Ann [Cheston] Morris Receipt Book 1894

Plum Pudding

1 lb Raisins, 1½ Currants, 1¼ Suet, 10 Eggs, 3¼ lb Stale Bread, 1 large Nutmeg, 2 Wine Glasses of Wine, 1 Tea Cup of Sugar, 2 Table Spoon of Flour.

Croquettes, Oysters and Rice

Put into a Pint of Milk a large Table Spoon full of Flour, ¼ lb Butter, Table Spoon full of chopped Onion, a little Nutmeg, Season with Pepper & Salt, let this Boil 5 or 6 minutes then pour on a chicken which has been minced very fine, set it away to cool, then shape in a croquet Mould, which can be had at any Tin Store, remove from the Mould & Dry them in butter & lard, rolling them first in cracker crumbs then in Egg, then in cracker dust again.

Corn Pudding. Vegetable

1½ Dozen Ears of Corn, Grated without boiling, a Tea Cup of Cream or Milk, Piece of Butter the size of an egg, Pepper & Salt to the taste, Bake in a Deep Pudding Dish.

Mrs Chas Thos Wallbrook