

**CHARLOTTE  
CAMPBELL  
LADY BURY**



**THE LADY'S OWN  
COOKERY BOOK,  
AND NEW DINNER-  
TABLE DIRECTORY**

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**Charlotte Campbell Lady Bury**

# **The Lady's Own Cookery Book, and New Dinner-Table Directory**

**Enriched edition. In Which will Be Found a Large  
Collection of Original Receipts. 3rd ed**

*Introduction, Studies and Commentaries by Cameron Price*

EAN 8596547128793

Edited and published by DigiCat, 2022



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**60** A type of light biscuit or sponge-like cake known in British cookery of the 18th–19th centuries and often grated or crumbled into desserts; the name refers to an association with Naples (Italy) but recipes and forms varied.

**61** An older term in the text likely referring to an imported variety or style of coffee associated with the Demerara region (Guyana) or a Dutch-processed bean, recommended here as preferable to Mocha; exact modern equivalence is uncertain.

**62** A fine linen or holland-cloth straining bag (from 'Holland' linen) used for draining curds or jellies; commonly used in historical cheesemaking and straining methods.

**63** An archaic spelling of yeast — a leavening agent (microbial ferment) used to make dough rise.

**64** A historical English name for fortified white wines imported from Spain or the Canary Islands, similar in use to what later became known as sherry or Madeira.

**65** Material derived from stag (hart) antlers; boiled shavings were used historically to produce an ammoniacal extract and gelatinous jellies, and hartshorn also supplied early leavening/ammonia preparations.

**66** A term for certain apple varieties (e.g., Newtown Pippin) or cooking apples; here it refers to apples used for jellies or purées.

**67** Jelly made from cooking apples (codlings), i.e., tart or culinary apple varieties used to produce a clear apple jelly for preserving or flavouring.

**68** An older phrase for rice flour — finely ground rice used as a thickener or to make doughs and pancakes, equivalent to what is called rice flour today.

**69** Refers to the dough used for a French-style roll or light white roll (a type of bread/roll) commonly used in 18th–19th-century cookery as a basis for pastries and tarts.

**70** A named variety of peach mentioned in 18th–19th-century British sources, likely grown or popularised near Newington (London); the term denotes a cultivar rather than a preparation method.

**71** A hollow shaft of a bird's feather; here it denotes a small tube or feather shaft used as a tool to help loosen the stone from a peach.

**72** An animal bladder used as a sealing cover for preserving jars or bottles before modern lids and caps; it was stretched or tied over the opening to protect contents from air.

**73** Refers to wine from the Lisbon region of Portugal, cited here as a style of wine used for cooking or in possets and sauces.

**74** A small drinking vessel or informal measure; in historic British recipes a noggin commonly denotes a small cupful (roughly on the order of a few ounces — often cited as around a quarter pint, though measures varied).

**75** An old unit of liquid measure equal to a quarter of a pint (approximately 140 ml in the Imperial system); used here to indicate small quantities of liquid such as broth or alcohol.

**76** A sweet flavored liqueur or cordial (often almond-flavored) made from spirits and kernels or fruit, used as a flavoring in 18th–19th-century cookery; the word can also refer to small confections, but here it denotes the liqueur/syrup.

**77** A bitter herb (*Tanacetum vulgare*) whose leaves and flowers were used historically to flavor puddings and salads; it contains active compounds and was used sparingly because large quantities can be toxic.

**78** A type of biscuit or sweet cake referenced in period cookery (named for Naples, Italy) that was often crushed and used as a binder or crumb in puddings; exact recipes and textures could vary regionally.

**79** A historical Scottish unit of liquid measure mentioned in the text; the book equates it in this context to about a (English) pint for the recipe, though actual historical values for a mutchkin varied (roughly several hundred millilitres).

**80** A cooking vessel made of bell metal — a hard bronze alloy of copper and tin — commonly used historically for durable pots and pans.

**81** An historical name for a sulfate of iron or copper compound (often green vitriol, iron sulfate) used in small amounts for preserving or fixing colours; exact composition varied in period sources.

**82** A traditional method of sealing jars using an animal bladder covered with leather to keep pickles airtight before modern lids and corks were common.

**83** A shallow plate or dish made of pewter, a malleable alloy primarily of tin historically used for tableware and kitchen work.

**84** A reference to white wine vinegar subjected to a distillation process in a 'cold still' (a type of alembic or condenser) to clarify or concentrate it; the phrase reflects older vinegar-making terminology.

**85** A savory concentrated liquid made from mushrooms (an early condiment), precursor to modern commercial ketchup and used as a seasoning rather than a tomato-based sauce.

**86** Assafœtida (often spelled with brackets in older texts) is a dried gum-resin from certain plants in the carrot family, used historically as a strong-smelling spice or digestive aid.

**87** An older term appearing in pickling recipes; it likely refers to a strong vinegar or 'ale-gar' (vinegar made from ale), though exact usage varied regionally and over time.

**88** A bitter variety of orange (*Citrus aurantium*) traditionally used for marmalade, flavouring and brewing; commonly called 'Seville' from its association with Seville, Spain.

**89** A distillation apparatus of antiquity and the early modern period (a type of still) used to heat and condense vapours for producing spirits or distilled waters.

**90** A common historical spelling of galangal (a rhizome related to ginger) used as a fragrant spice in cooking and cordial recipes.

**91** Refined sugar that was traditionally cast and sold in solid conical or cylindrical 'loaves' to be broken or grated before use, common in 18th-19th-century cookery before widespread granulated sugar.

**92** Malaga refers to a sweet fortified wine from the Málaga region of Spain; 'sack' is an older English term for certain imported fortified wines, so 'Malaga sack' denotes that sweet Spanish wine used for flavouring or fortifying.

**93** A historic medicinal syrup or complex compound (related to the ancient 'theriac') that was imported or