

Myddle Biscuits

Richard Gough wrote about Mrs Grestocke's cakes in his book. See below:-

A third daughter was married to Mr. Turner, then Minister of Hadnall, and after of Great Boylas. Thomas Mather, the son, married a daughter of one Bunbery, a gentleman in Chesheire; shee was but a sickly woman, but shee was a religioise person, and a good housekeeper; hee has one son, Robt. Mather, who married Elizabeth, daughter of Roger Hodden, of Broughton; hee dyed March 21st, 1705.

The Tenants of Billmarsh farme have a share in this peiw; this farme is the Earle of Bridgewater's land. It was formerly a common, as appeares, in that every man that has land adjoineing to it, does incloase from it, except a litle peice of comon called Billmarsh-Greene, and from this Billmarsh farme does make Hayment, and therefore it may seeme that this litle Greene is part of Billmarsh farme, and that it was left out when the rest was inclosed. There was one George Watson, who was Bayly of the Manor of Myddle, in the later end of the Derby's time; this Watson did incloase two peices out of the north side of Billmarsh common, which are now called the Marle peices, and these two peices are not part of Billmarsh farme.

Before this common was whoolly inclosed, there were two lytle houses or cottages upon it neare the south-west corner of the common, and some small incroachments adjoined to them. One Towers, a Taylor, dwelt in one of them, and one Edward Grestocke, alias Newton, lived and sold ale in the other, and his wife made cakes, which were accounted the best in this country, soe that two or three of Grestock's cakes was a very acceptable present to a friend. These two famylyes are extinct in this parish.

Our thanks to Eleanor Owen for judging the biscuit competition



The following are the entries with the recipes (where we have them)



Shrewsbury Biscuits

This is a very old recipe. Shrewsbury Cakes, as they were then known, are mentioned in a document of 1561 but were probably made well before this date. The baker who made them famous is mentioned in the Ingoldsby Legends, published in the 19th century: 'Palin, prince of cake pounders! The mouth liquefies at the very name.' Palin the baker ran a confectionery shop on the corner of Castle Street and School Lane in Shrewsbury during the late 18th and early 19th centuries.

50g (2oz) butter
50g (2oz) sugar
1 egg
50g (2oz) currants
175g (6oz) plain flour
½ teaspoon mixed spice
Caster sugar to decorate

Makes approximately 20 biscuits

Preheat oven to 190°C, 375°F, gas mark 5. Either grease two large baking sheets or line them with baking paper. Cream the butter and sugar until pale and fluffy. Add the egg and beat in well. Fold in the currants, flour and mixed spice and knead lightly into a smooth ball. Roll out on a floured surface to about 5mm (¼in) thickness. Cut into rounds with a 6cm (2½in) fluted cutter and put on the baking trays. Bake in the oven for 15 minutes – after 5 minutes take out and sprinkle with caster sugar; then continue to cook until firm and very light brown in colour.

2

Margaret Markland



3

Margaret Markland



Almond macaroons

- 6 oz ground almonds
- 4 oz sugar
- Pinch salt
- Half teaspoon of cinnamon
- 1 egg white

Method - beat the egg white until foamy but not stiff. Mix almonds, sugar, salt and spice. Add egg white and mix together well.

Form into balls and oven cook for around 15 mins at 160 degrees

3

4

Judged 1st in Under 12 Class

Ruth Shaw



Awaiting Recipe

5

Emma Beath

Myddle School



DESSERT BISCUITS, which may be flavoured with Ground Ginger, Cinnamon, &c. &c.

1742. INGREDIENTS - 1 lb. of flour, 1/2 lb. of butter, 1/2 lb. of sifted sugar, the yolks of 6 eggs, flavouring to taste.

Mode.—Put the butter into a basin; warm it, but do not allow it to oil; then with the hand beat it to a cream. Add the flour by degrees, then the sugar and flavouring, and moisten the whole with the yolks of the eggs, which should previously be well beaten. When all the ingredients are thoroughly incorporated, drop the mixture from a spoon on to a buttered paper, leaving a distance between each cake, as they spread as soon as they begin to get warm. Bake in rather a slow oven from 12 to 18 minutes, and do not let the biscuits acquire too much colour. In making the above quantity, half may be flavoured with ground ginger and the other half with essence of lemon or currants, to make a variety. With whatever the preparation is flavoured, so are the biscuits called; and an endless variety may be made in this manner.

Time.—12 to 18 minutes, or rather longer, in a very slow oven.

Average cost, 1s. 6d.

Sufficient to make from 3 to 4 dozen cakes.

Seasonable at any time.

5

6

Barbara Tench



Awaiting Recipe

Denise Barnes



Myddale Little Cakes (7)

$\frac{1}{4}$ lb good flour
 $\frac{1}{4}$ lb oats, (wheat flakes, chopped nuts)
 $\frac{1}{4}$ lb raisins (if available)
 $\frac{1}{4}$ lb sugar, nutmeg (just a little)
 2 eggs
 $\frac{1}{4}$ lb butter
 $\frac{1}{2}$ chopped apple

Rub butter into flour
 Add all other ingredients

Mix well. form into rounds
 Put on greased baking tray
 Bake in a hot oven - 10mins

8 Judged 1st in Adult Class

Denise Barnes



Myrtle Biscuits. (8)

| | |
|------------------------------|-------------------------------|
| 4oz good farm butter | } ~ Warm oven. ingredients |
| 1 spoon honey | |
| 6oz good brown flour | |
| 1 pinch bi carbonate of soda | |
| Ginger - ground to a powder | |

3oz sugar.

Melt slowly butter and honey - add all else ~
Bake on tray in small spoonfuls in oven 12 minutes.

9

Liz Needham



Awaiting recipe

10

Joyce Philips



SHROSEBURY CAKES
My version
4ozs Butter
4ozs Sugar
4ozs Plain Flour
Nutmeg
1 Basted Egg .

I didn't have any
Rosewater
Canaway Seeds
Sack (what is it?)

10

Linda Jefferey



SHREWSBURY BISCUITS (Basic Recipe)

| | |
|------------------------|-----------------------------------|
| 4 oz. butter <i>or</i> | $\frac{1}{2}$ level teasp. ground |
| margarine | cinnamon <i>or</i> 1 teasp. |
| 4 oz. castor sugar | grated lemon rind |
| 1 small egg | Milk as required |
| 8 oz. plain flour | |

Cream the fat and sugar and beat in the egg. Sift flour with cinnamon, *or* add grated rind, and add to the creamed fat mixture. Mix to a stiff consistency, using milk if required. Roll out fairly thinly and cut out with a $2\frac{1}{2}$ -in. cutter. Place on a greased baking-sheet and bake in a moderate oven (350° F., Gas 4) till light fawn colour.

30-32 biscuits

Cooking time—15-20 min.

12

Margaret Boughy



Awaiting Recipe