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Honor Moore

People

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1952

## Honor Moore : Notebook

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**NOTE BOOK.**

**1**d.

**100 PAGES.**

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**CREAM LAID**

**NOTE PAPER.**

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**Suitable for Pen and Pencil.**

uttered paper & steam  
two hours.

### Rice Kudding.

1 breakfast cup water.  
1 tea cup rice & breakfast cups  
milk 1 table spoon sugar  
2 eggs. Boil rice in water  
5 minutes add milk & boil  
 $\frac{1}{2}$  an hour add sugar & eggs  
well beaten mix all well  
together put in pudding  
dish & bake for  $\frac{1}{2}$  an hour  
in oven or before the fire.

### Doughnuts

$\frac{1}{2}$  breakfast cups of flour 1 tea  
cup soda & of cream tartar  
alt 1 of sugar & sweet milk

## Currant Bun

1 lb flour.  $\frac{1}{2}$  lb blue raisins  
 $\frac{1}{2}$  lb sultanas  $\frac{3}{4}$  lb currants.  
 $\frac{1}{2}$  lb lemon peel  $\frac{1}{2}$  lb orange peel.  
 $\frac{1}{2}$  lb almonds  $\frac{1}{2}$  lb sugar. 1 teaspoon  
ful soda. 2 of ginger. 2 of  
cinnamon  $\frac{1}{2}$  black pepper  
2 Jamaica pepper 1 Breakfast  
cup butter milk. For paste.  
1 Breakfast flour  $\frac{3}{4}$  lb butter  
mixed with water bake  
2  $\frac{1}{2}$  or 3 hours. roll paste  
out thin.

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2 Teaspoonful cinnamon  
1 ginger 1 Jamaica pepper  
20 black pepper.

## Mince meat pie

$\frac{1}{2}$  lb suit  $\frac{1}{2}$  lb sugar  $\frac{1}{4}$  lb  
raisins  $\frac{1}{4}$  lb citron peel  $\frac{1}{4}$  lb  
orange peel  $\frac{1}{4}$  lb ratafia Biscuits  
 $\frac{1}{2}$  lb Apples 1 orange 2 Lemons  
 $\frac{1}{2}$  lb currants 1 glass Brandij  
Mince and mix all well  
together see Dick's recipe

## Rock Cakes

$\frac{1}{2}$  lb flour  $\frac{1}{4}$  lb currants  
2 of butter 2 of sugar 1 egg 2 teas  
poonful Baking powder  
 $\frac{1}{2}$  teaspoon ginger or cinnamon  
4 a little milk Bake for  
ten minutes in a hot oven  
sprinkle sugar on top of Buns.

## Fruit Cakes

1 lb flour  $\frac{1}{2}$  lb butter  $\frac{1}{2}$  lb sugar  
 $\frac{1}{2}$  raisins  $\frac{1}{2}$  lb currants 1 oz mixed peel  
4 eggs a few drops essence of lemon  
& a little milk  $\frac{1}{2}$  teaspoon

1 teaspoon B powder soda

$\frac{1}{2}$  lb butter  $\frac{1}{3}$  lb sugar  $\frac{1}{2}$  sultanas  
 $\frac{1}{4}$  lb peel 1 lb flour 4 eggs  $\frac{1}{2}$  teaspoonful  
carbonate of soda.

$\frac{3}{4}$  lb flour  $\frac{1}{4}$  lb raisins  $\frac{1}{4}$  lb currants  
2 oz butter 1 teaspoon mixed spice  
1 teaspoon soda  $\frac{1}{2}$  teaspoon nutmeg  
1 teacupful butter milk

## Ginger Bread spice cake

$1\frac{1}{4}$  lbs flour  $\frac{1}{2}$  sugar  $\frac{1}{4}$  lb butter  
2 tablespoonful treacle 2 tea-  
spoonful ginger 2 teaspoonful  
cinnamon 1 Jamaica pepper  
 $\frac{3}{4}$  Baking soda 4 eggs & a little  
salt one teacup milk half sweet  
& half buttermilk

## Sponge Cake

4 eggs  $\frac{1}{2}$  lb sugar  $\frac{1}{2}$  flour 2 table  
spoonful milk  $\frac{1}{2}$  teaspoon baking  
powder  $\frac{1}{2}$  teaspoon essence of  
lemon. put sugar & eggs into  
basin whisk  $\frac{1}{4}$  of an hour then  
sift in the flour & mix gently &  
add baking powder. milk. & essence  
butter a tin & put in the mixture.  
Bake slowly.

## Seed Cake

$\frac{1}{2}$  lb flour  $\frac{1}{4}$  lb butter  $\frac{1}{4}$  lb almonds  
 $\frac{1}{4}$  lb sultanas 6 oz sifted sugar  
3 eggs 2 tablespoon milk  $\frac{1}{2}$  tea-  
spoon Baking powder

put butter & sugar into a basin  
& beat to a cream then add yolks  
of eggs beat till out of sight one  
by one add milk mix thoroughly  
then add fruit flour & baking powder  
beat whites of eggs stiffly & add them  
last pour into buttered tin & bake  
till ready.

## Helens Pudding

$\frac{1}{2}$  lb bread crumbs  $\frac{1}{4}$  lb sugar  
2 oz mixed peel 2 oz ground almonds  
one pint milk mix all together  
let it stand two hours & whisk  
2 eggs add to mixture beat to  
a sponge flavour steam two  
hours stick few raisins in  
mould.

## Bachelors Pudding

2 oz bread crumbs 2 oz suet 2 oz  
sugar 1 egg 2 oz Valencia raisins  
2 oz flour  $\frac{1}{2}$  teaspoon baking powder  
pinch of salt a little milk  
Stone the raisins mix dry  
ingredients together add egg well  
beaten & a little milk lastly Baking  
powder  
pour into greased basin & steam  
1 hour.

## Sultana Cake

$3\frac{1}{2}$  lb flour  $\frac{1}{2}$  lb butter  $\frac{1}{2}$  lb sultana  
9 oz sugar 1 teaspoon essence of lemon  
2 oz orange peel 2 eggs 1 teaspoon  
baking powder 1 tea cup milk  
rub butter into flour. <sup>add</sup>  
add raisins sugar peel  
& essence of lemon & powder  
beat eggs separately add  
yolks to milk mix well  
together & pour among  
dry ingredients. beat white  
on plate very stiff & add  
last of all mixing them  
gently in pour into well  
greased tin & bake one  
hour & a half hours.

## Ginger Cake

$1\frac{1}{2}$  lb flour  
9 oz margarine  
9 oz sugar  
3 Table spoon treacle  
3 Teaspoons ginger  
3 ditto mixed spice  
1 ditto cinnamon  
 $1\frac{1}{2}$  ditto Baking soda  
3 eggs  
 $\frac{3}{4}$  lb sultana raisins  
 $1\frac{1}{2}$  cups (tea) buttermilk

## Sponge Cake

3 eggs  
weight of 4 eggs in sugar  
weight of 1/3 in flour  
eggs broken over sugar  
Whisk well for 1/2 hour  
then add flour & stir  
well & add 1 teaspoon  
ful essence of lemon  
or vanilla

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## Short Bread

1/4 oz flour  
2 oz rice flour  
2 1/2 lb butter  
4 oz sugar  
some potato flour if liked

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## Short Crust

2 oz butter  
4 oz flour  
1 oz sugar  
1/2 teaspoonful Baking  
Powder

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## Steamed Marmalade Pudding

$\frac{1}{2}$  lb butter  $\frac{1}{2}$  lb flour  
 $\frac{1}{2}$  lb sugar 4 eggs 1 breakfast  
cup milk 5 table spoonfuls  
marmalade

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Put milk & butter in pan to  
boil. When it boils pour in all the  
flour & stir over the fire till it  
is thick & smooth. Boil 5 minutes.  
Take from fire & add sugar. Let  
all cool a little then put in yolks  
of eggs one by one stirring each  
thoroughly then add  $\frac{1}{2}$  spoonfuls  
of marmalade & stir thoroughly.  
Butter pudding mould spread  
remainder of marmalade in bottom  
(beat the whites of eggs to a froth & stir in)

\*  
Pour into buttered mould  
& steam briskly one & a half  
hours serve with jam &  
cream or mustard sauce.

## Fig Pudding

1 breakfast cup bread crumbs  
 $\frac{1}{2}$  lb figs cut finely.  
 $\frac{1}{4}$  .. suit chopped fine  
1 breakfast cup milk  
1 tea cup flour 2 eggs  
 $\frac{1}{4}$  sugar & little nutmeg  
Stew figs in milk  $\frac{1}{4}$  of an  
hour mix in basin flour,  
crumbs, & suit then add  
figs, milk & eggs well beaten  
butter basin inside pour  
in mixture cover with

firm & mix in the fine  
sugar put jam on top of  
pudding then heap on  
top of jam the whites of  
eggs & sprinkle with fine  
sugar put into oven till  
pale brown.

### Steam Pudding.

3 oz flour 3 oz butter 3 oz sugar  
2 eggs a few drops essence  
of lemon  $\frac{1}{2}$  teaspouful  
baking powder 2 table  
spouful sweet milk 2 table  
spouful suttana raisins  
Beat butter & sugar to a  
cream drop in eggs add  
flour essence milk & raisins  
last of all baking powder

A mould pour in the mixture  
cover with buttered paper &  
steam one hour turn out carefully

### Harrogate Pudding

3 oz Butter 3 oz flour 3 oz sugar  
 $\frac{1}{2}$  oz peel small lemon grated  
3 eggs  $\frac{1}{2}$  teacupful milk.

Put butter & sugar in slightly  
warmed ~~basin~~ & beat to a  
cream add <sup>basin</sup> yolks of eggs one  
by one beating each thoroughly  
Add milk the grated lemon rind  
& beat well then stir in flour &  
peel cut in very small pieces.  
Lastly beat whites of eggs to a firm  
froth & stir till well mixed  
Butter mould & ornament

the bottom with raisins &  
cherries etc pour in the pudding  
cover with buttered paper & steam  
one hour

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### Gala Pudding

A few slices of sponge cake  
1 tablespoonful flour  
1 ditto sugar & eggs  
Vanilla flavour / large  
breakfast cup milk.

Have a rather small pudding  
dish & put two spoonfuls jam  
in bottom cut cake in slices  
& put them in dish enough  
to fill it  $\frac{1}{2}$  full. Mix in a  
sauce pan the flour, sugar.

Yolks & milk stir over the fire  
till it boils 1 or 2 minutes add  
 $\frac{1}{2}$  teaspoon vanilla & pour all  
over the cake Beat whites of egg  
to firm froth add 1 dessert spoon  
ful sugar & spread all over the  
top put in cool oven for half  
an hour to get hard.

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### Kolhe Gutzze

1 lb Rhubarb or Red Currants  
1 pint water kind & juice of  
half a lemon 3 oz Ground Rice  
 $\frac{1}{2}$  lb sugar.

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Boil the fruit with the water  
till soft then strain it. Return

The liquor to the pan add  
sugar the lemon juice & grated  
rind let it all boil sprinkle  
in the rice & boil 5 minutes  
stirring all the time. Pour  
into wetted mould turn out  
when cold serve with cream  
Corn flour can be used instead  
of rice in that case it is just  
mixed with the liquids & sugar  
& stirred till it has forked 5 minutes.

Plain Cabinet Pudding  
 $\frac{1}{2}$  lb bread crumbs 2 oz sultanas  
12 large raisins 2 oz sugar  $\frac{1}{2}$  pint  
milk 2 eggs 2 teaspoon vanilla  
essence & a little grated nutmeg

Stone the 12 raisins and arrange  
on bottom of well buttered mould  
put some bread in mould then  
some sultanas & repeat till  
all are finished beat the  
two eggs & sugar add the  
milk nutmeg & vanilla beat  
all well together & pour in  
among the crumbs in mould  
Let it stand & soak  $\frac{1}{2}$  an  
hour then cover with  
buttered paper for 1 hour.  
Serve with the following sauce  
1 oz sugar 1 teaspoonful corn  
flour 1 teacup milk & water  
 $\frac{1}{2}$  teaspoon vanilla  
Mix all together & stir till  
it boils

Marmalade.

1 1/2 lbs oranges.

7 1/2 " sugar.

2 lemons. cut oranges  
in quarter remove stones  
& pith. 12 glasses water  
let stand 24 hours  
Boil all together 1 hour  
then add sugar boil  
one hour.

2/3

24

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~~12 | 72~~

~~6 0~~

~~48~~

~~—————~~

4 | 77

8 0

48

13 | 66

36

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Tortuacle Tincture

$\frac{1}{2}$  Tincture of opium

$\frac{1}{2}$  spirit of camphor

$\frac{1}{2}$  Essence of cloves.

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