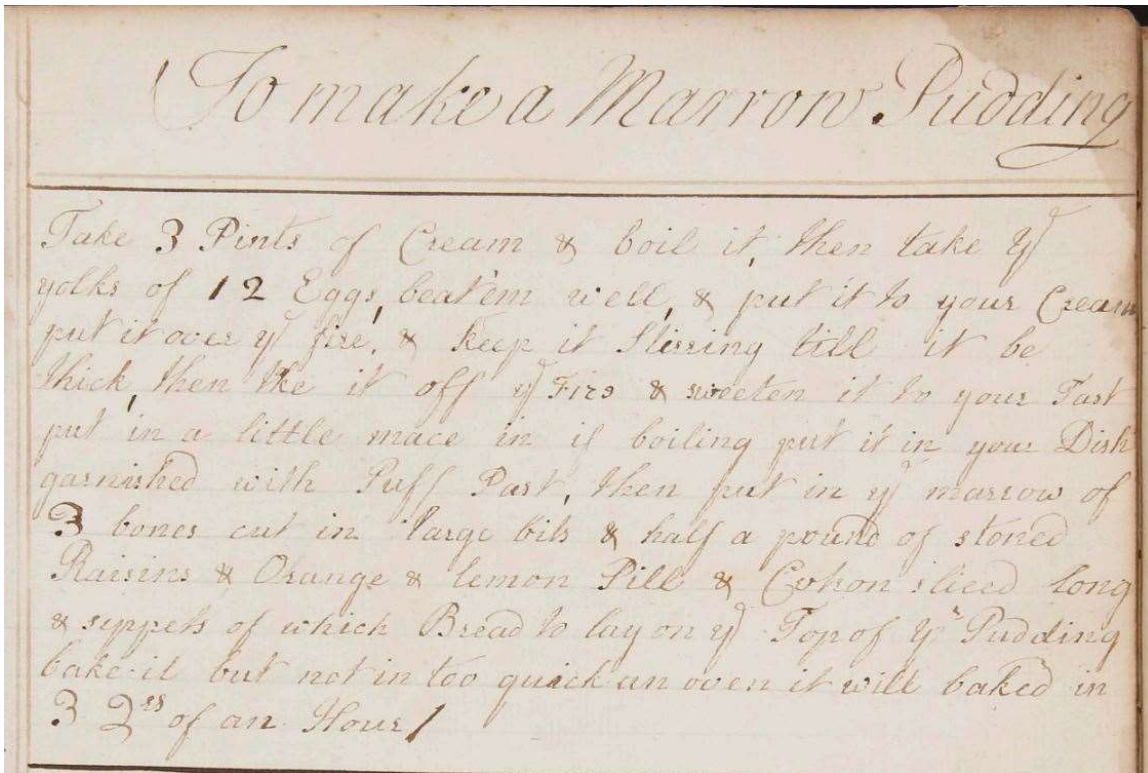


WHAT'S COOKING IN OUR ARCHIVES!

A taste of the past



“To make a **Marrow Pudding**

“Take 3 Pints of Cream & boil it, then take the yolks of 12 Eggs, beat’em well, & put it to your Cream put it over the fire & keep it stirring till it be thick, then take it off the fire & sweeten it to your Tast[e] put in a little mace in if boiling put it in your Dish garnished with Puff Past[e], then put in the marrow of 3 bones cut in large bits & half a pound of stoned Raisins & Orange & lemon Pill [peel] & [Citron?] sliced long & sippets of which Bread to lay on the Top of the Pudding bake it but not in too quick an oven it will (be) baked in 3 Q^{rs} [?] of an Hour.”