

# [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 pota-  
toes, and their great value as a food for the  
poor.*

“Potatoes are a cheap and an excellent sub-  
[sistence for us] in soups and broths, allowing  
double the quantity. The following is a re-

ceipt 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
Two pecks potatoes, - - -	6
Quarter peck of onions, -	3
An ounce of pepper, - -	2
Three quarters of a pound of salt,	1
One peck of coals to boil it, -	3

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Total, 3 9

“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>