

MRS DALGAINNS

In the second edition of her *Practice of Cookery* of 1829, Mrs Dalgairns, also from Scotland, gives three recipes for mulligatawny plus a curry soup, two fish curries, three curry powders and seven curry recipes including curried pimento and a dry curry of chicken.

KEBOBBED CURRIE.

Cut into small bits, veal, or the meat of fowl, and pickled pork, and, with slices of onion, fasten them alternately upon small skewers, three or four inches long. Pound in a mortar a couple of onions, a small apple, a head of garlic, and a large table-spoonful of currie powder, with some gravy; press it through a sieve. Fry in butter a finely-minced onion; dust the meat with turmeric, fry it, and add the strained liquor, with two bay leaves, a little salt and pepper. Let it stew till the liquor be nearly wasted, and the flavour be very rich. Before serving, squeeze in the juice of half a lemon, and take out the bay leaves.

COLD FISH CURRIE.

Cut into round thick slices cold boiled salmon, soles, cod, or haddocks; fry them in butter. In as much vinegar as will cover the fish, boil a little salt, two or three cloves of garlic, a good deal of turmeric finely pounded, three cloves, a little nutmeg, ginger, and black pepper pounded, as much as will season it highly, and pour it hot over the fish. Cover it closely, and when it has stood twenty-four hours, it will be fit for use, and should be eaten cold with boiled rice.

MRS TURNBULL

Mrs Turnbull returned from India in 1829 with a notebook of handwritten recipes and cures. She set up as a herbalist in South Kensington, offering various remedies for sale. Among her papers, now preserved in the Library of the Wellcome Institute in London, is a recipe for her favourite curry powder with a note at the bottom 'to be sent home'. Mrs Turnbull, like other experienced English wives in India, travelled with her own powders.

DHALL BHAT

1 lb Dhall

½ lb Water

A small quantity of ground Ginger, Turmeric, Onions, Chillies, Salt.

Cover it up and set it to boil till the Dhall becomes soft.

Put 4 ounces of butter in a saucepan. Brown a few slices of Garlic, then turn the Dhall into it. Cover and simmer for 10 minutes when it will be ready to send up.

A little powder Coriander and Caraway seeds may be added if you like.

MRS HOME'S CURRIE

Take a middling sized fowl, skin and clean it. Cut it at the joints, then have ready in powder, each separate, the following articles:

2 Dessert Spoonful Coriander Seed: 1 [ditto] Turmeric: ½ Teaspoonful of Cayenne Pepper: 1 Dessert Spoonful of Dry Ginger: ¼ oz salt: A good pinch of powdered cloves & Do. Cardamoms