

[To make Head Cheese] Garrett Clopper

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Contributors

Contributor Role

Compiler

Contributor Name

Garrett Clopper

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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>