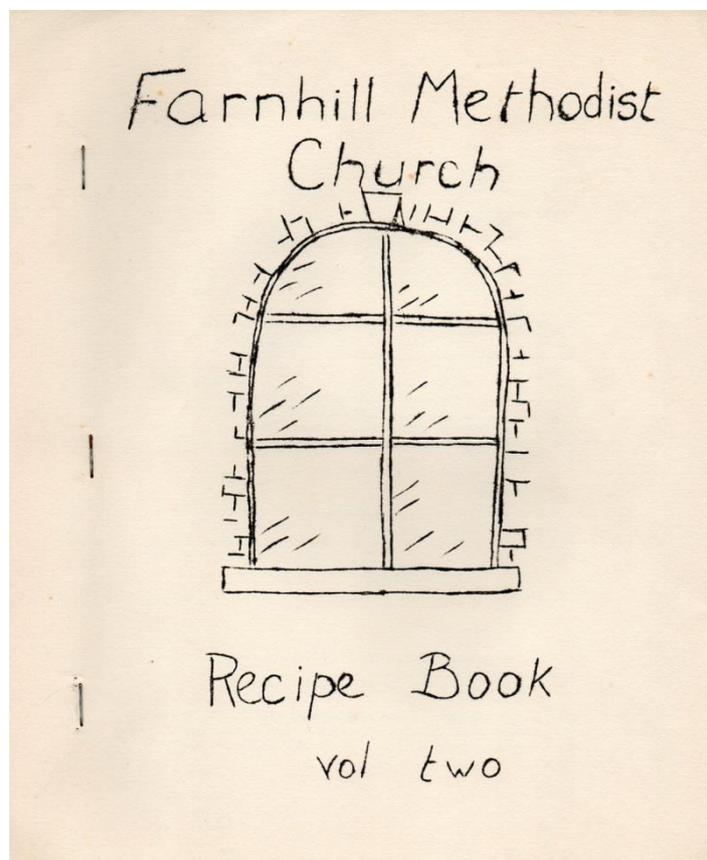
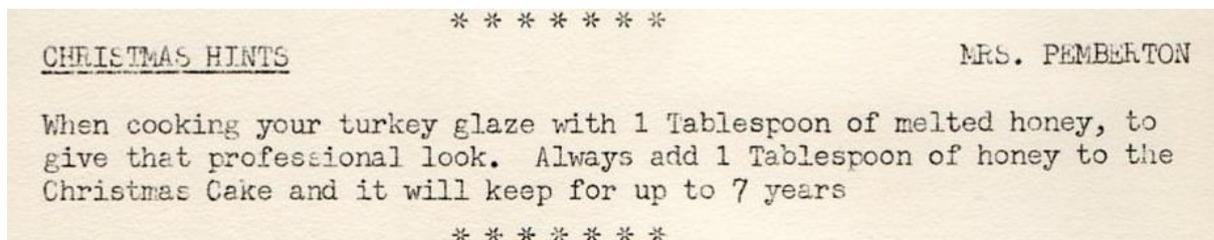


Festive Fayre in Farnhill - a selection of recipes from days gone by

As preparations are made for Christmas 2020 (whatever that may be this year) here are a selection of festive recipes taken from old village recipe books and other local sources. Some you may like to try – although the filling for Mince Pies may not be to everyone's liking.

When it comes to Turkeys and Christmas Cake, Volume 2 of the Farnhill Methodist Church Recipe Book contains some useful advice:



There is no date in the recipe book but it is believed to be from the late 1970s. They were sold to raise money for new windows and repairs. Recipes were donated by members of the congregation and friends of the church.

The most exotic dish in this volume is Italian Chicken – comprising chicken, mushrooms, onion and a can of tomatoes. No garlic or herbs in sight !

St Andrew's Church also produced a recipe book containing that time honoured favourite – Christmas Pudding.

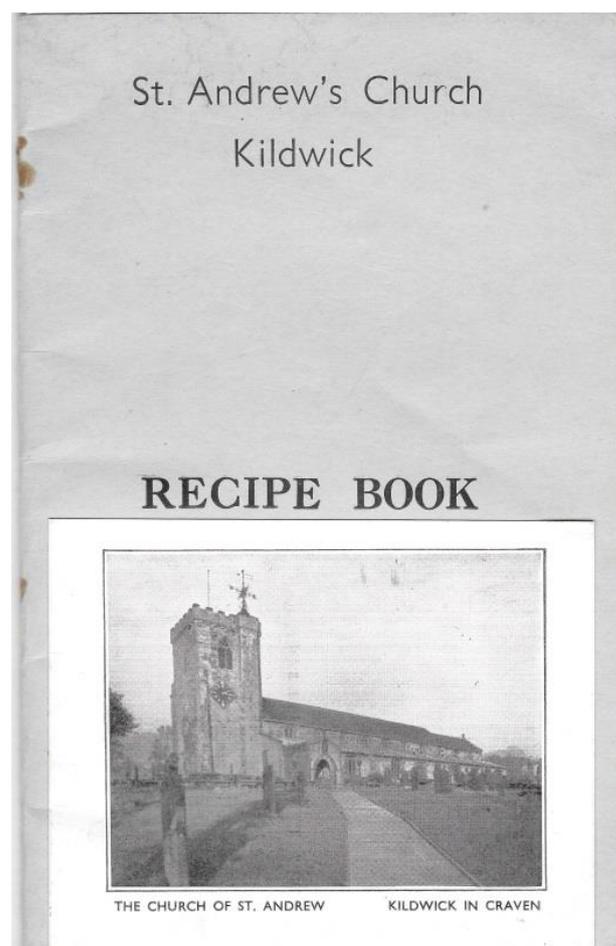
CHRISTMAS PUDDING

4 oz Flour	4 oz Breadcrumbs
4 oz Suet	4 oz Raisins
4 oz Currants	5 oz Sugar
Lemon Peel	Milk
Two teasp. Baking Powder.	

Method. Mix all ingredients together. Mix with milk.
Steam a few hours. Makes two puddings.

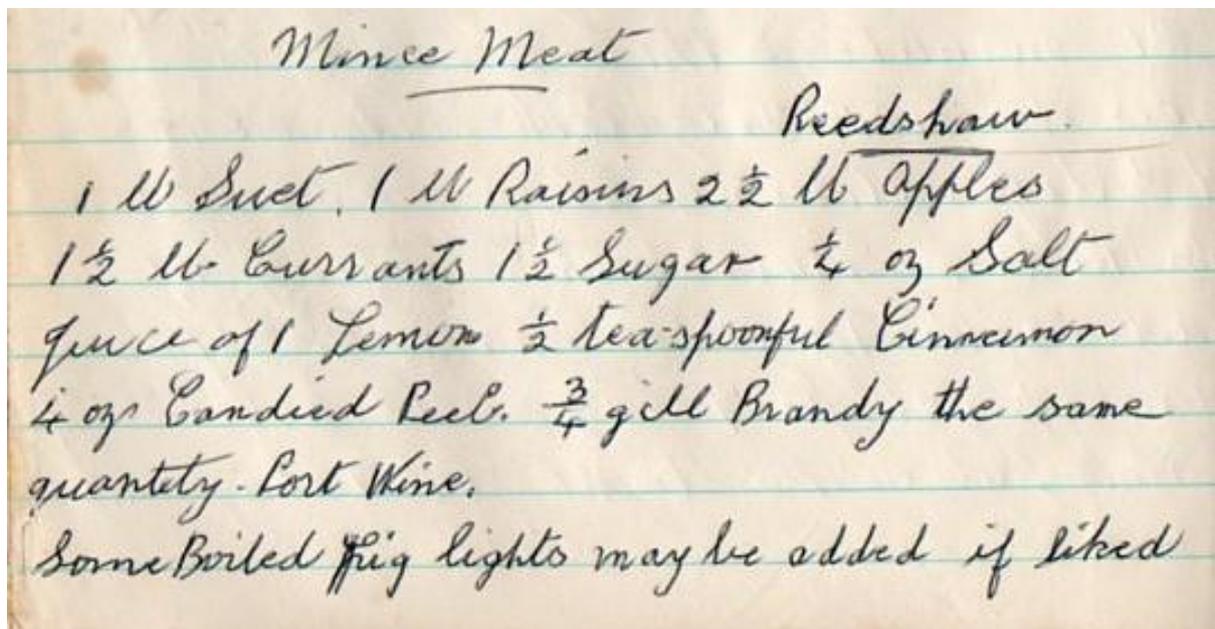
Miss G. Backhouse.

Some might say this pudding was missing a few ingredients such as brandy for extra flavour, or some silver coins for good luck !



Judging by the photograph on the cover, the recipe book dates from the early 1970's.

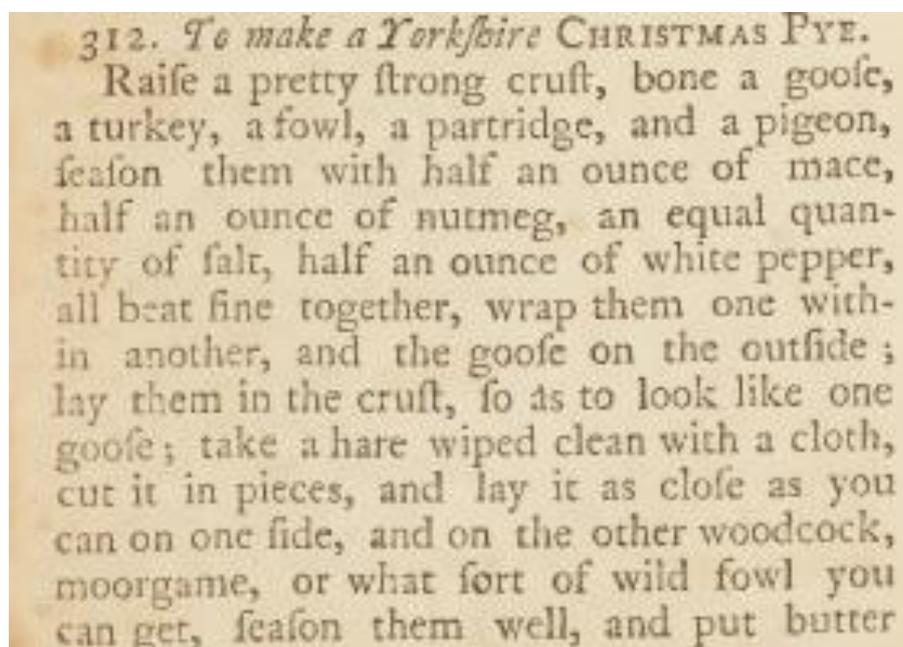
When it comes to Mince Pies, the following recipe for Mince Meat includes an optional ingredient that most of us would leave out ! The ingredients seem quite palatable until you get to the end of the recipe...



This recipe belonged to Mrs Sarah-Jane Rishworth, who lived at Hellifield House, Farnhill from the 1920's to the 1960's. It is in a note book dated 1923 in which she had written a wide selection of recipes from family and friends with a note of where the recipe came from. This particular one came from Sarah-Jane's father in law, Matthew Rishworth of Reedshaw Farm, Cowling who was an accomplished baker.

Mince pies traditionally contained meat often using the less popular and cheaper parts of animals. In a highly acclaimed book "The Complete English Cook" of circa 1770 the author, Ann Peckham of Leeds, uses Calf's heels in her Mince Meat recipe.

"The Complete English Cook" also featured a recipe for Yorkshire Christmas Pye:



over them; then lay on a thick lid, and let it be well baked; when it's taken out of the oven, fill it with clarified butter: before you put it into the oven, take some strong paper doubled and buttered to bind about the sides, which is a great support to a raised crust, and keeps the ornaments from burning.

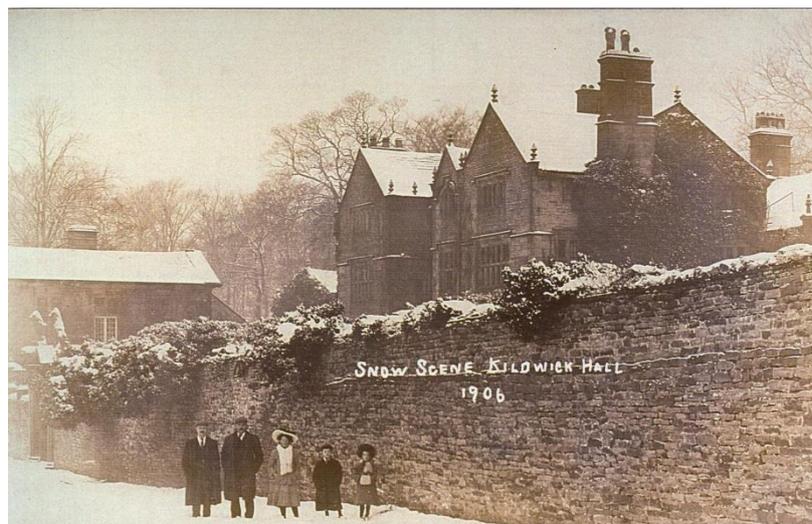
Source: *The Complete English Cook* by Ann Peckham of Leeds, Published by G. Wright and J. Binns circa 1770.

This book was aimed at the more affluent in society and included suggested menus and diagrams of how dishes should be laid out on “tables of entertainment”. Many of the supper menus contained 9 dishes per course with 35 dishes in the December Dinner menu. Amongst these were dishes well-known to us today such a turkey and trifle but also some less familiar ones such as oyster loaves and stewed pigeon.

At Kildwick Hall, the Currer family enjoyed equally lavish cuisine. The housekeeper's account books for the period 1700 to 1716 survive and have been documented in “The Compleat Housekeeper” published in 2000 by Wakefield Historical Publications. They reveal that Henry Currer and his family, who occupied the Hall during this period, enjoyed a rich and varied diet throughout the year of locally produced and imported foodstuffs.

This includes the purchase of Gingerbread which at the time was very popular at Christmas. Entries in the housekeeper's books include:

23 rd Dec. 1706	2 pound of York Gingerbread	24d
20 th Dec. 1710	At Leeds. for Gingerbread	8d



And last but not least : “If I could work my will, every idiot who goes about with 'Merry Christmas' on his lips, should be boiled with his own pudding, and buried with a stake of holly through his heart. He should!” **Ebenezer Scrooge**

Merry Christmas