

Duncumb Recipe Book, 1791-1800s

by

Janet Jordan

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The name 'Duncumb' may sound familiar to Sutton historians who, no doubt, will recall Joseph Duncumb who owned **Moat House**, being an extremely wealthy and influential landowner in Sutton Coldfield. He became Warden in 1760 and 1761 and was known for constructing Blackroot Pool in Sutton Park in 1759, jointly with Edward Homer, to start a leather mill there.

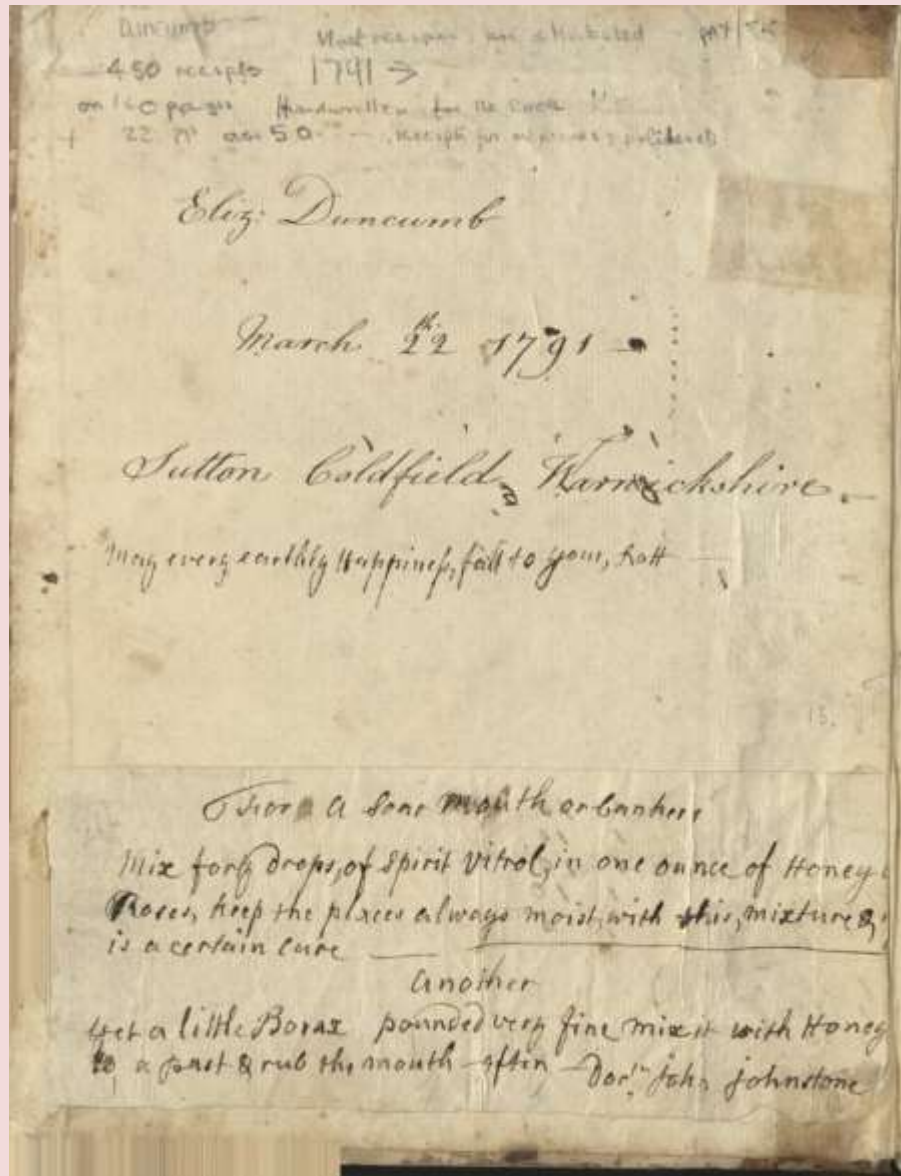
However, very little is known of the two ladies in his life, his wife Elizabeth and their daughter Eliz/Eliza.

I first came across the name Eliz Duncumb on the Ancestry website where she appeared to be paying Hair Powder Tax for the year 1797, £1 being the cost of purchasing a certificate for the privilege of wearing a wig! Searching for further details about her, I discovered a Recipe Book which she had signed and dated March 22, 1791. Amazingly, this manuscript had found its way to the New York Academy of Medicine, who now own the copyright. I contacted them and they generously scanned some of the 189 pages of the book with its 425 culinary recipes and sent them to me, allowing them to be reproduced here. The Academy call her Eliza and I will continue to refer to her under that name.

Based partly on the youthful handwriting, I believe that the receipt book was compiled by Eliza, Joseph's daughter. She also became the wife of Shirley Farmer Steele Perkins, a distinguished and very wealthy barrister of great standing in the town of Sutton Coldfield, who inherited Moat House by marrying Eliza.

What follows are the scanned recipes with my transcription of the same and an attempt to identify the donors whose names have been attributed to them. There is also a brief background to Eliza's life, using information gleaned from the local history archive at Sutton Coldfield Library and www.ancestry.co.uk.

January 2019



Courtesy of The New York Academy of Medicine Library

Transcription of selected pages from the
Duncumb Recipe Book, 1791-1800s
(Manuscript Location: New York Academy of Medicine, Rare Book Room)

Eliz: Duncumb

March 22nd 1791

Sutton Coldfield, Warwickshire

May every earthly Happiness fall to your lott

For a Soar Mouth or Canker

Mix forty drops of spirit vitrol in one ounce of Honey of Roses, keep the places always moist, with this mixture and it is a certain cure

Another

Get a little Borax pounded very fine mix it with Honey to a paste & rub the mouth often.

Doc^{tr} John Johnstone

Calves head Hash

Take a Calves head with the skin on, & scald
 all the hair, & clean it very well; cut it
 in two, take out the brains, boil the head, when
 tender, take one part quite off the bone & cut
 into nice pieces with the Tongue, dredge it a
 little Flour, & let it stew on a slow fire,
 about half an hour in rich white gravy, mix
 in veal, mutton, & a piece of bacon, seasoned with
 pepper, salt, onion & a very little mace; it must
 be strained off before the hash is put in it,
 thicken it with a little butter rolled in flour.
 The other part of the head must be taken
 in one whole piece, stuff it with nice forcemeat,
 roll it like a collar, & stew it tender in gravy,
 then put it in the middle of the dish, & the
 gravy all round it & garnish it with forcemeat
 balls, fry'd Oysters, & the brains made into
 little balls toss'd in rich butter & fry'd -
 you may add wine musels truffles, or what
 you please to make it good & rich -

A Quaking Pudding

Take a quart of cream, boil it, & let it stand
 till almost cold, then beat 4 Eggs a full quarter
 of a spoonful & half of flour, then mix
 with Cream, add sugar to yr taste, tie it up
 close with cloth well butter'd, let it boil
 an hour -

Courtesy of The New York Academy of Medicine Library

Mrs Wills

Calves Head Hash

Take a Calves Head with the skin on, & scald all the hair, & clean it very well; cut it in two, take out the brains, boil the head, when tender take one part quite off the bone & cut into nice pieces with the Tongue, dredge it with a little Flour, & let it stew on a slow fire for about half an hour in rich white gravy, mix in veal, mutton, & a piece of bacon, seasoned with pepper, salt, onion & a very little mace; it must be strained off before the hash is put in it, thicken it with a little butter rolled in flour. The other part of the Head must be taken in one whole Piece, stuff it with nice forcemeat, roll it like a collar, & stew it tender in gravy, then put it in the middle of the dish, & the gravy all round it & garnish it with forcemeat Balls, fry'd Oysters, & the brains made into little balls toss'd in rich butter & fry'd - you may add wine musels truffles or what you please to make it good & rich -

A Quaking Pudding

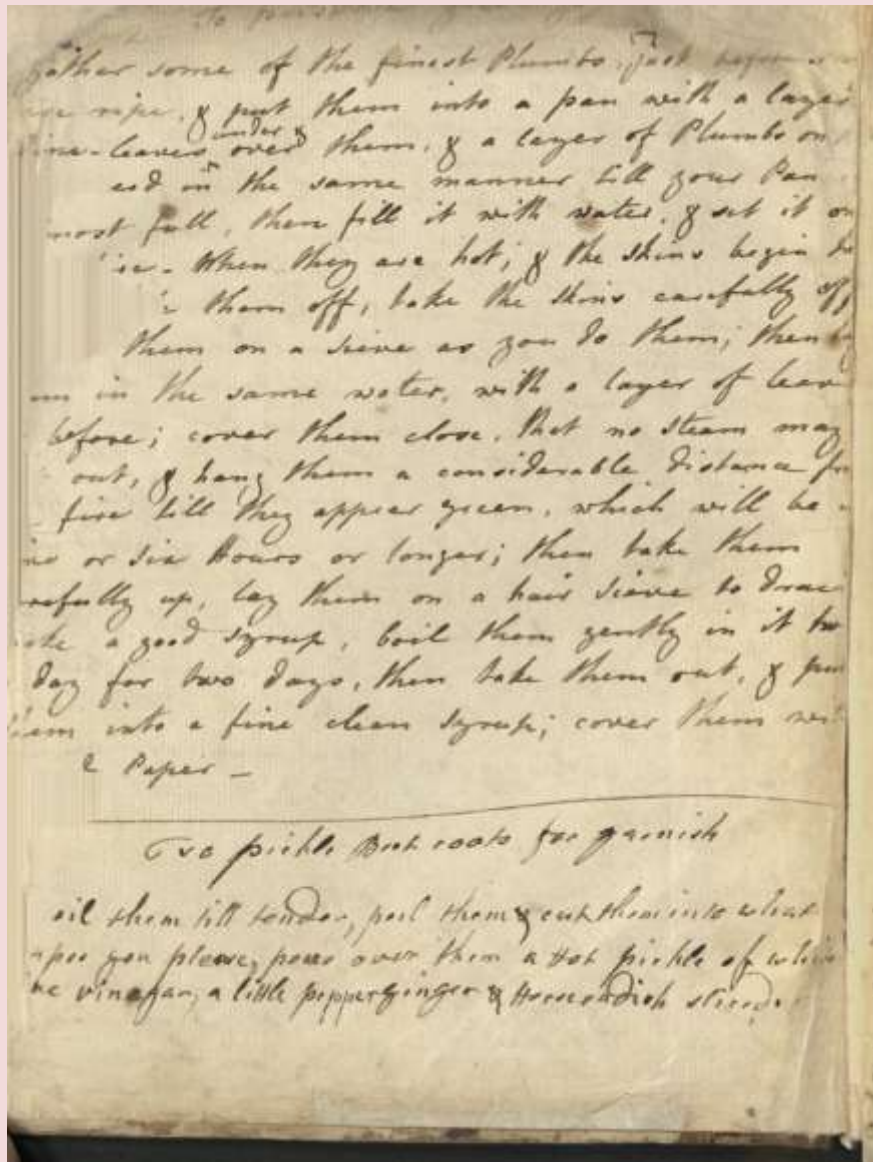
Take a quart of cream, boil it, & let it stand til almost cold, then beat 4 Eggs a full quarter of milk a spoonful & half of flour, then mix with Cream, add sugar to yr taste, tie it up close with cloth well butter'd, let it boil an hour.

To Preserve Plumbs

Gather some of the finest Plumbs just before they are ripe, & put them into a pan with a layer of Vine-leaves under & over them, & a layer of Plumbs on top. End in the same manner till your Pan is almost full, then fill it with water, & set it on a *slow fire*?. When they are hot, & the skins begin to *peel*?, take them off, take the skins carefully off, *put*? them on a sieve as you do them, then lay them in the same water, with a layer of leaves as before; cover them close that no steam may come out, & hang them a considerable distance from the fire till they appear green, which will be in five or six hours or longer; then take them carefully up, lay them on a hair sieve to drain, make a good syrup, boil them gently in it twice a day for two days, then take them out, & press them into a fine clear syrup; cover them with brandy paper.

To pickle Beetroots for garnish

Boil them till tender, peel them, cut them into what shapes you please, pour over them a Hot pickle of white wine vinegar, a little pepper, ginger & Horseradish sliced (*unfinished recipe*)



Courtesy of The New York Academy of Medicine Library

Meat Mince Pies

Take some lean Beef, cut it into small lumps, boil it til tender enough to pick into bits, when picked, take 9 pound of meat, chop it very fine & 7 pound of suet chopped very fine, 2 pound of new raisins chop'd, 7 pound of Currants, 2 pound of sugar, the rind & juice of 2 lemons, $\frac{1}{4}$ oz: of black pepper, some salt, some *cinnamon?*, some nutmeg, a quarter & half of cloves & mace, about 8 or 10 apples chopped fine, half a pint of brandy, half a pint of red wine, some raisin wine & a little Cyder -

Gooseberry Vinegar

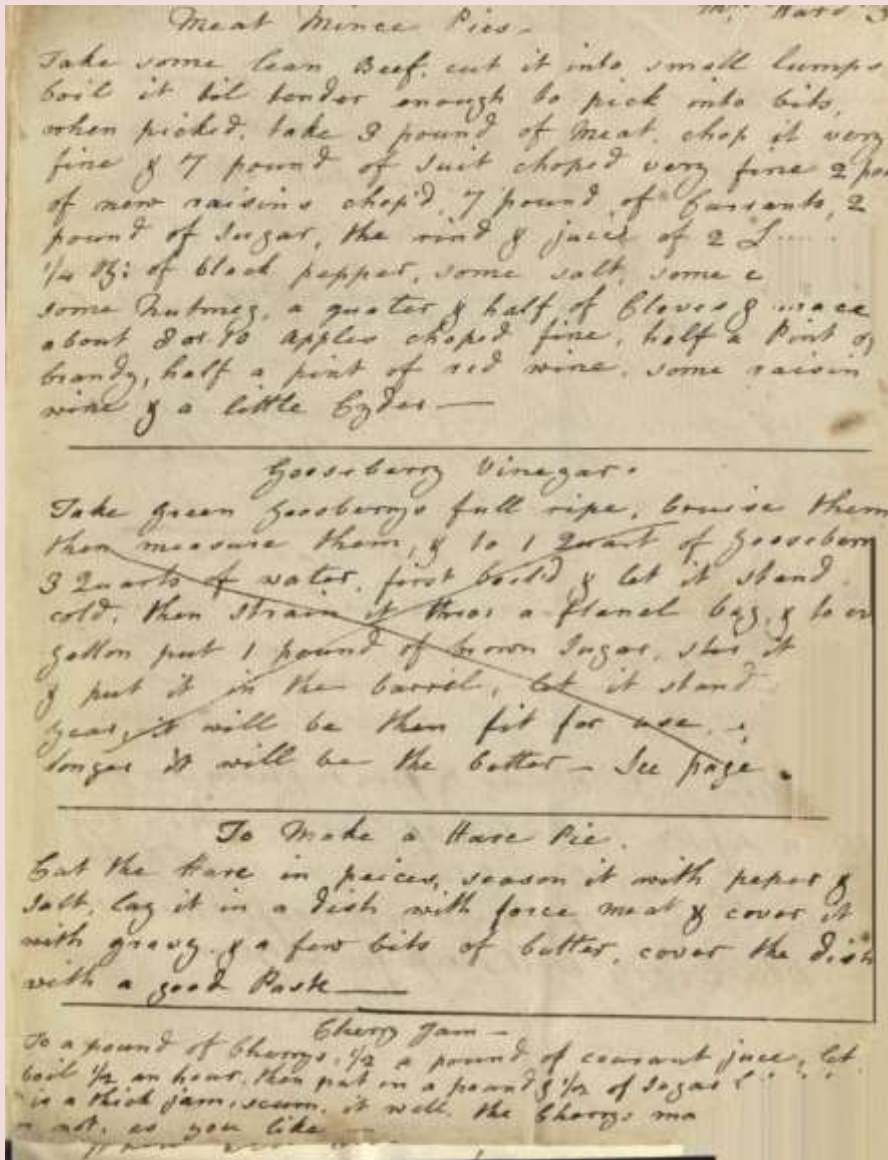
Take Green Gooseberrys full ripe, bruise them then measure them, & to 1 quart of Gooseberry 3 quarts of water, first boil'd & let it stand cold, then strain it throu a flanel bag, & to one gallon put 1 pound of brown sugar, stir it & put it in the barrel, let it stand year, it will be then fit for use, longer it will be the better - See page

To Make a Hare Pie

Cut the Hare in peices, season it with peper and salt, lay it in a dish with force meat & cover it with gravy & a few bits of butter, cover the dish with a good Paste -

Cherry Jam

To a pound of Cherrys, $\frac{1}{2}$ a pound of courant juce, let boil $\frac{1}{2}$ an hour, then put in a pound & $\frac{1}{2}$ of sugar until it is a thick jam, scum it well, the Cherrys may be stoned? or not, as you like



Courtesy of The New York Academy of Medicine Library

Put it till it boils & send it up very hot

Buns

3 Pds of Flour 3 spoons of Barm
one egg & a little skim milk - Set before
the fire to rise half an hour, add a
little sugar mixed with the milk &
a quarter of a P of butter a very little
butter melted in it - Currants or seeds
to be added - Make up the Buns
& set them on the hearth to rise wash
them over with milk & bake in a slack
oven

Courtesy of The New York Academy of Medicine Library

Buns

3 pds of Flour, 3 spoons of Barm (*i.e. yeast*), one egg & a little skim milk - Set before the fire to rise half an hour, add a little sugar mixed with the milk & a very little butter melted in it - Currants or seeds *may?* be added - Make up the Buns & set them on the hearth to rise - wash them over with milk & bake in a slack oven (*i.e. moderately warm*)

Ginger Cakes

1 oz: of Ginger, 3 quarters of a pound of sugar, 1 pound of flower, half a pound of butter, rub the flower & butter together, then put the sugar & ginger in, & wet it with cold water to a stiff past, & roll it out very thin -

Mrs H

Apple Pudding

Take 4 codlings, or any other baking apples will do, & scald them & bruise them thro: a sieve, put a quarter of a pound of *Bisket?* a little nutmeg, a pint of cream & sweeten it to your tast, ten eggs half the whites, put paste in the bottom of your dish & bake it -

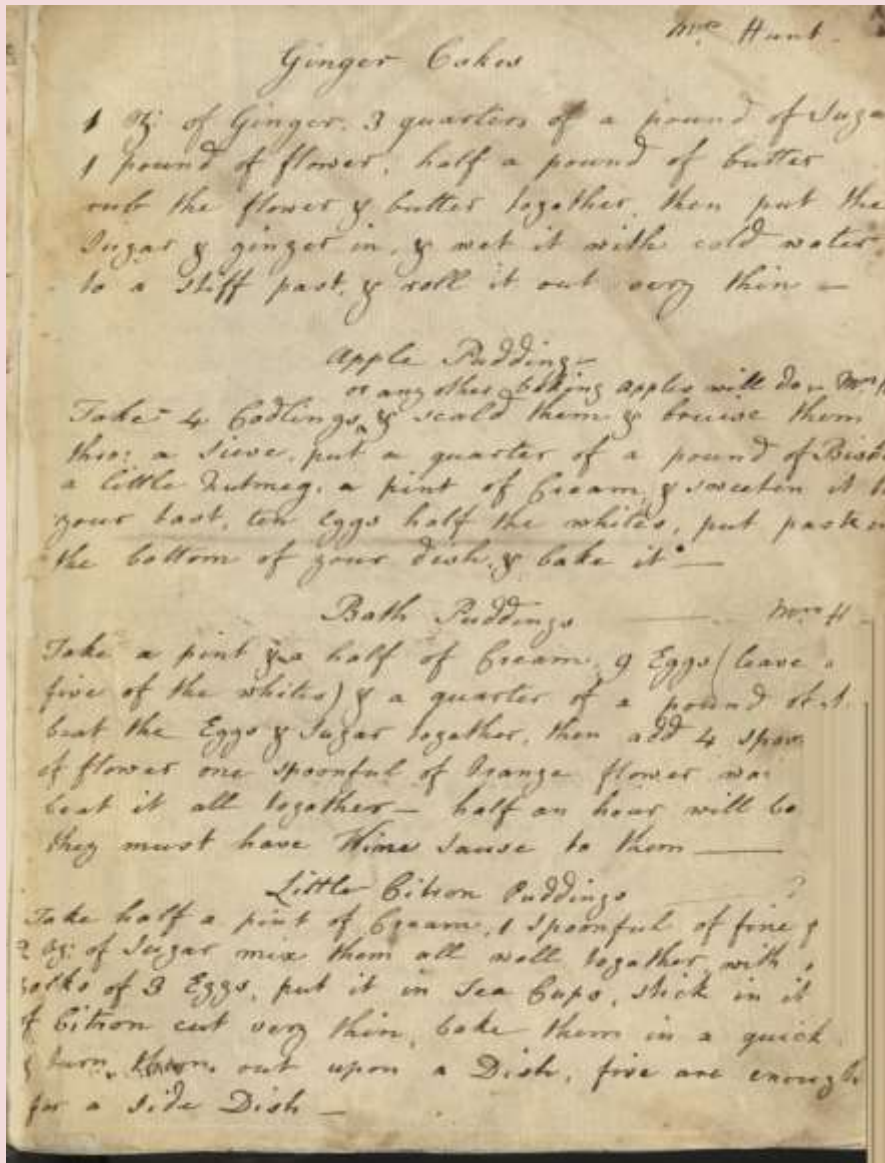
Mrs H

Bath Puddings

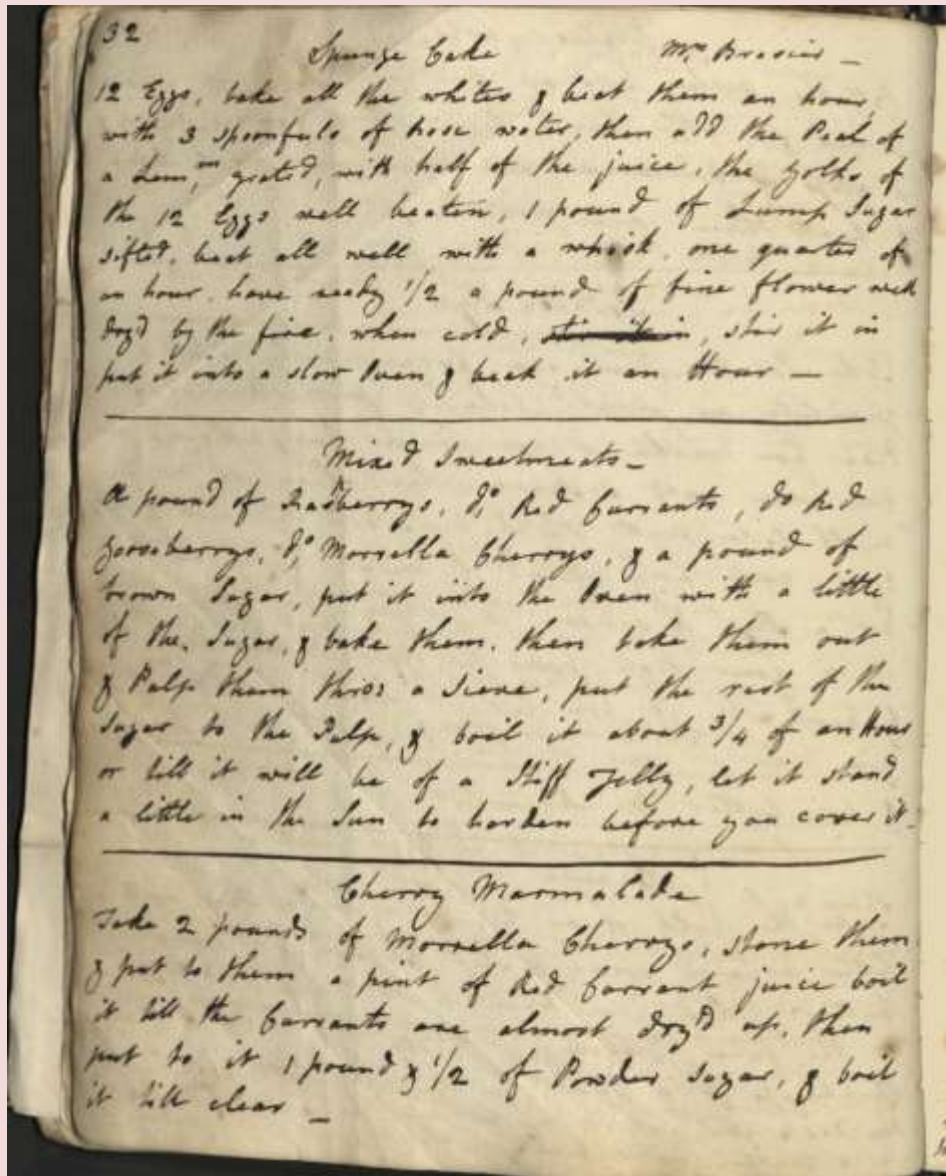
Take a pint & a half of cream, 9 Eggs (leave *about?* five of the whites) & a quarter of a pound of *Sugar?*, beat the Eggs & sugar together, then add 4 spoons of flower one spoonful of Orange flower *water?* beat it all together - half an hour will be *enough?*, they must have Wine Sause to them -

Little Citron Puddings

Take half a pint of cream, 1 spoonful of fine *flour?*, 2oz: of sugar mix them all well together with *the?* yolks of 3 Eggs, put it in tea cups, stick in it *peel* of citron cut very thin, bake them in a quick *oven?*, & turn them out upon a Dish, five are enough for a side Dish -



Courtesy of The New York Academy of Medicine Library



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Mrs Brasier

Sponge Cake

12 Eggs, take all the whites & beat them an hour with 3 spoonfuls of Rose water, then add the Peel of a Lemon, grated, with half of the juice, the yolks of the 12 Eggs well beaten, 1 pound of Lump Sugar sifted, beat all well with a whisk, one quarter of an hour, have ready $\frac{1}{2}$ a pound of fine flower well dry'd by the fire, when cold, stir it in put it into a slow Oven & beak it an Hour -

Mixed Sweetmeats

A pound of Raspberries, d^o Red currants, d^o Red Gooseberries, d^o Morrella Cherrys, & a pound of brown Sugar, put it into the Oven with a little of the Sugar, & bake them, then take them out & Pulp them thro: a sieve, put the rest of the sugar to the Pulp, & boil it about $\frac{3}{4}$ of an Hour or till it will be of a Stiff Jelly, let it stand a little in the Sun to harden before you cover it -

Cherry Marmalade

Take 2 pounds of Morrella Cherrys, stone them & put to them a pint of Red Currant juice boil it till the currants are almost dry'd up, then put to it 1 pound & $\frac{1}{2}$ of Powder sugar, & boil it till clear -

Gravy Fish Sauce

Take about ½ a pint of water, a bunch of sweet herbs a bit of Lem^{on} Peel & 2 anchovy's let it stew till it is more than half wasted then put some very rich gravy in it, & if you like a little Port wine, give it a boil & thicken it with flour & butter, pritty thick -

Mrs Hill

Lemmon Cream

Take a large Lemmon, pare off the Rine as thin as possible, & squeeze out the juice upon it put some loaf sugar finely powder'd upon it, cover it & let it stand 2 or 3 hours to get out the flavour of the Peel, then boil a pint of cream & pour it high upon the Lemmon Peel, stirring it the while to mix it, take out the Peel, & pour it upon the Glass or Dish you mean to send it to Table on, before it gets cold -

Mrs Brasier

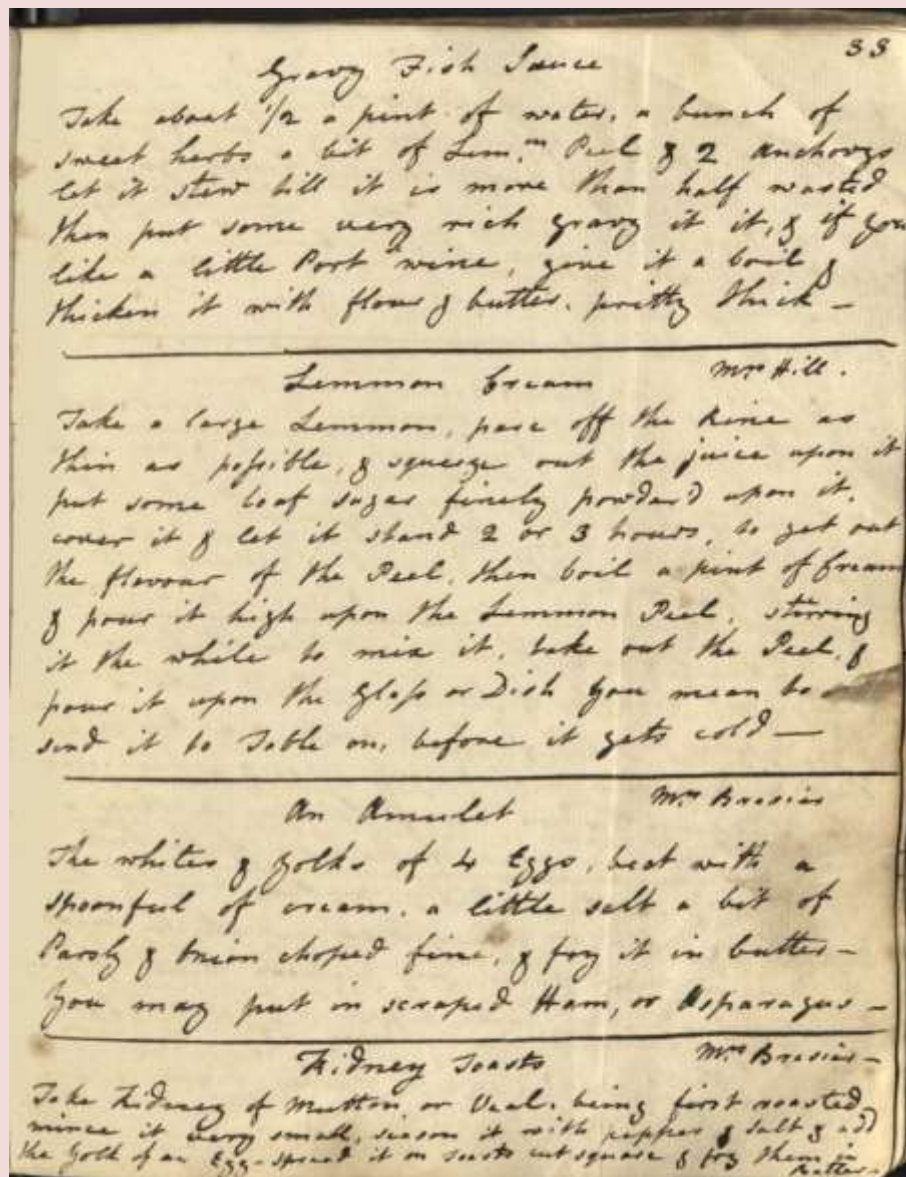
An Omelet

The whites & yolks of 4 Eggs, beat with a spoonful of cream, a little salt a bit of Parsly & Onion choped fine, & fry it in butter - You may put in scraped Ham, or Asparagus -

Mrs Brasier

Kidney Toasts

Take Kidney of Mutton, or Veal, being first roasted mince it very small, season it with pepper & salt & add the Yolk of an Egg - spread it on toasts cut square & fry them in Butter -



Courtesy of The New York Academy of Medicine Library

76 To Dress a Crab Miss Windsor very good
 Take a fresh Crab, pick out all the meat, break
 it small, then put in some crumbs of Bread &
 peper & salt to your taste, some butter, then
 put it into the shell, & put it in the Duch oven
 & make it hot & brown

To make Almond Pudding S. Perkins
 quarter of a pound of almonds 6 biskets pint and half of cream quarter
 of butter 5 Eggs the wites of two, the juice of one Lemon in it grate
 the peel of half a Lemon in it when it bak'd stick it over with candid
 Lemon peel & stick Almonds next mix the ingredients altogether till
 you put it into the oven three quarters of an hour will bake it

A Common Rice Pudding
 Half a p^d of Rice, put to it 3 pints of Milk
 mix it well with a 1/4 of a p^d of butter, a stick or
 2 of cinnamon beat fine, one egg well beat
 a little salt & sugar to your taste, an hour & 1/2
 will bake it in a quick Oven, when it comes
 out, take off the top, & put the Pudding in
 little Cups, & turn them out like little Puddings

Barberrys for Tarts
 Take the Barberrys when they are full ripe, pick
 them from the stalks & put them into dry bottles
 do Currants the same way -

Courtesy of The New York Academy of Medicine Library

To Dress a Crab

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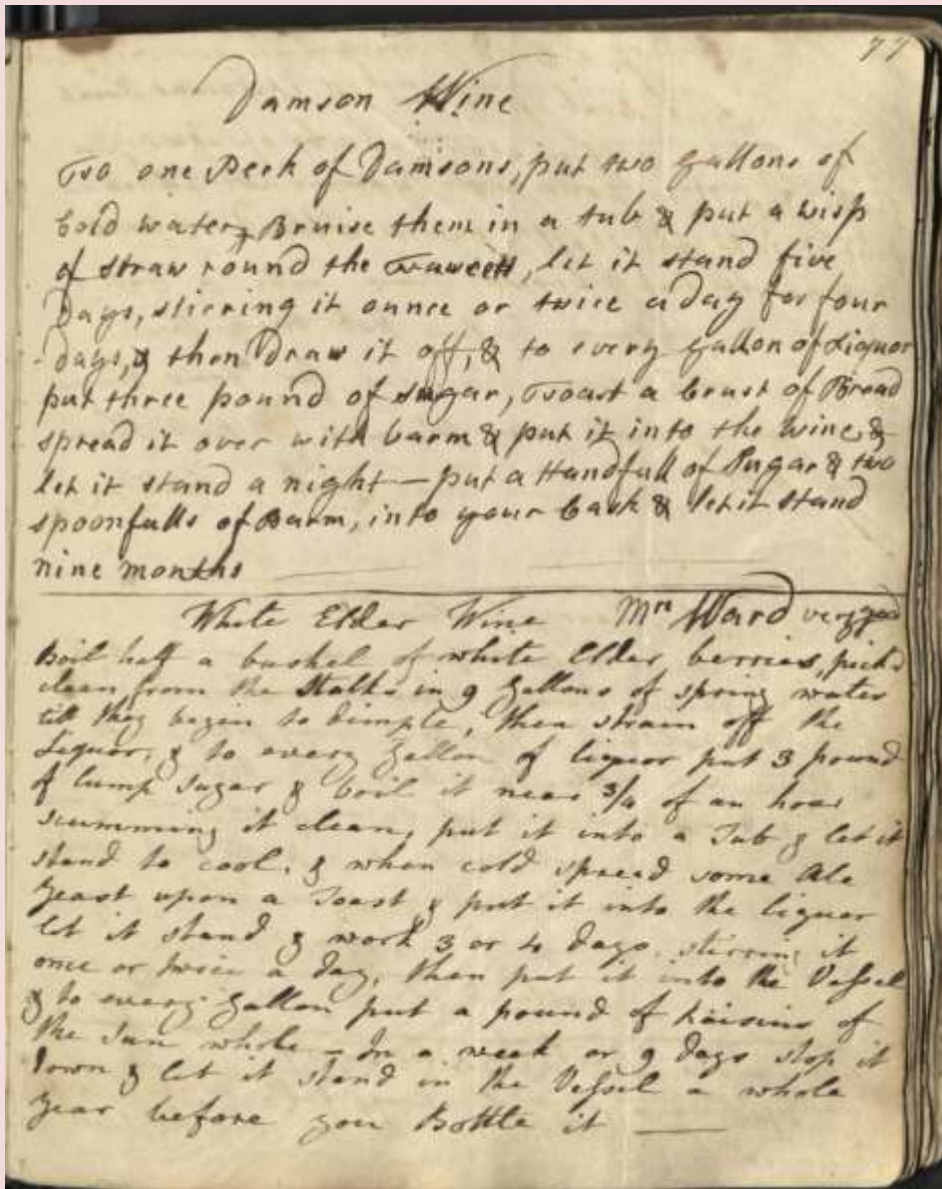
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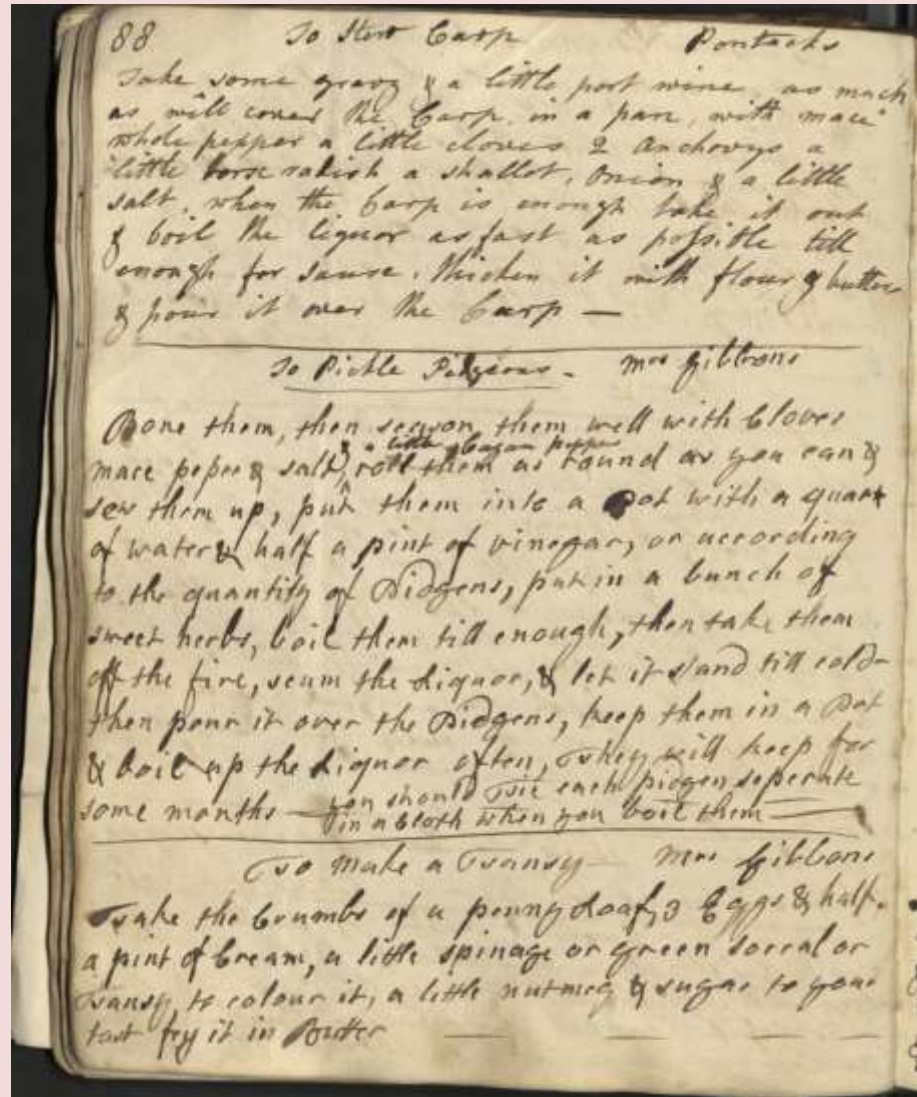
Damson Wine

To one peck of Damsons, put two gallons of cold water, bruise them in a tub & put a wisp of straw round the fawcett (*seal the spigot of the container by wrapping a length of straw around it*) let it stand five Days, stirring it once or twice a day for four days, & then draw it off, & to every gallon of liquor put three pound of sugar, toast a crust of bread spread it over with barm & put it into the wine & let it stand a night - put a Handfull of Sugar & two spoonfulls of Barm, into your Cask & let it stand nine months -

Mrs Ward, very good

White Elder Wine

Boil half a bushel of white Elder berries, pick'd clean from the stalks in 9 gallons of spring water till they begin to dimple, then strain off the liquor, & to every gallon of liquor put 3 pound of lump sugar & boil it near $\frac{3}{4}$ of an hour scumming it clean, put it into a Tub & let it stand to cool & when cold spread some Ale Yeast upon a Toast & put it into the liquor let it stand & work 3 or 4 days, stirring it once or twice a day, then put it into the Vessel & to every gallon put a pound of Raisins of the Sun (*i.e. currants*) whole - In a week or 9 days stop it down & let it stand in the Vessel a whole year before you Bottle it -



Courtesy of The New York Academy of Medicine Library

To Stew Carp

Take some gravy & a little port wine, as much as will cover the Carp, in a pan, with mace whole pepper a little cloves 2 Anchovys a little Horseradish a shallot, Onion & a little salt, when the carp is enough take it out & boil the liquor as fast as possible till enough for sause, thicken it with flour & butter & pour it over the carp -

Mrs Gibbons

To Pickle Pidgeons

Bone them, then season them well with cloves mace peper & salt & a little cayen pepper roll them as round as you can & sew them up, put them into a pot with a quart of water & half a pint of vinegar, or according to the quantity of pidgens, put in a bunch of sweet herbs, boil them till enough, then take them off the fire, scum the liquor, & let it stand till cold - then pour it over the pidgens, keep them in a pot & boil up the liquor often, They will keep for some months - you should Tie each pidgen seperate in a cloth when you boil them -

Mrs Gibbons

To Make a Tansy

Take the crumbs of a penny loaf, 3 Eggs & half a pint of cream, a little spinage or green sarral or Tansy, & colour it, a little nutmeg & sugar to your tast fry it in Butter -

Orange Marmelot

Pare the oranges very thin, boil them in a good deal of water till soft, then take the weight of sugar, to the weight of oranges, pound them together in a marble mortar, till it is a stiff marmelot, then put it down in pots, it is good in puddings or cheesecakes -

Mrs Hunt

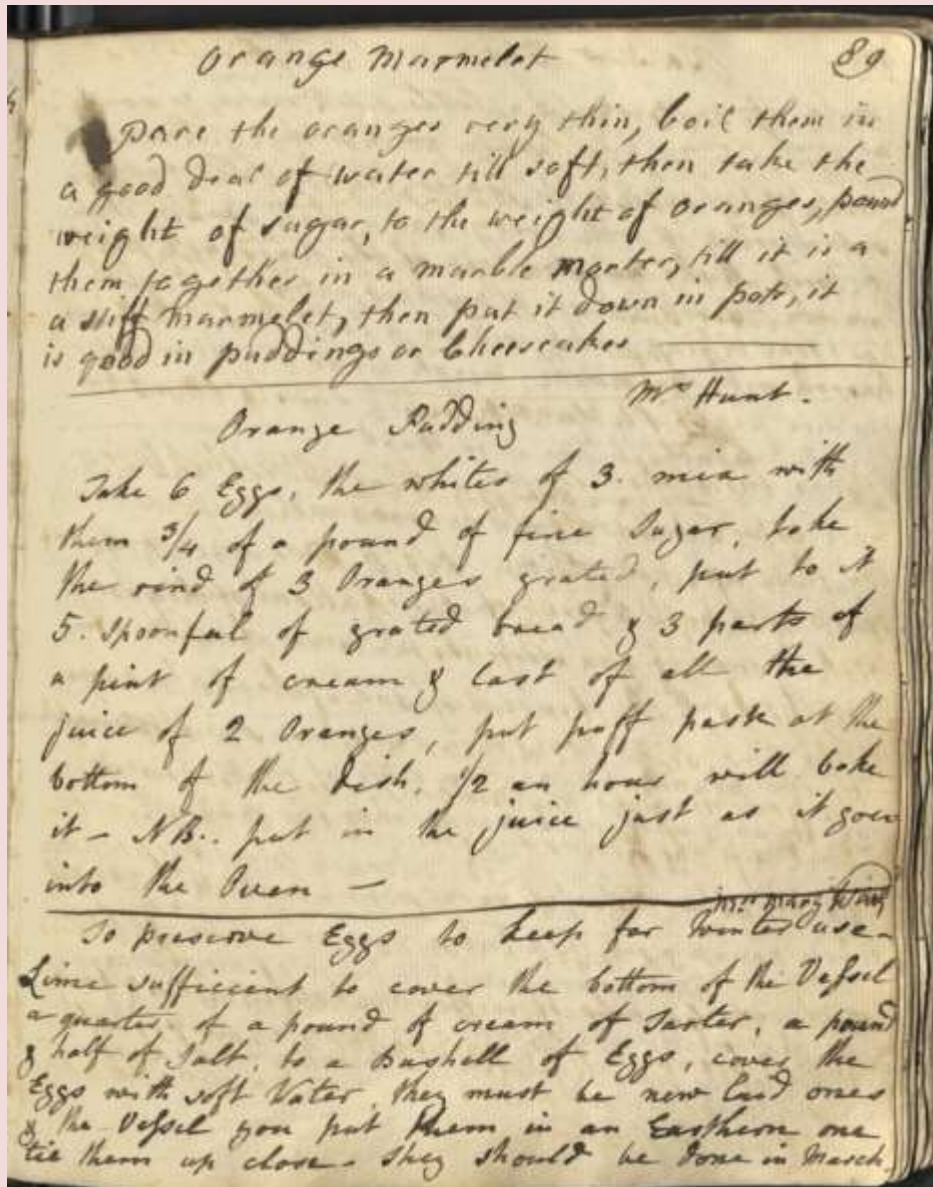
Orange Pudding

Take 6 Eggs, the whites of 3 mix with them $\frac{3}{4}$ of a pound of fine sugar, take the rind of 3 Oranges grated, put to it 5 spoonful of grated bread & 3 parts of a pint of cream & last of all the juice of 2 Oranges, put puff paste at the bottom of the dish, $\frac{1}{2}$ an hour will bake it - N.B. put in the juice just as it goes into the Oven -

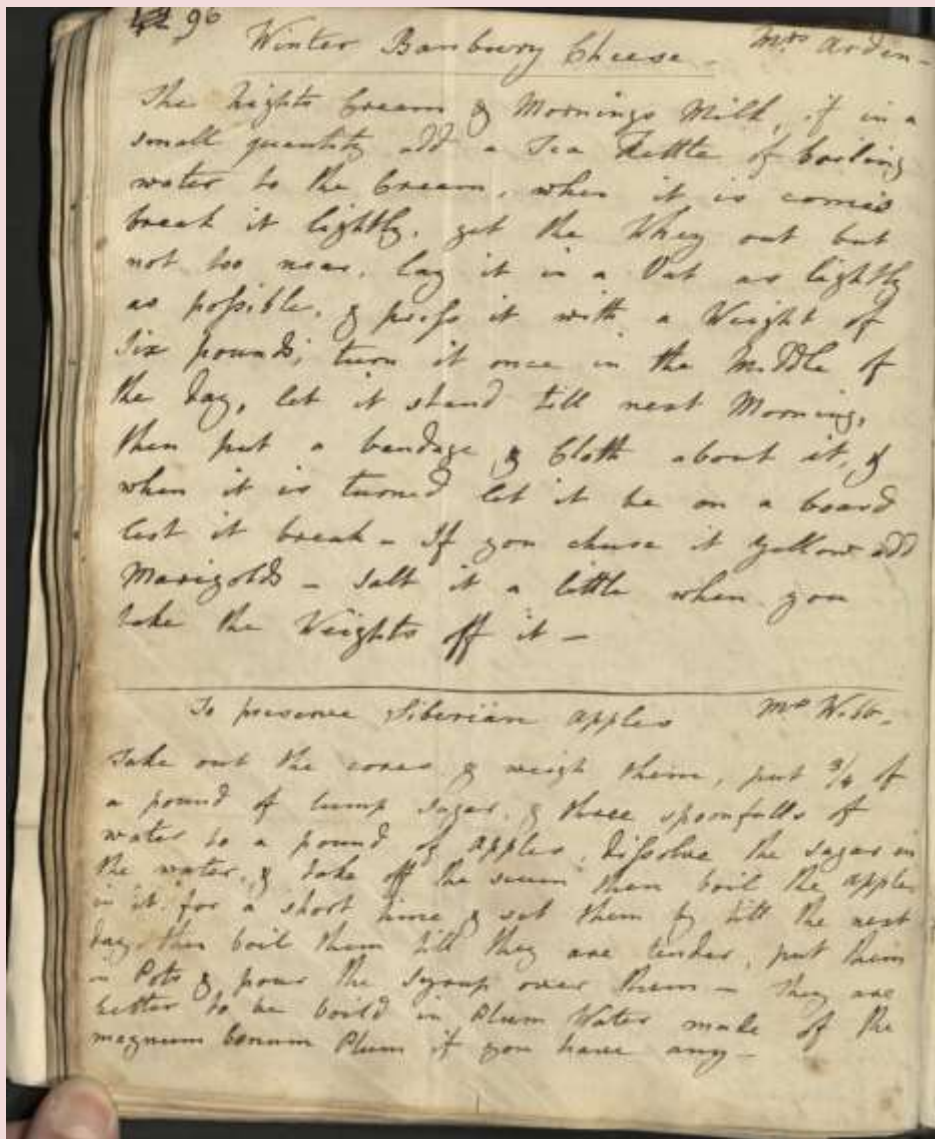
Mrs Mary Ward

To preserve Eggs to keep for winter use

Lime sufficient to cover the bottom of the Vessel a quarter of a pound of cream of Tarter, a pound & half of salt, to a Bushell of Eggs, cover the Eggs with soft Water, they must be new laid ones & the Vessel you put them in an Earthen one tie them up close - They should be done in March -



Courtesy of The New York Academy of Medicine Library



Courtesy of The New York Academy of Medicine Library

Winter Banbury Cheese

The Nights Cream & Mornings Milk, if in a small quantity add a Tea Kettle of boiling water to the cream, when it is comes break it lightly, get the whey out but not too near, lay it in a Vat as lightly as possible, & press it with a Weight of Six pounds; turn it once in the Middle of the day, let it stand till next Morning, then put a bandage of cloth about it, & when it is turned let it be on a board lest it break. If you chuse it yellow add Marigolds - salt it a little when you take the Weights off it -

To preserve Siberian Apples

Take out the cores & weigh them, put $\frac{3}{4}$ of a pound of lump sugar & three spoonfulls of water, & take off the scum then boil the apples in it for a short time & set them by till the next day, then boil them till they are tender, put them in Pots & pour the syrup over them - They are better to be boil'd in Plum Water made of the magnum bonum Plum if you havw any -

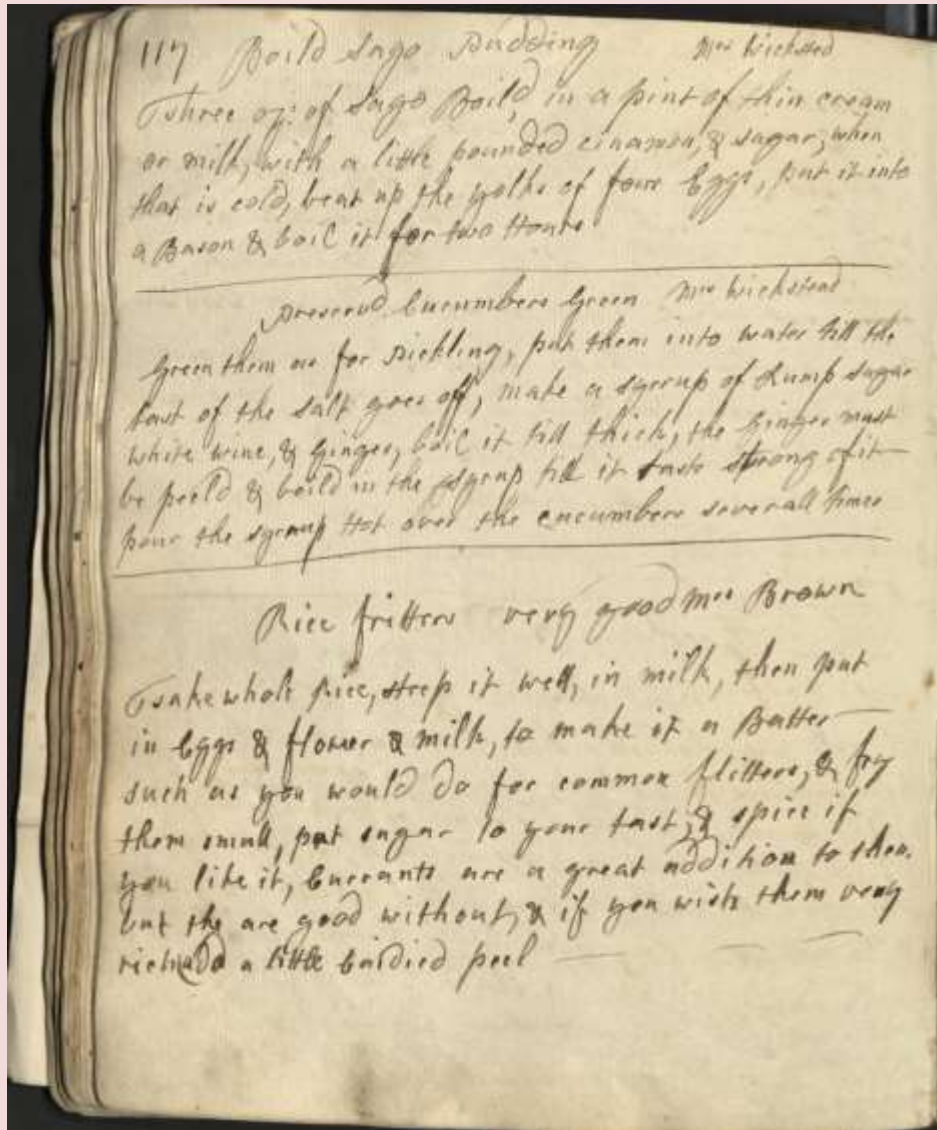
Dalby or Stilton Cheese

The milk of seven cows, add to it the nights cream, beat 3 or 4 handfuls of pick'd marigolds in a Marble Mortar then put them into as much warm water as will make your Cheese come, strain the Milk & put in a proper quantity of Runnet - When the Cheese is come, lade the curd out with a skimming dish without breaking it put it into two strainers laid upon two sieves to drain, when drain'd very dry wrap it in the cloth & put it altogether into a tub of cold water, let it lay an hour, take one part of the curd & put into the Vat, take a handful of salt & sprinkle it with, then lay the other part of the curd on it, put it in the press & turn it very often in a wet cloth till it is almost dry, then pin a roler tight about it, & keep it on a long time, it will be fit to eat in a quarter of a year -

N.B. The curd must not be broken or crush'd it must remain several days in the press - The best are made in August or when the cows are in the Aftermath -

Dalby or Stilton Cheese. Mrs Arden. 97
 The Milk of seven cows, add to it the
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 Marigolds in a Marble Mortar then put
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Mrs Wicksted

Boild Sago Pudding

Three oz: of Sago Boild in a pint of thin cream or milk, with a little pounded cinamon, & sugar, when that is cold, beat up the yolks of four Eggs, put it into a Bason & boil it for two Hours.

N.B. The curd must not be broken or crush'd it must remain several days in the press - The best are made in August or when the cows are in the Aftermath -

Mrs Wicksted

Preservd Cucumbers Green

Green them as for pickling, put them into water till the last of the salt goes off, make a syrrop of Lump sugar white wine, & Ginger, boil it till thick, the Ginger must be peeld & boild in the syrup, till it tastes strong of it- pour the syrup Hot over the cucumber severall times

very good, Mrs Brown

Rice fritters

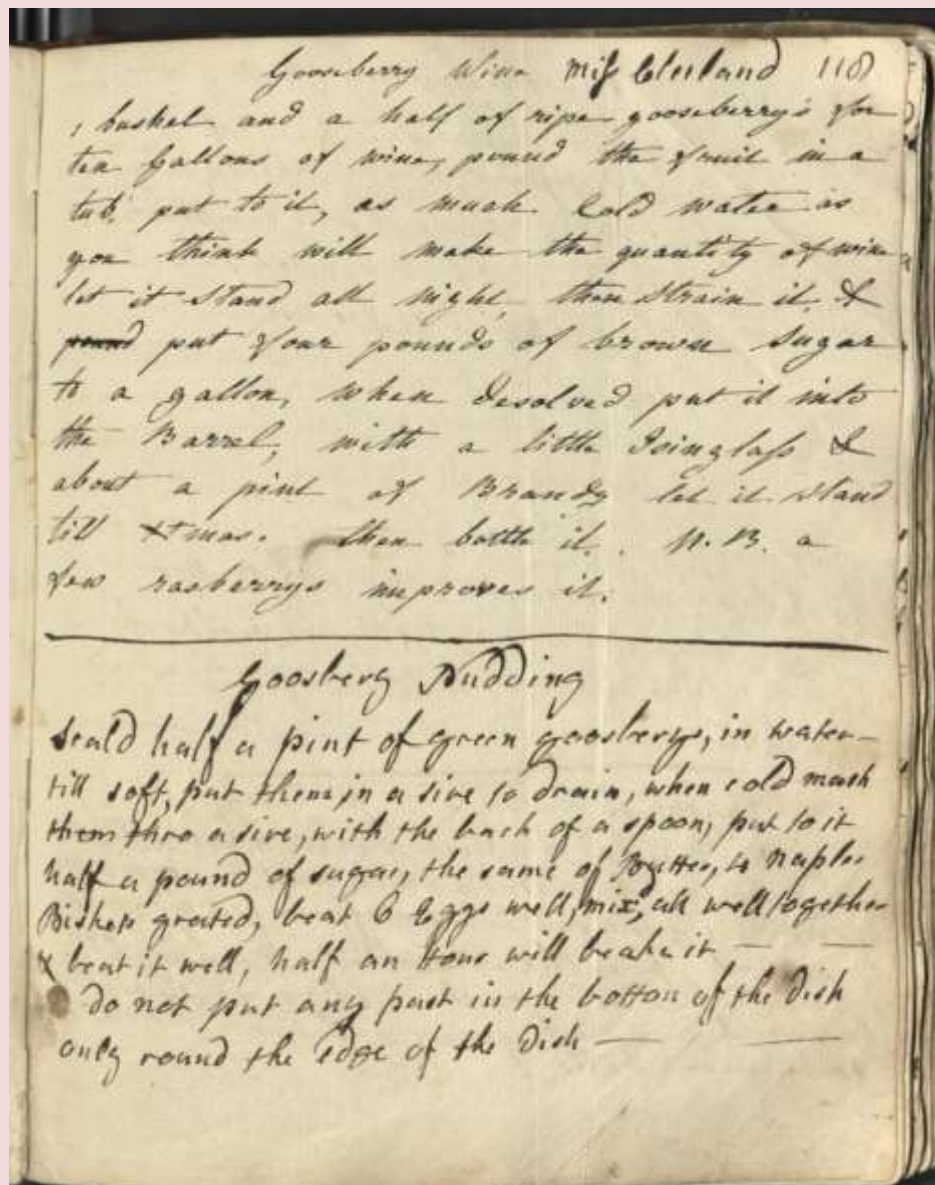
Take whole Rice, steep it well, in milk, then put in Eggs & flower & milk, to make it a Batter - such as you would do for common fritters, & fry them small, put sugar to your tast, & spice if you like it, currants are a great addition to them but they are good without, & if you wish them very rich add a little candied peel -

Gooseberry Wine

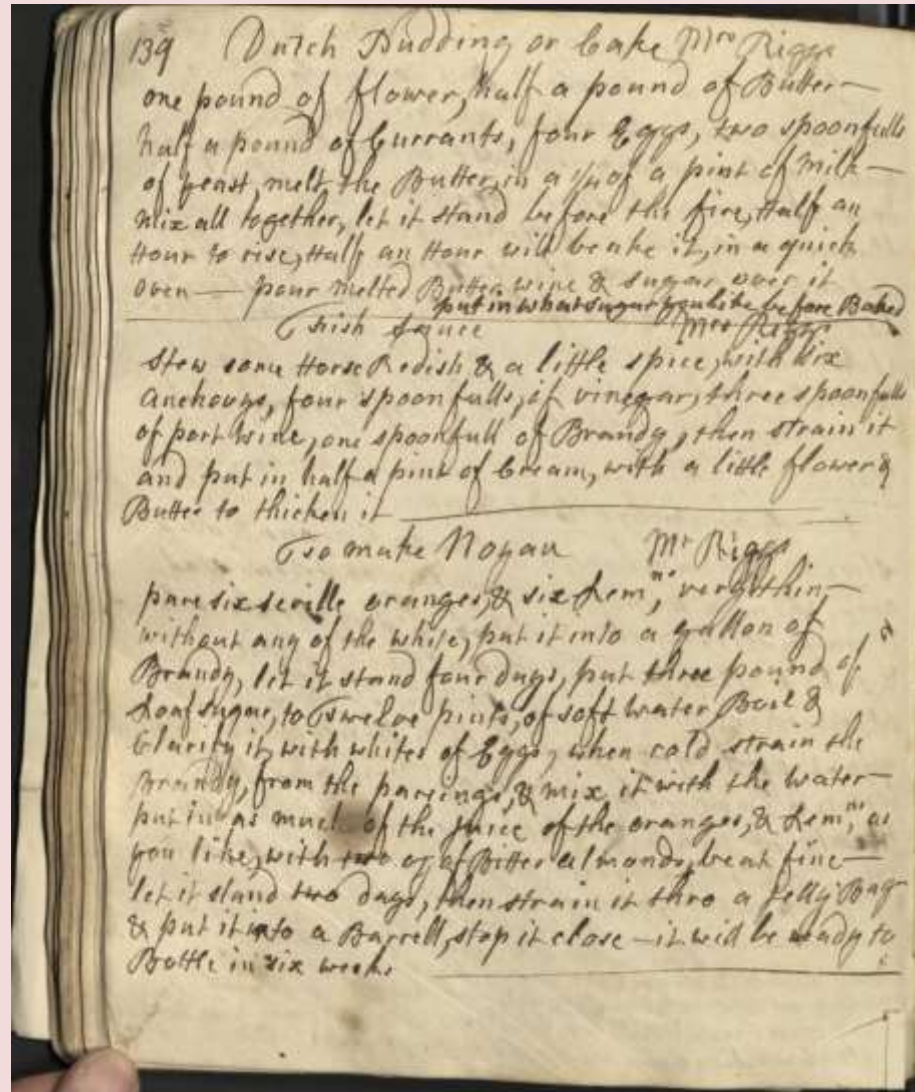
1 Bushel and a half of ripe goodseberry's for ten gGallons of wine, pound the fruit in a tub, put to it, as much cold water as you think will make the quantity of wine, let it stand all night, then strain it & put four pounds of brown sugar to a gallon, when desolved put it into the Barrel, with a little Isinglass (*gelatin obtained from fish*) & about a pint of Brandy let it stand till Xmas, then bottle it. N.B. a few rasperrys improves it.

Goosbery Pudding

Scald half a pint of green goosberys, in water till soft, put them in a sieve to drain, when cold mash them thro a sieve, with the back of a spoon, put to it half a pound of sugar, the same of Butter, 4 Naples Biskets grated, beat 6 eggs well, mix all well together & beat it well, half an Hour will bake it - do not put any part in the bottom of the dish only round the edge of the dish -



Courtesy of The New York Academy of Medicine Library



Courtesy of The New York Academy of Medicine Library

Mrs Riggs

Dutch Pudding or Cake

One pound of flower, half a pound of Butter - half a pound of currants, four Eggs, two spoonfulls of yeast, melt the Butter in a $\frac{1}{4}$ of a pint of milk - mix all together, let it stand before the fire, Half an Hour to rise, Half an Hour will bake it, in a quick oven - pour melted Butter, wine & sugar over it, put in what sugar you like before Baked.

Mrs Riggs

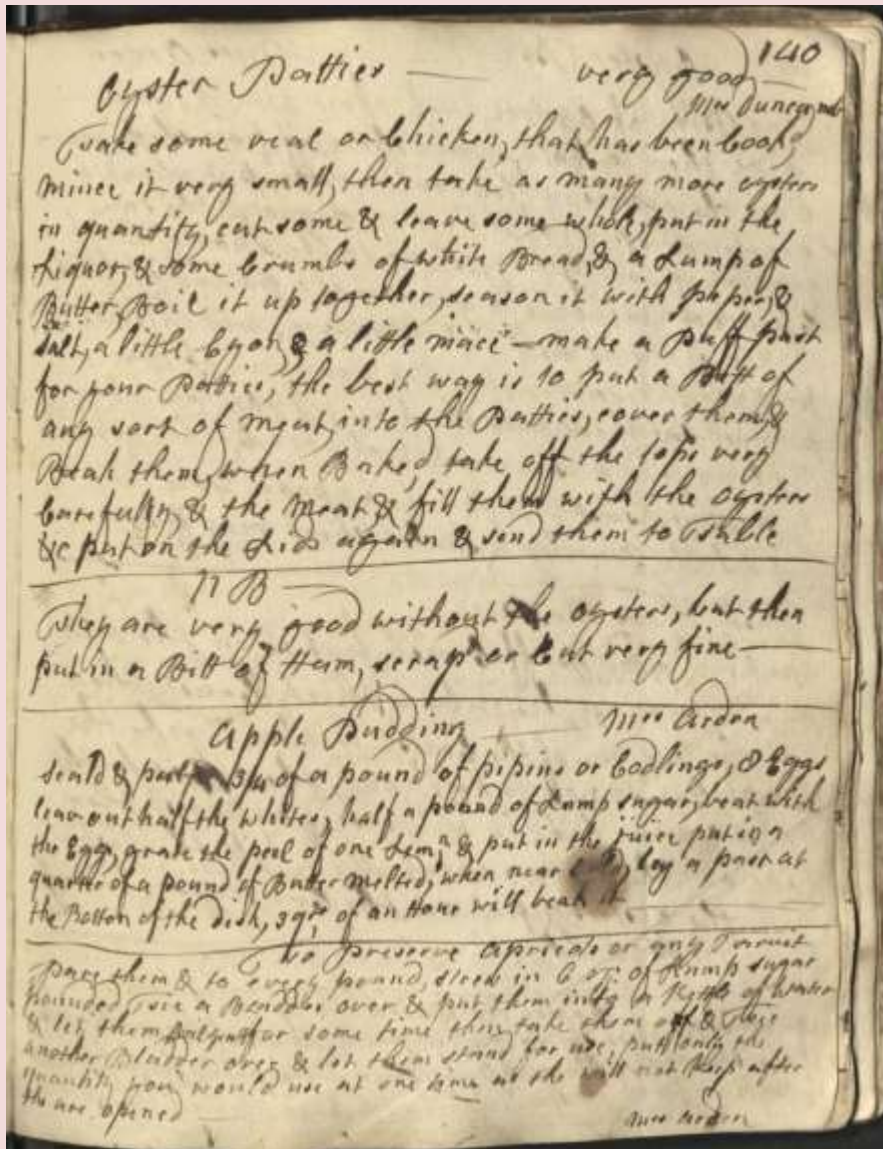
Fish Sauce

Stew some Horse Radish & a little spice, with six Anchovys, four spoonfulls, of vinegar, three spoonfulls of port wine, one spoonfull of Brandy, then strain it and put in half a pint of cream, with a little flower & Butter to thicken it -

Mr Riggs

To make Nogan (Noggin?)

Pare six seville oranges, & six Lem^{ns}, very thin - without any of the white, put it into a Gallon of Brandy, let it stand four days, put three pound of Loaf sugar, to Twelve pints, of soft water, Boil & clarify it with whites of Eggs, when cold strain the Brandy, from the pareings, & mix it with the water put in as much of the juice of the oranges, & Lem^{ns}, as you like, with two oz of Bitter almonds, beat fine - let it stand two days, then strain it thro a jelly Bag & put it into a Barrell, stop it close - it will be ready to Bottle in six weeks -



Courtesy of The New York Academy of Medicine Library

very good 140
Mrs Duncumb

Oyster Patties

Take some veal or chicken, that has been cook^d, mince it very small, then take as many more oysters in quantity, cut some & leave some whole, put in the Liquor, & some crumbs of white Bread, & a Lump of Butter, Boil it up together, season it with peper, & salt, a little cyon (cayenne?), & a little mace - make a puff past for your patties, the best way is to put a part of any sort of meat into the patties, cover them, & bake them, when bake^d, take off the tops very carefully, & the meat, & fill them with the oysters & put on the lids again & send them to Table. N.B. They are very good without the oysters, but then put in a Bitt of Ham, scrap^d or cut very fine -

Mrs Arden

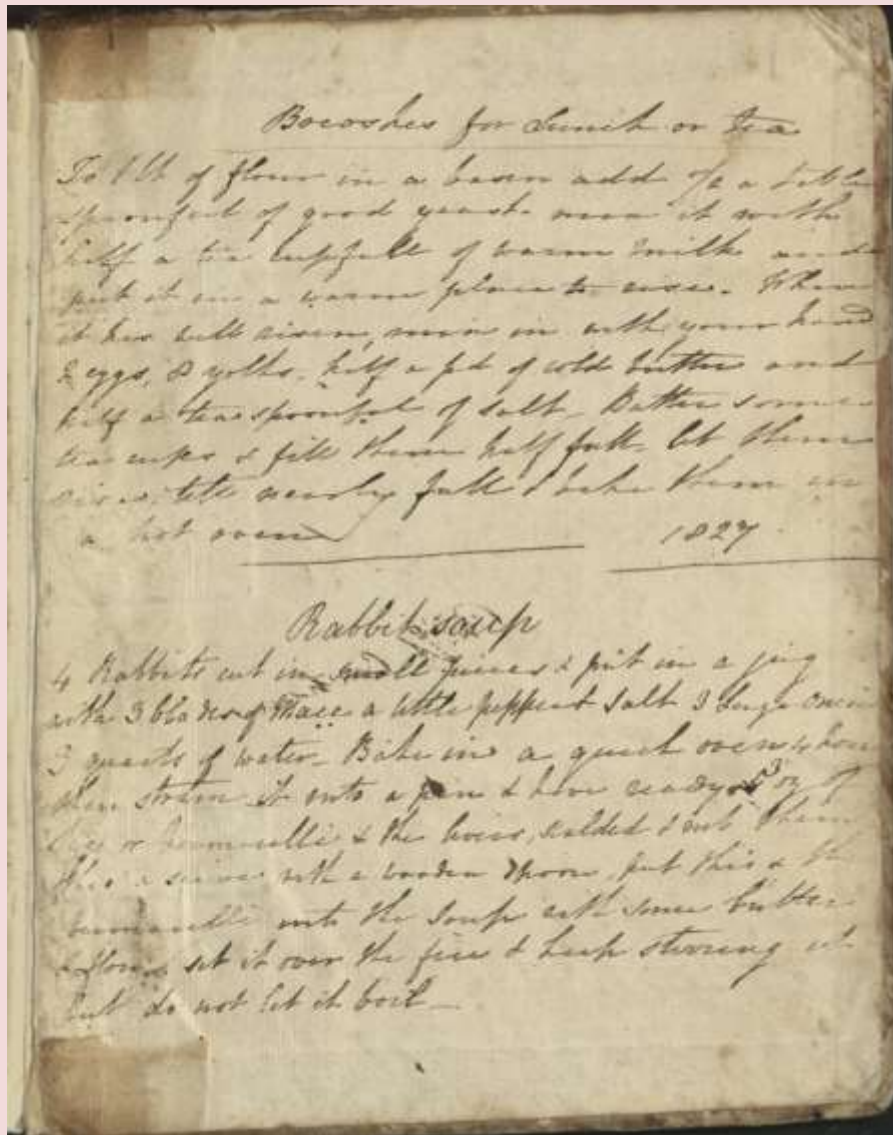
Apple Pudding

Scald & put $\frac{3}{4}$ of a pound of pipins or Codlings, 8 Eggs leave out half the whites, half a pound of Lump sugar, beat with the Eggs, grate the peel of one Lemⁿ & put in the juice put in a quarter of a pound of Butter melted, when near cold, lay a past at the Bottom of the dish, 3 qrs of an Hour will bake it -

Mrs Arden

To preserve apricots or any Fruit

Pare them & to every pound, strew in 6 oz of Lump sugar pounded Tie a Bladder over & put them into a Kettle of Water & let them boil gently for some time then take them off & tie another Bladder over & let them stand for use, put only the quantity you would use at one time as they will not keep after they are opened -



Courtesy of The New York Academy of Medicine Library

Breothes (Brioche?) for Lunch or tea

To 1lb of flour in a basin add $\frac{1}{2}$ a tablespoonful of good yeast. mix it with half a tea cupfull of warm milk and put it in a warm place to rise. When it has well risen, mix in with your hand 2 eggs, 8 yolks, half a pd of cold butter and half a teaspoonful of salt. Butter some teacups & fill them half full, let them rise till nearly full & bake them in a hot oven.

1827

Rabbit soup

4 Rabbits cut in small pieces & put in a jug with 3 blades of Mace a little pepper & salt 3 large onions 3 quarts of water - Bake in a quick oven 4 hours then strain it into a pan and have ready 3 oz of ?? or Vermicelli & the livers, scalded & rub them through a sieve with a wooden spoon, put this & the Vermicelli into the soup with some butter & flour, set it over the fire & keep stirring it but do not let it boil

Janet Jordan

Sutton Coldfield Local History Research Group

January 2019

DONORS OF THE RECIPES

I have tried to identify the various people whose names have been attributed to the recipes in the book. It has been somewhat of a disappointment to me that I can't be 100% certain of any of them, partly because their Christian names are not given but also because the late 1700s/early 1800s was not a time when women made their mark in the record books, even those who were known to be gentry.

Although the book was obviously started in 1791, the only other date given with the recipes is 1827, written on the last page. It is therefore impossible to know when any of the entries were made. The donors could well be friends and acquaintances of both Eliza and her mother (who died in 1816). But some details have been found, as follows:-

Signature Page - For a Soar Mouth or Canker

Doc^{tr} John Johnstone. He was an eminent Birmingham physician and was likely to be either the Duncumbs' or the Perkins' family doctor, who would, no doubt, be charging them high fees, especially for attending Eliza in her many pregnancies.

No page number - Calves Head Hash

Mrs Wills - not identified.

Page 3 - Meat Mince Pies

Mrs Ward - Likely to be the grandmother of Eliza.

Page 13 - Ginger Cakes

Mrs Hunt - not identified, although a Mrs Hunt was known to have had an allocated pew in the Parish Church in 1762.

Page 32 - Sponge Cake

Mrs Brasier - possibly Mary Brasier (née Hurt) who married Arthur Brasier on 6 August 1797 in Aston Juxta Birmingham, Warwickshire.

Page 33 - Lemmon Cream

Mrs Hill - not identified.

Page 33 - An Omelet and Kidney Toasts

Mrs Brasier - see above.

Page 76 - To dress a Crab

Miss Windsor - not identified.

Page 76 - Almond Pudding

S. Perkins - This could be Shirley Steele Perkins, the eldest son of Eliza. It does not appear to be Shirley Farmer Steele Perkins as his signature was totally different.

Page 77 - White Elder Wine

Mrs Ward - Likely to be the grandmother of Eliza.

Page 88 - To Stew Carp

Pontacks - a famous City of London eating place specialising in French Cuisine.

Page 88 - To pickel Pidgeons and To Make a Tansy

Mrs Gibbons - not identified.

Page 89 - Orange Pudding

Mrs Hunt - see Page 13.

Page 89 - To Preserve Eggs

Mrs Mary Ward - see above for Mrs Ward.

Page 96 - Winter Banbury Cheese

Mrs Arden - Probably the wife/widow of Humphrey Arden, another member of the gentry who was Warden in 1799 owning houses and land. He lived at **The Rookery, High Street** between 1790 and 1811. This house was immediately opposite Moat House.



David Cox's painting of 'The Rookery' at the Tate Gallery

Page 96 - To Preserve Siberian Apples

Mrs Webb - Probably the wife of the headmaster of **Bishop Vesey's Grammar School**, which was next door to the Moat House and also on the opposite side of the road to *The Rookery*. When Mr Webb was headmaster, it was known as *Webb's School*. He would have lived in part of the school.

Page 117 - Boiled Sago Pudding/Preservd Cucumber Green

Mrs Wickstead - Not identified

Page 117 - Rice fritters

Mrs Brown - Not identified

Page 118 - Gooseberry Wine

Miss Cluland - Not identified

Page 139 - Dutch Pudding or Cake

Mrs Riggs - Not identified

Page 139 - To make Nogan (Noggin?)

Mrs Arden - See Page 96 above

Page 140 - Oyster Patties

Mrs Duncumb - This must be Eliza's mother, and the other reason for believing the recipe book to be instigated by the daughter.

Page 140 - Apple Pudding

Mrs Arden - See Page 96 above

Page 140 - To preserve apricots

Mrs Arden - See Page 96 above



The School House before the 1861 Extension

Bishop Vesey's Grammar School

*Taken from A History of Bishop Vesey's Grammar School by Kerry Osbourne
Sutton Coldfield Library Ref SH48.34BIS*

BACKGROUND DETAILS RELATING TO THE LIFE OF ELIZA DUNCUMB (1768 - 1805)

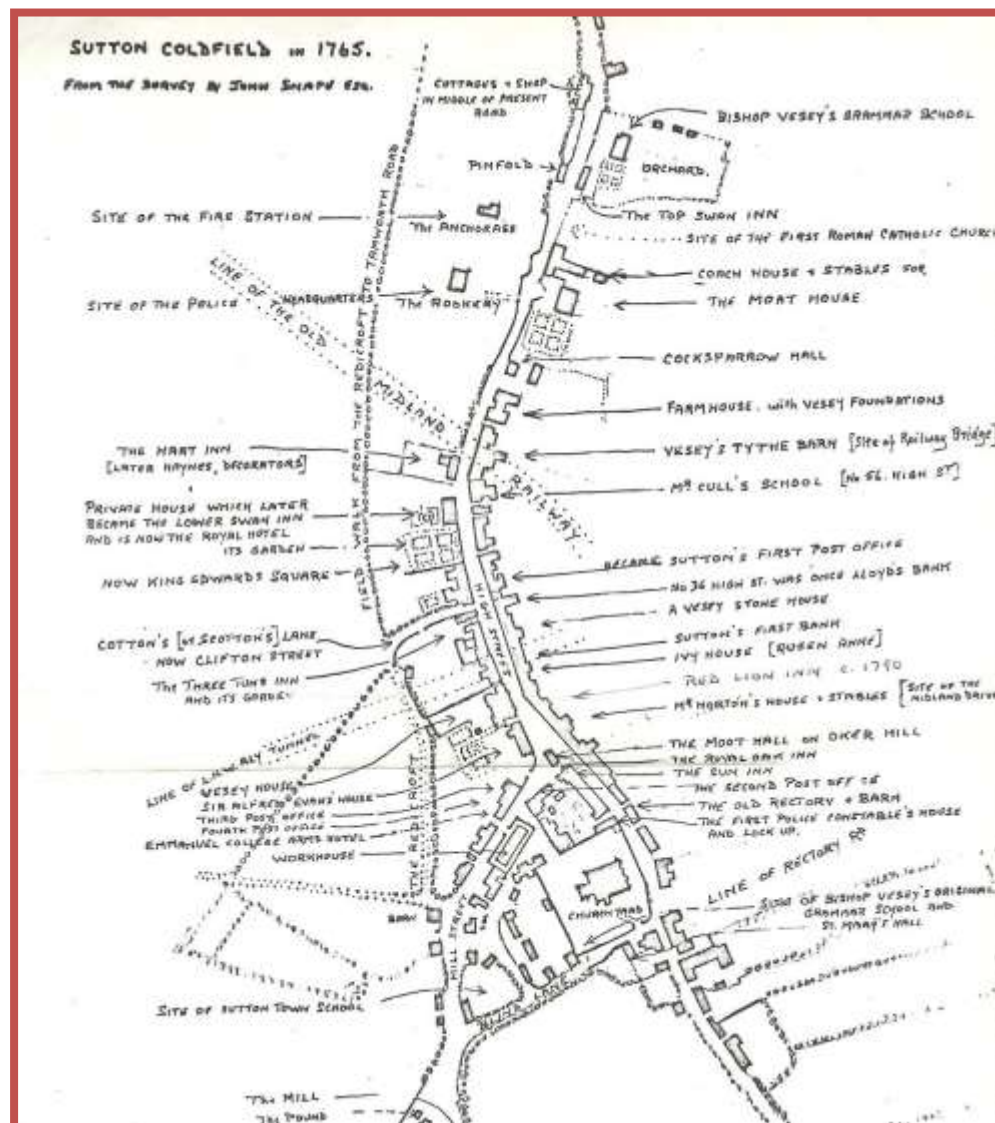
Eliza Duncumb was born in 1768. A picture has emerged showing her to be a young woman who moved in the highest circles of Sutton Coldfield society in Warwickshire.

Some of the people who donated the recipes in her book would have lived in her immediate neighbourhood, being of her own class, , whilst those who remain unidentified appear to have come from outside the area because they do not feature in the Sutton Coldfield Parish Records. Perhaps they were old friends or acquaintances. Eliza had obviously been educated and possibly had a governess at home, even sharing the same with other girls of her own calibre.

This map, shows the layout of the town in 1765, particularly the position of some buildings already mentioned- **Moat House, The White Hart/The Hart Inn, The Rookery, Bishop Vesey's Grammar School** .

You will note that these properties lay at the northern end of the town, which had been growing since the 14th century.

*Map of Sutton Coldfield in 1765
(Drawn by Norman G Evans, 1974,
Sutton Coldfield Local Studies Library)*



In the 18th century, many of these buildings had new, fashionable Georgian frontages, but behind these façades were the remains of ancient cottages thought to have been built by Sutton's great benefactor, Bishop Vesey, in the 1600s for the new artisans whom he introduced to bring prosperity to the town.

This painting of Sutton Coldfield High Street looks southwards towards Holy Trinity Parish Church, in the age of cobbled streets and stage coaches.



*Taken from Town & Country in the Victorian West Midlands,
The Watercolours and Drawings of A.E. Everitt of Birmingham 1824-1882,
Sutton Coldfield Library Ref: BCOL 759.2*

Eliza 's mother was born Elizabeth Ward in 1739. She married Joseph Duncumb in 1760 and the family lived at **Moat House**, one of the most prestigious houses at that time in Sutton Coldfield. The following will give some idea of its grandeur:-

*Details and illustrations of Moat House taken from www.sclhrg.org.uk
(History Spot -Moat House [78], [356], [172], 2[441] and 3 [442] by Roger Lea)*

Moat House in Lichfield Road (this was formerly part of the High Street) was built in the 1680s as a prestige house by the architect Sir William Wilson on his marriage to the wealthy and well-born widow Jane Pudsey. His marriage elevated him to gentry status, so the Wilsons lived in style at Moat House keeping up their position in the polite society of Sutton until Jane died in 1693, when "Sir William at her death very contentedly returned to his old trade". Wilson moved into a smaller house in High Street, and Moat house was occupied by his nephew John Barnes, who inherited it on Wilson's death in 1710.

*Barnes was Warden of Sutton in 1712, but was living beyond his means, and Moat House was let to Edward Birch, an Erdington gentleman. Birch lived there until 1748, by which time ownership had passed to William Lunn of Ditsworth (probably Diseworth in Leicestershire), a nephew of John Barnes. Lunn sold Moat House to **Joseph Duncumb** in 1750.*



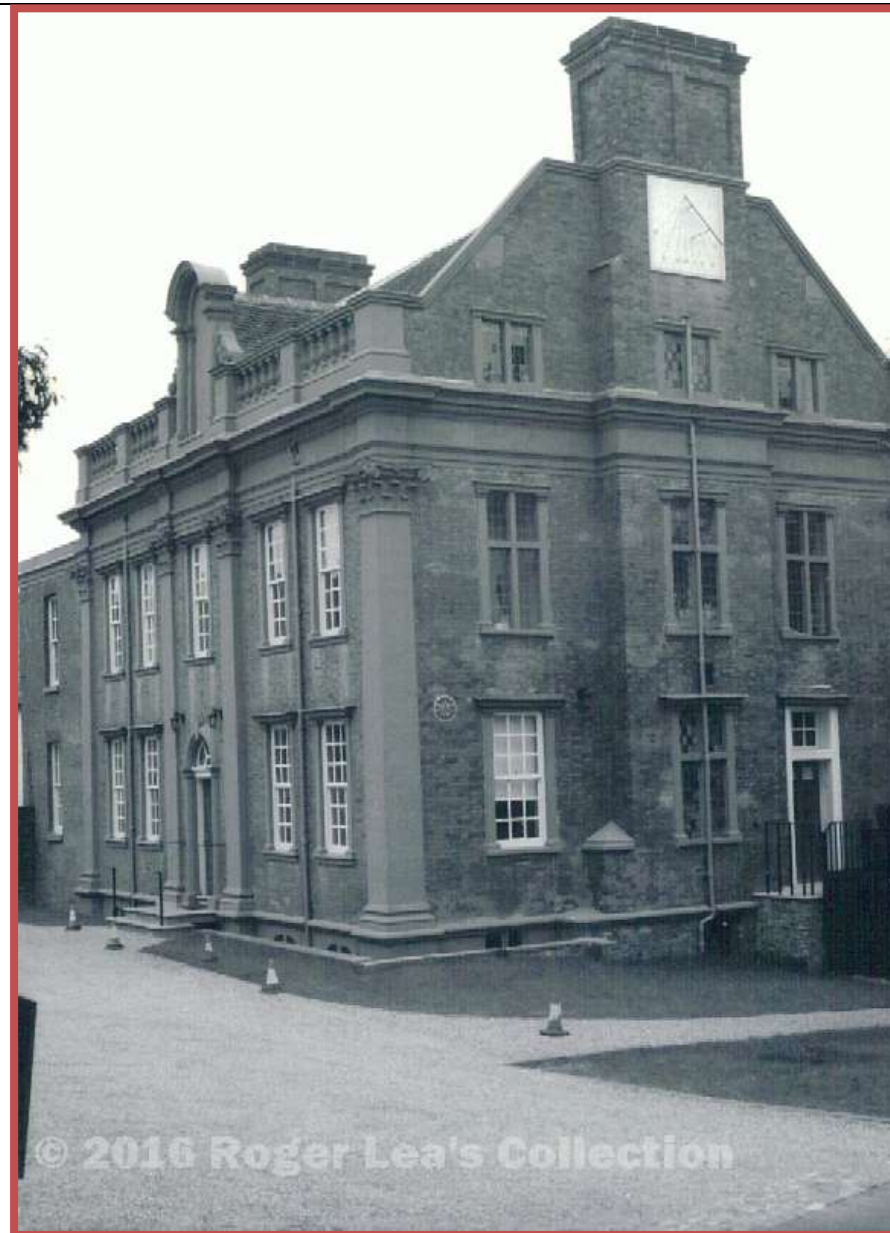
*Moat House as drawn by John Snape in 1760
when the urns on their pedestals were still in place.*

Joseph Duncumb made some changes to Wilson's Moat House showpiece, throwing out a large bow window at the back and altering the windows - some of the original mullion and transom windows can still be seen at the side of Moat House, but most were replaced by sash windows which were much favoured in the eighteenth century. Tastes had changed, and a plainer style was preferred, as a contemporary wrote: "The spacious and useful building, bought and inhabited by **Joseph Duncumb**, Esq., our late Warden, who has spared no expence to render it elegant and

commodious...it has a stone bridge at its entrance, before which is a kind of semi-circular court; it carries still an air of antiquity in its front, and is rather made heavy to the sight by a set of stone rails and banisters, pedestals and urns, (above a strong Cornish of stone-work) which if taken down would greatly increase and improve the perspective."

Joseph Duncumb was Warden of Sutton in 1760 and 1761, and remained a Capital Burgess (a sort of deputy Warden and town magistrate) until his death in 1793. He must have been an impressive figure like the hunting squires of the time - he kept a pack of fox-hounds in "roomy outbuildings" built behind Moat House as well as at least one horse, "a valuable hunter" in stables at the side, and among the bequests to his wife were thirty dozen bottles of port and ten dozen of "raisin wine". His memory lived on; in his *History of Sutton Coldfield* written in 1890 Riland Bedford still refers to him as "the old Warden **Duncumb**", and for many years Blackroot Pool in Sutton Park was known as **Duncumb's** Pool.

This photo of Moat House, taken in 2000, shows some original stone mullion and transom windows on the south front



When Joseph Duncumb died in March 1793, his Will (Sutton Coldfield Library Ref: QSH77.31) named his daughter heir to his estate, which included Moat House. He also left enough funds to his wife to purchase furniture for alternative accommodation should she not wish to continue living there. This probably bore in mind Eliza's imminent marriage to Shirley Farmer Steele Perkins in April 1793, upon which occasion he became owner of the house.

At some stage, Elizabeth Duncumb did move to a property later known as **The White Hart or The Hart Inn** in the High Street, where she died in 1816, outliving her daughter by fifteen years.

On 7th August 1794, Eliza had her first child, Shirley Steele Perkins. A year later, Duncumb Steele Perkins was born on 29 September 1795, then Elizabeth Perkins on 28th September 1797 and William Steele Perkins on 6th September 1799. Her last child, John Steele Perkins, died on 20th March 1801, followed by Eliza herself on 27th April 1801.

Both mother and baby are buried in the Parish Church.



*Mrs Duncumb's residence, later called **The White Hart/The Hart Inn**
(See Sarah Holbeche Diary BCOLQ942496081HOL)
Photo: Date unknown, Keith Jordan's Collection*