



All manner of Pastry-Works recommended by Mrs. Vobe

Snow Eggs 10

Beat the whites as you do for savoy cake, till you can turn the vessel bottom upward without their leaving it...put in two spoonful's of powdered sugar and a little orange water...dish up your whites with custard.

A little wine stirred in is a great improvement

(James Hemings, Chef d' Cuisine to Thomas Jefferson, 1787-1794)

A Chocolate Tart 11

Take a quart of cream...sweeten it very well, lay in a spring of rosemary, grate some chocolate, stir them over the fire till it is thick...

(The Complete Confectioner; Hannah Glasse, 1765)

Bread Pudding 10

TAKE the crumb of a Penny Loaf, and pour in good milk, butter, sugar to your palate nutmeg and eggs...

Serve warm and pour it over with wine sauce

(The Experienced English Housekeeper; Elizabeth Raffald, 1769)

A Pecan Pie 9

MAKE a good paste add to it your pecans pick'd clean of any shell eggs, butter unrefined sugar to your palate mixed together...place in a moderate oven for one hour

King's Arms Ice Cream Selection 8

Take some natural ice and beat it, and strew two or three handfuls of salt over it: put some of this in the bottom of your bucket...put in your cream and let it stand half an hour...to serve it up...turn it out into your plate

(The Practice of Cookery, Pastry, Pickling, Preserving, &c., Mrs. Frazier, 1791)



All sorts of Wines; potable liquors, also cordials

Sweet wines to settle the Stomach

<i>Chateau Laribotte, Sauterne</i>	12
<i>Leacock's Rainwater Madeira</i>	9
<i>Blandy's 10 year Malmsey, Madeira</i>	9
<i>Taylor Fladgate, 10 year Portugal</i>	9
<i>Taylor Fladgate, 20 year Portugal</i>	12
<i>Harvey's Bristol Cream, Spain</i>	8
<i>Dry Sack, Spain</i>	9
<i>Church Creek Late Harvest Red, VA</i>	10

Cognac and Liqueurs

<i>Amaretto Disaronno</i>	9
<i>B&B</i>	9
<i>Bailey's Irish Cream</i>	9
<i>Chambord</i>	10
<i>Drambuie</i>	10
<i>Frangelico</i>	9
<i>Grand Marnier</i>	11
<i>Hennessey XO</i>	32
<i>Kahlua</i>	9
<i>Pernod</i>	9
<i>Remy Martin VSOP</i>	12
<i>Remy Martin XO</i>	32
<i>Romana Sambuca</i>	8
<i>Courvoisier VSOP</i>	10