[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
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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 sub[sistence 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.

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, One peck of coals to boil it,

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

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