

[Receipt for Making Potatoe Soup] Rev. H.J. Close

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Publication Format

Print

Type

Food

Ingredients

ox cheek

potatoes

onions

pepper

salt

water

Places

Nova Scotia

Bath

England

Source: Nova Scotia Packet and General Advertiser

Institution: Nova Scotia Archives | **Source Origin:** Nova Scotia Newspapers on Microfilm | **Reference:** Microfilm Reel 4823

Description

Instructions for making an inexpensive hearty soup to feed the poor. No. 65.

Transcription

Extract of a letter sent to the Bath Society by the
Rev. H. J. Close, on the cultivation of potatoes, and their great value as a food for the poor.

“Potatoes are a cheap and an excellent subsistence for us] in soups and broths, allowing double the quantity. The following is a receipt for making potatoe soup, which I have weekly distributed among the poor in my neighbourhood, to their great relief. s. d.

An ox cheek, - - -	2 6
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Two pecks potatoes, - - -	6
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Quarter peck of onions, -	3
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An ounce of pepper, - -	2
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Three quarters of a pound of salt,	1
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One peck of coals to boil it, -	3
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Total,	3 9
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“Boil the above ingredients in ninety pints of water, over a slow fire, till reduced to sixty. I have added the expence of every article according to their prices with us, that gentlemen may perceive at how very cheap and easy a rate they may feed sixty of their poor neighbours. I find from experience, that a pint of this rich soup, with a small piece of the meat, is sufficient to satisfy a working man with a good, pleasant, hearty meat.”

Receipt for Making Potatoe Soup recipe from Early Modern Maritime Recipes:
<https://emmr.lib.unb.ca/recipes/88>