will readily separate from the bones. The flesh should then be cut into very small pieces and placed in jelly moulds seasoned proper