# [To Make Calfs Feett Jelly's]

**Date:** 1786/01/01

Publication Format
Manuscript

Type
Food

Ingredients
calf feet
water
lemon
white wine
sugar
spice
egg whites

Places
Nova Scotia
Halifax

**Source:** Commissioner of the Public Records, Record Group 1
**Institution:** Nova Scotia Archives | **Reference:** RG 1 vol. 411, no. 10 / Microfilm Reel 15, 457

Transcription

To make Calfs feett Jelly's

Take Two Pair of Calfes feet let them be very Clean take

out the large bones put them in a Large skillet with

a Gallon of Water let it boil away to 2 Quarts of the feet

-- not very Tender fill up your Skillet again & when

it is boil'd away strain it thru: a Sevie let it Stand

till could then take all the fatt from the Top of your

Jelly put your Jelly into a clean skillet with the Juice of

12 lemons the Rine of 2 a Pint & half of White Wine

Sugar & Spice to your Tast then have the Whites of

12 Eggs beat to a fourth stir them in the Skillet with

your jelly then Lett it have one boil & pour it in the

Straines ---

To Make Calfs Feett Jelly's recipe from Early Modern Maritime Recipes: https://emmr.lib.unb.ca/recipes/710