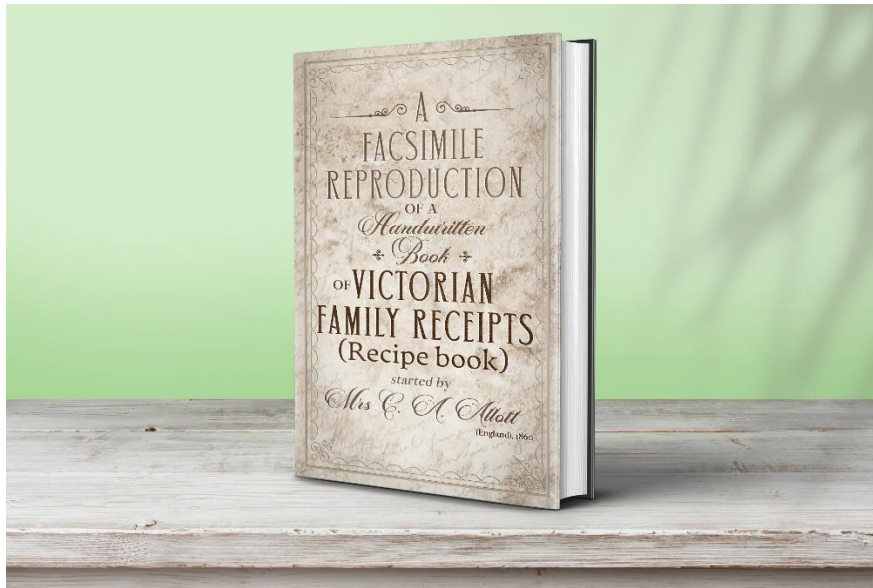


Three digital Victorian recipes

What did Victorians eat?

Taste the past with these handwritten family recipes

From a facsimile reproduction of a *Victorian Recipe Book: A Handwritten Book of Family Receipts* started by Mrs C. A. Allott of Sheffield (England), 1860.



This faithful reproduction of an original manuscript provides a fascinating glimpse into mid-19th century culinary traditions.

In 1860, Mary Allott (née Hopkinson) began compiling her personal recipe book, a cherished collection that embodied the heart of middle-class domestic life. For Victorian women, exchanging recipes wasn't just about cooking, it was a way to connect, share, and refine their domestic expertise. Successful recipes were gifts, strengthening the bonds between friends, families, and communities.

This facsimile edition preserves Mary's 115 pages of recipes, or "receipts" as she called them, offering a rare treasure for family historians, food enthusiasts, and those curious about the lives of Victorian middle-class women.

Through them, you can relive the richness of one Victorian woman's household by savouring the morsels of her past.

To purchase, support my webshop at helenparkerdrabble.com or visit thegreatbritishbookshop.co.uk

For information, Clarified Butter

In the 1860s, clarified butter referred to butter that had been slowly melted so that its milk solids and water could be separated and removed, leaving behind only the clear, yellow butterfat. This pure butterfat does not burn as easily as regular butter and is useful for sautéing and frying at higher temperatures without scorching.

Bakewell Puddings ^{31.}

Line a tart dish with puff paste & strew over it a variety of preserves along with strips of candied lemon then fill it three parts full of the following mixture.

$\frac{1}{4}$ lb clarified butter, $\frac{1}{4}$ lb lump sugar
7 Yokes and 1 white of egg, flavour
to please; when baked and cold
grate fine sugar over; bake in a
moderate oven. (mix same as for
Lemon Cheesecakes - Egg, Butter & Sugar)

Bakewell Puddings

Line a tart dish with Puff Paste & strew over it a Variety of Preserves along with strips of candied lemon then fill it three parts full of the following mixture

$\frac{1}{4}$ lb clarified butter, $\frac{1}{4}$ lb lump sugar 7 Yokes and 1 white of egg, flavour to please; when baked and cold grate fine sugar over; bake in a moderate oven. (mix same as for Lemon Cheesecakes - Egg, Butter & Sugar)

CurryMutton or Chicken

A small spoonful of Curry powder mix with a little water 2 dessert spoonful of vinegar & 2 ditto of Sugar a small onion chopped fine put this with the meat let it simmer very gently 2 hours and a half if the meat is dry add a little butter just before dishing - Thicken with a little flour and a little salt

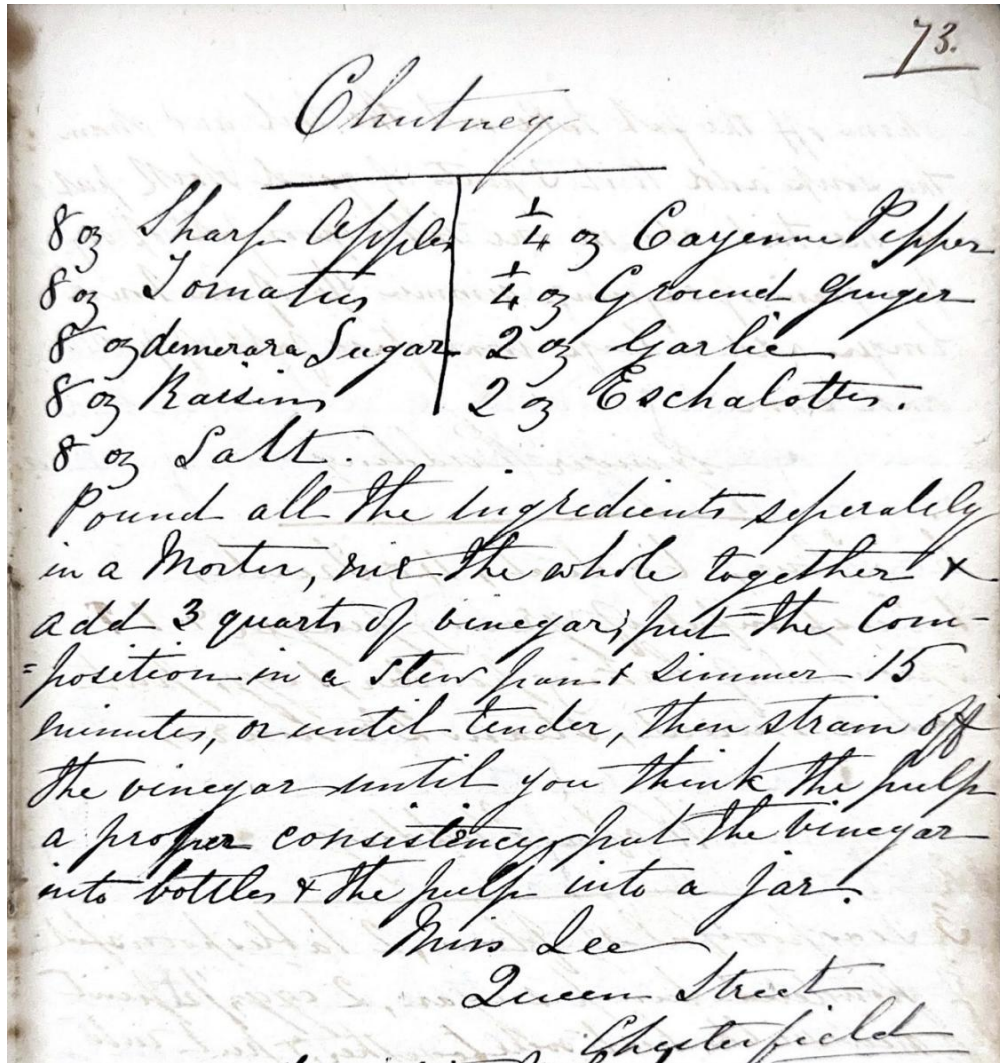
Mrs. Brough -

Curry

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Mrs. Brough [Chesterfield]



Chutney

8 oz Sharp Apples	1/4 oz Cayenne Pepper
8 oz Tomatoes	1/4 oz Ground Ginger
8 oz Demerara Sugar	2 oz Garlic
8 oz Raisins	2 oz Eschalottes. [Shallots]
8 oz Salt.	

Pound all the ingredients separately in a Mortar, mix the whole together & add 3 quarts of vinegar, put the composition in a Stew pan & simmer 15 minutes, or until tender, Then strain off the vinegar until you think the pulp a proper consistency, put the vinegar into bottles & the pulp into a jar.

Miss Lee
Queen Street
Chesterfield

Coming Soon

Unveiling Mary: The woman behind a personal Victorian recipe book



An imagined image of Mary Allott c1860, England.

Step into the Victorian age and discover the powerful story of Mary Allott/Parker née Hopkinson—a woman who cooked up a storm in the kitchen of life, blending adversity and resilience with the sweet taste of late love.

From her early years to the challenges of a turbulent marriage, a sexually transmitted disease, motherhood, abandonment and caring for others, Mary's experiences reflect the struggles and triumphs of middle-class women in her time.

Discover how Mary's recipe book, started in 1860, gave her purpose, community and creative expression at a time of few choices for women.

If you would like to read an advance reader copy before it is published visit <https://helenparkerdrabble.com/coming-soon-maryabio/> and click on the 'Join the Waitlist'.

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