

# [To make Head Cheese] Garrett Clopper

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Contributors

Contributor Role

Compiler

Contributor Name

Garrett Clopper

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Manuscript

Type

Food

Ingredients

cow head

beef

hog head

**Source:** Garrett Clopper. Planting Journal, Accounts and Recipes.

**Institution:** New Brunswick Museum Archives and Research Library | **Source Origin:** Beverley Robinson Papers | **Sublocation:** Planting Journal, Accounts and Recipes by Garrett Clopper, 1790-1799. | **Reference:** S37A-2 F46

Description

The recipe is on page 13 of the manuscript. Image courtesy of New Brunswick Museum Archives and Research Library.

Transcription

To make Head Cheese

Take a Beef's Head. Cutt off

the Nose & destroy it, Cleanse

the other part well, then boil  
it until half done, after this  
if you have the upper half of an  
hogs head put that to it &  
let it all boil together until  
you can shake the bones from  
the Meat ~ then put all the  
flesh into a Pail or [Kealer](#), add  
the seasoning & stir it well  
together, then tie it up in a  
Napkin, set it by & lay a weight  
of about 20 pounds upon it to  
press it & in 24 hours it will be  
fit for use ~ you may add  
the feet to it, but they must  
be boil'd half Done before they  
are put to boil with the Rest.

Annotations

[Kealer](#)

Defined by the OED as "A vessel for cooling liquids; a shallow tub used for household purposes." (Also keeler).

To make Head Cheese recipe from Early Modern Maritime Recipes: <https://emmr.lib.unb.ca/recipes/510>